



The Baltimore Convention Center

CATERING MENU GUIDE
2011

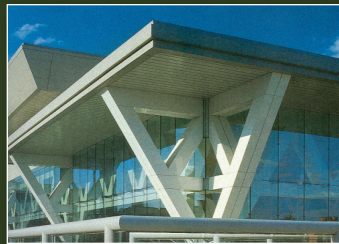


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GENERAL INFORMATION

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As Baltimore Convention Center's exclusive caterer, Centerplate is renowned for its impeccable, worldclass service, truly delectable cuisine and superb selection of menus that can be customized to any Event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

Centerplate maintains the exclusive right to provide all food and beverage in the Baltimore Convention Center. All food and beverages, including water, must be purchased from Centerplate.

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

SERVICE CHARGES AND TAX

A 21% service charge will apply to all food, beverage and labor charges.

Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

A 100% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. The balance and any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

CHINA SERVICE

In all carpeted Meeting Rooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Exhibit Halls and Terraces with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00++ per person, per break.



GENERAL INFORMATION

China Fees will not apply to food and beverage events that are seated and served or Buffet Services that are separate and/or self contained from exhibit space.

STAFFING

All labor fees listed below are based on a minimum requirement of four hours. Food and Beverage orders falling below noted minimum standards, labor fees will apply. Service Labor is charged at \$150 per four hour shift per server. Any service required over four hours, will be billed at \$45 per hour for the additional time.

LINEN SERVICE

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for booth/display tables or specialty linens. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply.

Should your Event require extended pre or post service or stand by time, an additional labor charge may apply.

CONCESSION SERVICE

Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before doors open to the Event. Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Outlet/Cart.

GUARANTEES

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance, based on the service selected.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).



GENERAL INFORMATION

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance, plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per additional guest may apply.

Meal functions of 2,500 and above may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

SECURITY

At the discretion of the Baltimore Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult your Event Manager for details.

Food and Beverage Services located in public areas such as lobby/terraces may require show management supervision to monitor accessibility to other building attendees.



BREAKFAST

CONTINENTAL BREAKFAST

Minimum order of 25 guests.

- | | |
|---|----------------|
| B1 CONTINENTAL BREAKFAST | \$16.00 |
| Assorted Fruit Juices | |
| Freshly Baked Breakfast Pastries, Muffins and Bagels | |
| Served with Butter, Preserves and Cream Cheese | |
| Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |
| B2 PREMIUM CONTINENTAL BREAKFAST | \$19.00 |
| Assorted Fruit Juices | |
| Freshly Baked Breakfast Pastries, Muffins and Bagels | |
| Served with Butter, Preserves and Cream Cheese | |
| Sliced Seasonal Fruit and Berries | |
| Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea | |

ENHANCE YOUR CONTINENTAL BREAKFAST

**Minimum order of 25 guests.*

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|--|---------------|
| B3 BUTTERMILK BISCUIT SANDWICH* | \$5.00 |
| Scrambled Eggs, Pork Sausage and Cheddar Cheese | |
| B4 ENGLISH MUFFIN BREAKFAST SANDWICH* | \$7.00 |
| Scrambled Eggs, Canadian Bacon and Cheddar Cheese | |
| B5 FLAKY CROISSANT SANDWICH* | \$7.00 |
| Scrambled Eggs, Smoked Ham and Cheddar Cheese | |
| B6 BREAKFAST BURRITO* | \$6.00 |
| Warm Flour Tortilla filled with Scrambled Eggs, Bacon and Cheese | |
| B7 HOT OATMEAL* | \$6.00 |
| Served with Milk, Honey, Cinnamon, Brown Sugar and Golden Raisins | |
| <i>ADD Hot Cinnamon Apples · \$3.75</i> | |
| <i>Sliced Apples sautéed with Butter, Brown Sugar and Cinnamon</i> | |
| B8 YOGURT PARFAIT | \$4.75 |
| Housemade Granola layered with Yogurt and Fresh Fruit | |
| B9 ASSORTED INDIVIDUAL CEREALS AND MILK | \$3.00 |

*Menu items listed above may not be sold separately.
For additional enhancements, please see our A La Carte section of the menu.*



BREAKFAST

- B10 STANDARD BREAKFAST BUFFET** **\$24.00**
Fluffy Scrambled Eggs with Fresh Herbs and Diced Tomatoes
Home Fried Potatoes, Applewood Smoked Bacon and Savory Pork Sausage Links
Assorted Fruit Juices and Sliced Fresh Fruit
Fresh Baked Breakfast Pastries, Muffins and Bagels Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B11 HABOUR BREAKFAST BUFFET** **\$29.00**
Fluffy Scrambled Eggs with Fresh Herbs and Diced Tomatoes
Thick French Toast with Warm Maple Syrup, Berry Compote and Creamery Butter
Home Fried Potatoes, Grilled Pork Sausage with Sun-Dried Tomato
Assorted Fruit Juices and Sliced Fresh Fruit
Fresh Baked Breakfast Pastries, Muffins and Bagels
Served with Whipped Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B12 FRENCH TOAST BAR BUFFET BREAKFAST** **\$29.00**
Thick Cut French Toast with Maple Syrup, Candied Almonds, Berry Compote,
Hot Cinnamon Apples, Raisins, Whipped Butter and Whipped Cream
Applewood Smoked Bacon and Savory Pork Sausage Links
Yogurt Parfaits with Fresh Fruit
Fresh Baked Breakfast Pastries, Muffins and Bagels with Butter, Preserves and Cream Cheese
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B13 SOUTHERN STYLE BREAKFAST** **\$27.00**
Fluffy Scrambled Eggs with Fresh Herbs and Diced Tomatoes
Sausage Gravy with Buttermilk Biscuits
Homestyle Grits
Applewood Smoked Bacon and Savory Pork Sausage Links
Sliced Fresh Fruit
Fresh Baked Breakfast Pastries, Muffins and Bagels with Butter, Preserves and Cream Cheese
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B14 MARYLAND BREAKFAST** **\$32.00**
Maryland Crab Benedict
Toasted English Muffin topped with Lump Crab, Spinach and a Poached Egg
Hollandaise Sauce
Sausage Gravy and Country-Style Biscuits
Old Bay Homefried Potatoes
Sliced Fresh Fruit
Fresh Baked Breakfast Pastries, Muffins and Bagels with Butter, Preserves and Cream Cheese
Assorted Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

*Turkey Sausage may be substituted for Pork Sausage Links at no additional charge, upon request.
Breakfast Buffets have a minimum order of 50 guests.*



BREAKFAST

ENHANCE YOUR BREAKFAST BUFFET

- B15 INDIVIDUAL CHEESE OMELET** **\$6.00**
Three-Cheese Omelets with a Blend of Cheddar, Jack and Swiss Cheese
- B16 FRENCH TOAST BAR** **\$8.00**
Maple Syrup, Candied Almonds, Berry Compote, Hot Cinnamon Apples, Raisins,
Whipped Butter and Whipped Cream
- B17 EGG AND OMELET STATION*** *(Egg Substitute Available Upon Request)* **\$8.00**
PREPARED TO ORDER: Mushrooms, Peppers, Onions, Diced Ham, Chopped Spinach,
Diced Tomatoes, Grated Cheese and Mexican Salsa
- B18 QUICHE EASTERN SHORE STYLE** **\$6.00**
Choice of Freshly Made Sausage Quiche or Roasted Vegetable Quiche
- B19 BREAKFAST CARVING STATION*** **\$8.00**
Pit Ham, Chicken Apple Sausage, Chorizo Sausage and Sage Rope Sausage
Carved to order by a Chef Carver
- B20 YOGURT BAR** **\$6.00**
Low Fat Yogurt served with Toasted Granola and a Selection of Sun-Dried Fruits

Minimum of 50 guests. Menu items listed above may not be sold separately.

**Requires a \$150.00++ fee per uniformed chef.*

For additional enhancements, please see our A La Carte section of the menu.

PLATED BREAKFAST

*All plated breakfasts are served with Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Preserves,
Chilled Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.*

- B21 TRADITIONAL BREAKFAST** **\$22.00**
Fluffy Scrambled Eggs
Choice of Applewood Bacon or Sage Pork Sausage Links
Home Fried Potatoes
- B22 ALMOND STREUSEL FRENCH TOAST** **\$24.00**
Served with Whipped Cinnamon Spice Butter and Maple Syrup
Applewood Smoked Bacon
- B23 MARYLAND CRAB BENEDICT** **\$29.00**
Toasted English Muffin topped with Lump Crab, Spinach and a Poached Egg
Hollandaise Sauce
Home Fried Potatoes
- B24 CHESAPEAKE BAY BREAKFAST** **\$26.00**
Maryland Crab and Asparagus Omelet with Fresh Herbs
Old Bay Home Fried Potatoes and Broiled Vine-Ripe Tomato

Minimum of (25) guests.

For additional enhancements, please see our A La Carte section of the menu.

Custom options available upon request. Please speak to your Catering Sales Representative.



A LA CARTE

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| C1 | ASSORTED YOPLAIT YOGURT (<i>each</i>) | \$3.00 |
| C2 | MUFFINS (<i>dozen</i>) Blueberry, Banana Nut, Carrot, Bran, Chocolate Chip | \$42.00 |
| C3 | BAGELS (<i>dozen</i>) Plain, Sesame, Cinnamon Raisin, Whole Wheat, Everything | \$36.00 |
| C4 | DANISH (<i>dozen</i>) Cheese, Apple, Blueberry, Cherry | \$48.00 |
| C5 | BREAKFAST BREADS (<i>12 slices per loaf</i>) Banana Nut, Apple Cinnamon, Cranberry Orange | \$40.00 |
| C6 | SCONES (<i>dozen</i>) Classic, Cranberry, Raisin, Cinnamon | \$48.00 |
| C7 | CROISSANTS (<i>dozen</i>) Traditional, Chocolate, Almond, Raspberry | \$48.00 |
| C8 | ASSORTED EURO PASTRIES (<i>dozen</i>) Chef's Selection of Bear Claws, Monkey Bread, Cheese Puffs, Mini Bundt Cakes and Filled Croissants | \$48.00 |
| C9 | ASSORTED HEALTHY BREAKFAST PASTRIES (<i>dozen</i>) Chef's Selection of Low Fat Muffins and Scones | \$48.00 |
| C10 | SLICED SEASONAL FRUIT & BERRIES (<i>per person</i>) | \$6.00 |
| C11 | WHOLE FRESH FRUIT (<i>each</i>) | \$2.00 |



A LA CARTE

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| C12 COFFEE (gallon) | \$50.00 |
| Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Tea | |
| C13 STARBUCKS COFFEE (gallon) | \$60.00 |
| Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Hot Tea | |
| C14 BALTIMORE'S ZEKE'S COFFEE (gallon) | \$70.00 |
| C15 K-CUP SERVICE | \$450.00 |
| Includes 100 K-cups, Biodegradable Cups, Condiments and Distilled Water | |
| C16 ASSORTED BOTTLED FRUIT JUICES (each) | \$4.00 |
| C17 ASSORTED FRUIT JUICES (gallon) | \$40.00 |
| Orange, Apple, Cranberry, Grapefruit, Tomato | |
| C18 BOTTLED WATER (each) | \$3.00 |
| C19 SPARKLING BOTTLED WATER (each) | \$4.00 |
| C20 INDIVIDUAL GATORADE (each) | \$4.00 |
| C21 ASSORTED CAN SODA (each) | \$3.00 |
| C22 INDIVIDUAL ASSORTED CARTONS OF MILK (each) | \$3.00 |
| C23 LEMONADE (gallon) | \$40.00 |
| C24 FRESHLY BREWED UNSWEETENED ICETE TEA (gallon) | \$40.00 |



A LA CARTE

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| C25 FRESH BAKED COOKIES (dozen) | \$32.00 |
| Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Fudge Nut Brownie, Peanut Butter | |
| C26 BERGER COOKIE SNACK PACK (2 cookies per pack) | \$3.00 |
| C27 RICE KRISPY TREATS (dozen) | \$40.00 |
| House Dipped in White Chocolate with Pistachios, Milk Chocolate with M&M's and White and Dark Chocolate together | |
| C28 BROWNIES (dozen) | \$36.00 |
| Double Fudge Brownies, Vanilla Blondies | |
| C29 ASSORTED DESSERT BARS (dozen) | \$50.00 |
| C30 HALF SHEET CAKE (40 slices) | \$250.00 |
| Choice of Fruit or Cream Filling | |
| C31 FULL SHEET CAKE (80 slices) | \$400.00 |
| Choice of Fruit or Cream Filling | |
| C32 ASSORTED HOUSEMADE CHOCOLATE TRUFFLES (dozen) | \$45.00 |
| C33 HOUSEMADE SEASONAL TARTLETS (dozen) | \$45.00 |
| C34 ITALIAN BISCOTTI (dozen) | \$30.00 |
| Assortment of Plain and Chocolate Dipped Twice Baked Italian Cookies | |
| C35 INDIVIDUAL BAGS OF CHIPS AND SNACKS (each) | \$2.50 |
| C36 INDIVIDUAL BAGS OF OLD BAY CHIPS (each) | \$3.00 |
| C37 TORTILLA CHIPS (per person) | \$5.00 |
| Served with Salsa and Guacamole | |
| C38 POTATO CHIPS & DIP (per person) | \$3.00 |
| Please select <u>one</u> from the following dips: Country Ranch · Bleu Cheese · French Onion | |
| C39 PRETZEL TWISTS (pound) | \$18.00 |
| C40 MIXED NUTS (pound) | \$32.00 |



A LA CARTE

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| C41 SNACK MIX (pound) | \$24.00 |
| <i>Please select one from the following:</i> Traditional or Spicy | |
| C42 GIANT SOFT PRETZELS (each) | \$3.00 |
| Choice of Mustard or Nacho Sauce | |
| C43 GRANOLA BARS (each) | \$3.00 |
| C44 KELLOGG'S NUTRI GRAIN BAR (each) | \$2.00 |
| C45 FULL SIZE CANDY BAR (each) | \$3.00 |
| C46 ICE CREAM NOVELTIES (each) | \$2.75 |
| C47 PREMIUM ICE CREAM NOVELTIES (each) | \$4.50 |
| C48 FRESHLY POPPED POPCORN | \$550.00 |
| Based on 4 hours of service and includes: 2 cases of popcorn (32 packets – packet serves 6-10) · Salt, butter, napkins and bags <i>Additional cases of popcorn are \$105.00 per case.</i> Electrical requirements: 115 watts and 120 volts Dimensions: 3 ft. long and 1 ft. deep | |

Custom options available upon request. Please speak to your Catering Sales Representative.



BREAK SERVICES • *Minimum of 50 guests.*

- C49 CHOCOLATE LOVERS BREAK** **\$18.00**
Chocolate Dipped Oreo Cookies, Pretzel Rods and California Strawberries
Double Fudge Brownies and Chocolate Covered Peanut Clusters
Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C50 BROADWAY MARKET BREAK** **\$26.00**
Crab Dip made with Fresh Lump Crab, Artichokes and Spinach
Hummus and Tomato Basil Bruschetta Topping
Grilled Local Vegetable Display, Herb Marinated Olives and Roasted Peppers
Gourmet Cheese Board with Soft and Aged Cheeses
Toasted Specialty Flat Breads and Lavosh Crackers
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C51 ORIOLES BALLPARK BREAK** **\$15.00**
Individual Bags of Dry Roasted Peanuts and Cracker Jack
Jumbo Pretzels with Mustard
Individual Bags of Popcorn
Served with Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C52 CHANGING SEASON BREAK** **\$16.00**
Sliced Seasonal Fresh Fruit and Berries
Seasonal Fruit Tartlets, Fruit Bars and Assorted Cookies
Housemade Seasonal Lemonade and Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- C53 POWER BREAK** **\$24.00**
Assorted Muffins and Breads to include Raisin Flax, Honey Oat Bran and Carrot
Granola Bars and Sliced Seasonal Fruit
Cold Coffee Drinks, Gatorade and Vitamin Water
- C54 HIGH ENERGY BREAK** **\$23.00**
Whole Fresh Fruit Basket
Individual Fruit Yogurts
Dried Apricots and Apple Chips
Gourmet Trail Mix
Fruit Smoothies, Natural Fruit Juices and Energy Drinks
- C55 MID-MORNING PICK ME UP** **\$18.00**
Warm Fruit Filled Crepes
Banana Nut Bread, Muffins and Tarts
Fruit Kebobs
Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- C56 MID-AFTERNOON PICK ME UP*** **\$20.00**
Assorted Dessert Bars
Housemade Trail Mix
Fresh Fruit
Gourmet Cheese Board with Assorted Crackers
Old Fashioned Soda Pop Floats with Cream, Root Beer and Orange Sodas
with Vanilla Ice Cream to make Ice Cream Floats
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- C57 ICE CREAM SOCIAL BREAK*** **\$11.00**
Baltimore's Taharka Bros. Hand Scooped Vanilla, Chocolate and Strawberry Ice Cream
(OTHER ICE CREAM FLAVORS AVAILABLE UPON REQUEST)
with Hot Fudge, Berry Coulis, Caramel, Chopped Nuts, Cookie Crumble, Sugar Wafers,
Maraschino Cherries, Fresh Fruit and Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**A \$125.00++ fee per attendant is required to scoop ice cream.*

Custom options available upon request. Please speak to your Catering Sales Representative.



BOX LUNCHES · *Minimum of 15 guests.*

- L1 TRADITIONAL BOX LUNCH** **\$20.00**
SELECTION OF SANDWICH:
· Turkey and Swiss on French Baguette with Cranberry Aioli
· Roast Beef and Cheddar Cheese on Focaccia Bread with Chipotle Aioli
· Ham and Cheddar Cheese on French Baguette with Grain Mustard Aioli
· Grilled Vegetables on Bocaccia Bread with Basil and Balsamic Reduction
Served with Individual Bag of Potato Chips and Gourmet Chocolate Chip Cookie
Soda or Bottled Water
- L2 GOURMET WRAP BOX LUNCH** **\$24.00**
SELECTION OF GOURMET WRAP SANDWICH:
· Southwest Roast Beef Wrap with Grilled Peppers and Chipotle Aioli
· Turkey Wrap with Cranberry Aioli
· Vegetable Wrap with Roasted Garlic Hummus
Served with Gourmet Potato Chips, Pasta Salad and Gourmet Brownie
Soda or Bottled Water
- L3 GOURMET SALAD BOX LUNCH** **\$25.00**
SELECTION OF GOURMET SALAD:
· Chinese Chicken Salad with Asian Noodles
· Grilled Chicken Caesar Salad
· Thai Beef Salad with Onions and Peppers
· Curried Salmon with Cucumbers and Yogurt Dressing
Served with Gourmet Potato Chips and Gourmet Brownie
Soda or Bottled Water
- L4 DELICATESSEN BOX LUNCH** **\$24.00**
SELECTION OF SANDWICH:
· Roast Turkey with Swiss Cheese and Applewood Smoked Bacon on French Baguette with Cranberry Aioli
· Roast Beef with Cheddar and Roasted Peppers on Herbed Focaccia Bread with Chipotle Aioli
· Italian Hero with Salami, Ham, Capicola, Mortadella, Pepperoncini and Provolone Cheese on French Baguette with Basil Aioli
OR
· Vegetarian with Grilled Vegetables and Provolone Cheese on Herbed Focaccia Bread with Basil and Balsamic Reduction
Served with Pasta Salad, Gourmet Potato Chips and Gourmet Brownie
Soda or Bottled Water

*We recommend adding Whole Fruit to your box lunch!
Custom options available upon request. Please speak to your Catering Sales Representative.*



CHILLED PLATED LUNCHES

*Chilled Plated Lunch Entrées include Hearth Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

ENTRÉES

Please select one from the following:

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| L5 | MEDITERRANEAN MARINATED BREAST OF CHICKEN Served on bed of Baby Lettuces with Toasted Walnuts, Tabbouleh and Grilled Fresh Vegetables Kalamata Olives, Feta Cheese and Roasted Tomatoes Red Wine Herb Vinaigrette | \$24.00 |
| L6 | PAN SEARED SALMON Marinated in Meyer Lemon and Asian Five Spice on bed of Red Leaf Lettuce Citrus Cous Cous, Cucumber and Red Onion Salad Roasted Tomatoes and Grilled Asparagus Spears Yogurt Dill Dressing | \$26.00 |
| L7 | ROASTED CHICKEN SANDWICH Herb Roasted Breast of Chicken, Sliced Cheese, Lettuce, Tomato and Basil Aioli Choice of Italian Pasta Salad or German Potato Salad Served with Stone Mustard and Caper Dressing | \$24.00 |
| L8 | HOUSE ROASTED PIT BEEF SANDWICH Top Sirloin marinated with Freshly Grown Herbs Sliced Cheese, Lettuce and Tomato dressed with Horseradish Aioli Choice of Italian Pasta Salad or German Potato Salad | \$25.00 |
| L9 | HONEY PIT HAM SANDWICH Made with Sliced Cheese, Lettuce, Tomato and Grain Mustard Aioli Choice of Italian Pasta Salad or German Potato Salad | \$23.00 |
| L10 | GRILLED VEGETABLE SANDWICH Grilled Vegetable and Roasted Garlic Hummus, Lettuce and Tomato in a Whole Wheat Tortilla Drizzled with Extra Virgin Olive Oil and Balsamic Reduction Choice of Fresh Fruit Salad or Pasta Salad | \$23.00 |

DESSERTS

Please select one from the following:

NEW YORK CHEESECAKE

Housemade Berry Compote

CHOCOLATE FLOURLESS CAKE

Grand Marnier Spiked Chocolate Sauce

FRENCH APPLE TART

Crème Anglaise

SEASONAL TART

STRAWBERRY SHORT CAKE

Whipped Cream

HOUSEMADE POACHED PEAR TART

Caramel Sauce



PLATED LUNCHES

Plated Lunch Entrees include choice of Salad, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

SALADS

Please select one from the following:

SPINACH AND MIXED GREEN SALAD

Applewood Smoked Bacon, Feta Cheese and Baby Tomatoes
Sweet Red Pepper Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce topped with Garlic Herb Croutons and Parmesan Cheese
Classic Caesar Dressing

PRATT STREET MARKET SALAD

Mixed Greens, Shredded Carrot, Vine Ripened Red and Yellow Tomatoes
Sliced Cucumber and Carrot Curls
Red Wine Vinaigrette

ICEBERG LETTUCE WEDGE

Blue Cheese, Garden Fresh Tomatoes and Cracked Black Pepper
Buttermilk Dressing

ENTRÉES

Please select one from the following:

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| L11 MARYLAND JUMBO LUMP CRAB CAKE | \$36.00 |
| Eastern Shore Rémoulade Sauce Old Bay Scallopini Potatoes and Fresh Seasonal Vegetables | |
| L12 GRILLED BREAST OF CHICKEN | \$26.00 |
| Caramelized Onions, Pancetta and Thyme-Chianti Demi-Glace Garlic Roasted Potatoes and Sautéed Seasonal Vegetables | |
| L13 PAN SEARED HERBED CHICKEN | \$25.00 |
| Rich Chicken Jus Rice Pilaf and Fresh Seasonal Vegetables | |
| L14 MUSTARD SEED CRUSTED SIRLOIN | \$36.00 |
| Caramelized Shallot Demi-Glace Horseradish Mashed Potatoes and Fresh Seasonal Vegetables | |
| L15 BRAISED SHORT RIBS OF BEEF | \$32.00 |
| Blackberry Demi-Glace Country Mashed Potatoes and Fresh Seasonal Vegetables | |



PLATED LUNCHES

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|---|----------------|
| L16 ROASTED PORK TENDERLOIN | \$31.00 |
| Spicy Barbeque Glaze Roasted Sweet Potato Mash and Corn Chipotle Seasonal Vegetables | |
| L17 PAN SEARED STRIPED BASS FILET | \$38.00 |
| Ponzu Glaze Gingered Jasmine Rice with Scallions and Baby Bok Choy | |
| L18 HERB CRUSTED FILET OF SALMON | \$34.00 |
| Balsamic Dried Fruit Sauce Dill Roasted Red Potatoes and Fresh Seasonal Vegetables | |

DESSERTS

Please select one from the following:

CHOCOLATE FLOURLESS CAKE

Grand Marnier Spiked Chocolate Sauce

FRENCH APPLE TART

Crème Anglaise

STRAWBERRY SHORT CAKE

Whipped Cream

HOUSEMADE POACHED PEAR TART

Caramel Sauce



LUNCH BUFFET

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

- L19 A TASTE OF THE FAR EAST** **\$32.00**
Field Greens with Sesame Dressing
Lo Mein Noodle Salad with Peanut Sauce and Crispy Vegetables
Choice of Stir Fried Beef with Garlic Black Bean Sauce or Chicken Teriyaki
Chinese Vegetables with Five Spiced Tofu
Jasmine Rice
Fresh Fruit and Berries
Fortune Cookies and Housemade Almond Cookies
- L20 SOUTH OF THE BORDER** **\$32.00**
Mexican Chicken and Rice Soup
Tossed Garden Salad with Lime Cilantro Vinaigrette
Roasted Corn and Jicama Salad
Build Your Own Fajitas
Choose one: Chicken OR Beef with Onions and Peppers
Housemade Refried Beans and Spanish Rice
Sour Cream, Salsa, Shredded Cheese and Warm Tortillas
Mexican Chocolate Cake and Churros
- L21 INNER HARBOR BUFFET** **\$32.00**
Garden Fresh Salad with House Dressings
Pasta Salad
Tomato, Cucumber and Bermuda Onion Salad
Pan Seared Fresh Salmon with Tarragon Infused Velouté
Choice of Grilled Breast of Chicken with Fresh Thyme and Natural Chicken Jus
or Slow Roasted Brisket of Beef with Natural Juices
Fresh Seasonal Vegetables
Fresh Fruit Salad with Seasonal Berries
Classic New York-Style Cheese Cake
- L22 LEXINGTON MARKET BUFFET** **\$32.00**
Garden Fresh Salad with House Dressings
Pasta Salad
Fried Chicken and Gravy
Black Eyed Peas
Cajun Catfish with Spicy Rémoulade Sauce
Roasted New Potatoes
Southern-Style Greens
Maryland's Smith Island Cake
· Slices of Yellow Cake layered with Rich Chocolate Ganache Frosting

Custom options available upon request. Please speak to your Catering Sales Representative.



LUNCH BUFFET

- L23 CROSS STREET MARKET BUFFET** **\$29.00**
Spicy Maryland Crab Soup with Crackers
Caprese Salad with Fresh Mozzarella, Tomatoes and Basil
Pasta Salad
Grilled Chicken Breast Sandwiches with Sun-Dried Tomato Pesto
Grilled Vegetable Platter
Assorted Dessert Bars
- L24 LITTLE ITALY LUNCHEON** **\$32.00**
Herbed Mixed Greens with Red Wine Vinaigrette
Antipasto Salad
Breast of Chicken Marsala
Baked Ziti
Vegetable Provençal
Tomato, Onion and Basil Bruschetta Relish
Focaccia and Crostini
Tiramisu Cake and Cannolis
- L25 BUTCHER HILL TRUE DELI BUFFET** **\$28.00**
Pasta Salad with Baby Tomatoes, Feta Cheese, Cucumber and a Lite Vinaigrette
Red Bliss Potato Salad
Roasted Turkey, Roast Beef, Ham, Salami and Capicola
Farmhouse Cheddar, Swiss and Provolone
- Full Condiment Bar-Sliced Red Onions, Red Leaf Lettuce and Sliced Tomatoes
Marinated Black and Green Olives, Marinated Mushrooms and Dill Kosher Pickles
Dijon Mustard, Whole Grain Mustard, Horseradish Mayonnaise and Cranberry Mayonnaise
French Baguette, Ciabatta Bread, Challah Roll and Honey Wheat Bread
- Dessert Bars and Cheesecake Squares
- L26 THE FRUGAL BUFFET – DELI STYLE** **\$25.00**
Assorted Deli Sandwiches to include:
Roast Beef and Cheddar, Turkey and Swiss and Grilled Vegetable and Hummus Sandwiches
Pasta Salad
Tomato, Cucumber and Bermuda Onion Salad
Whole Fresh Fruit
Assorted Cookies and Brownies
- L27 THE FRUGAL BUFFET – WRAP STYLE** **\$25.00**
Roast Beef and Cheddar, Turkey and Swiss and Grilled Vegetable and Hummus Wraps
Pasta Salad
Tomato, Cucumber and Bermuda Onion Salad
Whole Fresh Fruit
Assorted Cookies and Brownies



PREMIUM LUNCH BUFFET

L28 PREMIUM LUNCH BUFFET

\$38.50

The Premium Lunch Buffet offers many combinations of foods to best suit your attendees.

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas.*

Please select two of the following salads:

FRESH MOZZARELLA, TOMATO AND BASIL SALAD

ANTIPASTO SALAD

SPICY GRILLED VEGETABLE PLATTER

PASTA SALAD

with Fresh Vegetables and Herbs

TOMATO, CUCUMBER AND BERMUDA ONION SALAD

GARDEN FRESH SALAD

with Assorted Dressings

Please select two of the following entrees:

TENDER PULLED CHICKEN

with Smokey Barbeque Sauce

Fresh Baked Challah Rolls, Thin Sliced Red Onion and Dill Pickles

VEGETABLE LASAGNA

Three Cheeses layered with Pasta, Fresh Vegetables and Béchamel Sauce

GRILLED BREAST OF CHICKEN

Please select one of the following styles:

- All Natural Chicken Jus
- Teriyaki
- Southwestern Seasonings

DRY RUBBED PORK TENDERLOIN

with Cracked Black Pepper Barbeque Glaze

PAN SEARED SALMON

with Tarragon Cream Sauce

SLOW ROASTED BRISKET OF BEEF

with Natural Juices



PREMIUM LUNCH BUFFET

Please select two of the following sides:

BAKED PASTA

with Tomato Cream Sauce and Fresh Vegetables

FRESH SEASONAL VEGETABLES

with Fresh Herbs

ROASTED RED POTATOES

with Garlic and Rosemary

RICE PILAF

with Apple, Currents and Pecans

GRILLED ASPARAGUS

with Citrus Butter

FRESH STEAMED BROCCOLI

Please select three from the following desserts:

MARYLAND'S SMITH ISLAND CAKE

Thin Slices of Yellow Cake layered with Rich Chocolate Ganache Frosting

NEW YORK CHEESECAKE

Housemade Berry Compote

CHOCOLATE FLOURLESS CAKE

Grand Marnier Spiked Chocolate Sauce

FRENCH APPLE TART

Crème Anglaise

HOUSEMADE POACHED PEAR TART

Caramel Sauce

*Custom options available upon request. Please speak to your Catering Sales Representative.
Minimum of 50 guests.*



PLATED DINNERS

Plated Dinner Entrees include choice of Salad, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

SALADS

Please select one from the following:

CAPRESE SALAD

Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Basil, Salad Greens and Balsamic Vinaigrette

ICEBERG LETTUCE WEDGE

Blue Cheese, Hot House Tomatoes and Cracked Black Pepper
Buttermilk Herb Dressing

PRATT STREET MARKET SALAD

Mixed Greens, Shredded Carrot, Red and Yellow Tomatoes and Sliced Cucumbers
Spanish Cherry Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce topped with Garlic Herb Croutons and Parmesan Cheese
Classic Caesar Dressing

ENTRÉES

Please select one from the following:

- | | |
|---|----------------|
| D1 GRILLED BREAST OF CHICKEN | \$32.00 |
| Tomato, Fennel and Caper Sauce Whipped Potatoes with Dill and Sour Cream Sautéed Fresh Vegetable Medley | |
| D2 CHICKEN CHESAPEAKE | \$38.00 |
| Breast of Chicken filled with Fresh Lump Crab Stuffing with Tarragon Infused Velouté Wild and White Rice with Orange and Scallion Fresh Seasonal Vegetables | |
| D3 BRONZED MAPLE-FIVE SPICE ATLANTIC SALMON | \$38.00 |
| Caramelized Sweet Onion Marmalade Seasonal Cous Cous Fresh Seasonal Vegetables | |
| D4 ALE BRAISED BONELESS BEEF SHORT RIB | \$38.00 |
| Caramelized Shallots Horseradish Infused Mashed Potatoes Fresh Seasonal Vegetables | |



PLATED DINNERS

- | | |
|---|----------------|
| D5 GRILLED SIRLOIN STEAK | \$40.00 |
| Red Chimichuri Sauce and Malbec Reduction Demi-Glace Garlic Roasted Potatoes Grilled Fresh Vegetables | |
| D6 “BLACK & BLUE” FILET MIGNON | \$42.00 |
| Petite Filet with Blackberry Demi-Glace topped with Gorgonzola Crust Country Mashed Potatoes with Sour Cream and Garlic Fresh Seasonal Vegetables | |
| D7 PETIT FILET AND CRAB DUET | \$50.00 |
| Porcini Mushroom Demi-Glace and Tomato Fennel Ragoût Potato Parmesan Dauphinoise Baby Fresh Vegetables | |
| D8 SEARED TUNA LOIN | \$41.00 |
| Ponzu Sauce and Mango Chutney Sesame Jasmine Rice Asian-Style Fresh Vegetables | |

DESSERTS

Please select one from the following:

NEWYORK CHEESECAKE

Local Berry Compote

FRENCH PEAR TART

Crème Anglaise

WARM APPLE COMPOTE

Crumble Topping and Vanilla Crème Anglaise

TIRAMISU CAKE



RECEPTION

COLD HORS D'OEUVRES

All items are Housemade. Minimum order of 100 pieces per item. Prices below are for individual pieces.

| | | |
|------------|---|---------------|
| R1 | GINGER BEEF TENDERLOIN with Daikon, Cilantro and Poke Sauce | \$7.00 |
| R2 | APPLEWOOD SMOKED TROUT TART with Lemon Horseradish Aioli on Crostini | \$7.00 |
| R3 | CLASSIC BRUSCHETTA with Tomato-Basil Relish | \$3.00 |
| R4 | BRUSCHETTA with Goat Cheese, Black Olive Tapenade and Roasted Peppers | \$4.00 |
| R5 | BOURSIN STUFFED STRAWBERRY | \$3.50 |
| R6 | SMOKED SALMON on Crispy Potatoes with Caper Berries | \$6.00 |
| R7 | MARYLAND CRAB in Mini Bouchée with Spicy Herb Rémoulade | \$7.00 |
| R8 | PROSCIUTTO WRAPPED MELON | \$5.00 |
| R9 | SERRANO HAM AND SPANISH OLIVE CANAPE | \$6.00 |
| R10 | PARMESAN CROSTINI with Charred Baby Tomato, Fresh Mozzarella and Opal Basil | \$6.00 |
| R11 | GRILLED ARTICHOKE, OLIVE AND RED PEPPER FOCCACINI | \$5.00 |
| R12 | SHRIMP TATAKI with Teriyaki Glaze and Green Onions | \$4.00 |
| R13 | ARTICHOKE BOTTOM with Olive, Pine Nut and Feta Cheese Relish | \$5.00 |
| R14 | BELGIAN ENDIVE with Gorgonzola Cheese Mousse and Caramelized Pecans | \$4.00 |
| R15 | CURRIED CHICKEN TART with Pine Nuts and Parsley | \$5.00 |
| R16 | CONFIT OF DUCK CROSTINI with Hoisin Sauce | \$5.00 |

Custom options available upon request. Please speak to your Catering Sales Representative.



RECEPTION

HOT HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

| | |
|---|---------------|
| R17 CHICKEN QUESADILLA with Jalapeño Bacon | \$4.25 |
| R18 TERIYAKI CHICKEN SATAY | \$4.00 |
| R19 BUFFALO CHICKEN SPRING ROLL | \$4.00 |
| R20 ROSEMARY CHICKEN BROCHETTE with Grain Mustard | \$5.00 |
| R21 THAI CHICKEN skewered with Sugar Cane | \$3.75 |
| R22 CHICKEN WINGS with choice of Buffalo, Teriyaki or Jerk Sauces | \$3.00 |
| R23 PEKING DUCK RAVIOLI served Crispy Coated with Hoisin Sauce | \$4.00 |
| R24 DRIED CRANBERRY AND BRIE IN PHYLLO | \$5.00 |
| R25 ROQUEFORT PIGNOLI NUT PUFF | \$4.00 |
| R26 VEGETARIAN SAMOSA | \$4.00 |
| R27 SPANAKOPITA | \$3.00 |
| R28 FINGERLING POTATO with Goat Cheese and Mushroom Duxelle | \$5.00 |
| R29 ASIAN VEGETABLE SPRING ROLL with Sweet Chili Dipping Sauce | \$3.75 |
| R30 BEEF WELLINGTON | \$5.00 |
| R31 SIRLOIN, BACON & GORGONZOLA | \$5.00 |
| R32 ALE BRAISED BEEF in Pastry | \$4.00 |
| R33 BACON AND ONION QUICHE | \$4.50 |
| R34 MINI CALZONE with Ham, Salami, Pepperoni and Mozzarella | \$5.00 |
| R35 MAC AND CHEESE POPPERS with Ham | \$4.00 |
| R36 SHRIMP CHOPSTICK | \$4.00 |
| R37 LOBSTER COBBLER | \$7.00 |
| R38 MINI MARYLAND CRAB CAKES with Classic Cocktail Sauce | \$7.00 |

Custom options available upon request. Please speak to your Catering Sales Representative.



RECEPTION

RECEPTION STATIONS

Minimum of (25) guests. Prices below are per person unless otherwise noted.

- R39 IMPORTED AND DOMESTIC CHEESE DISPLAY** **\$7.50**
Garnished with Dried Fruit, Nuts and Grapes
Served with Sliced Baguettes and Assorted Crackers
- R40 BAKED BRIE (Each wheel serves 30 guests)** **\$175.00**
Imported Brie topped with a choice of Sweet or Savory fillings,
Wrapped in Puff Pastry, baked until golden brown, and served warm
Select one topping:
· Raspberry and Pecan dusted with Powdered Sugar
· Roasted Tomato and Fresh Basil
· Dried Apricot and Walnut with Brown Sugar
- R41 DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES** **\$6.00**
- R42 FRESH MARKET VEGETABLE CRUDITE** **\$4.00**
Roasted Red Pepper Dip and Buttermilk Ranch
- R43 FARM PICK GOURMET CRUDITE** **\$6.00**
Baby Carrots, Patty Pan Squash, Hearts of Palm, Kalamata Olives and Broccolini
- R44 ANTIPASTO DISPLAY (Serves 50 guests)** **\$250.00**
Italian Meats and Cheeses, Marinated Vegetables, Kalamata Olives,
Artichoke Hearts and Focaccia Bread
- R45 BRUSCHETTA AND FLAT BREAD STATION** **\$8.00**
Served with Extra Virgin Olive Oil and Specialty Toppings to include:
· Roasted Garlic Hummus · Herb Roasted Eggplant and Tomato Caponata
· Fresh Olive Tapenade · Fresh Tomato, Basil and Garlic Relish
- R46 JUMBO PRAWN DISPLAY (100 pieces)** **\$300.00**
Iced Jumbo Prawns with Lemon Wedges and Cocktail Sauce
- R47 PASTA STATION** **\$12.75**
Tri-Color Cheese Tortellini and Penne Rigate
Please select two sauces:
· Vodka Cream Sauce · Marinara Sauce · Pesto Cream Sauce
· Bolognese Sauce · White Clam Sauce
Served with Garlic Bread, Crushed Red Pepper and Parmesan Cheese
- R48 NACHO STATION** **\$10.00**
Crisp Corn Tortilla Chips, Southwest Seasoned Carne Asada, Refried Pinto Beans
Jalapeño Cheddar Cheese, Sliced Jalapeño Peppers, Diced Tomatoes, Sliced Black Olives,
Fresh Chopped Scallions, Cilantro, Spicy Mexican Salsa, Sour Cream and Fresh Guacamole
- R49 ASIAN NOODLE BAR AND STIR FRY STATION** **\$12.00**
Chow Mein Noodles, Udon Noodles and Steamed Jasmine Rice
Stir-Fried Vegetables and Teriyaki Chicken
- R50 MARYLAND MEETS THE MEDITERRANEAN** **\$14.00**
Warm Maryland Crab Dip, Warm Spinach and Artichoke Dip
Cool Baba Ghanoush and Tomato Basil Relish
Assorted Flat Breads, Crostinis and Fancy Crackers



RECEPTION

- R51 SOUTHWEST QUESADILLA STATION** **\$14.00**
Served with Roasted Tomatillo Salsa, Salsa Fresca and Guacamole
Selection of (3) three:
- Black Bean, Cojita Cheese and Roasted Chiles
 - Shredded Chicken, Poblano Chile and Smoked Gouda Cheese
 - Grilled Southwest Vegetables and Jalapeño Pepper Jack Cheese
 - Braised Pork in Ancho Chile Sauce, Toasted Pumpkin Seeds and White Cheddar Cheese
 - Bay Shrimp, Roasted Garlic, Cilantro and Monterey Jack Cheese
- R52 SEAFOOD MARTINI STATION*** **\$18.00**
Made to Order with Jumbo Lump Crab and Shrimp Marinated in Citrus Vinaigrette
Presented in an elegant Martini Glass with Fresh Herbs
- R53 YUKON GOLD MASHED POTATO STATION** **\$12.00**
Buttered Yukon Gold Mashed Potatoes
Blue Fin Crab, Herb Chevre, Roasted Garlic Cloves, Pancetta,
Sour Cream, Chives, Cracked Black Pepper and Tomato Basil Relish
- R54 LITTLE ITALY RECEPTION PACKAGE*** **\$26.00**
- **MADE TO ORDER PASTA STATION**
Tri-Color Cheese Tortellini and Penne Rigate
Please select two sauces:
Vodka Cream Sauce, Marinara Sauce, Pesto Cream Sauce, Bolognese Sauce or White Clam Sauce
Served with Crushed Red Pepper and Parmesan Cheese
 - **ANTIPASTO DISPLAY**
Italian Meats and Cheeses, Marinated Vegetables, Kalamata Olives, Artichoke Hearts and Focaccia Bread
 - **BUTLER PASSED HORS D'OEUVRES (3 per guest)**
Chef's selection of Italian Style Hot and Cold Hors D'Oeuvres
 - **HOUSEMADE ITALIAN ALMOND COOKIES**
- R55 INNER HARBOR RECEPTION PACKAGE** **\$36.00**
- **JUMBO PRAWN DISPLAY (3 per guest)**
Iced Jumbo Prawns with Lemon Wedges and Cocktail Sauce
 - **IMPORTED AND DOMESTIC CHEESE DISPLAY**
Garnished with Dried Fruit, Nuts and Grapes
Sliced Baguettes and Assorted Crackers
 - **WARM MARYLAND LUMP CRAB DIP**
Served with Sliced Breads and Fancy Crackers
 - **BUTLER PASSED HORS D'OEUVRES (4 per guest)**
Chef's selection of Hot and Cold Hors D'Oeuvres
- R56 PRATT STREET RECEPTION PACKAGE*** **\$29.00**
CARVING STATION – CHOICE OF:
- Sage and Rosemary Rubbed Tom Turkey
Orange Cranberry Sauce, Spicy Mustard and Mayonnaise
 - Brown Sugar and Grain Mustard Glazed Bone-In Ham
Dijon Mustard, Spicy Mustard and Mayonnaise
 - **IMPORTED AND DOMESTIC CHEESE DISPLAY**
Garnished with Dried Fruit, Nuts and Grapes
Sliced Baguettes and Assorted Crackers
 - **BUTLER PASSED HORS D'OEUVRES (4 per guest)**
Chef's selection of Hot and Cold Hors D'Oeuvres

**A \$150.00++ fee per Uniformed Chef is required.*

Custom options available upon request. Please speak to your Catering Sales Representative.

RECEPTION

CARVED TO ORDER STATIONS*

| | |
|---|---------------------|
| R57 SAGE AND ROSEMARY RUBBED TOM TURKEY* (Serves 50 guests) | \$400.00 |
| Served with Orange Cranberry Sauce, Yellow Mustard and Mayonnaise | |
| R58 GLAZED BONE-IN HAM* (Serves 50 guests) | \$400.00 |
| Brown Sugar and Grain Mustard Glaze Served with Dijon Mustard, Yellow Mustard and Mayonnaise | |
| R59 HERB CRUSTED TENDERLOIN OF BEEF* (Serves 20 guests) | \$400.00 |
| Served with Horseradish Sauce, Grain Mustard and Mayonnaise | |
| R60 PISTACHIO CRUSTED BONELESS PORK LOIN* (Serves 30 guests) | \$300.00 |
| Served with Honey Mustard, Gingered Apple Compote and Honey Habanero Barbeque Sauce | |
| R61 SALT CRUSTED STEAMSHIP ROUND OF BEEF* (Serves 150 guests) | \$850.00 |
| Served with Horseradish Sauce, Whole Grain Mustard and Mayonnaise | |
| R62 CITRUS AND SPICE CRUSTED ROCKFISH FILET* (Serves 30 guests) | MARKET PRICE |
| Served with Tropical Fruit Salsa, Roasted Tomato Salsa and Spicy Fruit Chutney | |

DESSERT STATIONS

Minimum of (25) guests. Prices below are per person.

| | |
|--|----------------|
| R63 ICE CREAM SOCIAL FEATURING TAHARKA BROS. ICE CREAM** | \$11.00 |
| Premium Hand Scooped Vanilla, Chocolate and Strawberry Ice Cream Served with Hot Fudge, M&M's, Chopped Nuts, Cookie Crumble, Whipped Cream and Cherries Served with Freshly Brewed Coffee and Decaffeinated Coffee | |
| R64 STRAWBERRY SHORTCAKE STATION | \$11.00 |
| <i>Build Your Own Strawberry Shortcake Station to include:</i> Fresh Strawberries and Mixed Berry Compote, Shortcake Biscuits, Pound Cake, Chocolate Sauce and Whipped Cream | |
| R65 DEATH BY CHOCOLATE STATION | \$18.00 |
| Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts Double Fudge Brownies and Double Chocolate Chip Cookies Served with Assorted Milks, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas | |

All above items are served with Miniature Rolls.

**A \$150.00++ fee per Uniformed Chef is required.*

***A \$125.00++ fee per Attendant is required.*

Custom options available upon request. Please speak to your Catering Sales Representative.



BEVERAGES*

PREMIUM LIQUORS

HOSTED · \$6.75 PER DRINK

CASH · \$7.50 PER DRINK

Smirnoff Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Especial Tequila,
Dewar's White Label, Jim Beam, Captain Morgan

TOP SHELF DELUXE LIQUORS

HOSTED · \$7.50 PER DRINK

CASH · \$8.00 PER DRINK

Ketel One Vodka, Bombay Sapphire Gin, DonQ Rum, 1800® Tequila, Johnny Walker Black Label,
Jack Daniel's, Seagram's VO

DELUXE WINE

HOSTED · \$6.25 PER GLASS

CASH · \$6.50 PER GLASS

Copper Ridge – Cabernet Sauvignon, Chardonnay, White Zinfandel

PREMIUM WINE

HOSTED · \$6.75 PER GLASS

CASH · \$7.00 PER GLASS

Stone Cellars – Cabernet Sauvignon, Chardonnay, White Zinfandel

DOMESTIC BEER

HOSTED · \$6.00 PER BOTTLE

CASH · \$6.50 PER BOTTLE

Bud Light, Budweiser, Miller Lite, Coors Light and O'Doul's Ultra Amber (non-alcoholic)

IMPORTED/MICROBREW BEER

HOSTED · \$6.00 PER BOTTLE

CASH · \$7.00 PER BOTTLE

Heineken, Amstel Light, Corona Extra and Baltimore's Heavy Seas Lager

DRAFT BEER – KEG

DOMESTIC · \$450.00 PER KEG

IMPORTED · \$650.00 PER KEG

Please ask your Catering Representative about Maryland beer and wine selections.

A \$150.00++ fee per Bartender is required to dispense alcoholic beverages.

Cash Prices are inclusive of Service Charges and State Sales Taxes.

** A 21% service fee and 9% state alcohol tax will be applied to all alcoholic beverages.*



BEVERAGES

CHARDONNAY

| | |
|--------------------------------|---------|
| Copperridge | \$25.00 |
| Beringer, Stone Cellars | \$30.00 |
| Mirassou | \$37.00 |
| Sterling, Vintner's Collection | \$50.00 |

CABERNET

| | |
|--------------------------------|---------|
| Copperridge | \$25.00 |
| Beringer, Stone Cellars | \$30.00 |
| Sterling, Vintner's Collection | \$55.00 |

PINOT NOIR

| | |
|--------------------------------|---------|
| Mirassou | \$37.00 |
| Meridian | \$39.00 |
| Sterling, Vintner's Collection | \$67.00 |

MERLOT

| | |
|--------------------------------|---------|
| Copperridge | \$25.00 |
| Beringer, Stone Cellars | \$30.00 |
| Mirassou | \$37.00 |
| Sterling, Vintner's Collection | \$67.00 |

VARIETAL WINES

| | |
|--|---------|
| Copperridge, White Zinfandel | \$25.00 |
| Stone Cellars, White Zinfandel | \$30.00 |
| Pensfold Koongua Hill, Shiraz, Australia | \$33.00 |
| Ecco Domani, Pinot Grigio, Italy | \$40.00 |
| Boordy, Riesling, Maryland | \$40.00 |

SPARKLING WINE · CHAMPAGNE

| | |
|------------------------------|----------|
| Martinelli's Sparkling Cider | \$25.00 |
| Freixenet, Carta Nevada Brut | \$30.00 |
| Domaine Ste. Michelle Brut | \$50.00 |
| Korbel Brut | \$50.00 |
| Dom Perignon, Brut | \$350.00 |

Wines are subject to change based upon availability.

