Welcome to Baltimore, the “Charm City,” a world-renowned destination for sophistication and style – where the natural beauty of ocean and bay is matched only by the warmth and energy of an exciting community.

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Baltimore Convention Center.

Our style is collaborative, and our Baltimore team is delighted to work with you to ensure your experience here is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of your guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here’s to your successful event in Baltimore!

Marsha Pratt-Davis

Marsha Pratt-Davis, Director of Catering Sales
Centerplate at Baltimore Convention Center
One West Pratt Street, Baltimore, MD 21201

O: 410.649.7009   E: marsha.pratt@centerplate.com
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Gluten-free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space.

Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten and common allergens such as nuts.
CENTERPLATE’S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!
BREAKFAST MENUS
BREAKFAST

CONTINENTAL BREAKFASTS

Minimum order of 25 guests. Prices listed are per guest.

Traditional Continental Breakfast $22
- Assorted fruit juices
- Freshly baked breakfast pastries, muffins and bagels with butter, preserves and cream cheese
- Freshly brewed coffee, decaffeinated coffee and hot tea

Premium Continental Breakfast $26
- Assorted fruit juices
- Freshly baked breakfast pastries, muffins and bagels with butter, preserves and cream cheese
- Seasonal fruit and berry salad
- Freshly brewed coffee, decaffeinated coffee and hot tea

Inner Harbor Continental Breakfast $28
- Assorted fruit juices
- Freshly baked European pastries, muffins and bagels with butter, preserves and cream cheese
- Seasonal sliced fruit display
- Yogurt Parfaits with granola and housemade berry compote
- Zeke’s regular and decaffeinated coffees and assorted Tazo® hot teas

CATERING MENU — THE BALTIMORE CONVENTION CENTER

A 22% service charge and applicable sales taxes will be added to all food and beverage orders.
BREAKFAST

CONTINENTAL BREAKFASTS continued

Minimum order of 25 guests. Prices listed are per guest.

ENHANCE YOUR CONTINENTAL BREAKFAST

Oatmeal Station $8
Hot steel cut oatmeal with milk, local honey, cinnamon, brown sugar and golden raisins and warm cinnamon apples

House-made Yogurt Parfait $5
Granola layered with vanilla yogurt and fresh fruit

Individual Breakfast Quiche $9
A selection of egg tarts filled with:
· Grilled vegetables
· Ham and bacon
· Baltimore Crab - Add $3

Breakfast Burrito $8
A selection of warm tortillas filled with:
· Scrambled eggs, Roma chicken sausage and vegetables
· Scrambled eggs, peppers, onions and pepper jack cheese
· Scrambled eggs, smoked ham, peppers and cheddar cheese

Assorted Individual Cereals $4
With milk

Baltimore Flatbread $11
Scrambled eggs topped with:
· Trio of cheeses and grilled vegetables
· Turkey sausage, baby spinach and mushrooms
· Applewood smoked bacon and caramelized onions

Breakfast Sandwich $8
Choice of croissant or English muffin, topped with selection of:
· Scrambled eggs, pepper jack cheese and tomato
· Smoked ham, scrambled eggs and Swiss cheese
· Applewood bacon, scrambled eggs and cheddar cheese
BREAKFAST

BREAKFAST BUFFETS

Minimum order of 25 guests. Prices listed are per guest.
All breakfast buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and hot tea.

Harbor Breakfast $31
GF Seasonal sliced fresh fruit with berries
Fresh baked muffins and bagels with butter, preserves and cream cheese
Farm fresh, cage-free scrambled eggs
Thick cut French toast with maple syrup, seasonal fruit compote and butter
Rosemary breakfast potatoes
Applewood smoked bacon and Roma pork sausage links

Southern Style Breakfast $29
GF Seasonal fresh fruit salad
Fresh baked buttermilk biscuits and bagels with pimento cheese, preserves and cream cheese
Farm fresh, cage-free scrambled eggs
Sweet potato home fries
Applewood smoked bacon and Roma maple chicken sausage links

Center Fresh Breakfast $28
GF Seasonal sliced fresh fruit with berries
Fresh baked muffins, Danish and bagels with butter, preserves and cream cheese
Farm fresh, cage-free scrambled eggs
Old Bay home-fried potatoes
Applewood smoked bacon and Roma® country sage chicken sausage links

Healthy Morning Start Breakfast $33
GF Fresh fruit and citrus salad
Fresh baked muffins, English muffins and bagels with butter, preserves, peanut butter and cream cheese
Egg frittata: cage-free scrambled eggs with mushrooms, asparagus, shallots, tomatoes and Swiss cheese
Breakfast potatoes with caramelized onions and roasted peppers
Roma® country sage chicken sausage links
BREAKFAST

BREAKFAST BUFFETS continued

Minimum order of 25 guests. Prices listed are per guest.

ENHANCE YOUR BREAKFAST BUFFET

Individual Cheese Omelet $6
With duo of cheddar and Colby Jack cheeses

French Toast Bar $7
Maple syrup, candied almonds, berry compote, warm cinnamon apples, caramelized bananas, whipped butter and whipped cream

Egg and Omelet Station* $8
Eggs made any style by our culinary professionals
Honey ham, chopped bacon, bell peppers, mushrooms, Spanish onions, fresh spinach, tomatoes, cheddar and salsa fresca
Egg substitute available on request

Pratt Street Waffle Station* $10
Made to order hot waffles, fruit compote, berries, toasted nuts, cinnamon butter, whipped cream and warm maple syrup

Gourmet Yogurt Bar $7
Vanilla yogurt, toasted granola, golden raisins and seasonal fruit compote

*A $200.00+ fee per culinary professional is required.
PLATED BREAKFASTS

Minimum order of 25 guests. Prices listed are per guest.
All plated breakfasts include fresh fruit, freshly baked breakfast pastries with butter and preserves, fresh squeezed orange juice, freshly brewed coffee, decaffeinated coffee and hot tea.

**Good Morning Baltimore** $26
Farm fresh, cage-free scrambled eggs
Applewood smoked bacon and Roma® country sage chicken sausage links
Old Bay home-fried potatoes

**Fells Point Omelet** $27
Cage-free scrambled egg omelet with cheddar cheese and topped with choice of:
- Grilled vegetables
- Western-style
- Lump Crab – add $3
Roma® country sage chicken sausage links

**Breakfast Frittata** $27
Rich egg custard baked with choice of:
- Pancetta and roasted red pepper frittata with Reggiano cheese
- Old Bay crab frittata with aged white cheddar cheese
- Vegetarian wild mushroom frittata with Swiss cheese
Applewood smoked bacon
Roma pork sausage link
Rosemary breakfast potatoes

**Southern Biscuit ’n Gravy** $28
Split buttermilk biscuit with Roma® andouille spiced sausage gravy
Farm fresh cage-free scrambled eggs
Breakfast potatoes with caramelized onions and peppers

**Shoreman’s Chicken ’n Waffles** $29
Belgian waffle topped with boneless fried chicken and Old Bay white gravy and scallions
Hungarian-style smoked bacon

A 22% service charge and applicable sales taxes will be added to all food and beverage orders.
NON-ALCOHOLIC BEVERAGES
## BEVERAGE OPTIONS

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bottled Fruit Juices (gallon)</td>
<td>$4</td>
</tr>
<tr>
<td>Assorted Fruit Juices (gallon)</td>
<td>$40</td>
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<tr>
<td>Orange, apple, cranberry, grapefruit, tomato</td>
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</tr>
<tr>
<td>Assorted Naked Smoothies (each)</td>
<td>$6</td>
</tr>
<tr>
<td>Berry Blast, Mighty Mango, Strawberry or Protein</td>
<td></td>
</tr>
<tr>
<td>Coffee (gallon)</td>
<td>$65</td>
</tr>
<tr>
<td>Freshly brewed coffee, decaffeinated coffee or a selection of hot tea</td>
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<tr>
<td>Starbucks® Coffee (gallon)</td>
<td>$70</td>
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<tr>
<td>Freshly brewed coffee, decaffeinated coffee or a selection of Tazo® hot tea</td>
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</tr>
<tr>
<td>Baltimore’s Zeke’s® Coffee (gallon)</td>
<td>$70</td>
</tr>
<tr>
<td>Starbucks® Frappuccino (each)</td>
<td>$7</td>
</tr>
<tr>
<td>Regular, vanilla, mocha, mixed</td>
<td>$80</td>
</tr>
<tr>
<td>Gourmet Coffee Bar (gallon)</td>
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<tr>
<td>Five gallon minimum</td>
<td></td>
</tr>
<tr>
<td>Freshly brewed regular and decaffeinated coffees with flavored seasonal syrups, chocolate shavings, nutmeg, cinnamon and whipped cream</td>
<td></td>
</tr>
<tr>
<td>K-Cup Service</td>
<td>$300</td>
</tr>
<tr>
<td>Includes 50 K-cups, biodegradable cups, condiments and distilled water</td>
<td></td>
</tr>
<tr>
<td>Individual Assorted Cartons of Milk (each)</td>
<td>$2</td>
</tr>
<tr>
<td>Bottled Water (each)</td>
<td>$3.75</td>
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<tr>
<td>Sparkling Bottled Water (each)</td>
<td>$4</td>
</tr>
<tr>
<td>Assorted Canned Soda (each)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Individual Powerade (each)</td>
<td>$4</td>
</tr>
<tr>
<td>Red Bull® (8.3 oz)</td>
<td>$6</td>
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<tr>
<td>Regular or sugar-free</td>
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<tr>
<td>Housemade Lemonade (gallon)</td>
<td>$45</td>
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<tr>
<td>Freshly Brewed Unsweetened Ice Tea (gallon)</td>
<td>$45</td>
</tr>
<tr>
<td>Seasonally Flavored Lemonade or Ice Tea (gallon)</td>
<td>$50</td>
</tr>
<tr>
<td>Fruit Infused Mineral Water (gallon)</td>
<td>$35</td>
</tr>
</tbody>
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**CATERING MENU — THE BALTIMORE CONVENTION CENTER**

A 22% service charge and applicable sales taxes will be added to all food and beverage orders.
A LA CARTE

SNACKS

Muffins (dozen) $45
An assortment of blueberry, banana nut, cranberry-lemon, bran and chocolate chip

Crème Brûlée Muffins (dozen) $55

Bagels (dozen) $45
Chef’s assortment of plain, sesame, cinnamon raisin, whole wheat and everything

Danish (dozen) $50
An assortment of apple, blueberry, cherry, custard, lemon and raspberry-cream

European Pastries (dozen) $55
A selection of strawberry cheese pockets, caramel pecan twists, rum buns, mini bundt cakes and filled croissants

Seasonal Fruit Filled Turnovers (dozen) $50

Breakfast Breads (12 slices per loaf) $43
A choice of banana nut, apple cinnamon, citrus cranberry, marble and seasonal selections

Scones (dozen) $48
A choice of cranberry or amaretto-raisin

Croissants (dozen) $65
An assortment of traditional, chocolate, almond, apple and cherry

Assorted Healthy Breakfast Pastries (dozen) $51
Bran muffins, whole wheat bagels and English muffins

Assorted Chobani Yogurt (each) $4.50

Sliced Seasonal Fruit (per person) $7
Accented with berries

Whole Fresh Fruit (each) $3.50

CATERING MENU — THE BALTIMORE CONVENTION CENTER

A 22% service charge and applicable sales taxes will be added to all food and beverage orders
SNACKS continued

Assorted Home Style Cookies (dozen) $45
Chocolate chip, double chocolate chip, sugar and peanut butter

Assorted Dessert Squares (dozen) $50
Brownies, blondies and seasonal selections

Baltimore’s Berger Cookie Snack Pack (2 cookies per pack) $9

Rice Krispy® Treats (dozen) $42
Plain and chocolate dipped and decorated

Italian Biscotti (dozen) $38
Plain and chocolate dipped

Cupcakes (dozen) $75
- Vanilla cake with vanilla bean frosting
- Devils food cake with whipped chocolate buttercream
- Red velvet cake with cream cheese frosting
- Carrot walnut cake with cream cheese frosting
- Chef’s special seasonal

Individual Bags of Chips and Snacks (each) $4

Housemade Kettle Chips (per person) $3.75

Pita Chips, Celery and Carrots (per person) $6
With roasted garlic hummus and roasted red pepper hummus

Tortilla Chips (per person) $7
With salsa and guacamole

Housemade Potato Chips and Dip (per person) $6
Country ranch and caramelized onion

Pretzel Twists (pound) $18

Mixed Nuts (pound) $32

Make Your Own Trail Mix (per person) $10
Minimum order 25 guests
Housemade granola, dry roasted peanuts, banana chips, M&M’s®, cheddar goldfish, mini pretzels and dried fruit

Chex Mix (pound) $24

Giant Soft Bavarian Pretzels (each) $6
With classic yellow mustard and nacho sauce

Granola Bars (each) $4

Kellogg’s Nutri-Grain® Bars (each) $4

Full Size Candy Bars (each) $4

Ice Cream Novelties (each) $4
Good Humor®, strawberry shortcake, chocolate éclair and king cones

Premium Ice Cream Novelties (each) $5.50
Ben & Jerry’s®, Häagen Daz® bars and Chloe’s™ all-natural/gluten free smoothie pops

Freshly Popped Popcorn $675
Based on up to 4 hours of service and includes:
2 cases of popcorn (approximately 500 2 oz. portions), machine rental, salt, butter, napkins, bags and one attendant per machine*

*Attendant included up to 4 hours. Additional cases of popcorn are $175.00 per case. Electrical requirements not included.
BREAK SERVICES

Minimum order of 25 guests. Prices listed are per guest.

Give Me S’more Break $16
Assorted pre-made gourmet s’mores
Assorted s’more shooter desserts
Creamy marshmallow dip with chocolate covered pretzels
Freshly brewed coffee, decaffeinated coffee and hot teas

Mason-Dixon Break $20
Individual chilled Maryland crab dip with housemade Old Bay potato chips
Spicy southern hummus with pita chips
Baby carrots and celery with pimento cheese
Pecan pie tarts and Baltimore Berger cookies
Housemade seasonal lemonade and unsweetened iced tea

Maryland Snack Break $16
Chesapeake Snack Mix
Fisher’s popcorn – caramel and white cheddar flavors
Housemade Old Bay potato chips
Baltimore’s Kinderhook assorted cookies
Housemade seasonal lemonade and unsweetened iced tea

Ballpark Break $16
Individual bags of dry roasted peanuts
Gourmet soft pretzels with hot cheese sauce
Hot dog sliders with mustard
Individual bags of freshly popped popcorn
Housemade lemonade

CATERING MENU — THE BALTIMORE CONVENTION CENTER

A 22% service charge and applicable sales taxes will be added to all food and beverage orders.
BREAKS

BREAK SERVICES  continued

Sampler Break
Choose one item from two categories  $14
Choose three items from the categories  $20
(two from first category and one from second category)

Please select one of the following:
- Individual fresh fruit salad
- Individual crudités with assorted dips
- Antipasto skewers
- Housemade kettle chips with French onion-bacon dip and country ranch dip
- Freshly popped popcorn
- Baltimore Cookies – Berger cookies, Kinderhook chocolate chip cookies and Little Italy Italian cookies

Please select one of the following:
- Seasonal fruit infused mineral waters
- Juice Bar – Trio of fresh squeezed juices
- Hot Apple Cider – With red hots, caramel syrup, cinnamon sticks and whipped cream
- Hot Chocolate Bar – Housemade hot cocoa with three seasonal syrups, marshmallows and whipped cream
- Coffee and Tea – Freshly brewed coffee, decaffeinated coffee and hot tea

Mid-Morning Pick Me Up Break  $19
- Individual fresh fruit salad
- Trail mix bars
- Individual yogurts
- Seasonal infused mineral waters
- Freshly brewed coffee, decaffeinated coffee and hot tea

Energy Break  $19
- Bananas and apples with peanut butter
- Baby carrots and celery with assorted hummus
- Assorted domestic cheeses with crackers
- Assorted smoothies
- Freshly brewed coffee, decaffeinated coffee and hot tea

CATERING MENU — THE BALTIMORE CONVENTION CENTER

A 22% service charge and applicable sales taxes will be added to all food and beverage orders
LUNCH

BOXED LUNCHES

Minimum order of 25 guests. Prices listed are per guest. All boxed lunches include a bag of chips, side salad and a cookie.

Traditional Boxed Lunch  $28
Choose one sandwich from the list below:
· Turkey and Swiss cheese
· Roast beef and cheddar cheese
· Ham and Swiss cheese
· Fresh vegetables with garlic hummus

Premium Boxed Lunch  $32
Choose one sandwich from the list below:
· Roast turkey breast, spinach, artichoke and tomato on focaccia bread
· Roast beef and smoked Gouda, horseradish aioli and oven roasted tomatoes on an onion roll
· Italian Hero with baked ham, salami, capicola, lettuce, pepperoncini, and provolone cheese with pesto sauce
· Shaved corned beef with Swiss cheese and Dijon mustard on marbled rye
· Portobello mushrooms with green and yellow squash, red peppers and Boursin cheese on an herb roll

Gourmet Wrap Boxed Lunch  $30
Choose one wrap from the list below:
· Cobb salad wrap with romaine, Applewood smoked bacon, blue cheese, scallions, eggs and tomatoes
· Baltimore pit beef wrap with romaine lettuce and barbecued onions
· Grilled chicken Caesar salad wrap with artisan romaine and Parmesan cheese
· Caprese wrap with baby arugula, fresh mozzarella, tomatoes and basil. Drizzled with olive oil and balsamic syrup

A 22% service charge and applicable sales taxes will be added to all food and beverage orders.
CHILLED PLATED LUNCHES

Minimum order of 25 guests. Prices listed are per guest.
Chilled plated lunch entrées include choice of dessert; along with bakery fresh breads or chips; freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

ENTRÉES

Please select one chilled entrée from the list below:

**Steakhouse Salad** $28
Sliced seasoned steak, chopped iceberg lettuce and radicchio, petite tomatoes, sliced red onions, glazed pecans and Applewood smoked bacon; accented with crispy onions and a wedge of Monocacy Ash cheese

Roasted corn buttermilk dressing

**Greek Town Chicken Salad** $28
Lemon oregano grilled chicken breast, mixed greens, feta cheese, lightly charred baby vegetables, petite tomatoes and Kalamata olives

Greek vinaigrette

Accompanied by lemon orzo salad with spinach chiffonade and red onions and pita bread

**Tender Pot Roast Sandwich** $25
Served on a bakery onion roll

Accompanied by loaded potato salad and house brined pickles

**Cross Street Thai Beef Noodle Salad** $28
Sliced marinated steak with rice noodles, shredded Napa and purple cabbages, julienned carrots and radishes, diced cucumbers and fresh snow peas

Sesame-ginger dressing

**Blackened Salmon Baby Kale Caesar Salad** $28
With baby romaine and kale, red and yellow roasted grape tomatoes, Parmesan crisps and housemade cornbread croutons

Tabasco Caesar dressing

**Baltimore Bahn Mi Sandwich** $25
Old Bay spiced chicken breast, pickled radish, fresh cucumber and sriracha aioli on multi grain Kaiser roll

Served with Asian slaw in a sriracha-cilantro vinaigrette

**Roasted Turkey and Asiago Sandwich** $25
Apple cider brined slow roasted turkey breast, asiago cheese, lettuce and herb aioli dressing on 9-grain ciabatta

Accompanied by apple slaw tossed in a poppy seed dressing and house brined pickles

DESSERTS

Please select one dessert from the list below:

**Carrot Cake** – Rum molasses sauce

**Strawberry Shortcake** – Angel food cake, fresh strawberries and strawberry sauce topped with whipped cream

**Double Chocolate Cake** – With white chocolate drizzle and a tart cherry sauce
LUNCH

PLATED LUNCHES
Minimum order of 25 guests. Prices listed are per guest.
Plated lunch entrées include choice of salad and dessert, bakery-fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

ENTRÉES
Please select entrée from the list below:

- **Southern Barbeque-Style Steak** $33
  Sliced sirloin slow braised in a Clipper City beer barbecue sauce
  Cornbread mashed potatoes
  Glazed baby carrots and cipollini onions

- **Breast of Chicken** $32
  Sautéed with prosciutto and topped with roasted tomato-Parmesan sauce
  Roasted rosemary potatoes
  Fresh seasonal vegetables

- **Maryland-Style Jumbo Lump Crab Cake** Market Price
  Accompanied by Eastern Shore rémoulade sauce
  Old Bay scalloped potatoes
  Fresh seasonal vegetables

- **Vegan Fired Roasted Vegetable Polenta Cake** $30
  Accented with pineapple mango sauce
  Grilled asparagus and baby heirloom vegetables

- **Parmesan Encrusted Sustainable Fish** $32
  Rice pilaf
  Fresh seasonal vegetables

- **Bourbon Glazed Chicken** $30
  Boneless breasts with caramelized onions
  Corn pudding
  Grilled seasonal vegetables

- **Lemon Basil Chicken** $32
  Boneless marinated and grilled chicken breast; on a bed of corn-tomato relish and topped with a lemon sauce
  Roasted garlic mashed potatoes
  Fresh baby vegetables

- **Yankee Pot Roast** $35
  Tender beef braised with caramelized shallots and natural jus
  Au gratin potatoes
  Fresh seasonal vegetables

- **Char Siu Duck** $38
  Slow roasted duck breast glazed with a Chinese barbecue sauce
  Garlic-chili soy rice
  Grilled bok choy and baby peppers

CATERING MENU — THE BALTIMORE CONVENTION CENTER

A 22% service charge and applicable sales taxes will be added to all food and beverage orders
PLATED LUNCHES continued

SALADS
Please select salad from the list below:

Baby Spinach and Kale Salad
With sliced English cucumbers, candied pecans, fresh strawberries and local goat cheese
Honey balsamic vinaigrette

Kale Caesar Salad
Baby kale and romaine with garlic croutons and Parmesan crisps
Traditional Caesar dressing

Pratt Street Market Salad
Mixed greens, carrots, red and yellow tomatoes and sliced English cucumbers
Golden Italian vinaigrette

Iceberg Wedge
Topped with radishes, Applewood smoked bacon, Roma tomatoes and crumbled blue cheese
Buttermilk herb dressing

DESSERTS
Please select dessert from the list below:

New York Cheesecake
Housemade blueberry coulis

Flourless Chocolate Cake
Crème anglaise

Caramel Apple Cake
Whisky caramel sauce

Red Velvet Smith Island Cake
White chocolate sauce

A 22% service charge and applicable sales taxes will be added to all food and beverage orders
LUNCH

BUFFETS

Minimum order of 50 guests. Prices listed are per guest. Lunch buffets include bakery-fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

A Taste of the East $37
- Spring rolls with sweet chili dipping sauce
- Mixed greens salad – with Napa and purple cabbage, julienne red bell peppers, fresh mint and cilantro and fresh snow pea pods, roasted tofu croutons, Sweet and spicy yuzu vinaigrette
- Red chili rice noodle salad with cucumbers, crispy Asian vegetables and fresh cilantro
- Stir fried Mongolian beef with scallions
- Sweet and sour chicken with pineapple
- Jasmine rice
- Banana caramel roll and warm Chinese sugar donut holes

South of the Border $38
- Corn tortilla chips with garden salsa and warm jalapeño-cheese sauce
- Mexican corn salad
- Street tacos – served with shredded chicken, seasonal fish, pickled onions, fresh cilantro, jalapeños, sour cream, hot sauce, chipotle barbecue sauce and flour tortillas
- Spanish rice with black beans
- Fajita vegetables
- Tres leches cake and churros

Inner Harbor $40
- Traditional Maryland crab soup
- Southern style Caesar salad bar – with chopped romaine, red oak, applewood smoked bacon, corn-green tomato relish, grape tomatoes, pickled red onions, Parmesan crisps, corn bread croutons and cracked black pepper
- Creamy tabasco Caesar dressing and herbed vinaigrette
- Old Bay rotisserie chicken
- Chef’s seasonal east coast catch of the day
- Old Bay potato wedges
- Fresh seasonal vegetables
- Assorted cakes featuring Maryland’s Smith Island cakes
LUNCH

BUFFETS continued

Southern Hospitality $38
- Garden fresh salad with assorted dressings
- Housemade creamy chipotle coleslaw
- Old fashioned fried chicken
- Chef’s seasonal catch of the day
- Cornbread mashed potatoes
- Southern style greens
- Buttermilk corn bread
  - Assorted tarts to include pecan, sweet potato and key lime

Little Italy $36
- Italian wedding soup
- Chopped vegetarian antipasto salad
- Golden Italian vinaigrette
- Caprese salad with basil
- Breast of chicken with marsala sauce and mushrooms
- Italian triple cheese macaroni
- Italian style roasted vegetables
  - Tiramisu cake and Italian cookies

Butcher Block Deli $32
- Iceberg and romaine salad with cucumbers, Roma tomatoes, carrots and croutons, assorted dressings
- Loaded potato salad
- Albacore tuna salad
- Classic egg salad
- Deli meat platter with roasted turkey, roast beef, ham, salami and capicola
- Farmhouse cheddar, Swiss and provolone cheeses
  - Assorted rolls
  - Pickled onions, red leaf lettuce and sliced tomatoes
  - Marinated olives, assorted pickles and banana peppers
  - Herbed mayonnaise, Dijon mustard and horseradish cream
  - Assorted seasonal bar desserts

The Frugal Buffet $28
- Assorted meat and vegetarian sandwiches or wraps
- Pasta primavera salad
- Tomato, cucumber and Bermuda onion salad
- Housemade kettle chips
- Assorted homestyle cookies

CATERING MENU — THE BALTIMORE CONVENTION CENTER

A 22% service charge and applicable sales taxes will be added to all food and beverage orders
BUFFETS continued

The Premium Lunch Buffet  $40

Minimum order of 50 guests. Prices listed are per guest.
Customize your buffet with the many combinations of foods listed below.
Included with your Premium Lunch buffet are a selection of breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

SALADS

Please select two salads from the list below:
- Pasta Primavera Salad – tossed in a creamy dressing
- Loaded Potato Salad – with bacon, cheddar and broccoli
- Creamy Coleslaw – with buttermilk and scallions
- Caprese Salad – fresh mozzarella, basil, tomatoes, balsamic syrup, sea salt and extra virgin olive oil
- Garden Fresh Salad – with assorted dressings
- Caesar Salad – with traditional Caesar dressing and herb vinaigrette
- Tomato, Cucumber and Bermuda Onion Salad
- Vegetarian Antipasto Salad – with grilled vegetables and Parmesan cheese

ENTRÉES

Please select two entrées from the list below:
- Lemon Basil Grilled Chicken
- Bourbon Glazed Chicken – with caramelized onions
- Housemade Pulled Pork – with smoky barbecue sauce, challah rolls, sliced red onions and dill pickles
- Braised Sirloin – with caramelized pearl onions and baby vegetables in a red wine demi glace
- Slow Cooked Pot Roast – with country vegetables
- Chef’s Seasonal Catch of the Day
- Grilled Vegetable Lasagna – with white bechamel
BUFFETS continued

SIDES
Please select two sides from the list below:
- Sautéed Zucchini and Yellow Squash – with caramelized onions
- Grilled Citrus Asparagus
- Honey Glazed Roasted Baby Carrots
- Chef’s Seasonal Vegetables
- Au Gratin Mashed Potatoes – with caramelized onions
- Roasted Red Potatoes – with rosemary
- Southern Corn Pudding
- Golden Jewel Cous Cous – with orzo and red quinoa
- Wild Rice Pilaf – with onions and fresh herbs

DESSERTS
Please select one dessert from the list below:
- Cakes and Tortes – including Maryland’s Smith Island cake
- New York Cheesecake – with housemade fruit compote and chocolate sauce
- Bakery-Fresh Pies – with vanilla bean whipped cream
- Dessert Bars – assorted brownies, cheesecake bars and seasonal selections
- Fruit Cobblers – served warm with spiked cream sauce
- Assorted Seasonal Tarts
DINNER MEnUS
PLATED DINNERS

Minimum order of 25 guests. Prices listed are per guest. Plated dinner entrées include choice of dessert; along with bakery-fresh breads and rolls, freshly brewed coffee, decaffeinated coffee, hot tea and iced mineral water.

FIRST COURSES

Kale, Brussels Sprouts and Romaine Salad
With macerated cherries, pumpkin seeds, local goat cheese and roasted butternut squash
Champagne vinaigrette

Vegetarian Niçoise Salad
Mixed greens, artichoke hearts, Kalamata olives, sweet drop peppers, hard boiled egg, grilled asparagus, red onions and potato croutons
Dijon mustard vinaigrette

Caesar Wedge Salad
Heart of romaine with garlic-herb croutons and Parmesan crisps
Traditional Caesar dressing

Cobb Salad
With crisp lettuce, hard boiled eggs, heart of palm, pickled red onions, peppers, English cucumbers and matchstick carrots
Apple cider vinaigrette

Baby Iceberg Lettuce
With wedge of Monoacy Ash cheese, cucumber-tomato confetti, micro greens and cracked black pepper
Roasted corn buttermilk dressing

Heirloom Tomato Salad
With fresh mozzarella, red onions, micro greens, balsamic syrup and smoked sea salt
Basil-balsamic vinaigrette
**DINNER**

**PLATED DINNERS**

**ENTRÉES**

Please select one entrée from the list below:

**Chesapeake Bay French Cut Chicken** $51  
Free range breast of chicken with fresh lump crab meat,  
Old Bay mashed potatoes and fresh seasonal vegetables  
Suggested Wine Pairing: Sterling Vineyards, Napa, Sauvignon Blanc

**Pan Fried Chicken** $42  
Golden brown boneless breast with tomato cream sauce.  
Served with infused mushrooms wild rice blend and  
honey glazed baby carrots  
Suggested Wine Pairing: BV Coastal Estate, Merlot

**Chef’s Chesapeake Catch** $49  
Accented with olive-sundried tomato relish. Served with  
individual Rösti potato cake and blistered lemon asparagus  
Suggested Wine Pairing: Ecco Domani, Pinot Grigio

**Vegan Golden Jewel Stuffed Acorn Squash** $40  
Stuffed with risotto-style blend of couscous, red quinoa, orzo  
and garbanzo beans; topped with roasted red pepper coulis.  
Served with cipollini onions, mushrooms and baby vegetables  
Suggested Wine Pairing: 1000 Stories, Bourbon Barrel Aged Zinfandel

**Beef Short Rib** $56  
Slow braised in a pinot noir au jus with piped whipped potatoes  
and fresh seasonal vegetables  
Suggested Wine Pairing: Trivento Golden Reserve, Malbec

**Seared Flat Iron Steak** $51  
Tender beef seasoned with black sea salt and pepper; accented  
with a cabernet demi glace. Served with fingerling and sweet  
potato sauté with wild mushrooms, smoked bacon and fresh  
seasonal baby vegetables  
Suggested Wine Pairing: 1000 Stories, Bourbon Barrel Aged Zinfandel

**Filet Mignon** $59  
Topped with peppercorn sauce. Served with gratin Dauphinoise  
potatoes with caramelized onions and grilled asparagus  
Suggested Wine Pairing: Boordy Vineyards Cabernet Sauvignon

**Filet and Crab Cake** Market Price  
Petite Filet Mignon with porcini mushroom pan sauce,  
Maryland-style jumbo lump crab cake with citrus butter.  
Served with Parmesan potatoes and sautéed baby vegetables  
Suggested Wine Pairing: Stellina di Notte, Prosecco

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A 22% service charge and applicable sales taxes will be added to all food and beverage orders.
DESSERTS

Please select one dessert from the list below:

Individual Cheesecake
Choice of one: Classic New York, Cappuccino, Black Forest or Marble

Individual Mint Chocolate Mousse Cake
Whipped cream

Individual Flourless Chocolate Cake
Crème Anglaise

French Apple Torte
Whisky caramel sauce

Individual Southern Red Velvet Cake
White chocolate sauce

Chocolate Dome Cake
Filled with French chocolate mousse and Bavarian cream and glazed with chocolate ganache. Served with raspberry sauce and whipped cream

Individual Banana Caramel Mousse Cake
White chocolate and caramel sauces
## RECEPTION

### COLD HORS D’OEUVRE

Minimum of 100 pieces per item. Prices listed are per piece.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chesapeake Bay Oysters</strong></td>
<td>$5</td>
</tr>
<tr>
<td>On the half shell</td>
<td></td>
</tr>
<tr>
<td>Spicy bloody Mary sauce, hot sauce, fresh horseradish and saltines</td>
<td></td>
</tr>
<tr>
<td><strong>Seared Saku Ahi Tuna</strong></td>
<td>$7</td>
</tr>
<tr>
<td>On a fresh cucumber round; topped with Sriracha aioli and ponzu-lemongrass reduction</td>
<td></td>
</tr>
<tr>
<td><strong>Maryland Crab and Shrimp Salad</strong></td>
<td>$7</td>
</tr>
<tr>
<td>With lemon rémoulade in a mini bouchée</td>
<td></td>
</tr>
<tr>
<td><strong>Glazed Thai Chili Shrimp</strong></td>
<td>$7</td>
</tr>
<tr>
<td>Accented with lime zest</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Chicken Salad</strong></td>
<td>$5</td>
</tr>
<tr>
<td>In a petit curry cone</td>
<td></td>
</tr>
<tr>
<td><strong>Individual Vegetable Crudités</strong></td>
<td>$6</td>
</tr>
<tr>
<td>With roasted red pepper dip</td>
<td></td>
</tr>
<tr>
<td><strong>Prosciutto Wrapped Asparagus</strong></td>
<td>$6</td>
</tr>
<tr>
<td>With sea salt and balsamic syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Vegan Mushroom Ravioli</strong></td>
<td>$5</td>
</tr>
<tr>
<td>With pesto and balsamic syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Stuffed Peppadew</strong></td>
<td>$5</td>
</tr>
<tr>
<td>Filled with herbed local goat cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Caprese Skewers</strong></td>
<td>$6</td>
</tr>
<tr>
<td>With balsamic syrup and smoked sea salt</td>
<td></td>
</tr>
<tr>
<td><strong>Duck Confit Canape</strong></td>
<td>$6</td>
</tr>
<tr>
<td>Topped with whipped lingonberry goat cheese and micro greens</td>
<td></td>
</tr>
<tr>
<td><strong>Wild Mushroom &amp; Pear Coquillette</strong></td>
<td>$6</td>
</tr>
<tr>
<td>Ragoût of wild mushrooms and caramelized pears; garnished with Chapel’s County Creamery Bay blue cheese in a pastry shell</td>
<td></td>
</tr>
<tr>
<td><strong>Tomato Bruschetta Basket</strong></td>
<td>$6</td>
</tr>
<tr>
<td>Petit savory dough basket filled with seasoned tomatoes, herbs and Parmesan crisp</td>
<td></td>
</tr>
<tr>
<td><strong>Stuffed Fresh Dates</strong></td>
<td>$6</td>
</tr>
<tr>
<td>Filled with chive-garlic goat cheese and wrapped in prosciutto</td>
<td></td>
</tr>
</tbody>
</table>
HOT HORS D’OEUVRE

Minimum of 100 pieces per item. Prices listed are per piece.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Quesadilla Cornucopias</td>
<td>$5</td>
</tr>
<tr>
<td>Salsa roja</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken Spring Rolls</td>
<td>$4.50</td>
</tr>
<tr>
<td>Blue cheese dip</td>
<td></td>
</tr>
<tr>
<td>Thai Chicken Skewers</td>
<td>$5</td>
</tr>
<tr>
<td>Coconut curry dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Wellingtons</td>
<td>$5</td>
</tr>
<tr>
<td>Lingonberry aioli</td>
<td></td>
</tr>
<tr>
<td>Beef Tamale Fritter</td>
<td>$5.50</td>
</tr>
<tr>
<td>Lime cilantro crema and red chile sauce</td>
<td></td>
</tr>
<tr>
<td>Philly Cheesesteak Spring Roll</td>
<td>$4.50</td>
</tr>
<tr>
<td>Spicy aioli</td>
<td></td>
</tr>
<tr>
<td>Mini Pit Beef Sliders</td>
<td>$5</td>
</tr>
<tr>
<td>Horseradish slaw</td>
<td></td>
</tr>
<tr>
<td>Shrimp and Pineapple Satay</td>
<td>$5</td>
</tr>
<tr>
<td>Brushed with chipotle barbeque sauce</td>
<td></td>
</tr>
<tr>
<td>Glazed Bacon Wrapped Scallop</td>
<td>$6</td>
</tr>
<tr>
<td>Drizzled with citrus cilantro reduction</td>
<td></td>
</tr>
<tr>
<td>Petit Maryland-Style Crab Cakes</td>
<td>$7</td>
</tr>
<tr>
<td>Classic cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Mac n’ Cheese Bites</td>
<td>$4</td>
</tr>
<tr>
<td>Warm tomato jam</td>
<td></td>
</tr>
<tr>
<td>Crisp Artichoke Beignets</td>
<td>$4</td>
</tr>
<tr>
<td>Chipotle aioli</td>
<td></td>
</tr>
<tr>
<td>Spanakopita Triangles</td>
<td>$5</td>
</tr>
<tr>
<td>Spinach and feta cheese baked in phyllo dough</td>
<td></td>
</tr>
<tr>
<td>Pan-Fried Edamame Pot Stickers</td>
<td>$4.50</td>
</tr>
<tr>
<td>Spicy sesame soy</td>
<td></td>
</tr>
<tr>
<td>Corn and Edamame Quesadilla</td>
<td>$4.50</td>
</tr>
<tr>
<td>Lime cilantro crema</td>
<td></td>
</tr>
<tr>
<td>Mushroom Risotto Crisps</td>
<td>$5</td>
</tr>
<tr>
<td>Falafel Bites</td>
<td>$4.50</td>
</tr>
<tr>
<td>Tomato tzatziki</td>
<td></td>
</tr>
<tr>
<td>Reception Stations</td>
<td>Price</td>
</tr>
<tr>
<td>------------------------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>Local and Domestic Cheese Display</td>
<td>$9</td>
</tr>
<tr>
<td>Seasonal Fruit and Berries</td>
<td>$8</td>
</tr>
<tr>
<td>Farm Picked Gourmet Crudites</td>
<td>$8</td>
</tr>
<tr>
<td>All American Hot Dog Bar</td>
<td>$12</td>
</tr>
<tr>
<td>Jumbo Shrimp Display</td>
<td>$16</td>
</tr>
<tr>
<td>Antipasto Display</td>
<td>$12</td>
</tr>
<tr>
<td>Maryland-Style Lump Crab Dip</td>
<td>$10</td>
</tr>
<tr>
<td>Delmarva Dip Trio</td>
<td>$16</td>
</tr>
<tr>
<td>Bruschetta and Flat Bread Station</td>
<td>$10</td>
</tr>
<tr>
<td>Slider Station</td>
<td>$21</td>
</tr>
<tr>
<td>Winging It Station</td>
<td>$16</td>
</tr>
<tr>
<td>Nacho Station</td>
<td>$12</td>
</tr>
</tbody>
</table>

**Minimum order of 25 guests. Prices listed are per guest.**

- **Local and Domestic Cheese Display**
  Served with sliced baguettes and assorted crackers

- **Seasonal Fruit and Berries**
  A selection of the freshest available seasonal fruits and berries with minted yogurt dip

- **Farm Picked Gourmet Crudites**
  A selection of local organic vegetables, served with caramelized onion dip and roasted red pepper hummus dips

- **All American Hot Dog Bar**
  All beef hot dogs with beef chili, cheese, sauerkraut, tomatoes, onions, relish, spicy peppers, yellow mustard, ketchup and freshly baked buns

- **Jumbo Shrimp Display**
  (3 shrimp per guest) with horseradish cocktail sauce and lemon wedges

- **Antipasto Display**
  Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread

- **Maryland-Style Lump Crab Dip**
  Lump crab meat blended with cream cheese and special seasoning, served warm with housemade kettle chips, crackers and sliced baguette

- **Delmarva Dip Trio**
  Warm Maryland-style crab dip, classic spinach dip, warm Buffalo chicken dip, and tomato-basil concassé, with crostinis, tortilla chips, pita chips and fancy crackers

- **Bruschetta and Flat Bread Station**
  · Roasted garlic hummus
  · Fresh green olive tapenade
  · Fresh tomato, basil concassé

- **Slider Station**
  America’s favorite sliders
  Please select three from the list below:
  · Bacon cheeseburger sliders with loaded potato salad
  · Baltimore pit beef sliders with horseradish slaw
  · Braised turkey sliders with roasted red skinned potato salad
  · Southern fried chicken sliders with butter pickle and Dijon-apple slaw
  · Eggplant Parmesan sliders with Italian roasted vegetable pasta salad

- **Winging It Station**
  Please select three flavors from the list below:
  · Classic Fried
  · Old Bay
  · Buffalo
  · Clipper City BBQ
  · Blackened
  · Spicy Caribbean Jerk
  · Smoked
  · Lemon-Pepper
  · Garlic-Herb
  With coordinating sauces and accompanied by baby carrots and celery, with buttermilk herb dip and blue cheese dressing
RECEPTION

CULINARY ATTENDED ACTION STATIONS

Minimum order of 25 guests. Prices listed are per guest.

**Chesapeake Bay Raw Bar**

**Market Price**

Served on ice with cocktail sauce, mignonette, spicy mustard, fire sauce, Tabasco sauce, horseradish and lemons

- Local oysters on the half shell – 3pp
- Shrimp cocktail – 3pp
- Seared dry pack scallops – 2pp
- Jumbo lump crab martinis

**Asian Action Station**

**$15**

Fresh rice paper rolls hand rolled by on-site Chef

*Please select two flavors from the list below (1.5 rolls each pp)*:

- California style – with crab meat, avocado and cucumbers
- Pork – Asian caramelized pork belly, apples and vegetables
- Peking – Char Sui duck, scallions, cucumber and honey drizzle
- Shrimp – with fresh cilantro and vegetables
- Spicy tuna – with mango and cucumbers
- Vegetarian rainbow – with fresh vegetables

Served with ponzu-lemongrass reduction, Thai peanut dipping sauce and hoisin dipping sauce

**Accompanied by:**

- Thai chicken skewer – 1pp
- Spicy crab stuffed wonton – 2pp
- Edamame hummus with wonton chips

**Southern Barbeque Spread**

**$23**

- Barbeque beef brisket – carved to order
  Served with onion rolls, red onions and barbeque sauce
- Old Bay pulled rotisserie chicken – Served with petite potato rolls and Old Bay cheddar croissants
- Old bay potato chips
- White cheddar mac ‘n cheese bars – Served with Applewood smoked bacon, fresh crabmeat, caramelized onions, roasted corn, jalapeños, Old Bay, Sriracha sauce and hot sauce
- Berger cookies
- Housemade lemonade

**OPA! Greek Town Display**

**$20**

Flaming Saganiki Action Station – Halloumi cheese flambéed to order

**Accompanied by:**

- Greek salad skewers – cucumber, tomato, Kalamata olive and cubed feta cheese; accented with oregano-citrus vinaigrette
- Caramelized and fresh lemon greek country olive medley
- Tyrosalata (spicy feta dip) with warm pita bread and crackers
- Baklava

*A $200.00+ fee per culinary professional is required.*
RECEPTION

CARVING STATIONS

Pricing reflects price per carved item.

**Smoked Turkey Breast** $300
(serves approximately 30 guests)
Apple cider brined
Served with sage aioli and assorted knot rolls

**Leoncini Rosemary Roasted Porchetta** $400
(serves approximately 40 guests)
Served with parsley-pine nut pesto, lemon-caper aioli and petite Italian rolls

**Maryland Stuffed Ham** $450
(serves approximately 30 guests)
Filled with southern spicy greens
Served with Dijon mustard and corn bread

**Tenderloin of Beef** $300
(serves approximately 20 guests)
Served with horseradish aioli and caramelized onion rolls

**Zeke’s Coffee Rubbed Steamship Round of Beef** $900
(serves approximately 150 guests)
Served with caramelized onions and petite ciabatta rolls

**Soy and Spice Rubbed Ahi Tuna Saku Block** $425
(serves approximately 30 guests)
Served with mango-onion relish, soy-ginger reduction, wasabi and crispy wonton chips

**Maryland Pit Beef** $220
(serves approximately 25 guests)
Served with horseradish slaw and fresh baked slider rolls

*A $200.00+ fee per culinary attendant is required.*
DESSERT STATIONS

Prices listed are per guest. Minimum order of 25 guests.

**Ice Cream Social** $15
Featuring three Taharka Bros. local gourmet ice creams, including vanilla bean and chocolate fudge
Served with hot fudge, M&M’s®, chopped nuts, cherries, cookie crumble, rainbow sprinkles and whipped cream
Served with freshly brewed coffee and decaffeinated coffee

**Coffee & Donut Bar** $17
Donut holes flambéed with cognac
Served with local Taharka Bros. coffee and vanilla ice creams

**Waffle Mania Station** $16
Made to order Belgian waffle bowls
Traditional waffle cone bowls with Taharka Bros. local gourmet vanilla and seasonal ice creams
Accompanied by fresh macerated berries, caramelized bananas, hot fudge, caramel sauce, housemade vanilla bean whipped cream and rainbow sprinkles

**Chocolate Fantasy Station** $20
Chocolate dipped strawberries and pretzel rods, brownie cheesecake, chocolate cream pie and white chocolate covered Oreos®. Served with freshly brewed coffee and decaffeinated coffee

**Candy Display** $15
(minimum order of 50 guests)
Displays of Swedish Fish®, Jelly Bellies®, assorted miniature chocolate candies, Goetze’s Caramel Creams® and M&M’S®

*A $200.00+ fee per culinary attendant is required.*
BEVERAGES

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.

Ultra-Premium Spirits $9.00
By the cocktail
Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whisky
D’Ussé VSOP Cognac
Grand Marnier
St. Germain
Chambord

Premium Spirits $8.50
By the cocktail
Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar’s 12 Scotch
Bulleit Bourbon
Crown Royal Whisky
Seagram’s VO Whisky
Hennessy V.S.O.P. Cognac
Fireball
Southern Comfort
Tuaca
Bailey’s Irish Cream

Deluxe Spirits $8.00
By the cocktail
New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar’s White Label Scotch
Jack Daniel’s Whiskey
Seagram’s 7 Crown Whisky
Hennessy V.S. Cognac
Martini & Rossi Vermouth
Bols Triple Sec
Bols Peach

Centerplate is proud to pour Finest Call brand mixers.
**BEVERAGES**

**HOSTED BEVERAGES**

**Premium Wine**  By the glass  $8.00
- LaMarca Prosecco, Sparkling (187 ml)
- Natura Organic, Sauvignon Blanc
- Ecco Domani, Pinot Grigio
- Bonterra, Mendocino, Chardonnay
- The Monterey Vineyards, Pinot Noir
- Sterling Vintner’s Collection, Merlot
- Five Rivers Select, Cabernet Sauvignon

**Deluxe Wine**  By the glass  $7.00
- Wycliff Brut, Sparkling
- Fetzer, Sauvignon Blanc
- Placido, Pinot Grigio
- Canyon Road, Chardonnay
- Fetzer, Pinot Noir
- Walnut Crest Select, Merlot
- Beringer Main & Vine, Cabernet Sauvignon

**Imported and Microbrew Beer**  $7.50  
By the bottle/can
- Heineken
- Amstel Light
- Sam Adams
- Leinenkugel’s
- Corona
- Baltimore’s Heavy Seas

**American Premium Beer**  $7.00  
By the bottle
- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- O’Doul’s Amber (non-alcoholic)

**Draft Beer By the keg**
- American Premium  $550
- Imported  $650

*Centerplate bartenders are required to dispense alcoholic beverages. A bartender fee of $225 per bartender will be applied.*
BEVERAGES

CASH BAR SERVICE  By the hour

All beverages are purchased using cash or credit card by each guest. One bartender per 150 guests is recommended.

**Ultra-Premium Spirits**  $10.50
By the cocktail
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi 8 Rum
- Herradura Silver Tequila
- Johnnie Walker Black Scotch
- Woodford Reserve Bourbon
- Crown Royal Whisky
- D’Ussé VSOP Cognac
- Grand Marnier
- St. Germain
- Chambord

**Premium Spirits**  $10.00
By the cocktail
- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Original Spice Rum
- Camarena Silver Tequila
- Dewar’s 12 Scotch
- Bulleit Bourbon
- Crown Royal Whisky
- Seagram’s VO Whisky
- Hennessy V.S.O.P. Cognac
- Fireball
- Southern Comfort
- Tuaca
- Bailey’s Irish Cream

**Deluxe Spirits**  $9.00
By the cocktail
- New Amsterdam Vodka
- Bombay Original Gin
- Bacardi Superior Rum
- Jose Cuervo Especial Tequila
- Dewar’s White Label Scotch
- Jack Daniel’s Whiskey
- Seagram’s 7 Crown Whisky
- Hennessy V.S. Cognac
- Martini & Rossi Vermouth
- Bols Triple Sec
- Bols Peach

Centerplate is proud to pour Finest Call brand mixers.
BEVERAGES

CASH BAR SERVICE continued

Premium Wine $9.00
By the glass
LaMarca Prosecco, Sparkling (187 ml)
Natura Organic, Sauvignon Blanc
Ecco Domani, Pinot Grigio
Bonterra, Mendocino, Chardonnay
The Monterey Vineyards, Pinot Noir
Sterling Vintner’s Collection, Merlot
Five Rivers Select, Cabernet Sauvignon

Deluxe Wine $8.00
By the glass
Wycliff Brut, Sparkling
Fetzer, Sauvignon Blanc
Placido, Pinot Grigio
Canyon Road, Chardonnay
Fetzer, Pinot Noir
Walnut Crest Select, Merlot
Beringer Main & Vine, Cabernet Sauvignon

Imported and Microbrew Beer $8.00
By the bottle/can
Heineken
Amstel Light
Sam Adams Boston Lager
Leinenkugel’s
Corona
Baltimore’s Heavy Seas

American Premium Beer $8.00
By the bottle
Budweiser
Bud Light
Miller Lite
Coors Light
O’Doul’s Amber (non-alcoholic)

*Centerplate bartenders are required to dispense alcoholic beverages. A bartender fee of $225 per bartender will be applied. Cash prices are inclusive of service charge and state sales tax.
BEVERAGES

WINE by the bottle

Sparkling Wines
Stellina di Notte, Prosecco – Italy
Citrus, white peach and almond brioche flavors. $45.00

Wycliff Brut, Sparkling Wine – California
Delicate fruit flavors with crisp finish. $32.00

WHITE WINES

Riesling
Pacific Rim, Riesling – Washington
Balanced sweetness with a mix of peach, apricot and mandarin orange flavors. $60.00

Boordy, Riesling – Maryland
Honeysuckle, citrus and apricot aromas. $40.00

Pinot Grigio
Castello Banfi, San Angelo, Pinot Grigio – Italy
Intense, fruity aroma, followed by a clean, refreshing taste. $60.00

Ecco Domani, Pinot Grigio, Delle Venezie – Italy
Citrus and melon flavors. Well balanced acidity with a crisp, clean finish. $40.00

Sauvignon Blanc
Sterling Vineyards, Napa, Sauvignon Blanc – California
Grapefruit, pineapple, lemon oil, golden apple, guava and passion fruit lend a clean minerality. $53.00

Starborough, Sauvignon Blanc – New Zealand
Classic aromas of lime and grapefruit, with hints of stone fruit and fresh-cut grass. $45.00

Alternative White
Bonterra, Organic Viognier – California
Aromas of peaches and cream; flavors apricot with spice. $60.00

Pacific Rim, Twin Valley, Gewurztraminer – California
Unoaked to release the flavors of lychee, melon and tangerine. $48.00

Chardonnay
Natura, Un-oaked Chardonnay – Chile
Aromas of citrus and grapefruit blend with notes of pineapple followed by lush tropical flavors on the palate. $40.00

Talbot Kali Hart, Chardonnay – California
Mandarin, pineapple and melon on the palate, subtle spice notes. $65.00

Columbia Winery, Chardonnay – Washington
Aromas of pear, apple and tropical fruits that extend to the palate. $55.00

A by Acacia, Chardonnay – California
Ripe pear, Golden Delicious apple, mango and papaya expression. $42.00

Canyon Road, Chardonnay – California
Pear and stone fruit with balanced oak notes of vanilla. $30.00

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**WINE continued**

**RED WINES**

**Merlot**
- Columbia Winery, Merlot – Washington
  - $50.00
  - Dark berry fruit flavors are accompanied by toasty oak and vanilla.
- Boordy Vineyards, Merlot – Maryland
  - $40.00
  - Cherry and raspberry aromas with a smooth sweetness.
- BV Coastal Estate, Merlot – California
  - $36.00
  - Peppery, ripe plum and black cherry notes. Hint of coffee and spicy oak.

**Malbec**
- Trivento Golden Reserve, Malbec – Argentina
  - $80.00
  - Powerful red fruit, strawberry and cherry aromas; hints of coffee and chocolate flavors.
- Don Miguel Gascon, Malbec – Argentina
  - $50.00
  - Aromas of blackberry, plum, and hint of mocha. Flavors of spice and licorice with chocolate and dark fruit tones.

**Pinot Noir**
- MacMurray Estate Vineyards, Pinot Noir – California
  - $80.00
  - Black cherry, raspberry and pomegranate notes; spicy and soft mouth feel.
- Rainstorm, Pinot Noir – Oregon
  - $55.00
  - Strawberry, rose hips, cranberry and pomegranate accent this elegant European style red.
- Edna Valley, Pinot Noir – California
  - $53.00
  - Earthy with nuances of rose petal, cola and black cherry.

**Alternative Red**
- Banfi Centine Rosso, Red Blend – Italy
  - $45.00
  - Fragrant, with dark fruit and floral nuances. Medium-bodied, with black cherry and plum flavors and hints of spice.
- 1000 Stories, Bourbon Barrel Aged Zinfandel – California
  - $43.00
  - Aged in bourbon barrels, a hint of bourbon with raspberry, cranberry and dark fruit flavors. Finishes with white and black pepper notes.
- 19 Crimes, Red Blend – Australia
  - $42.00
  - Full and round on the palate with distinct sweetness; chocolate and cedar flavors.

**Cabernet Sauvignon**
- Bonterra Organic, Cabernet Sauvignon – California
  - $60.00
  - Black cherry, berries and all spice blend for a harmonious, balanced finish.
- Chateau Souverain, Cabernet Sauvignon – California
  - $50.00
  - Flavors of blackberry and cherry, aromas of vanilla, mocha and baking spice.
- Chateau St. Jean, Cabernet Sauvignon – California
  - $45.00
  - Vivid aromas of blackberries, plum and chocolate; finishes with notes of black tea.
- Boordy Vineyards – Maryland
  - $40.00
  - Aromas of cedar, tobacco, briar fruits, and plum.
GENERAL INFORMATION

OUR POLICY

As Baltimore Convention Center’s exclusive caterer, Centerplate is renowned for its impeccable, world-class 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 holds exclusive rights to any and all food, beverage, and wait staff service offered at the Baltimore Convention Center located at 1 West Pratt Street, Baltimore, MD 21201.

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 22% “House” or “Administrative” charge will apply to all food and beverage 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.

The “House” or “Administrative” Charge of 22% is added to your bill for this catered event/function (or service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this Charge is distributed to the employees providing the service.

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 of Maryland, 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
100% pre-payment is due prior to the start of your event:

- 90% deposit and the signed Food and Beverage Contract and Event Order(s) will be due a minimum of thirty (30) business days prior to your Event, or upon receipt of the preliminary invoice.
- The remaining balance will be due a minimum of five (5) business days prior to the start of the Event and a completed credit card authorization form must be on file for payment for any additional on-site services rendered.

Deposits and payments may be presented as checks, wire transfers, money orders or via credit cards (we accept MasterCard, Visa, and American Express).
**GENERAL INFORMATION**

**POLICIES AND SERVICES**

**China Service**
All catering services in the Exhibit Hall(s) or Public Spaces (foyers, lobbies, hallways and/or terraces), are accompanied by high-grade 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.

China service is complimentary in our 3rd floor meeting rooms and ballroom, unless disposable ware is requested.

**Staffing**

- **Butler, Attendant, Coat Checker or Additional Server Fee** - $150.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. $45.00 plus tax for each additional hour after initial four (4) hour period
- **Culinary Professional Fee** - $200.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. $60.00 plus tax for each additional hour after initial four (4) hour period
- **Bartender Fee** - $225.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. $60.00 plus tax for each additional hour after initial four (4) hour period

Additional fees may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four hours.

**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 catering services 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.

**Service Times**
Centerplate requires unlimited access to function rooms a minimum of 1.5 hours prior to and 1 hour post event for all seated and served services. Standard services time for food service functions are as follows:

- Breakfast Service 1.5 hours
- Lunch Services 2 hours
- Dinner Services 3 hours (excluding functions classified as gala/awards banquets).

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 or deviation from the standard set, an additional labor charge may apply.
Concession Service
Appropriate operation of Concession Outlets will occur during all show hours. 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).

· 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 agrees to pay for such additional person and/or a la carte items at the same price per person or per item plus the service charge, local tax and an additional 20% surcharge.

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 Account 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.
MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming
guests to moments that matter at more than 300 premier sports, entertainment,
and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential
Inaugural Ball, to the winning of the Triple Crown, we are committed to
making the time people spend together more enjoyable through the power
of authentic hospitality, remarkably delivered. Thank you for giving us the
opportunity to be a part of your next favorite story.