



CATERING

2020



Welcome to Baltimore!

**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.

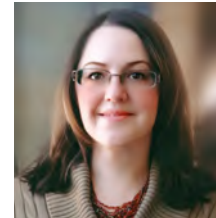
Our style is collaborative, and our Baltimore team is delighted to work with you to ensure your experience here is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

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.

Here's to your successful event in Baltimore!

Marsha Pratt-Davis

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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, or allergen-free preparation and service space.

Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.



Vegan Selections

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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, fish 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!



INDEX

A LA CARTE

A LA CARTE

NON-ALCOHOLIC BEVERAGES

Assorted Bottled Fruit Juices (each)	\$4	Baltimore's Zeke's® Coffee (gallon)	\$70	Sparkling Bottled Water or Flavored Canned Sparkling Water (each)	\$4
Assorted Fruit Juices (gallon)	\$40	Gourmet Coffee Bar (gallon)	\$80	Assorted Canned Soda (each)	\$4
Orange, apple, cranberry, grapefruit, tomato		Five gallon minimum		Red Bull® (8.3 oz, each)	\$6
Assorted Naked® Smoothies (each)	\$6	Freshly brewed regular and decaffeinated coffees with flavored seasonal syrups, chocolate shavings, nutmeg, cinnamon and whipped cream		Regular or sugar-free	
Berry Blast, Mighty Mango, Strawberry or Protein		K-Cup Service	\$300	Housemade Lemonade (gallon)	\$45
Coffee (gallon)	\$65	Includes 50 K-cups, biodegradable cups, condiments and distilled water		Freshly Brewed Unsweetened Ice Tea (gallon)	\$45
Freshly brewed coffee, decaffeinated coffee or a selection of hot tea		Individual Assorted Cartons of Milk (each)	\$2	Seasonally Flavored Lemonade or Ice Tea (gallon)	\$50
Starbucks® Coffee (gallon)	\$70	Bottled Water (each)	\$4	Fruit Infused Mineral Water (gallon)	\$35
Freshly brewed coffee, decaffeinated coffee or a selection of Tazo® hot tea					



A LA CARTE

FROM THE BAKERY

Muffins (dozen) \$45

An assortment of blueberry, banana nut, cranberry-lemon, bran and chocolate chip

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) \$60

A selection of strawberry cheese pockets, caramel pecan twists, rum buns, crème brûlée muffins 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, blueberry or chocolate chip

Croissants (dozen) \$65

An assortment of traditional, chocolate, almond, apple and cherry

Assorted Healthy Breakfast Pastries (dozen) \$51

Bran muffins, whole wheat bagels and classic English muffins

Oversized Gourmet Cookies (dozen) \$64

Chocolate chip, Reese's peanut butter chunk and triple chocolate

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 \$9

Snack Pack (2 cookies per pack)

Rice Krispy® Treats (dozen) \$42

Plain and chocolate dipped and decorated

Cupcakes (dozen) \$75

- **Cannoli** – White cake filled with cannoli filling, topped with buttercream icing with mini chocolate chips and drizzled with chocolate chips
- **Death by Chocolate** – Chocolate cupcake, filled with ganache, topped with chocolate buttercream and ganache
- **Salted Caramel** – Caramel cupcake filled with sea salt caramel, topped with caramel buttercream
- **Cookies 'n Cream** – Chocolate cupcake topped with a cookie crumb buttercream and Oreo® cookie garnished with chocolate drizzle
- **Strawberries 'n Cream** – Strawberry cupcake filled with strawberry preserves, topped with strawberry buttercream icing
- **S'Mores** – Chocolate cupcake filled with marshmallow fluff, topped with chocolate buttercream icing
- **Red Velvet** – Red velvet cupcake topped with cream cheese icing
- **Cookie Dough** – Yellow cupcake, filled with eggless cookie dough, topped with a brown sugar buttercream

Ask about other classic, specialty and seasonal options

A LA CARTE

FROM THE PANTRY

Assorted Chobani® Yogurt (each) \$4.50

GF Sliced Seasonal Fruit (per person) \$8
Accented with berries

GF Whole Fresh Fruit (each) \$3.50

Individual Bags of Chips and Snacks (each) \$4

GF Housemade Kettle Chips (per person) \$3.75
Choice of spiced or salted

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

GF 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 \$10
(per person) 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 (dozen) \$72
With classic yellow mustard and nacho sauce

Kind® Bars (each) \$5

Kellogg's Nutri-Grain® or Granola Bars (each) \$4

Full Size Candy Bars (each) \$4

Ice Cream Novelties (each) \$4.50
Good Humor®, strawberry shortcake, chocolate éclair and classic ice cream sandwich

Premium Ice Cream Novelties (each) \$5.50
Ben & Jerry's®, Häagen Daz® bars and all-natural, gluten free pops

GF 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.



BREAKS

BREAKS

BREAK SERVICES

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

Give Me S'more Break \$17

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 \$23

 Individual chilled Maryland crab dip with housemade sea salt 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 \$17

Chesapeake Snack Mix


 Maryland's Popsations® popcorn – caramel and white cheddar flavors

 Utz® crabby seasoned potato chips

Baltimore's Otterbein® assorted cookies


Housemade seasonal lemonade and unsweetened iced tea

Ballpark Break \$17

 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






BREAKS

BREAK SERVICES continued**Sampler Break**

Choose one item from two categories **\$16**

Choose three items from the categories **\$22**
(Two from first category and one from second category)



Please select one of the following:

-  Individual fresh fruit salad
-  Individual crudités with assorted dips
-  Chef's honey-Old Bay® glazed bacon skewers
-  Housemade kettle chips with French onion-bacon dip and country ranch dip
-  Freshly popped popcorn
- Baltimore Cookies – Berger cookies, Otterbein® 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
- Coffee and Tea** – Freshly brewed coffee, decaffeinated coffee and hot tea with three seasonal syrups, whipped cream and condiments

Mid-Morning Pick Me Up Break **\$20**

-  Individual fresh fruit salad
- Trail mix bars
-  Individual Chobani yogurts
- Seasonal infused mineral waters
- Freshly brewed coffee, decaffeinated coffee and hot tea

Energy Break **\$20**

-  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



BREAKFAST

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

**Upgrade your breakfast with Classic Peach Bellinis, featuring Wycliff Brut Sparkling Wine*



BREAKFAST

BREAKFAST ENHANCEMENTS

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

Oatmeal Station \$8

Hot steel cut oatmeal with milk, local honey, cinnamon, brown sugar and golden raisins and Chef's seasonal fruit topping

House-made Yogurt Parfait \$6

Vanilla Greek Yogurt layered with seasonal fresh fruit
Accompanied by Michele's locally made granola

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
- GF** Farm fresh, cage-free scrambled eggs
Thick cut French toast with maple syrup, seasonal fruit compote and butter
- GF** Rosemary breakfast potatoes
- GF** Applewood smoked bacon and Roma® pork sausage links

Southern Style Breakfast \$30

- GF** Seasonal fresh fruit salad
Fresh baked buttermilk biscuits and bagels with seasonal preserves and cream cheese
- GF** Farm fresh, cage-free scrambled eggs
- GF** Sweet potato home fries
Roma® chicken sausage gravy
Applewood smoked bacon

Center Fresh Breakfast \$28

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

Healthy Morning Start Breakfast \$33

- GF** Fresh fruit and citrus salad
Fresh baked muffins, whole wheat English muffins and bagels with butter, preserves, peanut butter and cream cheese
- GF** Egg Frittata: cage-free scrambled eggs with mushrooms, asparagus, shallots, tomatoes and Swiss cheese
- GF** Breakfast potatoes with caramelized onions and roasted peppers
- GF** Roma® country sage chicken sausage links

**Enhance your buffet with Old Bay Ketel One Bloody Marys*



BREAKFAST

ENHANCE YOUR BREAKFAST BUFFET

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



Individual Cheese Omelet \$6

With duo of cheddar and Colby Jack cheeses

French Toast Bar \$7

Maple syrup, candied almonds, Chef's seasonal fruit toppings, 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 Belgian waffle bowls and classic waffles, caramelized bananas, sliced strawberries, fresh blueberries, candied pecans, cinnamon butter, whipped cream and warm maple syrup

Gourmet Yogurt Bar \$8

Vanilla yogurt, Michele's locally made granola, assorted berries and seasonal fruit compote

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



BREAKFAST

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.

GF 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

GF 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

Potato Leek Hash

GF 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

Stuffed Pancakes \$27

Rolled pancakes filled with choice of:

- Cinnamon apples
- Blueberry compote

Applewood smoked bacon and Roma® pork sausage link

Breakfast potatoes with caramelized onions and peppers

**Upgrade your breakfast with Traditional Mimosas, featuring LaMarca Prosecco*



LUNCH

A close-up photograph of a white ceramic plate featuring a roasted lamb chop. The chop is golden-brown and sits on a bed of yellow rice. Accompanying the rice are several green asparagus spears, a portion of black olives, and a fresh salad of diced tomatoes, onions, and herbs. In the background, another plate with bread and a burger is partially visible, along with a green napkin.

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**
- **Caprese** – Fresh sliced mozzarella cheese, tomatoes, basil pesto and arugula on focaccia roll

Premium Boxed Lunch \$32

Choose one sandwich from the list below:

- **Oven Roasted Turkey and Provolone Cheese** – With lettuce, tomato and stone ground mustard aioli on soft pretzel roll
- **Chicken Salad** – With lettuce and tomato on multi-grain croissant
- **Classic Italian Sub** – Sliced ham, salami, Provolone cheese with lettuce and tomato on sub roll with Italian dressing
- **Albacore Tuna Salad Wedge** – With leaf lettuce on sliced rye bread
- **Roasted Vegetable Sandwich** – Spiced roasted zucchini, yellow squash and eggplant with lettuce on focaccia

Gourmet Wrap Boxed Lunch \$30

Choose one wrap from the list below:

- **Spicy Turkey Bacon Cheddar Wrap** – Turkey, cheddar cheese, lettuce, herb cheese and spicy bacon siracha mayo in a wheat tortilla
- **Buffalo Chicken Salad Wrap** – With lettuce, tomatoes and a buffalo cream spread in a flour tortilla
- **Curry Chicken Wrap** – Diced chicken, raisins, honey and almonds in a curry aioli with lettuce and herb cream cheese in a sun-dried tomato wrap
- **Baltimore Pit Beef Wrap** – With caramelized onions in a flour tortilla; horseradish aioli
- **Rainbow Veggie Wrap** – With red and yellow peppers, carrots, red cabbage, goat cheese and roasted red pepper hummus with lettuce in a spinach tortilla

Gourmet Salad Boxed Lunch Options \$32

Choose one salad from the list below:

- **Spicy Thai Chicken Salad** – Romaine lettuce, diced chicken breast, red bell peppers, shredded red cabbage and crispy rice noodles; spicy Thai peanut dressing. Accompanied by cucumber-onion salad and dessert
- **Chef Salad** – Turkey breast, ham, egg, cheddar cheese, romaine lettuce and grape tomatoes; zinfandel vinaigrette. Accompanied by country potato salad and dessert
- **Asian Beef Ramen Bowl** – Grilled sirloin with Napa and red cabbages, kale, scallions, carrots and ramen noodles; Gochujang dressing. Accompanied by edamame salad and dessert
- **Vegetarian Chopped Kale Salad** – Napa cabbage, red onions, carrots, walnuts, dried cranberries, blueberries and sunflower seeds; pomegranate dressing. Accompanied by quinoa lentil salad and dessert



LUNCH

CHILLED PLATED LUNCHES

Minimum order of 25 guests. Prices listed are per guest. A \$75 fee will be applied for services less than the stated minimum.

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 Firefly Farms Mountain Top 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

**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

Tender Pot Roast Sandwich \$25

Served on a bakery onion roll

Accompanied by loaded potato salad and house brined pickle

Roasted Turkey and Asiago Sandwich \$25

Apple cider brined slow roasted turkey breast, Asiago cheese, lettuce and herb aioli dressing on ciabatta roll

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

LUNCH 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. A \$75 fee will be applied for services less than the stated minimum.

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 one chilled entrée from the list below:

Southern Barbeque-Style Steak \$33

Sliced sirloin slow braised in a Clipper City beer barbecue sauce; herb crusted mac & cheese; glazed baby carrots and cipollini onions

Suggested Wine Pairing: 19 Crimes Red Blend

GF Breast of Chicken \$32

Topped with roasted tomato-Parmesan sauce; roasted rosemary potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Ecco Domani, Pinot Grigio

Maryland-Style Jumbo Lump Crab Cake Market Price

Accompanied by Eastern Shore rémoulade sauce; Old Bay® scalloped potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Sterling Vineyards, Sauvignon Blanc

GF Seasonal Sustainable Pan Seared Fish \$32

With lemon beurre blanc, roasted heirloom fingerling potatoes with herbs and garlic; local green beans

Suggested Wine Pairing: A by Acacia, Chardonnay

Herb de Provence Chicken \$30

French cut pan seared chicken breast with a pan jus; citrus rice pilaf, steamed seasonal vegetables

Suggested Wine Pairing: Pacific Rim, Twin Valley, Gewurztraminer

GF Lemon Basil Chicken \$32

Roasted French cut chicken breast on a bed of corn-tomato relish and topped with a lemon sauce; roasted garlic mashed potatoes and fresh baby vegetables

Suggested Wine Pairing: Canyon Road, Chardonnay

GF Yankee Pot Roast \$35

Tender beef braised with caramelized shallots and natural jus; au gratin potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Chateau St. Jean, Cabernet Sauvignon

V Vegan Buffalo Cauliflower Roast \$31

Grilled sliced cauliflower wedge glazed with a spicy sauce; whipped coconut cream sweet potatoes; leek gratin

Suggested Wine Pairing: BV Coastal Estate, Merlot



LUNCH

PLATED LUNCHES continued

SALADS

Please select salad from the list below:

**Baby Spinach and Kale Salad**

With English cucumbers, candied pecans,
fresh strawberries and local goat cheese

Honey balsamic vinaigrette

Kale Caesar Salad

Baby kale and romaine with housemade croutons
and Parmesan crisps

Traditional Caesar dressing

**Pratt Street Market Salad**

Mixed greens, carrots, red and yellow tomatoes
and English cucumbers

Golden Italian vinaigrette

**Iceberg Wedge**

Topped with radishes, Applewood smoked bacon,
baby heirloom tomatoes and crumbled blue cheese

Buttermilk herb dressing

DESSERTS

Please select salad 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



LUNCH

LUNCH BUFFETS

Prices listed are per guest. Minimum of 25 guests.

A \$75 fee will be applied for services less than the stated minimum.

Lunch Buffets include coffee, decaffeinated coffee, herbal tea and iced tea.

A Taste of the East \$37

- **Vegetarian Spring Rolls**
With sweet chili dipping sauce
- GF** • **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
- GF** • **Red Chili Rice Noodle Salad**
With cucumbers, crispy Asian vegetables and fresh cilantro
- GF** • **Stir Fried Mongolian Beef**
With scallions
- **Sweet and Sour Chicken**
With pineapple
- GF** • **Jasmine Rice**
- **Banana Caramel Roll and Warm Chinese Sugar Donut Holes**

South of the Border \$38

- GF** • **Corn Tortilla Chips**
With warm jalapeño-cheese sauce
- GF** • **Seasonal Tex-Mex Themed Soup**
- GF** • **Mexican Corn Salad**
- **Street Tacos**
Served with shredded Adobo chicken, carne asada, pickled onions, jalapeños, sour cream, salsa roja, salsa verde, hot sauce and flour tortillas
- GF** • **Spanish Rice**
With black beans
- GF** • **Fajita Vegetables**
- **Tres Leches Cake and Churros**

Inner Harbor \$40

- GF** • **Traditional Maryland Crab Soup**
- **Southern Style Caesar Salad Bar**
With chopped romaine, red oak, Applewood smoked bacon, grape tomatoes, pickled red onions, Parmesan crisps, housemade croutons and cracked black pepper
- **Creamy Tabasco Caesar Dressing and Herbed Vinaigrette**
- GF** • **Old Bay® Rotisserie Chicken**
- GF** • **Chef's Seasonal East Coast Catch of the Day**
- GF** • **Ranch Potato Wedges**
- GF** • **Fresh Seasonal Vegetables**
- **Assorted Cakes featuring Maryland's Smith Island Cakes**



LUNCH

LUNCH BUFFETS continued**Southern Hospitality \$38**

- GF** • **Garden Fresh Salad**
With assorted dressings
- GF** • **Housemade Creamy Chipotle Coleslaw**
- **Old Fashioned Fried Chicken**
- GF** • **Chef's Seasonal Catch of the Day**
- **Butter Whipped Mashed Potatoes with Garlic**
- GF** • **Vegetarian Southern Style Greens**
- **Buttermilk Corn Bread**
- **Assorted Miniature Tarts**
Includes pecan, sweet potato and key lime

Little Italy \$36

- GF** • **Chef's Seasonal Tuscan Inspired Soup**
- GF** • **Chopped Vegetarian Antipasto Salad**
With golden Italian vinaigrette
- GF** • **Caprese Salad**
Fresh mozzarella, basil, petite tomatoes, balsamic syrup, sea salt and extra virgin olive oil
- GF** • **Breast of Chicken**
With marsala sauce and mushrooms
- **Italian Triple Cheese Macaroni**
- GF** • **Italian Style Roasted Vegetables**
- **Tiramisu Cake and Italian Cookies**

Butcher Block Deli \$32

- GF** • **Iceberg and Romaine Salad**
With cucumbers, Roma tomatoes, carrots and croutons, assorted dressings
- GF** • **Loaded Potato Salad**
With bacon, cheddar and broccoli
- GF** • **Albacore Tuna Salad**
- GF** • **Classic Egg Salad**
- GF** • **Deli Meat Platter**
With roasted turkey, roast beef, ham and salami
- GF** • **Farmhouse Cheddar, Swiss and Provolone Cheeses**
- **Assorted Rolls**
- **Pickled Onions, 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**
- GF** • **Tomato, Cucumber and Bermuda Onion Salad**
- GF** • **Housemade Kettle Chips**
- **Assorted Homestyle Cookies**



LUNCH

LUNCH BUFFETS continued**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, petite 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**
- **Roasted Chicken**
Brushed with a white barbecue sauce
-  • **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 glaze
-  • **Slow Cooked Pot Roast**
With country vegetables
-  • **Chef's Seasonal Catch of the Day**
- **Grilled Vegetable Lasagna**
With white bechamel



LUNCH

LUNCH BUFFETS continuedPremium Lunch Buffet continued

SIDES

Please select two sides from the list below:

- GF** • **Sautéed Zucchini and Yellow Squash**
With caramelized onions
- GF** • **Grilled Citrus Asparagus**
- GF** • **Honey Glazed Roasted Baby Carrots**
- GF** • **Chef's Seasonal Vegetables**
- GF** • **Au Gratin Mashed Potatoes**
With caramelized onions
- GF** • **Roasted Red Potatoes**
With rosemary
- GF** • **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

DINNER

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

Please select one from the following:


**Kale, Brussels Sprouts
and Romaine Salad**

With macerated cherries, pumpkin seeds, local Firefly Farms goat cheese and roasted butternut squash
Champagne vinaigrette


Colorful Beet Salad

Acadian lettuce, shredded red & gold beets, candied walnuts and local Firefly Farms goat cheese
Lemon vinaigrette


Mediterranean Salad

Crisp lettuce, tomato wedges, sliced cucumber, Kalamata olives and feta cheese planks
Greek 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, applewood smoked bacon, heart of palm, crumbled bleu cheese, English cucumbers and matchstick carrots
Buttermilk herb dressing


Vegan Rainbow Power Salad

Baby kale, purple cabbage, colorful carrots, black eyed peas and shallots
Apple cider vinaigrette


Heirloom Tomato Salad

With fresh mozzarella, red onions, micro greens, balsamic syrup and smoked sea salt
Basil-balsamic vinaigrette



DINNER

PLATED DINNERS continued

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, Au gratin mashed potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Sterling Vineyards, Napa, Sauvignon Blanc


**Pan Seared French Cut
Chicken Breast \$44**

With roasted shallot-rosemary demi, sea salt asparagus and heirloom cherry tomato, dried cherry and orange brown rice

Suggested Wine Pairing: Natura, Un-oaked Chardonnay


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


Beef Short Rib & King Crab Market Price

Slow braised in a pinot noir au jus, King crab and served with sweet potato pave and roasted garlic haricot vert

Suggested Wine Pairing: Trivento Golden Reserve, Malbec


Beef Short Rib \$56

Slow braised in a pinot noir au jus with garlic 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 and smoked bacon and fresh seasonal baby vegetables

Suggested Wine Pairing: 1000 Stories, Bourbon Barrel Aged Zinfandel


Filet Mignon \$59

Topped with chianti reduction. 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


Vegan Eggplant Braciolo \$40

Smoked eggplant filled with a brown rice hummus ratatouille; accented with Italian salsa verde and sundried tomato confit. Roasted broccoli wedge and roasted peppers

Suggested Wine Pairing: 1000 Stories, Bourbon Barrel Aged Zinfandel

DINNER

PLATED DINNERS continued**DESSERTS**

Please select one dessert from the list below:

Individual Cheesecake

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

**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

Passion Fruit Tart

In a chocolate shortbread crust; topped with whipped cream and fresh berries



RECEPTION

RECEPTION

COLD HORS D'OEUVRES

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

Duck Confit	\$5	GF Glazed Thai Chili Shrimp	\$7
With fig compote and brûléed pear		Accented with lime zest	
Chicken Curry Salad	\$5	Vegan Mushroom Ravioli	\$5
With golden raisins in a petit cone		With pesto and balsamic syrup	
GF Prosciutto Wrapped Asparagus	\$6	GF Stuffed Peppadew	\$5
With sea salt and balsamic syrup		Filled with herbed local goat cheese	
PLT	\$6	GF Caprese Skewers	\$6
Pork belly, baby lettuce and candied tomato on petite toast with basil aioli		With balsamic syrup and smoked sea salt	
GF Chesapeake Bay Oysters	\$5	Pear Coquillet	\$6
On the half shell. Spicy bloody Mary sauce, hot sauce, fresh horseradish and saltines		Caramelized pears with Chapel's County Creamery Bay blue cheese in a pastry shell	
GF Seared Saku Ahi Tuna	\$7	GF Individual Vegetable Crudités	\$6
On a fresh cucumber round; topped with Sriracha aioli and ponzu-lemongrass reduction		With roasted red pepper hummus	
Maryland Crab and Shrimp Salad	\$4.25	Tomato Bruschetta Basket	\$6
With lemon rémoulade in a mini bouchée		Petit savory dough basket filled with seasoned tomatoes, herbs and Parmesan crisp	



RECEPTION

HOT HORS D'OEUVRES

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

Chicken Quesadilla Cornucopias \$5

Salsa roja

Buffalo Chicken Spring Rolls \$5

Blue cheese dip

Thai Chicken Skewers \$5.50

Coconut curry dipping sauce

Chicken Wellingtons \$5.50

Lingonberry aioli

**Grilled Marinated
Mediterranean Chicken Kebobs** \$5.50

Coriander-yogurt dip and pita bread

Char Siu Duck \$6

Slow roasted duck breast glazed with a
Chinese barbecue sauce on a wonton chip

Philly Cheesesteak Spring Roll \$5

Spicy aioli

Mini Pit Beef Sliders \$5.50

Horseradish aioli

**GF Honey Old Bay® Glazed Pork
Belly Skewers** \$5.50

GF Twin Shrimp Skewer \$6

Brushed with chipotle barbeque sauce

GF Glazed Bacon Wrapped Scallop \$6

Drizzled with citrus cilantro reduction

Petit Maryland-Style Crab Cakes \$7

Classic cocktail sauce

Mac n' Cheese Bites \$4

Crisp Artichoke Beignets \$4

Chipotle aioli

Mini Tuscan Ratatouille Tart \$4.50

Vegan Pan-Fried Kale Pot Stickers \$4.50

Spicy sesame soy dipping sauce

Corn and Edamame Quesadilla \$4.50

Lime cilantro crema

Mushroom Risotto Crisps \$4.50


RECEPTION

RECEPTION STATIONS

Prices listed are per guest, unless otherwise stated.

Local and Domestic Cheese Display

Served with sliced baguettes and assorted crackers

Serves approximately 25 guests **\$225**

Serves approximately 50 guests **\$450**

GF Sliced Seasonal Fruits and Berries Display

A selection of the freshest available seasonal fruits and berries

Serves approximately 25 guests **\$200**

Serves approximately 50 guests **\$400**

GF Farm Picked Gourmet Crudités \$8

A selection of local organic vegetables, served with caramelized onion dip and roasted red pepper hummus dips

Serves approximately 25 guests **\$200**

Serves approximately 50 guests **\$400**

Antipasto Display \$12

Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread

Serves approximately 25 guests **\$325**

Serves approximately 50 guests **\$650**

GF Jumbo Shrimp Display (3 shrimp per guest) \$16

(Minimum of 25 guests)

With horseradish cocktail sauce and lemon wedges

Maryland-Style Lump Crab Dip \$11

(Minimum of 25 guests)

Lump crab meat blended with cream cheese and special seasoning, served warm with housemade kettle chips, crackers and sliced baguette

Delmarva Dip Trio Display \$16

(Minimum of 25 guests)

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

GF Nacho Station \$12

(Minimum of 25 guests)

Freshly fried corn tortilla chips, chili con carne, warm queso sauce, jalapeños, tomatoes, black olives, salsa roja and sour cream

Add Guacamole \$3

All American Hot Dog Bar \$12

(Minimum of 25 guests)

All beef hot dogs with beef chili, cheese, sauerkraut, tomatoes, onions, relish, spicy peppers, yellow mustard, ketchup and freshly baked buns

Bruschetta and Flat Bread Station \$10

(Minimum of 25 guests)

- Roasted garlic hummus
- Fresh green olive tapenade
- Fresh tomato, basil concassé

Winging It Station \$16

(Minimum of 25 guests)

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

RECEPTION

RECEPTION STATIONS continued

Prices listed are per guest, unless otherwise stated.



Slider Station America's Favorite Sliders \$21

(Minimum of 25 guests)

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
- **Vegetarian Eggplant Parmesan Sliders** – With Italian roasted vegetable pasta salad

Southern Barbeque Spread \$19

-  • **Old Bay® Pulled Rotisserie Chicken** – Served with petite potato rolls and Old Bay® cheddar croissants
-  • **Chef's Spiced 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
- **Otterbein® Cookies**

Asian Action Station* \$17

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



Accompanied by:

- Thai Chicken Skewer – 1pp
- Spicy Crab Stuffed Wonton – 2pp
- Edamame Hummus with Wonton Chips

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

CARVED TO ORDER STATIONS

Pricing reflects price per carved item.

Smoked Turkey Breast* \$300

(Serves approximately 30 guests)

Apple cider brined and 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 and served with Dijon mustard and corn bread

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.



RECEPTION

DESSERT STATIONS

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

Ice Cream Social \$13

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

Coffee & Donuts* \$17

Donut holes flambéed with cognac. Served with local Taharka Bros.® coffee and vanilla ice creams

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

Chocolate Fantasy Station \$20

Chocolate dipped strawberries and pretzel rods, brownie cheesecake, edible cookie dough 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®



BEVERAGES

A photograph of two tall glasses filled with orange juice, ice cubes, and a sprig of fresh mint. The glasses are placed on a dark, rustic wooden surface. Several slices of orange are scattered around the base of the glasses. The word "BEVERAGES" is overlaid in a white rectangular box in the center of the image.

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

By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon Whiskey
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
Baltimore's Sagamore Rye Whiskey

Deluxe Spirits By the cocktail

\$8

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



BEVERAGES

HOSTED BEVERAGES continued

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

Premium Wine By the glass **\$8**

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**

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 & Microbrew Beer By the bottle/can **\$7.50**

Heineken
 Amstel Light
 Sam Adams Boston Lager
 Corona
 Baltimore's Heavy Seas
 Angry Orchard
 BON & VIV Spiked Seltzers

American Premium Beer By the bottle **\$7**

Budweiser
 Bud Light
 Miller Lite
 O'Doul's Amber (non-alcoholic)

Draft Beer – Keg

American Premium By the keg **\$550**

Imported By the keg **\$650**

*Centerplate bartenders are required to dispense alcoholic beverages.

A bartender fee of \$225 per bartender be will 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 Whiskey
Crown Royal Whisky
D'Ussé VSOP Cognac
Grand Marnier
St. Germain
Chambord

Premium Spirits \$10

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
Baltimore's Sagamore Rye Whiskey

Deluxe Spirits By the cocktail \$9

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



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.

Premium Wine By the glass \$9

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 \$8

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 & Microbrew Beer By the bottle/can \$8

Heineken
 Amstel Light
 Sam Adams Boston Lager
 Corona
 Baltimore's Heavy Seas
 Angry Orchard
 BON & VIV Spiked Seltzers

American Premium Beer By the bottle \$8

Budweiser
 Bud Light
 Miller Lite
 O'Doul's Amber (non-alcoholic)

*Centerplate bartenders are required to dispense alcoholic beverages.

A bartender fee of \$225 per bartender be will applied.



BEVERAGES



WHITE WINES

Sparkling Wines

Stellina di Notte, Prosecco – Italy \$45
Citrus, white peach and almond brioche flavors.

Wycliff Brut, Sparkling Wine – California \$32
Delicate fruit flavors with crisp finish.

Riesling

Pacific Rim, Riesling – Washington \$60
Balanced sweetness with a mix of peach, apricot and mandarin orange flavors.

Boordy, Riesling – Maryland \$40
Honeysuckle, citrus and apricot aromas.

Pinot Grigio

Castello Banfi, San Angelo, Pinot Grigio – Italy \$60
Intense, fruity aroma, followed by a clean, refreshing taste.

Ecco Domani, Pinot Grigio, Delle Venezie – Italy \$40
Citrus and melon flavors. Well balanced acidity with a crisp, clean finish.

Sauvignon Blanc

Sterling Vineyards, Napa, Sauvignon Blanc – California \$53
Grapefruit, pineapple, lemon oil, golden apple, guava and passion fruit lend a clean minerality.

Starborough, Sauvignon Blanc – New Zealand \$45
Classic aromas of lime and grapefruit, with hints of stone fruit and fresh-cut grass.

Alternative White

Bonterra, Organic Viognier – California \$60
Aromas of peaches and cream; flavors apricot with spice.

Pacific Rim, Twin Valley, Gewurztraminer – California \$48
Unoaked to release the flavors of lychee, melon and tangerine.

Chardonnay

Natura, Un-oaked Chardonnay – Chile \$40
Aromas of citrus and grapefruit blend with notes of pineapple followed by lush tropical flavors on the palate.

Talbot Kali Hart, Chardonnay – California \$65
Mandarin, pineapple and melon on the palate, subtle spice notes.

Columbia Winery, Chardonnay – Washington \$55
Aromas of pear, apple and tropical fruits that extend to the palate.

A by Acacia, Chardonnay – California \$42
Ripe pear, Golden Delicious apple, mango and papaya expression.

Canyon Road, Chardonnay – California \$30
Pear and stone fruit with balanced oak notes of vanilla.



BEVERAGES

RED WINES

Merlot

Columbia Winery, Merlot – *Washington*

\$50

Dark berry fruit flavors are accompanied by toasty oak and vanilla.

Boordy Vineyards, Merlot – *Maryland*

\$40

Cherry and raspberry aromas with a smooth sweetness.

BV Coastal Estate, Merlot – *California*

\$36

Peppery, ripe plum and black cherry notes. Hint of coffee and spicy oak.

Malbec

Trivento Golden Reserve, Malbec – *Argentina*

\$80

Powerful red fruit, strawberry and cherry aromas; hints of coffee and chocolate flavors.

Don Miguel Gascón, Malbec – *Argentina*

\$50

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

Black cherry, raspberry and pomegranate notes; spicy and soft mouth feel.

Rainstorm, Pinot Noir – *Oregon*

\$55

Strawberry, rose hips, cranberry and pomegranate accent this elegant European style red.

Edna Valley, Pinot Noir – *California*

\$53

Earthy with nuances of rose petal, cola and black cherry.

Alternative Red

Banfi Centine Rosso, Red Blend – *Italy*

\$45

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

A hint of bourbon with raspberry, cranberry and dark fruit flavors. Finishes with white and black pepper notes.

19 Crimes, Red Blend – *Australia*

\$42

Full and round on the palate with distinct sweetness; chocolate and cedar flavors.

Cabernet Sauvignon

Bonterra Organic, Cabernet
Sauvignon – *California*

\$60

Black cherry, berries and all spice blend for a harmonious, balanced finish.

Chateau Souverain, Cabernet
Sauvignon – *California*

\$50

Flavors of blackberry and cherry, aromas of vanilla, mocha and baking spice.

Chateau St. Jean, Cabernet
Sauvignon – *California*

\$45

Vivid aromas of blackberries, plum and chocolate; finishes with notes of black tea.

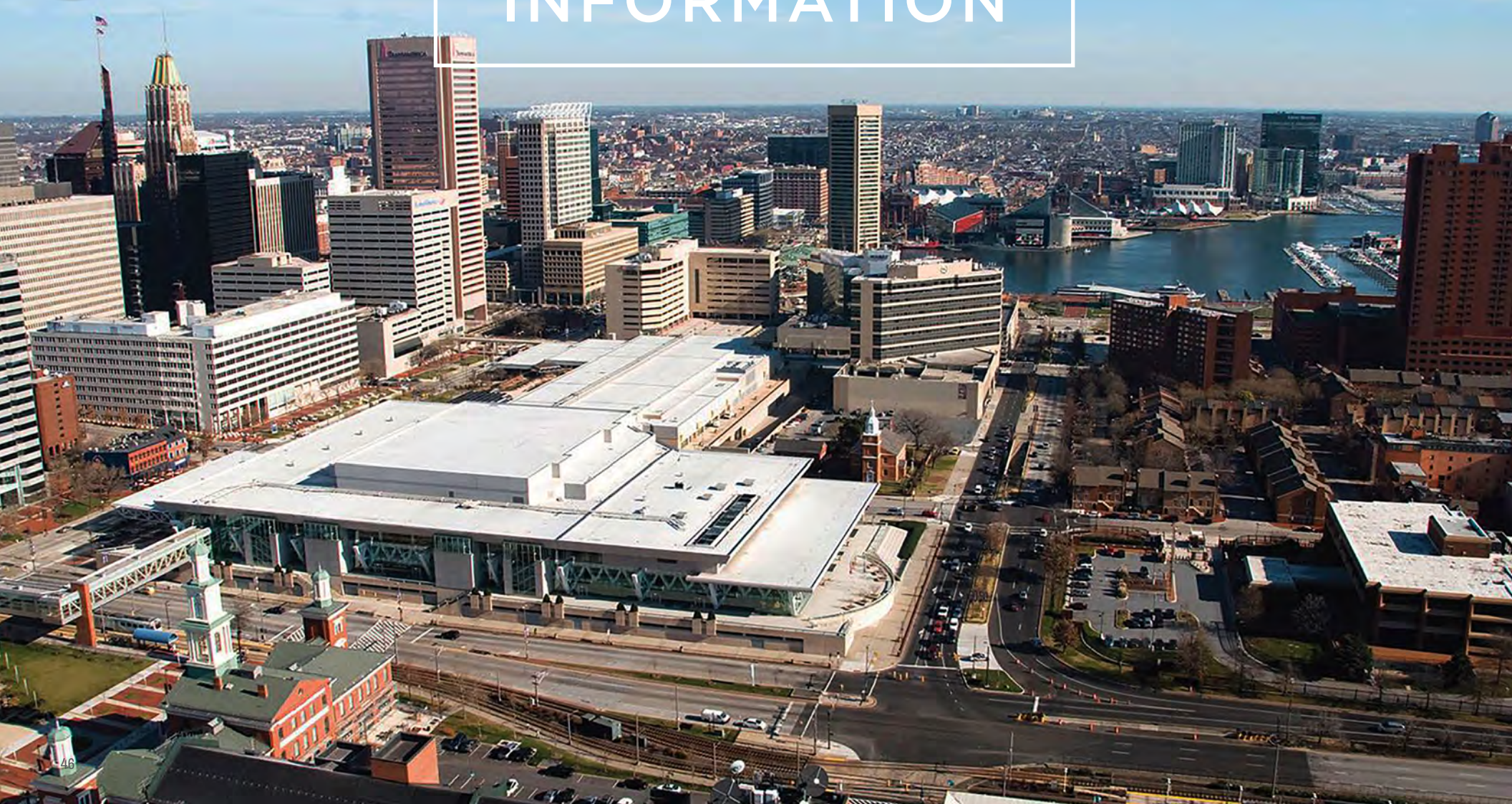
Boordy Vineyards – *Maryland*

\$40

Aromas of cedar, tobacco, briar fruits, and plum.



INFORMATION



GENERAL INFORMATION

OUR POLICY AND PROCEDURES

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. All food and beverage, including water, must be purchased from Centerplate.

Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns you may have. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager will be happy to work with our Executive Chef to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

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 23% "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 23% 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 continued

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.

Cancellation Policy

A charge will be assessed for cancellation of contracted services within thirty (30) days of an event. Any event cancelled within five (5) business days, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

Sustainability

Centerplate at the Baltimore Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

Centerplate actively participates in all Baltimore Convention Center's current sustainability programs, including waste reduction, diversion through recycling and food donations, energy and water conservation, local and regional procurement, and corporate social responsibility.

Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports Baltimore and Maryland based vendors and farms to incorporate local, seasonal items whenever possible.

Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Maryland's underserved.

Centerplate offers full china service or appropriate compostable eco service ware at every food and beverage event. Certain parameters shall apply for specific locations, including additional costs, if necessary.

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 inside our 3rd floor meeting rooms and ballroom, unless disposable ware is requested.

GENERAL INFORMATION

POLICIES AND SERVICES continued

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.

Staffing

- a. **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
- b. **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
- c. **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.

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.

Should additional Concession Carts/Fixed Outlets be requested, a minimum sales guarantee and related charges is required per Cart/Outlet. The sales guarantee(s) and related fee(s) will be pre-charged in advance to the customer.

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 LIV, 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.

