



**THE BALTIMORE
CONVENTION CENTER**

**CATERING
MENU**



STEAMED CRABS
CRAB CAKES
UTZ CRAB CHIPS
OLD BAY
CHARM CITY
THRASHERS FRENCH FRIES
NATTY BOH
PIT BEEF
BERGER COOKIES

Levy is the exclusive Food & Beverage provider at the Baltimore Convention Center.

At Levy, we believe that food is more than just sustenance - it is a form of art that has the power to bring people together and create lasting memories. Whether it's their famous crab cakes, Old Bay-spiced dishes, or innovative creations, each bite is a testament to the dedication and creativity of our culinary team. Using only the freshest, locally sourced ingredients, we ensure that every dish is bursting with authentic flavor and quality, adding a touch of Maryland charm to every event

But Levy's commitment to excellence doesn't stop at the plate. By partnering with local farmers, fishermen, and artisans, Levy not only supports the community but also ensures that each ingredient is of the highest quality. This dedication to sustainability and community shines through in every dish, creating a truly unique dining experience that guests won't soon forget.

At Levy, we don't just serve food; we create experiences.

Our passion for culinary excellence, community engagement, and sustainability shines through from the first sip, to the last bite.



WELCOME TO BALTIMORE!

WE BELIEVE THAT EVERY OCCASION SHOULD BE EXTRAORDINARY. IT'S ALL ABOUT THE FOOD, AND THE THOUSANDS OF DETAILS THAT SURROUND IT. YOUR DEDICATED CATERING SALES MANAGER WILL PARTNER WITH YOU TO SHAPE AN EXPERIENCE THAT STANDS OUT.

GENERAL INFORMATION

EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Baltimore Convention Center.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/ quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/ quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance/consumption. Additional guest counts added within 5 business days of the event default to full menu/market price.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless biodegradable disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable ware.

BAR SERVICE

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Baltimore Convention Center.

LINEN / DECOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

PRICING

Prices quoted are in US Dollars. Please note that all food, beverage and related items are subject to a 23% service charge plus applicable sales tax. The service charge is not a tip or gratuity, and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at own discretion.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is 150 per 2 hour shift, all serving staff require 1-hour set-up and 1-hour breakdown per day. Charges for specialized services, such as carvers, chefs, bartenders and cashiers, are noted in the menu. There will be an additional staffing charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events or minimal revenue events may incur additional charges. Please contact your Catering Sales Manager for additional information.

SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

RESTAURANTS & CAFES

Event specific concession service is available upon request with a minimum sales requirement based upon Event specifics.

NON-ALCOHOLIC BEVERAGES

FRESHLY BREWED ORGANIC REGULAR + DECAF COFFEE.....	75.00 per gallon
ASSORTED ORGANIC DOMESTIC, HERBAL TEAS.....	75.00 per gallon
HOT CHOCOLATE WITH MINIATURE MARSHMALLOWS.....	65.00 per gallon
ICED TEA WITH LEMON.....	65.00 per gallon
FRESH LEMONADE	65.00 per gallon
FRUIT PUNCH.....	65.00 per gallon
ASSORTED 100% FRUIT JUICE (12-OZ. BOTTLE)	7.50 each
TROPICANA JUICE (10-OZ. BOTTLE)	6.00 each
MILK (WHOLE, 2%, SKIM, CHOCOLATE)	4.50 each
ASSORTED ENERGY DRINKS	7.00 each
ASSORTED POWERADE.....	6.00 each
ASSORTED SODAS.....	5.00 each
BOTTLED WATER.....	5.00 each
SPARKLING WATER.....	6.00 each

WATER COOLER SERVICE

5-GALLON WATER JUGS.....	45.00 each
EQUIPMENT RENTAL.....	100.00 per day



BREAKFAST BASICS

Chesapeake Continental

Orange, Apple and Cranberry Juice
Sliced Fresh Fruit and Berries (VV, AVG)
English Muffins and Assorted Bagels (V)
Custard Cinnamon Roll & Crumb Coffee Cake (V)
Selection of Breakfast Breads (V)
Butter, Marmalade, Preserves, Cream Cheese, Honey and Nutella
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

28.00 per Guest

EUTAW STREET

30.00 per Guest

Assorted Naked Bottled Juice and Smoothies

Build-Your-Own Parfait:

House-Made Granola and Kashi GOLEAN Crunch (V)
Toasted Almonds, Golden Raisins and Dried Cherries (VV, AVG)
Low-Fat Plain and Raspberry Yogurt (V)
Low-Fat Cottage Cheese (V)
Fresh Bananas, Blueberries, Pineapple, Strawberries, Honeydew, Watermelon,
Cantaloupe and Grapes (VV, AVG)
Honey, Agave Syrup and Brown Sugar (V)

Smoked Salmon (AVG) with Bagels (V)
and Traditional Condiments to include red onion, tomato, (VV, AVG), capers (VV, AVG)

Farm Fresh Hard-Boiled Eggs (V)

Sugar-Free or Fat-Free Muffins and Breakfast Pastries (V)

Butter, Marmalade, Preserves and Cream Cheese (V)

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

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BREAKFAST CHEFS TABLES

Fells Point

33.00 per guest

Includes

Orange, Grapefruit and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
Selection of Breakfast Pastries

Choose Two:

Smoked Salmon – everything cream cheese, sliced tomato, cucumber, bagels
Ham, Egg and Cheese Croissant
Sausage and Egg on a Southern-Style Flaky Buttermilk Biscuit
Crab Cake and Egg with old bay aioli on Southern Style Flaky Buttermilk Biscuit
Scrambled Egg Burrito with Chorizo, Fresh Tomato Salsa and Sour Cream
Egg, Sausage and Cheese Southern-Style Flaky Buttermilk Biscuit

Choose Two:

Assorted Danish Pastries, Muffins, Custard Cinnamon Roll
Whole Fresh Fruit
Individual Low-Fat Yogurt
Assorted Bottled Fruit Smoothies
Yogurt and Granola Parfaits

The Inner Harbor

35.00 per guest

Includes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
Orange, Grapefruit, Cranberry and Apple Juice
Selection of Breakfast Pastries
Platter of Seasonal Sliced Fruit Garnished with Fresh Berries (VV, AVG)

Choose One:

- Scrambled Eggs with Chives (V, AVG)
- French Toast (V)
- Spinach and Egg Frittata (V, AVG)
- Cheddar Cheese & Ham Strata

Choose Two:

- Maple Black Pepper Bacon (AVG)
- Bacon (AVG)
- Country Link Sausage
- Ham Steak (AVG)
- Turkey Sausage
- English Bangers

Choose One:

- Potatoes O'Brien with bell peppers and onions (AVG)
- Sautéed Old Bay Red-Skinned Breakfast Potatoes (AVG)
- Flannel Potato Hash
- Lyonnaise Potatoes
- House Made Donuts
- English Muffins and Assorted Bagels with butter and cream cheese

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PLATED BREAKFASTS

INCLUDES

Orange, Grapefruit, Cranberry or Apple Juice
Breakfast Pastries (V)
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Midtown Village Breakfast

32.00 Per Guest

Shirred Eggs With Roasted Red Peppers, And Chives (V), Country Herb Sausage Links
Or Maple Black Pepper Bacon, Sautéed Old Bay Breakfast Potatoes (V, Avg)

Banana Stuffed French Toast Breakfast

32.00 Per Guest

Banana Stuffed French Toast Served With Berry Compote And Chocolate Ganache (V),
Whipped Butter And Maple Syrup, Link Sausage, Bacon Or Maple Black Pepper Bacon

Heart-Healthy Breakfast

31.00 Per Guest

Spinach And Mushroom Quiche (V) With Apple Chicken Sausage



CLASSIC LUNCH TABLE

AVAILABLE
BOXED ON REQUEST

Your Choice Of 3 Sandwich/Salad Options And 4 Side/Dessert Options
Served With Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Hot Teas

45.00 per Guest

SANDWICHES & WRAPS

Roast Sirloin Of Beef On Focaccia

Tomatoes, Sweet Onion Jam And Boursin Cheese

Curried Chicken Salad

Toasted Almonds, Golden Raisins, Chives, Local Honey, Multigrain Bread

Smoked Turkey On Multigrain

Lettuce, Arugula, And Cranberry Aioli

Grilled Zucchini, Roasted Red Pepper

Eggplant And Mushroom Griller (V)
Garlic Hummus On Onion Roll

Ham And Pimento Cheese

Sourdough With Arugula And Tomato

Garlic Chicken Wrap

Romaine, Parmesan, And Creamy Garlic Dressing

Mediterranean Chicken Mini Pitas

Cucumber Slaw, Tzatziki, And Feta

Curried Cauliflower Cranberry Salad Wrap (V)

Arugula, Cucumber, Tomato, Butternut Hummus

SALADS

Roasted Vegetable Quinoa Tabbouleh (Vv, Avg)

Lemon Parsley Dressing

Baby Kale Caesar Salad (Vv, Avg)

Roasted Red Pepper, Tomato, And Shaved Parmesan

Greek Tuna Salad

Olives, Peppers, Tomatoes, Baby Potatoes
Lemon Tahini & Feta

Curried Chicken Salad

Golden Raisins And Pumpkin Seeds On
Baby Iceberg Cups

Marinated Tofu Salad (Vv, Avg)

Thai Chili, Shredded Vegetables, And Napa Cabbage

SIDES

Honey Glazed Roasted Carrots with Raisins And Goat Cheese (V, Avg)

Marinated Olives, Tomato & Pearlini Mozzarella (V, Avg)

Maryland Crab Salad Black Garlic Potato Salad (Avg)

Lavender Scented Fruit (Vv, Avg)

DESSERTS

Whoopie Pie
Blueberry Coconut Panna Cotta
Assorted Dessert Bars
Assorted Cookies

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ALL DAY BREAKS

The Bavarian Pretzel Break

Signature Bavarian Style Pretzels
With Mustard And Cheese Sauce (V)
Potato Chips & Gourmet Dips
12.00 per Guest

House Made Kettle-Style

Old-Bay And Traditional Style
Potato Chips With Roasted Garlic
Parmesan, French Onion, And Blue
Cheese Dips (V)
10.00 per Guest

Hummus Trio

Traditional Chickpea, White Bean
And Edamame Hummus. Served
With Crispy Carrots, Celery And Pita
Chips (Vv)
Monkey Bread (V)
10.00 per Guest

Vermont Smoked Cheddar & Sour Cream

Cinnamon Roll With Maple Butter
Salted Caramel Cream
72.00 per dozen

Distinctly Healthy (V)

House Made Vanilla And Raspberry
Chia-Seed Pudding
Mixed Array Of Dried Fruits And
Nuts
Whipped Ricotta And Fresh Berry
Parfaits
12.00 per Guest

GRAB&GO

Assorted European Breakfast Pastries (V) 63.00 doz
Assorted Bagels with Cream Cheese (V) 1 selection per dozen 50.00 doz
Breakfast Breads (V) 45.00 doz
Assorted Fresh Baked Muffins (V) 55.00 doz
Custard Cinnamon Rolls (V) 55.00 doz
Fresh Baked Croissant Assortment (V) 70.00 doz
Giant Cookies (v)1 selection per dozen 68.00 doz
Mini Italian Cookies (V) — Two Dozen) 50.00 per 2 doz
House Made Puff-Tarts (V) 52.00 doz
Blondies (V) 55.00 doz
Assorted French Dessert Pastries (V) 60.00 doz
Assorted Dessert Bars (V) 52.00 doz
Assorted Doughnuts (V) 50.00 doz
Made without Gluten Banana Nut Muffin (V, AVG) 65.00 doz
Made without Gluten Brownies (V, AVG) 65.00 doz
Sliced Seasonal Fruit (VV, AVG) 8.00pp
Whole Fresh Fruit (VV, AVG) 36.00 per dozen
Ice Cream Bars (Ice Cream and Fruit Bars) (V) 7.00 ea
Made without Gluten Chocolate Truffles (V, AVG) 6.00ea
Candy Bars (Assorted Individually Wrapped Candy Bars and Treats) 4.00ea
Assorted Kind Bars (V) 5.00 ea
Assorted Protein Bars 5.00 ea
Assorted Pringles (Original and Flavored Individual Canisters) 5.00 ea
Kettle Chips (Original and Flavored Individual Bags) 4.00 ea
Pretzels (Plain and Flavored Individual Bags) 4.00 ea
Assorted Pop-Chips 4.00 ea
Mini Pretzels (Serves 10) 40.00per pound
Mixed Nuts (Serves 10) (VV, AVG) 45.00per pound
Assorted Yogurt (V) 5.00ea
Greek Yogurt (V) 6.00ea



LUNCH

CHEFS TABLES

Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Hot Teas

Little Italy

45.00 Per Guest

Wedge Roma Tomato Salad (Vv, Avg)

Roasted Garlic, Pearl Onions, Rocket Greens, Basil Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan And Garlic Croutons
with Classic Caesar Dressing

Roasted Baby Vegetable And Potato Salad (Vv, Avg)

with Whole Grain Mostarda And Grape Tomato Balsamic

Cabernet-Braised Beef Tips

served Over Red Pepper Risotto

Fennel Dusted Roast Chicken (Avg)

served Over Preserved Tomato Jus, Oregano And Lemon

Tri-Color Tortellini (V)

with Parmesan Broth, Roasted Artichokes, Grilled Olives

+ Blistered Tomatoes

Cannoli And Tiramisu (V)

Greektown

44.00 Per Guest

Rustic Greek Salad (Vv, Avg)

Hearty Greens, Roasted Pepper, Kalamata Olives, Oven Dried Tomato,
Charred Onion, Oregano Red Wine Vinaigrette

Tabbouleh Salad (Vv)

Grilled Vegetables And Rosemary (Vv, Avg)

Eggplant Baba Ganoush, Butternut Squash Hummus, Marinated Feta,
Cucumber Mint Tzaziki, Warm Pita (V)

Grilled Ras Al Hanout Chicken

Onion And Garlic Potato And Chick Pea Tagine, Eggplant And Tomato

Marinated Beef Souvlaki (Avg)

Red Wine And Fresh Herbs

Saffron And Black Lentil Rice (V, Avg)

Baklava And Honey Donuts (V)

Asian Fusion

46.00 Per Guest

Classic Egg Drop Soup (V)

Shaved Green Onions, Sweet Corn

Chilled Rice Noodle Salad (Vv)

Julienne Cucumber, Carrot, Radish, Cilantro Vinegar

Braised Mapo Tofu With Steamed Rice (Vv)

Aromatic Tofu In Brown Bean Sauce

Cashew Chicken And Snow Peas

Ginger, Soy, And Sesame

Char Siu Pork And Vegetable Fried Rice

with Egg And Oyster Sauce

Asian Vegetable Stir-Fry (Vv)

Baby Bok Choy, Broccoli, Carrots, And Baby Corn, Garlic Soy Sauce

Mango Sticky Rice Pudding (V)

Brown Sugar Boba Tea Creams (V)

Mexicana

48.00 Per Guest

Mixed Greens Salad (V, Avg)

Jicama, Segmented Orange, Tortilla Strips, Chipotle Ranch Dressing

Blackbean And Roasted Corn Salad (Vv, Avg)

Red Onion, Roasted Peppers, Cilantro, Lime Vinaigrette

Mixed Cabbage And Shaved Radish Slaw (Vv, Avg)

Jalapeno, Carrots, Bell Peppers, Pickle Dressing

Warm Flour Tortillas

Cilantro And Lime Marinated Chicken (Avg)

Carne Asada Skirt Steak (Avg)

Avocado Cream (V), Salasa Verde (Vv, Avg), Cotija Cheese (V), Pico
De Gallo (Vv, Avg) Refried Beans (Vv, Avg)

Saffron Rice (Vv, Avg)

Tres Leche (V)

Caramel Flan (V)

ALL ORGANIC

52.00 Per Guest

Organic Soba Noodle Salad

with Bay Scallops, Edamame, Black Sesame Seeds and
Ginger-Soy Vinaigrette

Platters of Sliced Heirloom Tomatoes and Roasted Artichokes

with Garlic and Rosemary-Infused Extra-Virgin Olive Oil (VV, AVG)

Local Seasonal Greens and Garden Fresh Vegetable Salad

with Berry and Pomegranate Vinaigrette (VV, AVG), and Smoked Bacon Ranch Dressing

Herb-Roasted Chicken with Black Truffle Butter

Rosemary-Roasted Grass-Fed Beef Tenderloin Tips with Tomato and Wild Mushroom
Ragoût

Pan-Fried Wild and Brown Rice Cakes Infused with Sweet Basil and Roasted Tomatoes

Vegetable Medley with Herbed Garlic Butter (V, AVG)

Baked Bread and Rolls with Butter

Coconut and Raspberry Shot Glasses, Roasted Apple Cobbler, Coffee Cream Puffs
and Blueberry and Oatmeal Tarts (V)

Chocolate Mousse Cake (Sugar Free) (V)

Fairtrade Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Levy
CONVENTION CENTERS

The
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CLASSIC COLD PASSED APPETIZERS

6.00ea, minimum of 1 dozen each, Passers are 150 for 2 hours

Garden Cherry Tomato Stuffed
with Herbed Goat Cheese (V)

Vietnamese Summer Rolls
with Sweet Chili Sauce (VV, AVG)

Cucumber Cups with Hummus
and Kalamata Olives (VV, AVG)

**Brie Crostini with Sun-Dried
Cherry Chutney** (V)

**Goat Cheese Mousse and
Medjool Date Skewers** (V, AVG)

**Garlic Pepper-Marinated Spanish
Olive Shots** (VV, AVG)

**Roasted Eggplant Caviar, Cilantro
and Rice Crackers** (VV, AVG)

**Pesto-Marinated Bocconcini and
Cherry Tomato Skewers** (V, AVG)

**Sweet Piquillo Peppers and
Garlic Herbed Cream Cheese** (V,
AVG)

Goat Cheese Truffles
with Toasted Almonds and Dried
Cherries (V, AVG)

**Mini Tropical Fruit Skewers and
Guava Crème Fraîche** (V, AVG)

Bresaola Crostini
with Aged Asiago Cheese, Baby
Arugula and Truffle Oil (V)

Individual Vegetable Crudités
with Pink Peppercorn Ranch (V,
AVG)

Tortilla Cups
with Southwest Chicken Salad
(AVG)

Foie Gras Terrine on Brioche
with Apple-Asian Pear Chutney

Duck Rillettes Profiterole
with Quince Jam

Wonton Cups
with Thai Beef Salad and Green
Papaya (AVG)

**Roast Beef with Asparagus Tips
and Boursin Cheese** (AVG)

**Savory Salmon Gravlox and
Cucumber Mint Crème Fraîche
Tart**

Ahi Poke Tartare on Miso Spoon
with Sesame Crackers

Seared Ahi on Crisp Lotus Root
with Wasabi Aioli and Daikon
Sprouts

Blackened Ahi Tuna
with Toasted Peanuts, Caramel
Popcorn and Wasabi Aioli Spoons
(AVG)

**Smoked Steelhead Salmon and
Whipped Boursin Cheese**
on Buckwheat Blinis

Maryland Lump Crab Salad
on Poppy Seed Lavosh
with Green Onion Aioli

Cocktail Shrimp
on Cayenne-Dusted Plantain Chips
with Pineapple-Papaya Salsa (AVG)

Oyster Shooters
Classic "Margarita" Style (AVG)

Shrimp Ceviche Shooters
with Fried Tortilla Strips (AVG)

Char Siu Pork
with Sour Cream Served
on Fried Wonton Skin

**Volpi Sopressata and Aged
Provolone Cheese**
on Olive Flatbread

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CLASSIC WARM PASSED APPETIZERS

7.00 each. Minimum of 1 dozen each item. Tray Passers are 150.00 for 2 hours

Parmesan-Tossed Arancini
with Lemon-Garlic Aioli (V)

Vegetable Empanadas
with Salsa Verde (V)

Fried Parmesan Artichoke Hearts
with Marinara Sauce (V)

Blue Cheese Beggar's Purse
with Almonds and Pear Served with
Mango Chutney (V)

Vegetable Spring Rolls
with Ginger-Hoisin Sauce (VV)

**Brie en Croûte with Raspberry
Jam**
and Lemon Zest Crème Fraîche (V)

**Southwestern Black Bean Spring
Rolls**
with Chipotle Sour Cream (V)

Spinach and Artichoke Tarts (V)

Vegetable Samosas
with Honey Crème Fraîche (V)

**Mini Italian Beef
Sandwiches-giardiniera
Braised Short Rib on Tostones
with Chipotle Sauce (AVG)**

Short Rib Beignets
with Coriander-Tomato Demi-Glace

Mini Kobe Beef Franks
in Puff Pastry with Whole-Grain
Mustard

Beef Empanadas
with Roasted Tomato and
Coriander Salsa

Bolas de Carne
with Chimichurri Sauce

Mini Beef Wellingtons
with Mustard Aioli

Kalua Pork Empanadas
with Honey-Guajillo Dipping Sauce

Reuben Empanadas
with Thousand Island Dressing

**Roasted Bacon-Wrapped Dried
Plums**
with Roasted Garlic Demi-Glace
(AVG)

Mini Italian Sausage Calzones
with Sweet Basil-Tomato Sauce

**Lamb Tagine Potato Cobbler
(AVG)**

Chicken Pot Stickers
with Sesame Soy Dipping Sauce

Sesame-Crusted Chicken Skewers
with Spicy Teriyaki Glaze (AVG)

Spiced Duck in Phyllo
with Brandied Apricots and Orange
Sauce

Peking Duck Spring Rolls
with Ginger-Soy Dipping Sauce

Mini Chicken Wellingtons
with Pink Peppercorn Demi-Glace

Coconut Chicken Satay
with Pineapple Yogurt Sauce (AVG)

Mini Chicken Samosas
with Lime Yogurt

Thai Shrimp Spring Rolls
with Sweet Chili Sauce

Sesame-Breaded Shrimp
with Sweet Soy Aioli

Coconut Shrimp
with Citrus Ponzu Glaze (AVG)

**Crabcakes with a Cucumber-Lime
Aioli**

Spicy Shrimp Calzones
with Roasted Tomato Mayonnaise

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VEGETABLE & CHEESE DISPLAYS

Vegetable Crudités

10.00 Per Guest

Collection Of Baby Carrots, Teardrop Tomatoes, Broccoli And Cauliflower Florets, Baby Squash And Daikon (Vv, Avg) With Peppered Ranch Dressing (V), Herbed Boursin Dip (V) And Roasted Red Pepper Hummus (Vv, Avg)

Gourmet Grilled Vegetable Station

12.00 Per Guest

Assortment Of Grilled Baby Squash, Seasonal Tomatoes, Eggplant, Sweet Peppers, Asparagus, Baby Carrots And Grilled Mushrooms (Vv, Avg) With Balsamic Aioli (V), Hummus (Vv, Avg) And Roasted Garlic Sour Cream (V)

Antipasto Display

15.00 Per Guest

Oven-Dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Peppers, Parma Prosciutto Genoa Salami, Mortadella, Parmigiano-Reggiano, Asiago And Fresh Mozzarella Cheese (Avg), Lavosh, Crackers, Crostini and Baguettes (V)

International Cheese Display

13.00 Per Guest

International Cheese Selection Including Huntsman Double Gloucester-Stilton, Manchego, Parmesan, Saint-André Triple Crème, Port Salut, Gorgonzola Dolce, Herbed And Spiced Goat Cheese (V, Avg), Fresh Honeycomb (V, Avg), Dried Fruit (Vv, Avg), Toasted Nuts (Vv, Avg), Lavosh, Crackers, Crostini And Baguettes (V)



RECEPTION

Salad Stations

*Add A Chef Attendant For 150.00 For 2 Hours
Ask Your Catering Manager About Addition Protein Option*

Signature Chicken Caesar Salad Station 21.00 Per Guest

A Twist On A Classic Salad Of Crisp Fresh Romaine Tossed With Our Caesar Dressing, Signature Croutons Parmesan Cheese and Grilled Chicken

Greektown Chicken Souvlaki Salad Station 22.00 Per Guest

A Mediterranean Favorite Of Fresh Lettuce, Shaved Red Onion, Diced Cucumber, Pepperoncini, Tomatoes Feta Cheese, Kalamata Olives and Oregano Vinaigrette

Asian Chicken Salad Station 19.00 Per Guest

A Fusion Cuisine Favorite Of Shredded Napa And Iceberg, Carrots, Snow Peas, Crispy Rice Noodles, Cilantro Sprigs, Toasted Almonds, Grilled Chicken Toasted Sesame Seeds and Soy-Peanut-Ginger Dressing

Seafood Displays

*All served with Spicy Cocktail Sauce, Whole-Grain Mustard Aioli and Fresh Lemons.
100 piece minimum*

CLAMS

Littleneck Clams 400 per 100 pieces
Cherrystone Clams 400 per 100 pieces

CRAB

Florida Stone Crab Claws (Seasonal) 800 per 100 pieces
Alaskan King Crab Legs 800 per 100 pieces
Alaskan Snow Crab Claws 800 per 100 pieces

SHRIMP

Colossal Shrimp (U12) 800 per 100 pieces

OYSTERS

Atlantic Oysters 600 per 100 pieces
Pacific Oysters 600 per 100 pieces

LOBSTER

Maine Lobster Medallions 1,400 per 100 pieces

Sushi Stations

50 Guests Minimum

Assemble your own platter from the choices below or our Master Sushi Chef will create a colorful assortment for you. All Sushi served with Wasabi, Soy Sauce, Pickled Ginger and Light Soy Sauce.

Selection of Nigiri

300 per 50 pieces

Cucumber, Salmon, Bigeye Tuna, Hamachi (Yellowtail), Unagi (BBQ Eel), Ebi (Sweet Shrimp), Tako (Octopus) and Tamago (Egg)

Selection of Sashimi

400 per 50 pieces

Salmon, Bigeye Tuna, Hamachi (Yellowtail), Unagi (BBQ Eel), Ebi (Sweet Shrimp), Tako (Octopus) and Tamago (Egg)

Selection of Sushi Rolls

300 per 50 pieces

Cucumber, Salmon, Bigeye Tuna, Hamachi (Yellowtail), California and Shrimp Tempura

Edamame (VV, AVG)

5.00 Per Guest

Octopus Salad

6.00 Per Guest

Sesame-Citrus Cuttlefish Salad

6.00 Per Guest



DINNER

Classic Dinner - Plated

Served with House Salad + Dessert
Chef's Bread basket with herbed butter

SALAD

Choose 1

Baltimore Salad (V, Avg)

Artisan Greens, Dried Cranberries, Peppered Goat Cheese, And Pure Maple Vinaigrette
Included In Entrée Price

Roasted Carrot Salad (V, Avg)

500 Degree Blistered Carrots, Herbed Goat Cheese, And Turmeric Honey
+2.00 Per Person

Baby Romaine Salad (V, Avg)

Petite Romaine Lettuce, Focaccia Rusk, Parmesan, Creamy Garlic
+2.00 Per Person

Burratini (V, Avg)

Half Cured Mozzarella, Heirloom Tomato, Basil-Kale Salad
+3.00 Per Person

Baby Vegetable Salad (V, Avg)

Pepper, Beet, And Zucchini, Watermelon Radish, Pumpkin Seeds And Green Goddess Dressing
+2.00 Per Person

Wild Mushroom Salad (V, Avg)

Red Endive, Roasted Squash, Living Mizuna
+3.00 Per Person

ENTRÉE

Choose 1

Confit Leg Of Chicken (Avg)

Garlicky Spinach And Butternut Risotto
50.00 Per Person

Pan Seared Chicken (Avg)

Roasted Potato, Tumeric Cauliflower, And Green Beans With Lemon Tahini
50.00 Per Person

Braised Beef Short Ribs (Avg)

Parsnip Puree, House Honey Glazed Baby Carrots, Wild Mushroom Ragout, Cabernet Reduction
55.00 Per Person

Cast Iron Seared Tenderloin (Avg)

Grilled Asparagus, Blue Cheese Whipped Potatoes, Roasted Garlic Demi
65.00 Per Person

Pan Seared Salmon (Avg)

Lemon Caper Butter, Chick Pea Succotash, Fresh Herbs And Baby Vegetables
55.00 Per Person

Maryland Crab Cake

Jumbo Lump Cake, Blistered Green Beans, Sweet Corn And Vegetable Relish, Old Bay Remoulade
65.00 Per Person

DESSERT

Choose 1

Coffee Service upon request with dessert

Cheesecake and Seasonal Berry Parfait (V, AVG)

Included In Entrée Price

Specialty Flavored Local Cheesecake (V)

+3 per person

Flourless Chocolate Torte (AVG, V)

with Macerated Seasonal Berries
+3 per person

Cranberry-Misu (V)

Tiramisu with a bright, tart twist
+2 per person

Traditional Apple Crumb Cake (V)

Crème anglaise
+2 per person

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Convention Center

DESSERT TABLES

S'mores Board

16.00 Per Guest

Live Torched Giant Marshmallow

Guest Choice Of Honey, Cinnamon Or Chocolate Graham Crackers, Toppings To Include Chocolate Peanut Butter Cups, Classic Chocolate Bars, Dark and Chocolate Carmel Pieces And Chocolate Covered Pretzels

Ice Cream Sundae Bar

16.00 Per Guest

Vanilla Bean Ice Cream, Strawberry Sauce, Chocolate Sauce, and Caramel Sauce. Seasonal Berries, Bananas, Cherries, Sprinkles, Cookie Crumbs, Crushes Peanuts, and Whipped Cream

Build Your Own Mini Pies

16.00 Per Guest

Lemon Meringue, French Silk And Apple Crumb Pies
Built To Order



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The Baltimore
Convention Center

BAR SELECTIONS

*A bartender is required for all alcohol service
Bartenders are 150 per 2-hour shift*

Hosted Bars

Beverages are billed on consumption.

Deluxe

Cocktails 11.00 each
Upgraded Wine 11.00
Craft (Local) and Premium Beer 10.00 each
Domestic Beer 8.00
Assorted Canned Soda
Coke, Diet Coke and Sprite 5.00ea
Bottled Sparkling Water
Perrier and San Pellegrino 6.00ea
Bottled Water
Dasani 5.00

Premium

Cocktails 10.00 each
House wine 10.00
Craft (Local) and Premium Beer 10.00 each
Domestic Beer 8.00
Assorted Canned Soda
Coke, Diet Coke and Sprite 5.00ea
Bottled Sparkling Water
Perrier and San Pellegrino 6.00ea
Bottled Water
Dasani 5.00

Specialty Cocktails

Beverages are billed on consumption.

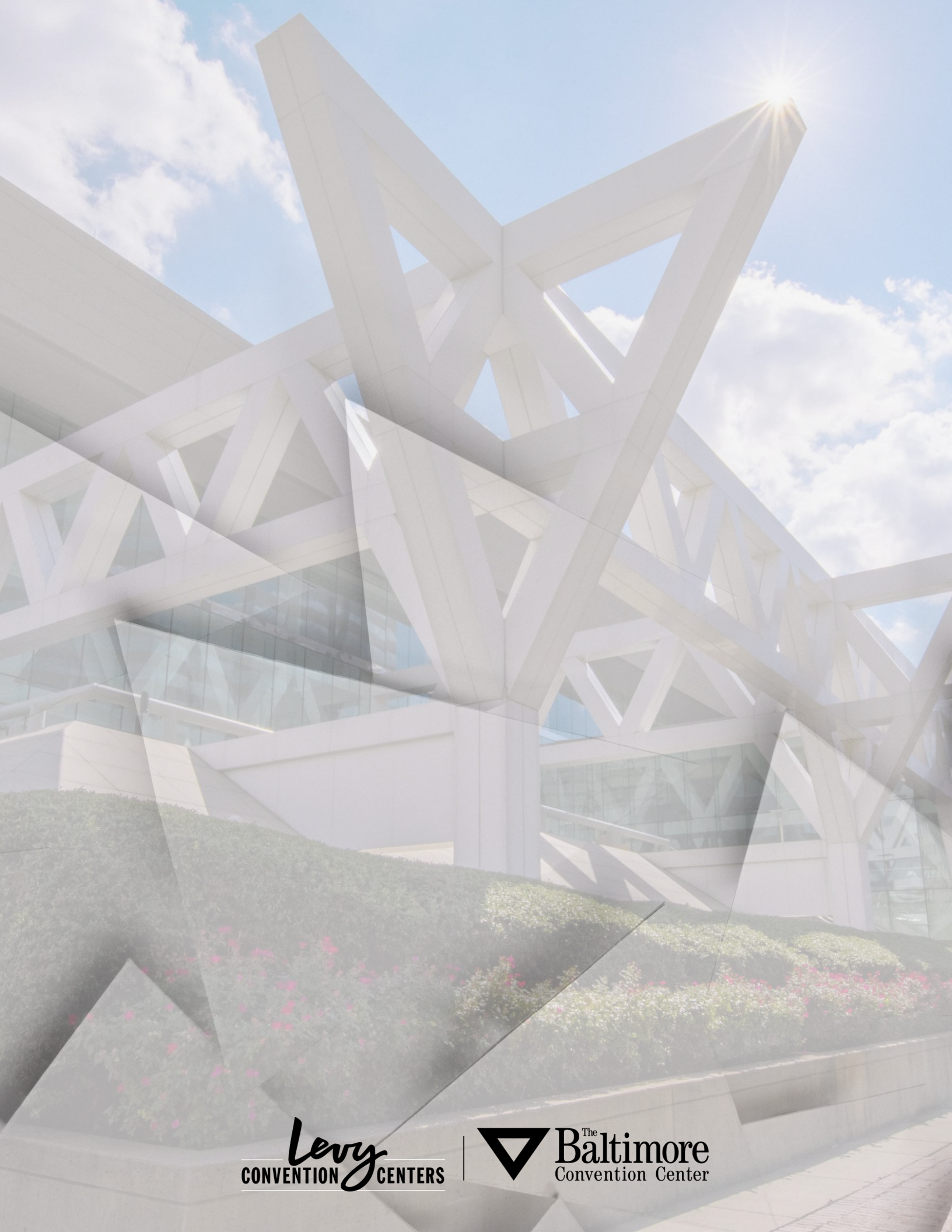
Inner Harbor Bloody Mary

12.00 each
Tier 2 Vodka and House-made Old Bay
spiced Bloody Mary Mix
Garnish includes celery stalks, pickle
spears & lime wedges

Baltimore Orange Crush

*a Maryland signature original drink 12.00
each*
Orange Vodka, Triple Sec, Orange Juice
and Club Soda





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