



CATERING

2022



For more than 80 years, you have trusted Centerplate Sodexo Live! to deliver extraordinary experiences through thoughtful hospitality, while upholding the highest levels of food safety and sanitation. COVID-19 affected our world. We share your dedication in ensuring we all stay healthy; as individuals, workers, families and communities.

Even with the vaccines helping us to see the finish line and mandates being lifted, our highest priority will continue to be the focus on health and safety of our team members, partners and clients, like you, who power our industry's future. Please see our in-depth enhanced protocols sheet for details on our 3 S's – Sanitation, Safety and Service for more information.

Our professionally trained chefs and our staff are required to uphold the highest levels of hygiene, safety, and health codes. Our culinary team has changed the recipe for success by taking this opportunity to create new "comeback" menus that will adapt to the specific needs of its customers, location and service layout by incorporating concepts like enhanced bento-style breakfasts, grab 'n go snack box and individual servings. Our team looks forward to customizing menus to meet your needs and comfort level.

Some catering changes that you will see are single serve condiments, wrapped cutlery and for plated services, individual bread & butter plates instead of in a bread basket to avoid any cross-contamination. Additionally, Centerplate provides sanitization attendants with all catering functions. Their role is to continuously clean & sanitize frequently touched surfaces. These steps we are taking will enhance the customer experience to help bolster their confidence in attending events at the Baltimore Convention Center.

As always, we appreciate the opportunity to be part of your catering needs. Our responsibility will be to respect how our new normal impacts you, what actions we need to continue to keep you safe and how we can support you as you continue to do business for today and tomorrow.

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 Sodexo Live! 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.

We look forward to serving you.

Here's to your successful event in Baltimore!

Marsha Pratt-Davis

Marsha Pratt-Davis, Director of Catering Sales
O: 410.649.7009
E: marsha.pratt@centerplate.com



OUR 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.

CATERING MENU — BALTIMORE CONVENTION CENTER





A LA CARTE

NON-ALCOHOLIC BEVERAGES

Assorted Bottled Fruit Juices \$4.50 (each)

Assorted Fruit Juices \$40 (gallon) Orange, apple, cranberry, grapefruit, tomato

Assorted Bottled Naked® Smoothies \$6 (each) Berry Blast, Mighty Mango, Strawberry or Protein

Coffee \$70 (gallon) Freshly brewed coffee, decaffeinated coffee or a selection of hot teas

Starbucks® Coffee \$75 (gallon) Freshly brewed coffee, decaffeinated coffee or a selection of Tazo® hot teas

Baltimore's Zeke's® Coffee \$75 (gallon)

Gourmet Coffee Bar \$85 (gallon) Five gallon minimum

Freshly brewed regular and decaffeinated coffees with flavored seasonal syrups, chocolate shavings, nutmeg, cinnamon and whipped cream

K-Cup Service \$250 Includes 50 K-cups, biodegradable cups, condiments and distilled water (+\$50 daily rental for Keurig machine)

Individual Assorted Cartons of Milk \$2 (each)

Bottled Water \$4 (each)

Sparkling Bottled Water or Flavored Canned Sparkling Water \$4.50 (each)

Assorted Canned Soda \$4 (each)

Red Bull® \$6 (8.3 oz, each) Regular or sugar-free

Housemade Lemonade \$45 (gallon)

Freshly Brewed Unsweetened Ice Tea \$45 (gallon)

Seasonally Flavored Lemonade or Ice Tea \$55 (gallon)

Fruit Infused Mineral Water \$35 (gallon)



A LA CARTE

FROM THE BAKERY

Muffins \$48 (dozen) An assortment of blueberry, banana nut, cranberry-lemon, bran and chocolate chip

Bagels \$48 (dozen) Chef's assortment of plain, sesame, cinnamon raisin, whole wheat and everything

Danish \$53 (dozen) An assortment of apple, blueberry, cherry, custard, lemon and raspberry-cream

European Pastries \$63 (dozen) A selection of strawberry cheese pockets, caramel pecan twists, rum buns, crème brûlée muffins and filled croissants

Seasonal Fruit Filled Turnovers \$53 (dozen)

Breakfast Breads \$45 (12 slices per loaf) A choice of banana nut, apple cinnamon, citrus cranberry, marble and seasonal selections

Scones \$51 (dozen) A choice of cranberry, blueberry or chocolate chip

Croissants \$70 (dozen) An assortment of traditional, chocolate, almond, apple and cherry

Assorted Healthy Breakfast Pastries \$54 (dozen) Bran muffins, whole wheat bagels and classic English muffins

Oversized Gourmet Cookies \$68 (dozen) Chocolate chip, Reese's peanut butter chunk and triple chocolate

Assorted Home Style Cookies \$48 (dozen) Chocolate chip, double chocolate chip, sugar and peanut butter

Assorted Dessert Squares \$53 (dozen) Brownies, blondies and seasonal selections

Baltimore's Berger Cookies \$63 (dozen)

Individually Wrapped Classic Rice Krispy® Treats \$45 (dozen)

Cupcakes \$80 (dozen)

- **Cannoli** – White cupcake topped with buttercream icing and mini chocolate chips
- **Death by Chocolate** – Chocolate cupcake topped with fudge icing and chocolate shavings
- **Cappuccino** – Chocolate cupcake topped with cappuccino buttercream icing and coffee bean
- **Strawberries 'n Cream** – Vanilla cupcake topped with vanilla buttercream icing and strawberry preserves
- **Dutch Apple** – Vanilla cupcake with apple preserves and whipped cream; garnished with cake crumb
- **Red Velvet** – Red velvet cupcake topped with classic cream cheese icing
- **Lemon Raspberry** – Vanilla cupcake with lemon and raspberry swirl buttercream icing

Ask about other classic, specialty and seasonal options

CATERING MENU — BALTIMORE CONVENTION CENTER

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A LA CARTE

FROM THE PANTRY

Assorted Chobani® Yogurt \$4.50 (each)



Fresh Fruit Cups \$9 (each)

Individual Savory Bags of Chips and Snacks \$4 (each) Variety of potato chips, pretzels and popcorn

Individual Packaged Sweets \$4 (each) Variety of wrapped cookies and bagged sweet snacks



Individual Bags of Housemade Kettle Chips \$4 (each) Choice of spiced or salted



Individual Box of Pita Chips, Celery and Carrots \$6.50 (each) With roasted red pepper hummus



S&G Chips \$7.50 (per person) Individual bag of corn tortilla chips with cups of salsa and guacamole

Housemade Potato Chips and Dips \$6.50 (per person) Individual bag of salted potato chips with cups of country ranch and caramelized onion dips

Individual Bag of Pretzel Twists \$4 (each)

Individual Bag of Lightly Salted Peanuts \$5 (each)

Individual Bag of Trail Mix \$5 (each)

Individual Bag of Chex® Mix \$4 (each)

Giant Soft Bavarian Pretzels \$75 (dozen) With classic yellow mustard and nacho sauce (*\$150 fee per attendant to serve pretzels)

Kind® Bars \$5 (each) gluten-free options available on request

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

Full Size Candy Bars \$4 (each)

Ice Cream Novelties \$5.50 (each) Good Humor®, strawberry shortcake, chocolate éclair and classic ice cream sandwich

Premium Ice Cream Novelties \$6.50 (each) Ben & Jerry's®, Häagen Daz® bars and all-natural, gluten free pops

Freshly Popped Popcorn \$700

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.



Denotes
Gluten-Free Options



A collage of German food items. In the foreground, there are several large, golden-brown pretzels with a salted crust. To their right are two small white bowls, one containing bright yellow mustard and the other containing red ketchup. In the background, a white bowl is filled with small, soft bread rolls, some of which are filled with a dark filling. The word "BREAKS" is written in large, white, sans-serif capital letters across the center of the image, enclosed in a thin white rectangular border.

BREAKS

BREAKS

BREAK SERVICES

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

Give Me S'more Break \$18

S'mores Box - creamy marshmallow dip with milk chocolate covered graham crackers

Assorted S'more Shooter Desserts

S'mores Trial Mix Bags – *mini marshmallows, mini graham crackers, milk chocolate chips and chocolate covered pretzels*

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas



Mason-Dixon Break \$25

Individual Chilled Maryland Crab Dip with bags of housemade sea salt potato chips

Spicy Southern Hummus Cups with bags of pita chips

Individual Containers of Baby Carrots, Celery, Pimento Cheese and Crackers

Pecan Pie Tarts and Baltimore Berger Cookies

Maryland Snack Break \$18

Individual Bags of Chesapeake Snack Mix



Individual Bags of Maryland's Popsations® Popcorn – *caramel and white cheddar flavors*

Individual Bags of Utz® Crabby Seasoned Potato Chips

Baltimore's Otterbein® Assorted Cookies

Ballpark Break \$18

Individual Bags of Dry Roasted Peanuts

Gourmet Soft Pretzels with yellow mustard

Individual Bags of Corn Tortilla Chips with hot cheese sauce

Individual Bags of Butter Popcorn



Mid-Morning Pick Me Up Break \$21

Individual Fresh Fruit Salads

Individual Bags of Trail Mix

Individual Chobani Yogurts

Seasonal Infused Mineral Water

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas



Afternoon Energy Snack Box \$20

Sliced Apples and Seedless Grapes



Sliced Cucumbers, Carrots Sticks and Cherry Tomatoes with hummus

Chef's Selection of Domestic Cheeses

Naan Bread

CATERING MENU — BALTIMORE CONVENTION CENTER

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BREAKFAST

BREAKFAST

Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

CONTINENTAL BREAKFASTS

Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum.

Traditional Continental Breakfast \$23 (per person)

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 \$27 (per person)

Assorted Fruit Juices
Freshly Baked Breakfast Pastries, Muffins and Bagels with butter, preserves and cream cheese
Fresh Fruit Cups
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea



Inner Harbor Continental Breakfast \$30 (per person)

Assorted Fruit Juices
Freshly Baked Breakfast Pastries, Muffins and Bagels with butter, preserves and cream cheese
Cantaloupe & Strawberry Fruit Cups
Individual Yogurt Parfaits with granola and housemade berry compote
Zeke's Regular and Decaffeinated Coffees and Assorted Tazo® Hot Teas



BENTO BREAKFASTS

Traditional Bento Box Breakfast \$20 (each)

Whole Fresh Banana
Chef's Seasonal Muffin with butter pat
Greek Yogurt with granola cup
Bottle of Orange Juice
Cutlery Kit

Hot Bento Box French Breakfast \$22 (each)

Challah French Toast with butter and maple syrup
Applewood Smoked Bacon
Breakfast Potatoes
Bottle of Orange Juice
Cutlery Kit



Premium Bento Box Breakfast \$22 (each)

Cantaloupe, Berry & Seedless Grape Salad
Chobani Fruit Yogurt
Kind Granola Bar
Bottle of Orange Juice
Cutlery Kit

Hot Bento Box Classic Breakfast \$22 (each)

Farm Fresh, Cage-Free Scrambled Eggs
Roma® Country Sage Chicken Sausage Links
Sweet Potato Home Fries
Bottle of Orange Juice
Cutlery Kit

Please work with you BCC Event Manager to determine appropriate room sets to ensure spacing needs are met for your catering event.

CATERING MENU — BALTIMORE CONVENTION CENTER

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BREAKFAST

Minimum order of 25.

BREAKFAST ENHANCEMENTS

Oatmeal Station **\$8.50** (per person) Hot steel cut oatmeal with milk, local honey, cinnamon, brown sugar and golden raisins and Chef's seasonal fruit topping

House-made Yogurt Parfait **\$6.50** (each) *Vanilla Greek Yogurt layered with seasonal fresh fruit.* Accompanied by cups of Michele's locally made granola

Individual Breakfast Quiche **\$9.50** (each)

A selection of egg tarts filled with:

- Grilled Vegetables
- Ham and Bacon
- Baltimore Crab **Add \$6**

Breakfast Burrito **\$8.50** (each)

A selection of warm tortillas filled with scrambled eggs and:

- Roma Chicken Sausage and Vegetables
- Peppers, Onions and Pepper Jack Cheese
- Smoked Ham, Peppers and Cheddar Cheese

Assorted Individual Cereals **\$4** (each) With milk

Baltimore Flatbread **\$11.50** (each)

Scrambled eggs topped with:

- Trio of Cheeses and Grilled Vegetables
- Turkey Sausage, Baby Spinach and Mushrooms
- Applewood Smoked Bacon and Caramelized Onions

Breakfast Sandwich **\$8.50** (each)

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



Egg and Omelet Action Station* **\$8.50** (per person)

Eggs made any style by our culinary professionals. Honey ham, chopped bacon, bell peppers, mushrooms, Spanish onions, fresh spinach, tomatoes, cheddar and salsa fresca

Pratt Street Belgian Waffle Action Station* **\$10.50**

Made to order Belgian waffle bowls and classic waffles, Chef's selection of fruits, candied pecans, cinnamon butter, whipped cream and warm maple syrup

*A \$225.00+ fee per culinary professional is required.

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



BREAKFAST

BREAKFAST BUFFETS





Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum.

Pricing based on a max two-hour period of service. Additional fee for service times above two hours.





Buffets are set single sided and include individual attendants for service.

All breakfast buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and hot tea.





Harbor Breakfast \$35

-  Seasonal Fresh Fruit Cups
- 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 \$33

-  Seasonal Fresh Fruit Cups
- Fresh Baked Buttermilk Biscuits and Bagels with seasonal preserves and cream cheese
-  Farm Fresh, Cage-Free Scrambled Eggs
-  Sweet Potato Home Fries
- Roma® Chicken Sausage Gravy
-  Applewood Smoked Bacon

Center Fresh Breakfast \$31

-  Seasonal Fresh Fruit Cups
- 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 \$35

-  Seasonal Fresh Fruit Cups
- Fresh Baked Muffins, English Muffins and Bagels with butter, preserves, peanut butter and cream cheese
-  Egg Frittata: *cage-free scrambled eggs with asparagus, shallots, tomatoes and Swiss cheese*
-  Breakfast Potatoes *with caramelized onions and roasted peppers*
-  Roma® Country Sage Chicken Sausage Links

**Enhance your buffet with Old Bay Grey Goose Bloody Marys*

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CATERING MENU — BALTIMORE CONVENTION CENTER

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BREAKFAST

PLATED BREAKFASTS

Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum.
Pricing based on a max two-hour period of service. Additional fee for service times above two hours.
All plated breakfasts include fresh fruit cup, plated breakfast pastries, fresh squeezed orange juice, freshly brewed coffee, decaffeinated coffee and hot tea.



Good Morning Baltimore \$29

Farm Fresh, Cage-Free Scrambled Eggs
Applewood Smoked Bacon and Roma® Country Sage Chicken Sausage Links
Old Bay® Home-Fried Potatoes



Fells Point Omelet \$29

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



Breakfast Frittata \$29

Rich egg custard baked with choice of:

- Pancetta and roasted red pepper frittata with Reggiano cheese
- Vegetarian with Swiss cheese
- Old Bay® crab frittata with aged white cheddar cheese **Add \$3**

Applewood Smoked Bacon and Roma® Pork Sausage Link
Rosemary Breakfast Potatoes

Stuffed Pancakes \$30

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 Lunetta Prosecco*

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LUNCH

A close-up photograph of a white ceramic plate filled with a Mediterranean-style lunch. The main dish consists of two large, golden-brown roasted lamb chops. To the right of the chops is a mound of yellow rice, garnished with fresh green asparagus spears and black olives. In the foreground, there is a colorful salad of diced tomatoes, red bell peppers, and green herbs. In the background, another plate is visible with a piece of flatbread and a whole roasted tomato. The word "LUNCH" is overlaid in white capital letters on a thin white rectangular border across the center of the plate.

LUNCH

BOXED LUNCHES

Prices listed are per guest.

All sandwich and wrap boxed lunches include a bag of chips, side salad or whole fruit and a cookie.

Traditional Boxed Lunch \$28

Choose one sandwich from the list below:

- **Turkey and Cheddar Cheese**
- **Roast Beef and Caramelized Onions**
- **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 (contains nuts)
- **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 \$31

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 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 Dessert
- **Vegetarian Chopped Kale Salad** – Napa cabbage, red onions, carrots, walnuts, dried cranberries, blueberries and sunflower seeds; pomegranate dressing.
Accompanied by Dessert

CATERING MENU — BALTIMORE CONVENTION CENTER

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LUNCH

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum.
Pricing based on a max two-hour period of service. Additional fee for service times above two hours.
Chilled pre-set 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 pre-set entrée from the list below:



Steakhouse Salad \$29

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 \$29

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 \$29**

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 \$29**

With baby romaine and kale, red and yellow roasted grape tomatoes, Parmesan crisps and housemade cornbread croutons
Tabasco Caesar Dressing

LUNCH DESSERTS

Please select one pre-set dessert from the list below:

Carrot Cake – Rum molasses sauce

Strawberry Shortcake Cake

Double Chocolate Cake – with white chocolate drizzle and a tart cherry sauce

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LUNCH

PLATED LUNCHES

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

Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

Plated lunch entrées include choice of salad and dessert, bread and butter plates, capped glasses of unsweetened iced tea, and freshly brewed coffee, decaffeinated coffee and hot tea. Rolled cutlery will be set at each place setting.

ENTRÉES

Please select one served entrée from the list below:

Southern Barbeque-Style Steak \$36

Sliced sirloin slow braised in a Clipper City beer barbecue sauce;

Herb Crusted Mac & Cheese; and Glazed Baby Carrots and Cipollini Onions

Suggested Wine Pairing: 19 Crimes Red Blend



Breast of Chicken \$34

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

Old Bay® Scalloped Potatoes; and Fresh Seasonal Vegetables

Suggested Wine Pairing: Starborough, Sauvignon Blanc



Seasonal Sustainable Pan Seared Fish \$34

With lemon beurre blanc; Roasted Heirloom Fingerling Potatoes with herbs and garlic and Local Green Beans

Suggested Wine Pairing: Two Vines, Chardonnay

Herb de Provence Chicken \$33

French cut pan seared chicken breast with a pan jus; Citrus Rice Pilaf; and Steamed Seasonal Vegetables

Suggested Wine Pairing: Chateau Ste Michelle, Gewurztraminer



Lemon Basil Chicken \$35

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



Yankee Pot Roast \$37

Tender beef braised with caramelized shallots and natural jus; Au Gratin Potatoes; and Fresh Seasonal Vegetables

Suggested Wine Pairing: Chateau Souerain, Cabernet Sauvignon



Vegan Buffalo Cauliflower Roast \$34

Grilled sliced cauliflower wedge glazed with a spicy sauce; Whipped Coconut Cream Sweet Potatoes; and Leek Gratin

Suggested Wine Pairing: Bonterra, Merlot

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LUNCH

PLATED LUNCHES continued

PRE-SET SALADS

Please select 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

PRE-SET DESSERTS

Please select 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

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LUNCH

LUNCH BUFFETS

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Buffets are set single sided and include individual attendants for service.

Lunch Buffets include unsweetened iced tea, coffee, decaffeinated coffee and hot tea.

A Taste of the Far East \$39

- **Vegetarian Spring Rolls**

Accompanied by sweet chili dipping sauce

- **Individual Mixed Greens Salad**

With Napa and purple cabbage, julienne red bell peppers, fresh mint and cilantro and edamame

Accompanied by Roasted Tofu Croutons and Sweet & Spicy Yuzu Vinaigrette

- **Individual Thai Red Chili Rice Noodle Salad** *with cucumbers, crispy Asian vegetables and fresh cilantro*

- **Korean Beef Bulgogi**

- **San Bei Ji Taiwanese Chicken** *(savory soy-sesame chicken)*

- **Jasmine Rice**

- **Japanese Matcha Cookies and Warm Chinese Five Spice Sugar Donut Holes**

South of the Border \$41

- **Individual Bags of Corn Tortilla Chips**

accompanied by warm jalapeño-cheese sauce

- **Individual Mexican Corn Salad**

- **Street Tacos**

Served with shredded Adobo chicken, carne asada, jalapeños, sour cream, salsa roja, salsa verde, hot sauce and flour tortillas

- **Spanish Rice** *with black beans*

- **Fajita Vegetables**

- **Individual Slices of Tres Leches Cake**

Inner Harbor \$43

- **Traditional Maryland Crab Soup**

- **Individual Farmer's Market Garden Salad**

Accompanied by Classic Croutons, Tabasco Ranch Dressing and Herbed Vinaigrette

- **Old Bay® Rotisserie Chicken**

- **Chef's Seasonal East Coast Catch of the Day**

- **Ranch Potato Wedges**

- **Fresh Seasonal Vegetables**

- **Individual Slices of Assorted Maryland's Smith Island Cakes**

CATERING MENU — BALTIMORE CONVENTION CENTER

A 23% service charge and applicable sales taxes will be added to all food and beverage orders



LUNCH

LUNCH BUFFETS continued

Southern Hospitality \$40

- Individual Tomato, Cucumber and Onion Salad *tossed in a buttermilk herb dressing*
- Individual Broccoli Slaw *with dried cherries and almonds*
- Old Fashioned Fried Chicken
- Chef's Seasonal Catch of the Day
- choice of one: Butter Whipped Mashed Potatoes *with garlic* OR Cinnamon Whipped Sweet Potatoes
- choice of one: Vegetarian Southern Style Greens OR Southern Succotash
- Buttermilk Corn Bread
- Individual Pie Slices Includes pecan, chocolate chess and seasonal pie selections

Little Italy \$39

- Sicilian Salad *with radicchio, arugula, fennel, oranges, red onions and oil cured olives; red wine vinaigrette*
- Individual Caprese Salad *fresh mozzarella, basil, petite tomatoes, balsamic syrup, sea salt and extra virgin olive oil*
- Chicken Arrabiata
- Italian Triple Cheese Macaroni
- Tuscan Style Roasted Vegetables
- Individual Slices of Tiramisu Cake and Platter of Italian Cookies

Butcher Block Deli \$35

- Individual Iceberg and Romaine Salad *with cucumbers, Roma tomatoes, carrots and croutons; assorted dressings*
- Individual Loaded Potato Salad *with bacon, cheddar and broccoli*
- Individual Albacore Tuna Salad
- Individual Classic Egg Salad
- Deli Meat Platter *roasted turkey, roast beef, ham and salami*
- Farmhouse Cheddar, Swiss and Provolone Cheeses
- Assorted Rolls
- Pickled Onions, Lettuce and Sliced Tomatoes
- Marinated Olives, Assorted Pickles and Banana Peppers
- Mayonnaise, Mustards and Horseradish Cream
- Assorted Seasonal Bar Desserts

The Frugal Buffet \$30

- Individual Wrapped Assorted Meat and Vegetarian Sandwiches or Wraps
- Individual Pasta Primavera Salad
- Individual Cucumber and Bermuda Onion Salad *tossed in a dill vinaigrette*
- Individual Bags of Kettle Chips
- Individual Wrapped Assorted Homestyle Cookies

CATERING MENU — BALTIMORE CONVENTION CENTER

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LUNCH BUFFETS continued

Premium Lunch Buffet \$43

Price listed is per guest. Minimum order of 50. A \$150 fee will be applied for service less than the stated minimum. Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

Included with your Premium Lunch buffet are a selection of bread sticks and/or wrapped crackers, unsweetened iced tea, freshly brewed coffee, decaffeinated coffee and hot tea.

INDIVIDUAL 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**
Accompanied by assorted dressings
- **Caesar Salad**
Accompanied by 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**
Accompanied by 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**
- **Housemade Grilled Vegetable Lasagna** with white bechamel

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

INDIVIDUAL DESSERTS

Please select one dessert from the list below:

- **Cakes and Tortes**
Including Maryland's Smith Island cake
- **New York Cheesecake**
Accompanied by fruit compote and chocolate sauce
- **Bakery-Fresh Pies**
Accompanied by vanilla bean whipped cream
- **Dessert Bars**
Assorted brownies, cheesecake bars and seasonal selections
- **Fruit Cobblers**
Accompanied by warm with spiked cream sauce
- **Assorted Seasonal Tarts**

Please work with you BCC Event Manager to determine appropriate room sets to ensure spacing needs are met for your catering event.

CATERING MENU — BALTIMORE CONVENTION CENTER

A 23% service charge and applicable sales taxes will be added to all food and beverage orders





DINNER

DINNER

GOURMET TO GO DINNERS

Hot Boxed Meals include Chef's choice individual seasonal dessert.
Minimum order of 25 guests. Prices listed are per guest.

Fusion Dinner \$28

Cuban Adobo Chicken chicken braised in a marinade of peppers, oregano and paprika

Filipino Garlic Fried Rice

Mexican Calabacitas sautéed zucchini, yellow squash, corn, onion, peppers, tomatoes and cheese

Seasonal Dessert

Inner Harbor Dinner \$32

Baked Old Bay Seasonal Catch of the Day

Crabby Mac 'n Cheese

Seasonal Vegetables

Maryland's Classic Smith Island Cake

Taste of the Islands Dinner \$28

Caribbean Beef rum & citrus marinated beef, grilled with hints of cinnamon and oregano

Coconut Rice White Rice cooked in coconut milk, pineapple, lime & topped with cilantro

Jerk Grilled Vegetables thick sliced zucchini, squash, asparagus, mushrooms, & peppers, tossed with jerk spices & grilled tender

Spice Rum Cake

Chef's Southern BBQ Dinner \$28

select one: **Bourbon BBQ Glazed Rack of Pork** OR **Grilled Brown Sugar BBQ Half Chicken**

Southern Corn Spoon Bread

Braised Napa Cabbage with *Granny Smith apples*

Sweet Potato Pie

Comfort Dinner \$25

select one: **Cider Braised Smokey Turkey Breast** with au jus OR **Homestyle Meatloaf** with rich gravy

Au Gratin Mashed Potatoes with *caramelized onions*

Roasted Seasonal Vegetables

Seasonal Dessert

Please work with you BCC Event Manager to determine appropriate room sets to ensure spacing needs are met for your catering event.

CATERING MENU — BALTIMORE CONVENTION CENTER

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DINNER

PLATED DINNERS

Prices listed are per guest. Minimum order of 25. A \$75 fee will be applied for service less than the stated minimum. Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

Plated dinner entrées include choice of dessert; along with bread and butter plates, capped glasses of iced mineral water, freshly brewed coffee, decaffeinated coffee and hot tea. Rolled cutlery will be set at each place setting.

PRE-SET 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

Arcadian 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 Southern Power Salad

Baby kale, purple cabbage, colorful carrots, black eyed peas and shallots
Maple Vinaigrette



Heirloom Tomato Salad

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



CATERING MENU — BALTIMORE CONVENTION CENTER

A 23% service charge and applicable sales taxes will be added to all food and beverage orders

DINNER

PLATED DINNERS continued

ENTRÉES

Please select one served entrée from the list below:



Chesapeake Bay French Cut Chicken \$54

Free range breast of chicken with fresh lump crab meat.

Au Gratin Mashed Potatoes

Fresh Seasonal Vegetables

Suggested Wine Pairing: Sterling Vineyards, Napa, Sauvignon Blanc



Pan Seared French Cut Chicken Breast \$46

With roasted shallot-rosemary demi

Dried Cherry and Orange Brown Rice

Sea Salt Asparagus and Heirloom Cherry Tomato

Suggested Wine Pairing: Cono Sur Bicicleta, Chardonnay



Chef's Chesapeake Catch \$52

Accented with olive-sundried tomato relish

Individual Rösti Potato Cake

Blistered Lemon Asparagus

Suggested Wine Pairing: Ecco Domani, Pinot Grigio



Beef Short Rib \$60

Slow braised in a pinot noir au jus

Garlic Whipped Potatoes

Fresh Seasonal Vegetables

Suggested Wine Pairing: Edna Valley, Pinot Noir



Seared Flat Iron Steak \$55

Tender beef accented with black sea salt, cracked pepper and cabernet demi glace

Fingerling and Sweet Potato Sauté with wild mushrooms and smoked bacon

Fresh Seasonal Baby Vegetables

Suggested Wine Pairing: 1000 Stories, Bourbon Barrel Aged Zinfandel



Filet Mignon \$63

Topped with chianti reduction

Gratin Dauphinoise Potatoes with caramelized onions

Grilled Asparagus

Suggested Wine Pairing: Diablo Dark Red, Red Blend

Filet and Crab Cake Market Price

Petite Filet Mignon with porcini mushroom pan sauce

Maryland-Style Jumbo Lump Crab Cake with citrus butter

Parmesan Potatoes

Sautéed Baby Vegetables

Suggested Wine Pairing: Drumheller, Cabernet Sauvignon



Beef Short Rib & King Crab Market Price

Slow braised in a pinot noir au jus and topped with King crab

Sweet Potato Pave

Roasted Garlic Haricot Vert

Suggested Wine Pairing: Trivento Golden Reserve, Malbec



Vegan Eggplant Braciolo \$43

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: Vegan Cono Sur, Organic Chardonnay

CATERING MENU — BALTIMORE CONVENTION CENTER

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DINNER

PLATED DINNERS continued

PRE-SET DESSERTS

Please select one dessert from the list below:

Individual Cheesecake

Choice of one:

- Classic New York
- Cappuccino
- Black Forest
- 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

Please work with you BCC Event Manager to determine appropriate room sets to ensure spacing needs are met for your catering event.

CATERING MENU — BALTIMORE CONVENTION CENTER

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RECEPTION

STATIONARY COLD HORS D'OEUVRES

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

Duck Confit \$6.50

with fig compote and brûléed pear

Chicken Curry Salad \$5.50

with golden raisins in a petit cone

Prosciutto Wrapped Asparagus \$6.50

with sea salt and balsamic syrup

PLT \$6.50

Pork belly, baby lettuce and candied tomato on petite toast with basil aioli

Chesapeake Bay Oysters \$6

On the half shell. Served with spicy bloody Mary sauce, hot sauce, fresh horseradish and saltines

Seared Saku Ahi Tuna \$7.50

On a fresh cucumber round; topped with Sriracha aioli and ponzu-lemongrass reduction

Maryland Crab and Shrimp Salad \$8

with lemon rémoulade in a mini bouchée

Glazed Thai Chili Shrimp \$7.50

accented with lime zest

Vegan Mushroom Ravioli \$5.50

with pesto and balsamic syrup

Caprese Skewers \$6.50

with balsamic syrup and smoked sea salt

Pear Coquillettes \$6.50

Caramelized pears with Chapel's County Creamery Bay blue cheese in a pastry shell

Individual Vegetable Crudités \$6.50

Accompanied by Roasted Red Pepper Hummus

Tomato Bruschetta Basket \$6.50

Petit savory dough basket filled with seasoned tomatoes, herbs and Parmesan crisp

We suggest adding a dedicated attendant to serve each hors d'oeuvres. Server fee is \$175 each.

CATERING MENU — BALTIMORE CONVENTION CENTER

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RECEPTION

STATIONARY HOT HORS D'OEUVRES

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

Chicken Quesadilla Cornucopias \$5.50 Accompanied by Salsa Roja

Buffalo Chicken Spring Rolls \$5.50 Accompanied by Blue Cheese Dip

Thai Chicken Skewers \$6 Accompanied by Coconut Curry Dipping Sauce

Chicken Wellingtons \$6 Accompanied by Lingonberry Aioli

Grilled Marinated Mediterranean Chicken Kebobs \$6 Accompanied by Coriander-Yogurt Dip and Pita Bread

Char Siu Duck \$6.50

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

Philly Cheesesteak Spring Roll \$5.50 Accompanied by Spicy Aioli

Mini Pit Beef Sliders \$6 Accompanied by Horseradish Aioli

Honey Old Bay® Glazed Pork Belly Skewers \$6

Twin Shrimp Skewer \$6.50

Brushed with chipotle barbeque sauce

Glazed Bacon Wrapped Scallop \$6.50

Drizzled with citrus cilantro reduction

Petit Maryland-Style Crab Cakes \$8 Accompanied by Classic Cocktail Sauce

Mac n' Cheese Bites \$4.50

Crisp Artichoke Beignets \$4.50 Accompanied by Chipotle Aioli

Mini Tuscan Ratatouille Tart \$6

Vegan Pan-Fried Kale Pot Stickers \$5 Accompanied by Spicy Sesame Soy Dipping Sauce

Corn and Edamame Quesadilla \$5 Accompanied by Lime Cilantro Crema

Mushroom Risotto Crisps \$5

We suggest adding a dedicated attendant to serve each hors d'oeuvres. Server fee is \$175 each.

CATERING MENU — BALTIMORE CONVENTION CENTER

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RECEPTION

RECEPTION STATIONS

Prices listed are per guest, unless otherwise stated. Minimum order of 25 per station.

Individual Local and Domestic Cheese \$10

Served with sliced baguettes and assorted crackers

Individual Sliced Seasonal Fruits and Berries \$10

A selection of the freshest available seasonal fruits and berries

Individual Farm Picked Gourmet Crudités \$10

A selection of local organic vegetables

served with individual caramelized onion dips and roasted red pepper hummus cups

Individual Antipasto Box \$16

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

Individual Jumbo Shrimp Display (4 shrimp per display) \$20

With horseradish cocktail sauce and lemon wedges

Warm Maryland-Style Lump Crab Dip* \$11

Lump crab meat blended with cream cheese and special seasoning, served to order by an attendant

Individual bags of Old Bay Potato Chips and PC Crackers

Dippin' Display \$16

Individual vessels of: classic spinach dip, vegan roasted red pepper hummus, and tomato-basil concassé,
with bags of crostinis, bags of pita chips and PC crackers

Nacho Station* \$15

Served to order chili con carne and warm queso sauce by an attendant

Individual bags of corn tortilla chips, along with individual containers of jalapeños, guacamole, salsa roja and sour cream

**Add a dedicated attendant to serve your hot dip/sauce (\$175 per attendant)*

Please ask your Catering Sales Manager for seasonal and enhanced options

CATERING MENU — BALTIMORE CONVENTION CENTER

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BEVERAGES

BEVERAGES

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption.

Ultra-Premium Spirits \$9.00

By the cocktail

Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi 10 Rum, Patron Silver Tequila,
Johnnie Walker Black Scotch,
Woodford Reserve Bourbon,
Crown Royal Whisky, Hennessy VSOP Cognac,
Grand Marnier, St. Germain, Chambord

Premium Spirits \$8.50

By the cocktail

Tito's Handmade Vodka, Tanqueray Gin,
Captain Morgan Original Spice Rum,
Bacardi 8 Rum, Camarena Silver Tequila,
Johnnie Walker Red, Bulleit Bourbon,
Baltimore's Sagamore Rye Whiskey,
Hennessy VS Cognac, Kahlua,
Fireball, Bailey's Irish Cream

Deluxe Spirits \$8.00

By the cocktail

New Amsterdam Vodka, Bombay Dry Gin,
Bacardi Superior Rum,
Jose Cuervo Especial Tequila,
Dewar's White Label Scotch,
Jack Daniel's Whiskey,
Seagram's 7 Crown Whisky,
Martini & Rossi Vermouth,
DeKuyper Cordials

White Claw Spiked Seltzer \$8.00

By the 12 oz. can

Grapefruit, Black Cherry, Raspberry or
Mango

High Noon Vodka & Soda \$8.00

By the 12 oz. can

Black Cherry, Pineapple or Seasonal

Premium Wine \$8.00

By the glass

Lunetta Prosecco, Sparkling
Starborough, Sauvignon Blanc
Ecco Domani, Pinot Grigio
Bonterra, Chardonnay
Edna Valley, Pinot Noir
Sterling Vintner's Collection, Merlot
Chateau Souverain, Cabernet Sauvignon

Deluxe Wine \$7.00

By the glass

Wycliff Brut, Sparkling
Gallo Family Vineyards, Sauvignon Blanc
Principato, Pinot Grigio
Two Vines, Chardonnay
Anthony Hill, Pinot Noir
Canyon Road, Merlot
Frontera, Cabernet Sauvignon

Angry Orchard Hard Cider

By the bottle \$8

American Premium Beer

By the bottle \$7.50

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

Imported & Microbrew Beer

By the bottle/can \$8.00

Heineken
Amstel Light
Sam Adams Boston Lager
Corona
Baltimore's Heavy Seas

American Premium Draft Beer

By the keg \$550

Imported Draft Beer

By the keg \$650

*Centerplate bartenders are required to dispense alcoholic beverages. One bartender per 100 guests is recommended.
A bartender fee of \$225 per bartender be will applied.

Please ask your Sales Manager about available Wine by the Bottle options.

CATERING MENU — BALTIMORE CONVENTION CENTER

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BEVERAGES

CASH BAR SERVICE

All beverages are purchased using cash or credit card by each guest.

Ultra-Premium Spirits \$10.50

By the cocktail

Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi 10 Rum, Patron Silver Tequila,
Johnnie Walker Black Scotch,
Woodford Reserve Bourbon,
Crown Royal Whisky, Hennessy VSOP Cognac,
Grand Marnier, St. Germain, Chambord

Premium Spirits \$10.00

By the cocktail

Tito's Handmade Vodka, Tanqueray Gin,
Captain Morgan Original Spice Rum,
Bacardi 8 Rum, Camarena Silver Tequila,
Johnnie Walker Red, Bulleit Bourbon,
Baltimore's Sagamore Rye Whiskey,
Hennessy VS Cognac, Kahlua,
Fireball, Bailey's Irish Cream

Deluxe Spirits \$9.00

By the cocktail

New Amsterdam Vodka, Bombay Dry Gin,
Bacardi Superior Rum,
Jose Cuervo Especial Tequila,
Dewar's White Label Scotch,
Jack Daniel's Whiskey,
Seagram's 7 Crown Whisky,
Martini & Rossi Vermouth,
DeKuyper Cordials

White Claw Spiked Seltzer \$9.00

By the 12 oz. can

Grapefruit, Black Cherry, Raspberry or
Mango

High Noon Vodka & Soda \$9.00

By the 12 oz. can

Black Cherry, Pineapple or Seasonal

Premium Wine \$9.00

By the glass

Lunetta Prosecco, Sparkling
Starborough, Sauvignon Blanc
Ecco Domani, Pinot Grigio
Bonterra, Chardonnay
Edna Valley, Pinot Noir
Sterling Vintner's Collection, Merlot
Chateau Souverain, Cabernet Sauvignon

Deluxe Wine \$8.00

By the glass

Wycliff Brut, Sparkling
Gallo Family Vineyards, Sauvignon Blanc
Principato, Pinot Grigio
Two Vines, Chardonnay
Anthony Hill, Pinot Noir
Canyon Road, Merlot
Frontera, Cabernet Sauvignon

Angry Orchard Hard Cider

By the bottle \$9

American Premium Beer

By the bottle \$8.50

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

Imported & Microbrew Beer

By the bottle/can \$9.00

Heineken
Amstel Light
Sam Adams Boston Lager
Corona
Baltimore's Heavy Seas

*Centerplate bartenders are required to dispense alcoholic beverages. One bartender per 100 guests is recommended.
A bartender fee of \$225 per bartender be will applied.

CATERING MENU — BALTIMORE CONVENTION CENTER

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GENERAL INFORMATION

OUR POLICY AND PROCEDURES

Exclusivity

Centerplate Sodexo Live! holds the 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 us.

Sustainability

We are committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations and actively participate 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.

We source and utilize the finest and freshest ingredients to create first class dining experiences, along with supporting Baltimore and Maryland based vendors and farms to incorporate local, seasonal items whenever possible.

We partner with community-based organizations to minimize the waste Of leftover items that provide for Maryland's underserved.

We offer 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.

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.

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.

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.

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, which you can add to your EzPlanit account).

GENERAL INFORMATION

POLICIES AND SERVICES continued

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.

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.

Caterer 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.

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.

Linen Service

Caterer can provide its in house linen for all meal functions with our compliments. Additional linen fees will apply for booth/display tables or full lengthen/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** - \$175.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$50.00 plus tax for each additional hour after initial four (4) hour period

b. **Culinary Professional Fee** - \$225.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$65.00 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. \$65.00 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), we will notify the Customer of estimated labor fees based on the information supplied by the Customer.

GENERAL INFORMATION

POLICIES AND SERVICES continued

Service Times

We require 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. We reserve the right to determine which Cart(s)/Outlet(s) are open for business and hours of operation pending the flow of business.

Should additional Concession Carts/Fixed Outlets or hours be requested, a minimum retail 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.

