

CATERING







GREETINGS!

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

We are thrilled to be your exclusive hospitality partner at the Baltimore Convention Center. Our style is collaborative, and the 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.

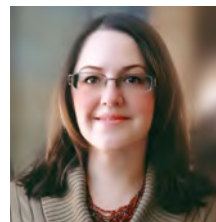
Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, the goal is to provide world-class hospitality for every one of your guests.

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

Here's to your successful event in Baltimore!

Marsha Pratt-Davis

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A LA CARTE





A LA CARTE

NON-ALCOHOLIC BEVERAGES

Assorted Bottled Fruit Juices (each) 4.50

Assorted Fruit Juices (gallon) 40

Orange, apple, cranberry, grapefruit, tomato

Coffee/Tea (gallon) 75

Select freshly brewed coffee, decaffeinated coffee or a selection of hot teas

Starbucks® Coffee/Tea (gallon) 80

Select freshly brewed coffee, decaffeinated coffee or a selection of Tazo® hot teas

Baltimore's Zeke's® Coffee (gallon) 80

Gourmet Coffee Bar (gallon) 90

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

+ Daily Rental for Keurig® Machine 50

Individual Assorted Cartons of Milk (each) 2

Bottled Water (each) 4.50

Sparkling Bottled Water (each) 4.50

Flavored Canned Sparkling Water (each) 4.50

Assorted Canned Soda (each) 4.50

Red Bull® (8.3 oz, each) 6

Regular or sugar-free

Housemade Lemonade (gallon) 50

Freshly Brewed Unsweetened Ice Tea (gallon) 50

Seasonally Flavored Lemonade or Ice Tea (gallon) 55

Fruit Infused Mineral Water (gallon) 45

A LA CARTE

FROM THE BAKERY

Muffins (dozen) Assortment of blueberry, banana nut, cranberry-lemon, bran and chocolate chip	55	Croissants (dozen) Assortment of traditional, chocolate, almond, apple and cherry	70	Cupcakes (dozen) <ul style="list-style-type: none"> · 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 cream cheese icing · Lemon Raspberry – Vanilla cupcake with lemon and raspberry swirl buttercream icing Ask about other classic, specialty and seasonal options	90
Bagels (dozen) Assortment of plain, sesame, cinnamon raisin, whole wheat and everything	50	Assorted Healthy Breakfast Pastries (dozen) Bran muffins, whole wheat bagels and classic English muffins	54		
Danish (dozen) Assortment of apple, blueberry, cherry, custard, lemon and raspberry-cream	53	Oversized Gourmet Cookies (dozen) Chocolate chip, Reese's peanut butter chunk and triple chocolate	68		
European Pastries (dozen) A selection of strawberry cheese pockets, caramel pecan twists, rum buns, and filled croissants	63	Assorted Home Style Cookies (dozen) Chocolate chip, double chocolate chip, sugar and peanut butter	48		
Breakfast Breads (12 slices per loaf) Choice of banana nut, apple cinnamon, citrus cranberry, marble and seasonal selections	45	Assorted Dessert Squares (dozen) Brownies, blondies and seasonal selections	53		
Scones (dozen) Choice of cranberry, blueberry or chocolate chip	52	Baltimore's Berger Cookies (dozen) 	63		
		Rice Krispy® Treats (dozen) Classic treats, individually wrapped	45		

A LA CARTE

FROM THE PANTRY

Assorted Chobani® Yogurt (each) 5

House-made Yogurt Parfait (each) 6.50

Vanilla Greek yogurt layered with seasonal fresh fruit. Accompanied by Baltimore's locally-made Michele's granola

Fresh Fruit Cups (GF) (each) 9

Individual Savory Bags of Chips and Snacks (each) 4

Variety of potato chips, pretzels and popcorn

Individual Packaged Sweets (each) 4

Variety of wrapped cookies and bagged sweet snacks

Individual Bags of Housemade Kettle Chips (GF) (each) 4

Choice of spiced or salted

Pita Chips, Celery and Carrots (GF) (each) 6.50

With roasted red pepper hummus

Salsa, Guac & Chips (GF) (per person) 7.50

Individual bag of corn tortilla chips with cups of salsa and guacamole

Housemade Potato Chips and Dips (per person) 6.50

Individual bag of salted potato chips with country ranch and caramelized onion dips

Individual Bag of Pretzel Twists (each) 4

Individual Bag of Lightly Salted Peanuts (each) 5

Individual Bag of Trail Mix (each) 5

Individual Bag of Chex® Mix (each) 4

Giant Soft Bavarian Pretzels (dozen) 75

With classic yellow mustard and nacho sauce

Kind® Bars (each) 5

Gluten-free options available on request

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

Full Size Candy Bars (each) 4

Ice Cream Novelties (each) 6

Good Humor®, strawberry shortcake, chocolate éclair and classic ice cream sandwich

Premium Ice Cream Novelties (each) 7

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 per case.
Electrical requirements not included.

(GF) **Gluten free items.** These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We 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.

BREAKS





BREAKS

BREAK SERVICES

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

Give Me S'more Break 20

- S'mores Display – Creamy marshmallow dip accompanied by milk chocolate covered graham crackers
- Assorted S'more Shooter Desserts
- S'mores Trail Mix – Mini marshmallows, mini graham crackers, milk chocolate chips and chocolate covered pretzels
- Freshly brewed coffee, decaffeinated coffee and hot teas

Mason-Dixon Break 27

- Chilled Maryland Crab Dip (GF) – With bags of sea salt potato chips
- Spicy Southern Hummus Cups – With bags of pita chips
- 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 (GF)
- 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

- Fresh Fruit Salads (GF)
- Individual Bags of Trail Mix
- Individual Chobani Yogurts
- Seasonal Infused Mineral Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

Afternoon Energy Snack Break 20

- Sliced Apples (GF) – With peanut butter
- Sliced Cucumbers, Carrots Sticks and Cherry Tomatoes (GF) – With hummus
- Chef's Selection of Domestic Cheeses
- Naan Bread and Crackers

BREAKFAST





BREAKFAST

CONTINENTAL BREAKFASTS

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

Traditional Continental Breakfast 24

- Assorted Fruit Juices
- Freshly Baked Breakfast Pastries, Muffins and Bagels
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Premium Continental Breakfast 28

- Assorted Fruit Juices
- Freshly Baked Breakfast Pastries, Muffins and Bagels
- Fresh Fruit Cups (GF)
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Inner Harbor Continental Breakfast 30

- Assorted Fruit Juices
- Freshly Baked Breakfast Pastries, Muffins and Bagels
- Cantaloupe & Fresh Berry Display (GF)
- 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 (each) 20

- Fruit Cup
- Chef's Seasonal Muffin – with butter
- Greek Yogurt with granola cup
- Bottle of Orange Juice

Hot Bento Box French Breakfast (each) 22

- Challah French Toast – with butter and maple syrup
- Applewood Smoked Bacon
- Breakfast Potatoes

Premium Bento Box Breakfast (GF) (each) 22

- Pineapple, Berry & Seedless Grape Salad
- Chobani Fruit Yogurt
- Kind® Granola Bar
- Bottle of Orange Juice

Hot Bento Box Classic Breakfast (each) 23

- Farm Fresh, Cage-Free Scrambled Eggs
- Roma® Country Sage Chicken Sausage Links
- Sweet Potato Home Fries
- Buttermilk Biscuit

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



BREAKFAST

ENHANCEMENTS

Minimum order of 25 guests. Prices listed are per guest or by each.

Oatmeal Station (per guest) 8.50

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

MYO Yogurt Parfait (per guest) 10

Vanilla Greek yogurt layered with seasonal fresh fruits and compotes, locally made Michele's granola, sugared pecans, golden raisins and local honey

Individual Breakfast Quiche (each) 9.50

A selection of egg tarts filled with:

- Grilled vegetables
- Ham and bacon
- Baltimore crab

Add 7.50

Breakfast Burrito (each) 8.50

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 (each) 4

With milk

MYO Lox Bagel Bar (per guest) 30

Chef's selection of smoked salmon, cucumbers, tomatoes, capers, pickled red onion, avocado, sliced hard-boiled egg and radishes, along with plain and seeded bagels

Breakfast Sandwich (each) 8.50

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* (GF) (per guest) 10

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* (per guest) 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

BUFFETS

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

Harbor Breakfast

35

- Seasonal Fresh Fruit Salad (GF)
- Fresh Baked Muffins and Bagels
- Farm Fresh, Cage-Free Scrambled Eggs (GF)
- Thick Cut French Toast – with maple syrup, seasonal fruit compote and butter
- Rosemary Breakfast Potatoes (GF)
- Applewood Smoked Bacon and Roma® Pork Sausage Links (GF)

Southern Style Breakfast

33

- Seasonal Fresh Fruit Salad (GF)
- Fresh Baked Buttermilk Biscuits
- Farm Fresh, Cage-Free Scrambled Eggs (GF)
- Sweet Potato Home Fries (GF)
- Roma® Chicken Sausage Gravy
- Applewood Smoked Bacon (GF)

Center Fresh Breakfast

31

- Seasonal Fresh Fruit Salad (GF)
- Fresh Baked Breakfast Pastries and Bagels
- Farm Fresh, Cage-Free Scrambled Eggs (GF)
- Old Bay® Home-Fried Potatoes (GF)
- Applewood Smoked Bacon and Roma® Country Sage Chicken Sausage Links (GF)

Healthy Morning Start Breakfast

35

- Sliced Fresh Fruit Display (GF)
- Fresh Baked Muffins, English Muffins and Bagel – with butter, preserves, peanut butter and cream cheese
- Egg Frittata – cage-free scrambled eggs with spinach, shallots, tomatoes and Swiss cheese (GF)
- Breakfast Potatoes – with caramelized onions and roasted peppers (GF)
- Roma® Country Sage Chicken Sausage Links (GF)

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



BREAKFAST

PLATED BREAKFASTS

Minimum order of 25 guests. Prices listed are per guest. 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, orange juice and coffee service.

Good Morning Baltimore (GF) 29

Farm Fresh, Cage-Free Scrambled Eggs

Applewood Smoked Bacon

Roma® Country Sage Chicken Sausage Links

Old Bay® Home-Fried Potatoes

Fells Point Omelet (GF) 29

Cage-free scrambled egg omelet with cheddar cheese and topped with choice of:

· Grilled vegetables

· Western-style

· Lump Crab Add 4.50

Roma® Country Sage Chicken Sausage Links

Potato Leek Hash

Breakfast Frittata (GF) 27

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 4.50

Roma® Country Sage Chicken Sausage Links

Rosemary Breakfast Potatoes

Stuffed Crepes 30

Filled with choice of:

· Cinnamon apples

· Blueberry compote

Applewood Smoked Bacon

Roma® Pork Sausage Link

Breakfast Potatoes – with caramelized onions and peppers

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

LUNCH





LUNCH

BOXED LUNCHES

Prices listed are per guest. All sandwich and wrap 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

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 sriracha 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

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



LUNCH

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum order of 25 guests. A \$150 fee will be applied for services 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; unsweetened iced tea and coffee service.

ENTRÉES

Please select one chilled pre-set entrée from the list below:

Steakhouse Salad (GF) 33

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 32

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 (GF) 30

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 32

With baby romaine and kale, red and yellow roasted grape tomatoes, Parmesan crisps and housemade combread croutons; Tabasco Caesar dressing

Espresso Rubbed Chicken with Fig & Berry Salad 32

Espresso rubbed pan seared chicken breast with sangria poached berries and brûléed fig over seasonal greens; champagne vinaigrette

Colorful Vegetarian Medley Salad 30

Crispy spiced fried chickpeas, roasted seasonal vegetables and cabernet pickled onion petals over seasonal greens; sangria vinaigrette

LUNCH DESSERTS

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

Apple Cake – with whisky caramel sauce

Strawberry Shortcake Cake

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

LUNCH

PLATED LUNCHES

Prices listed are per guest. Minimum order of 25 guests. A \$150 fee will be applied for services 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, unsweetened iced tea, and freshly brewed coffee, decaffeinated coffee and hot tea.

ENTRÉES

Please select one served entrée from the list below:

Southern Barbeque-Style Steak 38

Sliced sirloin slow braised in a Heavy Seas beer barbecue sauce; herb crusted mac & cheese; glazed Brussel sprouts and cipollini onions

Suggested Wine Pairing: Apothic Red Blend

Peach Glazed Chicken 35

Slow roasted French cut chicken breast brushed with a spiced peach chutney; roasted fingerling potatoes and grilled 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: Casillero Del Diablo Reserva, Sauvignon Blanc

Seasonal Sustainable Pan-Seared Fish (GF) 34

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

Suggested Wine Pairing: Two Vines, Chardonnay

Lemon Basil Chicken (GF) 38

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

Vegan Buffalo Cauliflower Roast (GF, V) 34

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

Suggested Wine Pairing: Bonterra, Merlot



LUNCH

PLATED LUNCHES

PRE-SET SALADS

Please select from the list below:

Baby Spinach and Kale Salad (GF)

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 (GF)

Mixed greens, carrots, red and yellow tomatoes and English cucumbers; golden Italian vinaigrette

Iceberg Wedge (GF)

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 (GF)

Crème anglaise

Smith Island Cake

Choice of classic or red velvet

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



LUNCH

BUFFETS

Prices listed are per guest. Minimum of 25 guests. A \$150 fee will be applied for services less than the stated minimum. Pricing based on a max two-hour period of service. Additional fee for service times above two hours.

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

A Taste of the East

41

- **Vegetarian Spring Rolls**
With sweet chili dipping sauce
- **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
- **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

43

- **Individual Bags of Corn Tortilla Chips**
With warm jalapeño-cheese sauce
- **Mexican Corn Salad**
- **Street Tacos**
Served with shredded Adobo chicken, carne asada, jalapeños, sour cream, salsa roja, hot sauce and flour tortillas
- **Spanish Rice**
With black beans
- **Fajita Vegetables**
- **Tres Leches Cake**

Inner Harbor

45

- **Traditional Maryland Crab Soup**
- **Farmer's Market Garden Salad**
Accompanied by classic croutons, Tabasco ranch dressing and herbed vinaigrette
- **Old Bay® Rotisserie Chicken**
- **Baked Old Bay® Cod**
Accented with seasonal relish
- **Ranch Potato Wedges**
- **Fresh Seasonal Vegetables**
- **Individual Slices of Assorted Maryland's Smith Island Cakes**





LUNCH

BUFFETS

Southern Hospitality

40

- **Tomato, Cucumber and Onion Salad**
Tossed in a buttermilk herb dressing
- **Broccoli Slaw**
With dried cherries and almonds
- **Old Fashioned Fried Chicken**
- **Blackened Catfish**
With Old Bay Remoulade
- *Choice of one:*
Butter Whipped Mashed Potatoes with Garlic OR Vegan Whipped Coconut Cream Sweet Potatoes
- *Choice of one:*
Vegetarian Southern Style Greens OR Southern Succotash
- **Buttermilk Corn Bread**
- **Assorted Pies:** 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
- **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**
- **Tiramisu Cake and Platter of Italian Cookies**

The Frugal Buffet

30

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

Butcher Block Deli

35

- **Iceberg and Romaine Salad**
With cucumbers, Roma tomatoes, carrots and croutons; assorted dressings
- **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, Sliced Tomatoes and Dill Pickles**
- **Mayonnaise, Mustards and Horseradish Cream**
- **Assorted Seasonal Bar Desserts**



LUNCH

BUFFETS

Premium Lunch Buffet

45

Prices listed are per guest. Minimum order of 50 guests. 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.

SALADS

Please select two salads:

- **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** (GF) – With assorted dressings
- **Caesar Salad** – With traditional Caesar dressing and herb vinaigrette
- **Tomato, Cucumber and Bermuda Onion Salad** (GF)
- **Vegetarian Antipasto Salad** – With grilled vegetables and Parmesan cheese

ENTRÉES

Please select two entrées:

- **Lemon Basil Grilled Chicken** (GF)
- **Roasted Espresso Rubbed Chicken** (GF)
- **Housemade Pulled Chicken** – Accompanied by Heavy Seas barbecue sauce, challah rolls, sliced red onions and dill pickles
- **Braised Sirloin** (GF) – With caramelized pearl onions and baby vegetables in a red wine demi glace
- **Chef's Seasonal Catch of the Day** (GF)
- **Grilled Vegetable Lasagna** – With white bechamel

SIDES

Please select two sides:

- **Sautéed Zucchini and Yellow Squash** (GF) – With caramelized onions
- **Grilled Citrus Asparagus** (GF)
- **Honey Glazed Roasted Baby Carrots** (GF)
- **Chef's Seasonal Vegetables** (GF)
- **Au Gratin Mashed Potatoes** – With caramelized onions
- **Roasted Red Potatoes** (GF) – With rosemary
- **Southern Corn Pudding** (GF)
- **Vegan Whipped Coconut Cream Sweet Potatoes** (GF)
- **Wild Rice Pilaf** – With onions and fresh herbs

DESSERTS

Please select one dessert:

- **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**

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

DINNER



DINNER

GOURMET-TO-GO

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

Fusion Dinner 29

- **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**

Taste of the Islands Dinner 30

- **Caribbean Beef** – Rum and citrus marinated beef, grilled with hints of cinnamon and oregano
- **Coconut Rice** – White rice cooked in coconut milk, pineapple, lime and topped with cilantro
- **Jerk Grilled Vegetables** – Thick sliced zucchini, squash, asparagus, mushrooms and peppers, tossed with jerk spices and grilled tender
- **Spice Rum Cake**

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

Inner Harbor Dinner 32

- **Baked Old Bay Seasonal Catch of the Day**
- **Crabby Mac 'n Cheese**
- **Seasonal Vegetables**
- **Maryland's Classic Smith Island Cake**

Chef's Southern BBQ Dinner 28

Select one: **Bourbon BBQ Glazed Rack of Pork OR Grilled French Cut Chicken with Brown Sugar Glaze**

- **Southern Corn Spoon Bread**
- **Southern Vegetarian Mixed Greens**
- **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**



DINNER

PLATED DINNER

Prices listed are per guest. Minimum order of 25 guests. A \$150 fee will be applied for services 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, iced mineral water, freshly brewed coffee, decaffeinated coffee and hot tea.

PRE-SET FIRST COURSE SALADS

Please select one salad from the list below:

Kale, Brussels Sprouts and Romaine Salad (GF)

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

Colorful Beet Salad (GF)

Arcadian lettuce, shredded red and gold beets, candied walnuts and local Firefly Farms goat cheese, lemon vinaigrette

Mediterranean Salad (GF)

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 (GF)

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 (GF)

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

Heirloom Tomato Salad (GF)

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





DINNER

PLATED DINNER

ENTRÉES

Please select one served entrée from the list below:

Pan Seared French Cut

Chicken Breast (GF) 46

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

Suggested Wine Pairing: Cono Sur Bicicleta, Chardonnay

Chef's Chesapeake Catch (GF) 52

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 (GF) 60

Slow braised in a pinot noir au jus. Served with garlic whipped potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Mark West Pinot Noir

Seared Flat Iron Steak (GF) 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

Vegan Eggplant Braciolo (GF) 43

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

Suggested Wine Pairing: Vegan Cono Sur, Organic Chardonnay

Filet Mignon (GF) 63

Topped with chianti reduction. Gratin Dauphinoise potatoes with caramelized onions and grilled asparagus

Suggested Wine Pairing: High Heaven, Red Blend

Beef Short Rib & King Crab (GF) Mkt Price

Slow braised in a pinot noir au jus and topped with King crab. Served with sweet potato pave and roasted garlic haricot vert

Suggested Wine Pairing: Trivento Golden Reserve, Malbec

Filet and Crab Cake Mkt 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: Drumheller, Cabernet Sauvignon

Maryland Blackened Chicken & Crab (GF) 50

Chef's blackened airline chicken breast topped with lump crab imperial charred corn relish. Grilled asparagus with tomato confit

Suggested Wine Pairing: Chateau Ste Michelle, Gewurztraminer

DINNER

PLATED DINNER

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 (GF)

Crème Anglaise

French Apple Torte

Whisky caramel sauce

Individual Southern Red Velvet Cake

White chocolate sauce

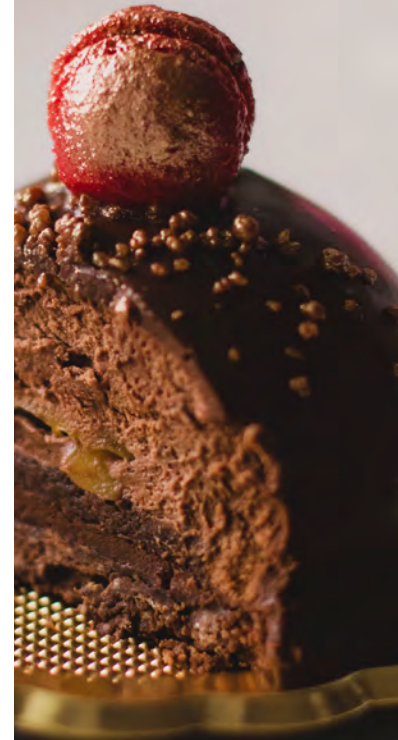
Chocolate Dome Cake

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

Caramel Delight

Grilled pineapple sauce

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



RECEPTION



RECEPTION

COLD HORS D'OEUVRES

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

Duck Confit (GF) 6.50
With fig compote and brûléed pear

Chicken Curry Salad 5.50
With golden raisins in a petit cone

Prosciutto Wrapped Asparagus (GF) 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 (GF) 6
On the half shell. Spicy bloody Mary sauce,
hot sauce, fresh horseradish and saltines

Seared Saku Ahi Tuna (GF) 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 (GF) 7.50
Accented with lime zest

Vegan Mushroom Ravioli 5.50
With pesto and balsamic syrup

Caprese Skewers (GF) 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 (GF) 6.50
With roasted red pepper hummus

Tomato Bruschetta Basket 6.50
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 5.50
Salsa roja

B'more Hot Honey Chicken Sliders 5.50
With coleslaw and pickles

Thai Chicken Skewers 6
Coconut curry dipping sauce

Chicken Wellingtons 6
Lingonberry aioli

**Grilled Marinated
Mediterranean Chicken Kebobs** 6
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
Spicy aioli

Mushroom Risotto Crisps 5

Mini Pit Beef Sliders 6
Horseradish aioli

Honey Old Bay® Glazed Pork Belly Skewers (GF) 6

Twin Shrimp Skewers (GF) 6.50
Brushed with chipotle barbeque sauce

Glazed Bacon Wrapped Scallops (GF) 6.50
Drizzled with citrus cilantro reduction

Petit Maryland-Style Crab Cakes 8
Classic cocktail sauce and Old Bay remoulade

Mac n' Cheese Bites 4.50

Crisp Artichoke Beignets 4.50
Chipotle aioli

Mini Tuscan Ratatouille Tarts 6

Vegan Pan-Fried Kale Pot Stickers 5
Spicy sesame soy dipping sauce

Corn and Edamame Quesadillas 5
Lime cilantro crema

RECEPTION

RECEPTION STATIONS

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

Local and Domestic Cheese 10

Served with sliced baguettes and assorted crackers

Sliced Seasonal Fruits and Berries Display (GF) 10

A selection of the freshest available seasonal fruits and berries

Farm Picked Gourmet Crudités 10

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

Antipasto Display 16

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

Jumbo Shrimp Display 20

(GF) (4 shrimp per guest)

With horseradish cocktail sauce and lemon wedges

Warm Maryland-Style Lump Crab Dip 11

Lump crab meat blended with cream cheese and special seasoning. Individual bags of Old Bay® Potato Chips and PC Crackers

Dippin' Display 6

Classic spinach dip, vegan roasted red pepper hummus, and tomato-basil concassé, with crostinis, pita chips and PC crackers

Nacho Station (GF) 15

Chili con carne and warm queso sauce. Individual bags of corn tortilla chips, along with jalapeños, guacamole, salsa roja and sour cream

Please ask your Catering Sales Manager for seasonal and enhanced options.



BEVERAGES

A row of five glasses containing different beverages: beer, red wine, beer, champagne, and red wine, set on a table with a white tablecloth and a brown napkin. The glasses are arranged in a slightly overlapping line. The first glass on the left is a tall, slender beer glass filled with golden beer and a thick head of white foam. Next to it is a tulip-shaped glass filled with red wine. Behind it is another tall beer glass, also filled with golden beer. To the right of that is a flute glass filled with sparkling champagne, showing numerous bubbles. The final glass on the right is a tulip-shaped glass filled with red wine. The glasses are placed on a brown cloth napkin. In the background, more glasses and a white tablecloth are visible, creating a sense of a formal dining setting.

BEVERAGES

HOSTED

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

Ultra-Premium Spirits 9.50

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 9

By the cocktail

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

Deluxe Spirits 8.50

By the cocktail

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

*Caterer's 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.



BEVERAGES

HOSTED

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

Premium Wine 8

By the glass

Lunetta, Prosecco

Casillero Del Diablo Reserva, Sauvignon Blanc

Ecco Domani, Pinot Grigio

Bonterra Chardonnay

Con Sur Bicicleta, Pinot Noir

Clos Du Bois, Merlot

Chateau Souverain, Cabernet Sauvignon

Deluxe Wine 7

By the glass

Wycliff Brut, Sparkling

Gallo Family Vineyards, Sauvignon Blanc

Cavit, Pinot Grigio

Canyon Road, Chardonnay

Anthony Hill, Pinot Noir

Two Vines, Merlot

Imported & Microbrew Beer 8.50

By the bottle/can

Heineken

Amstel Light

Sam Adams Boston Lager

Corona

Baltimore's Heavy Seas

American Premium Beer 8

By the bottle

Budweiser

Bud Light

Miller Lite

O'Doul's Amber (non-alcoholic)

Hard Seltzer/Cider/Other 8

By the 12 oz can or bottle

White Claw Spiked Seltzer

Grapefruit, Black Cherry, Raspberry or Mango

High Noon Vodka & Soda

Black Cherry, Pineapple or Seasonal

Angry Orchard Hard Cider

Draft Beer – Keg

American Premium By the keg 600

Imported By the keg 700

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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.

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 11

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

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
Baileys Irish Cream

Deluxe Spirits 9

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





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	9
<small>By the glass</small>	
Lunetta, Prosecco	
Casillero Del Diablo Reserva, Sauvignon Blanc	
Ecco Domani, Pinot Grigio	
Bonterra Chardonnay	
Con Sur Bicicleta, Pinot Noir	
Clos Du Bois, Merlot	
Chateau Souverain, Cabernet Sauvignon	

Deluxe Wine	8
<small>By the glass</small>	
Wycliff Brut, Sparkling	
Gallo Family Vineyards, Sauvignon Blanc	
Cavit, Pinot Grigio	
Canyon Road, Chardonnay	
Anthony Hill, Pinot Noir	
Two Vines, Merlot	

Imported & Microbrew Beer	9
<small>By the bottle/can</small>	
Heineken	
Amstel Light	
Sam Adams Boston Lager	
Corona	
Baltimore's Heavy Seas	

American Premium Beer	9
<small>By the bottle</small>	
Budweiser	
Bud Light	
Miller Lite	
O'Doul's Amber (non-alcoholic)	

Hard Seltzer/Cider/Other	9
<small>By the 12 oz can or bottle</small>	
White Claw Spiked Seltzer	
<small>Grapefruit, Black Cherry, Raspberry or Mango</small>	
High Noon Vodka & Soda	
<small>Black Cherry, Pineapple or Seasonal</small>	
Angry Orchard Hard Cider	

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

INFORMATION





GENERAL INFORMATION

OUR POLICY AND PROCEDURES

Exclusivity

Catering 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 us.

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.

Service Charges and Tax

A 23% “House” or “Administrative” charge will apply to all food and beverage charges. This charge 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 you are tax exempt in the State of Maryland, please provide a copy of your tax exemption certification no less than thirty (30) days prior to the Event in order to have these state and local sales taxes removed from your invoice.

Payment Policy

100% pre-payment is due prior to the start of your event and 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).

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 us, 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 or limited set-up times, based on the service selected.

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 per person, per meal period.
- Refreshment or Coffee Breaks: \$2 per person, per break.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Linen Service

Caterer can provide its complimentary in-house linen for all meal functions in our meeting rooms and ballroom. Additional linen fees will apply for exhibit halls, public spaces, booth/display tables and/or full lengthen/specialty linens.

Service Times

We require unlimited access to function rooms a minimum of 2 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 Service – 2 hours
- Dinner Service – 3 hours (excluding functions classified as gala/awards banquets).

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.

Staffing

A. Butler, Attendant, Coat Checker or Additional Server Fee

\$175 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant.

\$50 plus tax for each additional hour after initial four (4) hour period.

B. Culinary Professional Fee

\$225 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant.

\$65 plus tax for each additional hour after initial four (4) hour period.

C. Bartender or Barista Fee

\$225 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant.

\$65 plus tax for each additional hour after initial four (4) hour period.

All labor fees listed are based on a minimum requirement of a four hour consecutive shift.

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.

