CATERING
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

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

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E: marsha.pratt@centerplate.com
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

Housmade Lemonade (gallon) 50

Freshly Brewed Unsweetened Ice Tea (gallon) 50

Seasonally Flavored Lemonade or Ice Tea (gallon) 55

Fruit Infused Mineral Water (gallon) 45

CATERING MENU — BALTIMORE CONVENTION CENTER

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

### FROM THE BAKERY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Muffins</strong> (dozen)</td>
<td>55</td>
</tr>
<tr>
<td>Assortment of blueberry, banana nut,</td>
<td></td>
</tr>
<tr>
<td>cranberry-lemon, bran and chocolate chip</td>
<td></td>
</tr>
<tr>
<td><strong>Bagels</strong> (dozen)</td>
<td>50</td>
</tr>
<tr>
<td>Assortment of plain, sesame, cinnamon raisin,</td>
<td></td>
</tr>
<tr>
<td>whole wheat and everything</td>
<td></td>
</tr>
<tr>
<td><strong>Danish</strong> (dozen)</td>
<td>53</td>
</tr>
<tr>
<td>Assortment of apple, blueberry, cherry, custard,</td>
<td></td>
</tr>
<tr>
<td>lemon and raspberry-cream</td>
<td></td>
</tr>
<tr>
<td><strong>European Pastries</strong> (dozen)</td>
<td>63</td>
</tr>
<tr>
<td>A selection of strawberry cheese pockets,</td>
<td></td>
</tr>
<tr>
<td>caramel pecan twists, rum buns, and filled</td>
<td></td>
</tr>
<tr>
<td>croissants</td>
<td></td>
</tr>
<tr>
<td><strong>Breakfast Breads</strong> (12 slices per loaf)</td>
<td>45</td>
</tr>
<tr>
<td>Choice of banana nut, apple cinnamon,</td>
<td></td>
</tr>
<tr>
<td>citrus cranberry, marble and seasonal selections</td>
<td></td>
</tr>
<tr>
<td><strong>Scones</strong> (dozen)</td>
<td>52</td>
</tr>
<tr>
<td>Choice of cranberry, blueberry or chocolate chip</td>
<td></td>
</tr>
<tr>
<td><strong>Croissants</strong> (dozen)</td>
<td>70</td>
</tr>
<tr>
<td>Assortment of traditional, chocolate,</td>
<td></td>
</tr>
<tr>
<td>almond, apple and cherry</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Healthy Breakfast Pastries</strong> (dozen)</td>
<td>54</td>
</tr>
<tr>
<td>Bran muffins, whole wheat bagels and classic</td>
<td></td>
</tr>
<tr>
<td>English muffins</td>
<td></td>
</tr>
<tr>
<td><strong>Oversized Gourmet Cookies</strong> (dozen)</td>
<td>68</td>
</tr>
<tr>
<td>Chocolate chip, Reese’s peanut butter chunk and</td>
<td></td>
</tr>
<tr>
<td>triple chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Home Style Cookies</strong> (dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Chocolate chip, double chocolate chip, sugar and</td>
<td></td>
</tr>
<tr>
<td>peanut butter</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Dessert Squares</strong> (dozen)</td>
<td>53</td>
</tr>
<tr>
<td>Brownies, blondies and seasonal selections</td>
<td></td>
</tr>
<tr>
<td><strong>Baltimore’s Berger Cookies</strong> (dozen)</td>
<td>63</td>
</tr>
<tr>
<td><strong>Rice Krispy Treats</strong> (dozen)</td>
<td>45</td>
</tr>
<tr>
<td>Classic treats, individually wrapped</td>
<td></td>
</tr>
</tbody>
</table>

### Cupcakes (dozen) 90
- 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.
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 Dazs® 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.
BREAK SERVICES

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

**Give Me S’more Break**
- 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

**Maryland Snack Break**
- 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

**Mason-Dixon Break**
- 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

**Ballpark Break**
- 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**
- 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**
- 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
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.
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**
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

- 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)

Center Fresh Breakfast

- 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)

Southern Style Breakfast

- 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)

Healthy Morning Start Breakfast

- 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
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

**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**

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**

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**

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**

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
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:

Blackened Salmon Baby Kale Caesar Salad 32
With baby romaine and kale, red and yellow roasted grape tomatoes, Parmesan crisps and housemade cornbread 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
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**  
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*
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.
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

- 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

- 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

- 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
**BUFFETS**

**Southern Hospitality**  
- 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**  
- 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  

**Butcher Block Deli**  
- 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  

**The Frugal Buffet**  
- 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
LUNCH

BUFFETS

Premium Lunch Buffet

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
- Wild Rice Pilaf – With onions and fresh herbs
- 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)

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

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

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

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

**ENTRÉES**

Please select one served entrée from the list below:

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
<th>Description</th>
<th>Suggested Wine Pairing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan Seared French Cut Chicken Breast (GF)</td>
<td>46</td>
<td>Slow braised in a pinot noir au jus. Served with garlic whipped potatoes and fresh seasonal vegetables</td>
<td><em>Suggested Wine Pairing: Vegan Cono Sur, Organic Chardonnay</em></td>
</tr>
<tr>
<td>Chef’s Chesapeake Catch (GF)</td>
<td>52</td>
<td>Accented with olive-sundried tomato relish. Served with individual Rösti potato cake and blistered lemon asparagus</td>
<td><em>Suggested Wine Pairing: Ecco Domani, Pinot Grigio</em></td>
</tr>
<tr>
<td>Beef Short Rib (GF)</td>
<td>60</td>
<td>Slow braised in a pinot noir au jus. Served with garlic whipped potatoes and fresh seasonal vegetables</td>
<td><em>Suggested Wine Pairing: Mark West Pinot Noir</em></td>
</tr>
<tr>
<td>Seared Flat Iron Steak (GF)</td>
<td>55</td>
<td>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</td>
<td><em>Suggested Wine Pairing: 1000 Stories, Bourbon Barrel Aged Zinfandel</em></td>
</tr>
<tr>
<td>Beef Short Rib &amp; King Crab (GF)</td>
<td>Mkt Price</td>
<td>Slow braised in a pinot noir au jus and topped with King crab. Served with sweet potato pave and roasted garlic haricot vert</td>
<td><em>Suggested Wine Pairing: Trivento Golden Reserve, Malbec</em></td>
</tr>
<tr>
<td>Filet and Crab Cake</td>
<td>Mkt Price</td>
<td>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</td>
<td><em>Suggested Wine Pairing: Drumheller, Cabernet Sauvignon</em></td>
</tr>
<tr>
<td>Maryland Blackened Chicken &amp; Crab (GF)</td>
<td>50</td>
<td>Chef’s blackened airline chicken breast topped with lump crab imperial charred corn relish. Grilled asparagus with tomato confit</td>
<td><em>Suggested Wine Pairing: Chateau Ste Michelle, Gewurztraminer</em></td>
</tr>
<tr>
<td>Vegan Eggplant Braciole (GF)</td>
<td>43</td>
<td>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</td>
<td><em>Suggested Wine Pairing: Vegan Cono Sur, Organic Chardonnay</em></td>
</tr>
<tr>
<td>Filet Mignon (GF)</td>
<td>63</td>
<td>Topped with chianti reduction. Gratin Dauphinoise potatoes with caramelized onions and grilled asparagus</td>
<td><em>Suggested Wine Pairing: High Heaven, Red Blend</em></td>
</tr>
</tbody>
</table>
DINNER

PLATED DINNER

PRE-SET DESSERTS
Please select one dessert from the list below:

- Individual Cheesecake
  * 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.
COLD HORS D’ŒUVRES

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 Coquillette** 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
### HOT HORS D’OEUVRES

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Chicken Quesadilla Cornucopias</td>
<td>5.50</td>
</tr>
<tr>
<td>Salsa roja</td>
<td></td>
</tr>
<tr>
<td>B'more Hot Honey Chicken Sliders</td>
<td>5.50</td>
</tr>
<tr>
<td>With coleslaw and pickles</td>
<td></td>
</tr>
<tr>
<td>Thai Chicken Skewers</td>
<td>6</td>
</tr>
<tr>
<td>Coconut curry dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Wellontons</td>
<td>6</td>
</tr>
<tr>
<td>Lingonberry aioli</td>
<td></td>
</tr>
<tr>
<td>Grilled Marinated Mediterranean Chicken Kebobs</td>
<td>6</td>
</tr>
<tr>
<td>Coriander-yogurt dip and pita bread</td>
<td></td>
</tr>
<tr>
<td>Char Siu Duck</td>
<td>6.50</td>
</tr>
<tr>
<td>Slow roasted duck breast glazed with a Chinese barbecue sauce on a wonton chip</td>
<td></td>
</tr>
<tr>
<td>Philly Cheesesteak Spring Roll</td>
<td>5.50</td>
</tr>
<tr>
<td>Spicy aioli</td>
<td></td>
</tr>
<tr>
<td>Mushroom Risotto Crisps</td>
<td>5</td>
</tr>
<tr>
<td>Mini Pit Beef Sliders</td>
<td>6</td>
</tr>
<tr>
<td>Horseradish aioli</td>
<td></td>
</tr>
<tr>
<td>Honey Old Bay® Glazed Pork Belly Skewers (GF)</td>
<td>6</td>
</tr>
<tr>
<td>Twin Shrimp Skewers (GF)</td>
<td>6.50</td>
</tr>
<tr>
<td>Brushed with chipotle barbeque sauce</td>
<td></td>
</tr>
<tr>
<td>Glazed Bacon Wrapped Scallops (GF)</td>
<td>6.50</td>
</tr>
<tr>
<td>Drizzled with citrus cilantro reduction</td>
<td></td>
</tr>
<tr>
<td>Petit Maryland-Style Crab Cakes</td>
<td>8</td>
</tr>
<tr>
<td>Classic cocktail sauce and Old Bay remoulade</td>
<td></td>
</tr>
<tr>
<td>Mac n' Cheese Bites</td>
<td>4.50</td>
</tr>
<tr>
<td>Crisp Artichoke Beignets</td>
<td>4.50</td>
</tr>
<tr>
<td>Chipotle aioli</td>
<td></td>
</tr>
<tr>
<td>Mini Tuscan Ratatouille Tarts</td>
<td>6</td>
</tr>
<tr>
<td>Vegan Pan-Fried Kale Pot Stickers</td>
<td>5</td>
</tr>
<tr>
<td>Spicy sesame soy dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Corn and Edamame Quesadillas</td>
<td>5</td>
</tr>
<tr>
<td>Lime cilantro crema</td>
<td></td>
</tr>
</tbody>
</table>
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 16
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
**HOSTED**

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

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<thead>
<tr>
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<td>By the cocktail</td>
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<tr>
<td>Grey Goose Vodka</td>
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<tr>
<td>Bombay Sapphire Gin</td>
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<td>Bacardi 10 Rum</td>
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<tr>
<td>Johnnie Walker Black Scotch</td>
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<tr>
<td>Woodford Reserve Bourbon</td>
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<td>Crown Royal Whisky</td>
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<td>Tanqueray Gin</td>
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<tr>
<td>Captain Morgan Original Spice Rum</td>
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<td>Herradura Silver Tequila</td>
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<td>New Amsterdam Vodka</td>
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<td>Dewar’s White Label Scotch</td>
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<tr>
<td>Jack Daniel’s Whiskey</td>
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<td>Seagram’s 7 Crown Whisky</td>
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<tr>
<td>Martini &amp; Rossi Vermouth</td>
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<tr>
<td>DeKuyper Cordials</td>
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</tbody>
</table>

*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.*
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 will be applied.
Please ask your Sales Manager about available Wine by the Bottle options.*
**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.

<table>
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CATERING MENU — BALTIMORE CONVENTION CENTER
**BEVERAGES**

**CASH BAR SERVICE** By the hour

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<td>Ecco Domani, Pinot Grigio</td>
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<tr>
<td>Bonterra Chardonnay</td>
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</tr>
<tr>
<td>Con Sur Bicicleta, Pinot Noir</td>
<td></td>
</tr>
<tr>
<td>Clos Du Bois, Merlot</td>
<td></td>
</tr>
<tr>
<td>Chateau Souverain, Cabernet Sauvignon</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Imported &amp; Microbrew Beer</th>
<th>9</th>
</tr>
</thead>
<tbody>
<tr>
<td>By the bottle/can</td>
<td></td>
</tr>
<tr>
<td>Heineken</td>
<td></td>
</tr>
<tr>
<td>Amstel Light</td>
<td></td>
</tr>
<tr>
<td>Sam Adams Boston Lager</td>
<td></td>
</tr>
<tr>
<td>Corona</td>
<td></td>
</tr>
<tr>
<td>Baltimore’s Heavy Seas</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>American Premium Beer</th>
<th>9</th>
</tr>
</thead>
<tbody>
<tr>
<td>By the bottle</td>
<td></td>
</tr>
<tr>
<td>Budweiser</td>
<td></td>
</tr>
<tr>
<td>Bud Light</td>
<td></td>
</tr>
<tr>
<td>Miller Lite</td>
<td></td>
</tr>
<tr>
<td>O’Doul’s Amber (non-alcoholic)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Hard Seltzer/Cider/Other</th>
<th>9</th>
</tr>
</thead>
<tbody>
<tr>
<td>By the 12 oz can or bottle</td>
<td></td>
</tr>
<tr>
<td>White Claw Spiked Seltzer</td>
<td></td>
</tr>
<tr>
<td>Grapefruit, Black Cherry, Raspberry or Mango</td>
<td></td>
</tr>
<tr>
<td>High Noon Vodka &amp; Soda</td>
<td></td>
</tr>
<tr>
<td>Black Cherry, Pineapple or Seasonal</td>
<td></td>
</tr>
<tr>
<td>Angry Orchard Hard Cider</td>
<td></td>
</tr>
</tbody>
</table>

*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.*
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

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.