



# Catering Menu





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

At Levy, we believe that food is more than just sustenance - it is a form of art that has the power to bring people together and create lasting memories. Whether it's their famous crab cakes, Old Bay-spiced dishes, or innovative creations, each bite is a testament to the dedication and creativity of our culinary team. Using only the freshest, locally sourced ingredients, we ensure that every dish is bursting with authentic flavor and quality, adding a touch of Maryland charm to every event. But Levy's commitment to excellence doesn't stop at the plate. By partnering with local farmers, fishermen, and artisans, Levy not only supports the community but also ensures that each ingredient is of the highest quality. This dedication to sustainability and community shines through in every dish, creating a truly unique dining experience that guests won't soon forget.

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

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



# Welcome to Baltimore.

We believe that every occasion should be extraordinary.  
It's all about the food, and the thousands of details that surround it.  
Your dedicated Catering Sales Manager will partner with you to shape an experience *that stands out.*

## General Information

### EXCLUSIVITY

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

### GUARANTEES

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

### CHINA SERVICE

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

### BAR SERVICE

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

### LINEN / DECOR

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

### PRICING

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

### LABOR CHARGE

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

### SPECIALTY EQUIPMENT

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

### CATERING CONTRACTS

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

### RESTAURANTS & CAFES

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



# Non-Alcoholic Beverages

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

## **WATER COOLER SERVICE**

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





# Breakfast Chefs Tables

## Chesapeake Continental

32.00 per Guest

Orange, Apple and Cranberry Juice  
Sliced Fresh Fruit and Berries (VG, AVG)  
Selection of Assorted Breakfast Pastries,  
Muffins and, Breakfast Breads (V)  
Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Hot Teas

## Eutaw Street

34.00 per Guest

Orange, Apple and Cranberry Juice  
Low Fat Yogurt (V)  
with a side of House-Made Granola and  
Fresh Berries  
Assorted Seasonal Whole Fruit (VG, AVG)  
Smoked Salmon (AVG) with Bagels (V)  
and Traditional Condiments to include  
red onion, tomato, (VG, AVG), capers  
(VG, AVG)  
Farm Fresh Hard-Boiled Eggs (V)  
Selection of Assorted Breakfast Pastries,  
Muffins and, Breakfast Breads (V)  
Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Hot Teas

## Fells Point

32.00 per Guest

Orange and Cranberry Juice  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Hot Teas  
Selection of Assorted Breakfast Pastries,  
Muffins and, Breakfast Breads (V)  
Butter and Preserves  
Egg and Cheese Croissant  
Sausage and Egg on a Southern-Style  
Flaky Buttermilk Biscuit  
Whole Fresh Fruit (VG, AVG)  
Individual Low-Fat Yogurt (V)

## Inner Harbor

40.00 per Guest

Orange and Cranberry Juice  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Hot Teas  
Selection of Assorted Breakfast Pastries,  
Muffins and, Breakfast Breads (V)  
Butter and Preserves  
Seasonal Whole Fruit (VG, AVG)  
Scrambled Eggs with Chives (V, AVG)  
Bacon (AVG)  
Chicken Sausage  
Sautéed Old Bay Red-Skinned Breakfast  
Potatoes (AVG)

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# Market Fresh Lunch Table

Your Choice of 2 Sandwiches, 2 Salads, 1 Side and 1 Dessert  
Served With Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Hot Teas  
45.00 per Guest

## Sandwiches & Wraps

### Baltimore Pit Beef Sandwich

Horseradish Mayo, Bermuda Onion, Kaiser Roll

### Curried Chicken Salad

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

### Smoked Turkey On Multigrain

Lettuce, Arugula, And Cranberry Aioli

### Grilled Zucchini, Roasted Red Pepper

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

### Ham And Pimento Cheese

Sourdough With Arugula And Tomato

### Garlic Chicken Wrap

Romaine, Parmesan, And Creamy Garlic Dressing

### Mediterranean Chicken Mini Pitas

Cucumber Slaw, Tzatziki, And Feta

### Curried Cauliflower

Cranberry Salad Wrap (V)  
Arugula, Cucumber, Tomato, Butternut Hummus

## Salads

### Roasted Vegetable Quinoa Tabbouleh (VG, Avg)

Lemon Parsley Dressing

### Baby Kale Caesar Salad (VG, Avg)

Roasted Red Pepper, Tomato, And Shaved Parmesan

### Greek Tuna Salad

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

### Curried Chicken Salad

Golden Raisins And Pumpkin Seeds On Baby Iceberg Cups

### Marinated Tofu Salad (VG, Avg)

Thai Chili, Shredded Vegetables, And Napa Cabbage

## Sides

### Honey Glazed Roasted Carrots

with Raisins And Goat Cheese (V, Avg)

### Marinated Olives, Tomato & Pearlini

Mozzarella (V, Avg)

### Black Garlic Potato Salad

(Avg)

## Desserts

### Assorted Dessert Bars

### Assorted Cookies

Lavender Scented Fruit (VG, Avg)

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# All Day Breaks

## **The Bavarian Pretzel Break**

Signature Bavarian Style Pretzels  
With Mustard And Cheese  
Sauce (V)

Potato Chips & Gourmet Dips

**14.00 per Guest**

## **House-made Kettle-Style Old-Bay and Traditional Style Potato Chips**

With Roasted Garlic Parmesan,  
French Onion, And Blue Cheese  
Dips (V)

**12.00 per Guest**

## **Hummus Trio**

Traditional Chickpea, White  
Bean And Edamame Hummus.  
Served With Crispy Carrots,  
Celery And Pita Chips (VG)

**15.00 per Guest**

## **Distinctly Healthy (V)**

House Made Vanilla And  
Raspberry Chia-Seed Pudding  
Mixed Array Of Dried Fruits And  
Nuts

Whipped Ricotta And Fresh  
Berry Parfaits

**15.00 per Guest**

## Grab & Go

Assorted European Breakfast Pastries (V) 63.00 doz

Assorted Bagels with Cream Cheese (V) 1 selection per  
dozen 50.00 doz

Breakfast Breads (V) 45.00 doz

Assorted Fresh Baked Muffins (V) 55.00 doz

Fresh Baked Croissant Assortment (V) 70.00 doz

Giant Cookies (v)1 selection per dozen 68.00 doz

House Made Puff-Tarts (V) 52.00 doz

Assorted Dessert Bars (V) 52.00 doz

Sliced Seasonal Fruit (VG, AVG) 8.00pp

Whole Fresh Fruit (VG, AVG) 36.00 per dozen

Ice Cream Bars (Ice Cream and Fruit Bars\* (V) 7.00 ea

Candy Bars (Assorted Individually Wrapped Candy  
Bars and Treats) 4.00ea

Assorted Kind Bars (V) 5.00 ea

Assorted Protein Bars 6.00 ea

Assorted Packaged Snacks 6.00 ea

**\*Does not include Freezer Rental Fee**

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# Chefs Tables

Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Hot Teas

## Little Italy

48.00 Per Guest

### Wedge Roma Tomato Salad (VG, Avg)

Roasted Garlic, Pearl Onions, Rocket Greens, Basil  
Vinaigrette

### Caesar Salad

Crisp Romaine, Parmesan And Garlic Croutons  
with Classic Caesar Dressing

### Roasted Baby Vegetable And Potato Salad (VG, Avg)

with Whole Grain Mostarda And Grape Tomato  
Balsamic

### Cabernet-Braised Beef Tips

served Over Red Pepper Risotto

### Fennel Dusted Roast Chicken (Avg)

served Over Preserved Tomato Jus, Oregano And  
Lemon

### Tri-Color Tortellini (V)

with Parmesan Broth, Roasted Artichokes, Grilled  
Olives

+ Blistered Tomatoes

### Cannoli And Tiramisu (V)

## Greektown

48.00 Per Guest

### Rustic Greek Salad (VG, Avg)

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

### Tabbouleh Salad (VG)

Grilled Vegetables And Rosemary (VG, Avg)

### Eggplant Baba Ganoush, Butternut Squash

Hummus, Marinated Feta, Cucumber Mint Tzaziki,  
Warm Pita (V)

### Grilled Ras Al Hanout Chicken

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

### Marinated Beef Souvlaki (Avg)

Red Wine And Fresh Herbs

### Saffron And Black Lentil Rice (V, Avg)

Baklava And Honey Donuts (V)

## Asian Fusion

48.00 Per Guest

### Classic Egg Drop Soup (V)

Shaved Green Onions, Sweet Corn

### Chilled Rice Noodle Salad (VG)

Julienne Cucumber, Carrot, Radish, Cilantro Vinegar

### Braised Mapo Tofu With Steamed Rice (VG)

Aromatic Tofu In Brown Bean Sauce

### Cashew Chicken And Snow Peas

Ginger, Soy, And Sesame

### Char Siu Pork And Vegetable Fried Rice

with Egg And Oyster Sauce

### Asian Vegetable Stir-Fry (VG)

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

### Mango Sticky Rice Pudding (V)

### Brown Sugar Boba Tea Creams (V)

## Mexicana

48.00 Per Guest

### Mixed Greens Salad (V, Avg)

Jicama, Segmented Orange, Tortilla Strips, Chipotle  
Ranch Dressing

### Blackbean And Roasted Corn Salad (VG, Avg)

Red Onion, Roasted Peppers, Cilantro, Lime  
Vinaigrette

### Mixed Cabbage And Shaved Radish Slaw (VG, Avg)

Jalapeno, Carrots, Bell Peppers, Pickle Dressing

### Warm Flour Tortillas

Cilantro And Lime Marinated Chicken (Avg)

### Carne Asada Skirt Steak (Avg)

Avocado Cream (V), Salasa Verde (VG, Avg), Cotija  
Cheese (V), Pico De Gallo (VG, Avg)

### Refried Beans (VG, Avg)

### Saffron Rice (VG, Avg)

Tres Leche (V)

### Caramel Flan (V)

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# Tray Passed Appetizers

8.00ea, minimum of 1 dozen each, Passers are 150 for 2 hours

## **Maryland Lump Crab Salad Spoon**

on Poppy Seed Lavosh  
with Green Onion Aioli

## **Shrimp Cocktail**

with Cocktail Sauce and Lemon

## **Individual Vegetable Crudités**

with Green Goddess Dressing (VG,  
AVG)

## **Wild Mushroom Crostini**

(VG)

## **Vietnamese Summer Rolls**

with Sweet Chili Sauce (VG, AVG)

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

## **Ahi Poke Tartare on Miso Spoon**

with Sesame Crackers

## **Parmesan-Tossed Arancini**

with Lemon-Garlic Aioli (V)

## **Fried Parmesan Artichoke Hearts**

with Marinara Sauce (V)

## **Vegetable Spring Rolls**

with Ginger-Hoisin Sauce (VG)

## **Mini Beef Wellingtons**

with Mustard Aioli

## **Mini Kobe Beef Franks**

in Puff Pastry with Whole-Grain  
Mustard

## **Cheeseburger Sliders**

Lettuce, Tomato, Pickles, Secret  
Sauce

## **Crabcakes with a Cucumber-Lime Aioli**

## **Mini Chicken Parmesan Slider**

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# Vegetable & Cheese Displays

## **Vegetable Crudités**

12.00 Per Guest

Collection Of Baby Carrots,  
Teardrop Tomatoes, Broccoli And  
Cauliflower Florets, and  
Baby Squash (VG, Avg) With  
Peppered Ranch Dressing (V) and  
Roasted Red Pepper Hummus (VG,  
Avg)

## **Antipasto Display**

17.00 Per Guest

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

## **Gourmet Grilled Vegetable Station**

14.00 Per Guest

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

## **International Cheese Display**

15.00 Per Guest

International and Domestic Cheese  
Selection  
Fresh Honeycomb (V, Avg), Dried  
Fruit (VG, Avg), Toasted Nuts (VG,  
Avg), Lavosh, Crackers, Crostini And  
Baguettes (V)

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# Reception Stations

*\*Chef Attendant Required*

## **Herb Roasted Salmon**

24.00 Per Guest  
with preserved Lemon  
Marmalade, Eggplant  
Tahini, Pickled Cucumber  
Salads and Mini Pita

## **Smoked Rib-Eye**

28.00 Per Guest  
Peppercorn Rib Eye, Blue  
Cheese Fondue, Red  
Wine Demi and Mini  
French Baguette

## **Oven-Roasted Turkey Breast**

22.00 Per Guest  
Cranberry-Apricot, Herb  
Aioli and Artisan Rolls

## **Mashed Potato Bar**

18.00 Per Guest  
Classic Whipped Potatoes  
with Shredded Cheddar,  
Scallions, Bacon and Sour  
Cream

Cauliflower Mash with  
Caramelized Leeks, Brie,  
Wild Mushrooms and  
Truffle Oil

Root Vegetable Mash with  
Roast Garlic Tahini

## **Mac and Cheese Madness**

18.00 Per Guest  
Choose 3  
Mac N Cheeses Begin  
with the Standard  
Macaroni Pasta and  
Creamy Cheese with the  
Option to add:

Caramelized Onions, Slived  
Brats and Whole Grain  
Mustard with Pretzel  
Topping

Buffalo Chicken, Cracker  
Crumbs, and Ranch  
Drizzle

Caprese Shrimp, Tomato  
Mozzarella, Focaccia  
Crumb and Balsamic  
Drizzle

## **Gourmet Focaccia**

20.00 Per Guest  
Choose 3  
Fennel Sausage with Wild  
Mushroom and Asiago  
Cheese

Eggplant, Cured Tomato,  
Ricotta and Basil

Sundried Tomato, Red  
Onions, Olives and Feta

Roma Tomatoes with Basil  
and Fresh Mozzarella

Pulled Chicken with  
Cilantro Pesto and Four  
Cheeses

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# Dinner

## Classic Dinner - Plated

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

### SALAD

Choose 1

#### **Baltimore Salad (V, Avg)**

Artisan Greens, Dried Cranberries, Peppered Goat Cheese, And Pure Maple Vinaigrette

*Included In Entrée Price*

#### **Roasted Carrot Salad (V, Avg)**

500 Degree Blistered Carrots, Herbed Goat Cheese, And Turmeric Honey

*+2.00 Per Person*

#### **Baby Romaine Salad (V, Avg)**

Petite Romaine Lettuce, Focaccia Rusk, Parmesan, Creamy Garlic

*+2.00 Per Person*

#### **Burratini (V, Avg)**

Half Cured Mozzarella, Heirloom Tomato, Basil-Kale Salad

*+3.00 Per Person*

### ENTRÉE

Choose 1

#### **Confit Leg Of Chicken (Avg)**

Garlicky Spinach And Butternut Risotto

*50.00 Per Person*

#### **Pan Seared Chicken (Avg)**

Roasted Potato, Tumeric Cauliflower, And Green Beans With Lemon Tahini

*50.00 Per Person*

#### **Braised Beef Short Ribs (Avg)**

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

*60.00 Per Person*

#### **Cast Iron Seared Tenderloin (Avg)**

Grilled Asparagus, Blue Cheese Whipped Potatoes, Roasted Garlic Demi

*65.00 Per Person*

#### **Pan Seared Salmon (Avg)**

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

*58.00 Per Person*

#### **Maryland Crab Cake**

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

*70.00 Per Person*

### DESSERT

Choose 1

*Coffee Service upon request with dessert*

#### **Specialty Flavored Local Cheesecake (V)**

*+3 per person*

#### **Flourless Chocolate Torte (AVG, V)**

with Macerated Seasonal Berries

*+3 per person*

#### **Cranberry-Misu (V)**

Tiramisu with a bright, tart twist

*+2 per person*

#### **Traditional Apple Crumb Cake (V)**

Crème anglaise

*+2 per person*

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# Dessert Tables

*\*Chef Attendant Required*

## **S'mores Board**

18.00 Per Guest

Live Torched Giant Marshmallow

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

## **Ice Cream Sundae Bar**

20.00 Per Guest

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

## **Build Your Own Mini Pies**

18.00 Per Guest

Lemon Meringue, Chocolate Creme and Banana Creme  
Built To Order

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# Bar Selections

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

## Hosted Bars

Beverages are billed on consumption.

### Deluxe

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

### Premium

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

## Specialty Cocktails

Beverages are billed on consumption.

Inner Harbor Bloody Mary  
12.00 each

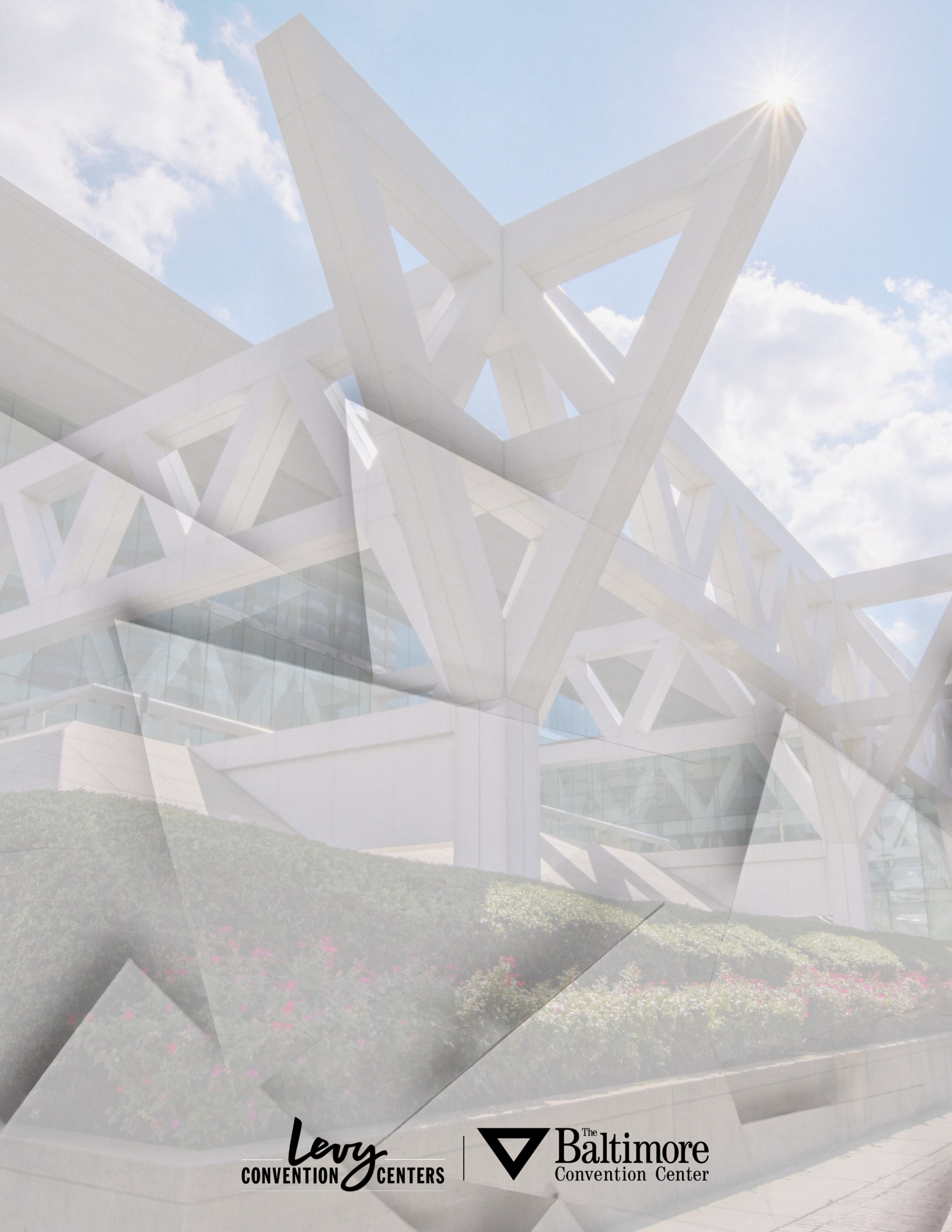
Tier 2 Vodka and House-made Old Bay  
spiced Bloody Mary Mix  
Garnish includes celery stalks, pickle spears  
& lime wedges

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

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