



CATERING MENU



Our experienced culinary staff consistently impresses guests with a delectable menu of seasonal specialties. Read on to explore the variety of cuisines we offer.

A stack of several golden-brown chocolate chip scones. The scones are arranged in a slightly overlapping manner, with some in the foreground and others receding into the background. The chocolate chips are dark and embedded in the light-colored dough. The background is a plain, bright white surface.

BREAKFAST

CATERING MENU



BREAKFAST ♦ TABLES

All breakfast tables are served with chilled juices, freshly brewed regular and decaffeinated coffees and hot herbal teas, whipped butter and assorted fruit preserves.

Rise and Shine

Seasonal Sliced Fruits and Fresh Berries
Fresh Baked Breakfast Breads and Breakfast Pastries
\$37

Classic Continental

Seasonal Sliced Fruits and Fresh Berries
Fresh Baked Breakfast Breads and Pastries
Yogurt Parfaits with Organic Granola
Cereals or Overnight Oats with
Caramelized Pineapple and Toasted Coconut
\$38

New Beginnings

Steel Cut Oatmeal with Brown Sugar, Wildflower
Honey, Agave Nectar and Assorted Dried Fruits
Seasonal Sliced Fruits and Berries
Fresh Baked Breakfast Breads and Pastries
Granola with a Selection of Dairy or Soy Milk
Plant-Based Milk – Almond, Coconut
or Oat (Additional \$5 Per Person)
\$39

All American

Seasonal Sliced Fruits and Fresh Berries
Fresh Baked Breakfast Breads and Pastries
Farm Fresh Scrambled Eggs
Choice of Applewood Bacon, Turkey Bacon
or Apple Chicken Sausage
Home-Fried Potatoes
\$48

BREAKFAST ♦ PLATED

Please select one menu item to serve your guests. All plated breakfasts are served with orange juice, freshly brewed regular and decaffeinated coffees and hot herbal teas, freshly baked breakfast breads, sliced seasonal fruits, whipped butter and assorted fruit preserves.

Crab Cake Benedict

Chesapeake Crab Cake, Poached Eggs, Roasted
Tomato, English Muffin, Old Bay Hollandaise
Homestyle Potatoes
\$49

Huevos Rancheros

Fried Egg, Chorizo, Black Beans, Tostada,
Sliced Avocado, Cotija Cheese, Pico De Gallo,
Chipotle Drizzle
Breakfast Potatoes
\$42

Traditional

Farm Fresh Scrambled Eggs
Choice of Applewood Bacon, Turkey Bacon or
Apple Chicken Sausage
Chef's Potato Hash, Roasted Tomato
\$45

Breakfast Quiche

Caramelized Onions, Mushrooms, Baby Spinach,
Roasted Roma Tomatoes, Swiss Cheese
Chicken Apple Sausage
\$44

BREAKFAST ♦ ENHANCEMENTS

Local Bagels

Regular, Chive and Raspberry Cream Cheeses
Whipped Butter
Assorted Preserves and Seasonal Jams
\$60 per dozen

Breakfast Scones

Assorted Sweet and Savory Scones
\$72 per dozen

Bakeshop Muffins

Seasonal Selection of Assorted Muffins
\$60 per dozen

Steel Cut Oatmeal

Brown Sugar
Wildflower Honey
Agave Nectar
Selection of Dried Fruits
\$7

Cold Cereals and Milk

Sweet and Whole Grain Breakfast Cereals
Selection of Dairy or Soy Milk
Plant-Based Milk – Almond, Coconut or Oat
(Additional \$5 Per Person)
\$6

CATERING MENU



BREAKFAST ♦ STATIONS

Seasonal Fruit Skewers

Seasonal Fruits and Berries
\$7 Each

Fresh Seasonal Sliced Fruit Display

Chef's Selection of Sliced Seasonal Fruits
and Fresh Berries
\$12

Bagels and Lox

Assorted Bagels, Smoked Salmon, Cream Cheeses,
Red Onions, Tomatoes and Capers
\$14

Breakfast Burrito

Scrambled Eggs, Chorizo, Roasted Potatoes,
Queso Fresco Cheese, Flour Tortillas,
Roasted Tomato Salsa
\$13

Cage-Free Egg Sandwich

Applewood Smoked Bacon, Cheddar Cheese,
Brioche
\$13

All Day Meeting Package

Breakfast: Classic Continental
AM Break: Fruit Skewers and Assorted Granola Bars
Lunch: 1856 Table
PM Break: Warm Pretzel Bites, Garden Vegetable
and Hummus Shooters
All-Day Beverage Package
\$130

Create Your Own Parfait

Plain and Vanilla Yogurts
Assorted Dried Fruits and Nuts
Shredded Coconut
Açaí
Mixed Berries
Chia and Flax Seeds
Granola
\$15

Cereals

Steel Cut Oatmeal, Granola and Assorted Cold Cereals
Brown Sugar, Raisins, Dried Cranberries, Cherries,
and Bananas
Whole, Skim and Plant-based Milks
\$12

Cage-Free Eggs and Omelet Station*

Sausage, Smoked Bacon, Ham, Peppers, Onions,
Mushrooms, Tomatoes, Spinach,
Cheddar and Swiss Cheese
\$18

Buttermilk Waffle Bar*

Strawberries, Blueberries, Bananas and Raspberries
Nutella and Peanut Butter
Chocolate Chips and Chopped, Toasted Walnuts
Whipped Creme Fraiche
\$22

Smoothies

Choice of Two:
Spinach, Cucumber, Avocado, Pineapple, Chia Seeds
Raspberry, Blackberry, Strawberry, Garden Mint
Espresso, Sweetened Condensed Milk, Cinnamon
Banana, Cocoa Powder, Yogurt, Honey
Banana, Pineapple, Coconut Milk
Peanut Butter, Banana, Yogurt, Honey
Açaí, Mango, Pineapple
\$19

**Chef attendant required.*

BEVERAGES



CATERING MENU



BEVERAGES

Pepsi Brand Soft Drinks
\$5 Each

Bubly Sparkling Waters
\$5 Each

Voss Still and Sparkling Waters
\$6 Each

Assorted Bottled Juices (Apple, Orange and Cranberry)
\$6 Each

Bottled Naked Juice Smoothies
\$7 Each

Bottled Starbucks Frappuccinos
\$7 Each

Assorted Bottles of Gatorade
\$6 Each

Iced Tea
\$65 Per Gallon

Regular and Decaffeinated Coffee
and Hot Herbal Teas
\$90 Per Gallon

All Day Beverage Package (8 Hours)

Assorted Soft Drinks, Bottled Water,
Freshly Brewed Regular and Decaffeinated Coffees
and Hot Herbal Teas
\$25

Infused Waters - Choice of Two (8 Hours)

Lime, Cucumber
Mango, Pineapple
Strawberry, Basil
Ginger, Lemon
Raspberry, Orange
\$12

Winter Beverages (90 Minutes)

Freshly Pressed Maryland Hot Apple Cider, Melted
Hot Chocolate, Cinnamon Sticks, Marshmallows
\$14

Summer Beverages (90 Minutes)

Freshly Brewed Iced Tea, Homestyle Lemonade
with Lemons, Fresh Mint, Sugar Swizzle Sticks
University Of Maryland Honey
\$14

A top-down view of a light pink ceramic bowl filled with a variety of nuts and dried fruits. The bowl sits on a light-colored wooden surface with a visible grain. Scattered around the bowl are several individual pieces of the same ingredients. The ingredients include almonds, walnuts, hazelnuts, dark raisins, orange slices, and pieces of dried fruit. The word "BREAKS" is printed in white, bold, sans-serif capital letters across the center of the bowl's contents.

BREAKS

CATERING MENU



BREAKS

Create Your Own Trail Mix

Dried Cherries, Cranberries, Banana, Papaya, Raisins and Shredded Coconut
Peanuts, Cashews, Almonds and Pecans
Chocolate Chips and M&Ms
Granola
\$16

Munch

Chocolate Chip Cookies
Pecan Brittle
Freshly Popped Popcorn and Salts
Assorted Candies: Milky Way, Snickers, Three Musketeers, M&Ms, Reese's and Butterfinger
\$22

Terp Teatime

Hot and Iced Teas
Freshly Baked Seasonal Scones
Clotted Cream
University of Maryland Honey
Assorted Fruit Preserves
Fruit Skewers
\$19

Churros y Chocolate

Traditional Churros
Salted Caramel and Chocolate Dipping Sauces
Seasonal Agua Fresca
\$15

Root Beer Floats (Chef Attendant Required)

Vanilla and Chocolate Ice Cream
Root Beer
\$14

Garden Break

Vegetable Crudit 
Roasted Pepper Hummus, Baba Ghanoush and Boursin Cheese Dip
Assorted Olives
Grilled Farm Bread, Lavash and Pitas
\$23

BREAKS ♦   LA CARTE

Assorted Macaroons

\$65 Per Dozen

Gourmet Donuts

\$75 Per Dozen

Individual Granola Bars

\$5 Each

Seasonal Fruit Skewers

\$7 Each

Freshly Baked Chocolate Chip and Oatmeal Raisin Cookies

\$65 Per Dozen

Fudge Brownies

\$65 Per Dozen

Warm Pretzel Bites with Spicy and Whole Grain Mustards

\$65 Per Dozen

Whole Fruit

\$5 Piece

Garden Vegetable and Hummus Shooters

\$6 Each



LUNCH

CATERING MENU



LUNCH ♦ TABLES

All lunch tables include artisan rolls and whipped butter, freshly brewed regular and decaffeinated coffees and hot herbal teas.

1856

Beet Salad, Arugula, Goat Cheese Crumbles,
Champagne Vinaigrette

Orzo Salad, Red Onion, Roasted Butternut Squash, Feta
Asiago Chicken Piccata, Lemon Herb Sauce

Grilled Mahi Mahi, Romesco Grilled Asparagus
Garden Vegetable Saffron Rice

Mini Lemon Curd Tart

Mini Strawberry Pistachio Cake
\$58

South of The Border

Romaine, Arugula, Frisee, Orange Segments,
Red Onion, Pickled Beets, Roasted Peppers, Bacon,
Onion and Manchego Cheese Salad
Cilantro Lime Vinaigrette

Tacos:

Ancho Chile-Cerveza Marinated Flank Steak, Grilled
Dorado and Braised Pulled Pork

Roasted Peppers, Onions, Salsa, Jicama Citrus Slaw,
Shredded Lettuce, Jalapenos

Spanish Rice, Frijoles

Guacamole, Sour Cream, Pico de Gallo, Chimichurri
Sauce, Chipotle Mayo, Queso Fresco

Bibb Leaf Lettuce Wraps, Warm Corn
and Flour Tortillas

Mexican Chocolate Layer Cake

Raspberry Passion Fruit Coconut Biscuits
\$59

Calvert's Deli

Creamy Red Bliss Potato Salad

Field Greens Medley, Tomato, Cucumber, Bacon,
Cheddar, Red Onion, Quinoa, Dried Cranberries
Red Wine, Buttermilk Herb and Dijon Vinaigrettes

Roasted Seasonal Vegetable Display

Pre-Made Sandwiches

Classic Turkey Club

Roasted Turkey, Applewood Smoked Bacon on
12 Grain Bread

Corned Beef Special

Corned Beef, Swiss Cheese, Cole Slaw, Thousand
Island Dressing on Rye Bread

Roast Beef and Cheddar

Roast Beef, Vermont Cheddar, Horseradish Mayo,
Crispy Fried Onions on Mini Kaiser Roll

Chocolate Chip Cookies

Miniature Cheesecakes

\$59

Soups

Seasonal Soups Available Upon Request

\$5 Per Person

A Trip To The Med

Panzanella Salad

Rustic Farm Bread, Roma Tomatoes, Radicchio,
Arugula and Frisee Lettuces, Cucumbers, Kalamata
Olives, Red Wine Vinaigrette

Roasted Seasonal Vegetable Salad

Caprese Salad

Tomato, Mozzarella and Virgin Olive Oil

Chicken Breast Puttanesca

Tomatoes, Capers, Olives and Roasted Peppers

Beef Tenderloin Medallions, Portobello,
Madeira Reduction

Rosemary Garlic Roasted Fingerling Potatoes

Sautéed Green and Yellow Waxed Beans
with Shaved Parmesan

Mini Red Velvet Sponge Cake

White Chocolate Macadamia Nut Cookies

\$63

CATERING MENU



LUNCH ♦ PLATED

All plated lunches are three course menus. Please select one soup or salad, one entrée and one dessert to serve your guests. Plated lunches are served with artisanal rolls and whipped butter, freshly brewed regular and decaffeinated coffees and hot herbal teas.

Soups

Broccoli Soup
Spinach and Roasted Shitake Mushrooms
Roasted Tomato Soup with Vermont Cheddar Crouton

Salads

Crisp Romaine Tossed in Traditional Caesar Dressing
Garlic Toasted Focaccia and Shaved
Parmesan Reggiano
Mesclun Mix, Tomatoes, Feta Cheese, Red Onion,
Cucumber and Olives
Oregano Virgin Olive Oil Vinaigrette
Spinach Leaves, Radicchio, Candied Walnuts
and Pears
Dijon Vinaigrette
Roasted Brussels Sprouts, Cauliflower, Carrots
and Beets
Citrus Yogurt Dressing

Entrees

Sea Bass, White Wine Emulsion, Swiss Chard,
Yukon Gold Potatoes
\$55
Salmon Fillet, Baby Spinach
Roasted Corn-Tomato Vinaigrette
\$54
Lemon, Garlic and Herb Halibut, Roasted Fingerling
Potatoes and Haricot Verts
\$65
Ancho-Rubbed Pork Tenderloin with Tomatillo Sauce
and Fragrant Jasmine Rice
\$53
Seared Chicken Breast, Parmesan Polenta and Italian
Market Vegetables
Mushroom Madeira Demi-Glace
\$50
Roasted Chicken, Fingerling Potatoes and Asparagus
Tomato Saffron Reduction
\$50
Petite Filet of Beef, Truffle Yukon Potato Wedges
Madeira Sauce
\$60

Desserts

Apple Tartlet, Vanilla Bean Cream Fraiche
Milk Chocolate Dulce de Leche, Chocolate Dacquoise
Passion Fruit Tart, Whipped Cream, Raspberry
Lemon Meringue Tartlet
Carrot Cake, Cream Cheese Icing

A close-up photograph of several skewers of grilled shrimp on a dark, charred grill. The shrimp are cooked to a golden-orange hue and are garnished with fresh green herbs, including rosemary and parsley. A large, halved yellow lemon is positioned on the left side of the grill, also showing signs of grilling. The background is dark and textured, emphasizing the vibrant colors of the food.

HORS D'OEUVRES

CATERING MENU



HORS D'OEUVRES ♦ BUTLER PASSED

*Hors d'oeuvres are sold in increments of 25 pieces.
All pricing is per piece.*

Cold

Cheesesteak Bruschetta
\$8

Caprese Skewer, Cherry Tomato, Basil, Fresh
Mozzarella and Balsamic Drizzle
\$7

Goat Cheese Toast, Mushroom Tapenade
\$8

Grilled Shrimp, Tomato Horseradish Mousse
\$8

Smoked Chicken Mousse, Parmesan Crisp
on Croustade
\$8

Beef Tenderloin Crostini, Caramelized Onion
\$9

Smoked Salmon Pumpernickel Toast, Red Onion,
Capers
\$9

Tuna Tartare, Wonton Crisp, Tobiko Caviar
\$9

Warm

Mini Maryland Crab Cake, Old Bay Remoulade
\$9

Shrimp Tempura, Maple Glaze
\$9

Wild Mushroom Tart
\$8

Crispy Phyllo Asparagus, Asiago Cheese
\$8

Fig and Caramelized Onion Tart, Goat Cheese
\$8

Vegetable Pot Stickers, Ginger Soy Dipping Sauce
\$7

Nashville Hot Chicken, Spicy Cayenne Chili Oil
\$8

Miniature Beef Wellington
\$9

Beef Satay, Bourbon Maple Syrup
\$9

Candied Apple Pork Belly, Brown Sugar Glaze
\$9

Grass-Fed Baby Lamb Chops with Bearnaise Sauce
\$9



A close-up photograph of a wooden cutting board filled with several sliders. Each slider is a small sandwich on a round roll, filled with a slice of meat, a slice of cheese, and a leaf of green lettuce. A wooden skewer is inserted into the top of each slider. The sliders are arranged on a white platter. The background is slightly blurred, showing a red object and a white surface with some markings.

DISPLAYS & STATIONS

CATERING MENU



DISPLAYS AND STATIONS

Display stations must be purchased for the number of guaranteed guests.

Crab Cake Station*

Chesapeake Lump Crab Cake
Maryland Corn Succotash
\$28

Chicken Wings

Selection of Dipping Sauces: Southern-Style BBQ, Korean BBQ, Jerk Seasoned, Spicy Honey
Carrot and Cabbage Slaw, Siracha Aioli
Blue Cheese and Ranch Sauces
\$23

Slider Bar

Philly Cheesesteak, Shaved Ribeye, Caramelized Onions and Shaved Cooper Sharp Cheese
Chicken Cutlet, Broccoli Rabe and Lemon Aioli
Vegetable Slider, Portobello Mushroom, Roasted Pepper and Spinach on Brioche
\$29

Pasta Station*

Pastas: Tortellini, Whole Wheat Penne and Cheese Ravioli
Vegetables: Mushrooms, Spinach, Bell Peppers, Broccoli and Chopped Tomatoes
Sauces: Parmesan Cream Sauce, Tomato in Basil Broth and Garlic Butter Sauce
Served with Grated Parmesan and Crushed Red Pepper Flakes
\$27

Dumpling Station

Edamame, Kale and Vegetable and Peking Duck
Dumplings
Assorted Dipping Sauces
\$28

Seafood Display

Choice of Shrimp, Clams, Oysters or Crab Claws
Served on Ice with Cocktail and Hot Sauces
\$11 per piece

Cheese Display

Assorted Domestic and Imported Cheeses
Grilled Breads, Almonds, Chutneys and Dried Fruits
Assorted Pita, Specialty Breads and Boursin Cheese Dip
\$20

Vegetable Crudité

Baby Carrots, Cucumber, Broccoli, Celery, Jicama, Cauliflower
Buttermilk Herb and Maytag Blue Cheese Dips
Assorted Pita and Specialty Breads and Boursin Cheese Dip
\$20

Grilled Vegetable Board

Grilled Eggplant, Yellow Squash and Zucchini
Marinated in Savory Herbs and Grilled to Perfection
Romesco, Traditional Hummus, Jalapeno Feta Dip
\$19

Charcuterie Display

Assortment of Cured Meats
Grilled Breads
Chutney and Goat Butter
\$23

Tenderloin of Beef Carving Station*

Brioche Buns
Horseradish Sauce, Mayonnaise and Dijon Mustard
\$675 / Serves 25

Herb Roasted Turkey Breast Carving Station*

Cranberry Relish, Creole Mustard and Whole Grain Rolls
\$600 / Serves 30

Barbecued Smoked Pork Loin Carving Station*

Coleslaw and Miniature Potato Rolls
\$500 / Serves 25

Seared Sirloin of Beef Carving Station*

Port Demi-Glace Sourdough Bread and Horseradish Cream Sauce
\$675 / Serves 40

Crusted Lamb Rack Carving Station*

Brioche Buns
Rosemary Dijonnaise and Mint Reduction
\$90 / Rack (Eight Lamb Chops)

*Chef attendant required. Each chef attendant is \$200.

A photograph of a chef's line in a kitchen. In the foreground, a white plate is in sharp focus, featuring a seared fish fillet with a golden-brown crust. The fish is served atop a bed of vibrant vegetables, including sliced red and orange bell peppers and green asparagus. A thin, decorative line of green sauce is visible at the base of the vegetables. A small garnish of fresh green herbs is placed on top of the fish. The background shows several other identical plates, slightly out of focus, extending into the distance. A person in a white chef's uniform is visible in the far background, blurred. The overall scene is brightly lit, typical of a professional kitchen environment.

DINNER

CATERING MENU



DINNER ♦ TABLES

All dinner tables include artisan rolls and whipped butter, freshly brewed regular and decaffeinated coffees and hot herbal teas.

Terp Alley

Radicchio, Frisee Salad Asiago, Grape Tomatoes,
Citrus-Roasted Shallot Vinaigrette

Roasted Beet and Cauliflower Salad, Candied Walnuts,
Citrus Crème Fraiche

Seared Mahi Mahi, Brown Butter Sauce

Roasted Chicken, Scallions, Salsa Verde

Beef Medallion, Wild Mushroom and Port Wine Sauce

Roasted Asparagus and Butternut Squash

Potatoes with Garlic and Thyme

Berry, Mocha and Chocolate Miniature Cheesecakes
\$95

M Circle

Spinach, Frisee, Field Greens, Charred Trio of Baby
Tomatoes, Citrus Toasted Sunflower Seeds and
Champagne Vinaigrette

Beef Tenderloin Medallions, Creamy Spinach Puree
and Sliced Portobellos

Sea Bass, Potato and Cauliflower Puree

Roasted Chicken Breast, Eggplant and Tomato Broth
and Roasted Truffled Fingerling Potatoes

Roasted Vegetables, Carrot, Asparagus, Butternut and
Yellow Squash

Carrot Cake

Mini Chocolate Hazelnut Beignets

Chocolate Praline Crunch Bar
\$89

Chesapeake Bay

Maryland Crab Chowder
Smoked Bacon, Yukon Gold Potatoes

Arugula and Frisee Salad, Pomegranate, Pear, Candied
Walnuts, Pickled Cauliflower and Carrots,
Orange Vinaigrette

Quinoa Salad, Currants, Grape Trio, Cous Cous,
Cucumbers

Grilled Salmon, Tomato Chive Vinaigrette

Grilled Chicken Breast, Red Onions, Roasted
Tomatoes, Citrus Thyme Broth Charred

Roasted Corn and Asparagus Succotash

Crispy Yukon Potatoes, Malt Vinegar

Chocolate Chip Cannoli

Lemon Meringue Tart
\$83

CATERING MENU



DINNER ♦ PLATED

All plated dinners are three course menus. Please select one soup or salad, one entree and one dessert to serve your guests. Plated dinners are served with warm rolls and whipped butter and coffee and tea service.

Soups

- Wild Mushroom Soup with Truffle
- Broccoli Cheddar Soup, Spinach and Roasted Shitake
- Butternut Squash Soup, Crostini
- Maryland Crab Chowder, Smoked Bacon and Yukon Gold Potatoes
- Chilled Yukon Potato Soup
- Cauliflower Soup with Dill Sour Cream

Salads

- Crisp Romaine, Garlic Toasted Focaccia, Shaved Parmesan Reggiano and Traditional Caesar Dressing
- Butter Lettuce, Red Oak and Mache, Feta Crumbles, Kalamata Olives, Roasted Tomato and Onion and Lemon-Oregano Vinaigrette
- Lola Rosa, Mizuna and Spinach Salad, Fuji Apples, Goat Cheddar Cheese, Caramelized Walnuts and Citrus Vinaigrette

Entrées

- Jumbo Lump Crab Cake
Parsnip Potato Puree and Meyer Lemon Chive Sauce
\$89
- Seared Salmon
Potato Puree, Wilted Spinach and White Wine Emulsion
\$87
- Grilled Sea Bass
Roasted Fingerling Potatoes and Grilled Asparagus
Garlic Parsley Butter
\$92
- Pan-Seared Chicken
Parmesan Polenta and Wild Mushroom
Madeira Demi-Glace
\$81
- Grilled Herb Chicken Breast
Roasted Quinoa and Sage Port Wine Demi-Glace
\$80
- Grilled Filet Mignon
Rustic Potato, Roasted Shallot Demi-Glace
\$90
- New York Strip Steak
Cipollini Onion Roasted Potatoes, Shiraz Reduction
\$88

Desserts

- Lemon Meringue Tart, Shortbread Crust, Lemon Curd
- Almond Apple Tart, Salted Caramel, Anglaise
- Raspberry Chocolate Ganache
- New York Style Cheesecake, Strawberry Compote
- Triple Chocolate Charlotte Cake
- Salted Caramel Cake, Seasonal Berries

CATERING MENU



BAR ♦ PREFERRED BRANDS PACKAGE

New Amsterdam Vodka
Beefeater Gin
Bacardi Silver Rum
Jim Beam Bourbon
Seagram's VO Whiskey
Dewar's White Scotch
Jose Cuervo Gold Tequila
E&J Brandy
Hotel Select Red and White Wines
Domestic and Imported Beers
Soft Drinks and Juices

*First Hour - \$21 per person
Each Additional Hour - \$14 per person*

BAR ♦ PREMIUM BRANDS PACKAGE

Grey Goose Vodka
Tanqueray Gin
Bacardi Silver Rum
Maker's Mark Bourbon
Jack Daniels Whiskey
Johnny Walker Black Scotch
Patron Silver Tequila
Hennessy Cognac
Hotel Select Red and White Wines
Domestic and Imported Beers
Soft Drinks and Juices

*First Hour - \$24 per person
Each Additional Hour - \$17 per person*

BAR ♦ CONSUMPTION

Preferred Brands Liquor
\$12 per glass
Premium Brands Liquor
\$14 per glass
Hotel Select Red and White Wines
\$12 per glass
Domestic Beers
\$7 per bottle
Imported Beers
\$8 per bottle
Soft Drinks and Bottled Waters
\$4 each

BAR ♦ CASH (INCLUSIVE PRICING)

Preferred Brands Liquor
\$14 per glass
Premium Brands Liquor
\$16 per glass
Hotel Select Red and White Wines
\$14 per glass
Domestic Beer
\$8 per bottle
Imported Beers
\$9 per bottle
Soft Drinks and Bottled Waters
\$5 each

*Bartenders are required for all service of alcohol and are charged at \$175 per four hours. The Hotel requires one per 50 guests.
Cashiers are required for all cash bars and are charged at \$175 per four hours. The Hotel requires one per 50 guests.*

CATERING MENU



THE FINE PRINT

- All pricing is per person unless specifically noted otherwise.
- Service charge, currently 25%, is applicable to all costs. Sales tax is currently 6% for food and service charge and 9% for alcohol. Both service charges and sales taxes are subject to change.
- Buffets pricing is based on a continuous service time of 60 minutes for breakfast, 30 minutes for breaks and 90 minutes for lunch and dinner. Should you wish to extend your buffet time, please speak with your Catering Manager for pricing.
- A minimum guest count of 25 people is required for all hot buffets.
- Our culinary team would be delighted to customize menus to meet your specific needs/requests. Please speak to your Catering Manager for further details.
- Please speak to your Catering Manager regarding special dietary restrictions (vegetarian, vegan, gluten-free, etc.).
- Package pricing is subject to change. Pricing will be confirmed with a signed contract.
- All food and beverage must be supplied and prepared by The Hotel and consumed in the event space (with the exception of a wedding cake). No food or beverage may be removed from the property.
- In accordance with Maryland State Beverage Licensing, The Hotel is responsible for supplying all products and bar labor for any alcohol-related services.
- Self-service bars are not permitted. Any generated cash bar sales are applied toward the food and beverage minimum. Food service is required with all bars.
- Bartenders are required for all services of alcohol and are charged \$175 per four hours. The Hotel requires one per 50 guests.
- Seven business days prior to the function date, the final guaranteed number of attendees (and a breakdown of entrée counts) must be submitted to The Hotel. If the guarantee is not submitted, the contracted guest count will become the guarantee. After this date, the guarantee may increase based upon availability, but may not decrease.
- All vendors contracted by our clients are required to follow all Hotel guidelines, including any state and local guidelines that might be in effect, such as wearing of masks, social distancing requirements, etc. All requirements will be provided in advance and are subject to change.
- Vendor names and contact information are to be provided to your Catering Manager at least seven business days prior to the event date. All vendors are subject to Hotel approval and are required to supply adequate proof of insurance a minimum of 10 business days in advance of the event date. The Hotel is not responsible for any items brought onto the premises by outside vendors nor their performance.