



## 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 round and slightly irregular in shape, with a craggy, textured surface. They are studded with dark chocolate chips. The stack is arranged in a slightly overlapping manner, with one scone in the foreground leaning against the others. 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 Steel Cut Oatmeal 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 is placed on a light-colored wooden surface with a visible grain. Scattered around the bowl are several individual pieces of the same ingredients, including almonds, raisins, dried apricots, and candied citrus pieces. The word "BREAKS" is printed in white, bold, sans-serif capital letters in the center of the bowl.

**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  
\$52  
Salmon Fillet, Baby Spinach  
Roasted Corn-Tomato Vinaigrette  
\$54  
Lemon, Garlic and Herb Halibut, Roasted Fingerling  
Potatoes and Haricot Verts (*Seasonal*)  
\$65  
Ancho-Rubbed Pork Tenderloin with Tomatillo Sauce  
and 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, showing its charred and juicy interior. The background is dark and textured, emphasizing 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 Chimichurri 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, containing a slice of cheese, a piece of meat, and a leaf of green lettuce. A wooden skewer is inserted into the top of each slider. The sliders are arranged in rows on a light-colored wooden board, which is placed on a white surface. 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 and Whole Wheat Penne  
Vegetables: Mushrooms, Spinach, Bell Peppers, Broccoli and Chopped Tomatoes  
Sauces: Parmesan Cream Sauce, Tomato and Herb Broth, and Basil Pesto Sauce  
Served with Grated Parmesan and Crushed Red Pepper Flakes  
\$25

#### 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 dark, charred crust. The fish is stacked on top of a colorful vegetable medley consisting of 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, arranged in a line on a stainless steel countertop. A person in a white chef's uniform is visible in the far background, blurred. The overall lighting is bright and professional.

**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 with Mango Salsa

Roasted Chicken Breast, 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  
\$86
- Grilled Sea Bass  
Roasted Fingerling Potatoes and Grilled Asparagus  
Garlic Parsley Butter  
\$87
- 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.