our chef

CHEF TULSI GIRI

EXECUTIVE CHEF AT
FOUR SEASONS HOTEL BALTIMORE

Baltimore has recently been acclaimed as one of the top foodie cities by Zagat, and Four Seasons Hotel Baltimore is proud to have Executive Chef Tulsi Giri to continue this trend.

Whether sourcing local ingredients or customizing menus for any type of occasion, Chef Tulsi uses his food to make an emotional connection to reflect any group's tastes.

A native of Nepal with 17 years in the industry, Giri's career has spanned the globe, from Abu Dhabi and Dubai to San Francisco, Las Vegas and now, Baltimore. He loves creating new dishes and distinctive presentation methods, and his passion for cooking - which began at age 14 - is evident with each dish he presents. In Giri's words: “The eyes eat first, followed by the nose and tongue.” Giri vows to deliver exquisite, top quality dishes using the best locally sourced ingredients. His goal? To create lasting culinary memories for guests.

Prior to joining the Four Seasons Hotel Baltimore team, Giri worked at the Aria Resort Casino in Las Vegas, the Mandarin Oriental Hotel in Las Vegas, the Fairmont Hotel in San Francisco, the Burj Al Arab in Dubai, the Emirates Palace Hotel in Abu Dhabi, and the Beach Rotana Hotel & Towers in Abu Dhabi. Giri is honored to be part of the Four Seasons family and is an integral part of Baltimore's burgeoning culinary scene.
morning

Our Chef

**Morning**
- Breakfast buffet
- Plated breakfast
- Brunch

Midday
Evening
Beverage
Enhancements
Notes
Contact
EVERYDAY BREAKFAST BUFFET
34.00 per guest
Danish, Croissants, Mini Muffins & Scones
Gluten Free pastries available upon request
Assorted Cold Cereals, Whole & Skim Milks
Non-Dairy Milk available upon request
Individual Organic Yogurts
Orange, Grapefruit & Juice of the Day
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Mighty Leaf® Hot Teas

HARBOR EAST BREAKFAST
54.00 per guest
Danish, Croissants, Mini Muffins & Scones
Gluten Free pastries available upon request
Seasonal Sliced Fruit, Berries
Scrambled Farm Fresh Eggs
Broiled Tomatoes
Applewood Smoked Bacon
Chicken Sausage
Harbor Skillet Potatoes
Fruit Preserves, Butter
Orange, Grapefruit & Juice of the Day
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Mighty Leaf® Hot Teas
Substitutions may incur an additional fee
Less than 20 guests will incur a 95.00 labor fee

BUILD YOUR OWN BREAKFAST
49.00 per guest
Everyday Breakfast Buffet + Enhancements
Choose one enhancement from each of the 3 sections:
Eggs, Meats, Grains & Starches
# breakfast buffet

## + ENHANCEMENTS

Enhance your breakfast with the items below • Priced Per Item Per Person

<table>
<thead>
<tr>
<th>EGGS</th>
<th>7.00</th>
</tr>
</thead>
</table>
| Egg Soufflé  
Aged Cheddar, Chives | |
| Egg White Soufflé  
Goat Cheese  
Sun-dried Tomato | |
| Breakfast Burrito  
Chorizo Sausage, Eggs  
Scallion, Oaxaca Cheese | |
| Crab Quiche  
Eggs, Goat Cheese  
Old Bay- Add 3.00 | |
| Scrambled  
Farm Fresh Eggs  
Cherry Tomatoes | |

<table>
<thead>
<tr>
<th>MEATS</th>
<th>6.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applewood Smoked Bacon</td>
<td></td>
</tr>
<tr>
<td>Pork Sausage</td>
<td></td>
</tr>
<tr>
<td>Chicken Sausage</td>
<td></td>
</tr>
<tr>
<td>Canadian Bacon</td>
<td></td>
</tr>
</tbody>
</table>

## WARM & SWEET | 10.00

select two

| Brioche French Toast | | | |
| Buttermilk Pancakes | | | |
| Belgian Waffles | | | |

Select 1 Additional Topping:  
Vanilla Whipped Cream, Berry Compote  
Fresh Berries, Sliced Banana, Coconut Almonds, Chocolate Chips

## SPECIALTY FRUIT | 7.00

| Individual Fruit Salad Cup | | | |
| Seasonal Sliced Fruit Platter | | | |
| Greek Yogurt Parfait  
Berry Compote, Granola | | | |
| Individual Organic Yogurt  
Fruit, Plain, Low-fat | | | |

## GRAINS & STARCHES | 7.00

| Steel Cut Oatmeal  
Brown Sugar, Dried  
Cranberries, Steamed Milk | | | |
| Anson Mills White  
Cheddar Grits | | | |
| Harbor Skillet Potatoes | | | |
| Classic Hash Browns | | | |

## MEATS | 6.00

| Applewood Smoked Bacon | | | |
| Pork Sausage | | | |
| Chicken Sausage | | | |
| Canadian Bacon | | | |

## SAVORY | 10.00

| English Muffin  
Scrambled Eggs, Applewood Smoked Bacon, Sharp Cheddar | | | |
| Buttermilk Cheddar Biscuit  
Scrambled Eggs  
Grilled Country Ham | | | |
| Eggs Benedict  
Poached Egg, Canadian Bacon, Hollandaise Sauce | | | |
| New York Style Bagels  
Cream Cheese  
Plain, Low-fat, Herb | | | |
| Cedarwood Smoked Salmon  
Tomato, Capers, Lemon | | | |
| Chilaquiles  
Tomatillo Salsa, Shredded Chicken Tortilla, Queso Fresco  
Sour Cream | | | |

## GRAINS & STARCHES | 7.00

| Steel Cut Oatmeal  
Brown Sugar, Dried  
Cranberries, Steamed Milk | | | |
| Anson Mills White  
Cheddar Grits | | | |
| Harbor Skillet Potatoes | | | |
| Classic Hash Browns | | | |

## MADE-TO-ORDER OMELETS | 20.00

Requires a Chef Attendant

Made with your choice of  
Whole Country Eggs or Egg Whites

Fillings to include:  
Swiss, Cheddar, Feta, Country Ham, Bacon Spinach, Bell Peppers, Onion, Mushrooms Tomatoes, Herbs

+ Add Jumbo Lump Crab Meat  
5.00 per guest

Less than 20 guests will incur a 95.00 labor fee
breakfast buffet

BEVERAGES

SEASONAL JUICE BAR
12.00 per person

LAVAZZA STATION*
Priced on Consumption

Espresso - 8.00
Cappuccino - 8.00
Latte - 8.00
Hot Chocolate - 6.00
Seasonal Fruit Smoothies & Shakes - 10.00

Accompanied by Whole, Skim, & Almond Milk
Whipped Cream, Assorted Flavored Sauces & Syrups

* Barista required at 250.00 per 50 guests for up to 4 hours. Each additional hour is 50.00 per hour. Available in Select Locations.

COCKTAILS
Priced on Consumption

Bloody Mary*
Regular and Spicy Housemade Bloody Mary Mix
Celery, Olives, Old Bay Seasoning

Skyy - 12.00
Absolut - 13.00
Grey Goose - 14.00

Mimosa and Bellini*
Fresh Orange Juice, Peach Puree

Enza Prosecco - 10.00
Ferrari Brut Blanc de Blancs NV - 12.00
Louis Roederer - 17.00

* Bartender required at 175.00 per 75 guests
plated breakfast

Priced per person

**ADD A FIRST COURSE**
7.00 per guest
Seasonal Fruit Cup
Mint Syrup
Greek Yogurt Parfait
Berry Compote, Granola
Breakfast Grain Medley
Quinoa, Dried Fruit, Coconut

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**AMERICAN CLASSIC**  |  **36.00**
Scrambled Farm Fresh Eggs
Potato Hash, Broiled Roma Tomato
Applewood Smoked Bacon
Country Pork Sausage

**HEALTHY START**  |  **38.00**
Egg White Frittata, Asparagus
Sun-dried Tomatoes, Goat Cheese
Vegetable Hash, Baked Portobello

**MARYLAND BREAKFAST**  |  **48.00**
Poached Eggs, English Muffin
Lump Blue Crab Meat, Spinach
Old Bay Hollandaise

**EGGS BENEDICT**  |  **42.00**
Poached Eggs, English Muffin
Smoked Salmon or Canadian Bacon
Hollandaise Sauce, Potato Hash,
Broiled Roma Tomato

**FRENCH TOAST**  |  **32.00**
Brioche French Toast
Maple & Rum Glazed Apples, Pecans
Vermont Maple Syrup, Whipped Butter

Each Menu is Served With:
Choice of Orange or Grapefruit Juice
Bakery Basket
Freshly Brewed Coffee, Decaffeinated
Coffee, Assorted Mighty Leaf® Hot Teas
brunch

Less than 20 guests will incur a $125.00 labor fee

THE MORNING AFTER
85.00 per guest

Served with Freshly Brewed Regular & Decaffeinated Coffee
Assorted Mighty Leaf® Hot Teas
Orange Juice, Grapefruit Juice & Juice of the Day

Fresh from the Bakery
Croissants, Mini Muffins, Danish
Fruit Preserves & Butter

Seasonal Sliced Fruit Platter & Berries

Bagels & Lox
Assorted Bagels, Cream Cheese, Lite Cream Cheese, Herb Cream Cheese, Chopped Onion, Chopped Tomato, Capers & Cedarwood Smoked Salmon

Blackened Atlantic Salmon
Sautéed Rainbow Chard, White Balsamic Sauce

Buttermilk Fried Chicken
Smoky BBQ Sauce

Applewood Smoked Bacon

Harbor Skillet Potatoes

Spinach & Mushroom Quiche

Caesar Salad
Romaine Lettuce, Croutons, Shaved Parmesan
Caesar Dressing

Quinoa and Lentil Salad
Roasted Butternut Squash, Citrus Vinaigrette

COCKTAILS
Priced on Consumption

Bloody Mary Bar*
Regular and Spicy Bloody Mary Mix
Celery, Olives, Old Bay, Spiced Shrimp
Skyy - 12.00
Absolut - 13.00
Grey Goose - 14.00

Mimosa or Bellini Bar*
Enza Prosecco - 10.00
Ferrari Brut Blanc de Blancs NV - 12.00
Louis Roederer - 17.00

* Bartender required at 175.00 per 75 guests

Less than 20 guests will incur a $125.00 labor fee
## Brunch Bars

### Bloody Mary Bars

<table>
<thead>
<tr>
<th>The Classic</th>
<th>Kicked Up</th>
<th>Baltimore's Best</th>
</tr>
</thead>
<tbody>
<tr>
<td>Titos Vodka</td>
<td>Absolut Vodka</td>
<td>Ketel One Vodka</td>
</tr>
<tr>
<td>Skyy Vodka</td>
<td>Ketel One Vodka</td>
<td>Grey Goose Vodka</td>
</tr>
<tr>
<td>Traditional Housemade Bloody Mary Mix</td>
<td>THE CLASSIC and Fresh Vegetables</td>
<td>KICKED UP and Spiced Shrimp, Crab Claws</td>
</tr>
<tr>
<td>Classic Garnishes and Mix-Ins</td>
<td>Peppered Bacon</td>
<td>Blue Cheese Stuffed Olives</td>
</tr>
<tr>
<td>17.00 per guest</td>
<td>and Enhanced Sauce Selection</td>
<td>and Cheese Skewer</td>
</tr>
<tr>
<td>17.00 per guest</td>
<td>20.00 per guest</td>
<td>25.00 per guest</td>
</tr>
</tbody>
</table>

### Mimosa & Bellini Bars

<table>
<thead>
<tr>
<th>The Classic</th>
<th>Bubble Up</th>
<th>Baltimore's Best</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pere Tresor Cava Brut</td>
<td>Louis Roederer</td>
<td>Veuve Clicquot Yellow Label</td>
</tr>
<tr>
<td>Orange &amp; Peach Juices</td>
<td>THE CLASSIC and 2 Upgraded Juices</td>
<td>BUBBLE UP and 6 Fruit Juice Options</td>
</tr>
<tr>
<td>Assorted Fresh Fruits</td>
<td>Premium Garnishes</td>
<td>Fresh Fruit Popsicles</td>
</tr>
<tr>
<td>15.00 per guest</td>
<td>18.00 per guest</td>
<td>Upgraded Garnishes</td>
</tr>
<tr>
<td>15.00 per guest</td>
<td>18.00 per guest</td>
<td>25.00 per guest</td>
</tr>
</tbody>
</table>

*All prices are for 1.5 Hour Bar*
breaks

20 guest minimum • 1 hour service
Less than 20 guests will incur a 95.00 labor fee.

**CAMDEN YARDS | 25.00 per guest**
- Old Bay & Honey Roasted Peanuts
- Individual Bags of Cracker Jacks and Butter Popcorn
- Miniature Corn Dogs, Yellow Mustard
- Housemade Miniature Sausage
- Relish, Fried Onions, & Grain Mustard
- Old Fashioned Root Beer

**UTZ BREAK | 22.00 per guest**
- Assorted Chocolate Dipped Salted Pretzels
- Bags of Assorted Utz Chips & Pretzels
- Soft Pretzels, Beer Cheese Dip
- Coke & Diet Coke (1 per person)

**FARMERS MARKET | 22.00 per guest**
- Artisanal Cheese Board
- Dried & Fresh Fruit, Nuts & Honeycomb
- Individual Local Vegetable Crudité, Ranch Dip
- Old Bay & Sea Salt Hand Cut Chips
- Crispy Baguette, Fruit & Nut Crisps, Crackers

**MEDITERRANEAN | 30.00 per guest**
- Baba Ganoush, Hummus, Fattoush
- Labneh with Zaatar
- Halloumi, Oregano
- Pita Bread, Lavash Chips

**PRIME TIME | 18.00 per guest**
- Movie Theater Style Popcorn
- House Made Caramel Corn & Kettle Corn
- Assorted Toppings to Include:
  - Old Bay, Truffle Salt, Butter, Parmesan
- Icy Cold Assorted Sodas (1 per person)

**MEETING ROOM AMENITY**
After a Morning or Afternoon Break, surprise your guests with a meeting room amenity. Ask your Catering or Conference Services Manager for details.
breaks

20 guest minimum • 1 hour service
Less than 20 guests will incur a $95.00 labor fee.

**COOKIES & MILK** | $18.00 per guest
Freshly Baked Cookies *select 3*
Chocolate Chip, Apple Praline
Everything, Peanut Butter, Oatmeal
Chilled Miniature Regular & Chocolate Milk Jugs

**COFFEE HOUSE** | $18.00 per guest
Iced Coffee Station
Vanilla, Hazelnut & Chocolate Syrups
Mini Warm Chocolate Glazed
& Cinnamon Sugar Donuts
Cinnamon Sugar Dusted Churros

**SAY CHEESE** | $20.00 per guest
Macaroni & Cheese Fritters
Miniature Grilled Cheese Bites
Baked Brie Tartlet, Apricot Jam

**VEG OUT** | $22.00 per guest
Crispy Seasonal Vegetable Chips
White Bean Hummus, Vegetable Crudite
Naked Juice Shooters

**MIX IT UP** | $22.00 per guest
Seasonal Dried Fruits
Assorted Roasted Nuts
M&M’s, Golden Raisins & Coconut

**COCO LOCO** | $25.00 per guest
Chocolate BonBons
Chocolate Truffle Pops
Filled with White, Milk or Dark Chocolate
Assorted Chocolate & Candy Toppings

**DON’T BE CRABBY** | $28.00 per guest
Warm Crab Dip, Waffle Fries
Old Bay Chips, Onion Dip
Crab Deviled Eggs, Grain Mustard
Crispy Shallots
breaks a la carte

HEALTHY & ENERGY BOOSTS

Whole Seasonal Fruit 48.00 per dozen or 5.00 each on Consumption
Fresh Fruit Kabobs, Honey Yogurt Dipping Sauce 60.00 per dozen
Individual Organic Yogurt: Fruit, Plain & Low-Fat 7.00 each
Bars: Cliff, Nature Valley, Kind Assortment 40.00 per dozen or 4.00 each on Consumption
Fruit & Nut Trail Mix 24.00 per pound - 2 pound minimum
Berry Smoothie Shooters, Local Honey 8.00 each

SWEET TREATS

Assorted Home-Style Cookies 44.00 per dozen
Decadent Chocolate Brownies 46.00 per dozen
Cream Puffs 46.00 per dozen
Chocolate Dipped Strawberries 40.00 per dozen
Blueberry Clafoutsis 48.00 per dozen
Mini Warm Chocolate Glazed & Cinnamon Sugar Donuts 14.00 per person
Caramel, Chocolate & Raspberry Dipping Sauces
Assorted French Macarons 48.00 per dozen
Chocolate Dipped Salted Pretzels 42.00 per dozen

SAVORY

Tortilla Chips, Guacamole, Pico de Gallo 48.00 per platter serves 12
Artisanal Cheese Board, Dried Fruits, Baguette 100.00 per platter serves 12
Freshly Popped Popcorn, Butter or Truffle 40.00 per bowl serves 12
Hummus, Marinated Olives, Pita Bread 52.00 per platter serves 12
Bagged Utz Snacks: Plain & Flavored Chips, Pretzels 44.00 per dozen Assortment
Garden Crudités, Buttermilk Dill Dip 48.00 per platter serves 12
Assorted Mini Bagels 48.00 per platter serves 12
Tea Sandwiches - select 3 60.00 per dozen - 2 dozen minimum
Curried Chicken Salad, Golden Raisins, Whole Wheat Roll
Egg Salad and Watercress on White Toast
Smoked Salmon, Dill Cream Cheese on Rye Bread Roll
Hummus, Shredded Carrots, Shredded Romaine, Soft Pita Round
Sliced Cucumber, Herb Goat Cheese, Rosemary Roll
beverage enhancements

A LA CARTE BEVERAGES

Freshly Brewed Lavazza
Regular & Decaffeinated Coffee
Assorted Mighty Leaf ® Hot Teas
Freshly Brewed Iced Tea
Lemonade
Lavazza Iced Coffee
Assorted Retro Bottled Sodas
Coke, Diet Coke, Sprite
Vitamin Water, Red Bull & Red Bull Lite
Coconut Water
Fruit Enhanced Water Station
Bottled Water
Still: Evian
Sparkling: San Benedetto

89.00 per gallon
75.00 per gallon
78.00 per gallon
89.00 per gallon
5.50 per bottle
6.50 per bottle
6.00 per bottle
4.00 per guest
5.00 per bottle

LAVAZZA STATION*

Priced on Consumption
Espresso - 8.00
Cappuccino - 8.00
Latte - 8.00
Hot Chocolate - 6.00
Seasonal Fruit Smoothies & Shakes 10.00
Accompanied by Whole, Skim, & Almond Milk,
Whipped Cream, Assorted Flavored Sauces & Syrups

* Barista required at 250.00 per 50 guests for up to 4 hours. Each additional hour is 50.00 per hour. Available in Select Locations.
lunch buffets

All Lunch Buffets and Stations are served for a (2) hour period. Less than 20 guests will incur an additional $125.00 labor fee.

All Lunch Buffets Include Coffee Service:
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

burger bar  >
60.00 per guest

b'more street food  >
60.00 per guest

cross street sandwich cart  >
56.00 per guest

taste of little italy  >
64.00 per guest

mexican home cooking  >
62.00 per guest

taste of maryland  >
74.00 per guest
lunch buffets

**SALADS** select 3
- Field Greens, Radish, Shredded Carrots
  - Lemon Dressing
- Baby Spinach & Kale, Maytag Blue Cheese
  - Raspberry Vinaigrette
- Romaine Hearts, Crispy Onions, Niçoise Olives
  - Creamy Ranch
- Pasta Salad, Bocconcini, Arugula, Pinenuts
  - Pesto Dressing
- Quinoa & Lentil Salad, Roasted Butternut Squash
  - Citrus Vinaigrette
- Tomato Cucumber, Bell Peppers
  - Green Goddess Dressing
- Southern Yukon Potato Salad
- Forest Mushroom Salad, Herbs
  - Sherry Vinaigrette, Olive Oil

**BURGERS 4OZ** select 3
- Prime Beef, Smoked Ketchup
- Sharp Cheddar & Dill Pickles
- Lamb, Marinated Cucumber, Feta Mint Sauce
- Turkey, Provolone, Saffron Garlic Mayo, Tomato
- Blackened Rockfish, Pickled Beets
- Jalapeño Remoulade
- Blue Crab, Fennel Slaw, Lemon Caper Aioli

**SIDES** select 1
- Tater Tots, Smoked Ketchup
- Natty Boh Battered Onion Rings
- Classic French Fries
- Sweet Potato Fries, Rosemary Salt

**DESSERTS**
- Chocolate Covered Meringue Cookies
- Chocolate Truffle Pops
- Fruit Tart
- Cheesecake

**+ ADD**
- Freshly Brewed Iced Tea or Lemonade
  - 75.00 per gallon
lunch buffets

b'more street food | 60.00 per guest

**SALADS**  select 3
- Field Greens, Radish, Shredded Carrots
  - Lemon Dressing
- Baby Spinach & Kale, Maytag Blue Cheese
  - Raspberry Vinaigrette
- Romaine Hearts, Crispy Onions, Niçoise Olives
  - Creamy Ranch
- Pasta Salad, Bocconcini, Arugula, Pinenuts
  - Pesto Dressing
- Quinoa & Lentil Salad, Roasted Butternut Squash
  - Citrus Vinaigrette
- Tomato, Cucumber, Bell Peppers
  - Green Goddess Dressing
- Southern Yukon Potato Salad
- Forest Mushroom Salad, Herbs
  - Sherry Vinaigrette, Olive Oil

**SIDES**  select 2
- Crushed Red Bliss Potato
- Mac & Cheese
- Corn on the Cob, Old Bay Butter
- Sautéed Swiss Chard

**MAIN EVENT**  select 3
  *based on one of each per guest*
- Buttermilk Fried Chicken, Smoky BBQ Sauce
- Stir Fried Beef, Shiitake Mushroom, Bok Choy & Ginger Fried Rice
- Roasted Pork Loin, Sauerkraut, Spicy Mustard
- Fish Tacos with Chesapeake Bay Rockfish
  - Shredded Cabbage, Salsa Verde
  - Fresh Corn Tortilla
- Grilled Shrimp, Anson Mills Parmesan Grits
- Fish & Chips: Battered Cod
  - Malt Vinegar, Tartar Sauce
- Baltimore Pit Beef, Caramelized Onion
  - Horseradish Sauce, Sesame Bun

**DESSERTS**
- Mini Carrot Cake
- Chocolate Fondant Cake
- Mini Napoleon
- Tiramisu

**+ ADD**
- Freshly Brewed Iced Tea or Lemonade
  - 75.00 per gallon
lunch buffets

cross street sandwich cart | 56.00 per guest

**SALADS** select 3
Baby Spinach & Kale, Maytag Blue Cheese
Raspberry Vinaigrette
Romaine Hearts, Crispy Onions, Niçoise Olives
Creamy Ranch
Pasta Salad, Bocconcini, Arugula, Pinenuts
Pesto Dressing
Quinoa & Lentil Salad, Roasted Butternut Squash
Citrus Vinaigrette
Tomato, Cucumber, Bell Peppers
Green Goddess Dressing
Southern Yukon Potato Salad

**SOUPS** select 1
Tomato Bisque, Basil Pesto
Caldo Tialpeno, Chicken Soup, Vegetables
Fresh Avocado & Lime

**SANDWICHES** select 3
Based on one of each per guest
Cajun Spiced Chicken, Spinach, Provolone
Fried Onions, Sun Dried Tomato Mayo, Baguette
Roasted Turkey Breast, Brie, Arugula
Cranberry Aioli, Multigrain Baguette
Classic Albacore Tuna Salad, Capers
Celery, Bibb Lettuce, Whole Wheat Pita
Smoked Ham & Taleggio, Piquillo Peppers, Croissant
Grilled Marinated Eggplant, Heirloom Tomato
Balsamic Reduction, Sunflower Seed Roll
Bahn Mi Roasted Pork, Pickled Vegetables
Daikon Sprouts, Chipotle Mayo, Ciabatta
Greek Salad Wrap, Romaine, Tomato,
Cucumber, Peppers, Feta, Olive Tapenade
Spinach Wrap
Corned Beef Reuben: Sauerkraut, Comte
Dijon Mustard, Seeded Rye
Baltimore Pit Beef, Caramelized Onions
Horseradish Sauce, Sesame Bun

**DESSERTS**
Mini Carrot Cake
Chocolate Fondant Cake
Fruit Tart
Chocolate Covered Meringue Cookies

+ **ADD**
Freshly Brewed Iced Tea or Lemonade
75.00 per gallon
lunch buffets

taste of little italy | 64.00 per guest

**SALADS** select 3
- Mesclun Greens, Radish, Cherry Tomato, Shredded Carrots, Cucumber, Balsamic Vinaigrette
- Baby Spinach & Kale, Gorgonzola Cheese, Raspberry Vinaigrette
- Romaine Hearts, Grilled Red Pepper, Nicoise Olives, Crispy Shallots, Lemon Emulsion
- Pasta Salad, Bocconcini, Arugula, Pine Nuts, Butternut Squash
- Quinoa & Lentil Salad, Roasted Butternut Squash, Citrus Vinaigrette
- Eggplant Salad, Tomato, Capers, Basil

**SIDES** select 2
- Creamy Stone Mill Polenta, White Truffle Oil, Parsley
- Herb Roasted Potatoes
- Grilled Mediterranean Vegetables, Aged Balsamic, Olive Oil
- Broccoli Rabe, Garlic, Chili Flakes
- Fennel Gratin

**HOT SELECTIONS** select 3
- Campanelle, Broccoli, Shrimp, Black Olives, White Wine Garlic Sauce
- Baked Fusilli Pasta, Beef Bolognese, Mozzarella, Parmigiano
- Chicken Milanese: Boneless Chicken Breast, Tomato Sauce, Buffala & Parmesan Cheese
- Rosemary & Lemon Roasted Chicken, Au Jus
- Beef Scallopini, Pearl Onion, Caper Berries, Sage
- Penne Pasta, Asparagus, Cremini Mushrooms, Spicy Sausage, Tomato Sauce
- Goat Cheese, Oregano
- Spinach Gnocchi Gratin, Fontina Cream Sauce, Semi-Dried Tomato, Basil

**DESSERTS**
- Cheesecake
- Tiramisu
- Seasonal Panna Cotta
- Chocolate Covered Meringue Cookies

**ADD**
- Freshly Brewed Iced Tea or Lemonade
  75.00 per gallon
# Mexican Home Cooking

**per guest** | **$62.00**

## Salads
- **Select 3**
  - Field Greens, Radish, Shredded Carrots, Corn Bell Pepper, Sweet Chili Vinaigrette
  - Baby Spinach, Shredded Beets, Jicama Raspberry Vinaigrette
  - Caesar Salad, Romaine, Cherry Tomatoes Croutons, Shaved Parmesan, Caesar Dressing
  - Cactus Salad, Red Onion, Tomato, Cilantro Queso Fresco, Olive Oil
  - Quinoa & Lentil Salad, Roasted Butternut Squash Citrus Vinaigrette

## Soups
- **Select 1**
  - Black Bean Soup, Sour Cream
  - Poblano Pepper Soup, Corn Caldo Tialpeno, Chicken Soup, Vegetables Fresh Avocado & Lime

## Sides
- **Select 2**
  - Spanish Rice
  - Refried Beans
  - Zucchini ala Mexicana, Tomato Sauce Raja Con Crema, Peppers, Onion, Cream

## Hot Selections
- **Select 3**
  - Baked Spinach & Cheese Enchiladas
  - Red Snapper, Salsa Viscaina
  - Grilled Chicken Quesadillas, Peppers Queso Fresco, Sauteed Corn
  - Chicken or Shrimp Fajitas, Peppers & Onions Fresh Salsa, Guacamole & Sour Cream
  - Beef Enchilada, Corn Tortilla

## Desserts
- Dulce de Leche Panna Cotta
- Mexican Flan Arroz Con Leche Chocolate Fondant Cake

**Add**
- Freshly Brewed Iced Tea or Lemonade
  - **$75.00** per gallon
lunch buffets

taste of maryland  |  74.00 per guest

SALADS  select 3
Field Greens, Radish, Shredded Carrots
Lemon Dressing
Baby Spinach & Kale, Maytag Blue Cheese
Raspberry Vinaigrette
Romaine Hearts, Crispy Onions, Nicoise Olives
Creamy Ranch
Pasta Salad, Bocconcini, Arugula, Pine Nuts
Pesto Dressing
Quinoa & Lentil Salad, Roasted Butternut Squash
Citrus Vinaigrette
Tomato, Cucumber, Bell Peppers
Green Goddess Dressing
Southern Yukon Potato Salad
Forest Mushroom Salad, Herbs
Sherry Vinaigrette, Olive Oil

SOUP
Maryland Crab & Corn Chowder

SIDES  select 1
Herb & Garlic Roasted Fingerling Potatoes
White Cheddar Mac & Cheese
Sautéed Kale, Golden Corn, Shallots

HOT SELECTIONS
Lump Maryland Crab Cake
Lemon-Caper Aioli
Chesapeake Bay Rockfish
Herb Clam Jus
Roasted Maryland Farm Chicken Breast
Mushrooms & Pearl Onions, Red Wine Ragout

DESSERTS
Maryland Seasonal Panna Cotta
Carrot Cake
Tiramisu
Fruit Tart

+ ADD
Freshly Brewed Iced Tea or Lemonade
75.00 per gallon
plated lunch

**SELECT (2) COURSE PLATED LUNCHEON** | 56.00 per guest
**SELECT (3) COURSE PLATED LUNCHEON** | 65.00 per guest
**SELECT (4) COURSE PLATED LUNCHEON** | 70.00 per guest

*Less than 20 guests will incur an additional $150.00 labor fee*

---

**APPETIZERS**

**SOUPS**
- Tomato Basil Soup, Pine Nuts
  Pesto
- Potato Leek Soup, Truffle Oil
  Focaccia Crouton
- Maryland Crab & Corn Chowder
  Chive Oil
- Wild Mushroom Bisque
  Focaccia, Rosemary Oil
- Black Bean Soup, Sour Cream
- Spicy Lentil Soup
  Pita Chips, Lemon Wedge

**SALADS**
- Asian Mix, Radish, Carrots, Cucumber, Shiitake Mushrooms
  Lime Soy Dressing
- Sweet Gem, Semi-Dried Tomato, Kalamata Olives
  Artichokes, Parmesan Chips
  Creamy Ranch
- Baby Spinach, Crispy Bacon, Hen Eggs, Stilton
  Raspberry Vinaigrette
- Roasted Baby Beets, Arugula, Hazelnut Dust
  Goat Cheese Mousse, Dried Fig
  Balsamic Dressing
- Prosciutto Wrapped Mesclun Greens, Fresh Mozzarella
  Roasted Vegetables, Tomato Vinaigrette
- Endive, Frisee & Watercress Salad, Asian Pear
  Caramelized Pecans, Apple Vinaigrette
plated lunch

ENTRÉES

POULTRY
Grilled Chicken Breast
String Beans, Marble Potatoes
Tomato & Olive Relish

Pan Fried Chicken Cordon Bleu
Leek & Yukon Mash, Charred Asparagus

Deconstructed Chicken Cobb Salad:
Sweet Gem, Tomatoes, Olives, Corn
Avocado, Hen Eggs, Crispy Bacon
Bleu Cheese Crumbles, Ranch Dressing

BEEF
Grilled Flat Iron, Wilted Spinach
Smashed Red Bliss Potatoes
Chimichurri

Stir Fried Beef, Shiitake Mushroom
Bok Choy & Ginger Fried Rice

Braised Short Rib, Celaric Mash
Glazed Carrots, Fresh Horseradish

SEAFOOD
Seared Atlantic Salmon
Creamed Spinach, Herb Potato Galette
Pickled Baby Onion

Herb Crusted Black Cod
Roasted Carrot Puree
Patty Pan Squash, Salmoriglio Sauce

Lump Maryland Crab Cake
Beet Mash, Roasted Yellow
& Candied Beets
Chipotle Ginger Vinaigrette

additional 8.00 per person

DESSERTS

Carrot Cake
Chocolate Bar
Tiramisu
Fruit Tart

All Plated Lunches Include Coffee Service:
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Mighty Leaf® Hot Teas

+ ADD
Freshly Brewed Iced Tea
or Lemonade
75.00 per gallon
evening
**butlered hors d’oeuvres**

*priced per piece  
minimum of 25 pieces per item*

### CHILLED

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp &amp; Bay Scallop Ceviche</td>
<td>8.00</td>
</tr>
<tr>
<td>Red Fresno Chili, Cilantro</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Napoleon</td>
<td>7.00</td>
</tr>
<tr>
<td>Dill Cream Cheese, Salmon Roe, Wheat Tortilla</td>
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</tr>
<tr>
<td>Prime Beef Tenderloin Tartar</td>
<td>7.00</td>
</tr>
<tr>
<td>Horseradish, Crispy Caper</td>
<td></td>
</tr>
<tr>
<td>Sesame Cone</td>
<td></td>
</tr>
<tr>
<td>Ahi Tuna Poke, Ginger</td>
<td>7.00</td>
</tr>
<tr>
<td>Scallion, Baby Cucumber</td>
<td></td>
</tr>
<tr>
<td>Bocconcini, Cherry Tomato &amp; Basil Skewer Balsamic Glaze</td>
<td>6.00</td>
</tr>
<tr>
<td>Walnut Crusted Goat Cheese</td>
<td>5.00</td>
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<tr>
<td>Fresh Grapes</td>
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<tr>
<td>Spicy Shrimp Salad, Black Garlic Phyllo Cup</td>
<td>7.00</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Compressed Watermelon &amp; Goat Cheese</td>
<td>6.00</td>
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<tr>
<td>Sea Salt &amp; Extra Virgin Olive Oil</td>
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<tr>
<td>Classic Deviled Egg, Crispy Bacon, Chives</td>
<td>5.00</td>
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<tr>
<td>Peppered Boursin Stuffed Artichokes</td>
<td>6.00</td>
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<tr>
<td>Dried Tomato Tartar</td>
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<tr>
<td>Prosciutto &amp; Mascarpone Cannoli</td>
<td>6.00</td>
</tr>
<tr>
<td>Lobster Jicama Salad, Celery, Plantain Chip</td>
<td>8.00</td>
</tr>
<tr>
<td>Maryland Crab &amp; Corn Salad, Crostini</td>
<td>6.00</td>
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<tr>
<td>Charcuterie Skewer - Provolone, Sun-dried Tomato, Cured Meats Artichoke</td>
<td>8.00</td>
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</tbody>
</table>
### butlered hors d’oeuvres

*priced per piece
minimum of 25 pieces per item*

#### HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Satay with Spicy Peanut Sauce</td>
<td>8.00</td>
</tr>
<tr>
<td>Grilled Shrimp, Spiced Pineapple Gastrique</td>
<td>8.00</td>
</tr>
<tr>
<td>Mini Maryland Crabcake</td>
<td>7.00</td>
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<tr>
<td>Lemon Caper Aioli</td>
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<tr>
<td>Asparagus Saffron Arancini</td>
<td>6.00</td>
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<tr>
<td>Parmesan Dust</td>
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<tr>
<td>Mac &amp; Cheddar Fritter</td>
<td>5.00</td>
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<tr>
<td>Vegetable Samosa, Mint Chutney</td>
<td>6.00</td>
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<tr>
<td>Vegetable Spring Rolls</td>
<td>5.00</td>
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<tr>
<td>Hoisin Sweet Chili Sauce</td>
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<tr>
<td>Braised Octopus, Spiced Tomato Jam</td>
<td>7.00</td>
</tr>
<tr>
<td>Seasonal Soup Shooter</td>
<td>6.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Maryland Oyster, Old Bay Aioli</td>
<td>7.00</td>
</tr>
<tr>
<td>Kosher Hot Dogs in Crispy Phyllo</td>
<td>5.00</td>
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<tr>
<td>Spicy Mustard</td>
<td></td>
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<tr>
<td>Chicken &amp; Lemongrass Pot Sticker</td>
<td>6.00</td>
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<tr>
<td>Coconut Sriracha</td>
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<tr>
<td>Onion Quiche, Comte</td>
<td>5.00</td>
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<tr>
<td>Buffalo Chicken Meatball</td>
<td>6.00</td>
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<tr>
<td>Blue Cheese Crumbles, Ranch Dip</td>
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<tr>
<td>Mini Beef Wellington</td>
<td>7.00</td>
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<tr>
<td>Tarragon Creme Fraiche</td>
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<tr>
<td>Pan Seared Scallop, Bacon</td>
<td>8.00</td>
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<tr>
<td>Almond Gremolata</td>
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</tr>
<tr>
<td>New Zealand Lamb Chop</td>
<td>8.00</td>
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<tr>
<td>Roasted Garlic and Mint Reduction</td>
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</tbody>
</table>
reception stations

Minimum of 20 guests per station • less than 20 guests will incur an additional 200.00 labor fee. All Reception Stations are served for a (1.5) hour period. Prices are per person.

**SUSHI & ROLLS**
40.00
5 pieces per person
Assorted Sushi Rolls, Nigiri Sushi
Pickled Ginger, Fresh Wasabi

**SUSHI ACTION STATION**
60.00
1 Chef Required per 75 Guests
Assorted Maki & Nigiri Prepared to Order
Seared Ahi Tuna & Salmon Tataki
Jicama Slaw, Pickled Ginger, Fresh Wasabi

**CHESAPEAKE BAY SEAFOOD BAR**
42.00
Based on (3) Shrimp, (2) Oysters (2) Crab Claws per guest
Chesapeake Oysters
Shrimp Cocktail
Crab Claws
Cocktail Sauce, Saffron Aioli
Sherry Mignonette, Lemon

**ASIAN STATION**
32.00
Chicken Pot Sticker, Vegetable Spring Rolls
Shrimp Har Gow, Honey Pork Steamed Bun
Hoisin Sweet Chili Sauce
Ponzu Dipping Sauce, Sambal Oelek

**SLIDER STATION**
28.00
3 pieces per person
Prime Beef Slider, Sharp Cheddar, House Pickle
Smoked Ketchup
BBQ Pulled Pork Slider, Country Slaw
Blue Crab Cake Slider, Fennel Slaw
Lemon Caper Aioli

**GRILLED CHEESE STATION**
22.00
Brie, Raspberry Purée, Cinnamon Raisin Bread
Virginia Ham, Fontina, Seeded Rye
Lobster, Tarragon, White Sharp Cheddar
Country Loaf
Tomato Bisque Shooter

**FLATBREADS BOARD**
26.00
Ham, Chorizo, Jalapeño, Mozzarella
Artichokes, Olives, Sun Dried Tomato, Goat Cheese
Fresh Mozzarella, Cherry Tomato, Basil, Oregano
Accompanied by Grated Parmesan, Chili Flakes & Garlic Oil
reception stations

Minimum of 20 guests per station • less than 20 guests will incur an additional 200.00 labor fee. All Reception Stations are served for a (1.5) hour period.

THE BIG EASY
30.00
Anson Mills Parmesan Grits, Grilled Shrimp
Chicken & Andouille Jambalaya
Red Beans, Wild Rice
Muffaletta, Salami, Mortadella, Capicola Provolone, Olives, Spicy Mayo, Pepperoncini

COMFORT FOOD
32.00
Mini Box of Crispy Chicken Strips, Home Fries
Crab Mac & Cheese, Tarragon Bread Crumbs
Crispy Pork Belly Skewers, Honey BBQ Sauce

SATAYS, KABOBS AND SKEWERS
32.00
Marinated & Grilled: Beef, Chicken, Lamb
Harissa, Peanut Sauce, Tzaziki
Warm Naan Bread

SOUTH OF THE BORDER
28.00
Tortilla Chips, Guacamole, Pico de Gallo
Cilantro Sour Cream
Red Snapper, Salsa Visaina
Grilled Chicken Quesadilla, Peppers, Queso Fresco
Sautéed Corn
Beef Enchilada, Refried Beans

LITTLE ITALY PASTA STATION
26.00
Campanelle, Beef Bolognese, Mozzarella Buffala
Seafood Ravioli, Caper Butter Sauce
Scallions, Parsley
Wild Mushroom Risotto, White Truffle, Herbs
Accompanied by Garlic Bread

ITALIAN ANTIPASTO
25.00
Prosciutto di Parma, Coppa, Salumi
Taleggio, Aged Parmigiano Reggiano
Wood Roasted Mediterranean Vegetables
Orange Marinated Olives, Artichokes
Focaccia, Grilled Garlic Baguette

FARMERS MARKET
22.00
Hummus Trio & Roasted Garlic White Bean Purée
Roasted Butternut & Seasonal Squash with Truffle Seasonal Crudite, Pita Chips, & Grilled Baguette

MEDITERRANEAN
30.00
Baba Ganoush, Hummus, Fattoush
Labneh with Zaatas
Halloumi, Oregano
Pita Bread, Lavash Chips
carving stations

Minimum of 20 guests per station • less than 20 guests will incur an additional 200.00 labor fee.
All Reception Stations are served for a (1.5) hour period. Pricing is per order.

All Carving Items Served with Mini Brioche Buns

**HERBED ROASTED BEEF TENDERLOIN**
390.00
Cabernet Sauce, Horseradish Cream
Serves 20

250.00
Mint Chutney & Mango Salsa
Naan Bread
Serves 8

**HERBS DE PROVENCE & CITRUS ROASTED TURKEY BREAST**
350.00
Cranberry Orange Compote, Giblet Gravy
Serves 20

**SLOW ROASTED MIDDLE EAST LEG OF LAMB**
375.00
Tahini Sauce, Rosemary Garlic Jus
Pita Bread
Serves 20

**OVEN BAKED ATLANTIC SALMON FILET**
240.00
Saffron Dill Sauce
Serves 20

**MEDITERRANEAN WHOLE ROASTED ROCKFISH**
300.00
Sauce Vierge
Serves 20

Carving Stations require (1) Chef attendant per 50 guests • 175.00 Per Attendant
reception enhancements

+ RECEPTION ADD ON
Prices are per Person

**CHEESE MARKET | 28.00**
Artisanal Cheese Board
Dried & Fresh Fruit, Nuts & Honey Comb
Local Vegetable Crudite, Herb Cheese Dip
Fruit & Nut Crisps, Crackers

**SOUP STOP | 15.00**
Spicy Lentil Soup, Pita Chips, Lemon Wedges
Potato Leek Soup, Truffle Oil
Foccacia Croutons
Caldo Tialpno, Chicken Soup, Vegetables
Fresh Avocado & Lime

**CHIPS & DIP | 24.00**
Old Bay Chips, Pickle Dip
Tortilla Chips, Fresh Salsa & Guacamole
Spinach & Artichoke Dip
Lavash Chips
dessert stations

GELATO BAR*
30.00
Six Assorted Flavors of Housemade Gelato
Waffle Cones, Assorted Sauces & Toppings

ENTREMET STATION*
40.00
Display of Whole Cakes Cut To Order
Choose 3
Champagne Entremet
Chocolate Bar
Chocolate Almond Tart
Paris Brest
Apricot Entremet
Carrot Cake

COBBLER BAR
25.00
Two Warm Seasonal Fruit Cobblers
Choice of Vanilla Streusel or Cubed Pound Cake
Freshly Whipped Cream

ECLAIR STATION*
30.00
Customize your own French Pastry
Assorted Fillings to include Maple, Vanilla, Gianduja
Chocolate, Lemon, Praline
Choose 3
Assorted Glazes to Include Vanilla, Praline, Coffee
Lemon, Chocolate
Choose 2

ASSORTED MINIATURE DESSERT BAR
select 4 miniatures | 40.00
select 6 miniatures | 50.00
select 8 miniatures | 60.00

An assortment of our mini pastry selections:
Carrot Cake
Flan
Chocolate Fondant Cake
Gianduja Cremeux Tartlet
Chocolate Covered Meringue Cookies
Chocolate Truffle Pops
Mini Napoleon
Fruit Tart
Tiramisu
Cheesecake
Cream Puffs
Assorted Mini Cookies
Chocolate Brownies
Chocolate Dipped Strawberries
Caramel Popcorn
Mini Donuts
White Chocolate Gateux
Chocolate Gateux
Mini Macarons
Seasonal Panna Cotta
Red Velvet Cheesecake

* (1) Service Attendant Required Per 50 Guests
175.00 Per Attendant
plated dinner

Less than 20 guests will incur an additional 200.00 labor fee

3 COURSE PLATED DINNER*
First Course, Entrée, Dessert
Vegetarian 85.00
Poultry 85.00
Seafood 95.00
Meat 100.00
Duo 120.00

4 COURSE PLATED DINNER
First Course, Appetizer, Entrée, Dessert
Vegetarian 100.00
Poultry 100.00
Seafood 115.00
Meat 120.00
Duo 140.00

* Pre-selected choice entrée add 20.00 per guest

FIRST COURSE

SALADS

Mediterranean
Sweet Gem, Semi Dried Tomato
Kalamata Olives, Artichokes, Parmesan Chips
Creamy Ranch

Beet Salad
Roasted Baby Beets, Arugula, Hazelnut Dust
Goat Cheese Mousse, Dried Figs
Balsamic Dressing

Kale Salad
Fuji Apple, Feta, Shaved Fennel, Red Currant
Pinenuts, Blood Orange Dressing

Oriental Salad
Asian Mix, Radish, Carrots, Cucumber, Shiitake Mushrooms
Granadilla, Lime Soy Dressing

SOUPS

Green Split Pea Soup
Crispy Chorizo, Smoked Paprika Oil
Sour Cream

Maryland Crab & Corn Chowder
Jumbo Lump Crab, Chive Oil

Roasted Butternut Squash Bisque
Toasted Pumpkin Seeds & Shaved Truffle

Chef's Seasonal Soup
plated dinner

Less than 20 guests will incur an additional 200.00 labor fee

APPETIZERS

CHILLED

Hawaiian Ahi Tuna Three Ways:
Blackened, Poke, Tempura
Asian Slaw, Pickled Cucumber, Wasabi

Spiced Grilled Shrimp, Navel Orange
Hearts of Palm, Vodka Emulsion

Prime Beef Tartar, Crispy Shallots
Horseradish Mousse, Caper Berry

Heirloom Tomatoes, Burrata
Dried Olives, Aged Balsamic, Micro Basil

HOT

Lump Maryland Crab Cake
Beet Mash, Roasted Yellow & Candied Beets
Chipotle Ginger Vinaigrette

Seafood Ravioli, Sunchoke Purée, Baby Spinach
Tomato Concasse, Lemon Brown Butter

Crispy Braised Pork Belly, Grit Sage Galette
Frissee & Watercress Salad, Black Plum

Fried Green Tomato, Garbanzo Bean Purée
Crispy Chickpeas, Grilled Pear, Shaved Carrots
plated dinner

Less than 20 guests will incur an additional 200.00 labor fee

ENTRÉES

SEAFOOD
- Pan Seared Branzino, Parsnip Mash, Brussels Sprouts, Saffron Chive Beurre Blanc
- Olive Crusted Grilled Atlantic Salmon, Chickpea Galette, Bok Choy, Granny Smith Sumac Reduction
- Maryland Lump Crab Cake, White Bean Cassoulet, Fennel, Micro Sorrel
- Potato Crusted Halibut, Artichokes, Swiss Chard, Heirloom Tomato, Chardonnay Emulsion

MEAT
- Slow Braised Short Rib, Horseradish Whipped Potatoes, Baby Carrot & Turnip, Cabernet Jus
- Seared Veal Chop, Black Rice, Grilled Asparagus, White Beech Mushroom, Coffee Sauce
- Grilled Beef Tenderloin, Truffle Potato Mash, Wilted Spinach, Glazed Baby Onion, Merlot Reduction
- Rack of Lamb, Dried Tomato Parmesan, Polenta Cake, String Beans, Rosemary Merlot Sauce

POULTRY
- Dried Tomato Crusted Chicken Breast, Fava Bean Mash, Sunburst Squash, Truffle Madeira Jus
- Arugula & Ricotta Stuffed Chicken Breast, Beluga Lentil Ragout, Roasted Pearl Onions, Chili Lemon Oil
- Apple Brined Battered Chicken Breast, Crushed Celaric Mash, Caramelized Apple, Blackberry Sage Reduction
- Hudson Valley Duck Breast, Farro Risotto, Roasted Pumpkin, Sour Cherry Port Sauce

VEGETARIAN
- Ricotta Tortellini, Tomato Basil Ragout, Caramelized Pumpkin, Baby Spinach, Pecorino Romano
- Cauliflower Steak, Wheat Berry & Kidney Bean Ragout, Tabbouleh, Smoked Red Pepper Sauce
- Quinoa & Mushroom Stuffed Bell Pepper, Baked Portobello, Basil Feta Sauce
- Lentil Ragout, Crispy Brek Dough, Apple Curry Sauce, Ginger Basmati Rice
plated dinner

Less than 20 guests will incur an additional $200.00 labor fee

ENTRÉES

DUO
Grilled Beef Tenderloin & Lump Crab Cake
Truffle Potato Mash, Wilted Spinach
Glazed Baby Onion, Merlot Reduction

Slow Braised Beef Short Rib & Maine Lobster Tail
Horseradish Whipped Potatoes, String Beans

DESSERT

Carrot Cake
Cream Cheese Buttercream, Carrot Cake

Chocolate Bar
Chocolate Mousse, Salted Caramel Cream
Hazelnut Dacquoise

Tiramisu
Maple Mascarpone Cream
Coffee Soaked Lady Fingers

Napoleon
Maple Cream, Passion Fruit Cremeux, Puff Pastry

Cream Puff
Praline Cream, Milk Chocolate

Panna Cotta
Vanilla Panna Cotta, Fruit Gelee

Flat Iron Steak & Jumbo Gulf Shrimp
Saffron Risotto Cake, Roasted Asparagus
Malbec Reduction, Chili Garlic Oil

Slow Braised Beef Short Rib & Broiled Salmon
Horseradish Whipped Potatoes
Sautéed Baby Zucchini
dinner buffet

110.00 per guest
20 guest minimum • less than 25 guests will incur an additional 200.00 labor fee
All Dinner Buffets are for a (2) hour period.

APPETIZERS

- Maryland Crab & Corn Chowder, Chive Oil
- Spinach & Artichoke Dip, Lavash Chips
- Artisanal Cheese Board
  - Dried & Fresh Fruit, Nuts & Honey Comb
- Sweet Gem, Semi Dried Tomato
  - Kalamata Olives, Artichokes, Parmesan Chips
  - Creamy Ranch
- Roasted Baby Beets, Arugula, Hazelnut Dust,
  - Goat Cheese Mousse, Dry Figs
  - Balsamic Dressing

ENTRÉES Select 3

- Maryland Lump Crabcake
  - Lemon Caper Aioli
- Pan Seared Rockfish Fillet
  - Saffron Chive Beurre Blanc
- Grilled Beef Medallions
  - Oyster Mushroom, Cabernet Jus
- Slow Braised Short Rib
  - Cabernet Jus
- Arugula & Ricotta Stuffed Chicken Breast
  - Chili Lemon Oil
- Cauliflower Steak
  - Smoked Red Pepper Sauce

SIDES

- Roasted Fingerling Potatoes with Herbs & Garlic
- Lemon Butter Glazed Brussel Sprouts
dinner buffet

DESSERT  Select 4
Includes Freshly Brewed Coffee & Tea Service
Carrot Cake
Cream Cheese Buttercream
Flan
Traditional Mexican Style Flan
Chocolate Fondant Cake
Gianduja Cremeux Tartlet
Milk Chocolate & Praline Cream, Hazelnut Tartlet
Chocolate Covered Meringue Cookies
Sable Breton, Meringue, Chocolate Shell
Mini Napoleon
Maple Cream, Puff Pastry
Fruit Tart
vanilla Cream, Fresh Berries, Shortbread Tart

Tiramisu
Maple Mascarpone Cream, Coffee
Soaked Lady Fingers
Cheesecake
Italian Cheesecake, Graham Cracker Crust
Cream Puffs
Praline Cream
Chocolate Gateux
Chocolate Mousse, Salted Caramel Cream, Praline
Hazelnut Dacquoise, Chocolate Glaze
French Macarons
Assorted French Macarons, Buttercream Filling
Seasonal Panna Cotta
Vanilla Bean Panna Cotta, Fruit Gelee
Red Velvet Cheesecake
Cream Cheese Mousse, Red Velvet Cake
Milk Chocolate Ganache
late night snacks & sweets

SMALL BITES  Select 3
23.00 per guest

- Mini Beef Sliders, Aged Cheddar
- Smoked Ketchup
- Mini Philly Cheesesteaks
- Crispy Chicken Tenders, French Fries
- Chef’s BBQ Sauce
- Cajun Grilled Chicken Quesadillas
- Salsa & Sour Cream
- Sweet Potato Fries, Rosemary Aioli
- Mini Bacon Grilled Cheese Sandwiches
- Beer Battered Onion Rings, Ranch Dip
- Little Cones with Fish & Chips
- Pulled Short Rib Taquitos
- Shredded Cabbage, Avocado
- Mango Salsa
- Kosher Hot Dogs in Crispy Phyllo
- Spicy Mustard
- Mini Reuben Sandwich

SWEET STATION

COOKIE JAR | 10.00
An Assortment of Freshly Baked Cookies from our Pastry Kitchen to Include Oatmeal, Chocolate Chip, Caramel Apple

DONUTS | 14.00
Warm Mini Donuts
Chocolate Glazed & Cinnamon Sugar
Raspberry, Caramel & Chocolate Dipping Sauces

SOFT PRETZEL STATION | 16.00
Salted Soft Pretzels
Crab Dip
Cheese Dip
Whole Grain Mustard

SWEET STATION

COOKIE JAR | 10.00
An Assortment of Freshly Baked Cookies from our Pastry Kitchen to Include Oatmeal, Chocolate Chip, Caramel Apple

DONUTS | 14.00
Warm Mini Donuts
Chocolate Glazed & Cinnamon Sugar
Raspberry, Caramel & Chocolate Dipping Sauces

SOFT PRETZEL STATION | 16.00
Salted Soft Pretzels
Crab Dip
Cheese Dip
Whole Grain Mustard

catering menu

our chef

morning

midday

evening

hors d’oeuvres
reception stations
plated dinner
dinner buffet
late night

beverage

enhancements

notes

contact
### Signature Brands

**Signature Brands**

<table>
<thead>
<tr>
<th>Skyy Vodka</th>
<th>Beefeater Gin</th>
<th>Espolon Tequila</th>
<th>Don Q Rum</th>
<th>Johnnie Walker Red Scotch</th>
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</thead>
</table>

**Signature Brands Pricing**

- Skyy Vodka: $12.00
- Beefeater Gin: $12.00
- Espolon Tequila: $12.00
- Don Q Rum: $12.00
- Johnnie Walker Red Scotch: $12.00

### Premium Brands

**Premium Brands**

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<tr>
<th>Grey Goose Vodka</th>
<th>Absolut Vodka</th>
<th>Tanqueray Gin</th>
<th>Patrón Silver Tequila</th>
<th>Diplomatico Reserva Rum</th>
<th>Don Q Rum</th>
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</thead>
<tbody>
<tr>
<td>Johnnie Walker Black</td>
<td>Woodford Reserve Bourbon</td>
<td>Crown Royal Whiskey</td>
<td>Jameson Irish Whiskey</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Premium Brands Pricing**

- Grey Goose Vodka: $14.00
- Absolut Vodka: $14.00
- Tanqueray Gin: $14.00
- Patrón Silver Tequila: $14.00
- Diplomatico Reserva Rum: $14.00
- Don Q Rum: $14.00

### Superior Brands

**Superior Brands**

<table>
<thead>
<tr>
<th>Tito’s Vodka</th>
<th>Belvedere Vodka</th>
<th>Grey Goose Vodka</th>
<th>Hendrick’s Gin</th>
<th>Patron Silver Tequila</th>
<th>Flor de Cana 4 Year Rum</th>
<th>Macallan 15 Year Single Malt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanton’s Single</td>
<td>Batch Bourbon</td>
<td>Bulleit Small Batch</td>
<td>Rye Whiskey</td>
<td>Knappogue Castle Single</td>
<td>Malt Irish Whiskey</td>
<td></td>
</tr>
</tbody>
</table>

**Superior Brands Pricing**

- Tito’s Vodka: $16.00
- Belvedere Vodka: $16.00
- Grey Goose Vodka: $16.00
- Hendrick’s Gin: $16.00
- Patron Silver Tequila: $16.00
- Flor de Cana 4 Year Rum: $16.00
- Macallan 15 Year Single Malt: $16.00

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### Sparkling & Wine

**Sparkling & Wine**

<table>
<thead>
<tr>
<th>Cava, Pere Ventura Tresor Brut Rose</th>
<th>Charles de Fere, Cuvée Jean Louis, Blanc de Blancs</th>
<th>Maggio Family Vineyards, Cabernet Sauvignon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trinity Oaks Chardonnay</td>
<td>Warwick Professor Black, Sauvignon Blanc</td>
<td>Red Diamond, Merlot</td>
</tr>
</tbody>
</table>

**Sparkling & Wine Pricing**

- Cava, Pere Ventura Tresor Brut Rose: $12.00
- Charles de Fere, Cuvée Jean Louis, Blanc de Blancs: $12.00
- Maggio Family Vineyards, Cabernet Sauvignon: $12.00
- Trinity Oaks Chardonnay: $12.00
- Warwick Professor Black, Sauvignon Blanc: $12.00
- Red Diamond, Merlot: $12.00

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### Other Menus

- **Catering Menu**
- **Morning**
- **Midday**
- **Evening**
- **Beverage**
- **Banquet Beverages**
- **Banquet Wine List**
- **Enhancements**
- **Notes**
- **Contact**
hosted consumption bar

**ADDITONAL**
- Imported Beer: $7.00
- Domestic Beer: $6.00
- Signature Wine: $12.00
- Premium Wine: $14.00
- Superior Wine: $16.00
- Cordials: $12.00

**NON-ALCOHOLIC**
- Soft Drinks: $5.50
- Bottled Water – Still: $5.00
- Bottled Water – Sparkling: $5.00

hosting by the hour

**signature brands package**
- First Hour: $22.00
- Each Additional Hour: $12.00

**premium brands package**
- First Hour: $25.00
- Each Additional Hour: $14.00

**superior brands package**
- First Hour: $34.00
- Each Additional Hour: $16.00

All hourly beverage packages include:
- Full Selection of Spirits
- Assorted Domestic & Imported Beers
- Four Seasons Wine Selections
- Sparkling Wine
- Soft Drinks
- Fruit Juices
- Still, Sparkling, Mineral Waters
banquet wine list

white

SPARKLING & CHAMPAGNE
Enza Prosecco - Treviso, Italy  49
Ferrari Brut Blanc de Blancs NV - Trento, Italy   69
Louis Roederer - Reims, France    124
Veuve Clicquot Brut Yellow Label NV - Reims, France  136
Ruinart Blanc de Blancs NV - Reims, France  159

SAUVIGNON BLANC
Warwick Professor Black – Stellenbosch South Africa  45
Cliff Lede - Napa Valley, California   64
Delaporte Sancerre - Loire, France    61
Cloudy Bay - Marlborough, New Zealand  72

CHARDONNAY
Trinity Oaks - California  44
Monterey Vineyards - California   54
Kumeu River Village- Auckland, New Zealand  69
Iconoclast - Russian River Valley, California  79
Foley – Sta Rita Hills, California  89

OTHER WHITE OPTIONS
Kesseler "R" Riesling, Pfalz Germany  42
Cantina Andriano Pinot Grigio – Alto Adige, Italy   48
banquet wine list

red

PINOT NOIR

Steelhead – California      45
Row Eleven – Russian River Valley, CA    77
Joseph Phelps, Freestone, Sonoma County, California  79
Gloria Ferrer – Carneros, CA    79
Domaine Serene Evenstad Reserve - Willamette Valley, Oregon  149

CABERNET SAUVIGNON & CABERNET BLENDS

Maggio Family Vineyards – Lodi, CA    47
Goose Ridge – Columbia Valley, Washington   58
Avalon Cabernet Sauvignon, Napa, California   75
Iconoclast - Stags Leap District, California   75
Newton Claret – Napa Valley, CA    79
Silver Oak – Alexander Valley, California   153

OTHER RED OPTIONS

Cosentino Zinfandel - California    45
Famiglia Bianchi Malbec - Argentina   46
Red Diamond Merlot - Washington    45
Numanthia Termes - Toro, Spain     62
Three Rings Shiraz - Barossa Valley, Argentina  62
enhancements

**TABLE SIDE CHOICE OF ENTREE** | 20.00
additional service time required

**UPGRADE YOUR WINE** | market price

**MARTINI STATION** | 14.00 per person
select up to four of the following:
Bellini Martini, Melon Martini, Dirty Martini
Chocolate Martini, Apple Martini, Lychee Martini
French Martini, Cosmopolitan

**FLAVORED BUTTER** | 2.00 per person
select one of the following:
Baltimore Butter with Old Bay & Lemon Zest
Cafe de Paris Butter with fine herbs & Cognac
Tuscan Butter with Parmesan & Truffle

**INTERMEZZO** | 8.00 per person
200 guest or less
select one of the following:
Champagne Sorbet
Orange and Aperol Sorbet
Fresh Green Apple Sorbet
Fresh Pear Sorbet

**WATER** | 10.00
Add Bottled Still / Sparkling
Water Service with Dinner
HEAD COUNT
The guaranteed number of attendees at the Event must be communicated to the Catering Office at the Hotel not less than three (3) full working days, excluding holidays, prior to the Event (for events that occur on a Monday, guarantees must be received by 12:00 noon on the preceding Thursday).

Final charges will be based on the greater of (a) the guaranteed number of attendees (or the number of persons for which the Event was originally booked, if no guaranteed number was provided) or (b) the total number of attendees served.

SHIPPING
All boxes, packages and crates sent to the hotel must be clearly marked as follows on the label or outside of the package with a return address noted:

Group Name/Arrival Date
Attention: On-site Contact / Catering/Conference Services Manager
Box # of #
Four Seasons Hotel Baltimore
200 International Drive
Baltimore, MD 21202

Shipments may not arrive more than 3 business days prior to your arrival.

STORAGE & PACKAGES
All incoming packages should be addressed with the name of the Catering and Conference Services Manager, name of the group or event, and the dates of the program. Please advise your Catering and Conference Services Manager of large shipments in advance, as it may be necessary to arrange offsite storage at the client's expense. Boxes or freight over 75 pounds cannot be accepted.

AUDİO VISUAL
Audio Visual equipment is available on property through PSAV Audio Visuals.

ENTERTAINMENT & DECOR
Your Catering and Conference Services Manager can assist with coordination of a full array of entertainment and décor options. Contact your Catering and Conference Services Manager for a customized quote.
SECURITY
The hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during or following a banquet function. Arrangements must be made in advance for security of exhibits, merchandise, valuables or articles setup for display. Staff keys for office and storage rooms are available.

NON-SMOKING ESTABLISHMENT
Four Seasons Hotel Baltimore, in accordance with Maryland State Law, prohibits smoking in all areas. Smoking is prohibited in all public buildings within Maryland State, as well as within 25 feet of any entrance door. Use of E-cigarettes or vaporizers is not allowed on property.

SIGNAGE
Signs and registration tables in a public area, such as the hotel lobby and motor entrance, are strictly prohibited. Signs in the vicinity of the function spaces are to be professionally printed and approved by the General Manager. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements may be made for complimentary easels.

COAT CHECK SERVICE
Coat Check Services will be provided upon request at a charge of 150.00 per attendant, plus Maryland State Tax. For Events larger than 200 guests, we recommend at least two attendants.

MEAL SUBSTITUTIONS
It is our intention to accommodate special requests due to dietary restrictions. These requests must be provided three (3) full working days prior to the function.

TAXES, SERVICE CHARGES, & FEES
All food and beverage prices are subject to Service and Administrative Fees. Food will be taxed at 6% and Alcohol at 9% state tax.

BUFFETS
Banquet buffets offer a specific quantity of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Banquet buffets are also designed for duration of up to two hours. Buffets scheduled for longer than two hours will incur additional charges.