

HOTEL INDIGO®

AN IHG® HOTEL

BALTIMORE

DOWNTOWN

2026

Catering Menu

Welcome to the Neighborhood





Breakfast

THE CULTURE CLUB CONTINENTAL | \$25 PER PERSON All Buffets are (1) Hour of Service

Simply Orange & Cranberry Juices

Granola with Greek Yogurt

Display of Seasonal Fresh Fruit garnished with Berries

Assortment of Muffins and Breakfast Pastries

Assorted Breakfast Cereals served with Regular and Almond Milk

Freshly Brewed Baltimore Coffee and Tea Regular & Decaffeinated

**Hot Oatmeal, Brown Sugar & Dried Fruit and Nuts for an additional \$6.00 per person*

THE BAGEL SHOP | \$35 PER PERSON

All Buffets are (1) Hour of Service

Assorted Bagels and a Selection Cream Cheese:

- Regular
- Flavored Cream Cheese

Smoked Salmon, Sliced Tomatoes, Thin Red Onions, Capers, Hardboiled Eggs

Simply Orange & Cranberry Juices

Display of Seasonal Fresh Fruit garnished with Berries

Freshly Brewed Baltimore Coffee and Tea Regular & Decaffeinated

Egg & Bacon Station Available for an additional \$11.00 per person

OMELETE STATION - PREPARED TO ORDER \$15 PER PERSON

(Minimum of 20 people, chef fee required- 1.5 Hours of Service)

Art of Breakfast Salsa Station

Choice of Fresh Eggs or Egg Whites



HEALTHY KICK | \$31 PER PERSON

All Buffets are (1) Hour of Service

Simply Orange & Grapefruit Juice

Low Fat Bran Muffins

Butter & Fruit Preserves

Seasonal Fruit & Berries

Build Your Own Yogurt Parfait

Chilled Strawberry Banana Smoothies

Turkey Sausage

Select One:

- Tomato, Spinach, & Egg Scramble (**VEGETARIAN**)
- Egg White Frittata, Asparagus, & Caramelized Onion (**VEGETARIAN**)

Freshly Brewed Baltimore Coffee and Tea, Regular & Decaffeinated

**Hot Oatmeal, Brown Sugar & Dried Fruit and Nuts for an additional \$6.00 per person*

IT'S A WRAP | \$32 PER PERSON

(Minimum of 12 people)

Simply Orange & Apple Juices

Display of Seasonal Fresh Fruit garnished with Berries

Roasted Breakfast Potatoes

Salsa Bar

Select Two (all wraps are flour tortillas):

- Eggs, Bacon, and Cheddar in a Wrap
- Eggs, Spinach, Tomato, and Feta in a Wrap (**VEGETARIAN**)
- Eggs, Chorizo, and Mozzarella Cheese in a Wrap
- Black Beans, Avocado, Roasted Vegetables, and Salsa in a Wrap (**VEGAN & VEGETARIAN**)
- Eggs, Ham, and Swiss Cheese in a Wrap

Egg Whites available for an additional \$3 per person

Freshly Brewed Baltimore Coffee and Tea

Regular & Decaffeinated



THE POET BREAKFAST BUFFET | \$35 PER PERSON (1.5) Hours of Service

(Minimum of 12 people)

Simply Orange & Cranberry Juices

Assorted Breakfast Sweet Breads and Freshly Baked Croissants

Fruit Preserves and Butter

Fresh Sliced Seasonal Fruit garnished with Berries

Fluffy Scrambled Eggs with Scallions and Aged Cheddar

Applewood Smoked Bacon **OR** Turkey Sausage

Roasted Breakfast Potatoes

Palate Cleansing Smoothies

Freshly Brewed Baltimore Coffee and Tea Regular & Decaffeinated

Breakfast Enhancements (per person pricing)

Smoothies \$8

Strawberry & Banana | Mango Madness | Green Machine

Buttermilk Pancakes \$10

Whipped Cream, Maple Syrup

Breakfast Burrito \$10

Egg, Chorizo, Peppers, Onions and Salsa Fresca

Brioche French Toast \$12

Seasonal Compote and Maple Syrup

Breakfast Sandwiches \$10

Two Eggs, Cheese and a Choice of Ham, Bacon or Sausage on a Croissant



THE CATHEDRAL BRUNCH | \$49 PER PERSON (1.5) Hours of Service

(Minimum of 20 people)

Simply Orange, Grapefruit, Apple, and Cranberry Juices

Bread Baskets with Assorted Scones, Croissants, and Sticky Rolls with Fruit Preserves and Butter

Display of Sliced Seasonal Fresh Fruit garnished with Berries

Build Your Own Yogurt Parfait

Fluffy Scrambled Eggs with Cheddar Cheese

Traditional Shrimp and Grits in an accompanying Cajun Herb & Garlic Sauce

Pancakes with Warm Maple Syrup and Butter

Applewood Smoked Bacon **OR** Turkey Sausage

Your Choice of (1) Fresh Mixed Green Salad or Traditional Caesar Salad

Your Choice of (1) Chicken Stir Fry or Vegetable Stir Fry with accompanying Rice

Chef's Choice Dessert

Freshly Brewed Regular & Decaffeinated Coffee along with Hot Tea

**Add in our Brunch Bar at \$25.00 per person for up to 2 hours to include your choice of (2) – Classic Mimosas, Peach Mimosas, Cranberry Mimosas, or Old Bay Bloody Mary's (Bar Tender Fees will apply)*

BREAKFAST "ON THE GO" | \$25 PER PERSON

Select TWO Hot Breakfast Sandwiches (1 sandwich per guest)

- Bacon, Egg, & Cheese Croissant
- Egg, Pepper Jack, and Potato Breakfast Burrito w/salsa (**VEGETARIAN**)
- Ham, Egg, & Cheese, English Muffin
- Egg & Cheese on a Buttery Biscuit

Whole Seasonal Fruit

Individual Yogurts

Granola Bars

Select One Bottled Beverage

- Orange Juice
- Cranberry Juice
- Bottled Water

All pricing is subject to a 23 % service charge (Combined gratuities & admin fee) and 6 % Maryland STATE Tax. All menus and prices are subject to change. Events under required number of guests will incur an additional service fee of \$200.00 plus tax and service charge. Specialty Beverage Services are subject to 23% Service Charge, 6% Sales Tax and 9% Liquor tax are in addition to quoted per person cost.



Themed Breaks

(all breaks include coffee, tea, and assorted soft drinks)

GOOD INTENTIONS / \$20 PER PERSON

Market Fresh Crudités with Sriracha Ranch

Seasonal Fresh Fruit Skewers

Dips: Honey Lime & Mint Yogurt

Assorted Power Bars

100% Natural Smoothies

CHIPS & DIPS / \$18 PER PERSON

Select Three:

- Potato Chips with Caramelized Onion Dips
- Tortilla Chips with Guacamole & Fresh Salsa
- Gourmet Pretzel Rods with Beer Cheese Dip
- Pita Chips with Roasted Red Pepper Hummus
- Mini Bagel Chips w/Sundried Tomato Cream Cheese

Let's Go O's / \$20 PER PERSON

Warm Soft Pretzels Served with Spicy Mustard

Mini Pastry Wrapped Hot Dogs

Dry Roasted Peanuts and Popcorn

SWEET & SALTY / \$23 PER PERSON

Select Two "Sweet":

- Assorted Cookies
- Chocolate M&M's
- Brownies garnished with Berries
- Strawberry Shortcake served in Rock Glasses
- Assorted Donuts
- Chocolate Dipped Strawberries

Select Two "Salty":

- Salted Almonds
- Trail Mix
- Assorted Bagged Chips
- Caramel-Coated "Sea Salted" Popcorn

ZELDA'S HIGH TEA / \$37 PER PERSON

(Minimum of 25 people)

Select Two:

- Egg Salad on Pumpernickel
- Smoked Salmon on Rye
- Cucumber on White Bread
- Black Forest Ham and Fontina on Wheat

Seasonal Sliced Fruit garnished with Berries

Fruit Scones with Devonshire Cream

English Tea Cookies & Shortbread Cookies

LATER THAT DAY / \$16 PER PERSON

Freshly Baked Assorted Cookies

Brownies, Blondies & Fruit Bars



Break Enhancements A La Carte

Assorted Muffins and Danish \$40 per dozen

Assorted Bagels \$55 per dozen

Chocolate Covered Stemmed Strawberries

\$10 per person

Soft Pretzel with Ballpark Mustard \$7 per person

Seasonal Fruit Skewers \$8 per person

Whole Fruit Bowl \$4 per person

Sliced Fruit \$8 per person

Cookies/Brownies \$40 dozen

Mini Candy Bars \$5 per person

"Homemade" Nutty Trail Mix \$8 per person

**Potato Chips, Pretzels,
and Popcorn** \$5 per person

Granola Bars \$6 per person

Taharka Brothers Ice Cream

\$8 per person

Deddle's Mini Donuts

\$5 per person

Lemonade \$45 per gallon

Unsweet Tea \$45 per gallon

Assorted Soft Drinks \$4 per drink

Beverage Station \$23 per person
(4 hours of service)

Assorted Sodas, Bottled Iced Teas and Sparkling Waters

Freshly Brewed Regular & Decaffeinated Coffee along with Hot Tea

All Day Beverage Break \$45 per person
(Maximum of eight hours, refreshed throughout day)

Assorted Sodas, Bottled Iced Teas and Sparkling Waters

Freshly Brewed Regular & Decaffeinated Coffee along with Hot Tea

All Day Coffee Service \$30 per person
(Maximum of eight hours, refreshed throughout day)

Freshly Brewed Regular & Decaffeinated Coffee along with Hot Tea

Regular Coffee \$65 per gallon

Decaffeinated Coffee \$65 per gallon

Hot Tea \$65 per gallon

Juice Carafes \$15 per carafe
(Orange, Apple, and Cranberry Fruit Juices)



Dining Buffets

SIMPLY SALAD

CREATE YOUR OWN SALAD BAR

\$40 PER PERSON (minimum of 15 people)

Select One Soup:

- Curry Vegetable Soup
- Roasted Chicken and Rice Soup
- Cream of Broccoli with Cheddar
- Maryland Crab Soup

Select Three Greens:

- Butterhead Lettuce
- Arugula or Romaine
- Baby Spinach Or Mixed Greens

Select Six Garnishes:

- Onions
- Peppers
- Hard Boiled Eggs
- Heirloom Cherry Tomatoes
- Cucumbers
- Shredded Carrots
- Shredded Cheddar or Feta Cheese
- Chickpeas
- Chopped Bacon
- Grilled Chicken
- Poached Shrimp

Select Three Dressings:

- Buttermilk Ranch
- Raspberry Vinaigrette
- Italian Parmesan
- Blue Cheese
- Sesame
- Greek
- Balsamic Vinaigrette

Seasonal Sliced Fruit Plate and Cookies

Iced Tea, Lemonade, and Fruit Infused Water

PARK AVE DELI BUFFET

\$47 PER PERSON

All Buffets are (1) Hour of Service

Homestyle Chicken Noodle Soup

Signature Vegetable Minestrone Soup

Pasta, Marinated Cherry Tomatoes, & Parmesan Pesto Salad

Select One:

- Cage Free Egg Salad (**VEGETARIAN**)
- Tuna Salad
- Chicken Salad

Sliced All Natural Deli Meats: Turkey, Black Forest Ham, and Roast Beef

Sliced Cheddar, Swiss, Provolone

Brioche Rolls, Ciabatta, & Whole Wheat

Lettuce, Sliced Tomatoes & Shaved Red Onions

Mayonnaise, Horseradish Cream, Dijon Mustard

Local/Regional Pickles

Individual Bagged Potato Chips

Fresh Baked Cookies and Brownies

Iced Tea, Lemonade, and Fruit Infused Water

**For an additional \$7 per person
Include Assorted Sodas and Bottled Waters**



**FRANKLIN STREET TAILGATOR
\$49 PER PERSON**

Locally Sourced Garden Salad served with Creamy Ranch and Traditional Italian Dressings

Selection of Two Entrée Choices:

Hand Pulled Chicken (served with Bakery Fresh Rolls)

Hand Pulled Beef (served with Bakery Fresh Rolls)

Garlic and Herb Bone in Baked Chicken

Honey Barbeque Salmon

Portobello Mushroom Patty (served with Bakery Fresh Rolls · **VEGETARIAN & VEGAN**)

Included Accompaniments

Vegetable Kabobs **OR** Corn on the Cob

Potato Salad **OR** Cole Slaw

Apple Pie

Iced Tea, Lemonade, and Fruit Infused Water

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**HOPKINS HEART HEALTHY BUFFET
\$49 PER PERSON**

All Buffets are (1) Hour of Service

*(Low fat, low-cholesterol, carb-conscious)
(Minimum of 20 people)*

Chickpea Noodle Soup

Deluxe Salad Bar:

Spinach, Field Greens & Arugula

Tomato, Carrots, Cucumbers, Onions, Peppers, Sprouts

Raspberry Vinaigrette, Basil Balsamic Vinaigrette, Lemon Poppy Vinaigrette

Red Bean & Rice Salad with Cilantro Chipotle Vinaigrette

Teriyaki Grilled Salmon, Shiitake Mushrooms & Asparagus topped with Fresh Grilled Lemon

Herb Grilled Chicken with Roasted Corn & Poblano Salsa

Chef's Choice Dessert

Iced Tea, Flavored Lemonade, and Fruit Infused Water

**For an additional \$7 per person
Include Assorted Sodas and Bottled Waters**



**EAT FRESH: SALAD & SANDWICH BUFFET
\$45 PER PERSON**

All Buffets are (1) Hour of Service

Locally Sourced Garden Salad with accompanying salad dressings

Rainbow Vegetable Rotini Salad

Select Two Sandwiches:

- Roasted Sliced Chicken Avocado Club on Whole Wheat Kaiser
- Roast Beef, Arugula, Tomato, Caramelized Onions, & Swiss on Ciabatta
- Turkey Rachel
- Poet's Signature Shrimp Salad Wrap
- California Veggie Sandwich on Wheat (Sprouts, Cucumbers, Tomatoes, Hummus, and Avocado)

Chef's Choice Dessert

Homemade Chesapeake Potato Chips

Seasonal Sliced Fruit Plate garnished with Berries

Iced Tea, Lemonade, and Fruit Infused Water

*For an additional \$7 per person
Include Assorted Sodas and Bottled Waters*

**GRAB AND GO BOXED LUNCHES
\$28 PER PERSON**

Selection of Three Sandwich Choices:

1 Grab and Go Lunch per person with one sandwich per boxed lunch

Turkey Club with Cheddar

The Ultimate Honey Ham and Swiss

Roast Beef, Red Onions, and Provolone

Red Pepper Hummus & Veggie Wrap (**VEGETARIAN & VEGAN**)

Garden Vegetable Medley Wrap (**VEGETARIAN & VEGAN**)

Chicken Caesar Wrap

Salmon Caesar Wrap

Appropriate Condiments | Mustard, Mayonnaise, Salt & Pepper

Chef's Specialty Pasta Salad

Individual Bags of Assorted Chips

Chef's Choice Sweet Selection for Dessert

Served with your choice of Bottled Tea, Bottled Water, and Soft Drinks



FRESCO ITALY / \$50 PER PERSON

All Buffets are (1) Hour of Service

Mixed Green Salad with Cucumbers, Tomatoes, and Croutons served with Creamy Italian and Caesar Dressing

Mozzarella, Tomato, and Fresh Basil Display Drizzled with a Balsamic Glaze

Selection of Two Entrées

An additional entrée can be added at \$7.00 per person++

Chicken Marsala

Chicken Parmesan

Chef's Specialty Meatballs in Marinara

Eggplant Parmesan (**VEGETARIAN**)

Italian Sausage Links with Peppers and Onions

Included Accompaniments

Pasta served with Choice of Two Sauces:
Marinara, Pesto, OR Alfredo

Roasted Fresh Italian Vegetables: Chopped Carrots, Onions, Zucchini, Red Peppers and Mushrooms

Garlic Bread topped with Olive Oil, Crushed Garlic, and Parsley

Chef's Choice Dessert

Iced Tea, Lemonade, and Fruit Infused Water

LA COCINA / \$52 PER PERSON

All Buffets are (1) Hour of Service

Garden Salad with Tortilla Strips, Diced Peppers served with House Cilantro-Lime Dressing

Selection of Two Entrées

An Additional entrée can be added at \$7.00 per person++

Marinated Beef Sautéed with Fajita Vegetables (Served with Flour Tortillas)

Marinated Chicken Sautéed with Fajita Vegetables (Served with Flour Tortillas)

Marinated Shrimp Sautéed with Fajita Vegetables (Served with Flour Tortillas)

Served with Pico de Gallo and Guacamole

Selection of Two Sides (Select from below)

- Mexican Style Rice
- Refried Beans topped with Cheese
- Seasoned Black Beans
- Chilled Red Bean Salad | Fresh Corn, Chopped Bell Peppers, Cilantro, and Tomatoes

Sopapillas (Fried Tortillas tossed in Cinnamon and Sugar)

Iced Tea, Lemonade, and Fruit Infused Water

***For an additional \$7 per person
Include Assorted Sodas and Bottled Waters***



MEDITERRANEAN DELIGHT

\$52 PER PERSON

All Buffets are (1) Hour of Service

Arugula with Strawberries, Feta Cheese, and Candied Walnuts served with Raspberry Vinaigrette

Selection of Two Entrées:

An Additional entrée can be added at \$7.00 per person++

Mediterranean Chicken (Sautéed Chicken Breast with Artichoke Hearts & Sundried Tomatoes in a White Cream Sauce)

White Wine Haddock (Roasted Haddock with Fresh Tomatoes, Olives, Capers, Onion, and White Wine)

Pan-Seared Salmon with Soy-Honey Glaze

Seared Flank Steak Kabobs

Chickpea Salad (VEGAN & VEGETARIAN)

Crisp Cucumbers, Juicy Tomatoes, Creamy Avocado, Red Onions, and Chickpeas tossed in a Lemon Poppy Vinaigrette | Fresh, Healthy, and Protein Packed |

Selection of Two Sides:

Roasted Red-Bliss Potatoes

Jasmine Rice

Seasonal Roasted Vegetables

Sautéed Fresh Green Beans

Iced Tea, Lemonade, and Fruit Infused Water

Chef's Choice Dessert

A TRUE BALTIMOREAN

\$65 PER PERSON

All Buffets are (1) Hour of Service

Garden Fresh Romaine Lettuce, Shaved Parmesan and Butter Garlic Croutons tossed in Creamy Caesar Dressing with Parmesan Crisp

Selection of Two Entrées:

An Additional entrée can be added at \$12.00 per person++

Classic Maryland Crab Cakes

Chicken Chesapeake (Pan Seared Chicken Breast topped with Crab Meat in a Chive Cream Sauce)

Black Mussels in a White Wine Reduction paired with Linguine

Farmer's Market Fried Rice (**VEGAN & VEGETARIAN**)
Spicy Fried Rice with Kale, Broccoli, Shredded Carrots, Scallions, and Mushrooms

Selection of Two Sides:

Glazed Petite Carrots

Pan Seared Brussel Sprouts

Garlic Mashed Potatoes

Honey Butter Mashed Sweet Potatoes

Wild Rice

Chef's Choice Dessert

Iced Tea, Lemonade, and Fruit Infused Water

For an additional \$7 per person Include Assorted Sodas and Bottled Waters



TUSCAN TAVERN | \$52 PER PERSON

All Buffets are (1) Hour of Service

(Minimum of 20 people)

Oregano & Cannellini Bean Soup

Vine-Ripened Tomatoes & Buffalo Mozzarella, Basil Olive Oil, Cracked Pepper, Balsamic Modena Drizzle

Sautéed Broccoli with a Lemon Zest

Seasoned Roasted Potatoes

Select Two Entrées:

- Chicken Piccata
- Chicken Florentine
- Gnocchi Bolognaise
- Eggplant Rollatini with Caramelized Onions and Tomato Confit
- Tuscan Salmon with Spinach and Sundried Tomatoes in a Cream Sauce
- Vegetable Jambalaya (**VEGAN & VEGETARIAN**)

Mini Tiramisu **OR** Mini Strawberry Shortcake

Freshly Brewed Regular & Decaffeinated Coffee and Teas

Iced Tea, Lemonade, and Fruit Infused Water

**For an additional \$7 per person
Include Assorted Sodas and Bottled Waters**

24 WEST | PLATED SERVICE

Prices based on selected entree

Planner selects one salad and one dessert for all guests. Plated service includes iced tea & coffee service. Maximum of 3 entrée's to be selected with one choice per guest.

Salads

- Heirloom Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Cracked Pepper, Balsamic Modena Drizzle
- Field Greens, Goat Cheese, Honey Pecans & Poached Anjou Pears. Champagne Vinaigrette
- Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons, Caesar Dressing

Entrées | *Choice of two entrees for an additional \$15 on top of the highest priced entrée. All entrées include chef's selection of starch & farm fresh seasonal vegetables*

- Oven Roasted Half Chicken with Roasted Garlic Pan Gravy \$49
- Grilled Chicken Breast, Charred Pepper & Goat Cheese Puree \$49
- Seared Salmon with Lemongrass Vinaigrette \$52 (low-fat, low-cholesterol)
- Grilled Steak with Sautéed Vidalia Onions & Shiitake Mushrooms \$54
- Arugula, Heirloom Tomato, Broccoli & Porcini Mushroom Ragu \$43 (vegetarian)
- Vegetable Tower with Zucchini, Squash, Portabella Mushroom, and Rosemary on a bed of Marinara Sauce \$43 (vegetarian)

Desserts

- Chocolate Mousse Cake Trio
- Creamy New York Cheesecake
- Fresh Fruit Tart, Crème Anglaise
- Apple Tarte, Cinnamon Ice Cream



The Uptown (An Exquisite Plated Dining Experience)

PLANNER WILL SELECT ONE SALAD/APPETIZER AND ONE DESSERT FOR ALL GUESTS WITH A MAXIMUM SELECTION OF (3) ENTREES. EACH GUEST WILL SELECT (1) OF (3) SELECTED ENTREES. PLATED DINNER SERVICE INCLUDES ICED TEA & COFFEE SERVICE

SALADS/APPETIZERS

Fresh Mixed Greens, Maple Bacon, Teardrop Tomatoes, Red Onions with Creamy Gorgonzola

Romaine Caesar Salad, Parmesan Crisp, and Croutons

Wild Mushroom, Spinach & Goat Cheese Tort, Charred Pepper Puree

Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette

Prosciutto Di Parma & Sweet Melon, Balsamic Modena Drizzle

Citrus Shrimp with Micro Greens, Grilled Lemon & Horseradish Cocktail (add \$6)

Mongolian Barbecued Glazed Shrimp over Green Papaya Slaw (add \$6)

Pan Seared Diver Scallops, Parmesan Risotto with Drizzle (add \$9)

Crab, Lobster & Avocado Salad Served in a Martini Glass (add \$9)

*For an additional \$7 per person
Include Assorted Sodas and Bottled Waters*

ENTRÉES

Choice of two entrees for an additional \$15 per person on top of the highest priced entrée

All entrées include chef's selection of starch & seasonal vegetables

New York Strip Steak with Sautéed Wild Mushrooms & Caramelized Onions \$60

Filet Mignon with Vintage Port Demi-Glace \$65

Bronzed French Breast of Chicken with Roasted Herb Chicken Broth \$52

Hickory Smoked BBQ Glazed Chicken with Sautéed Jersey Peach \$52

Grilled Salmon with Pinot Grigio Fennel Sauce \$55 (low-fat)

Pan-Seared Red Snapper with Ginger Kaffir Lime Broth \$59 (low-cholesterol)

Broccoli Rabe, Roasted Eggplant and Portobello Mushroom Rolled in Smoked Tomato and Grilled Scallion Purée \$50

DESSERTS

Fireside Crème Brûlé

Triple Chocolate Charlotte

Creamy New York Cheesecake with Raspberry Drizzle

Lemon Meringue Tart

Strawberry Short Cake

Chef's Specialty Bread Pudding

Chef's Specialty Sweet Potato Pie



Reception Displays Stations

Pricing based on (2) Hours of Service with optional attendant

MOUNT VERNON CHARCUTERIE BOARD TABLE

\$22 PER PERSON

Local Charcuterie to include Assorted Meats, English Farmhouse Cheddar, Regional Blue Cheese, Regional Brie Basil Marinated Bocconcini, Herb Crusted Chevre

Pickled Red Onions, Olives, Sundried Tomatoes, Petite Pickles

Grilled Baguettes & Gourmet Crackers

ARTISANAL CHEESE DISPLAY | \$14 PER PERSON

English Farmhouse Cheddar, Blue Cheese, Brie, Basil Marinated Bocconcini, Herb Crusted Chevre

Grilled Baguettes & Gourmet Crackers

FIRESIDE SLIDERS | \$28 PER PERSON

Mini Burgers (Your Choice of Beef or Turkey)

Portobello Burgers

Seared Salmon Sandwich

House-made Sriracha Ketchup

Lemon Mint Vinaigrette

Red Pepper Pesto

MAC-TINI BAR | \$29 PER PERSON (Minimum of 20 people)

Three Cheese Macaroni

Roasted Peppers, Chopped Herbs, Sautéed Mushroom Trio, Roasted Garlic, Shallots, Scallions, Bacon, Petite Shrimp, and Chopped Jerk Chicken

Parmesan Cheese Crostini

IN THE GARDEN | \$10 PER PERSON

Baby Carrots, Celery, Peppers, Asparagus & Broccolini

Wasabi Ranch

Peppercorn Bleu Cheese

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Passed Hors D' Oeuvres

Pricing based on (1) hour of Service

PICK (6) CHOICES FROM THE 4 CATEGORIES BELOW AT \$35 per person

PICK (8) CHOICES FROM THE 4 CATEGORIES BELOW AT \$45 per person

\$15 per person for each additional hour. For parties of 35 or less all Hors D'Oeuvres will be stationed.

Listed Surcharges for upgraded menu selections are per person.

COLD

Cherry Tomato Guacamole

Shrimp Cocktail (\$5 surcharge)

Smoked Salmon with Asparagus

Prosciutto & Cranberry Mascarpone on Pumpernickel

Polenta Grilled Vegetable Cakes

Filet Mignon served with a Spicy Mustard Horseradish

Sesame Tuna Tataki

HOT

Petite Maryland Crab Cakes with Aioli (\$5 surcharge)

Mini Seared Salmon Cakes

Buffalo Chicken Empanadas with Blue Cheese Dip

Coconut Shrimp (\$5 surcharge)

Mushroom Tarts

Parmesan Artichoke Bites

Mini Sliders (Your choice of Turkey or Beef)

Philly Cheese Steak Rolls

Mini Lamb Chops (\$5 surcharge)

TRADITIONAL STATIONS

Chicken Wings (Barbeque, Buffalo, or Old Bay) served with a Celery and Carrots Platter

Chicken Quesadillas

Truffle Pecorino Tater Tots

Roasted Vegetable Kabobs

Loaded Potatoes Skins

Teriyaki Chicken Skewers

Blueberry Demi-Glace Beef Skewers

Spinach and Artichoke Dip served with Toast Points

Maryland Seafood Dip served with Rosemary Pita Bread (\$5 surcharge)

Teriyaki Chicken Meatballs

Parmigiana & Basil Meatballs

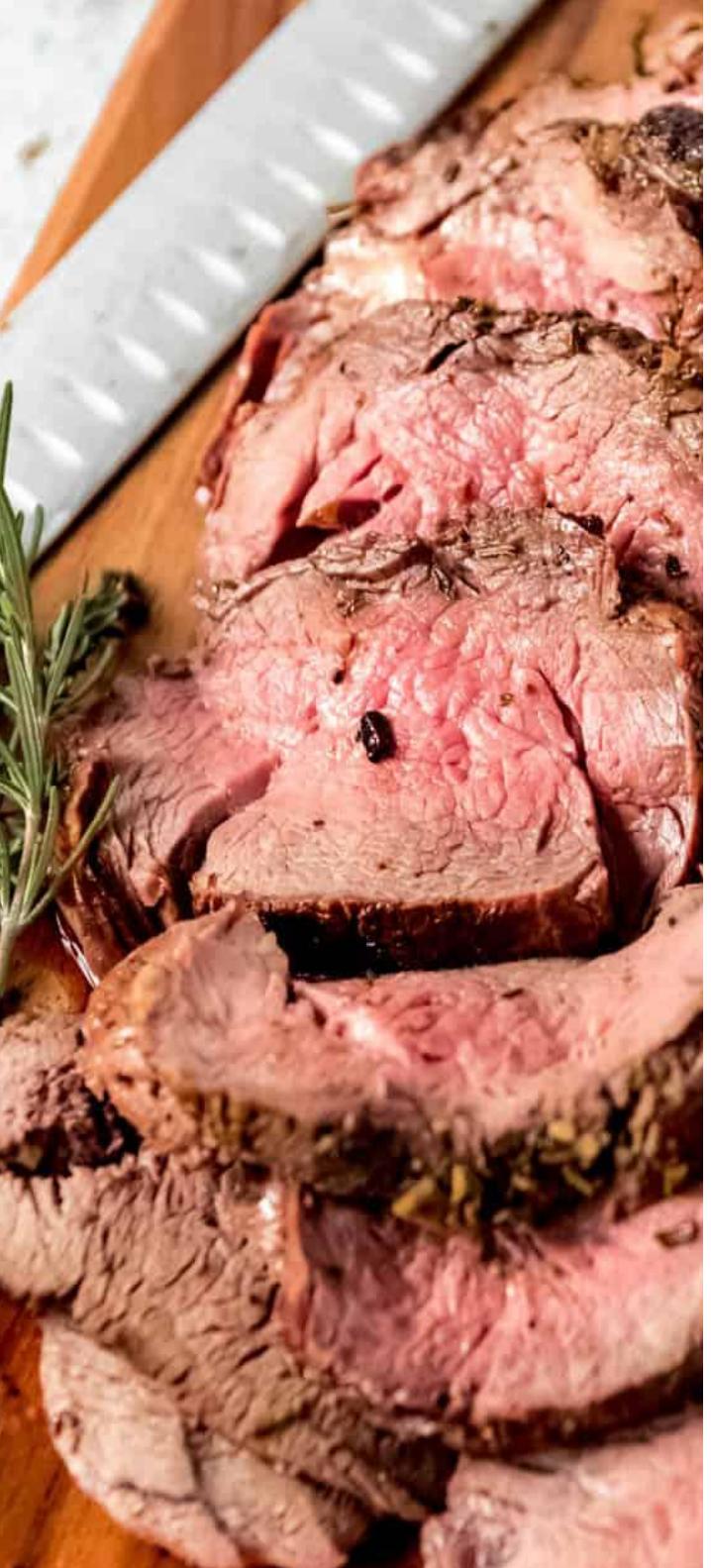
SWEET STATIONS

Assorted Baked Cookies garnished with Berries

Brownies and Blondies garnished with Berries

Banana Flavored Pudding topped with Cookie Crumbles served in Rock Glasses

Fruit and Berry Shooter topped with Whipped Cream



Reception Enhancements

Pricing based on (1) hour of Service

The below action stations may be added to your hors d'oeuvres selections to enhance your reception.

All action stations are attended by a uniformed chef with a \$125 service fee with one uniformed chef per 30 guests. Uniformed chef fees are per required attendant to maintain a steady flowing reception.

CARVED TENDERLOIN OF BEEF

\$22 PER PERSON

Served with Béarnaise Sauce, Creamed Horseradish, Rolls

CARVED CEDAR PLANK SALMON

\$20 PER PERSON

Served with Caramelized Shallot, Asparagus & Shiitake Mushrooms

CARVED HERB CRUSTED TURKEY

\$18 PER PERSON

Served with Homemade Giblet Gravy, Cranberry Mayonnaise, Rolls

CARVED HONEY HAM

\$18 PER PERSON

Served with Homemade Sweet Heat Sauce, Dijon Mustard, Rolls

CHINESE TAKE OUT/ \$29 PER PERSON

Select Two:

- Vegetable Lo Mein
- Jasmine Rice
- Vegetable Fried Rice

Select Two:

- Orange Chicken
- Teriyaki Chicken
- Bourbon Beef
- Barbeque Pork

TASTE OF ITALY/ \$29 PER PERSON

Select Two:

Cavatappi Sautéed with Italian Sausage, Prosciutto, Arugula, Garlic in a Mushroom Ragu

Fire Roasted Tomato Basil with Rigatoni

Tortellini with Herb and Garlic Chicken, Broccoli & Portobello Mushrooms served with a White Truffle Cream Sauce

Pasta Primavera

A minimum of 15 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a 23 % service charge (Combined gratuities & admin fee) and 6 % Maryland STATE Tax. All menus and prices are subject to change. Events under required number of guests will incur an additional service fee of \$200.00 plus tax and service charge. Specialty Beverage Services are subject to 23% Service Charge, 6% Sales Tax and 9% Liquor tax are in addition to quoted per person cost.



Specialty Beverage Service

For events accompanied by bar service, one bar tender per 30 guests is required. A bar tender fee of \$175.00 per bartender per 2 hours is added to all beverage services. There are NO SHOTS provided on event bars. 23% Service Charge, 6% Sales Tax and 9% Liquor tax are in addition to quoted per person cost. All After Party Celebrations require a minimum of 2 Bartenders.

"LAST CALL" will be issued 15 minutes prior to the end of the service time.

WALTER'S BEER AND WINE BAR

\$29 per person for (2) Hours of Service

Local Craft Beer

Selection of Red, White, Rose, and Sparkling Wine

PEABODY PREMIUM HOUSE BAR

\$49 per person for (2) Hours of Service

Local Craft Beer

Selection of Red, White, Rose, and Sparkling Wine

House Brands of Vodka, Gin, Rum, Bourbon, Tequila, Scotch, Elevated Sodas and Mixers

ENGINEERS CLUB TOP SHELF BAR

\$69 per person for (2) Hours of Service

Local Craft Beer

Selection of Red, White, Rose, and Sparkling Wine

Top Shelf Brands of Whiskey, Bourbon, Scotch, Vodka, Gin, Tequila, Elevated Sodas and Mixers

DRINK TICKET PACKAGE All Drink Tickets are purchased in advance. Drink Tickets include both nonalcoholic and alcoholic beverages (beer, wine, and rail selections) Drink Tickets are non-refundable

50 Drinks Tickets: \$600.00

100 Drink Tickets: \$1200.00



Audio Visual Packages

Cannyboard Daily Access - \$600.00

Projector Package to Include:
LCD projector, AV cart, and 10' projector screen - \$450.00

Projector Support Package to Include:
AV cart, cables, and 10' projector screen - \$150.00

Podium Package to Include: Podium and
microphone - \$150.00

Flip Chart Package to Include:
Flip chart easel, flip chart pads, and markers - \$50.00

Additional Selections

Power cords/strips - \$15.00
Easel - \$20.00
Flip chart pad - \$30.00
Whiteboard and markers - \$35.00
Direct Box - \$50.00
Powered speakers - \$50.00
6' x 8' fast fold screen - \$50.00
Conference speaker phone - \$75.00
Single speaker system - \$130.00
Hanging screen 10' - \$100.00
Wired microphone - \$100.00
Wireless lavalier - \$100.00
Double speaker system - \$150.00
Wireless handheld microphone - \$150.00
Laptop computer - \$200.00
LCD Projector - \$350.00

Off premise A/V Company Set up fees apply to all outsourced A/V: \$150.00 One Time Fee



Surrounded by Baltimore's Charm, let's host a great event

All pricing is subject to a 23 % service charge (Combined gratuities & admin fee) and 6 % Maryland STATE Tax. All menus and prices are subject to change.

Events under required number of guests will incur an additional service fee of \$200.00 plus tax and service charge

Specialty Beverage Services are subject to 23% Service Charge, 6% Sales Tax and 9% Liquor tax are in addition to quoted per person cost.

DECORATIONS / FLORAL ARRANGEMENTS / CAKE ACCESSORIES | All decorations, floral arrangements, cake accessories, gifts, etc., must be removed from the hotel upon conclusion of the event. The hotel will not be responsible for storage of these items, or if they are lost or damaged. The hotel does not permit the affixing of anything to the walls, floors or ceiling without prior written approval and supervision by the hotel. Confetti, glitter, and confetti cannons are not permitted. Damage fees will be incurred by attendees or vendors. Clean up charges may be incurred for use of certain materials

FAQ's (frequently asked questions)

DO YOU ALLOW OUTSIDE FOOD AND BEVERAGES? We allow outside cultural food items however; a cleanup and rental fee will be applicable. Details can be further discussed with your event sales manager. Outside alcohol and non-alcoholic beverages are prohibited in our event spaces.

ARE WE REQUIRED TO UTILIZE YOUR VENDORS? We are pleased to offer a list of preferred vendors; however, you are not required to exclusively utilize these vendors. Please note that all vendors need to be licensed and insured.

WHAT AGES CAN PARTAKE OF THE CHILDREN'S MENU? Children under the age of 5 are complimentary. Children from the ages of 6 to 12 are eligible to receive ½ off menu pricing. Anyone over the age of 12 is considered an adult.

WHEN CAN WE ACCESS THE EVENT SPACE? The event space is available to you two hours prior to the start time of your event and will be noted in your contract as "Setup Time". Arrangements can be discussed with your event sales manager if the event space is available for an earlier setup time.

WHAT ARE THE NOISE LEVEL RESTRICTIONS? Although we allow music and/or entertainment during the event, we reserve the right to request music volume levels be reduced based on guest room noise complaints or at the discretion of hotel management.