

# Table of contents

Breakfast & Brunch	
Buffet & continental	2
Breakfast enhancements	4
Plated breakfast	5
Breaks	
Theme Breaks	7
a la Carte Snacks & Beverages	9
Cocktail hour	
Hors d'oeuvres	
Hot	10
Cold	11
Display	12
Action stations	13
Lunch and dinner	
Buffet	14
Plated	17
Dessert	
Display and stations	21
Beverage service	22
General information and policies	23

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

# Breakfast & Brunch

## Buffet

All breakfast buffets include freshly brewed coffee and decaffeinated coffee; black, green and herbal tea selection and chilled fruit juices

### **LB CONTINENTAL**

ASSORTED MUFFINS AND PASTRIES  
SEASONAL FRUIT DISPLAY  
INDIVIDUAL PLAIN & FRUIT GREEK YOGURT  
\$24

### **LB HEALTHY START**

ASSORTED BOTTLED JUICES AND VITAMIN WATER  
YOGURT PARFAIT BAR  
HOUSE-MADE GRANOLA  
OATMEAL with FRESH BERRIES, CHOPPED PECANS AND BROWN SUGAR  
SELECTION OF CEREALS WITH 2% MILK  
BAGELS WITH ASSORTED SPREADS AND WHIPPED BUTTER  
BRAN MUFFINS AND WALNUT RAISIN BREAD  
FRESH FRUIT SALAD  
INDIVIDUAL PLAIN & FRUIT GREEK YOGURT  
\$29

### **THE ALL AMERICAN**

ASSORTED DONUTS, PASTRIES, MUFFINS  
PULLMAN WHITE, WHOLE GRAIN AND SOURDOUGH TOAST WITH WHIPPED BUTTER AND PRESERVES  
SCRAMBLED EGGS  
THICK-CUT APPLEWOOD SMOKED BACON AND BREAKFAST SAUSAGE  
POTATOES  
SEASONAL FRUIT DISPLAY  
\$28

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

**LB WORKOUT**

FRESH FRUIT DISPLAY

WARM POWER GRAINS WITH FARRO, QUINOA, & AMARANTH

TOPPINGS INCLUDE DRIED FRUIT, NUTS, SOY BERRIES, GOJI BERRIES, CACAO NIBS

INDIVIDUAL PLAIN & FRUIT GREEK YOGURT

SEASONAL VEGETABLE FRITTATA

POMEGRANATE AND V8 JUICE

KOMBUCHA

GREEN AND RED HOUSE-MADE SMOOTHIES

\$40

CHARM CITY BREAKFAST

ASSORTED DANISH, PASTRIES, MUFFINS AND CROISSANTS BREAKFAST

SANDWICHES TO INCLUDE:

EGG AND CHEESE ON A BISCUIT

BACON EGG AND CHEESE ON A CROISSANT

CHICKEN SAUSAGE, EGG, CHEDDAR AND POTATOES WRAP

HOUSE MADE GRANOLA

INDIVIDUAL PLAIN & FRUIT GREEK YOGURT

FRESH FRUIT SALAD

\$34

**LB DOWNTOWN**

VARIETY OF DANISH, MUFFINS, PASTRIES AND CROISSANTS

SCRAMBLED EGGS

THICK-CUT APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE

HERBED BREAKFAST POTATOES

SEASONAL FRUIT DISPLAY

WHITE, WHOLE GRAIN AND SOURDOUGH TOAST WITH WHIPPED BUTTER AND PRESERVES

SMOKED SALMON DISPLAY WITH DICED RED ONION, CAPERS, CHOPPED HARD-BOILED EGG,

CAPERS, TOMATOES, DILL CRÈME FRAICHE

BAGELS & CREAM CHEESE

\$46

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## Breakfast & Brunch Enhancements

### **BREAKFAST BISCUITS OR SANDWICHES**

EGG & CHEESE, BACON EGG & CHEESE OR SAUSAGE EGG & CHEESE  
\$9

### **HOUSE CURED GRAVLAX OR SMOKED SALMON DISPLAY**

DICED RED ONION, CAPERS, HARD-BOILED EGG, TOMATOES, DILL  
CRÈME FRAICHE, CREAM CHEESE, FRESH BAGELS  
\$16

### **SMOOTHIE STATION**

PINEAPPLE, BLUEBERRIES, STRAWBERRIES, BANANA  
ORANGE JUICE, COCONUT WATER, PLAIN YOGURT  
\$8

### **VEGETABLE FRITTATA**

\$7

### **SCRAMBLED EGGS**

\$6

### **OMELET STATION\***

EGGS, EGG WHITES  
SPINACH, PEPPERS, ONIONS, SCALLION, TOMATOES, ASPARAGUS  
CHEDDAR CHEESE, FETA CHEESE, DICED HAM, BACON BITS  
\$15

### **BACON OR SAUSAGE**

\$6

### **BACON STATION\***

WHOLE PORK BELLY SLICED TO ORDER. INCLUDES CANDIED BACON SKEWERS.  
\$6

### **BRIOCHE FRENCH TOAST, BUTTERMILK PANCAKES OR BELGIAN WAFFLES**

WITH STRAWBERRIES, BLUEBERRIES, NUTELLA, MAPLE SYRUP & BUTTER  
\$8

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

**YOGURT PARFAIT BAR**

PLAIN AND FRUIT FLAVOR INDIVIDUAL GREEK YOGURT  
HOUSE-MADE GRANOLA, BERRIES, DRIED FRUITS, HONEY, AGAVE SYRUP  
\$7

**SLICED QUICK BREADS**

\$4

**BAGELS**

ASSORTED SPREADS AND WHIPPED BUTTER  
\$5

**OATMEAL OR INDIVIDUAL DRY CEREALS**

\$5

**ASSORTED BOTTLED WATER AND JUICES**

\$5 EACH

**WHOLE FRESH FRUIT**

APPLES, ORANGES AND BANANAS  
\$3 EACH

\*STATION ATTENDANT REQUIRED, ONE ATTENDANT PER 75 GUESTS; ATTENDANT FEE \$225

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## PLATED BREAKFAST

Include chef's selection of seasonal accompaniments, croissants for the table, freshly brewed coffee and decaffeinated coffee, a selection of black, green and herbal teas, and chilled fruit juices

FARM FRESH SCRAMBLED EGGS  
BACON, HERBED BREAKFAST POTATOES  
\$29

BRIOCHE FRENCH TOAST,  
FRUIT COMPOTE, BACON OR SAUSAGE  
\$29

EGGS BENEDICT  
HERBED BREAKFAST POTATOES  
\$34

EGGS CHESAPEAKE  
HERBED BREAKFAST POTATOES  
\$38

FRITTATA  
PINACH, TOMATOES, GOAT CHEESE  
HERBED BREAKFAST POTATOES  
\$30

QUICHE LORRAINE OR FLORENTINE  
SEASONAL FRESH FRUIT  
\$32

CHILLED QUINOA BOWL  
YOGURT AND BERRIES  
\$22

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## Theme breaks

### **CAMDEN YARDS**

CRACKER JACKS, PRETZEL BITES WITH CINNAMON AND SUGAR  
MINI POPPY SEED DOGS WITH BEER MUSTARD SAUCE  
SOFT DRINKS AND BOTTLED WATER  
\$29

### **BALTIMORE NATIVE**

INDIVIDUAL UTZ OLD BAY CHIPS  
RED VELVET CUPCAKES AND BERGER-STYLE COOKIES  
CROSTINI AND TOASTED PITA WITH DIP\*  
SOFT DRINKS AND BOTTLED WATER  
\*CRAB DIP \$32 OR SPINACH ARTICHOKE DIP \$29

### **CHOCOHOLICS**

CHOCOLATE CHIP AND DOUBLE CHOCOLATE CHIP COOKIES  
ASSORTED HERSHEY BARS  
CHOCOLATE-DIPPED STRAWBERRIES  
COFFEE, TEA, HOT COCOA WITH MARSHMALLOWS  
BOTTLED WATER AND SOFT DRINKS  
\$25

### **MID-MORNING PICK ME UP**

A SELECTION OF HOUSE -MADE POUND CAKES  
COFFEE, TEA, INFUSED WATER  
\$18

### **AFTERNOON ALERT**

CHOCOLATE CHIP COOKIES & BLONDIES  
SOFT DRINKS, COFFEE, TEA  
\$18

### **HEALTHY ALERT**

FRUIT SKEWERS  
VANILLA MINT YOGURT SAUCE  
FLAVORED SELTZERS & ICED TEA  
\$22

### **EVERYONE LOVES ICE CREAM!**

LOCALLY PRODUCED ICE CREAM NOVELTIES AND FROZEN BABY BANANAS  
PRESENTED IN OUR ICE CREAM CART  
SOFT DRINKS, COFFEE, TEA \$16.00

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## A LA CARTE BREAKS

### **FRESH FROM THE BAKERY**

ASSORTED BAGELS AND CREAM CHEESE  
\$48/DOZEN

SCONES WITH PRESERVES AND BUTTER  
\$48/DOZEN

MUFFINS / CROISSANTS / DANISH  
\$48/DOZEN

SLICED BREAKFAST BREADS  
\$40/DOZEN

FRENCH MACARONS (GF)  
\$22 PER DOZEN OR \$1.75 EACH

### **LB BAKERY COOKIE JAR**

SPICED GINGER, OATMEAL RAISIN, CHOCOLATE CHUNK, SUGAR, PEANUT BUTTER, SNICKER DOODLE \$39  
A DOZEN

### **GOURMET AMERICAN COOKIE JAR**

NUTELLA AND HAZELNUT, ALMOND JOY COCONUT MACAROONS, CHOCOLATE CHUNK WALNUT, S'MORES,  
PECAN SANDIES, CHOCOLATE TRIO (DARK, MILK, WHITE), SEASONAL HOLIDAY OR OCCASION CUT-OUT WITH  
ROYAL ICING  
\$39 A DOZEN

### **BAR COOKIES**

BLONDIES, BROWNIES, HELLO DOLLY  
\$40 PER DOZEN OR \$3.50 EACH

### **WALNUT BROWNIES (GF)**

\$48 PER DOZEN OR \$5.00 EACH

### **SPECIALTY BROWNIES**

DULCE DE LECHE, SALTED DELUXE PECAN BROWNIE, LEMON, KEY LIME, AND SUNSET \$55  
PER DOZEN OR \$6 EACH

SPECIAL OCCASION CAKES – MINIMUM 1 WEEK ADVANCE NOTICE REQUIRED

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.



## Beverages

COFFEE / DECAFFEINATED COFFEE / HOT TEA - \$80/GALLON  
ORANGE / CRANBERRY / GRAPEFRUIT /APPLE - JUICES \$40/GALLON  
ICED TEA - \$40/GALLON  
SOFT DRINKS / BOTTLED/BOXED WATER \$5 EACH  
POWERADE OR VITAMIN WATER - \$6 EACH  
RED BULL (REGULAR AND SUGAR FREE) - \$7 EACH  
LOCAL KOMBUCHA - \$6 EACH

## Snacks

### **HOUSE-MADE TRAIL MIX**

\$12 PER POUND

### **SPICED-MAPLE SOY SNACK MIX**

\$10 PER POUND

### **INDIVIDUAL FRUIT SALAD BOWLS**

\$8 EACH

### **WHOLE SEASONAL FRUIT**

\$25

### **YOGURT PARFAITS**

\$6 EACH

### **CHIPS AND DIP**

HOUSE MADE OLD BAY CHIPS & ONION DIP  
(OR) TORTILLA CHIPS & SALSA  
\$7

### **KIND (OR) NATURE VALLEY GRANOLA BARS**

\$4 EACH

### **FRESHLY POPPED POPCORN**

FROM THE CART WITH FLAVORED SALTS, INDIVIDUAL BAGS  
\$6

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

# COCKTAIL RECEPTION

## Cold hors d'oeuvres

MINIMUM 25 PIECES EACH

GOAT CHEESE BRÛLÉE W/BACON JAM IN MINI PASTRY  
SHAVED COUNTRY SHAVED HAM ON MINI CHEDDAR BISCUIT, CHERRY COMPOTE  
SHRIMP SALAD WITH MICRO DILL ON RUBY ENDIVE  
TOMATO BASIL TART, BALSAMIC DRIZZLE  
VEGETABLE POKE IN MINI CONE  
\$5 PER PIECE

SPICY GAZPACHO SHOOTER WITH BABY SHRIMP  
SESAME TUNA TARTAR IN SESAME CONE, WASABI AIOLI  
SALMON RILLETTES ON RYE CROSTINI, FRIZZLED LEEKS  
BEEF CARPACCIO ON GARLIC CROSTINI, FRIED CAPERS, HORSERADISH AIOLI  
DUCK PROSCIUTTO AND MELON IN FILO CUP  
HOUSE-CURED SALMON GRAVLAX ON PUMPERNICKEL CROSTINI, HIMALAYAN SALT, BUTTER, MICRO DILL TUNA  
POKE IN MINI CONE  
\$6 PER PIECE

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## Hot hors d'oeuvres

MINIMUM 25 PIECES EACH

LATKES, DILL CRÈME FRAICHE AND APPLE SAUCE SIDES

SPANAKOPITA MINI QUICHE

CHICKEN YAKITORI

MINI CHICKEN & CHEESE QUESADILLA

MINI DOGS IN POPPY SEED PASTRY

VEGETABLE SPRING ROLLS

MINI CHICKEN OR VEGETABLE EMPANADAS

FLASH-FRIED CAULIFLOWER, W/CURRY COCONUT DIP

\$4 PER PIECE

SCALLOP WRAPPED IN BACON, SPICY MARMALADE

BONELESS KOREAN-FRIED CHICKEN BITES

CHICKEN & WAFFLE BITES

FRIED OYSTER SLIDER, COLE SLAW AND REMOULADE

BEEF SATAY, PEANUT SAUCE

COCONUT SHRIMP, MANGO CHUTNEY

JUMBO SHRIMP, COCKTAIL SAUCE

ANGUS BEEF SLIDER, SMOKED CHEDDAR, HOUSE-MADE BBQ

\$5 PER PIECE

SESAME CRUSTED ROCKFISH & SHISHITO PEPPER SKEWER

BEEF WELLINGTON BITES

SALMON SLIDERS WITH SPICY MAYO AND ASIAN SLAW

MINI SALMON CAKE WITH LEMON AIOLI

\$6 PER PIECE

MINI CRAB CAKES W/SPICY REMOULADE

NEW ZEALAND LAMB CHOPS W/MINT DEMI GLAZE

MARKET PRICE

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## Display

### **SEASONAL FRUIT DISPLAY**

SLICED HONEYDEW, CANTALOUPE, PINEAPPLE, RED AND GREEN GRAPES, ASSORTED BERRIES \$10

### **CRUDITÉ**

ASSORTED GARDEN VEGETABLES, RED PEPPER HUMMUS AND CREAMY DILL DIP  
\$11

### **CHEESE DISPLAY**

DISPLAY OF ASSORTED CHEESES FEATURING LOCAL, DOMESTIC AND INTERNATIONAL CHEESES  
CROSTINI AND A SELECTION OF CRACKERS  
\$20

### **CHARCUTERIE**

DOMESTIC CURED MEATS, SEASONAL CONSERVES, DRIED FRUITS AND NUTS, HOUSE MUSTARD  
CROSTINI AND A SELECTION OF CRACKERS  
\$24

### **DUMPLING AND BUNS**

THREE DUMPLING CHOICES DISPLAYED IN BAMBOO BASKETS  
PORK BUNS AND DIPPING SAUCES  
\$28

### **SUSHI DISPLAY**

ASSORTMENT OF FISH, SEAFOOD AND VEGETABLE SUSHI, SASHIMI AND ROLLS  
SERVED WITH SOY SAUCE, WASABI, PICKLED GINGER AND SEAWEED SALAD  
MARKET PRICE

### **BOUNTY OF THE CHESAPEAKE**

EXTRAVAGANT SEAFOOD DISPLAY WITH  
MUSSELS, SHRIMP, CURED SALMON, SHUCKED OYSTERS AND CRAB CLAWS  
MARKET PRICE

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## Action Stations

STATIONS REQUIRE ONE ATTENDANT PER 75 GUESTS @ \$225

### **RAW BAR**

OYSTERS AND CLAMS SHUCKED TO ORDER  
COCKTAIL SAUCE, LEMON, TABASCO AND MIGNONETTE  
MARKET PRICE + SHUCKER

### **SUSHI BAR**

OUR UNIFORMED SUSHI CHEFS PREPARE SUSHI, SASHIMI AND ROLLS  
FRESH FISH, SEAFOOD AND VEGETABLES  
SEAWEED SALAD, SOY SAUCE, WASABI AND PICKLED GINGER  
MARKET PRICE + SUSHI CHEF

### **PASTA BAR**

SAUTÉ STATION SERVING TORTELLINI, CAVATAPPI OR ORECCHIETTE  
PESTO, MARINARA, ALFREDO SAUCE  
SAUTEED MUSHROOMS, SAUTEED BELL PEPPERS, GROUND BEEF OR IMPOSSIBLE SAUSAGE  
GRATED PARMESAN, FRESH HERBS  
\$21 + CHEF

### **CARVING BOARDS**

#### **OVEN ROASTED TURKEY**

PETITE ROLLS, DIJON MUSTARD, MAYONNAISE, CRANBERRY COMPOTE  
\$20 + CARVER

#### **PRIME RIB**

SILVER DOLLAR ROLLS, HORSERADISH CREAM, AU JUS, YORKSHIRE PUDDING  
\$40 + CARVER

#### **TENDERLOIN**

SILVER DOLLAR ROLLS, CLASSIC DEMI-GLACE, HORSERADISH CREAM, FRIZZLED ONION  
\$35 + CARVER

#### **SALMON**

CHILLED POACHED SALMON, GRILLED SALMON AND GRAVLAX  
DILL CRÈME FRAICHE, LEMON AIOLI,  
PUMPERNICKEL AND RYE TOAST  
\$30 + CARVER

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

# LUNCH AND DINNER

## Buffet

### **LITTLE ITALY BUFFET**

CAESAR SALAD WITH SHAVED PARMESAN, BRIOCHE CROUTONS, CHERRY TOMATOES, CAESAR DRESSING

CAPRESE WITH LOCAL TOMATOES AND FRESH MOZZARELLA, BASIL, OLIVE OIL AND BALSAMIC GLAZE\*

ROASTED VEGETABLE ANTIPASTO WITH PESTO AND CROSTINI\*\*

CHICKEN PICCATA WITH OVEN CURED TOMATOES (OR) CLASSIC CHICKEN PARMESAN

PAN ROASTED ATLANTIC COD, LEMON AND HERB, PINOT GRIGIO BROTH

SPINACH AND RICOTTA, BEEF (OR) MUSHROOM RAVIOLI WITH MARINARA (OR) ALFREDO SAUCE SEASONAL VEGETABLES

GARLIC BREAD AND HERBED FOCACCIA

CANNOLI AND TIRAMISU

\$45 lunch/\$56 dinner

\*SEASONAL, \$4 ADDITIONAL PER PERSON

\*\*CURED MEAT ADDED TO ANTIPASTO \$5 ADDITIONAL PER PERSON

### **HIGHLANDTOWN LATIN BUFFET**

SPICY GAZPACHO WITH SHRIMP (SUMMER) OR CHICKEN TORTILLA SOUP (WINTER)

BLACK BEAN AND CORN SALAD WITH SCALLIONS, RADISHES, QUESO FRESCO, CHILI LIME AIOLI

ROMAINE HEARTS WITH OVEN ROASTED CHERRY TOMATOES, PARMESAN CHEESE

SLICED RED ONION, CILANTRO AND CHIPOTLE RANCH

GRILLED FLANK STEAK WITH CHIMICHURRI & GRILLED YELLOW ONIONS

CHILI SPIKED YUKON GOLD FINGERLING POTATOES

TORTILLA DUSTED TILAPIA WITH CILANTRO AND LIME

COCONUT RICE

SEASONAL VEGETABLES

CHURROS AND PINEAPPLE-COCONUT CUPCAKES

\$50 lunch/\$62 dinner

### **INNER HARBOR BUFFET**

MARYLAND CRAB SOUP OR CRAB BISQUE

FIELD GREEN SALAD WITH CARROT SNAP PEAS RED ONION AND OLD BAY CROUTONS

CUCUMBER AND TOMATO SALAD WITH BASIL VINAIGRETTE

MARYLAND CRAB CAKES WITH CORN RELISH, SPICY REMOULADE AND COCKTAIL SAUCE

EASTERN SHORE FRIED CHICKEN

LB SIGNATURE FIVE CHEESE MAC N' CHEESE

CORN BREAD, WHIPPED BUTTER AND APPLE BUTTER

RED VELVET CUPCAKES

\$58 lunch/\$72 dinner

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

**CHESAPEAKE BUFFET**

CREAM OF CRAB SOUP

FIELD GREENS WITH CHERRY TOMATOES, RED ONIONS, & CROUTONS, ROASTED SHALLOT SHERRY VINAIGRETTE  
CUCUMBER AND TOMATO SALAD WITH BASIL VINAIGRETTE (SUMMER)

ARUGULA WITH CRANBERRIES, CARROTS, PEPITA, GOAT CHEESE AND MAPLE DRESSING (WINTER)

MARYLAND CRAB CAKES WITH CORN, RED ONION, TOMATO SALAD, SPICY REMOULADE, COCKTAIL SAUCE BLACK

ANGUS FILET WITH CHIMICHURRI, HOUSE MADE STEAK SAUCE OR MERLOT DEMI

SEASONAL VEGETABLES

PARKER HOUSE ROLLS AND WHIPPED BUTTER

SELECTION OF MINIATURE DESSERTS AND PASTRIES

\$71 lunch/\$89 dinner

**LORD BALTIMORE BUFFET**

CLASSIC TOMATO SOUP

HEARTS OF ROMAINE, BLISTERED TOMATO, SHAVED PARMESAN, LARDONS, BLUE CHEESE DRESSING

LEMON HERB BRINED CHICKEN BREAST, NATURAL AU JUS

SWEET AND SPICY GLAZED SALMON, CITRUS HERB BROTH

SEASONAL VEGETABLE

HERB ROASTED POTATOES

PARKER HOUSE ROLLS WITH WHIPPED BUTTER

CHEF SELECTION OF DESSERT

\$60 lunch/\$75 dinner

**PAN-ASIAN BUFFET**

SOBA NOODLE SALAD WITH TOASTED SESAME, SLIVERED RADISHES, SCALLION, SPICY PEANUT DRESSING

ICEBERG SALAD WITH CARROTS, PICKLED ONIONS, CUCUMBER, GINGER - MISO DRESSING

BEEF AND BROCCOLI IN GARLIC SAUCE

FRIED RICE OR NOODLE STATION (PREPARED TO ORDER\*)

WHITE AND BROWN RICE (OR) SOBA AND LO MEIN NOODLES

BOK CHOY, SNOW PEAS, NAPA CABBAGE, SHIITAKE MUSHROOMS, BROCCOLI AND BEAN SPROUTS

SHREDDED PORK, GENERAL TSO CHICKEN OR TERIYAKI BEEF

SWEET AND SOUR, SWEET CHILI AND CHAR-SIU SAUCE

ALMOND COOKIES

MOCHI

\$48 lunch/\$59 dinner + ATTENDANT

**TACO BAR**

GROUND BEEF, CHICKEN, PORTOBELLO MUSHROOM, PEPPERS, ONIONS, BLACK OLIVES,

TOMATO, GUACAMOLE, PICO DI GALLO, BLACK BEANS,

SHREDDED CHEDDAR, SOUR CREAM, SHREDDED LETTUCE

ROMAINE SALAD WITH QUESO FRESCO AND CHIPOTLE RANCH DRESSING

CHURROS WITH CINNAMON-SUGAR \$45 lunch/dinner

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

**CLASSIC SALAD BAR**

SPRING MIX, ROMAINE, ARUGULA AND BABY KALE  
GRILLED LEMON THYME CHICKEN, GRILLED STEAK OR OLD BAY SHRIMP  
ROASTED VEGETABLES, SHREDDED CARROTS, DICED RED ONION, CHERRY TOMATOES, CUCUMBER,  
CORN, RADISH, BROCCOLI CHICKPEAS AND OLIVES  
SHREDDED CHEDDAR & SHAVED PARMESAN CHEESE  
HARD BOILED EGGS, BACON BITS, HOUSE-MADE OLD BAY CROUTONS  
ARTISANAL ROLLS  
SHORTBREAD COOKIES  
SEASONAL FRUIT DISPLAY  
\$35 lunch/dinner

**FELLS POINT SUBMARINE SANDWICH BUFFET\***

FIELD GREENS, SHAVED CARROT, CUCUMBER, TOMATO, CANDIED PECAN, GREEN GODDESS DRESSING HERBED  
POTATO SALAD  
COLE SLAW  
5' TURKEY SUB WITH CHEDDAR CHEESE, LETTUCE, TOMATO, SUB DRESSING  
5' ITALIAN SUB WITH PROVOLONE CHEESE, LETTUCE, TOMATO, SUB DRESSING  
5' GRILLED VEG AND HUMMUS SUB  
MAYONNAISE, MUSTARD, HORSERADISH SAUCE  
SEASONAL FRUIT SALAD  
COOKIES, BLONDIES AND BROWNIES  
\$48 lunch/dinner

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.



# Plated Meals

Plated meal pricing is based on three courses with choice of soup or salad, entrée, and dessert.

Appetizer/first course available with indicated surcharge.

All plated meals include parker house rolls, freshly brewed coffee, decaffeinated coffee, and tea selection

## Salad

**BABY WEDGE SALAD**  
PANCETTA CRISP, CHERRY TOMATOES, CHIVES  
BLUE CHEESE DRESSING

**CAESAR SALAD**  
CHOPPED ROMAINE, BRIOCHE CROUTONS, PARMESAN  
CAESAR DRESSING

**FIELD GREEN SALAD**  
MESCLUN MIX, HEIRLOOM CHERRY TOMATO, ENGLISH CUCUMBER, PEPITA  
WHITE BALSAMIC VINAIGRETTE

FARMER'S MARKET SEASONAL SALAD

## Soup

TOMATO BASIL  
SPICY GAZPACHO WITH SHRIMP (SEASONAL)  
CHILLED TOMATO AND WATERMELON (SEASONAL)  
BUTTERNUT SQUASH (SEASONAL)  
CARROT GINGER (SEASONAL)  
MARYLAND CRAB SOUP OR BISQUE +\$4  
CREAMY MUSHROOM WITH PUFF PASTRY CROUTON +\$3

## For the table

**SEAFOOD TOWER**  
WITH LOCAL OYSTERS, CRAB, LOBSTER AND SHRIMP COCKTAIL  
APPROPRIATE ACCOMPANIMENTS  
MARKET PRIC

**BREADS AND SPREADS**  
LOCALLY BAKED RUSTIC BREADS AND FLAT BREAD  
HERB BUTTER, OLIVE OIL AND TOMATO JAM  
+\$8

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## Appetizer

### **HOUSE MADE GNOCCHI**

BLISTERED TOMATO SAUCE

+\$8

### **HOUSE MADE CARROT & RICOTTA RAVIOLI**

SAUTÉED SPINACH, ASIAGO CREAM

+\$11

### **OLD BAY GULF SHRIMP COCKTAIL**

SMOKED TOMATO COCKTAIL SAUCE

+\$14

### **CLASSIC CAPRESE (SEASONAL)**

BUFFALO MOZZARELLA AND LOCAL TOMATOES

EXTRA VIRGIN OLIVE OIL AND BALSAMIC DRIZZLE

+\$11 PER PERSON

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## Entree

CHEF'S SELECTION OF SEASONAL ACCOMPANIMENTS

### **BONE-IN HERB BRINED CHICKEN BREAST**

BORDELAISE SAUCE

\$52 lunch/\$65 dinner

### **CHICKEN CHESAPEAKE**

AIRLINE CHICKEN BREAST WITH CRAB IMPERIAL

\$58 lunch/\$72 dinner

### **FILET MIGNON**

CLASSIC DEMI-GLACE

\$68 lunch/\$85 dinner

### **STEAK & CAKE**

PETIT FILET AND CRAB CAKE WITH HORSERADISH DEMI-GLACE, CHESAPEAKE REMOULADE

\$76 lunch/\$95 dinner

### **RED WINE OR STOUT BRAISED SHORT RIB**

MUSHROOM RAGOUT, FRIZZLED ONION

\$58 lunch/\$72 dinner

### **NY STRIP STEAK**

HOUSE-MADE STEAK SAUCE

\$60 lunch/\$75 dinner

### **FLAT IRON STEAK**

BLUE CHEESE OR HORSERADISH SAUCE

\$56 lunch/\$70 dinner

### **ESPRESSO CRUSTED PORK CHOP**

RED EYE GRAVY

\$52 lunch/\$65 dinner

### **NEW ZEALAND BABY LAMB CHOPS**

MINT DEMI-GLACE

\$72 lunch/\$90 dinner

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

**MARYLAND STYLE CRAB CAKES**

SPICY REMOULADE  
\$68 lunch/\$85 dinner

**SWEET CHILI GLAZED SALMON**

CITRUS SAUCE  
\$60 lunch/\$75 dinner

**SEARED WILD ROCKFISH**

LIME CHIVE SAUCE  
\$56 lunch/\$70 dinner

**RATATOUILLE OVER HERBED POLENTA (v/gf)**

\$48 lunch/\$60 dinner

**CURRIED CAULIFLOWER WITH LENTILS (v/gf)**

\$52 lunch/\$65 dinner

Dessert

FLOURLESS CHOCOLATE TORTE  
NEW YORK STYLE CHEESECAKE  
CARROT CAKE  
KEY LIME PIE  
SEASONAL FRUIT CRISP (gf)  
CHOCOLATE MOUSSE IN CHOCOLATE CUP (gf)  
DEEP DISH APPLE PIE

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## DESSERT

### Buffet

#### **MINIATURE PARFAIT**

KEY LIME-COCONUT, MANGO-COCONUT, VANILLA STRAWBERRY, RASPBERRY WHITE CHOCOLATE, PISTACHIO MILK CHOCOLATE, ARBORIO RICE PUDDING, PASSION FRUIT, DARK CHOCOLATE, MILK CHOCOLATE MOUSSE

#### **BITE-SIZED CAKE**

OPERA, TIRAMISU, ALMOND RASPBERRY, CHOCOLATE CRUNCH, RED VELVET

#### **TARTLET**

KEY LIME, CHOCOLATE PECAN, GANACHE, FRUIT AND CRÈME PATISSERIE, LEMON MERINGUE, PEAR FRANGIPANE, FRUIT CRUMBLE, CHEESECAKE

\$4 EACH

### Stations

#### **CREPES**

PREPARED TO ORDER

BANANAS FOSTER, SUZETTE, FRESH STRAWBERRIES & CREAM OR CINNAMON-APPLE COMPOTE \$14 + ATTENDANT; ADD ICE CREAM + \$2 PER PERSON

#### **ICE CREAM**

SCOOPED TO ORDER

YOUR CHOICE OF THREE FLAVORS OF TAHARKA ICE CREAM OR SORBET

MINI M&M'S, CRUSHED OREO, WHITE CHOCOLATE CHIPS, REESE'S PIECES, MINI MARSHMALLOWS, CRUSHED HEATH BAR, GUMMY BEARS, SLIVERED ALMONDS, CHOPPED PEANUTS, SHREDDED COCONUT SLICED STRAWBERRIES, FRESH BLUEBERRIES

HOT FUDGE, BUTTERSCOTCH AND WHIPPED CREAM

\$17 + ATTENDANT

SPECIAL OCCASION CAKES AND CUSTOM DESSERTS AVAILABLE WITH MINIMUM ONE WEEK ADVANCE NOTICE.

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

# BEVERAGE SERVICE

## **BEER, WINE AND SODA**

DOMESTIC RED AND WHITE WINE SELECTION

DOMESTIC AND IMPORTED BEER

LOCAL CRAFT BEER – SEASONAL SELECTION

SPARKLING MINERAL WATER, SELECTION OF SOFT DRINKS

\$14.00 PER GUEST FOR THE FIRST HOUR

\$8.00 PER GUEST FOR THE SECOND HOUR | \$5.00 PER GUEST FOR EACH ADDITIONAL HOUR

PER DRINK: WINE & CRAFT BEER \$8/BEER \$6/MINEARAL WATER AND SOFT DRINKS \$5

## **PREMIUM BAR**

TITO'S VODKA, BOMBAY GIN, DEWAR'S SCOTCH, JACK DANIELS WHISKEY,

JIM BEAM BOURBON, CANDAIAN CLUB RYE, BACARDI SUPERIOR RUM, SAUZA GOLD TEQUILA

DOMESTIC RED AND WHITE WINE

SELECTION OF DOMESTIC AND IMPORTED BEER

LOCAL CRAFT BEER – SEASONAL SELECTION

SPARKLING MINERAL WATER, SELECTION OF SOFT DRINKS

\$16.00 PER GUEST FOR THE FIRST HOUR

\$10.00 PER GUEST FOR THE SECOND HOUR | \$7.00 PER GUEST FOR EACH ADDITIONAL HOUR

PER DRINK: COCKTAILS \$10/WINE & CRAFT BEER \$8/BEER \$6/ MINEARAL WATER AND SOFT DRINKS \$5

## **DELUXE BAR**

ABSOLUTE VODKA, BOMBAY SAPPHIRE GIN, JACK DANIELS WHISKEY, SAGAMOR RYE WHISKEY,

MAKERS MARK BOURBON, BACARDI SUPERIOR RUM, CAPTAIN MORGAN SPICED RUM, PATRON SILVER TEQUILA,

JOHNNIE WALKER RED LABEL SCOTCH,

DOMESTIC RED AND WHITE WINE

SELECTION OF DOMESTIC AND IMPORTED BEER

LOCAL CRAFT BEER – SEASONAL SELECTION

\$20.00 PER GUEST FOR THE FIRST HOUR

\$9.00 PER GUEST FOR ONE ADDITIONAL HOUR; \$13.00 PER GUEST THE SECOND HOUR

PER DRINK: COCKTAILS \$12/WINE & CRAFT BEER \$8/BEER \$6/ MINEARAL WATER AND SOFT DRINKS \$5

## **CORDIALS**

KAHLUA, BAILEY'S IRISH CREAM, AMARETTO DISARONNO, GRAN MARNIER, DRAMBUIE, TUACA, SOUTHERN COMFORT, PAUL MASON BRANDY

\$20 PER FIRST HOUR/\$15 SECOND HOUR

\$12 PER DRINK

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## COFFEE BAR

REGULAR AND DECAFFEINATED COFFEE, SELECTION OF GREEN, BLACK AND HERBAL TEA  
WHIPPED CREAM, CINNAMON STICKS \$7 PER PERSON

# GENERAL INFORMATION & POLICIES

## Bar policies

All alcohol served and consumed on our premise must be provided by the Lord Baltimore Hotel.

- Bartender Fee \$225; 1 per 75 guests
- Cashier Fee \$225, 1 per 125 guests, required for all cash bars
- Cash bar or hosted per drink bar minimum \$400
- Cash Bar
  - Select from our above listed options.
  - Cash bar prices are calculated based on per drink price + service charge + tax.

## Coat Check

Available upon request for your event; attendant fee applies.

Coat racks available at no additional charge, based on availability.

## Deposit

A signed contract and deposit are required to secure your event.

## Fire Detail

Baltimore City Fire Department requires diagrams in advance for any event with exposed flames

## Menu Guidelines

Final menu must be advised at least two weeks prior to event date.

Final guarantee required 3 business days prior to event date.

Displays and stations will be prepared for the guaranteed guest count.

Bars, buffets and stations require a 25 person minimum

## Labor Fees

Engineers or housemen \$75 per hour

Food station chef or attendant \$225 each

Raw Bar shucker \$225.00 up to 90 minutes

## Parking

Valet and self-parking options available; fee applies.

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.

## Payment

Credit card authorization form is required to be on file for all events.

Payment in full is required ten (10) days in advance based on final guarantee. Balance will be charged to credit card on file if actual attendance is higher.

## Room Set-up

Room will be set up based on floor plan agreed upon by client and hotel.

Upon request, tables and chairs can be over set up to 5% above guarantee.

## Service Charge

Service charge of 24% is added to all food and beverage charges.

Service charge is subject to Maryland Sales Tax of 6%

## Taxes

Maryland Sales Tax 6%

Maryland Alcoholic Beverage Tax 9%

Baltimore City Parking Tax 20%

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.