

HOLIDAY INN
Inner Harbor Baltimore
Menu



Holiday Inn

TERMS AND *Conditions*

Food

Food is solely provided by the Holiday Inn Inner Harbor Baltimore culinary team.

Beverage

The Holiday Inn Inner Harbor Baltimore as a licensee is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the MD State Legislative Commission's regulations. The Holiday Inn Inner Harbor Baltimore will strictly enforce Maryland beverage laws. Underage drinking or consumption of non hotel purchased alcohol will result in immediate event termination.

Rooms and Rental

Banquet/Meeting space will be assigned based on set up requirements and number of guests service. The Holiday Inn Inner Harbor Baltimore reserves the right to reassign the function rooms as needed to ensure maximum efficiency and guest service. Hotel management will make every effort to inform client of a room change; however, prior notification is not guaranteed. Banquet rooms must be vacated promptly on schedule.

Deposits

If no credit is established, an advanced deposit will be required at the initial signing of the contract. Receipt of the deposit will confirm space requirements. 100% of the estimated revenue will be due fourteen (14) days prior to the function without exception. The hotel reserves the right to cancel any functions that have not met these deposits requirements. Any incidental charges incurred during functions will be added to guest account. Any incidental charges incurred during functions will be added to guest

account. Any discrepancies in count or charges should be identified and resolved with management prior to departure. Credit can be established up to 45 days before your event and is applicable only for groups with repeat events. If credit has been established with the hotel the charges can be direct billed.

Service Charge and Tax

The Holiday Inn Inner Harbor Baltimore assesses a service charge on all food and beverage catered by the Hotel. We are required by Maryland state law to levy a state tax on products/services sold by the hotel. Please note this tax will be imposed upon the service charge as well as required by law.

Displays, Exhibitions and Decorations

All displays, exhibits, and decorations must conform to city code and fire ordinance rules. The hotel will not permit affixing of anything to walls, floors and ceilings of rooms with nails, staples, tape or any other substance unless approval is given. Any damage caused by event attendees will be the responsibility of the event planner. All Hotel staff will enforce this policy. The Hotel may require additional security or damage deposits.



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Liability

The Holiday Inn Inner Harbor Baltimore reserves the right to inspect and control all private functions. Liability for damage to the premise will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought on the property. The hotel assumes no responsibility for personal items left unattended in function rooms or coat racks.

Audiovisual

Audiovisual equipment may be arranged through the hotel and charges are subject to service and tax.

Labor

A \$125.00 charge for up to a four hour max will be applied to all attendants arranged with the catering office. This includes bartenders, butler servers and coat check attendants. Please note a tax will be imposed upon the service charge as required by law.

Equipment

All equipment needs must be conveyed to the catering staff at the time of booking. Functions that require excessive setup equipment may incur additional rental and set up fees. Special engineering requirements must be specified to the catering department at least seven business days before the event and may incur a charge.

Specialty Items

The Holiday Inn Inner Harbor Baltimore must arrange all specialty items that will be received and setup by the hotel staff. This includes rental items such as linens, staging, risers, tables, chairs as well as specialty china, glass, and silver.

Split menus

The Hotel is happy to accommodate split entrée requests for a minimum of 25 guests and at the discretion of the catering manager. Guest count for each entrée must be confirmed three business days prior to your event. A maximum of three entrees including vegetarian, may be chosen and guest entrees must be identified with place cards or name tags. Meal pricing for this type of event is at the discretion of the catering manager and will equal, at a minimum the highest priced entrée.

Smoking

The Holiday Inn Inner Harbor Baltimore is a non-smoking facility, with the exception of designated sleeping rooms. Smoking is not allowed in banquet or public spaces. We ask that your guests observe this policy.



Holiday Inn

ALL DAY PACKAGE

The Raven

The Raven\$36

Continental Breakfast

- ◆ Assorted Juice, orange, & cranberry
- ◆ Sliced seasonal fruit with berries and yogurt
- ◆ Croissants, pastries and breakfast breads
- ◆ Sweet butter, honey and fruit preserves
- ◆ Freshly brewed coffee, hot tea

Mid Morning Refresh

- ◆ Assorted Coke Products, Coke, Diet Coke, Sprite, Seagram Ginger Ale and bottled water
- ◆ Freshly brewed coffee, hot tea

Mid Afternoon Refresh

- ◆ Freshly baked cookies and brownies
- ◆ Assorted soda's & still and sparkling water
- ◆ Freshly brewed coffee, hot tea

Enhancements

* Enhancement for package only

- ◆ Individual low fat assorted Dannon yogurt \$3
- ◆ Selection dry cereals with 2% and skim milk... \$3
- ◆ Assorted Hagen daaz ice cream and fruit bars..... \$5
- ◆ Assorted imported & domestic cheese plate, crackers \$6

The Raven with lunch (Camden Yards)\$60

- ◆ Upgrade to Good Morning Baltimore for \$10 additional, minimum 25 guests
- ◆ If under 25 guests.....\$10 additional



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Prices are exclusive of 22% service charge, and 6% Maryland sales tax

Continental Breakfast

The Harbor East\$17

- ◆ Assorted Juice, orange & cranberry
- ◆ Sliced seasonal fruit with berries and yogurt
- ◆ Croissants, pastries and breakfast breads
- ◆ Sweet butter, honey and fruit preserves
- ◆ Freshly brewed coffee, hot tea

Good Morning Baltimore\$26

- ◆ Assorted Juice, orange & cranberry
- ◆ Sliced seasonal fruit with berries
- ◆ Assorted yogurts with granola
- ◆ Croissants, pastries and breakfast breads
- ◆ Sweet butter, honey and fruit preserves
- ◆ Freshly brewed coffee, hot and iced tea
- ◆ Scrambled eggs with fine herbs
- ◆ Apple and chicken sausage and apple wood smoked bacon
- ◆ Breakfast potatoes with peppers and onions

Omelet Station\$9

- ◆ Cheddar and Swiss cheese, mushroom, onions, sweet peppers, tomato, ham, bacon
- Egg whites and Egg Beaters available

Chefs Attendant Fee\$100

per 25 guest-min 25 guests

Breakfast Delights

- ◆ Assorted Dannon yogurts\$3
- ◆ Cold cereal with 2% and skim milk\$3
- ◆ Fresh fruit Parfait, vanilla yogurt, granola\$5
- ◆ Sliced seasonal fruit with berries and yogurt\$5
- ◆ Granola Bars\$2 each

Steel Cut Oatmeal\$6

Served with sundried fruits, brown sugar and low fat butter milk

Morning Enhancements

Consumption only

Sweet Breads, Bagels and Pastry\$36

Dozen Individual

Breakfast Sandwiches minimum 20

- ◆ Egg, cheese or grilled vegetable English muffin\$4
- ◆ Prosciutto, mozzarella and egg on ciabatta\$5
- ◆ Southwest egg burrito with chicken chorizo, cheese on spinach wrap\$5



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Individual beverages

as consumed

- ◆ Assorted soft drinks\$4
- ◆ Still water\$4
- ◆ Perrier\$4
- ◆ Assorted fruit juices\$4
- ◆ Assorted vitamin waters.....\$5
- ◆ Odwalla juice\$5
- ◆ Starbucks assorted Frapachino\$4
- ◆ Tazo tea.....\$4
- ◆ Red Bull, unsweetened and regular\$5
- ◆ Fiji water\$5
- ◆ Freshly brewed coffee, hot and iced tea.....\$6

Beverages by The Gallon

- ◆ Freshly brewed regular and decaffeinated coffee and assorted tea\$65
- ◆ Sweetened and unsweetened iced tea and lemonade\$55
- ◆ Assorted juices, orange grapefruit, apple and cranberry\$55

Plated breakfast

The Fells Point\$26

- ◆ Assorted juice, orange & cranberry
- ◆ Sliced seasonal fruit with berries
- ◆ Croissants, pastries and breakfast breads
- ◆ Sweet butter, honey and fruit preserves
- ◆ Scrambled eggs with fine herbs
- ◆ Apple and chicken sausage and apple wood smoked bacon

- ◆ Breakfast potatoes with peppers and onions
- ◆ Freshly brewed coffee, hot tea

The Federal Hill.....\$27

- ◆ Assorted juice, orange & cranberry
- ◆ Cheddar and vegetable quiche or Chefs Breakfast Sammys **(choose one)**
 - ◆ Egg cheese or grilled vegetable English muffin
 - ◆ Prosciutto, mozzarella and egg on ciabatta
 - ◆ Southwest egg burrito with chicken chorizo, cheese on spinach wrap
- ◆ Assorted pastries
- ◆ Apple and chicken sausage or apple wood smoked bacon
- ◆ Breakfast red skinned potatoes herb provencal
- ◆ Freshly brewed coffee, hot tea
- ◆ Eggs benedict or Florentine\$3 additional

The Canton.....\$26

- ◆ Assorted juice, orange & cranberry
- ◆ Sliced seasonal fruit with yogurt
- ◆ Croissants, pastries and breakfast breads
- ◆ Sweet butter, honey and fruit preserves
- ◆ Seasonal Chefs Frittata
- ◆ Apple and chicken sausage and apple wood smoked bacon
- ◆ Freshly brewed coffee, hot tea



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Breakfast Buffets

The Mt Vernon\$35

- ◆ Assorted juice, orange & cranberry
- ◆ Sliced seasonal fruit with berries and yogurt
- ◆ Croissants
- ◆ Pastry and breakfast breads
- ◆ Sweet butter, honey and fruit preserves
- ◆ Scrambled eggs with fine herbs
- ◆ Breakfast potatoes with peppers and onions
- ◆ Apple and chicken sausage and apple wood smoked bacon
- ◆ Baked pecan caramel French toast with cinnamon butter and warm maple syrup
- ◆ Freshly brewed coffee, hot tea

Additional\$5

- ◆ Belgium waffle station with warm maple syrup and whipped butter

Chefs Attendant Fee\$125

one attendant per 75

Breaks

The Sweet Tooth\$13

- ◆ Assorted Haagen-Dazs ice cream and fruit bars
- ◆ Hot chocolate and freshly baked blondies and brownies
- ◆ Fresh seasonal sliced fruit with yogurt
- ◆ Assorted soda and bottled water

Sweet & Savory Sensations\$13

- ◆ Individual bags sun chips, pretzels, popcorn and shelled peanuts
- ◆ Assorted chocolate and candy bars
- ◆ Oreo's and Chips Ahoy cookies
- ◆ Assorted soda and bottled water

Healthy Day Break\$13

- ◆ Fresh fruit, apples, oranges, banana's
- ◆ Sliced seasonal fruit with yogurt
- ◆ Crudités with Blue Cheese dip and sweet red pepper hummus
- ◆ Assorted soda and bottled water

Specialty Breaks

Minimum 25 guests

The Red Break\$15*

- ◆ Whole strawberries
- ◆ Red apples, almonds and raspberry biscotti
- ◆ Red velvet cupcakes, cranberry scones
- ◆ Assorted soft drinks and bottled water

The White Break\$15*

- ◆ Homemade sugar cookies
- ◆ White cupcakes
- ◆ Coconut macaroons
- ◆ Popcorn
- ◆ Hershey Kisses and Peppermint Patties
- ◆ Assorted soft drinks and bottled water and white tea



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Specialty Breaks Continued

The Blue Break \$15*

- ◆ Blueberries, blueberry scones, blue cupcakes, blue corn chips and salsa
- ◆ Assorted soft drinks with assorted water

The Brown Break \$15*

- ◆ Chocolate brownies
- ◆ Chocolate cupcakes
- ◆ Brown M&M's
- ◆ Hershey bars
- ◆ Tootsie rolls
- ◆ Pretzel rods
- ◆ Assorted soft drinks and bottled waters

* Served with freshly brewed regular and decaffeinated coffee, hot and iced tea

Enhancements

By the dozen

- ◆ Fresh whole fruit \$25
- ◆ Assorted cookies: chocolate chip, oatmeal, sugar, peanut butter \$36
- ◆ Brownies, blondies and lemon bars..... \$38
- ◆ Oven baked soft pretzels in original, plain, parmesan and cinnamon \$35

Individually priced

- ◆ Assorted granola bars \$2.75
- ◆ Sliced seasonal fruit with berries and yogurt \$5
- ◆ Assorted Haagen-Dazs ice cream and fruit bars.. \$5.50
- ◆ Individual bags of potato chips, sun chips, pretzels and popcorn \$2.50
- ◆ Assorted candy and chocolate bars \$2.50
- ◆ Sliced seasonal fruit with yogurt..... \$5
- ◆ Crudités with Blue Cheese dip and sweet red pepper hummus..... \$5

Served Lunches

Choose one Soup or Salad

- ◆ Old fashioned tomato soup with parmesan frico
- ◆ Chefs selection of seasonal soup
- ◆ Maryland crab soup
- ◆ Mixed baby greens with candied walnuts, goat cheese, green apple and champagne vinaigrette
- ◆ Caesar salad with shaved grana padano and traditional dressing
- ◆ Baby spinach salad with dried cranberries, bacon and buttermilk ranch dressing
- ◆ Maryland cream of crab \$4 additional



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Lunch Main Course

Minimum 25 guests

If under 25 guests **\$10 additional**

- ◆ Herb chicken breast with mushroom demi glace and roasted fingerling potato **\$25**
- ◆ Seared New York sirloin with white cheddar whipped potato **\$32**
- ◆ Salmon Filet with baby spinach with lemon and roasted garlic **\$28**
- ◆ Vegetable lasagna roulade and two seasonal vegetables **\$25**
- ◆ Free Range pan roasted chicken with Buttermilk herb mashed potato **\$28**
- ◆ Chic Peas and vegetable tagine served with whole wheat couscous **\$25**
- ◆ Breast of Chicken Stuffed with Assiago Cheese and Prosciutto **\$27**
- ◆ Petit Filet and Crab Cake with Roasted fingerling potatoes **Market Price**
- ◆ Brochette of Shrimp and scallop with garlic, lemon herb orzo **Market Price**
- ◆ Twin Crab Cakes **Market Price**

All entrees served with seasonal vegetable, starch, rolls and butter, freshly brewed coffee, hot and iced tea

Dessert

(select one)

- ◆ Warm berry bread pudding with vanilla bean ice cream
- ◆ New York style cheese cake with strawberry and orange compote

- ◆ Carrot cake with cream cheese frosting
- ◆ Warm brownie Ala Mode with caramel and chocolate sauce
- ◆ Fresh Berry Parfait with a candied ginger crème anglaise.

Lunch to go

Lunch to go for groups of 20 or less
or larger groups leaving hotel for lunch

Pratt Street **\$18**

- ◆ New potato salad
- ◆ Sliced roast beef, turkey or ham, aged cheddar cheese on crusty roll
- ◆ Individual bag of chips
- ◆ Chocolate chip cookie
- ◆ Soft drink

Light Street **\$18**

- ◆ Penne pasta salad
- ◆ Smoked turkey, muenster ham and cranberry mayonnaise on chiabatta roll
- ◆ Individual bag of chips
- ◆ Chocolate chip cookie
- ◆ Soft drink

Lombard Street **\$18**

- ◆ Greek Orzo pasta salad
- ◆ Vegetarian wrap
- ◆ Individual bag of chips
- ◆ Chocolate chip cookie
- ◆ Soft drink



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Lunch buffet

A minimum 25 guests

If under 25 guests **\$10 additional**

Camden Yards Buffet **\$31**

Salads pick two

- ◆ Traditional Caesar salad
- ◆ Mixed salad greens with assorted condiments and dressings
- ◆ Pasta primavera salad with pesto vinaigrette
- ◆ Country potato salad with green onion and bacon
- ◆ Tomato and mozzarella salad

Sandwiches pick three

- ◆ Albacore tuna with parsley, lemon on multi grain bread
- ◆ Chicken salad with celery, tarragon mayonnaise, red onion on marble rye
- ◆ Roasted chicken breast with field green, balsamic mayonnaise on baguette
- ◆ Ham, Swiss cheese, honey mustard mayonnaise on Kaiser roll
- ◆ Salami, coppa, ham, provolone and basil pesto served on focaccia
- ◆ Grilled vegetable wrap with sundried tomato mayonnaise
- ◆ Pastrami and Swiss cheese with Russian dressing on pumpernickel
- ◆ Smoked turkey club with bacon and avocado on cheese bread
- ◆ Sandwiches served with pickles, relish, olives and chips

Iced tea included

Dessert

- ◆ Chefs selection of two desserts

The Hampden **\$28**

- ◆ Soup or salad
- Both for **\$4**
- ◆ Maryland crab
- ◆ Soup du jour
- ◆ Country style potato salad with green onion & bacon
- ◆ Pasta primavera with pesto vinaigrette
- ◆ Selection of mixed greens with condiments and dressing
- ◆ Roast beef, roast turkey, tavern ham, salami, and coppa
- ◆ Sliced red onions, leaf lettuce, mayonnaise, mustards
- ◆ Assorted cheeses
- ◆ Assorted bags potato chips
- ◆ Sliced season fruit
- ◆ Fresh baked cookies
- ◆ Freshly brewed coffee, hot tea

The Charm City **\$29**

- ◆ Old fashion potato egg salad or market green salad
- ◆ Southern baked **or** fried chicken
- ◆ Southern fried catfish
- ◆ Collard greens
- ◆ Baked macaroni and cheese
- ◆ Corn on the cob
- ◆ Angel biscuits with whipped honey butter
- ◆ Warm apple cobbler and lemon bars
- ◆ Freshly brewed coffee, hot tea



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Lunch buffet Continued

Minimum 25 guests

If under 25 guests **\$10 additional**

Fleet Street **\$35**

- ◆ Salad bar with season green and romaine with choice of dressing
- ◆ Roasted vegetable platter
- ◆ Orzo pasta salad
- ◆ Marinated roasted chicken breast with mushroom sauce
- ◆ Roasted salmon with lemon and herb butter
- ◆ Oven roasted new potatoes
- ◆ Assorted rolls and butter
- ◆ Chefs selection of dessert
- ◆ Freshly brewed coffee, hot tea, and iced tea

Broadway Street **\$36**

- ◆ Tortilla soup
- ◆ Mexican corn salad with sweet red pepper mayonnaise
- ◆ Vegetarian quesadilla
- ◆ Salsa, guacamole, shredded cheese, and sour cream
- ◆ Sizzling flank steak and breast of chicken with peppers and onions
- ◆ Black beans and rice
- ◆ Tres Leche cake or Citrus flan
- ◆ Freshly brewed coffee, hot tea

Little Italy **\$36**

- ◆ Italian wedding soup
- ◆ Classic Caesar salad with shaved parmesan and garlic croutons
- ◆ Chefs selection of Pasta
- ◆ Scaloppini of chicken breast with ham, tomato and white wine mushroom sauce
- ◆ Roasted seasonal vegetables
- ◆ Roasted garlic bread, focaccia and rolls
- ◆ Tiramisu, canoli, and biscotti
- ◆ Freshly brewed coffee, hot tea

Park Avenue **\$37**

- ◆ Wonton, Shiitake, and scallion soup
- ◆ Asian style noodle salad with vegetable julienne
- ◆ Chopped salad with mandarin oranges and cilantro
- ◆ Stir fried beef with hoison and broccoli
- ◆ Shrimp and peppers with black bean sauce
- ◆ Jasmine rice with green onion and sesame
- ◆ Asian pear and seasonal fruit salad
- ◆ Assorted rolls and sweet butter
- ◆ Chefs selection of dessert
- ◆ Freshly brewed coffee, hot and iced tea



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Plated Dinner

A minimum 25 guests

If under 25 guests \$10 additional

Please select one soup or salad, or both \$4 additional

Soup

- ◆ Minestrone with olive oil grilled bruschetta
- ◆ Beef, barley and root vegetable soup
- ◆ Maryland crab
- ◆ Heirloom tomato bisque with blue cheese crouton
- ◆ Wild mushroom soup with porcini foam
- ◆ Cream of crab **\$4 additional**

Salad

- Select one
- ◆ Marinate yellow and red tomato, buffalo mozzarella basil oil and aged balsamic syrup
 - ◆ Boston bib lettuce, roasted plum tomato, orange segments and manchego cheese with herb vinaigrette
 - ◆ Traditional Caesar salad with focaccio croutons and grana padano
 - ◆ The wedge with bacon, red onion, grape tomato, and blue cheese
 - ◆ Baby spinach with strawberry, pine nuts, goat cheese crostini and fig vinaigrette
 - ◆ Mixed field greens with asparagus, artichoke, prosciutto chips and a roasted garlic vinaigrette

Entrees

All entrees are accompanied by the chefs selection of market fresh vegetables and starch

- ◆ **Marinated chicken breast** with capers and a pinot grigio buerre blan.....\$42
- ◆ **Wild mushroom stuffed chicken breast** with maderia demi glace\$46
- ◆ **Saltimbocca of salmon** with sage and caper butter \$46
- ◆ **Sesame crusted red snapper** with sweet corn ginger cream and cilantro oil\$48
- ◆ **Black olive crusted rockfish** with artichoke and tomato buerre blanc\$53
- ◆ **Duo of sesame chicken and soy glazed salmon** with wasabi cream.....\$55
- ◆ **Prociutto di parma wrapped scallops** with red pepper cream sauce\$56
- ◆ **New York strip** with red onion marmalade and cabernet demi\$59
- ◆ **The beef eater roasted prime rib au jus** and horse radish cream.....\$58
- ◆ **Herbs de Provence crusted rack of lamb** with zinfandel demi\$63
- ◆ **Duo of porcini crusted filet and prosciutto wrapped shrimp** with a Barolo caper sauce\$65
- ◆ **Angus filet mignon with crab cake** served with Madeira truffle demi and champagne cream..... **Market Price**
- ◆ **Maryland crab cakes** with a fine herb buerre blanc **Market Price**
- ◆ Rolls and butter

Our culinary teams works to purchase sustainable seafood; therefore substitutions maybe necessary



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Plated Dinner Continued

Dessert

- ◆ Chocolate cover strawberries with chocolate truffles
- ◆ Crème brulee served with berries
- ◆ New York style cheese cake with berry compote
- ◆ Tiramisu with espresso anglaise
- ◆ Warm molten cake with Ice cream and raspberry coulis
- ◆ Strawberry with grand marnier and white chocolate mousse
- ◆ Assorted artisan cheese plate with fig cake
- ◆ Lemon tart with blue berry ginger compote
- ◆ Poached pear, vanilla Ice cream with chocolate sauce
- ◆ Freshly brewed coffee, hot and iced tea

Dinner Buffets

The Chesapeake \$48

A minimum 25 guests

If under 25 guests \$10 additional

Select one soup or one salad

- ◆ Minestrone with grilled bruschetta
- ◆ Beef, barley and root vegetable soup
- ◆ Maryland crab
- ◆ Heirloom tomato bisque
- ◆ Roasted vegetable platter
- ◆ Caesar salad with shaved grana padana
- ◆ Yellow and red tomato with buffalo mozzarella, basil, and aged balsamic vinaigrette
- ◆ Spinach salad with green apples, caramelized onions, and brie croutons with apple cider honey vinaigrette

Select two

- ◆ Pan seared pork chops with apricot chutney
- ◆ Herb and peppercorn crusted sirloin of beef with brandy demi-glace
- ◆ Roasted breast of chicken with salsa
- ◆ Seared salmon with braised fennel and dill cream
- ◆ Penne with Milanese sauce
- ◆ Vegetable lasagne Roulade
- ◆ Chic pea and vegetable tagine over couscous
- ◆ Shrimp and scallop Provencal
- ◆ Wild mushroom stuffed breast of chicken with Madera demi glace
- ◆ Maryland crab cakes **Market Price**

Select two

- ◆ Roasted garlic mashed potato
- ◆ Season vegetable medley
- ◆ Steamed broccoli with garlic chips
- ◆ Roasted Yukon gold potatoes with rosemary
- ◆ Whole wheat couscous with green onion and almond
- ◆ Brown or Long Grain Rice pilaf

◆ Chefs selection of Dessert

- ◆ Rolls and butter
- ◆ Freshly brewed coffee, hot and iced tea



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The Big Night \$45

- ◆ Minestrone alla nonna
- ◆ Mixed baby greens
- ◆ Cucumbers, cherry tomato, green and red onions, mushrooms, shredded carrot, and roasted garlic vinaigrette
- ◆ Breast of chicken with white wine and capers
- ◆ Steal Pizzeola

Please select one pasta

- ◆ Penne with roasted red peppers, red onions, calamata olives with balsamic vinaigrette
- ◆ Oven roasted assorted vegetables
- ◆ Wild mushroom ravioli with asparagus and a truffle cream sauce
- ◆ Rigatoni with sausage, white beans and tomato sauce
- ◆ As assortment of Italian pastries
- ◆ Roasted garlic bread, focaccia and rolls
- ◆ Freshly brewed coffee, hot and iced tea

The Inner Harbor \$35

A minimum 25 guests

If under 25 guests \$10 additional

- ◆ Southern BBQ baked chicken **or** oven smoked Carolina pulled pork
 - ◆ Southern Fried Chicken or Catfish
 - ◆ Old fashion potato egg salad or Chefs Green Market
 - ◆ Salad
 - ◆ Collard greens

- ◆ Baked macaroni and cheese
- ◆ Platter of oven roasted vegetables
- ◆ Spinach salad with green apple, candied walnuts, orange and red onions with an apple cider honey vinaigrette
- ◆ Rolls and butter
- ◆ Chefs selection of desserts
- ◆ Freshly brewed coffee, hot and iced tea

The Free State Crab, Shrimp or Oyster Feast Market Price

Minimum of 100 guests

- ◆ Choice of steamed crabs, shrimp **or*** shucked raw oysters
 - * one attendant for 100 guests at \$125.00 for 90 minutes
- ◆ BBQ and roasted chicken **or** oven smoked pulled Carolina pork
- ◆ Roasted top round au jus
- ◆ Corn on the cob
- ◆ Potato salad
- ◆ Maryland crab
- ◆ Baked macaroni & cheese
- ◆ Caesar salad with grana padano and garlic focaccio chips
- ◆ Mixed greens with assorted fresh fruit
- ◆ Dinner rolls and assorted breads
- ◆ Chefs selection of desserts
- ◆ Freshly brewed coffee, hot and iced tea



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Reception Displays

*All stations require an attendant\$125
with 1.5 hours of service. 1 attendant per 75 guests

Lettuce Wraps\$14

- ◆ Shredded Thai beef, spicy chicken, soy and honey glazed vegetables, spring onions, bibb lettuce, carrots, bean sprouts, soy ginger sauce, sweet chili sauce, BBQ sauce, and black bean sauce

*Can be an action station for\$125
additional per attendant

Market Day Vegetables\$8

- ◆ An array of oven roasted and fresh vegetables with red pepper hummus and Basil infused olive oil

Selection of American and International cheese\$12

- ◆ Served with water biscuits, lavish, flat breads, and quince spread

Antipasti\$13

- ◆ Coppa, sopressata, mortadella, bresola, prosciutto, grana panda, gorgonzola, buffalo mozzarella, oven dried tomato, basil oil, roasted red peppers, artichoke hearts, assorted olives. Focaccia, bread sticks, and ciabatta

Smoked Salmon Display (30 guests)\$225

- ◆ Thinly sliced hardwood smoked salmon with traditional garnishes of red onion, capers, egg, horseradish cream and dill mustard with toast points and black bread

Baked Brie en Croute\$175

- ◆ Served with grapes, strawberries and baguette

Sushi and sashimi
.. (per piece; 100 piece minimum and market price)*

- ◆ Assortment of traditional pieces with wasabi, soy sauce, pickled ginger

Iced Seafood Display
..... (per 100 piece minimum and market price)*

- ◆ Shucked New England little neck clams
- ◆ Shucked cold water oysters with cocktail and mignotte sauce
- ◆ Giant shrimp on ice
- ◆ Snow crab claws

Carving Stations

Turkey (serves 25/30)\$150*

- ◆ Slow roasted herb and marinated turkey served with cranberry chutney, dinner rolls and giblet gravy

Tenderloin (serves 30 guests).....\$225*

- ◆ Peppercorn roasted tenderloin of beef with a wild mushroom demi glace and béarnaise sauce

Wild King Salmon (serves 30 guests)\$300*

- ◆ Roulade filled with crab and spinach and tarragon cream sauce



Holiday Inn

HOLIDAY INN Menu

Prices are exclusive of 22% service charge, and 6% Maryland sales tax

Carving Stations Continued

Beef (serves 50 guest) **\$350***

- ◆ Whole roasted top round of beef au jus

Berkshire Pit Ham (serves 50 guests)..... **\$250***

- ◆ Maple glazed with pineapple relish, Dijon mustard served with sweet potato rolls

Hors d'oeuvres

Canapés (per 50 piece minimum)

- ◆ Smoked chicken salad with grapes in miniature cornet..... **\$1.25**
- ◆ Prosciutto and melon **\$1.25**
- ◆ Charred sirloin crispy cipolini and spicy remoulade on sourdough crisp..... **\$1.50**
- ◆ Tomato and basil bruchetta..... **\$1.25**
- ◆ Chimichurri chicken skewers **\$2.25**
- ◆ Smoked salmon and horseradish cream on pumpernickel..... **\$2.75**
- ◆ Maine lobster salad with celery remoulade in miniature cornet..... **\$2.75**
- ◆ Artichoke goat cheese an olive tartlet **\$1.75**

Hot hors deuvres (per 50 piece minimum)

- ◆ Miniature Manhattan reuben..... **\$2.25**
- ◆ Kanpur vegetables samosas **\$2.50**
- ◆ Spanakopita **\$2.25**
- ◆ Beef sliders with cheese and pickle..... **\$3.00**
- ◆ Goat cheese truffles with porcini oil **\$3.50**
- ◆ BBQ pork bun (cha su bao)..... **\$2.95**

- ◆ Miniature corn dogs..... **\$2.50**
- ◆ Sesame chicken with honey mustard dips..... **\$2.50**
- ◆ Coconut crusted chicken with chili dip **\$2.75**
- ◆ Steak tataki..... **\$3.25**
- ◆ Chicken teriyaki buns **\$2.75**
- ◆ Tandoori chicken sate with madras curry..... **\$2.75**
- ◆ Vietnamese spring roll **\$2.25**
- ◆ Miniature beef wellingtons..... **\$3.50**
- ◆ Peking duck springs roll with hoison and scallion **\$3.50**

Market Price

- ◆ Roasted crab cake with sweet red pepper aioli
- ◆ Shrimp tempura with ginger & soy
- ◆ Lobster bisque shooters
- ◆ Scallop rolled with bacon
- ◆ Bite size new Zealand with English mint demi-glace

Guidelines, for light HD's please select 3 to 5 per person, for heavy HD's please select 7 to 9 per person per hour. Standard HD's service is one hour unless otherwise arranged.



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Specialty Reception Station

Pasta bar select two\$12

- ◆ Gnocchetti
- ◆ Penne
- ◆ Rigatoni
- ◆ Tri-colored raviolotti
- ◆ Shells
- ◆ Farfalle

Select three

- ◆ Four mushroom
- ◆ Light pomodoro
- ◆ Arugula pesto
- ◆ Fresh diced tomato and garlic
- ◆ Traditional Bolognese
- ◆ Lemon artichoke pesto
- ◆ Spicy vodka cream sauce
- ◆ Putanesca
- ◆ Traditional alfredo

All sauces served with parmesan cheese, crusty garlic bread, fococcia, and virgin olive oil

Enhancements\$5

Per person, per item

- ◆ Bay scallops
- ◆ Chopped clams
- ◆ Grilled chicken
- ◆ Rock shrimp

Mediterranean Table\$14

- ◆ Pita crisps and assorted breads and crackers
- ◆ Assorted olives
- ◆ Stuffed grape leaves
- ◆ Hummus
- ◆ Babba ganosh
- ◆ Feta, with cucumbers and tomato
- ◆ Artichoke and spinach dip
- ◆ Cracked wheat salad with lemon and parsley
- ◆ Manchego and quince paste

Martini Mashed Potato Bar\$11

- ◆ Sour cream mashed potato served with your choice of the following:
 - ◆ Crispy bacon
 - ◆ Aged cheddar cheese
 - ◆ Mushroom and truffle cream
 - ◆ Seafood Newberg
 - ◆ Roasted asparagus and red pepper
 - ◆ Fine herbs
 - ◆ Caramelized onions with blue cheese

Pho Bar\$12

- ◆ Assorted rice noodles with your choice of beef or vegetarian broth, sprouts, limes, cilantro and basil, chili sauce, mushrooms, green onion and kim chi



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Specialty reception station Continued

Classic Caesar Salad\$9

- ◆ Complete with grilled chicken, Prosciutto bits, anchovies, garlic fococcia crouton, shredded parmesan, oven roasted grape tomato cheese and Caesar salad dressing

Sweet Endings

Station attendant(s)\$125*

per attendant and all stations require an attendant

Reception stations are served for a maximum of 90 minutes

Cheesecake Martini Bar\$9*

- ◆ Cheese cake serves in a martini glass and then add your own toppings of hot fudge, fruit toppings, bananas foster, chocolate chips, caramel sauce, and M&M's

Coffee Bar\$10

- ◆ Freshly brewed regular and decaffeinated coffee with toran syrups, chocolate sauce, rock candy stirrers and whipped cream. Cinnamon and nutmeg

The Old School\$12*

- ◆ Martini glass of vanilla ice cream served with warm banana's foster and cherries royal

Miniature Pleasures\$10

- ◆ Chefs selection of assorted miniature cheese cakes, petit fours, eclairs, creme puffs and strawberries



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