



CATERING MENUS

CROWNE PLAZA BALTIMORE – INNER HARBOR
105 W FAYETTE STREET BALTIMORE, MD 21201

T 410.347.5707

F 410.727.6223

BREAKFAST BUFFETS

All pricing is per person, unless otherwise noted
Pricing is exclusive of service charge (22%) and tax (6%)

CONTINENTAL (25 person minimum) 16

Orange, Grapefruit, Cranberry Juice
Regular and Decaffeinated Coffee, Assorted Hot Teas
Fresh cut seasonal fruit
House baked assorted muffins and Danish
Butter, jams and preserves

DELUXE CONTINENTAL (25 person minimum) 19

Orange, Grapefruit, Cranberry Juice
Regular and Decaffeinated Coffee, Assorted Hot Teas
Fresh cut seasonal fruits
Assorted yogurts
Housemade granola
House baked muffins and Danish
Bagels with cream cheese
Butter, jams and preserves

BREAKFAST BUFFET (25 person minimum) 23

Orange, Grapefruit, Cranberry Juice
Regular and Decaffeinated Coffee, Assorted Hot Teas
Fresh cut seasonal fruits
Assorted yogurts
Housemade granola
House baked muffins and Danish
White & Wheat bread
Butter, jams and preserves
Scrambled eggs
Choice of hickory smoked bacon OR chicken apple sausage
Roasted red bliss potato wedges with caramelized onions

BREAKFAST ENHANCEMENTS

(can be added to Continental and Breakfast Buffets only, cannot be sold individually)

Blueberry pancakes	3
Eggs Benedict	5
Country Biscuit sandwiches with eggs and shaved ham	4
Mini egg white frittata with mushrooms, red onion, broccoli	4
Croissant sandwiches with bacon, egg and cheddar	4
Yogurt granola parfaits	5

BREAKFAST ACTION STATIONS *

(can be added to Continental and Breakfast Buffets only, cannot be sold individually)

Omelet Station Made-to-Order 10

Hickory smoked bacon, ham, onion, tomato, bell peppers, spinach, cheddar cheese, swiss cheese, salsa, baby shrimp

Waffle Station 8

Seasonal berry compote, maple syrup, powdered sugar, whipped cream

**Action Station Attendant Required, \$100 per 75 people*

PLATED BREAKFAST

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EGGS BENEDICT 21

Toasted English muffin, Canadian bacon, hollandaise, roasted red bliss potatoes, oven roasted tomato and asparagus

CINNAMON BRIOCHE FRENCH TOAST 19

Thick sliced brioche, maple syrup and blueberry compote, pork sausage links

THE STANDARD 20

Scrambled eggs, hickory smoked bacon, roasted red bliss potatoes and caramelized onions, oven roasted tomato and asparagus

VEGETARIAN OMELET 20

Sautéed mushrooms, red onions, broccoli and aged cheddar served with fingerling potatoes and oven roasted tomatoes

A LA CARTE

Pricing is exclusive of service charge (22%) and tax (6%)

BEVERAGES *(all prices per item, unless otherwise noted)*

Freshly brewed regular and decaffeinated coffee, by the gallon	75
Assorted hot teas, lemon wedges and honey, by the gallon	75
Iced tea, lemonade or fruit punch, by the gallon	35
Assorted Soft Drinks	3
Voss Water (Sparkling or Still), 800mL	9
Assorted Gatorade Flavors	4
Energy Drinks, Assorted Flavors	4

FOOD *(priced by the dozen)*

Assorted Granola Bars	30
Uncle Walt's Cookies (Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut)	36
Biscotti	32
Brownies	36
Blondies	36
Chocolate Covered Strawberries	40
Soft Pretzels with Ballpark Mustard and Warm Cheese	28
Lemon Bars	36
Assorted Muffins	40
Assorted Danish	40
Croissants	40
Assorted Scones	40

BREAKS

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HEAD FOR THE MOUNTAINS 16

Build your own Trail Mix – Shaved Coconut, M&M's, Peanuts, Sunflower Seeds, Yogurt Raisins, Cashews, Dried Fruit
Starbucks Bottled Coffee Frappuccino Coffee Drinks
Chef Walt's Buffalo Crab Dip with Pretzel Bites
Hummus with Pita, Carrots, Celery

BREAKS (cont.)

GO FOR THE O'S BALL PARK BREAK 18

Mango and Berry Smoothie Shooters
Soft Ballpark Pretzels with Warm Cheese and Mustard Dipping Sauces
Warmed and Shelled Peanuts
B'More Berger Cookies
Cinnamon Churros with Caramel and Raspberry Sauce
Assorted Stubborn Soda – Lemon Acai Berry, Agave Vanilla Cream, Classic Root Beer

THE STRAWBERRY FIELDS BREAK 19

Fresh Strawberries & Pretzels with Whipped Cream and Chocolate Sauce
Mini Strawberry Shortcakes
Strawberry Nutri-Grain Bars
Bubly Sparkling Strawberry Water by Pepsi

THE CHARMER 18

Lemon Bars, Scones, Mini Pastries, Banana Chocolate Chip Bread Pudding
Spinach and Artichoke Dip with Pita Chips
Mini Granola Parfaits
Assorted SOBE Lifewater
Pure Leaf Tea

THE RECOUP 20

Fruit Kabobs with Honey Citrus Yogurt Dipping Sauce and Liquid Chocolate Ganache
Trail Mix
Cajun Snack Mix
Assorted Granola Bars
Assorted Starbucks Cold Brew Drinks

BEVERAGE SERVICE

Regular and Decaffeinated Coffee, Assorted Hot Teas, Water, Assorted Pepsi Soft Drinks, Starbucks Refreshers (Strawberry Lemonade, Black Cherry Limeade, Peach Punch)

ALL DAY BEVERAGE SERVICE 18

HALF DAY BEVERAGE SERVICE 12

PLATED LUNCH

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All Plated Lunches come with bread service, choice of soup, salad or dessert, coffee & tea service.

Lunch Soup Options

Oven Roasted Tomato Basil

Egg Drop Soup

Minestrone

Rustic Chicken Noodle

Beef and Barley

Balto Chopped Salad

Mixed greens, chopped eggs, tomatoes, smoked turkey, grilled corn, bay blue cheese, ranch dressing

Caesar salad

Romaine hearts, shaved parmesan, sour dough croutons, Caesar dressing

Inner Harbor Spinach Salad

Baby spinach, dried Cranberries, grape tomatoes, red onions, feta cheese

PAN SEARED SALMON SALAD

Dill chardonnay cream sauce & wild rice pilaf

38

GRILLED CHICKEN BREAST MEDALLIONS

Sundried tomato eggplant caponata and parmesan risotto

31

BALSAMIC INFUSED SLICED FLANK STEAK

Wild mushroom demi and caramelized onion cheddar smashed potato

34

TILAPIA WITH CRAB GRATIN

Lemon nage & rice pilaf with broccolini

39

CHICKEN KABOBS WITH JASMINE RICE

Coconut curry sauce

34

PLATED LUNCH (cont.)

Plated Dessert Options

New York Cheesecake with Kiwi Sauce
 Deconstructed Strawberry Shortcake
 Chocolate Cake
 Coconut Cake
 Carrot Cake
 Chocolate Mousse Trifle

BUFFETS

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LUNCH DINNER

THE FAYETTE ST. DELI (25 person minimum)

30 35

Crab Soup
 Mixed Greens
 Farfalle Pasta Salad | honey mustard vinaigrette
 Hand Sliced Lunch Meats and Cheeses | Oven Roasted Turkey, Honey Ham,
 Genoa Salami, Roast Beef, Aged Mild Cheddar, Swiss and Provolone
 Lettuce, Tomato, Shaved Onions, Pickle Spears, Mayonnaise, Mustard
 Kaiser Rolls, Hoagie, Multi Grain, Croissants
 Miss Vicks Chips
 Chef's Assorted Cakes

THE PRATT (25 person minimum)

33 38

Southern Style Potato Salad
 Cole Slaw
 Field Greens Salad | red wine vinaigrette
 Rosemary Roasted Chicken
 Aunt Shelly's Meatloaf and Gravy
 Slow Braised Collard Greens
 Garlic Cheddar Smashed Potato
 Build your own Strawberry Shortcake

THE GREAT WALL (25 person minimum)	35	40
Napa Cabbage and Romaine with Mandarin Oranges		
Rainbow Salad I peanut dressing		
Stir-fry Beef and Broccoli		
Sweet and Sour Chicken		
Mini Eggrolls (2 per person)		
Fried Rice		
Fortune Cookies		
Sugar Cookies		
LITTLE ITALY (25 person minimum)	32	37
Caesar Salad		
Buffalo Mozzarella and Tomato Caprese		
Balsamic Seared Chicken Breast with Pan Jus		
Tri Color Tortellini with Marinara Sauce		
Cod Provencal		
Roasted Vegetable Mélange		
Tiramisu		
Garlic Focaccia		
B'more Mini Cannoli's		
THE BBQ (25 person minimum)	35	40
Tossed Greens Salad I Cucumber, Tomatoes, Red Onions, Croutons, Cheese and choice of Dressings		
Macaroni Salad		
Potato Salad		
Sliced BBQ Beef		
Grilled Chicken Breast with Tangy BBQ Sauce		
Kaiser Rolls		
Corn Bread		
Corn on the Cob		
Coconut Cake		
Fruit Salad		
FELLS POINT (25 person minimum)	38	43
Maryland Crab Soup		
Red Bliss Potato Salad with Tarragon		
Field Greens Salad I balsamic vinaigrette		
Sliced Top Round of Beef with Red Wine Demi		
Cod and Mussels Garlic Saffron Sauce		
Sautéed Mushroom, Onions and Broccolini		
Oregano Infused Roasted Red Bliss Potato		
Carrot Cake and Chocolate Cake		

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Current service charge (22%) and sales tax (6%) will be applied and is subject to change
Pricing subject to change

RECEPTIONS

HOT (50 piece minimum)

Mini Chicken Cordon Blues	4
Franks in Blankets	4
Beef Wellington	5
Vegetable Spring Rolls	4
Chicken Pot Stickers	4
Sweet and Sour Chicken Sate	5
Scallops and Bacon	5
Mini Turkey Cobblers	4
Spanakopita	4
Maryland Crab Cakes	5

COLD (50 piece minimum)

Beef and Asparagus with Boursin	5
Honey Pecan Chicken Salad Tartlets	5
Antipasto Skewers	5
Blackened Shrimp on Cucumber Disc	5
Smoked Salmon Mousse in Tart Shell	5
Quinoa Salad in Crisp	4
Prosciutto Melon Roll with Boursin	5
Sundried Tomato Mousse on Crostini with Olive	5

RECEPTIONS

CHEESE DISPLAY **11**

Selection of locally sourced cheese served with French bread, crackers, brown mustard, fruit jams and dried fruit

BAKED BRIE WHEEL **11**

Oven crisp puff pastry with raspberry coulis and sliced French bread

GARDEN VEGETABLE DISPLAY **9**

Fresh vegetables displayed served with roasted garlic and red pepper aioli

ACTION STATIONS

**Action Station Attendant Required, \$100 per 75 people*

PRICES ARE PER PERSON

FAJITA STATION	16
Flour tortillas, marinated beef, spicy chicken, sour cream, Pico de Gallo, shredded cheese and black bean corn salad	
STIR FRY STATION	17
Marinated chicken and shrimp sautéed with fresh snow peas, water chestnuts, carrots, bean sprouts and assorted Asian sauces	
PASTA STATION	18
Includes: Tricolor totellini and cavatppi with alfredo, marinara, pesto, shredded parmesan, sundried tomatoes, bay shrimp, steamed broccoli, sliced olives, crushed red peppers and garlic bread sticks	
THYME INFUSED TURKEY (serves approx. 25 – 30ppl)	155
Paired with mini Kaiser rolls, cranberry sauce and grain honey mustard spread	
FRESH BAKED SUGAR GLAZED HAM (serves approx. 75ppl)	255
Infused with brown sugar, cloves and pineapple juice served with buttermilk biscuits	
SLOW ROASTED HERBED TOP ROUND (serves approx. 75ppl)	355
With horseradish sauce and grain mustard served with mini Kaiser rolls	
HONEY BOURBON GLAZED SALMON (serves approx. 15 - 20ppl)	175
Lightly caramelized served with field greens	

PLATED DINNER

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All Plated Dinners come with bread service, choice of salad, choice of dessert, coffee & tea service.

SALADS

- Mixed Greens | dried apricots and goat cheese
- House Salad | grape tomatoes, cucumbers, shredded carrots
- Caesar Salad | shaved parmesan
- Kale and Romaine | mandarin orange and bacon shards

CHOICE OF DRESSINGS (please choose 2)

- Balsamic
- Buttermilk Ranch
- Golden Italian
- Red Wine Vinaigrette
- Blue Cheese
- Peanut Dressing
- Caesar

CHICKEN PROVENCIAL	40
Grilled chicken breast topped with sundried tomato and artichoke ragout, mushroom risotto, broccolini	
BEEF TENDERLOIN	55
Center cut filet of beef with wild mushrooms, red wine demi, roasted red bliss potato wedges	
MARYLAND CRAB CAKE	50
Two (2) jumbo lump crab cakes, rice pilaf, lemon bur blanc, seasonal vegetables	
HERB ROASTED SIRLOIN OF BEEF	42
With Jim Beam bourbon sauce, caramelized mushrooms, smashed potatoes	
LASAGNA ROLLS	38
Blend of farmers vegetables, pasta, marinara and parmesan cheese	

PLATED DINNER (cont.)

SURF AND TURF

55

Pan Seared Chicken & Pesto Shrimp

Lemon dill bur blanc, spaghetti squash and oven roasted roma

Beef Sirloin and Maryland Crab Cake

Port wine sauce, mushroom risotto and broccolini

GRILLED CHICKEN AND SALMON

58

Dusted with lemon pepper and seared with tomato caper nage orzo pasta and seasonal vegetables

Plated Dessert Options

New York Cheesecake with Kiwi Sauce

Deconstructed Strawberry Shortcake

Chocolate Cake

Coconut Cake

Carrot Cake

Chocolate Mousse Trifle

BARS

BAR PRICING

HOUSE

Svedka, Pinnacle, Jim Beam, Cruzan, Sauza Silver, Christian Brothers, Teacher's

\$17 for the first hour

\$12 for the second

\$10 for the third

\$8 for the fourth

PREMIUM

Ciroc, Tanqueray, Bulleit, Bacardi, Jose Gold, Courvoisier VS, Glenmorangie

\$20 for the first hour

\$15 for the second

\$13 for the third

\$11 for the fourth

WINE AVAILABLE ON ALL FULL BARS

Domino Chardonnay, Domino Cabernet, Seven Daughters Pinot Noir, Seven Daughters Moscato

BEER AVAILABLE ON ALL FULL BARS

Stella Artois, Corona, Miller Lite, O'Douls, Heinekens, Yuengling, National Bohemian