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

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

*Action Station Attendant Required, $100 per 75 people

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**PLATED BREAKFAST**

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

21

**CINNAMON Brioche French Toast**
Thick sliced brioche, maple syrup and blueberry compote, pork sausage links

19

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

20

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

20
**A LA CARTE**

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**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**

*All pricing is per person, unless otherwise noted*

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**HEAD FOR THE MOUNTAINS**

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
BROKES (cont.)

GO FOR THE O’S BALL PARK BREAK

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

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

THE CHARMER

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

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 Refresheres (Strawberry Lemonade, Black Cherry Limeade, Peach Punch)

ALL DAY BEVERAGE SERVICE

HALF DAY BEVERAGE SERVICE
PLATED LUNCH

All pricing is per person, unless otherwise noted
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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

GRILLED CHICKEN BREAST MEDALLIONS
Sundried tomato eggplant caponata and parmesan risotto

BALSAMIC INFUSED SLICED FLANK STEAK
Wild mushroom demi and caramelized onion cheddar smashed potato

TILAPIA WITH CRAB GRATIN
Lemon nage & rice pilaf with broccolini

CHICKEN KABOBS WITH JASMINE RICE
Coconut curry sauce
Plated Dessert Options
New York Cheesecake with Kiwi Sauce
Deconstructed Strawberry Shortcake
Chocolate Cake
Coconut Cake
Carrot Cake
Chocolate Mousse Trifle

BUFFETS

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

**THE FAYETTE ST. DELI (25 person minimum)**
- Crab Soup
- Mixed Greens
- Farfalle Pasta Salad with honey mustard vinaigrette
- Hand Sliced Lunch Meats and Cheeses with 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)**
- Southern Style Potato Salad
- Cole Slaw
- Field Greens Salad with 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

Crowne Plaza Baltimore – Inner Harbor I 105 W Fayette Street I Baltimore, MD 21201 I 410.347.5707
Current service charge (22%) and sales tax (6%) will be applied and is subject to change.
Pricing subject to change.
**THE GREAT WALL** *(25 person minimum)*  
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)*  
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)*  
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)*  
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
**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**
Selection of locally sourced cheese served with French bread, crackers, brown mustard, fruit jams and dried fruit

**BAKED BRIE WHEEL**
Oven crisp puff pastry with raspberry coulis and sliced French bread

**GARDEN VEGETABLE DISPLAY**
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**

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>FAJITA STATION</strong></td>
<td>16</td>
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<tr>
<td>Flour tortillas, marinated beef, spicy chicken, sour cream, Pico de Gallo, shredded cheese and black bean corn salad</td>
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<td><strong>STIR FRY STATION</strong></td>
<td>17</td>
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<td>Marinated chicken and shrimp sautéed with fresh snow peas, water chestnuts, carrots, bean sprouts and assorted Asian sauces</td>
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<td><strong>PASTA STATION</strong></td>
<td>18</td>
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<td>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</td>
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<td><strong>THYME INFUSED TURKEY</strong> (serves approx. 25 – 30ppl)</td>
<td>155</td>
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<td>Paired with mini Kaiser rolls, cranberry sauce and grain honey mustard spread</td>
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<td><strong>FRESH BAKED SUGAR GLAZED HAM</strong> (serves approx. 75ppl)</td>
<td>255</td>
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<td>Infused with brown sugar, cloves and pineapple juice served with buttermilk biscuits</td>
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<td><strong>SLOW ROASTED HERBED TOP ROUND</strong> (serves approx. 75ppl)</td>
<td>355</td>
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<td>With horseradish sauce and grain mustard served with mini Kaiser rolls</td>
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<tr>
<td><strong>HONEY BOURBON GLAZED SALMON</strong> (serves approx. 15 - 20ppl)</td>
<td>175</td>
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<td>Lightly caramelized served with field greens</td>
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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 I dried apricots and goat cheese
- House Salad I grape tomatoes, cucumbers, shredded carrots
- Caesar Salad I shaved parmesan
- Kale and Romaine I 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
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, Heiniken, Yuengling, National Bohemian