

RECEPTIONS

Hors d' oeuvres are priced per 100 pieces. A minimum order of 100 is required.

Meat & Game

- Seared steak tacos with three onion relish and Jack cheese \$275
- Roasted petite lamb chops with red currant jam \$350
- Smoked beef tenderloin potato chip with onion jelly & horseradish cream \$275
- Roast duck & apricots in pastry with honey mustard dip \$275
- Shish kebobs with tsatsiki sauce \$300
- BBQ duck breast & scallion pancake with gazpacho salsa \$300
- Polenta with fried green tomatoes, bacon & mozzarella \$250
- Gorgonzola, leek & Prosciutto focaccia \$275

Seafood

- Tempura lobster served with miso dip \$425
- Coconut fried shrimp with papaya salsa \$325
- Petite crab cakes with Old Bay tartar \$350
- Jumbo BBQ shrimp skewer with roasted pepper & black bean dip \$350
- Scallops wrapped in bacon with maple corn relish \$275
- Sesame tuna wonton with seaweed salad and wasabi glaze \$275
- Salmon & shiitake mushrooms in spring roll pastry with ponzu sauce \$300
- Old Bay spiced jumbo shrimp with roasted tomato cocktail sauce & saffron lemon rouille \$350
- Char grilled Mahi Mahi skewers with lemon gremolata \$275
- Blue crab claws with creamy horseradish Dijon dip \$250

Poultry

- Oriental apricot chicken salad wonton \$250
- BBQ chicken on buckwheat Johnnycake with spiced cherries \$275
- Spicy grilled quail with mango chutney on Navajo bread \$400
- Grilled pheasant sausage on sweet potato cake with cranberry honey mustard \$300

Vegetables

- Crispy masa cup with toasted manchego cheese and habanera salsa \$250
- Eggplant and mozzarella sandwiches with sun dried tomato & basil dip \$275
- Shiitake, spinach and goat cheese tart \$275
- Caramelized onion & Gruyere cheese in lemon thyme pastry \$250
- Arugula, grilled potato & artichoke spring rolls with raspberry ginger jus \$300

*Please ask your sales coordinator for details on which menu items may be butler passed.
A taxable 20% administration charge and 6% sales tax will be applied to all food & beverage orders.*

RECEPTION DISPLAYS

Reception displays are priced per guest

Tuscan Style Antipasto

Rustic garden fresh salads, premium Italian meats & cheeses, specialty dips, flavored olive oils, gourmet olives and crusty breads
\$8.00 per person

Farmer's Market Display

Harvest vegetables served grilled, marinated and raw with onion dip, roasted red pepper pesto and hummus.

Collection of cheeses served with grapes, berries and artisan breads.

Warm spinach and artichoke dip.

\$7.50 per person

Crudite

Garden fresh raw vegetables with roasted garlic hummus, onion and ranch dips

\$4.00 per person

Seasonal & Exotic Fruit Display

Fresh sliced fruits and berries with yogurt dip
\$4.50 per person

Kettle Comforts

Home style soups including traditional Maryland crab soup, New England clam chowder, & seasonal selection of vegetarian soup. Served in demi tasse or full size cups with crackers & garnishes

\$7.00 per person

Warm baked Brie

Soft ripened French Brie cheese & flaky pastry with fruit preserves, gourmet mustards, olive Tapenade, wild mushroom relish, spiced nuts and French bread

\$4.00 per person

Crab Bruschetta

Chesapeake style crab dip with Bruschetta of plum tomatoes & grilled vegetables, basil pesto, white bean dip, Romano cheese and crusty artisan breads

\$7.00 per person

Tower of Chilled Seafood

Bistro style tower of jumbo shrimp, mussels, raw oysters, clams and crab claws served with a selection of sauces & dips

\$22.00 person

Sushi Display

Authentic Nigiri sushi, Maki rolls & sashimi served with wasabi, soy and pickled ginger

\$20.00 per person

Sushi Chef may be arranged at \$200 per 150 guests for up to 3 hours

Cheese Display

Imported and domestic cheeses from around the world with grapes, berries and artisan breads

\$3.75 per person

Salmon Four Ways

Wild Atlantic salmon served pastrami style with assorted mustards, grilled with Vidalia BBQ glaze, poached with dilled cucumbers, & smoked with classical garnishes. Displayed chilled with artisan breads and Camden Yards Caesar salad.

\$10.00 per person

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Revised on 3/25/09

Chef Attended Cooking Stations
Casual & creative dishes cooked to order, and beautifully presented
on individual plates...an incredible culinary experience.
Please select at least 3 stations and dessert

All stations require a Chef Attendant or Carver and are priced per person

Baja Taco Station

Soft tacos with seared snapper filet, carne asada steak & tender pulled chicken with green papaya slaw, black bean chili, cilantro rice, chipotle sour cream, sharp cheddar cheese, charred tomato guacamole and pico de gallo \$13.00

Crab Cake Martini Bar*

Petite Maryland style crab cakes (2) cooked to order, served with classic & seasonal gourmet accompaniments \$16.75

Taste of the Bay

Petite Maryland style crab cakes (1) cooked to order with silver queen corn relish and fried horseradish, cornmeal fried oysters with a selection of sauces & Maryland crab soup with fresh old bay crackers \$18.00

Field Of Greens

Panzanella salad of rustic bread, ripe tomatoes, torn basil, and red wine vinaigrette topped with parmesan tuiles. Caribbean green papaya salad with lime habanero dressing, radish sprouts & toasted coconut Asparagus with lemon sabayon, shaved Pecorino Romano & cracked black pepper \$13.00

Gourmet Grill

Grilled steak kebobs, petite lamb chops & chorizo sausage with garlic mashed potatoes, wild mushroom Tapenade, red pepper relish, garlic herb aioli & balsamic glaze \$17.00

Mediterranean Table

Featuring pan fried farmhouse cheese on sour dough bread, assorted olives, marinated peppers, artisan breads, grilled eggplant, spinach pie and grilled squid & shrimp salad \$12.00

The Annapolis Pier

The season's fresh catch of premium fish fillets with smoked corn and tomato salad, black barley pilaf, crisp fried leeks & Riesling vinaigrette \$15.00

Virginian Delight

Molasses coffee glazed southern style ham with corn spoon bread, southern style greens & Mom's raisin sauce \$12.00

Cross St. Butcher Block

Roast tenderloin of beef grilled to order with bacon potato hash, marinated heirloom tomatoes, crispy fried shallots & balsamic demi glaze. \$16.00

Boog Powell's Barbecue

Select Pit fired beef or turkey, carved to order and served on a petite soft roll with horseradish, barbecue sauce, spicy mustard, onions, baked beans and ice box coleslaw \$13.00

*For each station ARAMARK recommends one (1) chef per 100 guests for 90 minutes of service at \$125.00
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Martini Masher

Roasted Garlic Russets, Whipped sweet potatoes & celery root mash
With chef prepared toppings to include...
Rock shrimp & chardonnay sauce
Jumbo lump crab Mornay & frizzled leeks
Duck confit with Vermont maple syrup & candied pecans \$14.00

Southern Style

Grilled pork tenderloin with ancho chili glaze, cheddar cheese grits and
fire-roasted vegetable stew \$13.00

Taste of Asia

Tamarind chipotle seared steak with oriental slaw, lotus root & cilantro.
Sesame seared Ahi tuna with sticky rice, broccoli raab and ponzu glaze. \$16.00

American Bounty

Herb roasted breast of turkey with a savory bread pudding, roasted vegetable pan sauce,
Cranberry relish & crisp fried leeks \$13.00

Pasta Primo

International classics, prepared to order
Artisan breads with olive oils & spreads, Caesar
or mixed green salad accompany all selections
Select two dishes \$14.00

Dishes flavored with meats...

Gemelli with Prosciutto, artichokes, grilled red onions & basil pesto
Fusilli with grilled chicken, roasted peppers & rosemary black pepper cream
Orzo with pancetta, red potatoes, French beans & charred tomato curry
Penne with Italian sausage, asparagus & Chianti sauce
Rigatoni with Bolognese sauce and shaved parmesan

Dishes with seafood...

Ditalini with crab Mornay, leeks, arugula & roasted tomatoes
Cavatappi with lemon-basil grilled tuna, tomato fennel broth & crisp capers
Orchiette with smoked salmon, peas and roasted garlic parmesan cream

Vegetarian dishes...

Farfalle with grilled vegetables & Tuscan tomato sauce
Rigatoni with olives, broccoli rabe, sun dried tomatoes & roasted garlic olive oil
Three cheese ravioli with chicory, walnuts, preserved lemon & red pepper butter
Gemelli with spinach, ricotta salata & saffron tomato broth

Take Me Out To The Ballgame!

Camden Yards hot dogs with chili, cheese and sauerkraut, peanuts & Cracker Jacks.
Ballpark nachos with crisp tortilla chips, nacho cheese, jalapenos, diced tomato, olives, scallions,
sour cream and salsa \$11.00

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PLATED DINNER MENUS

*All selections include premium artisan breads with flavored oils & butters,
and hot beverage service.*

Steak & Cake

Italian salad with roasted tomato, focaccia croutons, shaved Parmesan and basil vinaigrette

Duet of Maryland Crab cake with charred tomato relish and petite filet of beef with roasted shallot pan sauce, served with potato gratin & seasonal vegetable \$39.00

Chicken & Cake

Butter Lettuce Salad with blue cheese dressing and candied pistachios
with marinated tomato and cracked black pepper

Duet of Maryland Crab cake with sherry butter sauce and roast chicken breast with honey Dijon essence served with toasted barley pilaf, oven roasted Vidalia onions, grilled fennel, red pepper & asparagus \$34.00

Mixed Grill

Tower of shoe string cut vegetables with saga blue cheese, lavosh and carrot ginger dressing

Mixed grill of beef tenderloin with tomato spinach royale, red snapper with grilled vegetable confetti and lemon basil vinaigrette and lamb chops with three potato hash, rosemary pinot noir sauce & baby French beans \$47.00

Roast Chicken

Spinach, pear and frisee salad with curried cashews and malt vinaigrette

Herb roasted chicken breast with Gruyere cheese potato cake, French bean-wild mushroom sauté roasted tomato and lemon garlic pan sauce \$29.00

N.Y. Strip Steak

Rice wrapped Asian vegetables with crab salad, soy pomegranate glaze & ginger vinaigrette

14 ounce choice strip steak with stilton butter, grilled zucchini tower, candied shallots, roasted fingerling potatoes & Madeira glaze \$35.00

Wild Atlantic Salmon

Torn greens with vegetable slaw, goats cheese, coconut tuile, red pepper puree & scotch bonnet lime vinaigrette

Butterscotch glazed salmon filet with quinoa risotto, delicata squash & spiced mango relish \$31

Swordfish Steak

Hearts of romaine lettuce with shaved pecorino Romano cheese, Prosciutto ham, grilled croutons & roasted garlic Caesar dressing

Herb grilled swordfish & fresh asparagus with crab succotash & Creole butter \$30

Please select one dessert to accompany your dinner selection from our desserts menu

*Please speak to your sales consultant for vegetarian options and special meals
A taxable 20% administration charge and 6% sales tax will be applied to all food & beverage orders.*

DINNER BUFFET

Designed for fifty (50) or more guests with service up 90 minutes

Tiered Table Top Displays Select One

Spanish Tapas

Seared tuna with frisee lettuce, Spanish olives
& red pepper dressing
Grilled chorizo skewers on garlic mashed
potatoes with mustard dip
Portobello mushrooms with manchego, grilled
tomatoes and spinach

European Classics

Lobster & Brie in puff pastry
Prosciutto di parma, fennel & olive crostini with
melted mozzarella
German Potato pancakes with braised red
cabbage, tart apples & crème fraiche

Oriental Style

Seared day boat scallops with asparagus &
saffron ginger broth
Eggplant & red pepper kabobs with jasmine
rice & coconut lime curry
Roast duck & apricot spring rolls with duck
sauce & spicy mustard

American Pop Culture

Old Bay steamed peel & eat shrimp with
cocktail sauce & lemon
Potato skins, onion rings, mozzarella sticks
Buffalo wings & tenders

Chef's Carvery Select One

All selections include dinner breads & spreads

Honey & herb roasted breast of turkey with pomegranate essence*
Fig and brioche stuffed pork loin served with walnut pan sauce*
Roast Prime rib of beef with horseradish sauce and red wine jus *
London Broil with wild mushroom sauce*
Southern barbecue brisket of beef with onion chipotle glaze*
Roasted sirloin of beef with grilled pepper relish*
Roast leg of lamb with garlic & oregano*

Signature Dishes Select Two

Seafood selections...

Roasted cod wrapped in Prosciutto ham & fresh sage with Parmesan risotto & grilled red onions
Vidalia BBQ Salmon wrapped in Bacon served with southwestern corn cakes
Petite Maryland crab cake with blue crab claws & Old Bay butter
Pub Style Fish & Chips with tartar sauce & lemon
Pan seared red snapper with garlic spinach & lemon thyme butter sauce
Mixed grill of tuna, salmon and fresh water prawns with a spicy tomato broth & saffron rice

Meat & poultry selections...

Red wine braised beef roast with butternut squash & crispy leeks
Grilled pork chops with peach chutney & southern fried onions
Tamarind barbecued ribs with Chile corn bread
Rosemary roasted chicken breast with chopped olive chicken jus and roasted asparagus
Grilled breast of chicken with black bean chili, Jack cheese, cilantro tomato salsa & fried tortillas

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DINNER BUFFET

Designed for fifty (50) or more guests with service up 90 minutes

Salads

Select Two

Grilled Portobello mushrooms, yellow peppers, red onions and spinach with lemon basil dressing
Spinach with matchstick sweet potatoes, curried almonds, tart apples, raisins & honey mustard
Panzanella tomato & bread salad with cucumbers, scallions, basil & red wine vinaigrette
Yukon gold potato and corn salad with red onions, Prosciutto and mustard crème fraiche
Arugula, bell peppers & shaved fennel with ruby red grapefruit & creamy blue cheese
Grilled zucchini & roasted peppers with feta cheese & black olive pesto vinaigrette
Spinach salad with grilled red onions, fried tofu, spicy sprouts & sesame dressing
Green papaya and Caribbean vegetable salad with lime habanero vinaigrette
Ice box Cole slaw with grilled pineapple, smoked ham & honey apple glaze
Asparagus, spring onions and red peppers with lemon and dill vinaigrette
Endive & red leaf lettuces with stilton cheese & sherry vinaigrette
Camden Yards Caesar salad

Sides

Select Two

Vegetable lasagna with butternut squash puree and hotel butter
Pierogies with pickled cabbage, onions & butter
Scalloped russet & sweet potatoes with leeks
Wild rice with dried cranberries and scallions
Rosemary roasted creamer potatoes
Roasted Vegetable Paella
Lemongrass jasmine rice
Potato and sage timbale
Garlic mashed potatoes
Au Gratin potatoes
Baked potato bar
Saffron rice pilaf

Broccoli Rabe with garlic oil and red pepper flakes
Asparagus with plum tomatoes and sherry butter
Szechwan green beans, bell peppers & onions
Glazed carrots with cumin & orange essence
Grilled zucchini with curried eggplant relish
Roasted seasonal vegetables with olive oil
Summer squash with caramelized onions
Baby Carrots with butter & fresh chives
Spaghetti squash with honey glaze
Steamed seasonal vegetables
Moroccan spiced caponata
Minted Spring Vegetables
Cauliflower with cheddar

*Chef's selection of seasonal desserts
Coffee, Decaf and Assorted Hot Teas*

\$58.00 per person

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DESSERTS

All selections include brewed coffee, decaf and specialty teas

The Camden Cheesecake Collection

- Raspberry white chocolate cheesecake \$7.00
- Fresh strawberry cheesecake \$7.00
- Chocolate marble cheesecake \$7.00
- Lemon macadamia cheesecake \$8.00
- Caramel chocolate pecan cheesecake \$8.00

Chocolate Indulgence

- White Chocolate Mousse with raspberry soaked sponge cake & white chocolate curls \$8.00
- Golden truffle cake of chocolate genoise, chocolate ganache filling, a poured chocolate glaze & gold dusted truffle \$11.00
- Flourless chocolate cake scented with rum & finished with chocolate ganache \$9.00
- Chocolate tuxedo cake with layers of dark chocolate & white chocolate mousse \$7.00

Home Sweet Home

- Strawberry shortcake with fresh whipped cream \$7.00
- Apple cobbler with caramel & vanilla sauce \$6.00
- Fudge brownie with ice cream and chocolate sauce \$6.00
- Orange sabayon spooned over fresh fruit and berries, topped with almond macaroons \$6.00

Creative Confections

- Tiramisu of imported mascarpone cheese & Belgian chocolate mousse enhanced by espresso rum soaked sponge cake Dusted with cocoa powder & wrapped in petite ladyfingers \$9.00
- Praline Lenotre with layers of dark chocolate sponge cake, praline mousse & hazelnut cake with dark chocolate mousse \$9.00
- Cappuccino mousse with layers of chocolate cake and cappuccino mousse topped with whipped cream & cocoa powder dusting \$8.00

Viennese Style

- A delightful selection of premium desserts to include tortes, tarts, individual pastries, cheesecakes, petit fours glaces, miniature pastries & gourmet cookies \$14.00

Camden Creations*

- Crisp cookie wafers with ginger Bavarian cream, blackberry compote, cinnamon scented honey & dulce de leche \$12.00

Fruit flambé*

- Bananas Foster, Cherries Jubilee or Pineapples Madagascar flambéed to order and spooned over dairy fresh ice cream \$11.00

Island Sweets*

- Papaya & pineapple sautéed to order with spiced rum, spooned into coconut tuiles with ginger sabayon and shaved white chocolate In lieu of a standard dessert \$12.00

*For dessert stations noted with * a Chef attendant is required at \$125.00 for 90 minutes of service.
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BEVERAGE MENU

ARAMARK is pleased to offer the following beverages

Top Shelf Spirits, Wines and Beer

Jack Daniel's Bourbon, Chivas Regal Scotch, Seagram's VO Blended Whisky, Bombay Sapphire Gin, Absolute Vodka, Jose Cuervo 1800, Captain Morgan Rum, Makers' Mark Bourbon, Disaronno Amaretto, Kahlua, Robert Mondavi P.S. Chardonnay, Trinchero Cabernet, Beringer White Zinfandel, Budweiser, Miller Lite, Yuengling Lager, Corona Extra, Sam Adams Lager and O'Douls

Premium Spirits, Wines and Beer

Smirnoff Vodka, Tanqueray Gin, Bacardi Light Rum, Jose Cuervo Tequila, Jack Daniels Bourbon, Seagrams 7 Blended Whiskey, Dewar's Scotch, Amaretto and Kahlua, Woodbridge Merlot, Woodbridge Chardonnay, Beringer White Zinfandel, Budweiser, Miller Lite, Coors Light, Heineken, Amstel Lite and O' Douls

Soft Drinks, Mineral Waters and Juices

Coke, Diet Coke and Sprite
Deer Park Bottled Water

Hosted Unlimited Bar Service	1st Hour	2nd Hour	3rd Hour	4th Hour	5th Hour
Top Shelf Hosted Bar	\$14	\$20	\$26	\$32	\$37
Top Shelf Beer, Wine and Soda	\$12	\$18	\$24	\$28	\$33
Premium Hosted Bar	\$12	\$18	\$24	\$28	\$33
Premium Beer, Wine and Soda	\$10	\$14	\$18	\$22	\$27

Consumption or Cash Bar Service

	Consumption	Cash
Top Shelf Spirits	\$6.00	\$6.25
Premium Spirits	\$5.50	\$5.75
Top Shelf Wine by the Glass	\$6.00	\$6.25
Premium Wine by the Glass	\$5.50	\$5.75
Domestic Beer	\$4.00	\$4.50
Imported Beer	\$5.00	\$5.50
Microbrews	\$5.00	\$5.50
Soft Drinks	\$2.00	\$2.50
Mineral Waters	\$3.00	\$3.25
Bottled Juices	\$3.00	\$3.25
Cordials	\$7.00	\$7.50

Specialty Bar Service

Cordial Bar-Bailey's Irish Crème, Chambord, Godiva Chocolate Liquor, Grand Marnier
Jameson Irish Whiskey, Starbuck's Coffee Liquor

\$8.00 per drink or \$5.00 per person in addition to a Top Shelf Bar

Martini Bar-Camdentini, Lemon Drop, Appletini and Blue Hawaiian

\$8.00 per drink or \$5.00 per person in addition to a Top Shelf Bar

Please ask your sales coordinator about seasonal beverage packages

ARAMARK recommends one bartender per 75 guests. Bartender fees of \$100.00 for the first four hours and \$35.00 for each additional hour will apply to any event offering bar service.

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HOUSE WINE SELECTION

Wine selections are sold by the bottle and may be added to your bar service or served table side during meal service.

White Wine Selections

Sonoma Cutrer Chardonnay	\$54.00
Heitz Cellars Chardonnay	\$52.00
Jacob's Creek Chardonnay	\$27.00
Fanciscan Oakville Chardonnay	\$50.00
Kendall Jackson Chardonnay	\$40.00
Beringer Founder's Estate Chardonnay	\$45.00
Cakebread Cellars Sauvignon Blanc	\$70.00
Groth Sauvignon Blanc	\$54.00
Tamas Pinot Grigio	\$29.00
Ecco Domani Pinot Grigio	\$30.00

Red Wine Selections

Forest Glen Merlot	\$27.00
Blackstone Merlot	\$29.00
Schug Carneros Estate Merlot	\$54.00
Niebaum Coppola Merlot	\$40.00
Mirassou Pinot Noir	\$31.00
Valley of the Moon Pinot Noir	\$40.00
Simi Cabernet	\$67.00
Robert Mondavi P.S. Cabernet	\$35.00
Trincherro Cabernet	\$32.00
Rosemount Shiraz	\$35.00
Lindemans Shiraz Reserve	\$29.00

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BREAKFAST

Camden Yards Continental

Chilled orange, cranberry, grapefruit and apple juices
 Assorted Breakfast breads, bakery fresh muffins and Danish. Bagels with cream cheese jelly and butter
 Fresh seasonal whole fruits
 Coffee, Decaffeinated Coffee and Assorted Hot Teas
 \$12.00

Camden Yards Sunrise

Chilled orange, cranberry, grapefruit and apple juices
 Assorted Breakfast breads, bakery fresh muffins and Danish. Bagels with cream cheese jelly and butter
 Fresh seasonal sliced fruit display
 Fruit yogurt, granola and dried fruits
 Coffee, Decaffeinated Coffee and Assorted Hot Teas
 \$15.00

First Light at the Yard

Chilled orange, cranberry, grapefruit and apple juices
 Farm fresh egg frittata with spinach and peppers topped with your choice of salsa, sour cream, Colby jack cheese and scallions
 Assorted Breakfast breads, bakery fresh muffins and Danish. Bagels with cream cheese, jelly and butter
 Fresh seasonal whole fruits
 Coffee, Decaffeinated Coffee and Assorted Hot Teas
 \$17.00

A la Carte

Assorted Sodas	\$2.00 each
Bottled Water	\$2.00 each
Champagne	\$4.50 per glass
Mimosas	\$5.00 per glass
Bloody Mary's	\$5.50 per glass
Cereal and Milk	\$3.00 per person
Oatmeal	\$2.25 per person
Yogurt	\$3.50 per person
Smoked Salmon/LOX	\$8.50 per

SEATED AND SERVED BREAKFAST

I

Scrambled eggs with cheddar cheese and fresh herbs
 Maple Sausage and Apple wood smoked bacon
 2-potato hash
 Buttermilk biscuit
 Assorted Muffins and Danish
 Butter, preserves and cream cheese
 Chilled Orange Juice
 Coffee, Decaf and Assorted Hot Teas
 \$17.00

II

Choice of French toast or Buttermilk Pancakes
 Skillet Rosemary new potatoes
 Breakfast ham and maple sausage
 Fruit Salad
 Assorted Muffins and Danish
 Butter, preserves and cream cheese
 Chilled Orange Juice
 Coffee, Decaf and Assorted Hot Teas
 \$19.00

**Please select either French toast or pancakes for all your breakfast*.*

*Please speak to your sales manager about hot buffet breakfasts or brunch service.
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LUNCH BUFFETS

Each buffet is served for 2 hours and requires a 50 guests minimum

Cross Street Market

*Greek Salad of ripe tomatoes, black olives, cucumbers, feta cheese, red onions and red wine vinaigrette
Roasted tomatoes and grilled asparagus with balsamic glaze
Baby spinach, grilled Portobello mushrooms, cherry tomatoes and sherry honey mustard vinaigrette
Oriole Park fresh fried potato chips
Italian Grinders
Roasted Turkey breast, sun dried tomato aioli, greens, grilled red onion and Swiss cheese served on
ciabatta bread
Chicken Caesar Wraps
Chef's selection of cookies, brownies and blondies
Iced Tea and Lemonade
\$24 per person*

Broadway Market

*Fresh sliced fruit display
Smoked Turkey Cobb Salad
chopped egg, bacon, lettuce, tomatoes and blue cheese dressing
Grilled red potato and French bean salad
Marinated tomatoes, fresh mozzarella and basil with olive oil and sea salt
Herbed cheese and grilled beef Panini Sandwiches
Maryland shrimp salad wrap
Vegetarian Power house sandwich
Chef's selection of dessert
Iced Tea and Lemonade
\$26 per person*

Camden Classics

*Boog Powell's Pit Beef served with all the trimmings
Hebrew national hot dogs served with chili, cheese and sauerkraut
Boog's Ice Box Cole Slaw
Camden Yards Caesar Salad
9-layer dip and tortilla chips
Chef's selection of brownies, blondies and jumbo cookies
Iced Tea and Lemonade
\$29 per person*

Cross Street Market

*Maryland Crab Cake served with tarter and cocktail sauce
Herb Roasted pork loin or Turkey served with all the trimmings
Mashed Potatoes
Baked Beans
Greek Salad of ripe tomatoes, black olives, cucumbers, feta cheese,
red onions and red wine vinaigrette
Chef's selection of desserts
Iced Tea and Lemonade
\$32 per person*

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SEATED AND SERVED LUNCH

Please select one entrée for the entire group, lunch service requires a 50 guest minimum

Salad Course

Spinach and green leaf lettuce, balsamic roasted pear, marinated cucumbers and Tomatoes, crumbled goat cheese and raspberry walnut vinaigrette
Traditional garden salad with chef's selection of two dressings
Italian salad with focaccia croutons, shaved parmesan cheese, roasted plum tomatoes
Served with lemon basil vinaigrette

Main Entrée

Honey & Herb roasted chicken breast with rosemary roasted potatoes, sautéed vegetable mélange
Brown chicken jus
\$26
Sourdough Crusted Salmon filet served with whipped roasted garlic mashed potatoes, glazed asparagus and tomato fennel sauce
\$27
Maryland Crab Cakes (2) served with Old bay mashed potatoes, glazed baby carrots
lemon butter sauce
\$32
Grilled beef tenderloin with parmesan cheese potato gratin, sautéed vegetable medley
shallot demi glaze
\$29
Crispy Seared Red Snapper, glazed asparagus, sour cream & chive potato cakes
Tomato coulis
\$28

Dessert

New York style cheesecake with fresh berries
Cinnamon & Raisin baked apples with puff pastry and caramel sauce
Death by Chocolate Mousse Cake
Lemon Raspberry Torte
Carmel Chocolate "Turtle" Cheesecakes

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