



HYATT REGENCY BALTIMORE
MEETING & EVENT MENUS



Continental Breakfast

A lighter fare to start your day off right. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People ~~ We are featuring daily menus for sustainability on our hot buffets. A \$15 per person charge will be added if you prefer a different option~~

THE CLASSIC CONTINENTAL BREAKFAST

- Juices | Orange | Apple | Cranberry (VG)
- Assorted Whole Fruits (GF) (VG)
- House Made Granola with Greek Yogurt, Fresh Berries and Honey (Nut Free) (GF) (V)
- Baked Goods: Croissants, Danish, Muffins, Bagels, Fruit Preserves, Cream Cheese, Butter (V)
- Cinnamon Coffee Bread (V)
- Fresh Brewed Coffee, Decaf, Herbal Teas

\$40 *Per Guest*

THE DELUXE CONTINENTAL BREAKFAST

- Juices | Orange | Apple | Cranberry | Grapefruit (VG)
- Fresh Cut Seasonal Fruits and Berries (GF) (VG)
- Baked Goods: Croissants, Danish, Muffins, Bagels, Fruit Preserves, Cream Cheese, Butter (V)
- Cinnamon Coffee Bread (V)
- House Made Granola with Greek Yogurt, Fresh Berries and Honey (GF) (V)
- Fresh Brewed Coffee, Decaf, Herbal Teas
- Chef Crafted Daily Additions to Menu
 - Monday - English Muffins, Turkey Sausage, Egg, White Cheddar
 - Tuesday and Saturday - Breakfast Tart, Roasted Tomato, Spinach, Feta (V)
 - Wednesday and Sunday - Croissant, Ham, Egg, Cheese
 - Thursday - Frittata with Bacon and Swiss Cheese (GF)
 - Friday - Crustless Quiche with Gruyere and Spinach (GF) (V)

\$48 *Per Guest*

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%.Menu pricing may change based on availability and market conditions.

Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$60 per guest. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

MONDAY - ESSENTIAL

- Juices | Orange | Apple | Cranberry (VG)
- Fresh Cut Seasonal Fruits and Berries with Individual Yogurts
- Baked Goods: Croissants, Danish, Muffins, Fruit Preserves, Butter (V)
- Steel Cut Oatmeal with Rasins, Brown Sugar and Honey (GF) (V)

TUESDAY AND SATURDAY - MIND, BODY, SOUL

- Fresh Squeezed Orange Juice
- Infused Water | Pear - Ginger | Apple - Cinnamon (GF) (VG)
- Fresh Cut Seasonal Fruits (GF) (VG)
- Baked Goods: Whole Wheat Croissants, Bran Muffins, Fruit Preserves, and Butter (V)

Cage Free Scrambled Eggs (GF)
.....
Applewood Smoked Bacon (GF)
.....
Chicken Apple Sausage (GF)
.....
Skillet Potatoes with Leeks and Peppers (GF)(VG)
.....
Fresh Brewed Coffee, Decaf, Herbal Teas
.....
\$47 *Per Guest*

WEDNESDAY AND SUNDAY - INDULGE

Juices | Orange | Apple | Cranberry (VG)
.....
Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF)
(V)
.....
Overnight Oats with Dried Apriocts, Dried Blueberries, Pistachios
and Local Honey (GF) (VG)
.....
Baked Goods: Bagels, Danish, Muffins, Fruit Preserves, Cream
Cheese and Butter (V)
.....
Cage Free Scrambled Egg (GF)(V)
.....
Buttermilk Pancakes with Season Compote and Maple Syrup (V)
.....
Breakfast Potato Casserole with Leeks, Applewood Smoked
Bacon, Chaple Country Aged Cheddar (GF)
.....
Pork Sausage Links (GF)
.....
Fresh Brewed Coffee, Decaf, Herbal Teas
.....
\$47 *Per Guest*

FRIDAY - OAXACA FRESCO

Juices | Orange | Cranberry (VG)
.....
Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF) (V)
.....
Toast: Sourdough, Multigrain, Avocado, Roasted Heirloom Tomatoes, Cilantro (VG)
.....

Steel Cut Oatmeal with Berries, Nuts and Dried Cranberries (GF)
(VG)
.....
Assorted Yogurts (GF) (V)
.....
Cage Free Scrambled Eggs (GF)(V)
.....
Chicken Apple Sausage (GF)
.....
Roasted Sweet Potato Hash with Petite Kale (GF) (VG)
.....
Fresh Brewed Coffee, Decaf, Herbal Teas
.....
\$47 *Per Guest*

THURSDAY - MARKET

Juices | Orange | Apple | Cranberry (VG)
.....
Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF)
(V)
.....
Steel Cut Oatmeal with Berries, Nuts, and Dried Cranberries (GF)
(VG)
.....
Baked Goods: Bagels, Danish, Muffins, Fruit Preserves, Cream
Cheese and Butter (V)
.....
Cage Free Egg Frittata: Spinach, Onion, and Swiss (V) (GF)
.....
Liege Waffles with Seasonal Compote and Whipped Cream (V)
.....
Breakfast Potato Casserole with Leeks and Sweet Potato (V) (GF)
.....
Chicken Sausage Links (GF)
.....
Fresh Brewed Coffee, Decaf, Herbal Teas
.....
\$47 *Per Guest*

Baked Goods: Cinnamon Roll, Croissant, Fruit Preserves, Cream Cheese and Butter (V)

Breakfast Burrito | Whole Wheat Tortilla | Scrambled Eggs | Peppers | Onions | Cheese (GF) (V)

Cage Free Scrambled Eggs with Roasted Tomatoes, Roasted Sweet Onions, Fresh Herbs (GF) (V)

Rice and Beans with Steamed Rice and Frijoles Pintas (GF) (VG)

Pico de Gallo with Crema, Guacamole, Warm Corn Tortillas (GF) (V)

Pork Sausage Links (GF)

Fresh Brewed Coffee, Decaf, Herbal Teas

\$47 *Per Guest*

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

INDIVIDUAL ITEMS

Breads (V) | \$9 Per Guest

- Lemon Poppy Seed
- Blueberry Banana
- Cinnamon Coffee

Orange Infused French Toast (V) | \$10 Per Guest

- Butter
- Maple Syrup

Mini Filled Beignets (V) | \$6 Each

- Chocolate
- Hazelnut
- Mixed Berry

Warm Cinnamon Buns (V) | \$9 Each

Greek Yogurt Parfaits (GF) (V) | \$9 Each

- Fresh Berries
- House Made Granola

Morning Grain Bowl (GF) (V) | \$8 Each

- Apple Infused Quinoa
- Greek Yogurt

DISPLAYS

Chesapeake Smokehouse Smoked Salmon | \$25 Per Guest

- Whole Wheat Bread
- Everything Bagels
- Cream Cheese
- Petite Greens
- Shaved Radish
- Avocado
- Tomato
- Cucumber
- Onion

Belgian Waffles (V) | \$12 Per Guest

- Berries
- Bananas
- Fresh Cream
- Butter
- Maple Syrup

(Action Optional, Attendant Fee Required if Selected)

Build Your Perfect Grain Bowl (VG) | \$25 Per Guest

Chia Seeds | Farro | Red Quinoa | Petite Kale | Green Onions |
Black Beans | Green Chickpeas | White Beans | Sweet Potatoes |

- Fresh Fruit

Hard Boiled Cage Free Eggs (GF) (V) | \$60 Dozen

Pork Breakfast Sausage (GF) | \$6 Per Guest

Breakfast Burrito (V) | \$10 Each

- Cage Free Egg
- Onion
- Sweet Peppers
- Cheddar Cheese

Croissant Sandwich | \$10 Each

- Ham
- Cage Free Egg
- Cheese

English Muffin Sandwich (V) | \$10 Each

- Cage Free Egg White
- Spinach
- Red Pepper Pesto

Fells Point Breakfast Sandwich | \$12 Each

- Cage Free Egg
- Pecan Wood Smoked Shoulder Bacon
- Roasted Tomato
- Dijon Aioli

Fells Point Breakfast Sandwich | \$12 Each

- Cage Free Egg
- Pecan Wood Smoked Shoulder Bacon
- Roasted Tomato
- Dijon Aioli

Toasted Almonds | Toasted Cashews | Shaved Onions | Golden Raisins | Dried Strawberries | Salsa Verde | Fire Roasted Salsa

Charcuterie and Cheese | \$20 Per Guest

- Cured Meats
- Local and Domestic Cheeses

STATIONS

Omelet Station (GF) | \$20 Per Guest

- Ham
- Bacon
- Shrimp
- Tomato
- Onion
- Peppers
- Spinach
- Mushrooms
- Cheddar Cheese
- Jack Cheese
- Salsa

\$275 Chef Attendant Fee Per Station

Hand Carved Smoked Bacon | \$14 Per Guest

- Biscuits
- Honey Mustard

\$275 Chef Attendant Fee Per Station

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

BRUNCH

Juices | Orange | Apple | Cranberry (VG)

Fresh Cut Seasonal Fruits and Berries (GF) (VG)

Baked Goods: Cinnamon Rolls, Croissants, Muffins, Bagels, Fruit Preserves, Cream Cheese and Butter (V)

Assorted Yogurts (GF) (V)

Grilled Seasonal Vegetables with Chimichurri and Balsamic (GF) (VG)

Bunch Salad with Tomato, Avocado, Cheddar Cheese, Pickled Onion, Herbed Vinaigrette (GF) (V)

Cage Free Scrambled Eggs (GF) (V)

Applewood Smoked Bacon (GF)

Honey Roasted Chicken Thigh (GF)

Maryland Crab Cakes with Mustard Remoulade Sauce (V)

Skillet Potatoes with Leeks and Peppers (GF) (VG)

Fresh Brewed Coffee | Decaf | Herbal Teas

Sweet Treats: Apple Caramel Crumb Cake, Mini Eclairs, Red Berry Beignets (V)

\$68 *Per Guest*

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Break Packages

Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

MORNING BREAK OPTIONS

- Seasonal Whole Fruits (VG) (GF)
- Fresh Berries with Lemon Cream (GF) (V)
- Mini House Made Granola Parfaits with Berries and Greek Yogurt (GF) (V)
- Buttermilk Tarts: Cranberry Apple and Banana Walnut (V)
- Breakfast Breads: Cinnamon Coffee and Lemon Yogurt (V)
- Assorted Breakfast Bars (V)
- Assorted Individual Greek Yogurts (GF) (V)
- Ham, Egg and Cheese Croissants
- Sausage, Egg and Cheese English Muffins
- Smoked Salmon, Bagels and Classic Condiments

\$35 Per Guest for 3 Options

\$38 Per Guest for 4 Options

AFTERNOON BREAK OPTIONS

- Domestic and Imported Artisan Cheeses with Fruit and Water Crackers (V)
- Artisan Charcuterie with Mustards, Cornichons and Baguettes
- Hummus with Naan and Season Vegetables (VG)
- Vegetable Crudit  Shooters with Buttermilk Ranch (GF) (V)
- Hot Pretzel Rods with Mustard, Rach, Chocolate and Caramel (V)
- Chips and Queso with Pico de Gallo (V)
- Build Your Own Trail Mix (V) (GF)
- Novelty Ice Cream Treats (V)
- Assorted Granola Bars (V)
- Individual Bags of Popcorn (GF) (V)
- Individual Bags of Chips (GF) (VG)
- Individual Bags of Mixed Nuts (GF) (V)
- Individual Bags of Trail Mix (V)

\$35 Per Guest for 3 Options

\$38 Per Guest for 4 Options

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

A LA CARTE BAKERIES AND SNACKS

- Breakfast Sandwiches (Variety) | \$10 Each
- Individual Bags of Assorted Chips (GF) (VG) | \$7 Each

COFFEE BREAK ITEMS

- Assorted Muffins (V)
- Croissants (V)

- Individual Bags of Trail Mix (V) | \$7 Each
- Assorted Granola Bars (V) | \$7 Each
- Energy Bars (V) | \$7 Each
- Individual Ice Cream Bars | \$8 Each
- Assortment of Whole Fresh Fruit | \$6 Each

- Chocolate Croissants (V)
- Old Fashioned Sour Cream Cake Donuts (V)
- Scones | Preserves | Cream (V)
- Cinnamon Buns (V)
- Chocolate Dipped Strawberries (GF) (V)
- Chocolate Chip Cookies (V)
- Brownies (V)
- Gluten Free Brownies (GF)
- Lemon Bars (V)
- Soft Pretzels with Yellow Mustard (VG)
- French Macaroons (GF) (V) | \$72 Per Dozen
- ~~\$68~~ Per Dozen

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

- Hot Tazo Tea | \$125 Per Gallon
- Freshly Brewed Coffee | \$125 Per Gallon
- Royal Cut Regular and Decaffeinated Coffee
- Iced Teas | \$100 Gallon
- Freshly Brewed Decaf Coffee | \$125 Per Gallon
- Royal Cut Regular and Decaffeinated Coffee
- Chef's Seasonal Fruit Infused Water | \$75 Gallon
- Lemonade | \$100 Gallon

SOFT DRINKS

STILL WATER & SPARKLING WATER

- Bottled Water | \$7 Each
- Bottled Sparkling Water & Still Waters | \$7 Each

SPECIALTY BOTTLED BEVERAGES

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7 Each

Sugar Free Red Bull | \$8 Each

Red Bull | \$8 Each

Assorted Celsius Energy Drinks | \$8 Each

Bottled Juices | \$7 Each
Orange, Apple & Cranberry

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All Day Break Package

Hyatt's all day break menu offers peace of mind knowing that guests are fueled all day. Including a continental breakfast, mid-morning break and afternoon break for \$89 per guest. This package is prepared for a minimum of 25 guests.

CONTINENTAL BREAKFAST

Juices | Orange | Apple | Cranberry (VG)

Fresh Cut Seasonal Fruits and Berries (GF) (VG)

House Made Granola | Greek Yogurt | Fresh Berries | Honey (Nut Free) (GF)(V)

Baked Goods: Croissants, Danish, Muffins, Fruit Preserves, Butter (V)

Cinnamon Coffee Bread (V)

Assorted Individual Greek Yogurts (GF) (V)

Fresh Brewed Coffee, Decaf, Herbal Teas

MID-MORNING BREAK (UP TO 1 HOUR)

Lemon Poppy Seed Bread (V)

Fruit and Granola Bars (V)

Mini Scones

Fresh Brewed Coffee, Decaf, Herbal Teas

Assorted Soft Drinks and Bottled Water

AFTERNOON BREAK (UP TO 1 HOUR)

House Made Cookies, Brownies and Lemon Squares (V)

Make Your Own Trail Mix to Include: Almonds, Pecans, Pistachios, Pumpkin Seeds, Dried Cherries, Dried Cranberries, Raisins, Chocolate Chip Banana Chips, White Chocolate Chips, M&Ms (VG) (GF)

Fresh Brewed Coffee, Decaf, Herbal Teas

Assorted Soft Drinks and Bottled Water

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

MONDAY - FIT FOR YOU

- Bananas and Apples (GF) (VG)
- Greek Yogurt Parfaits | Fresh Berries | House Made Granola (GF) (V)
- Assorted Cereal and Energy Bars (V)
- Hard Cooked Eggs with Herb Cream Cheese (GF) (V)

\$28 *Per Guest*

TUESDAY AND SATURDAY - POWER UP

- Chia Pudding Parfaits with Seasonal Fruit and Coconut (GF) (VG)
- Blueberry Oat Croquettes (V)
- Bran Muffins | Corn Muffins (V)
- Apples, Nutella and Almonds (GF) (V)

\$28 *Per Guest*

WEDNESDAY AND SUNDAY - COFFEE HOUSE

- Avocado Toast with Vine Ripe Tomatoes and Radish (VG)
- Whole Wheat Croissants
- Cinnamon Walnut Coffee Cake
- Assorted Mini Scones | Cream | Preserves

\$28 *Per Guest*

THURSDAY - SWEET RUSH

- Fresh Cut Fruit with Honey Drizzle (GF) (V)
- Coffee Cake | Chocolate Croissants (V)
- Cinnamon Blintz | Caramel (V)
- Peanut Butter Chocolate Smoothie (GF)

\$28 *Per Guest*

FRIDAY - HEALTH NUT

- Blackberry and Honey Smoothie (GF) (VG)
- Blueberry Granola Bars (VG)
- Coconut Dark Chocolate Bark (GF) (V)
- Fresh Berries with Honey Lemon Greek Yogurt Dip (GF) (V)
- Infused Water | Cucumber | Mint (GF) (VG)

\$28 *Per Guest*

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

MONDAY - NUT AND CHEESE

- Sweet and Spicy Assorted Nuts (GF) (V)
- Dried Fruits (GF) (VG)
- Fresh Berries (GF) (VG)
- Domestic and International Cheese with Artisan Crackers (V)

\$28 *Per Guest*

TUESDAY AND SATURDAY - ENERGIZE

- Sliced Apples with Caramel and Peanut Butter (GF) (VG)
- Assorted Oat N' Energy Bars (V)
- Dark Chocolate Bark with Almonds, Dried Cranberries and White Chocolate (GF) (V)
- Assorted Fruit Yogurts (GF) (V)

\$28 *Per Guest*

WEDNESDAY AND SUNDAY - MEDITERRANEAN

- Everything Bagel Hummus Dip with Pita Chips (V)
- Lemon Za'atar Hummus with Fresh Seasonal Vegetables (GF) (VG)
- Hazelnut Beignets and Red Berry Beignets (V)
- Baklava (V)

\$28 *Per Guest*

THURSDAY - THE RAVEN

- Popcorn Cart (GF) (VG)
- Mini Franks with Sauerkraut and Mustard
- Warm Soft Pretzels | Cheese Sauce (V)
- Purple Nation Cupcakes (V)
- Root Beer

\$28 *Per Guest*

FRIDAY - THE APPLE ORCHARD

- Local Mulled Hot Spiced Cider (GF) (VG)
- Local Apples (GF) (VG)
- Salted Caramel Apple Crumb Cake (V)
- Warm Brie, Apple, Walnut, Dried Cranberries, Caramel, Crostini (V)
- Apple Turnovers (V)

\$32 *Per Guest*

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be and additional \$15 per guest. A \$175 Small Group Fee Will Be Charged for All Guarantees Under 25 People

MONDAY - THE HARBOR

- Maryland Vegetable Crab Soup (GF) with Corn Bread and Sweet Butter (V)
- Field Greens Salad with Carrots, Tomato, Corn, Cucumber and Lemon Dill Vinaigrette (GF) (VG)
- Honey Crisp Apple, Grape, Walnut and Green Goddess Salad (GF) (VG)
- Potato and Caramelized Onion Salad | Celery | Parsley | Sour Cream (GF)(V)
- Old Bay Fried Chicken Breast with Ranch Dip, Chili BBQ Aioli
- Sagamore Rye Flank Steak with Caramelized Onions and Red Peppers (GF)
- Roasted Fingerling Potatoes, Rosemary with Leeks (GF) (V)
- Blistered Tomatoes | Blistered Green Beans (GF) (VG)
- Brioche Rolls (V)
- Petite Berger Cookie Cupcake and Pumpkin Mousse(V)

\$68 Per Guest

WEDNESDAY AND SUNDAY - LITTLE ITALY

- Tuscan White Bean and Kale Soup (GF)
- Deconstructed Caesar Salad | Chopped Romaine | Shaved Parmesan | Garlic Croutons | Blistered Tomatoes | Caesar Dressing (V)
- Winter Roasted Squash Mozzarella Salad | Extra Virgin Olive Oil | Balsamic Fig Syrup | Micro Basil (GF) (V)
- Antipasto Salad | Baby Romaine | Artichoke | Salami | Mozzarella Pearls | Grape Tomatoes | Sweet Onions | White Balsamic

TUESDAY AND SATURDAY - GREEKTOWN

- Lemon Chicken Soup (GF)
- Warm Pita Wedges with Extra Virgin Olive Oil (VG)
- Spanakopita (V)
- Roasted Butternut Squash Feta Salad | Marinated Olives | Lemon Vinaigrette | Crunchy Garlic (VG)
- Corn Salad with Cucumber, Tomato, Mint, Olives, Red Onion and Red Wine Vinaigrette (GF) (VG)
- Mediterranean Salad with Hummus, Artichoke, Green Onions, Golden Raisins and Feta (GF) (VG)
- Braised Herbed White Beans, Tomato, Feta and Garlic (GF) (VG)
- Garlic Roasted Eggplant with Capers, Celery and Onions (GF) (VG)
- Lemon Meatballs, Tzatziki, Pickled Vegetables and Cilantro (GF)
- Seared Salmon with Dill, Roasted Olive Tappanade and Mediterranean Oregano (GF)
- Pistachio Baklava (V)
- Yogurt Parfait | Pistachio | Coconut | Lemon (V)

\$68 Per Guest

THURSDAY - EASTERN FLAVORS

- Miso Soup, Summer Spinach and Tofu (VG)
- Mixed Greens, Orange Segments, Jicama, Carrots, Scallions and Sesame Dressing (GF) (VG)
- Cucumber Salad with Red Onions, Cilantro and Sweet Chili Vinaigrette (GF) (VG)
- Grilled Ginger Lemongrass Chicken Thighs with Scallions, Sesame Seeds and Toasted Cashews (V)

Vinaigrette (GF)
.....
Sliced Ciabatta with Rosemary, Thyme and Garlic Infused Extra Virgin Olive Oil (VG)
.....
Crispy Skin Chicken Marsala, Local Cremini Mushrooms and Roasted Red Pearl Onions (GF)
.....
Garlic Marinated Seared Flank Steak with Red Wine Jus Lie (GF)
.....
Whole Wheat Penne Pasta, Local Goat Cheese, Blistered Tomatoes and Fresh Basil (V)
.....
Grilled Lemon Herb Beets | Shaved Pecorino (GF) (V)
.....
Tiramisu, Mascarpone Panna Cotta (V)
.....
\$68*Per Guest*

Crispy Beef, Broccoli and Sweet Soy Glaze
.....
Kale Potstickers with Sesame Soy Dipping Sauce and Sweet Chili Dipping Sauce (VG)
.....
Petite Bok Choy, Sesame, Ginger and Garlic (VG)
.....
Sweet Scallion Jasmine Rice (GF)
.....
Mango Custard with Strawberry Boba Pearls and Lime and Mango Cake (GF) (VG)
.....
\$68*Per Guest*

FRIDAY - BUTCHERS HILL

Hearty Vegetable Soup with Green Beans, Tomato, Squash and Navy Beans (V)
.....
Petite Kale Salad with Sweet Peppers, Vidalia Onions, Heirloom Tomatoes, Scallions and Ranch Dressing (GF) (V)
.....
Wedge Salad | Sweet Onions | Tomato | Blue Cheese Crumbles | Chopped Bacon | Blue Cheese Dressing (GF)(V)
.....
Roasted Herbed Chicken Breast with Tomato, Garlic, Celery, Carrot, Onion and Sherry Jus Lie (GF)
.....
Grilled Bistro Tender with Rosemary, Thyme and Herbed Glaze (GF)
.....
Roasted Fingerling Potatoes, Fresh Herbs and Garlic (GF) (VG)
.....
Charred Caulilini, Fresh Herbs, Extra Virgin Olive Oil (GF) (VG)
.....
Cranberry Shortcake | Pumpkin Meringue Tartlet (V)
.....
\$68*Per Guest*

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Select (3) sandwiches, there will be a charge of \$7 per person for each additional selection. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

TO-GO MARKET BOXED LUNCH

Each Meal Comes With:

- Assorted Soft Drinks or Bottled Water
- Kettle Chips, Apple and Chocolate Chunk Cookie

Choose One Salad Per Box

- Potato Salad (GF) (V)
- Cavatappi Pasta Salad (VG)
- Country Cole Slaw (GF) (V)

Choose One Handcrafted Sandwich Per Box (Choose Up to 3 Types)

- Smoked Turkey | Brie Cheese | Dijon Herb Mayo | Lettuce | Tomato | Croissant
- Chicken | Fontina |Spinach Cranberry Mustard | Bibb Lettuce | Tomato | Ciabatta
- Grilled Chicken Wrap | Green Goddess Dressing | Parmesan | Lettuce | Flour Tortilla
- Turkey BLT | Bacon | Lettuce | Tomato | Avocado Mayo | Brioche Roll
- Smoked Turkey | Swiss Cheese | Honey Mustard | Multigrain Kaiser Roll
- Smoked Ham | Brie | Mesclun | Fig Jam | Baguette
- Roast Beef | Horseradish Mayo | Multigrain
- Roast Beef and White Cheddar Wrap | Horseradish Mayo | Lettuce | Tomato | Whole Wheat Wrap
- Tomato & Fresh Mozzarella Caprese| Basil Pesto | Lettuce | Focaccia Bread (V)
- Grilled Vegetable Wrap | Brown Rice | Lemon Za'atar Hummus | Spinach Wrap (VG)
- Grilled Vegetable | Hummus | Whole Wheat Tortilla Wrap (VG)

Gluten Free Bread Available Upon Request

\$68 *Per Guest*

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Lunch Buffets

Additional buffets to please every pallet. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

HAND CRAFTED SANDWICH BUFFET

Sides

- Chef Crafted Soup Of The Day
- Niçoise Salad | Seared Ahi Tuna | Egg | Tomato | Green Bean | Potato | Olive | Herb Dijon Vinaigrette (GF)
- House Made Macaroni Salad (V)
- Assorted Kettle Chips (GF) (VG)

Variety of Gourmet Sandwiches and Wraps (Choose 3)

- Smoked Turkey | Brie Cheese | Dijon Herb Mayo | Lettuce | Tomato | Croissant
- Chicken | Fontina |Spinach Cranberry Mustard | Bibb Lettuce | Tomato | Ciabatta
- Grilled Chicken Wrap | Green Goddess Dressing | Parmesan |

SMALL GROUP SPREAD

Only for groups that have less than 25 guests.

Each Guest Will Receive

- Soup du Jour
- Mixed Green Salad (VG)
- Assorted Pre-made Sandwiches Including Chicken, Beef and Vegetarian
- Assorted Potato Chips
- Assorted Mini Pastries (V)
- Freshly Brewed Coffee & Decaf | Herbal Hot Teas

Gluten Free Bread Available Upon Request

\$52 *Per Guest*

- Lettuce | Flour Tortilla
- Turkey BLT | Bacon | Lettuce | Tomato | Avocado Mayo | Brioche Roll
- Smoked Turkey | Swiss Cheese | Honey Mustard | Multigrain Kaiser Roll
- Smoked Ham | Brie | Mesclun | Fig Jam | Baguette
- Roast Beef | Horseradish Mayo | Multigrain
- Roast Beef and White Cheddar Wrap | Horseradish Mayo | Lettuce | Tomato | Whole Wheat Wrap
- Tomato & Fresh Mozzarella Caprese | Basil Pesto | Lettuce | Focaccia Bread (V)
- Grilled Vegetable Wrap | Brown Rice | Lemon Za'atar Hummus | Spinach Wrap (VG)
- Grilled Vegetable | Hummus | Whole Wheat Tortilla Wrap (VG)

Gluten Free Bread Available Upon Request

Dessert

Each Guest will Receive:

- House Baked Cookies | Baklava | Chocolate Chip Brownies (V)
- Freshly Brewed Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

\$65 Per Guest

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions.

Plated Lunch

Includes:

- Bread Service | Sweet Butter
- Starter Course Selection | Entree Course | Dessert Course

SALADS

Pear Brulee Salad

Pickled Raisins | Radish | Almonds | Apple Cider Vinaigrette (GF) (VG)

Winter Greens Salad

Dried Apricots | Dried Cranberries | Candied Walnuts | Blue Cheese | Maple Vinaigrette (GF) (V)

Spinach & Orange Salad

Mandarin Oranges | Pickled Red Onion | Pomegranate | Creamy Ginger Dressing (GF) (VG)

Fig & Fennel Salad

MEATS AND SEAFOOD

Herb Roasted Chicken Breast

Creamy Marscapone Polenta | Roasted Root Vegetables | Pommery Sauce **\$63** (GF)

Crispy Skinned Chicken Breast

Cauliflower Potato Puree | Caramelized Carrots | Sherry Jus **\$63** (GF)

Tomato & Fennel Roasted Sea Bass

Green Beans | Caramelized Shallots | Lemon Thyme Butter Sauce **\$70** (GF)

Brown Sugar Glazed Salmon

Baby Kale | Roasted Pecans | Herb Ricotta | White Balsamic (GF)
(V)

Lentil Cassoulet | Brussel Sprouts **\$61** (GF)

Roasted Bistro Steak
Sweet Potato Risotto | Swiss Chard | Bordelaise Sauce **\$70** (GF)

Grilled Marinated Flat Iron Steak
Roasted Garlic Whipped Potatoes | Shallot Jam | Thyme
Mushrooms **\$78** (GF)

VEGETARIAN OPTIONS

Forest Mushroom Ravioli
Caramelized Leeks | Pine Nuts | Ricotta Cream Sauce **\$52** (V)

Roasted Vegetable Strudel
Sauteed Spinach | Balsamic Glaze **\$52** (V)

DESSERTS

Lemon Meringue Tart
Butter Short Bread (V)

Tiramisu **V**
Cinnamon Cream | Cocoa (V)

Cheesecake Brulee **V**
Chantilly Cream (V)

Toasted Almond Cake **V**
Cinnamon Cream Cheese (V)

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Hor D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. Canapés must be ordered in sets of 25 pieces. Hor D'oeuvres must be ordered in sets of 50 pieces.

CANAPÉS

Tomato Bruschetta Crostini with Micro Basil (VG)

Shrimp Cocktail (V) (GF)

Chipotle Organic Chicken BLT Cup, Herb Aioli

Piquillo Peppers and Artichoke Crostini (VG)

Grapefruit Crab Salad Cone, Shiso Chiffonade

Smoked Chicken, Sour Cherry

Smoked Salmon Mousse, Parmesan Crisp, Dill (GF)

HORS D'OEUVRES

Vegetable Spring Roll with Thai Sweet Chili (VG)

Vegetable Samosa, Cilantro Chutney (VG)

Impossible Beef Quesadilla (V)

Kale and Vegetable Dumpling (VG)

Crab Dumpling

Lobster Cobbler

Chorizo Stuffed Dates wrapped in Applewood Smoked Bacon

Truffle Chicken Salad, Candied Walnuts, Crostini

Goat Cheese Peppadew, Pistachio, Honey (GF)(V)

Boursin Stuffed Dates (V) (GF)

Anti-Pasto Skewer: Ciliegine Mozzarella, Roasted Tomato, Kalamata Olive (V) (GF)

Curry Shrimp and Mango, Black Sesame Waffle Cone

Ahi Poke Taco with Sriracha Mayonnaise (GF)

Roasted Tomato and Corn Bruschetta (VG)

Potato Pancake, Caviar and Creme Fraiche (V)

Tenderloin of Beef, Horseradish Cream, Red Onion Jam Crostini

\$10 *Per Piece*

(GF)

Spanakopita (V)

Paella Croquettes with Shrimp and Chorizo

Carolina Pulled Pork and Corn Bread Tartlet

Raspberry and Brie (V)

Porcini Mushroom Croquette (V)

Quinoa and Zucchini Fritter (V) (GF)

Chicken Yakatori Skewers (GF)

Maui Shrimp Potsticker

Beef Yakatori Skewer (GF)

Pork Belly Wrapped BBQ Brisket (GF)

Wild Caught Salmon Satay, Miso Glaze

Southwest Short Rib Arancini

Nashville Hot Chicken Skewer

Crab Dip Spring Roll Cigar

Grilled Baby Lamp Chops, Rosemary Demi (GF) | \$14 Per Piece

Mini Maryland Crab Cakes with Spicy Remoulade | \$14 Per Piece

\$10 *Per Piece*

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

POKE STATION

Sweet Chili Noodles and Pickled Radish Salad

Ahi Tuna, Scallion, Seaweed, Edamame, Cilantro, Pumpkin, Soy, Lomi Lomi Salmon, Sweet Onion, Radish, Cucumber, Ginger,

STREET FAIR

Elotes, Southwestern Caesar Salad

Carne Asada Beef Bowl with Brown Rice, Pico De Gallo, Avocado Crema, Cotija Cheese

Plantain Chips

\$32 *Per Guest*

POTATO BAR, CHOICE OF ONE

Yukon Gold Mashed Potato Bar (GF): Blue Cheese Crumbles, Cheddar Cheese, Smoked Bacon, Shiitake Mushrooms, Caramelized Onions and Demi Glaze

Mashed Sweet Potato Bar (GF): Brown Sugar, Marshmallows, Candied Pecans, Dried Cranberries, Whipped Cream, Orange Zest Honey

\$15 *Per Guest*

MARYLAND STYLE CRAB CAKES AND GRILLED GARLIC SHRIMP STATION

**Pricing based on (1) Entree Sized Crab Cake and (4) Large Shrimp per person

Country Cole Slaw, Baby Spinach Salad with Lemon Dijon Vinaigrette

Pan Seared Crab Cakes, Grilled Garlic Shrimp

Old Bay Tartar Sauce, Spicy Remoulade

\$37 *Per Guest*

SLIDER STATION (CHOOSE ONLY TWO)

Chop Salad with Peppercorn Ranch Dressing, House Fried Salt and Vinegar Potato Chips

BBQ Pulled Pork with House Made Country Slaw

Crab Cake with Remoulade

Angus Beef with Cheddar and Grilled Onion

Bulgogi Beef and Chicken Skewers with Pickled Cabbage Slaw

Nashville Hot Chicken Flatbread with Mozzarella and Honey

\$25 *Per Guest*

RAMEN STATION

Action station available with \$275 attendant fee per station for up to 2 hours.

Ramen Noodles Cooked In Lemongrass Miso Broth

Toppings: Soft Boiled Eggs, Roasted Mushrooms, Nori, Bamboo Shoots, Bean Sprouts, Corn Kernels, Scallions, Roasted Pork, Duck Confit, Tofu, Pickled Ginger

Served with Sriracha, Sweet Chili Sauce and Soy Sauce

\$28 *Per Guest*

DUMPLINGS AND BAO BUNS STATION

Chilled Noodle Salad, Pickled Cucumber Salad

Ginger Chicken Potstickers, Edamame Dumplings, Char Sui Pork Buns, Ponzu Dipping Sauce, Thai Sweet Chili Sauce

\$23 *Per Guest*

MAC AND CHEESE STATION

(Action Optional, Attendant Fee Required if Selected)

Five Cheese, Extra Sharp Cheddar, Parmesan, Fontina, Gruyere, Blue, Cavatappi Pasta

Seared Chicken, Slab Bacon, Shrimp and Scallops

\$25 *Per Guest*

Old Bay Fried Chicken with Nashville Hot Mayo and Dill Pickle
.....
Veggie Burger with Roasted Tomato Hummus
.....
\$26 *Per Guest*

ITALIAN PASTA STATION
Deconstructed Caesar Salad and Garlic Roasted Broccolini,
Shaved Parmesan Cheese, Crushed Red Peppers Action station
available with \$275 attendant fee per station for up to 2 hours.

Choose 2: Cavatappi, Tortellini, Gnocchi, Fettuccine, Vegetable
Ravioli
.....
Choose 2: Spicy Italian Sausage, Garlic Poached Rock Shrimp,
Braised Beef Shortrib, Pancetta, Prosciutto
.....
Choose 4: Oven Roasted Tomato, Baby Spinach, Sauteed
Peppers, Caramelized Onions, Steamed Broccoli, Herb Roasted
Mushrooms
.....
Choose 2: Rustic Tomato Sauce, Asiago Cream, White Wine
Tomato Ragout, Pesto, Basil Cream, Pesto Oil
.....
\$30 *Per Guest*

BUILD YOUR PERFECT GRAIN BOWL (VG)

Chia Seeds, Farro, Red Quinoa, Petite Kale, Green Onions, Black
Beans, Green Chickpeas, White Beans, Sweet Potatoes, Toasted
Almonds, Toasted Cashews, Shaved Onions, Golden Raisins,
Dried Strawberries, Salsa Verde, Fire Roasted Salsa
.....
\$25

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant
Required - \$225 per attendant for up to three hours. All carving stations include an assortment of fresh rolls, grain mustard and aioli. Minimum of 50
Guests

CARVING STATION
Mixed Green Salad with White Balsamic Vinaigrette, Garlic Fingerling Potatoes and Warm Potato Rolls

Pepper Seared Tenderloin of Beef | \$35 Per Guest
Onion Marmalade and Creamy Horseradish
.....
Carved Roast Tomahawk Steak | \$45 Per Guest
Bone In, Cabernet Reduction and Horseradish Cream
.....
Roasted Turkey Breast | \$29 Per Guest
Petite Stuffing Muffins and Cranberry Chutney
.....

Roasted Whole Rockfish | \$32 Per Guest
Fresh Vegetables and Lemon Butter Sauce

Pork Loin | \$29 Per Guest
Bacon Wrapped with Fig Jam and Mini Biscuits

Garlic and Herb Crusted Rack of Lamb | \$39 Per Guest
Charred Jalapeno Mint Reduction

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Displays

An ideal complement to your reception, our display stations feature mouthwatering accents to any meal.

CHEESE MONTAGE

Array of Flavorful Imports & Local Cheeses | Fresh & Dry Fruit |
Nuts | Honey | Marmalade | Sliced Breads | Crackers

\$21 *Per Guest*

CHEFS CHARCUTERIE BOARD

Genoa Salami | Toscana Salami | Dry Cured Chorizo |Cornichons
|Marinated olives | Shaved Provolone | Fresh Mozzarella cheeses |
Balsamic vinegar | Extra Virgin Olive oil | Dried Fruit | Nuts |
Baguette Crostini

\$25 *Per Guest*

MEZZA TABLE (V)

Hummus, Baba Ghanoush | Tabbouleh | Pepperoncini | Carrots |
Roasted Red Peppers | Marinated Olives | Mozzarella | Pita Chips

\$20 *Per Guest*

FARM TO TABLE GARDEN BAR (V)

An Array of Garden Vegetables | Chipotle Ranch | Parmesan
Peppercorn Dips

\$17 *Per Guest*

FRUIT DISPLAY (V)

Colorful Array of Cubed Fruit | Dark Chocolate Fondue (GF)OrFruit
Skewers | Honey Lime Yogurt Dipping Sauce (GF)

\$17 *Per Guest*

CHOCOLATE FONDUE (V)

Pineapple | Cantaloupe | Honeydew | Strawberries | Crisp Rice
Cereal Treats | Sponge Cake | Marshmallows | Pretzels

\$18 *Per Guest*

RAW BAR ON ICE (GF)

- Chilled Jumbo Shrimp | Cocktail Sauce | Spicy Rémoulade
- Chesapeake Bay Oysters on the Half Shell | Cocktail Sauce |
Yuzu Mignonette Sauce
- Cocktail Crab Claws | Cocktail Sauce | Mustard Sauce

MINI DESSERTS

Chocolate Mousse Cups | Petite Fours | Tiramisu | Chocolate Cake
| Pumpkin Crème Brûlé | Lemon Curd Tartlet | Apple Crumble
Tartlet

\$20 *Per Guest*

\$39*Per Guest*

ASSORTED SWEET TREATS

Mini Cupcakes | Chocolate Truffles | French Macarons | Petite Strawberry and Chocolate Filled Doughnuts

\$23*Per Guest*

COFFEE DISPLAY

Coffee | Decaffeinated Coffee | Hot Tea station served with whipped cream, cinnamon sticks, sugar cubes, chocolate shavings and citrus twists

\$20*Per Guest*

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Plated Dinner

Choose one of each course:Starter Course Selection | Entrée Course | Dessert Course (Appetizer Course Extra)Bread Service | Sweet ButterFreshly Brewed Coffee & Decaf | Herbal Hot Teas Pricing Based on Entrée Selection

PLATED DINNER FALL AND WINTER (OCTOBER - MARCH)

Appetizers | \$20 Per Guest

- **Poached Shrimp** Baby Frisee | Butternut Squash Chermoula | Cocktail Sauce (GF) (V)
- **Regency Crab Cake** Charred Corn Relish | Dijon Cream (V)
- **Caramelized Onion Tart** Wild Greens | Crispy Pancetta | Champagne Vinaigrette
- **Mushroom Ravioli** Mustard Sage Cream |Toasted Pumpkin Seeds | Leeks (V)

Salads/Starter Course

- **Beet & Ricotta Salad** Baby Greens | Pine Nuts | Lemon Vinaigrette (GF) (V)
- **Field Greens Salad** Poached Pear | Bleu Cheese | Cranberries | Pickled Red Onion | Champagne Vinaigrette(GF) (V)
- **Baby iceberg Salad** Crisp Bacon | Radish | Tomato | Blue Cheese | Buttermilk Ranch Dressing (GF)
- **Mixed Greens Salad** Shaved Radish | Pomegranate | Goat Cheese | Candied Pecans | Champagne Vinaigrette (GF) (V)
- **Baby Spinach Frisée** | Dried Fig | Goat Cheese | Walnuts | Roasted Shallot Vinaigrette (GF) (V)

Meats and Seafoods

- **Pan Roasted Rockfish** Lemon Glazed Baby Carrots | Roasted Tomato Rice | White Wine Butter Sauce **\$90** (GF)
- **Seared Chicken Breast** Rosemary Fingerling Potatoes | Brussels Sprouts | Roasted Mushroom & Shallot Jus **\$87** (GF)
- **Pan Seared Filet Mignon** Boursin Mashed Potatoes | Broccolini | Red Wine Mushroom Sauce **\$114** (GF)
- **Braised Short Ribs** Heirloom Stone Ground Roasted Tomato Grits | Roasted Root Vegetables | Swiss Chard | Pale Ale Infused Demi-Glace **\$109** (GF)
- **Black Pepper Crusted Sirloin of Beef** Crispy Baked Fingerling Potato | Roasted Corn and Edamame Succotash **\$112** (GF)
- **Chesapeake Style Jumbo Lump Crab Cake** Heirloom White Corn Garlic Herb Polenta | Grilled Broccolini | Pistachio Gremolata | Tarragon Citrus Butter Sauce **\$107**

Duet Entre Selection

- **Pan Seared Breast of Chicken & Roasted Sea Bass** Roasted Root Vegetables | Broccolini | Herbed Cream **\$109** (GF) (V)
- **Petit Filet Mignon & Salmon** Cauliflower Potato Puree | Confit Tomato | Asparagus | Madera Sauce **\$116** (GF)

- **Petite Filet Mignon & Crab Stuffed Shrimp** Wild Mushroom Barley Risotto | Roasted Cauliflower | Red Wine Jus Lie **\$120** (GF)

Vegetarian and Vegan Options

- **Spinach and Wild Mushroom Risotto** Caramelized Onions | Spinach | Parmesan \$85 (GF) (VG)
- **Balsamic Cauliflower Steak** Roasted Root Vegetables | Almonds | Jasmine Rice \$85 (GF) (VG)
- **Vegetable Ratatouille Lattice Tart** Rustic Tomato Sauce | Extra Virgin Olive Oil \$85 (V)
- **Seared Plant Based "Steak"** Coconut Rosemary Roasted Potatoes | Garlic Scented Kale | Melted Tomato Glace \$114 (VG)

Desserts

- **Flourless Chocolate Cake** Whipped Irish Cream | Candied Hazelnuts (GF) (V)
- **Caramelized Apple Tart** Cinnamon Cream | Caramel (V)
- **Chocolate Espresso Cake** Vanilla Butter Cream (V)
- **Bourbon Maple Bread Pudding** White Chocolate | Caramelized Apples (V)
- **Sea Salted Caramel Tart** Whiskey Caramel (V)
- **NY Style Cheesecake** Candied Pecans | Chocolate Sauce | Caramel Sauce (V)

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service All dinner buffets are prepared for a minimum of 25 guests.

DINNER BUFFET

Soup (Choose One)

- Regency Cream of Crab Soup (V)
- Beef & Barley
- Maryland Vegetable Crab Soup (V) (GF)
- Butternut squash Bisque (V) (GF)

Salads (Choose Two)

- **Spinach Salad** Crispy Pancetta | Petite Heirloom Tomatoes | Lemon Oregano Vinaigrette (GF)
- **Decontructed Caesar Salad** Chopped Romaine | Parmesan Cheese | Croutons | Caesar Dressing (V)
- **Heirloom Tomato Mozzarella Salad** Micro Basil | Balsamic Vinaigrette (V) (GF)
- **Field Greens** Petite Heirloom Tomato | Cucumber | Apple | Pecan | Cider Vinaigrette (VG) (GF)
- **Farro Salad** Butternut Squash | Kale | Dried Cranberries | Honey Lemon Vinaigrette (VG)
- **Buttermilk Coleslaw** (V) (GF)
- **Roasted Beet Salad** Pears | Walnuts | Baby Kale | Goat Cheese | Red Wine Vinaigrette (V) (GF)

Proteins and Seafood (Choose Two)

- **Herb Grilled Chicken** Roasted Pearl Onions | Citrus Pan Sauce (GF) (V)
- **Pan Roasted Chicken** Wild Mushroom | Melted Tomatoes | Red Wine Glace (GF) (V)
- **Roasted Salmon** Pommery Mustard Sauce (GF) (V)
- **Bronzed Mahi Mahi** Brown Sugar Pineapple Glaze | Pickled Raisins (GF) (V)
- **Seared Rockfish** Wilted Swiss Chard | Roasted Tomato Fume (GF) (V)

- **Crab Cakes** Mustard Sauce
- **Seared Bistro Tenderloin** Brandy Peppercorn Sauce (GF)
- **Braised Short Ribs** Shallot Thyme Glace (GF)

Starches (Choose One)

- Wild Rice Pilaf (GF) (V)
- Buttered Whipped Potatoes (GF) (V)
- Herb Roasted Fingerling Potatoes (GF) (VG)
- Roasted Corn Risotto (GF) (V)
- Roasted Winter Squash Risotto (GF)

Vegetables (Choose Two)

- Honey Roasted Carrots (GF) (VG)
- Garlic Butter Haricot Vert (GF)
- Everything Bagel Spiced Asparagus (GF) (VG)
- Roasted Cauliflower & Caramelized Onions (GF) VG)
- Lemon Parmesan Broccolini, Pine Nut (GF) (V)

Dessert (Choose Three)

- New York Cheesecake | Caramel Apple Glaze (V)
- Flourless Chocolate Cake | Berry Compote (GF) (V)
- Carrot Cake | Cinnamon Chantilly (V)
- Lemon Meringue Tart (V)
- Apple Streusel Tart (V)
- Regency Bread Pudding | Caramel Sauce (V)

\$120 Per Guest

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

PREMIUM WINE SERIES

Champagne, Vueve Clicquot Brut Yellow Label, France | \$200 Per Bottle

The Pinot Noir predominance provides the structure that is so typically Veuve Clicquot, while Chardonnay adds the elegance and finesse essential in a perfectly balanced wine, and a touch of Meunier rounds out the blend. Veuve clicquot

Chardonnay, Hess Napa Collection, California | \$80 Per Bottle
Inspired by the richness of the region, this wine delivers everything Napa Valley is famed for in Chardonnay. Enticing

Canvas Pinot Grigio, Veneto, Italy | \$46 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$46 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$46 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$46 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$46 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

aromas of vanilla, yellow stone fruit and crème brûlée lead to a creamy and rich palate filled with peach, baking spices and a long, smooth finish marked by mouthwatering acidity – Hess Persson Estates

Red Blen, Decoy | \$80 Per Bottle
Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. The core blend for this California Red Wine pairs the elegance of Merlot with the complexity of Cabernet Sauvignon. This enticing wine displays gorgeous aromas of blackberry, plum, dark red fruit and cranberry, with hints of caramel and exotic spices. The luxurious berry notes are echoed on the palate, where they are supported by supple, refined tannins and an energetic mouthfeel that carries the wine to a long, lush finish. - Decoy Wines

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers! Upgrade your Seasonal non-alcoholic Cocktails with your choice of signature Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Whiskey \$2 per drink.

SPRING

Spring Refresher
vodka, pineapple juice, sweet and sour

Strawberry Smash (Non-Alcoholic)
strawberries, fresh lime juice, club soda, mint

\$14*Per Drink*

FALL

The Fall Mimosa
Apple Cider, Sparkling Wine, Apple Slices

Warm Spiced Cider (Non-Alcoholic)
Apple Cider, Lemon Juice, Cinnamon, Clove, Agave Syrup

\$14*Per Drink*

SUMMER

Baltimore Lemonade
Whiskey, Fresh Lemonade, Lemon

Watermelon Breeze (Non-Alcoholic)
watermelon, mint, ginger ale, club soda

\$14*Per Drink*

WINTER

Long Nights Special
vodka, espresso, coffee liqueur, simple syrup

Holiday Spirit (Non-Alcoholic)
cranberry juice, fresh cranberries, sparking water, apple slices

\$14*Per Drink*

MIMOSAS BY THE GLASS

- Classic signature sparkling wine, orange juice
- Cranberry signature sparkling wine, cranberry juice
- Tropical signature sparkling wine, pineapple juice

\$13*Per Drink*

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. Host-Sponsored bar per person packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. Host-Sponsored Bar per drink packages are charged on the actual number of drinks consumed.

SIGNATURE BRAND HOST BAR PER PERSON

Conciere Brand - Vodka, Gin, Silver Rum, Tequila,
Bourbon, Whiskey, Scotch, Triple Sec, Cordial Canvas Brand:
Blanc de Blancs, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet
Sauvignon

First Hour | \$16 Per Guest

.....

Two Hours | \$30 Per Guest

.....

Three Hours | \$42 Per Guest

.....

Each Additional Hour | \$12 Per Guest

.....

SIGNATURE HOST SPONSORED BAR PER DRINK

Liquor Selections: (Conciere Brand) Vodka, Gin, Silver Run, Silver
Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Cordial Wine
selections: (Canvas Brand) Blanc de Blancs, Pinot Grigio,
Chardonnay, Pinot Noir, Cabernet Sauvignon Charges are based
on the actual number of drinks consumed. Prices shown are Per
Drink.

Spirits | \$13 Per Drink

.....

Wine | \$13 Per Glass

.....

Domestic Beer | \$8 Each

.....

Import or Micro Beer | \$9 Each

.....

Hard Seltzer | \$10 Each

.....

PREMIUM BRAND - HOST BAR - PER PERSON

Liquor selections: Tito’s, Beefeater, Barcardi, Patron, Jim Beam,
Teeling, Chivaz Wine selections: (Canvas Brand) Blanc de Blancs,
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

First Hour | \$22 Per Guest

.....

Two Hours | \$36 Per Guest

.....

Three Hours | \$49 Per Guest

.....

Each Additional Hour | \$13 Per Guest

.....

PREMIUM HOST SPONSORED BAR PER DRINK

Liquor selections: Tito’s, Beefeater, Barcardi, Patron, Jim Beam,
Teeling, Chivaz Wine selections: (Canvas Brand) Blanc de Blancs,
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Spirits | \$15 Per Drink

.....

Wine | \$13 Per Glass

.....

Domestic Beer | \$8 Each

.....

Imported or Micro Beer | \$9 Each

.....

SUPER PREMIUM HOST SPONSORED BAR PER PERSON

Liquor selections: Ketel One, Hendricks, Diplomatico, Don Julio, Maker's Mark, Crown Royal, Jameson, Jack Daniels, Del Maguey, Johnnie Walker Black Wine selections: Mionetto Avantgarde Prosecco, La Vielle Ferme, Kendal Jackson, Mer Soleil 'Reserve', Whitehaven, Chateau Ste. Michelle, Rodney Strong Sonoma, Daou, Elouan, Catena Vista Flores, Joel Gott Palisades

First Hour | \$28 Per Guest

Two Hours | \$42 Per Guest

Three Hours | \$56 Per Guest

Each Additional Hour | \$14 Per Guest

LABOR CHARGES

Bartender | \$225 Per Bartender

Up to three hours

Cocktail Servers/Tray Passers/Coat Check, each | \$150 Per Attendant

Up to three hours

Hard Seltzer | \$10 Each

SUPER PREMIUM SPONSORED BAR PER DRINK

Liquor selections: Ketel One, Hendricks, Diplomatico, Don Julio, Maker's Mark, Crown Royal, Jameson, Jack Daniels, Del Maguey, Johnnie Walker Black Wine selections: Mionetto Avantgarde Prosecco, La Vielle Ferme, Kendal Jackson, Mer Soleil 'Reserve', Whitehaven, Chateau Ste. Michelle, Rodney Strong Sonoma, Daou, Elouan, Catena Vista Flores, Joel Gott Palisades

Spirits | \$17 Per Drink

Wine | \$15 Per Glass

Domestic Beer | \$8 Each

Imported or Micro Beer | \$9 Each

Hard Seltzer | \$10 Each

WINE PACKAGE UPGRADES

Wines listed for all packages are part of Hyatt's Signature Wine Series. Upgrade wines to Premium Wines:

- Host-Sponsored Bar per Person: \$8 First Hour \$6 Second Hours \$4 Each Additional Hour
- Host-Sponsored Bar per Drink \$4 per drink
- Upgrade sparkling Wine to Premium Wine Host-Sponsored Bar per Person: \$40 First Hour \$32 Second Hours \$24 Each Additional Hour
- Host-Sponsored Bar per Drink \$20 per drink

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian