



BALTIMORE ~BWI AIRPORT

CATERING AND BANQUETS MENU

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



BREAKFAST

BREAKFAST BUFFET

All Selections Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections.

All American Breakfast Buffet

Assortment of Chilled Fruit Juices
Sliced Fresh Fruit and Berries
Assorted Muffins, Breakfast Breads and Pastries
Creamery Butter and Fruit Preserves
Scrambled Eggs with Chives
Applewood Smoked Bacon or Sausage
Home Fried Potatoes
\$24.00

Health Smart Breakfast Buffet

Assortment of Chilled Fruit Juices
Sliced Fresh Fruit and Berries
Grapefruit and Orange Sections
Variety of Low fat Muffins
Trail Mix and Granola with Low Fat Yogurt
Strawberry Banana Smoothies
Reduced Fat Scrambled Eggs
Maple Smoked Chicken sausage
\$28

BWI Breakfast Buffet

Assortment of Chilled Fruit Juices
Sliced Fresh Fruit and Berries
Assorted Muffins, Breakfast Breads and Pastries
Creamery Butter and Fruit Preserves
New York Style Bagels and Flavored Cream Cheese
Heart Healthy Steel Cut Oatmeal, with an Assortment of Dried Fruits, Nuts,
Brown Sugar and Honey
Scrambled Eggs with Cheese, Ham, Diced Peppers and Onions
Home Fried Potatoes
Applewood Smoked Bacon or Sausage
\$28

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Junior Executive Continental

Assortment of Chilled Fruit Juices
Basket Filled with Whole Fresh Fruit
Selection of Breakfast Breads and Pastries
Creamery Butter and Fruit Preserves
\$21.00

Executive Continental

Assortment of Chilled Fruit Juices
Sliced Fresh Fruit and Berries
Assorted Muffins, Breakfast Breads and Pastries
Creamery Butter and Fruit Preserves
New York Style Bagels and Flavored Cream Cheese
\$21.00

BREAKFAST ENHANCEMENTS

Available Only as Additions to Breakfast Buffet

Pancake or Waffle Bar

Your Choice of Fresh Made Pancakes or Waffles,
and Served with Butter, Maple Syrup, Sliced Strawberries,
Bananas, Blueberries, Pecans, Chocolate Chips
and Whipped Cream
\$8.00

French Toast

Creamery Butter and Warm Maple Syrup
\$5.00

Breakfast Burritos

Scrambled Eggs, Sausage, Diced Tomatoes, Green Peppers
and Cheddar Cheese, Served With Salsa
\$6.00

Made To Order Omelets*

Diced Ham, Bacon, Red and Green Peppers, Onions, Tomatoes,
Mushrooms and Cheddar Cheese
\$8.00

*Attendant Required
\$100.00 per Attendant

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Smoked Salmon And Bagels

Accompanied with Sliced Tomatoes, Red Onions, Capers and Assorted Flavored Bagels and Cream Cheese

\$9.00

Breakfast Sandwiches

Croissant Sandwich With Scrambled Eggs, Ham and Cheddar Cheese

\$6.00

Buttermilk Biscuit Sandwich With Scrambled Eggs, Bacon or Sausage, and American Cheese

\$6.00

Buttermilk Biscuit Sandwich with Scrambled Eggs, Bacon or Sausage, and American Cheese

\$6.00

Selection Of Cereal

Bananas, Sliced Strawberries, Whole and Low Fat Milk

\$5.00

New York Style Flavored Bagels

Variety of Flavors served with Sweet, Savory and Traditional Cream Cheese

\$6.00

Yogurt and Granola Bar

Fruit and Plain Yogurts with Nuts, Dried Fruits, Granola and Berries

\$8.00

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PLATED BREAKFAST

All Selections Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

DoubleTree Breakfast

Pre-Set Chilled Orange Juice

Pre-Set Fresh Seasonal Fruit and Berries

Fresh Scrambled Eggs with Chives

Home Fried Potatoes

Your Choice of Applewood Smoked Bacon or Sausage Links

\$23.00

Healthy Breakfast Frittata

Pre-Set Chilled Orange Juice

Pre-Set Grapefruit Supremes

Fresh Egg Whites Scrambled with Spinach, Roasted Tomatoes and Mozzarella Cheese

Chicken Maple Sausage

Home Fried Potatoes

\$24.00

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BRUNCH

All Selections Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

The DoubleTree Brunch

Assortment of Chilled Fruit Juices

Sliced Fresh Fruit and Berries

Assorted Muffins, Breakfast Breads and Pastries

Creamery Butter and Fruit Preserves

New York Style Bagels and Flavored Cream Cheese

~Salads~

Traditional Caesar Salad with Garlic Flavored Croutons

Mediterranean Pasta Salad with Greek Olives and Sundried Tomatoes

Field Greens with Vine Ripe Tomatoes and Hot House Cucumbers

~Breakfast Selections~

Scrambled Eggs with Fresh Cut Chives

Applewood Smoked Bacon or Country Sausage Links

Home Fried Potatoes

Amaretto Flavored French Toast with Warm Maple Syrup

~Entrée Selections (Select Two) ~

Roasted Turkey with Giblet Gravy

Grilled London Broil with Sherry Wine Reduction

Braised Beef Tips with Red Wine Sauce

Grilled Chicken Breast with Lemon and Ginger Beurre Blanc

Peach and Jalapeno Glazed Pork Loin

Pan Seared White Fish with White Wine Sauce

Penne Pasta Primavera

Cavatelli with Roasted Garlic, Vine Ripe Tomatoes and Broccolini

Jerk Spiced Chicken Breast with Caribbean Fruit Relish

Teriyaki Glazed Salmon Filet

Seasonal Vegetable Medley

Rosemary New Potatoes

Five Lentil Rice Pilaf

Chef's Selection of Desserts and Pastries

Warm Rolls and Butter

\$45.00

25 Guest Minimum

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Brunch Enhancements

Bloody Mary and Mimosa Bar*
\$10.00

Made to Order Omelets*
\$7.00

Pancake or Waffle Bar*
\$8.00

Smoked Salmon Display
\$9.00

Cheese Blintzes with Blueberry Sauce
\$4.00

Whitefish Salad
\$4.00

*Attendant Required
\$100.00 per Attendant

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BREAKS~MORNING

Beverage Breaks

Selection of Soft Drinks

Starbucks Frapuccinos, Red Bull Energy Drinks and Gatorade

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Flavored Coffee Syrups

Tazo Tea Selections

All Day Beverage Service

\$19.00

Add San Pellegrino Sparkling Water

\$22.00

Half Day Beverage Service

\$16.00

Add San Pellegrino Sparkling Water

\$19.00

Health Smart

Sliced Fresh Seasonal Fruit

Build your Own Granola and Yogurt Parfaits

Selection of Fruit Juices

Strawberry Banana Smoothies

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Flavored Coffee Syrups

Tazo Tea Selections

\$20.00

Energy Break

Berry Yogurt Shooters

Selection of Sports and Energy Drinks

Multigrain and Granola Bars

Whole Fresh Fruit

Selection of Fruit Juices

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Flavored Coffee Syrups

Tazo Tea Selections

\$19.00

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Morning Breaks Enhancements

Whole Fresh Fruit
\$2.00 Each

Selection of Muffins and Pastries
\$30.00 Per Dozen

Selection of Bagels and Cream Cheese
\$30.00 Per Dozen

Nutrigrain and Granola Bars
\$24.00 Per Dozen

Fruit Yogurts
\$3.75 Each

Freshly Brewed Regular and Decaffeinated Coffee
\$48.00 Per Gallon

Tazo Tea Selections
\$48.00

Assorted Gatorade or G2
\$4.00 Each

Assorted V-8 Fusion Drinks
\$5.00 Each

Perrier, Evian and San Pellegrino
\$5.00 Each

Red Bull Energy Drinks
\$7.00 Each

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BREAKS~AFTERNOON

Sweet Chocolate

Assorted Fresh Baked Cookies
Gourmet Chocolate Brownies and Blondies
Variety of Candy Bars and Chocolate Treats
Selection of Soft Drinks
Selection of Flavored Iced Teas
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections
\$22.00

Ball Park Special

Maryland Crab Dip
Spinach and Artichoke Dip
Soft Pretzels with Cheese Sauce and Mustard
Sea Salt Potato Chips
Cheese Popcorn and Cracker Jacks
Selection of Soft Drinks
Selection of Flavored Iced Teas
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections
\$20.00

Tea Time Break

Variety of Finger Sandwiches
Sliced Fresh Seasonal Fruit and Berries
Tomato and Mozzarella Salad
Mediterranean Hummus with Assorted Crackers
Selection of Biscotti
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections
\$20.00

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Afternoon Break Enhancements

Bags of Pop Corn, Chips and Pretzels
\$24.00 Per Dozen

Assorted Cookies
\$24 Per Dozen

Gourmet Brownies and Blondies
\$24.00 Per Dozen

Variety of Granola and Trail Mix Bars
\$24 Per Dozen

Assorted Ice Cream Bars
\$38.00 Per Dozen

Jumbo Pretzels with Mustard and Cheese Dipping Sauce
\$36.00 Per Dozen

Tortilla Chips with Salsa, Guacamole and Sour Cream
\$7.00 Per Person

Vegetable Crudités with Ranch and Hummus Dip
\$9.00 Per Person

Sliced Fruit and Berries
\$10.00 Per Person

Flavored Bottled Water
\$4.00 Per Person

Bottled Water
\$3.00 Per Person

Fruit Punch and Lemonade
\$35.00 Per Gallon

Sweet or Unsweetened Iced Tea
\$35 Per Gallon

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LUNCH~ BUFFET

All Selections Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

It's a Wrap

Salad Selection (2):

Greek Salad

Garden Fresh Greens and Choice of Dressings

Traditional Caesar Salad

Sundried Tomato and Kalamata Olive Pasta Salad

Potato Nicoise Salad

Wraps Selection(3):

Classic Chicken Caesar

Roast Beef and Provolone Cheese

Cajun Spiced Chicken with Cheddar Cheese and Caramelized Onion

Smoked Turkey Club with Applewood Smoked Bacon and Avocado

Grilled Vegetables with Hummus

Smoked Ham and Brie Cheese

Corned Beef and Swiss Cheese with Thousand Island Dressing

Additional Wrap Selection \$3.00

Add Daily Soup Creation \$3.00

Individual Bags of Chips

Assorted Jumbo Cookies

Iced Tea and Soft Drinks

\$33.00

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New York Deli

Salad Selection (2):

Greek Salad

Garden Fresh Greens and Choice of Dressings

Traditional Caesar Salad

Sundried Tomato and Kalamata Olive Pasta Salad

Potato Nicoise Salad

Deli Selection(3)

Smoked Turkey, Roasted Beef Sirloin, Honey Cured Ham

Corned Beef, Albacore Tuna Salad, Tarragon Chicken Salad

Additional Deli Selection \$3.00

Add Daily Soup Creation \$3.00

Swiss, Cheddar, American and Provolone Cheese

Vine Ripe Tomatoes, Sweet Red Onion, Green Leaf Lettuce and Dill Pickles

Gourmet Bread Selection

Individual Bags of Chips

New York Style Cheesecake and Fresh Baked Cookies

Iced Tea and Soft Drinks

\$33.00

*New York Deli also available as Prepared Sandwiches

Flavors of the Mediterranean

Minestrone Soup

Classic Romaine Caesar Salad with Asiago Cheese

Tomato Mozzarella Salad

Grilled Chicken Cacciatore

Baked White Fish with Fennel, Artichoke and Saffron Broth

Sautéed Green Beans With lemon and Garlic

Rosemary Parmesan Roasted Potatoes

Ciabatta Bread

Hand Filled Cannoli and Tiramisu

Iced Tea and Soft Drinks

\$38.00

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Southwestern Fiesta

Tex-Mex Caesar Salad
Cilantro and Lime Coleslaw
Chicken and Beef Fajitas
Beef and Bean Burritos
Spanish Rice
Refried Beans
Guacamole and Chips
Traditional Accompaniments
Tres Leches Cake
Iced Tea and Soft Drinks
\$38.00
25 Guest Minimum

Fun Times

Chipotle Potato Salad
Creamy Coleslaw
Traditional Beef Sliders
Chicken Tenders with BBQ and Honey Mustard Dipping Sauces
Cheese and Pepperoni Pizza
Buffalo, BBQ and Teriyaki Wings
Bags of Chips and Pretzels
Chilled Watermelon Slices
Fresh Baked Cookies and Chocolate Brownies
Iced Tea and Soft Drinks
\$34.00
25 Guest Minimum

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Hot Sandwich Bar

Starter Selection (2):

Traditional Caesar Salad

Garden Fresh Greens and Choice of Dressings

Macaroni Ham and Cheese Salad

Minestrone Soup

Tomato Basil Cream Soup

Entrée Selection (3):

Roast Beef in Onion Gravy

Breaded Chicken Breast with Buffalo Wing Sauce

Oven Roasted Turkey with Sage Gravy

Baked Ham with Sweet and Sour Sauce

BBQ Pulled Pork

All American Beef Burgers

Grilled Bratwurst Links

Corned Beef in Beer Broth

Additional Deli Selection \$3.00

Add Daily Soup Creation \$3.00

Swiss, Cheddar, American and Provolone Cheese

Vine Ripe Tomatoes, Sweet Red Onion, Green Leaf Lettuce and Dill Pickles

Gourmet Bread Selection

Individual Bags of Chips

Warm Apple Pie, Brownies and Fresh Baked Cookies

Iced Tea and Soft Drinks

\$38.00

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Design Your Own Buffet

Salads Selection (2):

Traditional Caesar Salad
Garden Fresh Greens and Choice of Dressings
Orzo and Feta Cheese Pasta Salad
Baby Spinach with Bleu Cheese and Sundried Cranberries
Tomato, Mozzarella and Basil Salad
Potato Nicoise Salad

*Entrée Selection (2):

Grilled Chicken Cacciatore
Oven Roasted Turkey with Sage Gravy
Broiled Salmon Filet with Lemon Beurre Blanc
Baked White Fish with Fennel, Artichoke and Saffron Broth
Pan Seared Chicken Breast with Sundried Tomatoes and Basil Cream
Grilled Pork Tenderloin with Peach Jalapeno Relish
Braised Beef Tips with Red Wine Sauce and Button Mushrooms
Grilled London Broil with Sweet Peppers and Herbs Sautée
Bowtie Pasta with Sundried Tomatoes, Asparagus Tips and Sautéed Mushrooms

Accompaniment Selection (3)

Oven Roasted Zucchini and Squash Medley
Sautéed Green Beans with Lemon and Garlic
Ginger Glazed Carrots and Snow Peas
Steamed Broccoli
Yukon Gold Potato Wedges
Rosemary Roasted New Potatoes
Scalloped Potatoes with Cheese
Mashed Red Skin Potatoes
Wild Rice Pilaf

Chef's Selection of Freshly Prepared Desserts

Iced Tea and Soft Drinks

\$45.00

25 Guest Minimum

*Additional Selection of Entrée

\$5.00

Add Maryland Crab Cakes

\$8.00

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LUNCH SERVED LUNCH

All Selections are Served with Warm Rolls and Butter, Chef's Selection of Dessert and Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

Entrée Salads

Add a Cup of Our Daily Soup Creation for \$3.00 Per Person

Chicken Caesar Salad

Crisp Romaine, Asiago Cheese and Garlic Crostini

\$24.00

Classic Cobb Salad

Crisp Greens with Kalamata Olives, Bleu Cheese, Vine Ripe Tomatoes and Grilled Chicken

\$24.00

Eden's Chopped Salad

Hearty Greens with Artichoke Hearts, Greek Olives, Sweet Peppers and Crisp Fried Chicken

\$24.00

Steakhouse Wedge Salad

Grilled Rib eye Steak with Crisp Iceberg Lettuce, Bacon Bits and Bleu Cheese

\$28.00

Baby Spinach Salad

Grilled Chicken, Sundried Cranberries, Walnuts and Bleu Cheese with Balsamic Vinaigrette

\$24.00

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Entrée Selections

All Entrée Selections are Served with Garden or Caesar Salad and Seasonal Accompaniments
Add a Cup of Our Daily Soup Creation for \$3.00 Per Person

Rosemary Scented Grilled Chicken

Boneless Chicken Breast with Lemon and Ginger Infused Butter Sauce
\$32.00

Peppercorn Encrusted Pork Tenderloin

Juicy and Tender, accompanied with Raspberry Demi glace
\$32.00

New York Strip Steak

Thick 12 OZ Cut, Grilled to Perfection and Served with Roasted Garlic Butter
\$40.00

Traditional Farfalle Primavera

Bowtie Pasta Tossed with Sautéed Asparagus, Sundried Tomatoes and Lemon Beurre Blanc
\$30.00

Chicken Breast Alla Florentine

Chicken Breast Stuffed with a Blend of Spinach and Cheese, Roasted Red Pepper Sauce
\$32.00

Poached Atlantic Salmon Filet

Poached with White Wine and Herbs, Served with Citrus and Dill Butter
\$36.00

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LUNCH BOXED

All Box Lunches Include Fresh Whole Fruit, Sea Salt Potato Chips, DoubleTree Cookie, Appropriate Condiments and Bottled Water or Soft Drink

Selection of Three:

Roast Beef and Monterey Jack Cheese
Smoked Turkey and Swiss Cheese
Ham and Cheddar Cheese with Honey Mustard
Blackened Chicken Breast and Cheddar Cheese
Albacore Tuna Salad Wrap
Chicken Salad with Celery and Tarragon Mayonnaise Wrap
Smoked Turkey Club with Applewood Smoked Bacon and Avocado Wrap
Grilled Vegetables with Hummus Wrap
Classic Chicken Caesar Salad
Traditional Chicken Cobb Salad

Selection of accompaniment:

Potato Salad Nicoise
Mediterranean Pasta Salad
Creamy Cole Slaw

\$24.00

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RECEPTION~ BUFFET

International and Domestic Cheese Display

International and Domestic Cheese Selections, Served Fresh Fruit and Berries, Gourmet Crackers and Rustic Baguette
\$11.00 Per Person

Crudités Display

Fresh Market Display of Seasonal Garden Vegetables with House Made Dips and Hummus
\$9.00 Per Person

Fresh Fruit Display

Seasonal Fresh Fruits accompanied by a Honey Yogurt Dipping Sauce
\$10.00 Per Person

Spinach and Artichoke Dip

Served with Tortilla Chips and Rustic Baguette
\$10.00 Per Person

Make it a Crab Dip

\$12.00 Per Person

Trio Salad Bar

Caesar, Nicoise and Cobb Salads with all the Traditional Accompaniments
\$13.00 Per Person

Dessert Bar

Brownies and Blondies, Lemon Bars, Petit Fours, Miniature Pastries, Fruit Tarts and Cookies
\$14.00

Seafood Bar

Cocktail Shrimp, Lump Crab Cakes, Oysters on the Half Shell, Chilled Garlic Mussels and Clams, Cocktail Sauce and Gourmet Crackers
\$25.00

Mashed Potato Bar

Garlic Whipped Potatoes and Mashed Sweet Potatoes, Served with Sour Cream, Butter, Chives, Cheddar Cheese, Bacon Bits, Miniature Marshmallows, Gold Raisins and Brown Sugar
\$10.00

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RECEPTION~HORS D'OEUVRES

Hot Hors D'oeuvres

All Hors D'oeuvres Pricing Based on 50 Pieces

Spinach and Feta Spanakopita
\$175.00

Rosemary Marinated Beef Skewers
\$150.00

Peppered Bacon Wrapped Scallops
\$175.00

Thai Chicken Satay with Peanut Dipping Sauce
\$150.00

Coconut Shrimp with Sweet Chili Sauce
\$175.00

Raspberry and Brie in Crispy Fillo
\$175.00

Vegetarian Spring Rolls with Sesame Soy Sauce
\$150.00

Petite Crab Cakes with Old Bay Remoulade
\$200.00

Selection of Miniature Quiches
\$150.00

Jumbo Wings with choice of Traditional Buffalo, BBQ, Teriyaki and Old Bay Flavors
\$150.00

Sweet and Sour Meatballs
\$150.00

Miniature Beef Wellingtons
\$250.00

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Cold Hors D'oeuvres

All Hors D'oeuvres Pricing Based on 50 Pieces

Lump Crab and Mango Relish Tartlet
\$200.00

Artichoke and Olive Bruschetta on Focaccia
\$150.00

Tomato Caprese Skewers
\$150.00

Jumbo Shrimp Cocktail
\$300.00

Sesame Tuna with Wasabi Aioli
\$125.00

Smoked Salmon Roulade
\$175.00

Prosciutto Wrapped Asparagus Spears
\$175.00

Carved Beef Tenderloin with Garlic Aioli and Parmesan Cheese
\$200.00

Strawberries Filled with Boursin Cheese
\$150.00

Endive Spears with Goat Cheese, Almonds and Orange Sections
\$150.00

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RECEPTION~ACTION STATIONS

Attendant Fee of \$100 per Station required
25 Guest Minimum

Salmon En Croute

Whole Salmon Filets Wrapped in a Flaky Puff Pastry
Served with a Lemon Ginger Beurre Blanc
\$15.00

Roasted Breast of Turkey

Served with Cranberry and Orange Relish, Country Grain Mustard, Cocktail Rolls and Butter
\$13.00

Baron of Beef

Served with Creamy Horseradish Sauce, Country Grain Mustard, Cocktail Rolls and Butter
\$15.00

Five Spice Encrusted Pork Loin

Served with Apple-Red Onion Confit and Rustic Baguette
\$15.00

Herb Roasted Prime Rib

Served with Creamy Horseradish Sauce, Rosemary Au Jus, Cocktail Rolls and Butter
\$20.00

Pasta Pasta

Linguini, Farfalle and Penne Pastas with a Choice of Two Sauces and two accompaniments:
Marinara, Alfredo, Pesto, Vodka Cream, Italian Meatballs, Grilled Chicken and Spicy Sausage
Served with Shaved Parmesan Cheese and Ciabatta Rolls
\$13.00

Lettuce Wrap

Crisp Green Lettuce with Your Choice of Thai BBQ Beef or Spicy Chicken
Served with Spring Onions, Cilantro Sprigs, Julienne Carrots, Bean Sprouts, Crushed Peanuts,
Soy Ginger and Sweet Chili Sauces
\$13.00

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Paella Station

Saffron Scented Spanish Rice with Shrimp, Mussels, Chorizo Sausage and Chicken
\$16.00

Asian Flavors Station

Choice of Two Entrees: Teriyaki Beef, Szechuan Chicken or Spicy Garlic Shrimp
Served with Bok Choy, Snow Peas, Broccoli, Red peppers, Mushrooms, Bean Sprouts,
Water Chestnuts, Jasmine Rice and Fortune Cookies
\$16.00

Fajita Station

Grilled Chicken, Steak and Veggies, Served with Flour Tortillas, Roasted Peppers and Onions,
Monterrey Jack and Cheddar Cheese, Sour Cream, Salsa and Guacamole
\$13.00

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DINNER~SERVED DINNER

All Dinner Selections Served with Garden or Caesar Salad, Appropriate Accompaniments, Warm Rolls and Butter, Chef's Selection of Dessert and Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

Raspberry Brie Stuffed Chicken

Boneless Breast of Chicken Filled with Fresh Raspberries and Brie Cheese
Lemon and Ginger Beurre Blanc
\$37.00

Chicken Florentine

Boneless Breast of Chicken Filled with Baby Spinach, Mozzarella Cheese and Roasted Tomatoes
Roasted Red Pepper Cream Sauce
\$37.00

Atlantic Salmon Filet

Hand Cut Salmon Poached with Citrus and White Wine
Lemon and Ginger Beurre Blanc
\$39.00

Chesapeake Bay Rockfish

Wild Caught Rockfish Filet Served with Sweet Corn and Tomato Relish
\$42.00

Portobello Napoleon

Grilled Portobello Mushrooms, Zucchini, Squash and Red Peppers with Brie Cheese
Roasted Tomato Sauce
\$34.00

Roast Prime Rib of Beef

10 oz. Cut of Prime Rib, Served with Creamy Horseradish Sauce and Rosemary Au Jus
\$44.00

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Blackened Rib Eye Steak

10 oz. Steak Blackened with Cajun Seasoning, Served with Gorgonzola Cheese and Chive Butter
\$44.00

Grilled Pork Tenderloin

Peppercorn Encrusted, Served with Blackberry Demiglace and Apple-Red Onion Confit
\$38.00

Chicken and Salmon Duet

Herb Marinated Grilled Chicken and Pan Seared Atlantic Salmon Filet
Lemon and Ginger Beurre Blanc
\$48.00

Chicken and Crab Duet

Herb Marinated Grilled Chicken and Maryland Crab Cake
Old Bay Flavored Citrus Cream Sauce
\$46.00

Maryland Crab Cake Duet

Two Four Ounce Jumbo Lump Crab Cakes
Lemon and Ginger Beurre Blanc
\$50.00

Filet and Crab Duet

Petite Filet of Beef and Jumbo Lump Maryland Crab Cake
Red Wine Demiglace and Lemon Ginger Beurre Blanc
\$60.00

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DINNER DESIGN YOUR OWN BUFFET

All Dinner Selections Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

Salads Selection (2):

Traditional Caesar Salad
Garden Fresh Greens and Choice of Dressings
Orzo and Feta Cheese Pasta Salad
Baby Spinach with Bleu Cheese and Sundried Cranberries
Tomato, Mozzarella and Basil Salad

Entrée Selection (2):

Grilled Chicken with Mushroom and Tarragon Cream
Oven Roasted Turkey with Sage Gravy
Broiled Salmon Filet Lavender and Honey Scented Beurre Blanc
Baked White Fish with Fennel, Artichoke and Saffron Broth
Pan Seared Chicken Breast with Spinach and Sundried Tomato Granite
Grilled Pork Tenderloin with Blackberry Demiglace
New York Strip Steaks with Red Wine Sauce and Button Mushrooms
Grilled London Broil with Sweet Peppers and Herbs Sautée
Bowtie Pasta with Sundried Tomatoes, Asparagus Tips and Sautéed Mushrooms

Accompaniment Selection (3)

Oven Roasted Zucchini and Squash Medley
Sautéed Green Beans with Lemon and Garlic
Ginger Glazed Carrots and Snow Peas
Steamed Broccoli
Yukon Gold Potato Wedges
Rosemary Roasted New Potatoes
Scalloped Potatoes with Cheese
Mashed Red Skin Potatoes
Wild Rice Pilaf

Chef's Selection of Freshly Prepared Desserts

Iced Tea and Soft Drinks

\$48.00

25 Guest Minimum

*Additional Selection of Entrée

\$5.00

Add Maryland Crab Cakes

\$8.00

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Summer BBQ Feast

All Dinner Selections Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

Salads Selection (2):

Traditional Caesar Salad
Garden Fresh Greens and Choice of Dressings
Seasonal Fruit and Berries with Orange-Honey Sauce
Mediterranean Pasta Salad
Tomato, Mozzarella and Basil Salad

Entrée Selection (2):

Grilled Beef Cheese Burgers
Bratwurst Links
Grilled Chicken Breast with Montreal Seasoning
Baked Salmon with Teriyaki Glaze
Country Style Fried Chicken
Grilled Pork Tenderloin with Smoky BBQ Sauce
Grilled London Broil with Sweet Peppers and Herbs Sautee

Accompaniment Selection (3)

Oven Roasted Zucchini and Squash Medley
Sautéed Green Beans with Lemon and Garlic
Buttered Corn on the Cobb
Steamed Broccoli
Cheesy Macaroni and Cheese
Rosemary Roasted New Potatoes
Scalloped Potatoes with Cheese
Mashed Red Skin Potatoes

Chef's Selection of Freshly Prepared Desserts

Iced Tea and Soft Drinks

\$38.00

25 Guest Minimum

*Additional Selection of Entrée

\$5.00

Add Maryland Crab Cakes

\$8.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



MEETING PACKAGES

Meeting Planner Package

Junior Executive Continental
Assortment of Chilled Fruit Juices
Basket Filled with Whole Fresh Fruit
Selection of Breakfast Breads and Pastries
Creamery Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections

Mid-Morning Break
Selection of Soft Drinks
Selection of Flavored Iced Teas
Selection of Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections

Afternoon Break
Assorted Fresh Baked Cookies
Gourmet Chocolate Brownies and Blondies
Individual Bags of Potato Chips, Pretzels and Pop Corn
Selection of Soft Drinks
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections
\$42.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



Executive Package

Executive Continental

Assortment of Chilled Fruit Juices
Sliced Fresh Fruit and Berries
Assorted Muffins, Breakfast Breads and Pastries
Creamery Butter and Fruit Preserves
New York Style Bagels and Flavored Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections

Mid-Morning Break

Selection of Soft Drinks
Selection of Flavored Iced Teas
Selection of Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections

Selection of one Lunch Buffet

Afternoon Break

Assorted Fresh Baked Cookies
Gourmet Chocolate Brownies and Blondies
Individual Bags of Potato Chips, Pretzels and Pop Corn
Selection of Soft Drinks
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Flavored Coffee Syrups
Tazo Tea Selections

\$75.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



Baltimore Package

Executive Continental

Assortment of Chilled Fruit Juices

Sliced Fresh Fruit and Berries

Assorted Muffins, Breakfast Breads and Pastries

Creamery Butter and Fruit Preserves

New York Style Bagels and Flavored Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Flavored Coffee Syrups

Tazo Tea Selections

Mid-Morning Break

Selection of Soft Drinks

Selection of Flavored Iced Teas

Selection of Granola Bars

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Flavored Coffee Syrups

Tazo Tea Selections

Lunch

Selection from Pre Order Menus from Eden's Landing Restaurant (Limited to 25 Guests)

Afternoon Break

Assorted Fresh Baked Cookies

Gourmet Chocolate Brownies and Blondies

Individual Bags of Potato Chips, Pretzels and Pop Corn

Selection of Soft Drinks

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Flavored Coffee Syrups

Tazo Tea Selections

\$55.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



BEVERAGE SERVICE HOST BAR

Premium Brands

Smirnoff Vodka, Bacardi Superior Rum, Beefeater's Gin, Dewar's Scotch
Canadian Club Whiskey, Jose Cuervo Especial Tequila and Jim Beam Bourbon

Top Shelf Liquors

Stolichnaya Vodka, Bacardi Superior Rum, Tanqueray Gin, Johnnie Walker Red Scotch,
Crown Royal Whiskey, Jose Cuervo Especial Tequila, and Jack Daniel's Bourbon

All Bars Include

Domestic and Imported Bottled Beer, Canyon Road Merlot, Cabernet and Chardonnay,
Beringer White Zinfandel
Soft Drinks Fruit Juices and Mixers

Wines by the Bottle

The DoubleTree Hotel at BWI is Proud to Offer an Excellent Selection of Wines in Addition to
our House Offerings. Your Catering Manager Will Provide You with a Wine List

Host Consumption Bar

Premium Brands \$7.00
Top Shelf Brands \$8.00
House Wine \$7.00
Domestic Beer \$5.00
Imported Beer \$6.00
Soft Drinks \$3.00

Host Per Hour Bar

First Hour

Premium - \$15.00
Top Shelf - \$17.00
Beer Wine and Soda - \$12.00

Each Additional Hour

Premium - \$7.00
Top Shelf - \$8.00
Beer Wine and Soda - \$8.00

Bartender Fee

\$100.00 First Hour, \$50.00 Each additional Hour

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per
person based on 90 minutes of service.



BEVERAGE SERVICE CASH BAR

Premium Brands

Smirnoff Vodka, Bacardi Superior Rum, Beefeater's Gin, Dewar's Scotch
Canadian Club Whiskey, Jose Cuervo Especial Tequila and Jim Beam Bourbon

Top Shelf Liquors

Stolichnaya Vodka, Bacardi Superior Rum, Tanqueray Gin, Johnnie Walker Red Scotch,
Crown Royal Whiskey, Jose Cuervo Especial Tequila, and Jack Daniel's Bourbon

All Bars Include

Domestic and Imported Bottled Beer, Canyon Road Merlot, Cabernet and Chardonnay,
Beringer White Zinfandel
Soft Drinks Fruit Juices and Mixers

Wines by the Bottle

The DoubleTree Hotel at BWI is Proud to Offer an Excellent Selection of Wines in Addition to
our House Offerings. Your Catering Manager Will Provide You with a Wine List

Cash Bar

Premium Brands - \$7.50
Top Shelf Brands - \$8.50
House Wine - \$7.50
Domestic Beer - \$5.50
Imported Beer - \$6.50
Soft Drinks - \$3.50

Bartender Fee

\$100.00 First Hour, \$50.00 Each Additional Hour

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per
person based on 90 minutes of service.



BEVERAGE SERVICE~SPECIALTY BAR

All Specialty Bars Require a Bartender

Bellini Bar

All Bellini's made with Verdi Spumante

Blood Orange Bellini

White Peach Puree, Blood Orange Juice

Chambord Royale

Raspberry Puree, Chambord

Pom-Lini

Pomegranate Puree, Pomegranate Liquor

Classic Peach Bellini

Peach Puree, Peach Schnapps

Apple Bellini

Green Apple Puree, Apple Liquor

Strawberry Passion Bellini

Strawberry Puree, Passion Fruit Liquor

Melon Bellini

Melon Puree, Bacardi Grand Melon Rum

Mango-Lini

Mango Puree, Peach Schnapps

Bellini Bar Pricing

First Hour - \$12.00 Per Person

Each Additional Hour - \$8.00 Per Person

Consumption - \$8.00 Per Drink

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



Mojito Bar

All Mojitos Made with Bacardi Superior Rum

Traditional Mojito

Sugar Cane Syrup, Mint, Soda

Strawberry Basil Mojito

Strawberry Puree, Basil, Sugar Cane Syrup, Soda

Pineapple Mojito

Coconut Rum, Pineapple Puree, Mint, Sugar Cane Syrup, Soda

Pom-Nilla Mojito

Vanilla Rum, Pomegranate Juice, Mint, Sugar Cane Syrup, Soda

Mango Mojito

Rum, Mango Puree, Mint, Sugar Cane Syrup, Soda

Dirty Mojito

Spiced Rum, Key Lime Juice, Mint, Sugar Cane Syrup, Soda

Nojito Mojito

Non Alcoholic

Mojito Bar Pricing

First Hour - \$15.00 Per Person

Each Additional Hour - \$10.00 Per Person

Consumption – \$8.00 Per Drink

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



WEDDING PACKAGE~SERVED

All Dinner Selections Served with Appropriate Accompaniments, Warm Rolls and Creamery Butter

Cocktail Reception

One Hour Reception Featuring:

Fresh Vegetable Display with Variety of Dipping Sauces

Imported and Domestic Cheese Display with Fresh Fruit and Berries

Spinach and Artichoke Dip with Gourmet Crackers and Rustic Baguette

Butler Passed Hors D'oeuvres Enhancement May Be Added to your Reception

Four Hours of Open Bar Service Featuring Premium Liquor Brands,
Imported and Domestic Bottled Beer and Selection of House Wines

Dinner Service

Champagne Toast for All Guests, Non Alcoholic Selections Available

First Course

Garden Greens with Vine Ripe Tomatoes and Hot House Cucumbers

Classic Caesar Salad

Field Greens with Mandarin Oranges, Pecans and Raspberry Vinaigrette

Baby Spinach with Gorgonzola Cheese Crumbles, Fresh Strawberries and Balsamic Vinaigrette

Main Course

Raspberry Brie Stuffed Chicken

Boneless Breast of Chicken Filled with Fresh Raspberries and Brie Cheese

Lemon and Ginger Beurre Blanc

\$80.00

Roast Prime Rib of Beef

10 oz. Cut of Prime Rib, Served with Creamy Horseradish Sauce and Rosemary Au Jus

\$85.00

Rosemary Lemon Chicken and Salmon Duet

Grilled Breast of Chicken and Atlantic Salmon Filet

Lemon Ginger Beurre Blanc

\$79.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



Classic Chicken Wellington

Boneless Breast of Chicken Filled with Mushroom Duxelle
Red Wine Demiglace
\$79.00

Filet of Sole Meuniere

Pan Seared Filet of Sole, Served with Lemon and Herb Butter Sauce
\$85.00

Stuffed Double Pork Chop

Center Cut Pork Chop Filled with Prosciutto and Provolone Cheese
Sage-Lemon Butter sauce
\$85.00

Steak and Salmon Duet

NY Strip Steak and Atlantic Salmon Filet
Red Wine Demiglace and Chardonnay Cream Sauce
\$88.00

Lobster, Crab and Shrimp Ravioli

Lobster Meat Filled Pasta with Sautéed Lump Crabmeat, Jumbo Shrimp and Scallops
Lemon Ginger Beurre Blanc
\$88.00

Maryland Crab Cakes

Jumbo Lump Crab Cakes, Served with Lemon Ginger Beurre Blanc
\$92.00

Chesapeake Bay Rockfish

Wild Caught Rockfish Filet Served with Sweet Corn and Tomato Relish
\$96.00

Filet of Beef Au Poivre

Beef Tenderloin Steak Encrusted with Cracked Peppercorns
Red Wine Demiglace
\$98.00

Herb Encrusted Filet of Sea Bass

Roasted Garlic White Wine Sauce
\$98.00

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Filet and Crab Duet

Petite Filet of Beef and Jumbo Lump Maryland Crab Cake

Red Wine Demiglace and Lemon Ginger Beurre Blanc

\$104.00

Select Wedding Cake Served to Your Guests

International Coffee Station Featuring Flavored Syrups, Chocolate Shavings,
Cinnamon Sticks, Whipped Cream and Tazo Tea Service

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



WEDDING PACKAGE RECEPTION

One Hour Reception Featuring:

Fresh Vegetable Display with Variety of Dipping Sauces

Imported and Domestic Cheese Display with Fresh Fruit and Berries

Spinach and Artichoke Dip with Gourmet Crackers and Rustic Baguette

Four Hours of Open Bar Service Featuring Premium Liquor Brands,
Imported and Domestic Bottled Beer and Selection of House Wines

Dinner Service

Champagne Toast for All Guests, Non Alcoholic Selections Available

Trio Salad Bar

Caesar, Nicoise and Cobb Salads with all the Traditional Accompaniments

Mashed Potato Bar

Garlic Whipped Potatoes and Mashed Sweet Potatoes, Served with Sour Cream, Butter, Chives,
Cheddar Cheese, Bacon Bits, Miniature Marshmallows, Gold Raisins and Brown Sugar

Pasta

Linguini, Farfalle and Penne Pastas with a Choice of Two Sauces: Marinara, Alfredo,
Pesto, Vodka Cream and Brandy Mushroom Cream.

Served with Shaved Parmesan Cheese and Ciabatta Rolls

Selection of Carving Station

Roasted Breast of Turkey

Served with Cranberry and Orange Relish, Country Grain Mustard, Cocktail Rolls and Butter

Baron of Beef

Served with Creamy Horseradish Sauce, Country Grain Mustard, Cocktail Rolls and Butter

Five Spice Encrusted Pork Loin

Served with Apple-Red Onion Confit and Rustic Baguette

Select Wedding Cake Served to Your Guests

International Coffee Station Featuring Flavored Syrups, Chocolate Shavings,
Cinnamon Sticks, Whipped Cream and Tazo Tea Service

\$90.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



WEDDING PACKAGE BUFFET

All Dinner Selections Served with Appropriate Accompaniments, Warm Rolls and Creamery Butter

One Hour Reception Featuring:

Fresh Vegetable Display with Variety of Dipping Sauces

Imported and Domestic Cheese Display with Fresh Fruit and Berries

Spinach and Artichoke Dip with Gourmet Crackers and Rustic Baguette

Four Hours of Open Bar Service Featuring Premium Liquor Brands,
Imported and Domestic Bottled Beer and Selection of House Wines

Dinner Service

Champagne Toast for All Guests. Non Alcoholic Selections Available

Salads Selection (2)

Greek Salad

Garden Fresh Greens and Choice of Dressings

Sundried Tomato and Kalamata Olive Pasta Salad

Tomato, Mozzarella and Basil Salad

Potato Nicoise Salad

Entrée Selection (2)

Grilled Chicken with Mushroom Masala Sauce

Rosemary Lemon Chicken

Broiled Salmon Filet with Lemon Beurre Blanc

Pan Seared Mahi-Mahi with Tropical Fruit Salsa

Sesame Tuna Medallions with Teriyaki Sauce and Soba Noodles

Grilled Pork Tenderloin with Peach Jalapeno Relish

Braised Beef Tips with Red Wine Sauce and Button Mushrooms

Herb Roasted Sirloin with Crispy Onions and Beef Gravy

Mushroom Filled Ravioli with Roasted Garlic Cream Sauce

Select Wedding Cake Served to Your Guests

International Coffee Station Featuring Flavored Syrups, Chocolate Shavings,

Cinnamon Sticks, Whipped Cream and Tazo Tea Service

\$79.00

Add Maryland Crab Cakes

\$8.00

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MITZVAH PLATED

All Dinner Selections Served with Appropriate Accompaniments, Warm Rolls and Creamery Butter

One Hour Reception Featuring:

Fresh Vegetable Display with Variety of Dipping Sauces

Imported and Domestic Cheese Display with Fresh Fruit and Berries

Spinach and Artichoke Dip with Gourmet Crackers and Rustic Baguette

Four Hours of Open Bar Service Featuring Premium Liquor Brands,
Imported and Domestic Bottled Beer and Selection of House Wines

Dinner Service

Champagne Toast for All Guests, Non Alcoholic Selections Available

First Course Selection

Garden Greens with Vine Ripe Tomatoes and Hot House Cucumbers

Classic Caesar Salad

Field Greens with Mandarin Oranges, Pecans and Raspberry Vinaigrette

Baby Spinach with Gorgonzola Cheese Crumbles, Fresh Strawberries and Balsamic Vinaigrette

Main Course Selection

Raspberry Brie Stuffed Chicken

Boneless Breast of Chicken Filled with Fresh Raspberries and Brie Cheese

Lemon and Ginger Beurre Blanc

Roast Prime Rib of Beef

10 oz. Cut of Prime Rib, Served with Creamy Horseradish Sauce and Rosemary Au Jus

Classic Chicken Wellington

Boneless Breast of Chicken Filled with Mushroom Duxelle

Red Wine Demiglace

Chicken Florentine

Boneless Breast of Chicken Filled with Baby Spinach, Mozzarella Cheese and Roasted Tomatoes

Roasted Red Pepper Cream Sauce

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



Atlantic Salmon Filet

Poached in White Wine, Orange Scented Cream Sauce

Grilled New York Strip Steak

Roasted Garlic Demiglace

Chesapeake Bay Rockfish

Wild Caught Rockfish Filet Served with Sweet Corn and Tomato Relish

Filet of Flounder Meuniere

Pan Seared Filet of Flounder, Served with Lemon and Herb Butter Sauce

Portobello Napoleon

Grilled Portobello Mushrooms, Zucchini, Squash and Red Peppers with Brie Cheese

Roasted Tomato Sauce

Farfalle Pasta Primavera

Three Color Pasta with Sautéed Julienne Vegetables in a Light Parmesan Cream Sauce

Select Mitzvah Cake Served to Your Guests

Ice Cream Sundae Bar with Traditional Toppings and Enhancements

International Coffee Station Featuring Flavored Syrups, Chocolate Shavings,

Cinnamon Sticks, Whipped Cream and Tazo Tea Service

\$85.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



MITZVAH~KIDS

Young Adult Menu

Beverage Bar

Self Service Sparkling Punch and Soft Drinks

Fun Food at the Reception

Fresh Vegetable Display with Variety of Dipping Sauces

Miniature Cocktail Beef Franks

Vegetarian Eggrolls

Garden Salad or Traditional Caesar Salad

Main Course (Select Two)

Chicken Fingers

Fish Sticks

Spaghetti and Meatballs

Cheese Quesadillas

Macaroni and Cheese

BBQ Chicken wings

Mini Cheese Pizzas

Always Included

French Fries or Onion Rings

Fresh Fruit Salad

Appropriate Condiments and Sauces

Select Mitzvah Cake Served to Your Guests

Ice Cream Sundae Bar with Traditional Toppings and Enhancements

Soft Drinks, Iced Tea, Milk and Bottled Water

\$40.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



MITZVAH~BRUNCH

Magnolia Brunch

Two Hour Champagne and Mimosa Bar

Smoked Salmon Display with Traditional Accompaniments
Garden Greens with Vine Ripe Tomatoes and Hot House Cucumbers
Classic Caesar Salad
Seasonal Sliced Fruit Display
Selection of Breakfast Breads and Pastries

Scrambled Farm Fresh Eggs
Turkey Bacon and Chicken Maple Sausage
Home Fried Potatoes
Cinnamon French Toast
Chicken Florentine
Atlantic Salmon with Three Citrus Beurre Blanc
Five Lentil Rice Pilaf
Garlic Sautéed French Beans

Warm Rolls and Creamery Butter

Select Mitzvah Cake Served to Your Guests
Ice Cream Sundae Bar with Traditional Toppings and Enhancements
International Coffee Station Featuring Flavored Syrups, Chocolate Shavings,
Cinnamon Sticks, Whipped Cream and Tazo Tea Service
\$65.00

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



FAQ's

All food and beverage is subject to a 22% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.