

CATERING MENU



INDEX



Welcome to Baltimore!



Welcome to Baltimore, the “Charm City,” a world-renowned destination for sophistication and style – where the natural beauty of ocean and bay is matched only by the warmth and energy of an exciting community

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Baltimore Convention Center.

Our style is collaborative, and our Baltimore team is delighted to work with you to ensure your experience here is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

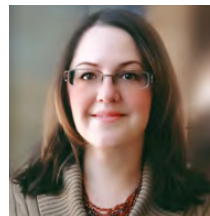
Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of your guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in Baltimore!

Marsha Pratt-Davis

Marsha Pratt-Davis, Director of Catering Sales
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INDEX

BREAKFAST	6-11
NON-ALCOHOLIC BEVERAGES	12-13
A LA CARTE	14-16
BREAK SERVICES	17-18
BOXED LUNCHES	19-20
PLATED LUNCHES	21-23
LUNCH BUFFETS	24-27
PLATED DINNERS	28-31
RECEPTION HORS D'OEUVRE	32-34
RECEPTION STATIONS	35-38
BEER, WINE & SPIRITS	39-45
GENERAL INFORMATION	46-49



Click on any of the INDEX items
to jump immediately to that page.

PAGE



Centerplate Catering	410.649.7072
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**Gluten-free Selections**

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space.

Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten and common allergens such as nuts.

CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



BREAKFAST MENUS



"On behalf of the American Society of Health-System Pharmacists, we would like to express our sincere appreciation to you and the entire Centerplate team for the excellent service provided during the ASHP 2012 Summer Meeting and Exhibition."

— Fran Byrnes, Director Conference & Convention Planning,
American Society of Health-System Pharmacists

BREAKFAST

CONTINENTAL BREAKFASTS

Minimum order of 25 guests. Prices listed are per guest.

Traditional Continental Breakfast \$22

Assorted fruit juices

Freshly baked breakfast pastries, muffins and bagels with butter, preserves and cream cheese

Freshly brewed coffee, decaffeinated coffee and hot tea

Premium Continental Breakfast \$24

Assorted fruit juices

Freshly baked breakfast pastries, muffins and bagels with butter, preserves and cream cheese

 Seasonal fruit and berry salad

Freshly brewed coffee, decaffeinated coffee and hot tea

Inner Harbor Continental Breakfast \$26

Assorted fruit juices

Freshly baked European pastries, muffins and bagels with butter, preserves and cream cheese

 Seasonal sliced fruit display

Yogurt Parfaits with granola and housemade berry compote

Zeke's regular and decaffeinated coffees and assorted Tazo® hot teas



BREAKFAST

CONTINENTAL BREAKFASTS continued

Minimum order of 25 guests. Prices listed are per guest.

ENHANCE YOUR CONTINENTAL BREAKFAST

Oatmeal Station

\$8

Hot steel cut oatmeal with milk, local honey, cinnamon, brown sugar and golden raisins and warm cinnamon apples

Housemade Yogurt Parfait

\$5

Granola layered with vanilla yogurt and fresh fruit

Individual Breakfast Quiche

\$9

A selection of egg tarts filled with:

- Grilled vegetables
- Ham and bacon
- Baltimore Crab - **Add \$3**

Breakfast Burrito

\$8

A selection of warm tortillas filled with:

- Scrambled eggs, turkey sausage and cheddar cheese
- Scrambled eggs, peppers, onions and pepper jack

Assorted Individual Cereals

\$4

With milk

Baltimore Breakfast Pizza

\$11

Includes a selection of:

- Eggs, blended cheese and grilled vegetables
- Turkey sausage, baby spinach and mushrooms
- Applewood smoked bacon and caramelized onions

Breakfast Sandwich

\$9

Choice of croissant or English muffin, topped with selection of:

- Scrambled eggs, pepper jack cheese and tomato
- Smoked ham, scrambled eggs and American cheese
- Applewood bacon, scrambled eggs and cheddar cheese







BREAKFAST

BREAKFAST BUFFETS





Minimum order of 25 guests. Prices listed are per guest.

All breakfast buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and hot tea.

Harbor Breakfast \$31

-  Seasonal sliced fresh fruit with berries
Fresh baked muffins and bagels with butter, preserves and cream cheese
-  Farm fresh, cage-free scrambled eggs
Thick cut French toast with maple syrup, seasonal fruit compote and butter
-  Parmesan breakfast potatoes
-  Applewood smoked bacon and Roma country sage chicken sausage links

Southern Style Breakfast \$29

-  Seasonal fresh fruit salad
Fresh baked buttermilk biscuits, corn bread muffins and bagels with whipped peach butter, preserves and cream cheese
-  Farm fresh, cage-free scrambled eggs
Sawmill sausage gravy
-  Home-style cheese grits
-  Applewood smoked bacon and Roma maple sausage links



Center Fresh Breakfast \$28

-  Seasonal sliced fresh fruit with berries
Fresh baked muffins, Danish and bagels with butter, preserves and cream cheese
-  Farm fresh, cage-free scrambled eggs
-  Old Bay home-fried potatoes
-  Applewood smoked bacon and Roma® country sage chicken sausage links

Healthy Morning Start Breakfast \$33

-  Fresh fruit and citrus salad
Fresh baked muffins, English muffins and bagels with butter, preserves, peanut butter and cream cheese
-  Egg frittata: cage-free scrambled eggs with mushrooms, asparagus, shallots, tomatoes and Swiss cheese
-  Breakfast potatoes with caramelized onions and roasted peppers
-  Roma® country sage chicken sausage links



BREAKFAST

BREAKFAST BUFFETS continued

Minimum order of 25 guests. Prices listed are per guest.

ENHANCE YOUR BREAKFAST BUFFET



Individual Cheese Omelet \$6

With a blend of cheddar, Colby Jack cheeses

French Toast Bar \$7

Maple syrup, candied almonds, berry compote, warm cinnamon apples, caramelized bananas, whipped butter and whipped cream



Egg and Omelet Station* \$8

Eggs made any style by our culinary professionals
Honey ham, chopped bacon, bell peppers, mushrooms, Spanish onions, fresh spinach, tomatoes, cheddar and salsa fresca

Egg substitute available on request

Pratt Street Waffle Station* \$10

Made to order hot waffles, fruit compote, berries, toasted nuts, cinnamon butter, whipped cream and warm maple syrup



Gourmet Yogurt Bar \$7

Vanilla yogurt, toasted granola, golden raisins and seasonal fruit compote

*A \$200.00+ fee per culinary professional is required.



BREAKFAST

PLATED BREAKFASTS

Minimum order of 25 guests. Prices listed are per guest.

All plated breakfasts include fresh fruit, freshly baked breakfast pastries with butter and preserves, fresh squeezed orange juice, freshly brewed coffee, decaffeinated coffee and hot tea.



Good Morning Baltimore \$25

Farm fresh, cage-free scrambled eggs
Applewood smoked bacon and Roma® country sage chicken sausage links
Old Bay home-fried potatoes



Fells Point Omelet \$27

Cage-free scrambled egg omelet with cheddar cheese and topped with choice of:

- Grilled vegetables
- Western-style
- Lump Crab – add \$3

Roma® country sage chicken sausage links
Potato Leek Hash

Breakfast Quiche \$27

Rich egg custard baked with gruyère cheese, baby spinach and wild mushrooms
Applewood smoked bacon and Roma® maple sausage links
Rosemary breakfast potatoes



Southern Biscuit 'n Gravy \$28

Split buttermilk biscuit with Roma® andouille spiced sausage gravy
Farm fresh cage-free scrambled eggs
Breakfast potatoes with caramelized onions and peppers

Shoreman's Chicken 'n Waffles \$29

Belgian waffle topped with boneless fried chicken and Old Bay white gravy and scallions
Hungarian-style smoked bacon



NON-ALCOHOLIC BEVERAGES



"Centerplate was such a pleasure to work with and I truly appreciate everything Centerplate did behind the scenes to make sure the ASTRA event was a success. Centerplate definitely exceeded my expectations and I can't thank Centerplate enough for the hard work and proper execution of our food & beverage needs."

— Amanda Zawad Meeting & Exhibits Manager,
The American Specialty Toy Retailing Association (ASTRA)

NON-ALCOHOLIC BEVERAGES



BEVERAGE OPTIONS

Assorted Bottled Fruit Juices (each) \$4

Assorted Fruit Juices (gallon) \$40
Orange, apple, cranberry, grapefruit, tomato

Assorted Naked Smoothies (each) \$6
Berry Blast, Mighty Mango, Strawberry or Protein

Coffee (gallon) \$60
Freshly brewed coffee, decaffeinated coffee or a selection of hot tea

Starbucks® Coffee (gallon) \$70
Freshly brewed coffee, decaffeinated coffee or a selection of Tazo® hot tea

Baltimore's Zeke's® Coffee (gallon) \$70

Starbucks® Frappuccino (each) \$7
Regular, vanilla, mocha, mixed

Gourmet Coffee Bar (gallon) \$80
Five gallon minimum
Freshly brewed regular and decaffeinated coffees with flavored seasonal syrups, chocolate shavings, nutmeg, cinnamon and whipped cream

K-Cup Service \$275
Includes 50 K-cups, biodegradable cups, condiments and distilled water

Individual Assorted Cartons of Milk (each) \$2

Bottled Water (each) \$3.75

Sparkling Bottled Water (each) \$4

Assorted Canned Soda (each) \$3.75

Individual Powerade (each) \$4

Red Bull® (8.3 oz) \$6
Regular or sugar-free


Housemade Lemonade (gallon) \$45

Freshly Brewed Unsweetened Ice Tea (gallon) \$45

Seasonally Flavored Lemonade or Ice Tea (gallon) \$50



A LA CARTE & BREAKS



"Thanks to the outstanding support we received from Centerplate, 2011 was one of the most successful AUTOTESTCON's ever held. Your key staff are to be commended for the superb planning and flawless execution before and during the Conference. Your Staff instantly responded to last-minute requests and solved unforeseen challenges quickly and smoothly. Our attendees were delighted with the excellent service and the exceptional quality of food and beverages that Centerplate provided, and our committee members would not have been more pleased."

— Marty Reagan, Autotestcon 2011 Committee,
AUTOTESTCON : IEEE (Systems Readiness Technology Conference)

A LA CARTE

SNACKS

Muffins (dozen) \$45

An assortment of blueberry, banana nut, cranberry-lemon, bran and chocolate chip

Crème Brûlée Muffins (dozen) \$55**Bagels** (dozen) \$40

Chef's assortment of plain, sesame, cinnamon raisin, whole wheat and everything

Danish (dozen) \$50

An assortment of apple, blueberry, cherry, custard, lemon and raspberry-cream

European Pastries (dozen) \$55

A selection of strawberry cheese pockets, caramel pecan twists, rum buns, mini bundt cakes and filled croissants

Seasonal Fruit Filled Turnovers (dozen) \$50**Breakfast Breads** \$43

(12 slices per loaf)
A choice of banana nut, apple cinnamon, citrus cranberry, marble and seasonal selections

Scones (dozen) \$48

A choice of cranberry or amaretto-raisin

Croissants (dozen) \$65

An assortment of traditional, chocolate, almond, apple and cherry

**Assorted Healthy Breakfast Pastries** (dozen) \$51

Bran muffins, whole wheat bagels and English muffins

Assorted Yogurt (each) \$4**GF Sliced Seasonal Fruit** (per person) \$7

Accented with berries

GF Whole Fresh Fruit (each) \$3.50

A LA CARTE

SNACKS continued

Assorted Home Style Cookies \$45
(dozen)

Chocolate chip, double
chocolate chip, sugar and
peanut butter

Assorted Dessert Squares (dozen) \$50
Brownies, blondies and
seasonal selections

**Baltimore's Berger Cookie
Snack Pack** (2 cookies per pack) \$9

Rice Krispy® Treats (dozen) \$42
Plain and chocolate dipped
and decorated

Italian Biscotti (dozen) \$38
Plain and chocolate dipped

Cupcakes (dozen) \$75

- Vanilla cake with vanilla
bean frosting
- Devils food cake with whipped
chocolate buttercream
- Red velvet cake with cream
cheese frosting
- Carrot walnut cake with
cream cheese frosting
- Chef's special seasonal



**Individual Bags of Chips
and Snacks** (each) \$4

GF Housemade Kettle Chips \$3.75
(per person)

Pita Chips, Celery and Carrots \$6
(per person)
With roasted garlic hummus and
roasted red pepper hummus

Tortilla Chips (per person) \$7
With salsa and guacamole

**GF Housemade Potato Chips
and Dip** (per person) \$6
Country ranch and
caramelized onion

Pretzel Twists (pound) \$18

Mixed Nuts (pound) \$32

Make Your Own Trail Mix \$10
(price per guest)
Minimum order 25 guests
Housemade granola, dry
roasted peanuts, banana chips,
M&M's®, cheddar goldfish,
mini pretzels and dried fruit



Chex Mix (pound) \$24

Giant Soft Bavarian Pretzels (each) \$6
With classic yellow mustard
and nacho sauce

Granola Bars (each) \$4

Kellogg's Nutri-Grain® Bars (each) \$4

Full Size Candy Bars (each) \$4

Ice Cream Novelties (each) \$4
Good Humor®, strawberry shortcake,
chocolate éclair and king cones

Premium Ice Cream Novelties (each) \$5.50
Ben & Jerry's® and Häagen Daz® bars
GF Chloe's™ all-natural smoothie pops

GF Freshly Popped Popcorn \$675
Based on up to 4 hours of service and includes:

2 cases of popcorn (approximately
500 2 oz. portions), machine rental,
salt, butter, napkins, bags and one
attendant per machine*

*Attendant included up to 4 hours.
Additional cases of popcorn are \$175.00 per
case. Electrical requirements not included.

BREAKS

BREAK SERVICES

Minimum order of 25 guests. Prices listed are per guest.

Give Me S'more Break \$16

Assorted pre-made gourmet s'mores

Assorted s'more shooter desserts

Creamy marshmallow dip with
chocolate covered pretzels

Freshly brewed coffee, decaffeinated coffee
and hot teas

Mason-Dixon Break \$20

 Individual chilled Maryland crab dip
with housemade Old Bay potato chips

Spicy southern hummus with pita chips

 Baby carrots and celery with pimento cheese

Pecan pie tarts and Baltimore Berger cookies

Housemade seasonal lemonade and
unsweetened iced tea

Maryland Snack Break \$16

Chesapeake Snack Mix

 Fisher's popcorn – caramel and white cheddar flavors

 Housemade Old Bay potato chips

Baltimore's Kinderhook assorted cookies

Housemade seasonal lemonade and
unsweetened iced tea



Ballpark Break \$16

 Individual bags of dry roasted peanuts

Gourmet soft pretzels with hot cheese sauce

Hot dog sliders with mustard

 Individual bags of freshly popped popcorn

Housemade lemonade



BREAKS

BREAK SERVICES continued






Sampler Break

Choose one item from two categories **\$14**

Choose three items from the categories **\$20**

(two from first category and one from second category)

Please select one of the following:




-  Individual fresh fruit salad
-  Individual crudité's with assorted dips
-  Antipasto skewers
-  Housemade kettle chips with French onion-bacon dip and country ranch dip
-  Freshly popped popcorn
- Baltimore Cookies – Berger cookies, Kinderhook chocolate chip cookies and Little Italy Italian cookies

Please select one of the following:

- Seasonal fruit infused mineral waters
- Juice Bar –
Trio of fresh squeezed juices
- Hot Apple Cider –
With red hots, caramel syrup, cinnamon sticks and whipped cream
- Hot Chocolate Bar –
Housemade hot cocoa with three seasonal syrups, marshmallows and whipped cream
- Coffee and Tea –
Freshly brewed coffee, decaffeinated coffee and hot tea




Chili Bar Break **\$18**




-  Housemade chili con carne
-  Toppings include: cheddar, sour cream, roasted corn, diced onions, jalapeños and hot sauce
-  Corn bread and individual bags of corn chips
- Housemade seasonal lemonade



Mid-Morning Pick Me Up Break **\$19**


-  Individual fresh fruit salad
- Trail mix bars
- Individual yogurts
- Seasonal infused mineral waters
- Freshly brewed coffee, decaffeinated coffee and hot tea

Energy Break **\$19**

-  Bananas and apples with peanut butter
-  Baby carrots and celery with assorted hummus
-  Assorted domestic cheeses with crackers
- Assorted smoothies
- Freshly brewed coffee, decaffeinated coffee and hot tea



LUNCH MENUS



"Thank you so much for all of your hard work at the Natural Products Expo East this year. I appreciate Centerplate's efforts in continuing to source organic and local ingredients, and for all that you did for us onsite at East. Thank you for everything."

— Pamela McCary, **Natural Products Expo East**

LUNCH

BOXED LUNCHES

Minimum order of 25 guests. Prices listed are per guest.

All boxed lunches include a bag of chips, side salad and a cookie.

Traditional Boxed Lunch \$28

Choose one sandwich from the list below:

- Turkey and Swiss cheese
- Roast beef and cheddar cheese
- Ham and Swiss cheese
- Fresh vegetables with garlic hummus

Premium Boxed Lunch \$32

Choose one sandwich from the list below:

- Roast turkey breast, spinach, artichoke and tomato on focaccia bread
- Roast beef and smoked Gouda, horseradish aioli and oven roasted tomatoes on an onion roll
- Italian Hero with baked ham, salami, capicola, lettuce, pepperoncini, provolone and fontina cheese drizzled with pesto sauce
- Shaved corned beef with sauerkraut, Russian dressing and Swiss on marbled rye
- Portobello mushrooms with green and yellow squash, red peppers and Boursin cheese on an herb roll



Gourmet Wrap Boxed Lunch \$30

Choose one wrap from the list below:

- Cobb salad wrap with romaine, applewood smoked bacon, blue cheese, scallions, eggs and tomatoes
- Baltimore pit beef wrap with romaine lettuce and barbecued onions
- Grilled chicken Caesar salad wrap with artisan romaine and Parmesan cheese
- Caprese wrap with baby arugula, fresh mozzarella, tomatoes and basil. Drizzled with olive oil and balsamic syrup



LUNCH

CHILLED PLATED LUNCHES

Minimum order of 25 guests. Prices listed are per guest.

Chilled plated lunch entrées include choice of dessert, bakery fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

ENTRÉES

Please select one chilled entrée from the list below:



Steakhouse Salad \$27

Sliced seasoned steak, chopped Iceberg lettuce and radicchio, petite tomatoes, sliced red onions, glazed pecans and Applewood smoked bacon; accented with crispy onions and a wedge of Monocacy Ash cheese
Roasted corn buttermilk dressing

Greek Town Chicken Salad \$27

Lemon oregano grilled chicken breast, mixed greens, feta cheese, lightly charred baby vegetables, petite tomatoes and Kalamata olives
Greek vinaigrette

Accompanied by lemon orzo salad with spinach chiffonade and red onions and pita bread

Tender Pot Roast Sandwich \$24

Served on a bakery onion roll

Accompanied by loaded potato salad and house brined pickles



Cross Street Thai Beef Noodle Salad \$27

Sliced marinated steak with rice noodles, shredded Napa and purple cabbages, julienned carrots and radishes, diced cucumbers and fresh snow peas
Sesame-ginger dressing



Blackened Salmon Baby Kale Caesar Salad \$27

With baby romaine and kale, red and yellow roasted grape tomatoes, Parmesan crisps and housemade cornbread croutons
Tabasco Caesar dressing

Baltimore Bahn Mi Sandwich \$25

Old Bay spiced chicken breast, pickled radish, fresh cucumber and sriracha aioli on multi grain Kaiser roll
Served with Asian slaw in a sriracha-cilantro vinaigrette

Roasted Turkey and Asiago Sandwich \$25

Apple cider brined slow roasted turkey breast, asiago cheese, lettuce and herb aioli dressing on 9-grain ciabatta
Accompanied by apple slaw tossed in a poppy seed dressing and house brined pickles

DESSERTS

Please select one dessert from the list below:

Carrot Cake – Rum molasses sauce

Strawberry Shortcake – Angel food cake, fresh strawberries and strawberry sauce topped with whipped cream

Double Chocolate Cake – With white chocolate drizzle and a tart cherry sauce



LUNCH

PLATED LUNCHES

Minimum order of 25 guests. Prices listed are per guest.

Plated lunch entrées include choice of salad and dessert, bakery-fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

ENTRÉES


Please select entrée from the list below:

-  **Southern Barbeque-Style Steak \$32**
Sliced sirloin slow braised in a Clipper City beer barbecue sauce
Cornbread mashed potatoes
Glazed baby carrots and cipollini onions
-  **Breast of Chicken \$30**
Sautéed with prosciutto and topped with roasted tomato-Parmesan sauce
Roasted rosemary potatoes
Fresh seasonal vegetables
- Maryland-Style Jumbo Lump Crab Cake \$38**
Accompanied by Eastern Shore rémoulade sauce
Old Bay scalloped potatoes
Fresh seasonal vegetables
-  **Vegan Fired Roasted Vegetable Polenta Cake \$29**
Accented with pineapple mango sauce
Grilled asparagus and baby heirloom vegetables


**Parmesan Encrusted Cod \$32**

Rice pilaf

Fresh seasonal vegetables

-  **Bourbon Glazed Chicken \$30**
Boneless breasts with caramelized onions
Corn pudding
Grilled seasonal vegetables

-  **Lemon Basil Chicken \$32**
Boneless marinated and grilled chicken breast; on a bed of corn-tomato relish and topped with a lemon sauce
Roasted garlic mashed potatoes
Fresh baby vegetables

-  **Yankee Pot Roast \$35**
Tender beef braised with caramelized shallots and natural jus
Au gratin potatoes
Fresh seasonal vegetables

- Char Siu Duck \$38**
Slow roasted duck breast glazed with a Chinese barbecue sauce
Garlic-chili soy rice
Grilled bok choy and baby peppers

LUNCH

PLATED LUNCHES continued

SALADS

Please select salad from the list below:

**Baby Spinach and Kale Salad**

With sliced English cucumbers, candied pecans,
fresh strawberries and local goat cheese
Honey balsamic vinaigrette

Kale Caesar Salad

Baby kale and romaine with garlic croutons and
Parmesan crisps
Traditional Caesar dressing

**Pratt Street Market Salad**

Mixed greens, carrots, red and yellow tomatoes and
sliced English cucumbers
Golden Italian vinaigrette

**Iceberg Wedge**

Topped with radishes, applewood smoked bacon,
Roma tomatoes and crumbled blue cheese
Buttermilk herb dressing



DESSERTS

Please select dessert from the list below:

New York Cheesecake

Housemade blueberry coulis

**Flourless Chocolate Cake**

Crème anglaise

Caramel Apple Cake

Whisky caramel sauce

Red Velvet Cake

White chocolate sauce






LUNCH

BUFFETS






Minimum order of 50 guests. Prices listed are per guest.

Lunch buffets include bakery-fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.







**A Taste of the East \$37**

- Spring rolls with sweet chili dipping sauce
-  • Mixed greens salad – with Napa and purple cabbage, julienne red bell peppers, fresh mint and cilantro and fresh snow pea pods, roasted tofu croutons Sweet and spicy yuzu vinaigrette
-  • Red chili rice noodle salad with cucumbers, crispy Asian vegetables and fresh cilantro
-  • Stir fried Mongolian beef with scallions
- Sweet and sour chicken with pineapple
-  • Jasmine rice
- Banana caramel roll and warm Chinese sugar donut holes

South of the Border \$38

-  • Corn tortilla chips with garden salsa and warm jalapeño-cheese sauce
-  • Chicken tortilla soup
-  • Roma tomato, red onion and cucumber salad
- Street tacos – served with shredded chicken, seasonal fish, pickled onions, fresh cilantro, jalapeños, sour cream, hot sauce, chipotle barbecue sauce and flour tortillas
-  • Spanish rice with black beans
-  • Fajita vegetables
- Tres leches cake and churros







Inner Harbor \$40

-  • Traditional Maryland crab soup
-  • Southern style Caesar salad bar – with chopped romaine, red oak, applewood smoked bacon, corn-green tomato relish, grape tomatoes, pickled red onions, Parmesan crisps, corn bread croutons and cracked black pepper
-  • Creamy tabasco Caesar dressing and herbed vinaigrette
-  • Old Bay rotisserie chicken
-  • Chef's seasonal east coast catch of the day
-  • Old Bay potato wedges
-  • Fresh seasonal vegetables
- Assorted cakes featuring Maryland's Smith Island cakes








LUNCH










BUFFETS continued**Southern Hospitality \$38**

-  · Garden fresh salad with assorted dressings
-  · Housemade creamy chipotle coleslaw
- Old fashioned fried chicken
-  · Chef's seasonal catch of the day
-  · Cornbread mashed potatoes
-  · Southern style greens
-  · Buttermilk corn bread
- Assorted tarts to include pecan, sweet potato and key lime



Little Italy \$36

- Italian wedding soup
-  · Chopped vegetarian antipasto salad
-  · Golden Italian vinaigrette
-  · Caprese salad with basil
-  · Breast of chicken with marsala sauce and mushrooms
- Italian triple cheese macaroni
-  · Italian style roasted vegetables
- Tiramisu cake and Italian cookies

Butcher Block Deli \$32

-  · Iceberg and romaine salad with cucumbers, Roma tomatoes, carrots and croutons, assorted dressings
-  · Loaded potato salad
-  · Albacore tuna salad
-  · Classic egg salad
-  · Deli meat platter with roasted turkey, roast beef, ham, salami and capicola
-  · Farmhouse cheddar, Swiss and provolone cheeses
- Assorted rolls
-  · Pickled onions, red leaf lettuce and sliced tomatoes
-  · Marinated olives, assorted pickles and banana peppers
-  · Herbed mayonnaise, Dijon mustard and horseradish cream
- Assorted seasonal bar desserts

The Frugal Buffet \$28

- Assorted meat and vegetarian sandwiches or wraps
- Pasta primavera salad
-  · Tomato, cucumber and Bermuda onion salad
-  · Housemade kettle chips
- Assorted homestyle cookies



LUNCH

BUFFETS continued**The Premium Lunch Buffet \$40**

Minimum order of 50 guests. Prices listed are per guest.

Customize your buffet with the many combinations of foods listed below.

Included with your Premium Lunch buffet are a selection of breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

SALADS

Please select two salads from the list below:

- Pasta Primavera Salad** – tossed in a creamy dressing
-  **Loaded Potato Salad** – with bacon, cheddar and broccoli
-  **Creamy Coleslaw** – with buttermilk and scallions
-  **Caprese Salad** – fresh mozzarella, basil, tomatoes, balsamic syrup, sea salt and extra virgin olive oil
-  **Garden Fresh Salad** – with assorted dressings
- Caesar Salad** – with traditional Caesar dressing and herb vinaigrette
-  **Tomato, Cucumber and Bermuda Onion Salad**
-  **Vegetarian Antipasto Salad** – with grilled vegetables and Parmesan cheese

**ENTRÉES**

Please select two entrées from the list below:

-  **Lemon Basil Grilled Chicken**
-  **Bourbon Glazed Chicken** – with caramelized onions
-  **Housemade Pulled Pork** – with smoky barbecue sauce, challah rolls, sliced red onions and dill pickles
-  **Braised Sirloin** – with caramelized pearl onions and baby vegetables in a red wine demi glace
-  **Slow Cooked Pot Roast** – with country vegetables
-  **Chef's Seasonal Catch of the Day**
- Grilled Vegetable Lasagna** – with white bechamel



LUNCH

BUFFETS continuedThe Premium Lunch Buffet continued

SIDES

Please select two sides from the list below:

-  **Sautéed Zucchini and Yellow Squash** – with caramelized onions
-  **Grilled Citrus Asparagus**
-  **Honey Glazed Roasted Baby Carrots**
-  **Chef's Seasonal Vegetables**
-  **Au Gratin Mashed Potatoes** – with caramelized onions
-  **Roasted Red Potatoes** – with rosemary
-  **Southern Corn Pudding**
- Golden Jewel Cous Cous** – with orzo and red quinoa
- Wild Rice Pilaf** – with onions and fresh herbs



DESSERTS

Please select one dessert from the list below:

- Cakes and Tortes** – including Maryland's Smith Island cake
- New York Cheesecake** – with housemade fruit compote and chocolate sauce
- Bakery-Fresh Pies** – with vanilla bean whipped cream
- Dessert Bars** – assorted brownies, cheesecake bars and seasonal selections
- Fruit Cobblers** – served warm with spiked cream sauce
- Assorted Seasonal Tarts**





INDEX

DINNER MENUS

"One of the keys to a successful conference is quality, friendly food service. Centerplate and the Baltimore Convention Center were invaluable partners in bringing our conference to fruition. The staff and leadership of Centerplate and the Center were as invested as we were in making all of our participants feel at home, well cared for and well fed! Running a kosher event for the first time requires extra attention to detail and a willingness to learn and take on new ways of food service. Centerplate was there 110%."

— Susan Sherr, Jewish Federation,
The Jewish Federations of North America's General Assembly

DINNER

PLATED DINNERS

Minimum order of 25 guests. Prices listed are per guest.

Plated dinner entrées include choice of dessert, bakery-fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

FIRST COURSES

GF Kale, Brussels Sprouts and Romaine Salad \$9

With macerated cherries, pumpkin seeds, local goat cheese and roasted butternut squash
Champagne vinaigrette

GF Vegetarian Niçoise Salad \$9

Mixed greens, artichoke hearts, Kalamata olives, sweet drop peppers, hard boiled egg, grilled asparagus, red onions and potato croutons
Dijon mustard vinaigrette

Caesar Wedge Salad \$7

Heart of romaine with garlic-herb croutons and Parmesan crisps
Traditional Caesar dressing

GF Cobb Salad \$8.50

With crisp lettuce, hard boiled eggs, heart of palm, pickled red onions, peppers, English cucumbers and matchstick carrots
Apple cider vinaigrette



Baby Iceberg Lettuce \$9

With wedge of Monoacy Ash cheese, cucumber-tomato confetti, micro greens and cracked black pepper
Roasted corn buttermilk dressing

GF Heirloom Tomato Salad \$8

With fresh mozzarella, red onions, micro greens, balsamic syrup and smoked sea salt
Basil-balsamic vinaigrette



DINNER

PLATED DINNERS

ENTRÉES

Please select one entrée from the list below:



Chesapeake Bay French Cut Chicken \$42

Free range breast of chicken with fresh lump crab meat, Old Bay mashed potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Canyon Road Pinot Noir



Pan Fried Chicken \$33

Golden brown boneless breast with tomato cream sauce. Served with infused mushrooms wild rice blend and honey glazed baby carrots

Suggested Wine Pairing: Whitehaven Sauvignon Blanc



Chef's Chesapeake Catch \$40

Accented with olive-sundried tomato relish. Served with individual Rösti potato cake and blistered lemon asparagus

Suggested Wine Pairing: Canyon Road Pinot Grigio

Vegan Golden Jewel Stuffed Acorn Squash \$33

Stuffed with risotto-style blend of couscous, red quinoa, orzo and garbanzo beans; topped with roasted red pepper coulis. Served with cipollini onions, mushrooms and baby vegetables

Suggested Wine Pairing: Casillero del Diablo Syrah



Beef Short Rib \$45

Slow braised in a pinot noir au jus with piped whipped potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Alamos Malbec



Seared Flat Iron Steak \$42

Tender beef seasoned with black sea salt and pepper; accented with a cabernet demi glace. Served with fingerling and sweet potato sauté with wild mushrooms, smoked bacon and fresh seasonal baby vegetables

Suggested Wine Pairing: Ghost Pines Cabernet Sauvignon



Filet Mignon \$50

Topped with peppercorn sauce. Served with gratin Dauphinoise potatoes with caramelized onions and grilled asparagus

Suggested Wine Pairing: Boordy Vineyards Cabernet Sauvignon

Filet and Crab Cake Market Price

Petite Filet Mignon with porcini mushroom pan sauce, Maryland-style jumbo lump crab cake with citrus butter. Served with Parmesan potatoes and sautéed baby vegetables

Suggested Wine Pairing: Edna Valley Pinot Noir

DINNER

PLATED DINNERS continued

DESSERTS

Please select one dessert from the list below:

Individual Cheesecake

Choice of one: Classic New York, Cappuccino, Black Forest or Marble

Individual Mint Chocolate Mousse Cake

Whipped cream



Individual Flourless Chocolate Cake

Crème Anglaise

French Apple Torte

Whisky caramel sauce

Crème Brûlée Tart

Caramel sauce

Chocolate Dome Cake

Filled with French chocolate mousse and Bavarian cream and glazed with chocolate ganache. Served with raspberry sauce and whipped cream

Individual Banana Caramel Mousse Cake

White chocolate and caramel sauces



INDEX

RECEPTION MENUS



RECEPTION

INDEX

COLD HORS D'OEUVRE

Minimum of 100 pieces per item. Prices listed are per piece.

 **Chesapeake Bay Oysters** \$5

On the half shell
Spicy bloody mary sauce,
hot sauce, fresh horseradish
and saltines

 **Seared Saku Ahi Tuna** \$7

On a fresh cucumber round;
topped with Sriracha aioli and
ponzu-lemongrass reduction

**Maryland Crab and
Shrimp Salad** \$7

With lemon rémoulade in
a mini bouchée

 **Glazed Thai Chili Shrimp** \$7

Accented with lime zest

Grilled Chicken Salad \$5

In a petit curry cone

 **Individual Vegetable Crudités** \$6

With roasted red pepper dip

 **Prosciutto Wrapped Asparagus** \$6

With sea salt and balsamic syrup

Vegan Mushroom Ravioli \$5

With pesto and balsamic syrup

 **Stuffed Peppadew** \$5

Filled with herbed local
goat cheese

 **Caprese Skewers** \$6

With balsamic syrup and
smoked sea salt

Duck Confit Canape \$6

Topped with whipped lingonberry
goat cheese and micro greens

**Wild Mushroom &
Pear Coquillettes** \$6

Ragoût of wild mushrooms and
caramelized pears; garnished
with Chapel's County Creamery
Bay blue cheese in a pastry shell



Tomato Bruschetta Basket \$6

Petit savory dough basket
filled with seasoned tomatoes,
herbs and Parmesan crisp

 **Stuffed Fresh Dates** \$6

Filled with chive-garlic goat
cheese and wrapped in prosciutto



RECEPTION

HOT HORS D'OEUVRE

Minimum of 100 pieces per item. Prices listed are per piece.

**Chicken Quesadilla
Cornucopias**
Salsa roja

\$5

Buffalo Chicken Spring Rolls
Blue cheese dip

\$4.50

Thai Chicken Skewers
Coconut curry dipping sauce

\$5

Chicken Wellingtons
Lingonberry aioli

\$5

Beef Tamale Fritter
Lime cilantro crema and
red chile sauce

\$5.50

Philly Cheesesteak Spring Roll
Spicy aioli

\$4.50

Mini Pit Beef Sliders
Horseradish slaw

\$5

GF Shrimp and Pineapple Satay \$5
Brushed with chipotle
barbeque sauce

**GF Glazed Bacon
Wrapped Scallop** \$6
Drizzled with citrus cilantro
reduction

**Petit Maryland-Style
Crab Cakes** \$7
Classic cocktail sauce

Mac n' Cheese Bites \$4
Warm tomato jam

Crisp Artichoke Beignets \$4
Chipotle aioli

Spanakopita Triangles \$5
Spinach and feta cheese
baked in phyllo dough



**Pan-Fried Edamame
Pot Stickers** \$4.50
Spicy sesame soy

Corn and Edamame Quesadilla \$4.50
Lime cilantro crema

Mushroom Risotto Crisps \$5

GF Falafel Bites \$4.50
Tomato tzatziki



RECEPTION

RECEPTION STATIONS

Minimum order of 25 guests. Prices listed are per guest.

**Local and Domestic Cheese Display \$9**

Served with sliced baguettes and assorted crackers

GF Seasonal Fruit and Berries \$8

A selection of the freshest available seasonal fruits and berries with minted yogurt dip

GF Farm Picked Gourmet Crudités \$8

A selection of local organic vegetables, served with caramelized onion dip and roasted red pepper hummus dips

All American Hot Dog Bar \$12

All beef hot dogs with beef chili, cheese, sauerkraut, tomatoes, onions, relish, spicy peppers, yellow mustard, ketchup and freshly baked buns

GF Jumbo Shrimp Display \$16

(3 shrimp per guest)
with horseradish cocktail sauce and lemon wedges

Antipasto Display \$12

Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread

Maryland-Style Lump Crab Dip \$10

Lump crab meat blended with cream cheese and special seasoning, served warm with housemade kettle chips, crackers and sliced baguette

Delmarva Dip Trio \$16

Warm Maryland-style crab dip, classic spinach dip, warm Buffalo chicken dip, and tomato-basil concassé, with crostinis, tortilla chips, pita chips and fancy crackers

GF Nacho Station \$12

Freshly fried corn tortilla chips, chili con carne, warm queso sauce, jalapeños, tomatoes, black olives, salsa fresca and sour cream

Add Guacamole \$3

Bruschetta and Flat Bread Station \$10

- Roasted garlic hummus
- Fresh green olive tapenade
- Fresh tomato, basil concassé

Slider Station America's favorite sliders \$21

Please select three from the list below:

- Bacon cheeseburger sliders with loaded potato salad
- Baltimore pit beef sliders with horseradish slaw
- Braised turkey sliders with roasted red skinned potato salad
- Southern fried chicken sliders with butter pickle and Dijon-apple slaw
- Eggplant Parmesan sliders with Italian roasted vegetable pasta salad

GF Winging It Station \$16

Please select three flavors from the list below:

Classic Fried, Old Bay, Buffalo, Clipper City BBQ, Blackened, Spicy Caribbean Jerk, Smoked, Lemon-Pepper or Garlic-Herb. With coordinating sauces and accompanied by baby carrots and celery, with buttermilk herb dip and blue cheese dressing





RECEPTION

CULINARY ATTENDED ACTION STATIONS

Minimum order of 25 guests. Prices listed are per guest.

Chesapeake Bay Raw Bar* Market Price







Served on ice with cocktail sauce, mignonette, spicy mustard, fire sauce, Tabasco sauce, horseradish and lemons

-  · Local oysters on the half shell – 3pp
-  · Shrimp cocktail – 3pp
-  · Seared dry pack scallops – 2pp
-  · Jumbo lump crab martinis

Asian Action Station* \$15

Fresh rice paper rolls hand rolled by on-site Chef

Please select two flavors from the list below (1.5 rolls each pp):

-  · California style – with crab meat, avocado and cucumbers
-  · Pork – Asian caramelized pork belly, apples and vegetables
-  · Peking – Char Sui duck, scallions, cucumber and honey drizzle
-  · Shrimp – with fresh cilantro and vegetables
-  · Spicy tuna – with mango and cucumbers
-  · Vegetarian rainbow – with fresh vegetables

Served with ponzu-lemongrass reduction, Thai peanut dipping sauce and hoisin dipping sauce

Accompanied by:


- Thai chicken skewer – 1pp
- Spicy crab stuffed wonton – 2pp
- Edamame hummus with wonton chips





Southern Barbeque Spread* \$23

-  · Barbeque beef brisket – carved to order
Served with onion rolls, red onions and barbeque sauce
-  · Old Bay pulled rotisserie chicken – Served with petite potato rolls and Old Bay cheddar croissants
-  · Old bay potato chips
- White cheddar mac 'n cheese bars – Served with applewood smoked bacon, fresh crabmeat, caramelized onions, roasted corn, jalapeños, Old Bay, Sriracha sauce and hot sauce
- Berger cookies
- Housemade lemonade

OPA! Greek Town Display* \$20

-  Flaming Saganiki Action Station – Halloumi cheese flambéed to order

Accompanied by:

-  · Greek salad skewers – cucumber, tomato, Kalamata olive and cubed feta cheese; accented with oregano-citrus vinaigrette
-  · Caramelized and fresh lemon greek country olive medley
- Tyrosalata (spicy feta dip) with warm pita bread and crackers
- Baklava

*A \$200.00+ fee per culinary professional is required.

RECEPTION

CARVING STATIONS

Pricing reflects price per carved item.

Smoked Turkey Breast* \$250

(serves approximately 30 guests)

Apple cider brined

Served with sage aioli and assorted knot rolls

Leoncini Rosemary Roasted Porchetta* \$400

(serves approximately 40 guests)

Served with parsley-pine nut pesto, lemon-caper aioli and petite Italian rolls

Maryland Stuffed Ham* \$400

(serves approximately 30 guests)

Filled with southern spicy greens

Served with Dijon mustard and corn bread

Tenderloin of Beef* \$300

(serves approximately 20 guests)

Served with horseradish aioli and caramelized onion rolls

Espresso Rubbed Steamship Round of Beef* \$900

(serves approximately 150 guests)

Served with caramelized onions and petite ciabatta rolls

**Soy and Spice Rubbed Ahi Tuna Saku Block* \$425**

(serves approximately 30 guests)

Served with mango-onion relish, soy-ginger reduction, wasabi and crispy wonton chips

Maryland Pit Beef* \$220

(serves approximately 25 guests)

Served with horseradish slaw and fresh baked slider rolls

*A \$200.00+ fee per culinary attendant is required.



RECEPTION

DESSERT STATIONS

Prices listed are per guest. Minimum order of 25 guests.

Ice Cream Social \$15

Featuring three Taharka Bros. local gourmet ice creams, including vanilla bean and chocolate fudge

Served with hot fudge, M&M's®, chopped nuts, cherries, cookie crumble, rainbow sprinkles and whipped cream

Served with freshly brewed coffee and decaffeinated coffee

Coffee & Donut Bar* \$17

Donut holes flambéed with cognac

Served with local Taharka Bros. coffee and vanilla ice creams

Waffle Mania Station* \$16

Made to order Belgian waffle bowls

Traditional waffle cone bowls with Taharka Bros. local gourmet vanilla and seasonal ice creams

Accompanied by fresh macerated berries, caramelized bananas, hot fudge, caramel sauce, housemade vanilla bean whipped cream and rainbow sprinkles

*A \$200.00+ fee per culinary attendant is required.



Chocolate Fantasy Station \$20

Chocolate dipped strawberries and pretzel rods, brownie cheesecake, chocolate cream pie and white chocolate covered Oreos®. Served with freshly brewed coffee and decaffeinated coffee

Candy Display \$15

(minimum order of 50 guests)

Displays of Swedish Fish®, Jelly Bellies®, assorted miniature chocolate candies, Goetze's Caramel Creams® and M&M'S®



INDEX

BEVERAGE MENUS

BEVERAGES

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.

Ultra-Premium Spirits \$9.00

By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whisky
D'Ussé VSOP Cognac
Grand Marnier
St. Germain
Chambord



Premium Spirits \$8.00

By the cocktail

Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Crown Royal Whisky
Seagram's VO Whisky
Hennessy V.S.O.P. Cognac
Fireball
Southern Comfort
Tuaca
Bailey's Irish Cream



CENTERPLATE'S SPIRIT
HOSPITALITY

Deluxe Spirits \$7.50

By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Crown Whisky
Hennessy V.S. Cognac
Martini & Rossi Vermouth
Bols Triple Sec
Bols Peach

Centerplate is proud to pour
Finest Call brand mixers.

BEVERAGES

HOSTED BEVERAGES continued

Premium Wine By the glass \$7.50

LaMarca Prosecco, Sparkling (187ml)
 Natura Organic, Sauvignon Blanc
 Ecco Domani, Pinot Grigio
 Bonterra, Mendocino, Chardonnay
 The Monterey Vineyards, Pinot Noir
 Sterling Vintner's Collection, Merlot
 Five Rivers Select, Cabernet Sauvignon

Deluxe Wine By the glass \$7

Wycliff Brut, Sparkling
 Fetzer, Sauvignon Blanc
 Placido, Pinot Grigio
 Canyon Road, Chardonnay
 Fetzer, Pinot Noir
 Walnut Crest Select, Merlot
 Beringer Main & Vine, Cabernet Sauvignon

Imported and Microbrew Beer \$7

By the bottle/can
 Heineken
 Amstel Light
 Sam Adams
 Leinenkugel's
 Corona
 Baltimore's Heavy Seas

American Premium Beer \$6.50

By the bottle
 Budweiser
 Bud Light
 Miller Lite
 Coors Light
 O'Doul's Amber (non-alcoholic)



Draft Beer By the keg

American Premium \$550
 Imported \$650

*Professional licensed bartenders are required.

A bartender fee of \$175+ per bartender be will applied.



BEVERAGES

CASH BAR SERVICE By the hour

All beverages are purchased using cash or credit card by each guest. One bartender per 150 guests is recommended.

Ultra-Premium Spirits \$10.50

By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whisky
D'Ussé VSOP Cognac
Grand Marnier
St. Germain
Chambord



Premium Spirits \$9.50

By the cocktail

Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Crown Royal Whisky
Seagram's VO Whisky
Hennessy V.S.O.P. Cognac
Fireball
Southern Comfort
Tuaca
Bailey's Irish Cream

Deluxe Spirits \$9.00

By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Crown Whisky
Hennessy V.S. Cognac
Martini & Rossi Vermouth
Bols Triple Sec
Bols Peach

Centerplate is proud to pour
Finest Call brand mixers.



BEVERAGES

CASH BAR SERVICE continued

Premium Wine \$8.50

By the glass

LaMarca Prosecco, Sparkling (187ml)
 Natura Organic, Sauvignon Blanc
 Ecco Domani, Pinot Grigio
 Bonterra, Mendocino, Chardonnay
 The Monterey Vineyards, Pinot Noir
 Sterling Vintner's Collection, Merlot
 Five Rivers Select, Cabernet Sauvignon

Deluxe Wine \$8

By the glass

Wycliff Brut, Sparkling
 Fetzer, Sauvignon Blanc
 Placido, Pinot Grigio
 Canyon Road, Chardonnay
 Fetzer, Pinot Noir
 Walnut Crest Select, Merlot
 Beringer Main & Vine, Cabernet Sauvignon

Imported and Microbrew Beer \$7.50

By the bottle/can

Heineken
 Amstel Light
 Sam Adams Boston Lager
 Leinenkugel's
 Corona
 Baltimore's Heavy Seas

American Premium Beer \$7

By the bottle

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 O'Doul's Amber (non-alcoholic)

*Professional licensed bartenders are required.

A bartender fee of \$175+ per bartender will be applied.

Cash prices are inclusive of service charge and state sales tax.



BEVERAGES

INDEX

WINE by the bottle

Sparkling Wines

Stellina di Notte,
Prosecco – *Italy* \$45.00

Citrus, white peach and
almond brioche flavors

Wycliff Brut, Sparkling
Wine – *California* \$32.00

Delicate fruit flavors with
crisp finish

WHITE WINES

Riesling

Pacific Rim, Riesling –
Washington \$60.00

Balanced sweetness with a
mix of peach, apricot and
mandarin orange flavors

Boordy, Riesling – *Maryland* \$40.00

Honeysuckle, citrus and
apricot aromas



Pinot Grigio

Castello Banfi, San Angelo,
Pinot Grigio – *Italy* \$60.00

Intense, fruity aroma, followed
by a clean, refreshing taste

Ecco Domani, Pinot Grigio,
Delle Venezie – *Italy* \$40.00

Citrus and melon flavors. Well
balanced acidity with a crisp,
clean finish

Sauvignon Blanc

Sterling Vineyards, Napa,
Sauvignon Blanc – *California* \$53.00

Grapefruit, pineapple, lemon oil,
golden apple, guava and passion
fruit lend a clean minerality

Starborough, Sauvignon Blanc
– *New Zealand* \$45.00

Classic aromas of lime and
grapefruit, with hints of stone
fruit and fresh-cut grass

Alternative White

Bonterra, Organic Viognier
– *California* \$60.00

Aromas of peaches and cream;
flavors apricot with spice

Pacific Rim, Twin Valley,
Gewurztraminer – *California* \$48.00

Unoaked to release the flavors of
lychee, melon and tangerine

Chardonnay

William Hill Estate Winery,
Chardonnay – *California* \$85.00

Ripe tropical and stone fruit
aromas with caramel, brown
spice and vanilla flavors

Talbot Kali Hart, Chardonnay
– *California* \$65.00

Mandarin, pineapple and
melon on the palate, subtle
spice notes

Columbia Winery,
Chardonnay – *Washington* \$55.00

Aromas of pear, apple and
tropical fruits that extend to
the palate

A by Acacia, Chardonnay
– *California* \$42.00

Ripe pear, Golden Delicious apple,
mango and papaya expression

Canyon Road, Chardonnay
– *California* \$30.00

Pear and stone fruit with
balanced oak notes of vanilla

BEVERAGES

INDEX

WINE continued

RED WINES

Merlot

Columbia Winery, Merlot
– *Washington* \$50.00

Dark berry fruit flavors are accompanied by toasty oak and vanilla

Boordy Vineyards, Merlot
– *Maryland* \$40.00

Cherry and raspberry aromas with a smooth sweetness

BV Coastal Estate, Merlot
– *California* \$36.00

Peppery, ripe plum and black cherry notes. Hint of coffee and spicy oak

Malbec

Trivento Golden Reserve
– *Argentina* \$80.00

Powerful red fruit, strawberry and cherry aromas; hints of coffee and chocolate flavors

Don Miguel Gascon,
Malbec – *Argentina* \$50.00

Aromas of blackberry, plum, and hint of mocha. Flavors of spice and licorice with chocolate and dark fruit tones

Pinot Noir

MacMurray Estate Vineyards,
Pinot Noir – *California* \$80.00

Black cherry, raspberry and pomegranate notes; spicy and soft mouth feel

Rainstorm, Pinot Noir – *Oregon* \$55.00

Strawberry, rose hips, cranberry and pomegranate accent this elegant European style red

Edna Valley, Pinot Noir
– *California* \$53.00

Earthy with nuances of rose petal, cola and black cherry

Alternative Red

Apothic Red, Red Blend
– *California* \$43.00

Blend of zinfandel, merlot and syrah, offering black cherry and dark fruits flavors

1000 Stories, Bourbon Barrel
Aged Zinfandel – *California* \$43.00

Aged in bourbon barrels, a hint of bourbon with raspberry, cranberry and dark fruit flavors. Finishes with white and black pepper notes

19 Crimes, Red Blend
– *Australia* \$42.00

Full and round on the palate with distinct sweetness; chocolate and cedar flavors

Cabernet Sauvignon

Bonterra Organic, Cabernet
Sauvignon – *California* \$60.00

Black cherry, berries and all spice blend for a harmonious, balanced finish

Chateau Souverain, Cabernet
Sauvignon – *California* \$50.00

Flavors of blackberry and cherry, aromas of vanilla, mocha and baking spice

Chateau St. Jean, Cabernet
Sauvignon – *California* \$45.00

Vivid aromas of blackberries, plum and chocolate; finishes with notes of black tea

Boordy Vineyards – *Maryland* \$40.00

Aromas of cedar, tobacco, briar fruits, and plum



INDEX

INFORMATION



GENERAL INFORMATION

OUR POLICY

As Baltimore Convention Center's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

Exclusivity

Centerplate holds exclusive rights to any and all food, beverage, and wait staff service offered at the Baltimore Convention Center located at 1 West Pratt Street, Baltimore, MD 21201.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Service Charges and Tax

A 22% "House" or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "House" or "Administrative" Charge of 22% is added to your bill for this catered event/function (or service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give an additional gratuity directly to your servers.

Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations.

If the Customer is an entity claiming exemption from taxation in the State of Maryland, the Customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

Payment Policy

A 100% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. The balance and any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.



GENERAL INFORMATION

POLICIES AND SERVICES

China Service

All catering services in the Exhibit Hall(s) or Public Spaces (foyers, lobbies, hallways and/or terraces), are accompanied by high-grade or compostable disposable ware. If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00++ per person, per break.

China service is complimentary in our 3rd floor meeting rooms and ballroom, unless disposable ware is requested.

Staffing

- Butler, Attendant, Coat Checker or Additional Server Fee** - \$150.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$45.00 plus tax for each additional hour after initial four (4) hour period
- Culinary Professional Fee** - \$200.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$60.00 plus tax for each additional hour after initial four (4) hour period
- Bartender Fee** - \$175.00 plus tax for up to four (4) hours. Minimum of four (4) hours per attendant. \$50.00 plus tax for each additional hour after initial four (4) hour period

Additional fees may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four hours.

Linen Service

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for booth/display tables or specialty linens. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Holiday Service

There will be an automatic additional labor fee for catering services or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

Service Times

Centerplate requires unlimited access to function rooms a minimum of 1.5 hours prior to and 1 hour post event for all seated and served services. Standard services time for food service functions are as follows:

- Breakfast Service 1.5 hours
- Lunch Services 2 hours
- Dinner Services 3 hours (excluding functions classified as gala/awards banquets).

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply.

Should your Event require extended pre or post service or stand by time or deviation from the standard set, an additional labor charge may apply.



GENERAL INFORMATION

POLICIES AND SERVICES continued

Concession Service

Appropriate operation of Concession Outlets will occur during all show hours. Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Outlet/Cart.

Guarantees

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance, based on the service selected.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance, plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability.
- Customer agrees to pay for such additional person and/or a la carte items at the same price per person or per item plus the service charge, local tax and an additional 20% surcharge.

Meal functions of 2,500 and above may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

Security

At the discretion of the Baltimore Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult your Account Manager for details.

Food and Beverage Services located in public areas such as lobby/terraces may require show management supervision to monitor accessibility to other building attendees.





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

