

# PRICING LIST

## BREAKFAST

Executive Continental	\$26
All American Breakfast Buffet	\$32
Chesapeake Breakfast Buffet	\$39
Health & Fitness	\$28

## BREAKFAST ENHANCEMENTS

Fresh Juices	\$7
Smoothie Station	\$7
Fruit Platter	\$7
Breakfast Sandwiches	\$7
Omelets Station Made to Order	\$10
Waffle Station	\$10
Crepe Station	\$10
Smoked Salmon Board	\$13

## BREAKS

Signature Coffee Break	\$6
Soft Drinks & Water	\$6
Ballpark Snacks	\$15
Ice Cream Sundae Bar	\$15
Health & Wellness	\$15
Milk & Cookies	\$15
Afternoon Tea	\$16
Celebrate Baltimore	\$17

## QUICK LUNCH

Turkey Club	\$29
Caprese Sandwich	\$29
Chicken Caesar Salad	\$29
Kale Caesar Salad	\$29
Crab Cake Sandwich	\$29
Greek Salad	\$29
Roast Beef Sandwich	\$29
18 Month Aged Prosciutto	\$29
Boxed Lunch	\$35

## LUNCH

Harbor Magic Crab Cakes	\$43
Wild Rice Crusted Salmon	\$41
Filet Mignon	\$43
Herb Chicken Breast	\$32
Chicken Chesapeake	\$41
Wild Mushroom Risotto	\$32
Grilled Vegetable Lasagna	\$32

## LUNCH BUFFETS

Assorted Sandwich	\$34
Wrap It Up Buffet	\$35
Fresh Market Sour & Salad Bar	\$36
Little Italy	\$42
Sushi & Dumplings	\$42

## HOT HORS D' OEUVRES

Mini Beef Wellington	\$7
Petite Crab Cakes	\$7
Beef Carpaccio	\$7
Maine Sea Scallops	\$7
Thai Chicken Satay	\$7
Coney Island Dog	\$7
Harbor Magic Quesadilla	\$7
Vegetable Spring Roll	\$7
Rosemary Marinated Lamb Chop	\$7
Spanakopita	\$7

## COLD HORS D' OEUVRES

Assorted Sushi	\$7
Cherry Tomato Stuffed with Mozzarella	\$7
Avocado Toast	\$7
Sake & Sea Salt Cured Salmon	\$7
Black Sesame Ahi Tuna	\$7
Endive Spears	\$7
Lobster & Shrimp Crostini	\$7

## DISPLAYS

Domestic & Imported Cheese Display	\$15
Vegetable Platter	\$13
Trio of Dips	\$13
Italian Antipasti	\$15
Maryland Seafood Station	\$42
Add Oysters	\$6
Add Lobster Tail	\$10

# PRICING LIST (CONTINUED)

## RECEPTION STATIONS

Pasta Station	\$19
Gourmet Pasta Station	\$24

## CARVING STATIONS:

Country Ham	\$18
Honey Roast Turkey	\$18
Top Round of Beef	\$18
Prime Rib	\$22
Rosemary Leg of Lamb	\$22
Grilled Beef Tenderloin	\$24

## DINNER

### GOURMET APPETIZERS \$12

Petite Crab Cakes
Smoked Salmon
Jumbo Shrimp Cocktail
Black Sesame Ahi Tuna
Blue Crab Ravioli

### ENTREES

Harbor Magic Crab Cakes	\$58
New York Strip Steak	\$55
Filet Mignon	\$62
Bone in Pork Chop	\$46
Wild Rice Crusted Salmon	\$46
Herbed Chicken Breast	\$44
Chicken Chesapeake	\$55
Wild Mushroom Risotto	\$42
Grilled Vegetable Lasagna	\$42
Roasted Potato "Boat"	\$42
Colorado Rack of Lamb	\$55
Duo of Duck	\$54

## DUAL PLATED

Braised Pork Belly & Diver Scallops	\$55
Filet Mignon & Crab Crab Cake	\$62

## BALTIMORE DESSERTS TABLE \$19

Miniature French Pastries & Petit Fours
Honey & Walnut Baklava
Mini Apple Tarts
Chocolate Truffles
Assortment of Cheesecakes
Lemon Square, Blondies, S'mores "Bar"

## DINNER BUFFETS

Health & Wellness	\$52
All American BBQ	\$55
Tribute to Maryland	\$58
Italian	\$55
Maryland Crab Feast	(Seasonal)

*Attended Stations require an Attendant fee of \$150 per Attendant*

*Bartender fees apply, one Bartender per 75 guests, \$150 per Bartender*

## BAR PACKAGES

Premium Bar	\$22
Each additional hour	\$11
Top Shelf	\$24
Each additional hour	\$12

HOST BAR, CASH BAR OR NON-ALCHOLIC BAR ARE AVAILABLE UPON REQUEST

## SPECIALTY BEVERAGE RECEPTION

Match Martini when adding to the Premium or Top Shelf Bars	\$3
Roll in Hour	\$22
Classic Cocktail Station	\$22
Cordial and Coffee Station	\$22
Champagne Cocktail Bar	\$24

## WINES FROM THE CELLAR

*Pricing based on selection per bottle*

Chardonnay
Exceptional Whites
Champagne & Sparkling Wines
Merlot
Cabernet Sauvignon
Exceptional Reds
Rose Wine