



DOUBLETREE

by Hilton™

BALTIMORE-BWI AIRPORT

Catering and Banquets
Menu

890 Elkridge Landing Rd
Linthicum, MD 21090
410-859-8400

Breakfast Buffets

Includes an assortment of Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups, and Tazo Tea Selections

Doubletree Breakfast Buffet

Fruit Kabobs
New York Style Bagels and Cream Cheese
Heart Healthy Steel Cut Oatmeal,
with an Assortment of Dried Fruits
Brown Sugar and Honey
Frittata with Asparagus, Tomato and Swiss
Cheese
Breakfast Potatoes
Chicken Sausage
\$32.00 per person

All American Breakfast Buffet

Sliced Fresh Fruit and Berries
Assorted Muffins, Cakes and Pastries
Assorted Individual Yogurts
Scrambled Eggs with Chives
Applewood Smoked Bacon
Pork Sausage
Breakfast Potatoes
\$28.00 per person

Health Smart Breakfast Buffet

Grapefruit and Orange Sections
Variety of Low Fat Muffins
Assortment of Low Fat Yogurts
Hard Boiled Eggs
Turkey Bacon **OR** Turkey Sausage
\$30.00 per person

Junior Executive Continental

Seasonal Fresh Fruit Salad
Assorted Cakes and Pastries
Creamery Butter and Fruit Preserves
\$22.00 per Person

Executive Continental

Sliced Fresh Fruit and Berries
Assorted Individual Yogurts
Assorted Muffins, Cakes and Pastries
Creamery Butter and Fruit Preserves
New York Style Bagels and Cream Cheese
\$26.00 per Person

Breakfast Enhancements

Available Only as Additions to Breakfast Buffets

Made To Order Omelets*

Diced Ham, Breakfast Sausage, Bacon,
Red and Green Peppers, Onions, Tomatoes,
Mushrooms, Baby Spinach and Cheddar Cheese
\$10.00 per Person
*Attendant Required

Pancake or Waffle Bars

Buttermilk with Butter and Warm Syrup,
Served with Assorted Toppings **OR**
Waffles with Warm Maple Syrup
\$10.00 per Person
*Attendant Required

*Attendant Fee \$100 per Attendant



All Food and Beverage is subject to a 24% taxable service charge and applicable state tax.

Breakfast Enhancements

Breakfast Sandwiches

(20 item minimum)

Croissant Sandwich with Scrambled Eggs, Ham and Cheddar Cheese

or

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

or

English Muffin Sandwich with Scrambled Eggs, Bacon or Sausage, and American Cheese

\$6.00 per Sandwich

Smoked Salmon and Bagels

Accompanied with Sliced Tomatoes,

Red Onions, Capers and

Assorted New York Style Bagels and Cream Cheese

\$10.00 per Person

Assorted Donuts

\$32.00 per Dozen



Assorted Cereals

Served with Berries, Whole and Low Fat Milk

\$6.00 per Person

Assorted New York Style Bagels

Served with Sweet, Savory and Traditional Cream Cheese

\$6.00 per Person

Yogurt and Granola Parfaits

Fruit and Honey Yogurt with Fresh Fruit and

Homemade Granola

\$9.00 per Person

Heart Healthy Steel Cut Oatmeal

with an Assortment of Dried Fruits

Brown Sugar and Honey

\$4.00 per Person



Plated Breakfast Options

Includes Pre-Set Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups, and Tazo Tea Selections

Doubletree Breakfast

Pre-Set Fresh Melon Ball Cocktail

Fresh Scrambled Eggs with Chives

Breakfast Potatoes

Applewood Smoked Bacon

\$24.00 per Person

Something Different

Brie Stuffed French Toast with Powdered Sugar & Berry Compote

Turkey Sausage

\$20.00 per Person

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The DoubleTree Brunch

25 Person Minimum

Includes an assortment of Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

Salads

Traditional Caesar Salad with Garlic Flavored Croutons
Spinach Salad with Warm Bacon Honey Dressing

Entrée Selections (Select Two)

Grilled London Broil with Au Jus & Fresh Herbs
Braised Short Ribs with Red Wine Reduction
Buttermilk Fried Chicken
Grilled Chicken Breast with Lemon and Ginger Buerre Blanc
Glazed Pork Loin with Grilled Pineapple Citrus Cherry Glaze
Herb Roasted Cod with Lemon Wine Veloute Sauce
Horseradish Crusted Salmon
Penne Pasta Primavera
Oven Baked Tomato Au Gratin

Breakfast Selections

Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon and Chicken Sausage with Broccoli Rabe
Red Skin Fried Potatoes
Waffles with Warm Maple Syrup
Fresh Fruit Kabobs
Assorted Muffins, and Pastries
New York Bagels with Cream Cheese

Vegetables & Starches (Select Two)

Seasonal Vegetable Medley
Cauliflower Gratin
Herb Roasted Potatoes
Rice Pilaf
Garlic Mashed Potatoes

Chef's Selection of Desserts and Pastries
Warm Rolls and Butter
\$47.00 per Person

Brunch Enhancements

Available Only as Additions to Brunch Buffet

Made To Order Omelets*

Diced Ham, Breakfast Sausage, Bacon, Red and Green Peppers, Onions, Tomatoes, Mushrooms, Baby Spinach and Cheddar Cheese
\$10.00 per Person
*Attendant Required
*Attendant Fee \$100 per Attendant

Assorted Beignets

\$10.00 per Person

Smoked Salmon Display

\$10.00 per Person

Assorted Mini Quiche

\$4.00 per Person

Seafood Display

Shrimp, Crab Claws and Oysters on the Half Shell with Cocktail Sauce and Wedge Lemons
\$10.00 per Person

Antipasti Platter

Assorted cheeses, Cured Meats of Salami, Prosciutto & Capicola, marinated Olives and Grilled Vegetables with Artisan Crackers
\$20.00 per Person

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Brunch Bar

\$75.00 Bartender Fee would apply to all Brunch Bar events for up to two hours of service

Bellini's

Chambord Royale, Pom-Lini, Peach, Apple, Strawberry

Mimosas

Screwdrivers

Bloody Mary's

First Hour -\$18.00 per person

Each Additional Hour -\$9.00 per person

Consumption - \$8.00 per drink



Breaks ~ Morning

Beverage Breaks

Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups, and Tazo Tea Selections
Assorted Sodas
Assorted Sports & Energy Drinks
Bottled Water

Sunrise Break

Orange, Grapefruit and Golden Peach Sections
Honey Yogurt
Cottage Cheese
Lemonade, Orange and Grapefruit Juices
\$12.00 per Person

Sweet AM Break

Whole and Mini Assorted Donuts
Freshly Brewed Regular and Decaffeinated Coffee
\$10.00 per Person
Add Danish OR Muffins for \$2.00 per Person

All Day Beverage Service

\$24.00 per person

Half Day Beverage Service

\$12.00 per person

Health Smart

Fruit Kabobs
Granola and Honey Yogurt Parfaits
Coconut Water
Assorted Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee, with and Assortment of Flavored Coffee Syrups, and Tazo Tea Selections
\$22.00 per Person

Energy Break

Assorted Veggie Display with Ranch Veggie Dip
Assorted Sports and Energy Drinks
Assorted Energy and Granola Bars
Whole Fresh Fruit
Freshly Brewed Regular and Decaffeinated Coffee, with and Assortment of Flavored Coffee Syrups, and Tazo Tea Selections
\$22.00 per Person

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Breaks ~ Afternoon

Vegetable Refresh Break

Julienne, Carrots, Celery & Zucchini in
Ranch and Tomato Shot Glasses
Roasted Pepper Herb Hummus &
Truffle Grilled Pita
Assorted Vegetable Juices
\$12.00 per Person

Sweet Chocolate

Double Chocolate Chip Cookies
Gourmet Chocolate Brownies
Variety of Candy Bars and Chocolate Treats
Chocolate Biscotti
Assorted Sodas and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee with an Assortment of Flavored Coffee
Syrups, and Tazo Tea Selections
\$20.00 per Person

Popcorn Break

Assorted Homemade Flavored Popcorn
Carmel, White Cheddar Cheese,
Old Bay, Milk Chocolate Drizzle
Assorted Sodas and Bottled Water
Iced Tea and Lemonade
\$18.00 per Person

Ballpark Break

Pigs & Blanket
Spinach & Artichoke Dip
Soft Pretzels with Cheese Sauce
Homemade Old Bay Potato Chips
Cracker Jacks
Assorted Sodas and Bottled Water
Iced Tea and Lemonade
\$22.00 per Person

Breaks ~ Enhancements

Whole Fresh Fruit

\$3.00 per Item

Fruit Kabobs with Honey Dipping Sauce

\$6.00 per Item

Melon Ball Cocktail

\$4.00 per Item

Assorted Individual Yogurts

\$4.00 per Item

Assorted Coffee Cakes

Marble, Lemon Poppy Seed
and Cranberry
\$28.00 per Dozen

Assorted Muffins and Pastries

\$36.00 per Dozen

Spinach & Feta Filled Croissants

\$36.00 per Dozen

Assorted New York Style Bagels and Cream Cheese

\$36.00 per Dozen

Assorted Energy and Granola Bars

\$24.00 per Dozen

Assorted Biscotti

\$24.00 per Dozen

Variety of Candy Bars

\$6.00 per Person

Assorted Macaroons

\$32.00 per Dozen

Assorted Donuts

\$32.00 per Dozen

Assorted Cookies

\$32.00 per Dozen

Gourmet Brownies and Blondies

\$32.00 per Dozen

Assorted Petit Fours'

\$32.00 per Dozen

Jumbo Pretzels with Cheese Dipping Sauce

\$36.00 per Dozen

Tortilla Chips with Salsa, Guacamole and Sour Cream

\$32.00 per Dozen

Vegetable Crudités

Fresh market display of
seasonal garden vegetables
with hummus, baba ganoush &
warm pita chips
\$10.00 per Person

Soda, Bottled Water, Coconut Water

\$4.00 per Item

Red Bull Energy Drinks

\$7.00 per Item

Sparkling Waters and Assorted Sports Drinks

\$5.00 per Item

Freshly Brewed Regular and Decaffeinated Coffee

\$62.00 per Gallon

Tazo Tea Selections

\$45.00 per Gallon

Lemonade, Sweet or Unsweetened Iced Tea

\$36.00 per Gallon

Juice

\$18.00 per Gallon

All Food and Beverage is subject to a 24% taxable service charge and applicable state tax.

Lunch Buffets

**Any lunch buffet can be offered after 4pm for an additional 10% of the price*
Includes Iced Tea, Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, and an Assortment of Tazo Tea Selections

It's A Wrap

Salad (Select Two)

Fruit Salad
Garden Fresh Greens and Choice of Dressing
Traditional Caesar Salad
Tomato & Mozzarella
Roasted Peppers & Mozzarella

Wrap (Select Three)

Classic Chicken Caesar
Roast Beef and Provolone
Ham and Swiss Cheese
Herbed Spiced Chicken with Cheddar Cheese
and Caramelized Onion
Corned Beef and Swiss Cheese with
Thousand Island Dressing
Grilled Vegetables with Hummus

Individual Bags of Chips
Assorted Jumbo Cookies
\$36.00 per Person

Additional Wrap Selection \$3.00 per Person
Add Daily Soup Creation \$3.00 per Person

New York Deli

Salad (Select Two)

Garden Fresh Greens and Choice of Dressing
Traditional Caesar Salad
Vegetable Farfalle Pasta Salad
Red Bliss Potato Salad

Deli Platter (Select Three)

Smoked Turkey, Roasted Beef Sirloin, Honey
Cured Ham, Corned Beef, Albacore Tuna Salad,
Cranberry Chicken Salad
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
Assorted Jumbo Cookies
\$36.00 per Person

Additional Wrap Selection \$3.00 per Person
Add Daily Soup Creation \$3.00 per Person

**New York Deli also available as prepared Sandwiches*

The Farm Table

Artisan Breads
Chicken Noodle Soup
Char Grilled Vegetable Platter with Balsamic Drizzle

Assortment of Mixed Field Greens, Spinach Leaves, Arugula & Frisee Lettuce
Market Toppings to include: Cucumbers, Baby Carrots, Artichoke Hearts, Roasted Peppers,
Sweet Red Onions, Garlic Croutons, Roasted Corn, Cherry Tomatoes, Olives, Feta, Chickpeas,
Smoked Gouda, Shaved Parmesan

Choice of Two Dressings
Baby Shrimp
Grilled Chicken
Tuna Salad
Roasted Pepper Fusilli Pasta Salad
Assorted Lemon & Fruit Bars
\$38.00 per Person

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Lunch Buffets

**Any lunch buffet can be offered after 4pm for an additional 10% of the price
25 person Minimum*

Includes Iced Tea, Soft Drinks, Freshly Brewed Regular and Decaffeinated
Coffee, and an Assortment of Tazo Tea Selections

Flavors of the Mediterranean

Minestrone Soup
Classic Romaine Caesar Salad with
Asiago Cheese
Tomato Mozzarella Salad

Grilled Chicken Breast with choice of Marsala,
Puttanesca & Francoise Sauce (Choose One)
Oven Roasted Cod with Lemon and Garlic
Garlic Parmesan Roasted Potatoes
Ciabatta Bread
Hand Filled Cannoli and Tiramisu
\$42.00 per Person

Southwestern Fiesta

Chicken Tortilla Soup
Tex-Mex Green Salad
with Cilantro Lime Vinaigrette.
Chicken and Beef Fajitas
with Flour & Corn Tortillas
Traditional Condiments
Pico De Gallo
Spanish Rice
Refried Beans
Cheddar Cheese
Guacamole and Chips
Churros
\$38.00 per Person

Fun Times

Chipotle Potato Salad
Creamy Coleslaw
Beef & Pulled Pork Sliders
Chicken Tenders with BBQ and
Honey Mustard Dipping Sauces
Corn on the Cob
Buffalo, BBQ and Teriyaki Wings
Homemade Potato Chips
Assorted Mini Desserts
\$35.00 per Person

Chesapeake Bay

Soup (Select One)

Maryland Crab
Cream of Crab
Potato Corn Chowder

Garden Fresh Greens and Choice of Dressings
BBQ Chicken
Crab Cakes with Lemons, Cocktail and
Tarter Sauce
Old Fashioned Potato Salad
Silver Queen Corn
Rolls and Warm Southern Biscuits
Apple and Blueberry Pies
\$46.00 per Person

Boxed Lunch

All box lunches include Fresh Whole Fruit, Sea Salt Potato Chips, Doubletree Cookie,
Appropriate Condiments and Bottled Water or Soft Drink

Entrees (Select Three)

Roast Beef and Monterey Jack Cheese
Smoked Turkey and Provolone Cheese
Ham and Cheddar Cheese with Honey Mustard
Grilled Chicken Breast and Cheddar Cheese
Albacore Tuna Salad Wrap
Cranberry Chicken Salad with
Tarragon Mayonnaise Wrap
Smoked Turkey Club with Applewood Smoked
Bacon and Avocado Wrap
Grilled Vegetables with Hummus Wrap

Accompaniment (Select One)

Red Bliss Potato Salad
Mini Penne Pasta with Red Pepper Vinaigrette
Creamy Cole Slaw
\$28.00 per Person

All Food and Beverage is subject to a 24% taxable service charge and applicable state tax.

Plated Lunch

All selections are served with Warm Rolls and Butter, Chef's Selection of Dessert Includes Iced Tea, Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, and an Assortment of Tazo Tea Selections

Entrée Salads

\$25.00 per person

Add a Cup of Our Daily Soup Creation for \$3.00 per person

Chicken Caesar Salad

Crisp Romaine, Asiago Cheese and Garlic Crostini

Classic Cobb Salad

Crisp Greens with Kalamata Olives, Bleu Cheese Crumbles, Vine Ripened Tomatoes
Grilled Chicken

Baby Spinach Salad

Grilled Chicken, Sundried Cranberries, Walnuts and Bleu Cheese Crumbles
With Balsamic vinaigrette

Entrée Options

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

Sliced Beef Tenderloin

Beef Tenderloin in Mushroom Wine Sauce
Herb Roasted Fingerling Potatoes
Baby Carrots
Grilled Asparagus
\$42.00 per Person

Rosemary Grilled Chicken

Boneless Chicken Breast with Lemon and
Ginger Infused Butter Sauce
Herb Roasted Fingerling Potatoes
Seasonal Vegetables
\$34.00 per Person

Braised Short Ribs

Slow Roasted Short Ribs
Roasted Carrots in Garlic Demi-Glace
Herb Roasted Fingerling Potatoes
\$38.00 per Person

Chicken Piccata

Pan Seared Chicken Breast with Lemon Butter
Caper Sauce on a bed of Angel Hair Pasta
Seasonal Vegetables
\$34.00 per Person

Pan Roasted Salmon

Roasted Fillet of Salmon with Dijon Mustard
Cream Sauce
Garlic Mashed Potatoes
Seasonal Vegetables
\$38.00 per Person

Traditional Farfalle Primavera

Bowtie Pasta Tossed with Sautéed Asparagus,
Sundried Tomatoes and Vodka Cream Sauce
\$28.00 per Person

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Meeting Packages

Executive Meeting Package

Executive Continental

Assortment of Chilled Fruit Juices
Sliced Fresh Fruit and Berries
Assorted Individual Yogurts
Assorted Muffins, Cakes and Pastries
Creamy Butter and Fruit Preserves
New York Style Bagels and Cream Cheese
Freshly Brewed Regular and Decaffeinated
Coffee with an Assortment of Flavored
Coffee Syrups, and Tazo Tea Selections

Mid-Morning Break

Assorted Granola Bars
Lemonade and Iced Tea
Freshly Brewed Regular and Decaffeinated
Coffee with an Assortment of Flavored
Coffee Syrups, and Tazo Tea Selections

Buffet Lunch

Selection of It's A Wrap or New York Deli

Afternoon Break

Assorted Fresh Baked Cookies
Gourmet Chocolate Brownies and Blondies
Individual Bags of Potato Chips, Pretzels
and Popcorn
Assorted Sodas and Bottled Water
Lemonade and Iced Tea
Freshly Brewed Regular and Decaffeinated
Coffee with an Assortment of Flavored
Coffee Syrups, and Tazo Tea Selections

\$85.00 per Person

Meeting Planner Package

Junior Executive Continental

Assortment of Chilled Fruit Juices
Whole Fresh Fruit
Assorted Cakes and Pastries
Creamy Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated
Coffee with an Assortment of Flavored
Coffee Syrups, and Tazo Tea Selections

Mid-Morning Break

Assorted Granola Bars
Lemonade and Iced Tea
Freshly Brewed Regular and Decaffeinated
Coffee with an Assortment of Flavored
Coffee Syrups, and Tazo Tea Selections

Afternoon Break

Assorted Fresh Baked Cookies
Gourmet Chocolate Brownies and Blondies
Individual Bags of Potato Chips, Pretzels
and Popcorn
Assorted Sodas and Bottled Water
Lemonade and Iced Tea
Freshly Brewed Regular and Decaffeinated
Coffee with an Assortment of Flavored
Coffee Syrups, and Tazo Tea Selections

\$48.00 per Person



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Cocktail Party

20 person Minimum



Choice of Two Stationed Hot or Cold Hors d'oeuvres
Vegetable Crudites Display
International and Domestic Cheese Display
Fresh Fruit Display
Chef's Choice Dessert Display
Assorted Sodas
Freshly Brewed Regular and Decaffeinated Coffee
with an Assortment of Flavored Coffee Syrups,
And Tazo Tea Selections

\$36.00 per Person

Add 90 Minute Open Bar

\$56.00 per Person

Cocktail Hour Stationary Displays

International and Domestic Cheese

International and Domestic Cheese Selections,
Gourmet Crackers and Rustic Baguettes
Fresh Berry Garnish
\$14.00 per Person

Crudités

Fresh Market Seasonal Vegetables
House made dips and Hummus
\$11.00 per Person

Charcuterie Board

Salami, Capicola, Gherkin Pickles, Chef's
Choice of Cheeses, Dried Fruit, Flavored Chut-
ney and Herb Crostini
\$16.00 per Person

Trio Bruschetta Bar

Traditional
Mushroom & Fresh Herbs
Roasted Pepper & Goat Cheese
Served with Herb Crostini
\$16.00 per Person

Fresh Fruit

Seasonal Fresh Fruit
Honey Yogurt Dipping Sauce
\$12.00 per Person

Seafood Bar

Cocktail Shrimp, Lump Crab Cakes,
Oysters on the Half Shell
Chilled Garlic Mussels and Clams
Cocktail Sauce and Lemon Wedges
Gourmet Crackers
\$26.00 per Person

Dessert Bar

Brownies and Blondies
Lemon Bars, Petit Fours
Miniature Pastries and Cupcakes
Cookies
\$14.00 per Person

Cupcake Station

Assorted Vanilla, Chocolate, Red Velvet,
Lemon, Raspberry and Peanut Butter Cupcakes
\$18.00

**company logo cupcakes available at market
price. Need 2 weeks advanced notice*

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Hors d'oeuvres

All Hors d'oeuvres are priced per 50 pieces and include Butler Charge

Chicken Wings or Tenders

With Dipping Sauce
\$175

Beef or Pork Sliders

\$200

Cocktail Meatballs

\$125

Beef Tenderloin Kabob

with Peppers & Onion
\$225

Cheese Steak Spring Rolls

With Cheddar Cheese Dipping Sauce
\$175

Chicken Empanadas

\$175

Moroccan Lamb Kabob

\$175

Mini Chicken or Beef Wellington

\$200

Thai Chicken Satay

With Peanut Dipping Sauce
\$200

Roasted Turkey & Vegetable Cobbler

\$175

Traditional Tomato & Garlic Bruschetta

On a Crostini
\$125

Tomato Caprese Skewers

\$125

Jumbo Shrimp Cocktail

\$175

Spinach and Feta Spanakopita

\$200

Vegetable Spring Rolls

With Sweet & Spicy Dipping Sauce
\$200

Vegetable Samosas

\$150

Roasted Root Vegetable Kabob

\$150

Raspberry and Brie

In Crispy Phyllo
\$175

Fig & Goat Cheese Flatbread

\$150

Bacon Wrapped Scallops

\$200

Mini Crab Cakes

With Old Bay Remoulade
\$200

Coconut Shrimp

With Sweet Chili Sauce
\$200

Shrimp Kabob

\$200

Sesame Tuna

With Wasabi Aioli
\$175

Mini Turkey or Ham Sandwiches

\$150

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Cocktail Hour Action Station

Attendant Fee of \$100 per Station Required
25 Person Minimum

Roasted Turkey Breast

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

Beef Tenderloin

Served with Creamy Horseradish Sauce
Country Grain Mustard
Cocktail Rolls and Butter
\$24.00 per Person

Honey Cured Ham

Served with Grilled Pineapple
Sweet Cherry Tart Reduction Sauce
\$15.00 per Person

Pasta Plus

Tortellini, Farfalle and Penne Pastas

Select Two Sauces

Marinara, Alfredo, Pesto, Vodka Cream

Select Two Accompaniments

Grilled Chicken, Spicy Sausage,
Mushrooms, Caramelized Onions,
Chopped Tomato, Spinach, Peas & Fresh Herbs
Served with Shaved Parmesan Cheese
Dinner Rolls and Butter
\$18.00 per Person

Herb Roasted Prime Rib

Served with Creamy Horseradish Sauce
Rosemary au Jus
Cocktail Rolls and Butter
\$24.00 per Person

Sliders and More

Pulled Pork with Picked Red Onion
Kobe Beef Burgers with Jack Cheese
Crispy Chicken with Honey Mustard Aioli
Served with Coleslaw and
Traditional Accompaniments
\$18.00 per Person

Asian Flavors

Select Two Entrees

Teriyaki Beef, Sweet & Sour Chicken,
Garlic Shrimp

Served with Bok Choy, Snow Peas, Broccoli, Red
Peppers, Mushrooms, Bean Sprouts, Water
Chestnuts

Jasmine Rice

Fortune Cookies

\$18.00 per Person



All Food and Beverage is subject to a 24% taxable service charge and applicable state tax.

Dinner Buffets

25 person Minimum

Includes Iced Tea, Lemonade, Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, and an Assortment of Tazo Tea Selections

Design Your Own

Salad (Select Two)

Traditional Caesar
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
Red Bliss Potato Salad

Entrees (Select Two)

Grilled Citrus Chicken
Herb Roasted Chicken Breast
With Au Jus
Panko Crusted Chicken Breast
With Parmesan Cream Sauce
Baked Cod with Fennel, Sundried Tomatoes,
Black Olives with Dill Sauce
Herbed Sliced Beef Tenderloin
With Mushroom Onion Demi-Glace
Grilled London Broil
With Sweet Peppers and Herbs Sautee
Pasta Primavera with Oil & Garlic Sauce

Accompaniment (Select Two)

Seasonal Vegetable Medley
Sautéed Green Beans with Lemon Garlic
Steamed Broccoli & Cauliflower
Yukon Gold Potato Wedges
Garlic Mashed Potatoes
Vegetable Rice Pilaf
Herbed Vegetable Orzo

Chef's Selection of Freshly Prepared Desserts
\$52 per Person

*Additional Selection of Entrée
\$5.00 per Person

*Additional Maryland Crab Cakes
\$8.00 per Person

Summer BBQ Feast

Salad (Select Two)

Traditional Caesar
Garden Fresh Greens and
Choice of Dressings
Seasonal Fresh Fruit
Vegetable Orzo Salad
Tomato, Mozzarella and Basil Salad

~Entrees (Select Two)~

Angus Grilled Beef Burgers
Bratwurst Links
Grilled Chicken Breast
Baked Salmon with Tropical Fruit Salsa
Fried Chicken
Grilled Pork Tenderloin
with House made Orange BBQ Sauce
Grilled London Broil with Sweet Peppers and
Herbs Sautee

Accompaniment (Select Two)

Oven roasted Zucchini and Squash Medley
Sautéed Green Beans with Lemon Garlic
Buttered Corn on the Cob
Steamed Broccoli
Macaroni and Cheese
Yukon Gold Potato Wedges
Scalloped Potatoes with Cheese

Chef's Selection of Freshly Prepared Desserts
\$42 per Person

*Additional Selection of Entrée
\$5.00 per Person

*Additional Maryland Crab Cakes
\$8.00 per Person

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Dinner Buffets

25 person Minimum

Includes Iced Tea, Lemonade, Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, and an Assortment of Tazo Tea Selections

Asian Buffet

Egg Drop Soup

Baby Spinach, Wilted Egg in Vegetable Broth

Oriental Salad

Trinity of Bell Peppers, Mushrooms, Snow Peas
Nappa Cabbage with Mandarin Orange Sesame Ginger Dressing

Sweet and Sour Chicken

Roasted Chicken, Stir-Fry Vegetables

Beef & Broccoli

Tender Beef Broccoli Crowns in Sesame Teriyaki Sauce

Vegetable Fried Rice

Spring Rolls

Asian Rolls

Fortune Cookies

\$36 per Person



Didn't see exactly what you were looking for?

Let our Chef customize a menu specifically for your event

Contact your Catering Manager for more information

All Food and Beverage is subject to a 24% taxable service charge and applicable state tax.

Plated Dinners

All selections are served with Garden Salad, Caesar Salad or Baby Spinach with Blue Cheese Salad, Appropriate Accompaniments, Warm Rolls and Butter, Chef's Selection of Dessert Includes Iced Tea, Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, and an Assortment of Tazo Tea Selections

Chicken Piccata

Boneless Chicken Breast on a bed of Angel Hair Pasta with Lemon Caper Butter Sauce
Seasonal Vegetables
\$39.00 per Person

Chicken Marsala

Boneless Chicken Breast served with Marsala Wine Sauce
Roasted Yukon Gold Potatoes
Seasonal Vegetables
\$41.00 per Person

Pan Roasted Salmon

Roasted Fillet of Salmon with Dijon Mustard Cream Sauce
Garlic Mashed Potatoes
Seasonal Vegetables
\$44.00 per Person

Beef Tenderloin

Pan Seared or Grilled filet of beef with Sundried Tomatoes, Black Olives, Wilted Leeks, Braised Fennel
Herb Roasted Fingerling Potatoes
Garlic Demi-glaze
\$46.00 per Person

Chesapeake Bay Rockfish Imperial

Wild Caught Rockfish Filet topped with Imperial Crab
Shallot Corn Polenta
Seasonal Vegetables
\$48.00 per Person

Portabella Napoleon

Grilled Portabella Mushrooms, Zucchini, Squash and Red Peppers
Baby Spinach
Roasted Tomato Coulis
\$38.00 per Person

New York Strip Steak

10oz Grilled New York Steak topped with Crumbled Bleu Cheese
Au Gratin Potatoes
Chef's Vegetables
\$52.00 per Person

Grilled Pork Tenderloin

Peppercorn Encrusted, served with a Tropical Fruit Demi-Glas
Mashed Sweet Potatoes
Seasonal Vegetables
\$39.00 per Person

Maryland Crab Cake

Two 4oz Jumbo Lump Crab Cakes With Spicy Cajun Remoulade
Basmati Rice
Broccolini
\$54.00 per Person

Chicken and Salmon Duet

Herb marinated Grilled Chicken
Pan Seared Atlantic Salmon Fillet with Lemon Buerre Blanc
Jasmine Rice
Seasonal Vegetables
\$49.00 per Person

Filet and Crab Duet

Petite Filet of Beef in Red Wine Demi-glaze
Jumbo Lump Maryland Crab Cake with Spicy Cajun Remoulade
Yukon Mashed Potatoes
Honey Glazed Carrots & Broccolini
\$58.00 per Person

All Food and Beverage is subject to a 24% taxable service charge and applicable state tax.

Beverage Service

Bartender Fee required for all bars

\$125.00 per Bartender for up to 4 hours of Service

Platinum Bar

Titos Vodka, Bacardi Superior Rum, Captain Morgan Rum, Tanqueray Gin, Jose Cuervo Especial Tequila, Crown Royal Whiskey, Makers Mark Bourbon, Jack Daniels Whiskey, Chivas Regal Scotch, and Hennessy VS Cognac

Gold Bar

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

All Bars Include

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

We are proud to offer an Excellent Selection of Wines in addition to our House Offerings. Please ask your sales manager for a copy of our current wine list. Would you like something different on your bar to make it more your style? Just ask and we will be happy to customize.

Host Bar

Price does not include taxes or Service Charge

Bartender Fee waived for Open bar with 25 guests minimum and 2 hours of service.

Host Open Bar First Hour

Platinum Bar - \$20 per Person

Gold - \$18 per Person

Beer, Wine & Soda - \$15 per Person

Host Open Bar Each Additional Hour

Platinum - \$10 per Person

Gold - \$9 per Person

Beer, Wine & Soda - \$8 per Person

Host Consumption Bar

Platinum Brands - \$9.00 per Drink

Gold Brands - \$8.00 per Drink

House Wine - \$7.00 per Drink

Domestic Beer - \$5.00 per Drink

Imported Beer - \$6.00 per Drink

Soft Drinks - \$3.00 per Drink

Cash Bar Pricing

Price does not include Service Charge

Platinum Brands - \$10.00 per Drink

Gold Brands - \$9.00 per Drink

House Wine - \$8.00 per Drink

Domestic Beer - \$6.00 per Drink

Imported Beer - \$7.00 per Drink

Soft Drinks - \$4.00 per Drink



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DOUBLETREE
by Hilton™

BALTIMORE-BWI AIRPORT

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