

2020 Event Menus

Lord Baltimore Hotel

All Food and Beverage Pricing is subject to 24% taxable
service charge and appropriate Maryland taxes

Information and Policies

Please contact your catering or conference services manager

Additional power

May be required for entertainment, applicable fees will apply

Bar policies

\$175.00 bartender (1 per 75 guests)

\$175.00 cashier (Cash bars require cashier)

Cash or Hosted Bars have a minimum spend of \$400.00

Coat check

Please inquire pricing regarding coat check for private functions

Fire detail

Diagrams required by the City of Baltimore for any events with exposed flames

Labor fees (if applicable)

Housemen or engineers at \$75 per hour

Food station chef/attendant \$175.00 (1 per 50 guests)

Raw bar shucker \$200 per event, no more than 3 hours

Parking

Please inquire pricing regarding Valet and self-parking

Menu Guidelines

Final guarantee required no later than 72 hours prior to event

Displays and stations will be prepared for the guaranteed guest count

Buffets require 25 or more guests. Less than 25 guests, surcharge of \$150.00

Upon request, Hotel will set tables and chairs up to 5% over the event guarantee

Payment Guidelines

Payment is required 10 days prior and final payment based on actual attendance or guarantee number whichever is greater

A credit card authorization form is required to be on file for all events

Service charge and taxes

24% taxable service charge

20% Baltimore city parking tax

9% Maryland state alcohol tax

6% Maryland State tax

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Breakfast Packages

LB Continental Tier I

Coffee and Assorted Teas
Chilled bottled Juices
Assorted Muffins and Pastries
Seasonal Fruit Display with Yogurt Dipping Sauce
\$24

LB Continental Tier II

Coffee and Assorted Teas Chilled Juices
Assorted Display of Pastries to include Scones, Croissants, Muffins, Sliced Quick Breads
Bagels with Assorted Spreads and Whipped Butter Seasonal
Fruit Display
Selection of Cereals with Whole, 2% and Skim Milk
\$28

LB Healthy Start Continental

Coffee and Assorted Teas
Assorted Bottled Juices and Vitamin Waters
Yogurt Parfait Bar
Oatmeal
Selection of Cereals with Whole, 2% and Skim Milk Bagels with
Assorted Spreads and Whipped Butter Bran Muffins and Walnut
Raisin Bread
Diced Seasonal Fruit with Yogurt Dipping Sauces and House made Granola
\$29

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AM Enhancements

Breakfast Biscuits- Egg and Cheese, Bacon Egg and Cheese, Sausage Egg and Cheese
\$9 person

Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled Egg, Capers,
Tomatoes, Dill Crème Fraiche
\$16 person

Smoothie Station
\$8 person

Assorted Bottled Water and Juices
\$5 each

Whole Fresh Fruit to include Apples, Oranges and Bananas
\$3 each

Frittata
\$7 person

Bacon or Sausage
\$6 person

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Breakfast Buffets

To include selection of chilled juices, coffee, and hot teas

Priced Per Person

The All American Breakfast

Assorted Donuts, Pastries, Muffins

Pullman White, Whole Grain and Sourdough Toast with Whipped Butter and Preserves Scrambled Eggs

Thick-cut Applewood Smoked Bacon Logan's Breakfast Sausage Breakfast

Potatoes

Seasonal Fruit Display

\$28

LB workout

Fresh fruit display

Warm Power grains- Farro quinoa amaranth

Toppings include dried fruit, nuts and soy berries, goji berries, cacao nibs

Greek Yogurt

Seasonal Vegetable Frittata

Pomegranate and v8juice

Kombucha

Green and red house made smoothies

\$40

Charm City Breakfast

Assorted Danish, Pastries, Muffins and Croissants

Breakfast Sandwiches to include:

Egg and Cheese on a Biscuit Bacon Egg

and Cheese on a Croissant

Chicken apple Sausage, Egg, Cheddar and Potatoes in a wrap

House Made Granola

Individual Yogurts

Cubed Fruit with Yogurt Dipping Sauces

\$34

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Breakfast Buffets (cont'd)

To include selection of chilled juices, coffee, and hot teas

Priced Per Person

LB Downtown

Assorted Fruit Filled Danish, Muffins, Pastries and Croissants

Chef Attended Omelet Station to Include Eggs and Egg Whites, Spinach, Peppers, Onions, Bacon, Scallion,

Tomatoes, Cheddar Cheese, Ham, Asparagus

Scrambled Eggs

Thick-cut Applewood Smoked Bacon Logan's

Breakfast Sausage Herbed Breakfast

Potatoes Sliced Seasonal Fruit Display

Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled Egg, Capers, Tomatoes, Dill

Crème Fraiche

Bagels with Cream Cheese

Pullman White, Whole Grain and Sourdough Toast with Whipped Butter and Preserves

\$46

Omelets station attendant fee applies

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Buffet Enhancements

Brioche French Toast to include Strawberries, Blueberries, Nutella, Maple Syrup,
Whipped Butter

\$8

Buttermilk Pancakes to include Warm Berry Compote, Nutella, Maple Syrup, Whipped
Butter

\$8

Omelets Station- Chef Attended with Assorted Toppings

(Requires \$175 attendant fee) 15

Belgian Waffle Station- Chef Attended with Assorted Toppings

\$16

House Cured or Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled
Egg, Capers, Tomatoes, Dill Crème Fraiche

\$16

Bagels with Assorted Spreads and Whipped Butter

\$5

Yogurt Parfait Bar to include House Made Granola, Selection of Berries and Dried Fruits,
Honey, Agave Syrup

\$7

Sliced Quick Breads

\$4

Bacon Station

Whole pork belly sliced to order. Includes candied bacon skewers. (Requires \$175 attendant fee)

\$6

Individual Dry Cereals

\$5

Scrambled Eggs

\$6

Oatmeal

\$5

Breakfast sandwiches

\$8

Priced Per Person

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A La Carte Breakfast Offerings

All A La Carte Breakfast offerings include an appropriate side, croissants for the table, freshly brewed coffee and decaffeinated coffee, a selection of tea, and juices

Priced Per Person

Farm Fresh Scrambled Eggs, Bacon, Herbed Breakfast Potatoes

\$29

Brioche French Toast, Fruit Compote

\$29

Eggs Benedict with Herbed Breakfast Potatoes

\$34

Eggs Chesapeake with Herbed Breakfast Potatoes

\$38

Spinach Frittata- Spinach, Tomatoes, Goat Cheese with Herbed Breakfast Potatoes

\$30

Traditional Quiche Lorraine or Florentine with Side of Fruit

\$32

Chilled quinoa bowl with yogurt and assorted berries

\$22

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A La Carte Breaks

Beverages

Coffee / Decaffeinated Coffee / Hot Tea - \$80/Gallon

Orange / Cranberry / Grapefruit Juices - \$40/Gallon

Iced Tea - \$40/Gallon

Soft Drinks / Bottled/boxed Water \$5 Each

Gatorade - \$6 Each

Red Bull (Regular and Sugar Free) - \$7 Each

Local Kombucha - \$6 Each

Bakery

Assorted Bagels and Cream Cheese

\$48/Dozen

Scones with Preserves and Butter

\$48/Dozen

Muffins / Croissants / Danish

\$48/Dozen

Sliced Breakfast Breads

\$40/Dozen

LB Bakery cookie jar: 3oz cookies; sold by the dozen. Choose from: spiced ginger, oatmeal raisin, chocolate chunk, sugar, peanut butter, snicker doodle
\$39 a dozen

Gourmet American cookie jar: 3oz cookies; sold by the dozen. Choose from: Nutella and hazelnut, Almond joy coconut macaroons, chocolate chunk and walnut, S'mores, Pecan sandies, chocolate trio cookies (dark, milk, white), decorated seasonal holiday or occasion cut out cookies (royal icing)
\$39 a dozen

European Tea cookies: small variable size; choose from: tuile, linzer, speculoos, palmier, Russian tea cookies, financier, sable Breton, Viennese, biscotti, langues de chat
\$24 a pound

Assorted bar cookies: sold by the dozen. Lemon, key lime, sunset, blondies, brownies, walnut brownies (GF), Hello Dollies.
\$40 a dozen

Blondies and brownies

\$3.50 each

Walnut Brownies (GF)

\$4.50 each

Dulce de Leche Salted Deluxe Pecan Brownie, Lemon, Key Lime, and Sunset
\$6 each

French Macarons various flavors

\$1.75 each

House made trail mix

\$12 a pound

Spiced maple soy snack mix

\$10 a pound

A La Carte Breaks

THEMED BREAKS

Priced Per Person

Camden Yards

Cracker Jacks, Pretzel bites with Cinnamon and Sugar, Mini poppyseed dogs with beer mustard dipping sauce, Soft drinks and bottled water

\$29

Baltimore Native

Individual Utz Old Bay Chips

Red velvet cupcakes and Berger style cookies

Crab Dip with crostini and toasted Pita

Soft drinks and bottled water

\$32

Chocoholics

Chocolate Chip and Double chocolate chip cookies

Assorted Hersheys Candy Bars

Chocolate dipped strawberries

Coffee tea Hot Cocoa with Marshmallows and bottled water

\$25

The Everyman

House popped popcorn with assorted toppings

An assortment of movie candy

Soft drinks and bottled water

\$29

Healthy Trails

House made trail mix

Chef Donna's Asian style snack mix

Crudites with Black Bean Hummous

Flavored and plain seltzers and bottled water

\$25

Dip It

Toasted pita and crostini

Lemon Pepper potato chips

Soft drinks and bottled water

With Maryland crab dip \$32

or With Spinach artichoke dip \$29

A La Carte Breaks

Priced Per Person

Brain Boost

Kind Bars

Granola Bars

Spicy Mixed nuts

A selection of seasonal hand fruit

Fiji Water La Croix assorted seltzers and local Kombucha

\$35

Mid-Morning Pick Me Up

A selection of house made pound cakes

Coffee, Tea, Fruit Infused water

\$18

Afternoon Alert

Chocolate Chip Cookies

Blondies

Soft drinks, coffee, tea

\$18

Afternoon Alert 2

Fruit Skewers

Vanilla mint yogurt dipping sauce

Soft drinks, coffee, tea, flavored seltzers

\$22

A La Carte Breaks

Snacks

Individual Cubed Fruit Bowls

\$8 Each

Whole Seasonal Fruit

\$25 Dozen

Yogurt Parfaits

\$6 Each

Individual Vegetable Crudit 

\$5 Person

Pita Chips & Hummus

\$10 Person

House Made Chips & Dip

\$6 Person

Tortilla Chips & Salsa

\$7 Person

Kind Bars

\$4 Each

Nature Valley Granola Bars

\$3 Each

Artisanal Cheese Display

\$16 Person

House made Old Bay Chips
and Onion Dip

\$6 Person

Movie Candy

\$3 Each

LORD BALTIMORE HOTEL

est. 1928

Buffet Selections

Lexington Market Deli

Field Green Salad with Two Dressings
Penne Pasta Salad with Roasted Vegetables, Oven Cured Tomatoes, Parmesan Cheese
Market Display of Roast Beef, Ham, Turkey
Grilled Vegetable platter
Mayonnaise, Mustard, Horseradish Sauce
Sliced Domestic Cheeses
Cole Slaw, Relish Tray
Assorted Sliced Pullman
Loaves and sandwich rolls
Lettuce Leaves
(Gluten Free available)
Seasonal Fruit Salad
Cookies, Brownies and Blondies
\$39

Fells Point Submarine Sandwich Buffet (Minimum 40 people)

Mesclun Greens with Shaved Carrots, Cucumbers, Tomatoes, Candied Pecans, Green
Goddess Dressing
Herbed Potato Salad and Cole Slaw
5' turkey Sub with Cheddar Cheese, Lettuce, Tomato, Sub Dressing
5' Italian sub with Provolone Cheese, Lettuce, Tomato, Sub Dressing
5' Grilled Veg and hummus sub
Mayonnaise, Mustard, Horseradish Sauce
Seasonal Fruit Salad
Cookies, blondies and
brownies
\$48

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Little Italy Buffet

Caesar Salad with Chopped Romaine, Shaved Parmesan, Brioche Croutons, Cherry Tomatoes, Traditional Caesar Dressing

Tomato Mozzarella Display with Basil, Olive Oil and Balsamic Glaze*

(*Available summer only with local tomato \$4 extra per person)

Roasted vegetable antipasto with olives (add Italian meats \$5 per person)

Chicken Piccata with Oven Cured Tomatoes, or Classic Chicken Parmesan

Pan Roasted Atlantic Cod, Lemon and Herb, Pinot Grigio broth

Your choice of Spinach and Ricotta, Beef, or mushroom ravioli

with Classic Marinara or Alfredo

Seasonal Vegetable du Jour

Garlic Bread and Herbed Focaccia

Cannolis and Tiramisu

\$56

Highlandtown Latin Buffet

Black Bean and Corn Salad with Scallions, Radishes, Queso Fresco, Chili Lime Aioli

Romaine Hearts with Oven Roasted Cherry Tomatoes, Parmesan Cheese, Sliced Red Onion, Cilantro and Chipotle Ranch

Spicy gazpacho with shrimp (summer)

Chicken tortilla (winter)

Grilled Flank Steak with Chimichurri, Chili Spiked Yukon Gold Fingerling Potatoes, Grilled Yellow Onions

Tortilla Dusted Tilapia with Cilantro and Lime

Coconut Rice

Chips and Guacamole

Seasonal Vegetable du Jour

Churros and coconut pineapple cupcakes

\$62

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Park Avenue Asian Buffet

Chilled Soba Noodle Salad with Toasted Sesame, Slivered Radishes, Scallion, Spicy
Peanut Dressing

Iceberg salad with Carrots, pickled onions, cucumber and ginger miso dressing

General Tso's Chicken with Asian Green Beans

Sautéed Baby Bok Choy

Beef and Broccoli in Garlic Sauce

Vegetable Lo Mein OR Vegetable Fried Rice

Steamed White or Brown Rice

Almond cookies

Seasonal fruit

\$59

Inner Harbor Buffet

Maryland Crab Soup (Choose Tomato or Creamy Base)

Field Green Salad with Carrot Snap peas Red Onion, Old Bay

Croutons

Cucumber and Tomato Salad with Basil Vinaigrette

Maryland Crab Cakes with Corn relish, Spicy Remoulade and Cocktail Sauce

Eastern Shore Fried Chicken

Our 5 cheese Mac and Cheese

Corn Bread served with Whipped Butter and Apple Butter

Red velvet cupcakes

\$72

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Build your own salad bowl

A display of Mixed Greens, Romaine, arugula and kale served with artisanal rolls, Grilled Lemon Thyme Chicken, Grilled Flank Steak or Old Bay Shrimp Sliced Roasted vegetables, carrots red onion tomato peas cucumber corn radish cheddar and shaved Parmesan cheeses, hard boiled eggs, broccoli, bacon bits house made old bay croutons, chickpeas and olives

Shortbread and fruit display
\$35 per person

Build your own Asian bowl

Soba, Lo Mein, Brown or white rice, General tso chicken OR Teriyaki Beef, stir fried veggies, bean sprouts, snow peas, shredded carrots, pickled red onions, corn, broccoli, peanuts Cilantro, baby shrimp, zucchini yellow squash, chefs seasonal veg selection
Almond cookies, fruit display
\$34 per person

Build your own taco bar

Ground beef, Chicken, Portobello mushroom, peppers and onions, soft and crunchy taco shells, olives,
Tomato, guacamole, pico di gallo, black beans, shredded cheddar, sour cream, shredded lettuce, Romaine salad with queso fresco and chipotle ranch
Churros with dipping sauces
\$45 per person

Dessert Options

Assorted Verrines
2oz Shooters

Choose from: key lime-coconut, mango-coconut, vanilla strawberry, raspberry white chocolate, pistachio milk chocolate, Arborio rice pudding, passion fruit dark chocolate, chocolate mousse (these are available GF)

Small cakes (petit fours size and style) choose from: opera, tiramisu, almond raspberry, chocolate crunch, red velvet, equator, edelweiss

Tartlettes: Key lime, chocolate pecan, ganache, fruit and crème patisserie, lemon meringue, pear frangipane, fruit crumble, cheesecake

\$3 each

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Hot Hors D'oeuvres

\$4 Per Piece

Latkes with Dill Crème Fraiche or Apple Sauce
Gourgeres
Spanakopita
Mini Quiche
Chicken Yakatori
Mini Chicken and Cheese Quesadilla
Mini Pizza
Poblano Corn Fritters
Mini Dogs in poppyseed pastry
Vegetable Spring Rolls
Mini Empanadas
Flash fried cauliflower curry coconut dipping sauce

\$5 Per Piece

Scallop Wrapped in Bacon with Spicy Marmalade
Boneless Korean fried chicken bites
Mini Chicken and waffle bites
Blackened Shrimp with Cheesy Grit Cake, Creole Tomato Coulis
Fried Oyster Slider with Cole Slaw and Remoulade
Asian Short Rib Pot Pie
Beef Satay
Coconut Shrimp with Mango Chutney
Shrimp Cocktail, Cocktail Sauce
Angus beef slider, smoked cheddar, house made berry bbq

\$6 Per Piece

Sesame Crusted Seabass Skewer with Pepper
Mini Crab Cakes with Spicy Remoulade
New Zealand Lamb Chops with Mint Demi
Beef Wellington Bites
Seared salmon sliders with wasabi aioli and fried leeks
Rockfish sliders with spicy mayo and Asian Slaw
Mini Salmon cakes with Lemon Aioli

(Minimum of 25 pieces each)

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Cold Hors D'oeuvres

\$5 Per Piece

Bruleed Goat Cheese and Bacon Jam in mini pastry
Shaved Country Shaved Ham on mini cheddar biscuit, Cherry Compote
Shrimp salad with micro dill on ruby endive
Tomato Bruschetta, Basil tart, Balsamic Reduction
Veggie Poke in mini cone

\$6 per piece

Spicy Gazpacho with Baby Shrimp Shooter
Sesame Tuna Tartar, Wasabi Aioli, Sesame cone
Salmon rillettes on rye crostini, frizzled leeks
Beef Carpaccio, Garlic Crostini, Fried Capers, Horseradish Aioli
Duck Prosciutto and Melon in Filo Cup
House Cured Salmon on pumpernickel crostini, Himalayan salt,
butter, micro dill
Tuna Poke in mini cone

(Minimum of 25 pieces each)

Cold Displays and Action Stations

Sliced Seasonal Fruit Display

Sliced Honeydew, Cantaloupe, Pineapple, Red and White Grapes, Assorted Berries
\$10 per person

Crudité

Assorted Garden Vegetables served with Red Pepper Hummus and Creamy
Dill Dipping Sauce
\$11 per person

Domestic and Imported Artisanal Cheese Display

Display of Assorted Cheeses Featuring Local, National and Cheeses from Around the
Globe, Crostini and a Selection of Water Crackers
\$14 per person

Charcuterie and Cheese

Domestic Cured Meats and Cheeses, Seasonal Conserves, Dried Fruits and Nuts, House
Mustard and Crostini and a Selection of Water Crackers
\$22 per person

Grilled Veggies

A selection of grilled seasonal vegetables served with pesto and crostini
\$10 per person

Action Stations

Stations require One Attendant Fee per 100 guests

Bounty of the Chesapeake

Seafood Display to include Mussels, Shrimp, Cured Salmon, Shucked
oysters and crab claws (seasonal selection)
Oyster Shucker providing Freshly Shucked Oysters and Clams with Cocktail Sauce,
Lemon, Tabasco and Mignonette (Shucker \$200 supplement)
\$34 per person

Sushi Display

Assortment of Seafood and Vegetable Sushi, Sashimi and Rolls Hand Formed served with
Soy Dipping Sauce, Wasabi and Pickled Ginger
\$30 per person

(Minimum of 25 guests for all stations)

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Pasta Station

Chef Attended Sauté Station Serving Tortellini, Cavatappi, Orecchiette with Spinach and Marinara, Cremini Mushrooms and Vodka Sauce and Pancetta, Peas and Carbonara
Sauce Served with Garlic Bread
\$21 per person

Dumpling and Bun station

Includes three dumpling choices displayed in bamboo baskets served with pork buns and dipping sauces,
\$28 per person

Fried Rice Station

Includes a white and brown rice shredded pork and chicken, Sweet and sour, Sweet Chili and char siu sauce, a selection of Asian vegetables and crunchy rice noodles (can be vegan or vegetarian)
\$25 per person

Carving Stations

Stations to include One Attendant Fee per 100 guests, \$175

Oven Roasted Turkey
Assorted Silver Dollar Rolls, Dijon Mustard, Mayonnaise
and Cranberry Compote
\$20 per person

Honey Glazed Ham
Assorted Silver Dollar Rolls, Whole Grain Mustard,
Dijon Mustard, Citrus Glaze
\$20 per person

Salt Crusted Rockfish
Lemon and Herb, Seasonal fruit salsa
\$30 per person

Bone in Prime Rib
Assorted Silver Dollar Rolls, Horseradish Cream, Au Jus, Yorkshire Puddings
\$32 per person

Tenderloin
Assorted Silver Dollar Rolls, Classic demi-glace, Horseradish Cream, Frizzled Onion
\$30 per person

(Minimum of 25 guests for all stations)

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A LA CARTE PLATED SELECTIONS

All Lunch and dinner A La Carte Offerings are constructed based off of a three course meal with choice of soup or salad, entrée, and dessert. Includes rolls, freshly brewed coffee, decaffeinated coffee, and teas.

Salads

Blackberry Arugula Salad

Heirloom tomato, Goat cheese Quenelle, Yellow beets, Citrus Vinaigrette

Baby Wedge Salad

Pancetta Crisp, Cherry Tomatoes, Chives, Blue Cheese Dressing

Caesar Salad

Chopped Romaine, Brioche Croutons, Cherry Tomatoes, Parmesan, Caesar Dressing

Beet Salad

Ruby Beets, Baby Carrots, Mesclun and Arugula. Meyer Lemon Vinaigrette

Field Green Salad

Mesclun mix, heirloom cherry tomato, English cucumber, pepitas, white balsamic

Chef's seasonal salad selection

Soups

Maryland Crab +\$3

Chilled Tomato and Watermelon (in season only)

Lobster Bisque +\$4

Spicy Shrimp gaspacho (in season only)

Chicken Noodle

Broccoli and Cheddar

Tomato Basil

Chicken Tortilla

Beef barley

Creamy mushroom with puff pastry Crouton +\$4

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Appetizers (Surcharge)

House made gnocchi with blistered tomato sauce
\$8 per person

house made carrot ravioli with ricotta, Sautéed Spinach, Asiago cream
\$11 per person

Classic Old bay Gulf Shrimp Cocktail, smoked tomato cocktail sauce \$12PP
Maryland rockfish bites, Remoulade
\$12 per person

Classic Caprese Salad, Buffalo mozzarella (in season only)
\$11 per person

FOR THE TABLE (Surcharge)

Seafood tower with local oysters, crab, lobster and shrimp cocktail with appropriate
accompaniments
\$29 per person

Crab Dip and Old Bay Chips
\$10 per person

Upscale Breads and Spreads
A selection of rustic breads from local bakers served with Herb Butter, Olive Oil and
Tomato Jam
\$8 per person

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Entrees- Plated and Served **Lunch**

All entrees include a chef's selection of seasonal accompaniments. Please inquire for special requests.

\$62

(Pick one)

Petite (5oz) Filet Mignon with Bordelaise Sauce

Petite (4oz) Maryland crab cake with remoulade

\$46

(Pick one)

Coq Au Vin with mushrooms and onions

5 oz Grilled Salmon with Dill Sauce

Petite 5 Spice Braised Short Ribs

\$40

(Pick one)

Blackened catfish with Creole Sauce

Home style meat loaf with Caramelized onions and mushrooms, home style gravy

\$30

(Pick One)

Individual LB Quiche

Vegan Risotto with Seasonal Vegetables

Prices shown per person

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Entrees-Plated and Served **Dinner**

All entrees include a chef's selection of seasonal accompaniments. Please inquire for special request.

Steak and Cake- Filet Mignon and Crab Cake, Horseradish demi and Chesapeake
Remoulade

\$95

Chicken Chesapeake- Airline Chicken breast topped with
Crab Imperial

\$72

Maryland Style Crab Cakes with Spicy Remoulade

\$85

Filet Mignon with Classic DemiGlace

\$80

Sweet Chili Glazed Salmon Citrus Sauce

\$75

Red Wine or Stout Braised Short Rib with Mushroom Ragout, Frizzled Onion

\$72

New Zealand Baby Lamb Chops- Mint Demi-Glace

\$80

Espresso Crusted Bone-in Pork Chop- Red Eye Gravy

\$65

Seared Wild Rockfish, Lime Chive Sauce

\$70

Bone In Chicken Breast Herb Brined, Bordelaise sauce

\$65

Flat Iron Steak, Blue cheese or horseradish Sauce

\$70

NY Strip Steak, House made steak sauce

\$75

Ratatouille and polenta (vegan)

\$60

Risotto and seasonal vegetables finished with Parmesan (vegetarian)

\$62

Curried Cauliflower with Lentils

\$65

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Plated Dessert Selections
Single serving size

Flourless chocolate torte
New York Style Cheesecake
Carrot cake
Key lime pie
Seasonal fruit crisp
Bourbon caramel brioche pudding
Chocolate mousse in chocolate cup GF
Deep dish apple pie

VIP plated desserts
Supplemental charge required – inquire for pricing
Chocolate Trio with mousse, truffle, griotine
Mixed berry tart with crème anglaise and raspberry coulis
Individual croquembouche
Crepes with sautéed seasonal fruit, caramel, chantilly
Chestnut crepes, chestnut crème, chocolate sauce GF

Guests may consult with pastry chef to create customize plated dessert or buffet

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Dinner Buffets

The Chesapeake Buffet

Cream of Crab Soup
Field Green Salad with Cherry Tomatoes, Red Onions,
Croutons, Roasted Shallot Sherry Vinaigrette Cucumber and Tomato Salad with Basil
Vinaigrette (summer)
Arugula with cranberries, carrots, pepitas, goat cheese and maple dressing (winter)
Stuffed Pork Tenderloin with Apples, Black Pepper jus
Maryland Crab Cakes with Corn, Red Onion, Tomato Salad, Spicy Remoulade and Cocktail
Sauce
Black Angus Flank Steak with Chimichurri, House Made Steak Sauce or Merlot Demi
Chef's Seasonal vegetables
Parker house rolls and whipped butter
Chef Selection of Desserts
\$89

The Lord Calvert Buffet

Cream of mushroom or carrot ginger purée
Mesclun salad with Charred Cherry Tomatoes, Red Onion, Blue Cheese, Apple Vinaigrette
Farro salad with dried cranberry, Fines Herbs, Citrus Vinaigrette
Line caught Cod with Crab Imperial, Citrus Beurre Blanc
Flat Iron Steaks with Mushroom, Porter demi
Chicken Roulade Stuffed with Spinach and Oven Cured Tomatoes, Boursin cream sauce
Herbed Mashed potato
Parker House Rolls with Whipped Butter
Chef Selection of Desserts
\$79

Priced Per Person

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The Lord Baltimore Buffet

Choice of Soup

Classic tomato soup
Cream of mushroom soup
Beef Barley Soup

Choice of Salad

Baby arugula, dried cranberry, cucumber, blue cheese, citrus balsamic
Hearts of Romaine, Blistered tomato, shaved Parmesan, Lardons, Blue cheese or
Caesar Dressing

Entrees and Accompaniments

Grilled Filet Mignon with Sautéed Mushrooms, Peppercorn Sauce
Lemon herb brined chicken breast, Natural au jus
Sweet and spicy glazed salmon, citrus herb broth
Seasonal Vegetable Du Jour Trilogy of Herb Roasted Potatoes
Parker House Rolls with Whipped Butter Chef Selection of Desserts
\$75.00

Priced Per Person

Lord Baltimore Hotel

All Food and Beverage Pricing is subject to 24% taxable
service charge and appropriate Maryland taxes

Beverage Service

Beer, Wine and Soda Bar

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio

Domestic Beer: Budweiser, Yuengling, Bud Light

Craft Beer: Heavy Seas or Union Duck Pin

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

\$14.00 per guest for the first hour

\$8.00 per guest for the second hour | \$5.00 per guest for each additional hour

Premium Bar

Liquors: New Amsterdam (Vodka), Bombay Gin, Dewar's Scotch, Jack Daniels, Bulleit

Bourbon Whiskey, Bacardi Superior, Altos Tequila, E&J Gallo Brandy Cordials:

Kahlua, Bailey's Irish Cream, Amaretto

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio

Domestic Beer: Budweiser, Yuengling, Bud Light

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

\$16.00 per guest for the first hour

\$10.00 per guest for the second hour | \$7.00 per guest for each additional hour

Deluxe Bar

Liquors: Titos Vodka, Grey Goose, Bombay Sapphire Gin, Jack Daniels, Bulleit Rye

Whiskey, Bacardi Superior, Captain Morgan Spiced Rum, Patron Silver Tequilla,

Johnnie Walker Black Label Scotch, E&J Gallo Brandy Cordials: Kahlua,

Bailey's Irish Cream, Amaretto

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Sauvignon Blanc

Domestic Beer: Budweiser, Yuengling, Bud Light

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

\$20.00 per guest for the first hour

\$13.00 per guest the second hour | \$9.00 per guest for each additional hour

All cash or host bars require a \$400.00 minimum spend prior to service charge and tax. All cash bars will incur cashier fees.

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