

Come Together

SHERATON BALTIMORE NORTH CATERING MENU



Sheraton Baltimore North Hotel

903 Dulaney Valley Road, Towson, Maryland, USA

marriott.com/bwins

1.410.321.7400



Welcome

Plan your next meeting or event at Sheraton, the World's Gathering Place.

The enclosed catering menus celebrate our shared global experience, combining fresh, local fare with exciting cuisines from all over the world. Bring your guests together over Baltimore favorites like [insert menu items here] or explore new tastes like [insert menu items here].

For large meetings, intimate gatherings, and everything in between, our creative event managers and expert culinary and banquet teams will deliver a seamless event from start to finish.

Contact a sales manager today to start planning your next event at the Sheraton Baltimore North.
Welcome to Sheraton, Where the World Comes Together.

Breakfast

Start your day with our freshest local selections.

Breakfast Buffets

The Continental

Sliced seasonal fruit & berries
Assorted fresh baked breakfast pastries
Assorted bagels & breakfast breads, served with a variety of jams, cream cheeses, & butter
Fresh orange, cranberry, & apple juice
Freshly brewed Starbucks regular & decaf coffee
Assorted Tazo teas 18

The Early Riser

Sliced seasonal fruit & berries
Assorted individual yogurts & granola
Assorted fresh baked breakfast pastries
Assorted bagels & breakfast breads, served with a variety of jams, cream cheeses, & butter
5 of America's favorite cereals with whole & skim milk
Crispy bacon & country sausage links
Breakfast potatoes sautéed with onions & peppers
Fresh scrambled eggs
Fresh orange, cranberry, & apple juice
Freshly brewed Starbucks regular & decaf coffee
Assorted Tazo teas 24

The American Breakfast Buffet

Sliced seasonal fruit & berries
Low fat individual Greek yogurts with granola topping
Assorted fresh baked breakfast pastries
Assorted bagels & breakfast breads, served with a variety of jams, cream cheeses, & butter
Country style grits topped with local cheddar
English oatmeal with honey
5 of America's favorite cereals with whole & skim milk
Sliced smoked salmon served with sour cream, capers, onion, tomato, egg, parsley, lemon, & horseradish
Crispy bacon, country sausage links, & country ham
Breakfast quiche or frittata prepared with today's freshest vegetables & local cheese
Pancakes or French toast served with Vermont maple syrup, berries, & Nutella
Breakfast potatoes sautéed with onions & peppers
Fresh scrambled eggs
Fresh orange, cranberry, & apple juice
Freshly brewed Starbucks regular & decaf coffee
Assorted Tazo teas 30

The Healthy Riser

Sliced seasonal fruit & berries
Low fat individual Greek yogurts with granola topping
Assortment of fruit muffins, bran muffins, & gluten-free muffins, served with a variety of fruit preserves, cream cheeses, butter, & honey
Hearty English oatmeal served with assorted toppings
Mini vegan cereal cornetto???
Assorted healthy breakfast cereals with whole & skim milk
Turkey bacon & turkey sausage
Breakfast potatoes sautéed with onions & peppers
Egg beater scrambled eggs
Fresh orange, cranberry, & apple juice
Freshly brewed Starbucks regular & decaf coffee
Assorted Tazo teas 26

Priced per person for 1 hour of service.

For buffet functions under 25 people, a \$200 banquet setup fee will apply.

All food and beverage pricing subject to 23% service charge and 6% sales tax. All alcoholic beverages subject to 9% Maryland State Beverage Tax.



Breakfast

Handcrafted daily.

Plated Breakfast

The Traditional

Country fresh scrambled eggs
Roasted breakfast potatoes
Two strips of crispy bacon or Lancaster sausage 20

Spanish Egg White Frittata

With peppers, potato, onion, & mozzarella
Roasted tomato & two turkey sausage links 20

Quiche Florentine

With onion, spinach, bacon, garlic, gruyere, & Swiss
Smoky tomato salsa & sliced Italian sausage 20

Priced per person.

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Brunch

The best meal of the day.

The Towson Brunch

Sliced seasonal fruit & berries

Assorted fresh baked breakfast pastries

Assorted bagels & breakfast breads, served with a variety of jams, cream cheeses, & butter

Sliced smoked salmon served with sour cream, capers, onion, tomato, egg, parsley, lemon, & horseradish

Smoked white fish salad with sliced pumpernickel bread

French toast topped with pecans & maple syrup

Pancakes with fruit compote & powdered sugar

Eggs Benedict on English muffin with Canadian bacon & hollandaise sauce

Breakfast potatoes sautéed with onions & peppers

Scrambled eggs topped with green onions

Chicken marsala, pan seared & topped with a marsala wine & mushroom sauce

Pasta casserole with caramelized onion, spinach, & mushroom sauce, baked with Swiss cheese

Baked salmon medallions topped with tropical salsa & a citrus butter sauce

Ratatouille tossed with fresh pesto & finished with tomato & mozzarella

Assorted cakes, pies, chocolate mousse, warm bread pudding, & mini pastries

Fresh orange, cranberry, & apple juice

Fresh brewed Starbucks regular & decaf coffee

Assorted Tazo teas 42



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Breakfast Enhancements

Upgrade your breakfast with a delicious enhancement from the selections below.

Premium Enhancements

Half Grapefruit bruléed with brown sugar

Deviled Eggs with ham & cheese

Build Your Own Parfait with vanilla & strawberry yogurt, berries, nuts, & granola

Warm Croissants stuffed with spinach & Feta cheese

Build Your Own Oatmeal with raisins, brown sugar, cinnamon, & more

Eggs Benedict on English muffin with Canadian bacon & hollandaise sauce

Breakfast Burrito stuffed with smoked ham, egg, & cheddar cheese

Croissant French Toast topped with our fruit & berry compote & toasted almonds

The Sheraton Frittata with peppers, ham, & potato

Southern Style Biscuit stuffed with Tennessee sausage & cheddar

6 per enhancement

Waffle or Pancake Station

Served with fresh berries, sliced bananas, Nutella, sugar, maple syrup, whipped cream, & candied nuts 10

Upgrade to attended experience for Attendant Fee of \$150 per 75 guests

Deluxe Enhancements

Individual Quiche Lorraine with smoked bacon

Premium Bagels with smoked salmon, onion, tomato, & horseradish cream cheese

Savory French Toast topped with shrimp scampi

Scottish Benedict English muffin, smoked Scottish salmon, onion, poached egg, & béarnaise sauce

Baltimore Benedict Tarragon French toast topped with crabmeat, sautéed spinach, & a poached egg, with Old Bay hollandaise sauce

French Crepe stuffed with ricotta, apples, banana & raisins & served warm with Nutella glaze

***Mimosa Bar** with orange juice, grapefruit juice, & cranberry juice, champagne & sparkling cider, and assorted sliced fruit & berries for garnish

***Bloody Mary Bar** with tomato juice, vodka, tabasco, celery, and (toppings) for garnish

9 per enhancement

*Omelet Station

Fresh eggs, egg beaters, & egg whites, served with toppings to include tomato, onion, mushrooms, spinach, peppers, salsa, ham, sausage, bacon, & cheddar 12

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*Chef Attendant required at \$150 per 75 guests.

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Breaks

Refresh and recharge with a wide selection of morning and afternoon break options.



Beverage Service

Fresh brewed Starbucks regular & decaf coffee
Assorted Tazo teas
Fresh orange, cranberry, & apple juice
Assorted Pepsi products & bottled waters

1 Hour 8
2 Hours 12
Half Day 16
Full Day 20

Healthy Break

Fresh fruit cocktail topped with flax seed, served with cinnamon Greek yogurt
Mixed pitted olives
Hard-boiled eggs in the shell
Mint-honey hummus with vegetable chips & cucumber slices
Natural mineral & sparkling water
Assorted chilled Naked Juices
Freshly brewed Starbucks regular & decaf coffee
Assorted Tazo teas 18

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Breaks

Camden Yards

Stadium fries with a variety of sauces & toppings, to include cheese, sriracha, BBQ, garlic parmesan, bacon, & cheddar ranch

Old Bay popcorn, potato chips, & peanuts

Pretzel sticks with 3 mustards

Assorted soft drinks & energy drinks

Freshly brewed Starbucks regular & decaf coffee

Assorted Tazo teas 20

Mediterranean Munchies

Fruit kebabs with mint Greek yogurt

Candied warm cashews, almonds, & peanuts

Assorted marinated olives & mozzarella

Tuscan style ratatouille tarts

Mint-cucumber infused water station

Freshly brewed Starbucks regular & decaf coffee

Assorted Tazo teas 20

Happy Trails

Create-your-own trail mix, with toppings to include:

Pretzels | Nuts | M&Ms | Sun-dried cranberries | Apricots

| Cherries | Raisins | Banana chips | Chocolate chips |

Pecans | Coconut

Assorted chilled Naked Juices

Assorted soft drinks

Freshly brewed Starbucks regular & decaf coffee

Assorted Tazo teas 20

Recharge

Sliced seasonal fruit & berries

Freshly baked cookies

Assorted biscotti

Natural mineral & sparkling water

Assorted chilled soft drinks & iced tea

Freshly brewed Starbucks regular & decaf coffee

Assorted Tazo teas 18

Second Wind

Freshly baked cookies, chocolate brownies or blondies

Whole fresh fruit

Natural mineral & sparkling water

Assorted chilled soft drinks & iced tea

Freshly brewed Starbucks regular & decaf coffee

Assorted Tazo teas 16

Movie Break

Freshly popped plain, caramel, & chocolate popcorn

Salted peanuts

Classic candies to include Kit-Kats, Twizzlers, M&Ms, Raisinets, Milky Ways, gummy bears, & yogurt covered pretzels

Assorted soft drinks

Freshly brewed Starbucks regular & decaf coffee

Assorted Tazo teas 20

Breaks

Need a quick bite? Check out our snacks and a la carte selections.

Afternoon Snacks

Priced per person.

Nacho Basket served with salsa & guacamole 3

Nachos Grande served with chili, sour cream, tomato, onion, cheese sauce, & more 8

Grilled Cheese Platter Ham & cheese | Turkey & cheddar | Tomato & mozzarella 7

Bruschetta Platter (choose two) Traditional tomato, onion, & basil | Bleu cheese, onion, & grapes | Roasted onion & garlic hummus with olives | Guacamole & peppers | Mini braised ratatouille 8

Cubed Cheeses Swiss | Cheddar | Gruyere | Havarti
Served with gourmet crackers 10

Classic Italian Hoagie Ham | Salami | Bologna | Provolone | Lettuce | Tomato | Onion | Roasted peppers | Olive oil | Pickles & chips 5

Antipasto Platter Ciabatta & Italian bread | Provolone | Ham | Salami | Soppressata | Prosciutto | Parmesan | Goat cheese | Figs | Olives | Roasted peppers | Nuts | Marinated mozzarella | Artichoke hearts 11

Wagyu Beef Siders Brioche buns | Local cheddar | American cheese | Onion marmalade | Whole grain mustard | Tomato | Lettuce | Olive tapenade | Crumbled bleu cheese | Bacon bits | Pickled vegetables 10

Far Eastern Break Roasted onion & garlic hummus | Marinated pitted olives | Roasted pita chips & naan | Minty tahini | Cous-cous tabbouleh | Tzatziki | Pickled vegetables | Fresh mint-infused water 9

Italian Sausage Roasted hot & mild sausage | Roasted peppers & onions | Marinara sauce | Curry ketchup | Mustard | Spicy pepper stew | Mini rolls | Hot dog buns | Baguettes 10

A La Carte

Assorted biscotti 24 per dozen

Assorted mini Danish & muffins 38 per dozen

Freshly baked cookies or brownies 36 per dozen

Bagels with cream cheese 36 per dozen

Tea sandwiches 36 per dozen

Vegetable martinis with ranch dip 40 per dozen

Fruit cocktail martinis 40 per dozen

Fruit kebabs with mint yogurt dip 40 per dozen

Hard boiled eggs in the shell 24 per dozen

Soft pretzels with mustard 36 per dozen

Buffalo chicken wings 24 per dozen

12" 2-topping pizza 20 each

Mozzarella cheese | Trio peppers | Pepperoni | Sliced mushroom | Artichoke | Anchovies | Capers | Ham | Pineapple | Broccoli | Olives | Basil | Onion
+1 per additional topping

Energy drinks (Monster, Red Bull) 5 each

Vitamin Water 6 oz. 4 each

Naked Juice 5 each

Gatorade 5 each

Assorted Pepsi products 4 each

Regular or decaf Starbucks coffee 60 per gallon

Hot cocoa or hot apple cider (seasonal) 40 per gallon

Lemonade, fruit punch, or iced tea 40 per gallon

Candy bars 3 each

Individual bags of chips, popcorn, or pretzels 3 each

Granola bars 3 each

Energy bars 5 each

Ice cream bars 5 each

Whole fruit 3 each

Lunch

All lunch buffets include water, iced tea, freshly brewed Starbucks regular & decaf coffee, & assorted Tazo teas.

Lunch Buffets

Down the Cape

New England clam chowder
Vegetable crudité served in martini glasses with tomato cream dressing
Garden salad bar to include Spinach, baby lettuce, arugula, & romaine hearts, tomato, carrots, cucumbers, onions, peppers, sprouts, & nuts, raspberry dressing, Caesar dressing, & balsamic vinaigrette
Poached salmon roasted with pure maple syrup over citrus almond butter sauce
Chicken breast pan seared & served with apple chutney & rosemary jus
Succotash vegetables
Orange rice pilaf with toasted almonds
Warm rolls & butter
Sliced seasonal fruit & berries
Assorted cakes & cookies 30

The Healthy Choice

Sliced seasonal fruit & berries
Low fat individual Greek yogurts
Chef's famous vegetable & chicken consommé
Deluxe garden salad bar to include romaine hearts, spinach, mixed baby lettuce, & iceberg lettuce, chickpeas, cucumber, tomato, onion, feta cheese, carrots, radish, olives, peppers, broccoli, cauliflower, nuts, & seeds, tuna, ham, turkey, Swiss cheese, & croutons, virgin olive oil, aged balsamic, ranch dressing, Italian dressing, lemon yogurt dressing, & strawberry vinaigrette
Presented with French baguettes & rolls 26

Add 4oz grilled chicken breast (1 per person) +3
Add large shrimp scampi (2 per person) +5

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Lunch

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Chinatown

Egg drop soup with spinach
Garden salad with sweet ginger dressing
Steamed pork dumplings
Crispy vegetable eggrolls with sweet & sour? dip
Traditional stir-fried rice with egg and vegetables
Sweet & sour shrimp with onion, peppers, & pineapple
Black bean beef with shitake mushrooms, corn, chestnut, & broccoli
General Tso's chicken with asparagus, carrots, & sweet glaze
Sliced fruit & oranges with mango sorbet
Chopsticks & fortune cookie 32

Backyard BBQ

TBD

Maryland Tradition

Crab & corn chowder
Cobb salad bar, to include iceberg lettuce & baby mixed lettuce, ham, turkey, Swiss, bacon, tomato, roasted mushrooms, cucumber, balsamic, bleu cheese, ranch, & Italian dressing
Chicken Chesapeake topped with [jumbo lump crab meat?], seasoned with Old Bay, & served over smoky stewed tomato & local mozzarella
Fresh linguini pasta with garden vegetables, jumbo lump crab meat, extra virgin olive oil, & house arugula pesto (nut free)
Ale marinated flank steak, grilled & topped with crispy Old Bay-scented fried onions over veal reduction
Roasted assorted vegetables
Starch?
Smith Island Cake
Krumpe's Donuts peach pudding 34

Market Deli

Tomato & roasted garlic bisque with croutons
Platter of roasted vegetables & mushrooms
Garden salad bar to include spinach, baby lettuce, arugula, & romaine hearts, tomato, carrots, cucumbers, onions, peppers, sprouts, & nuts, raspberry dressing, Caesar dressing, & balsamic vinaigrette
Freshly made house potato chips with Old Bay seasoning
Deli tray to include ham, salami, soppressata, turkey, bologna, roast beef, & tuna salad; cheddar, swiss, provolone, American cheese; & sliced white, wheat, rye, & Kaiser rolls (*gluten free bread available upon request*)
Cole slaw
Sliced seasonal fruit & berries
Chef's selection of cake, pastries, & cookies 25

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Lunch

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Sandwich Board

Chef's selection of seasonal soup
Mixed baby greens with tomato, cucumber, red onion, croutons, & feta cheese
German style potato salad
American cole slaw
Roasted mushroom salad
Pasta salad with shrimp & citrus-herb dressing
Freshly made house potato chips with Old Bay seasoning
Chef's selection of desserts

Choice of 3 pre-made cold sandwiches:

Classic Turkey Club on white toast

Ham & Cheese on brioche

Chicken Cranberry Salad on a croissant

Tuna Salad on wheat

Roast Beef on Rye with lettuce, tomato, onion, mustard, & mayo

Roasted Vegetable Wrap with roasted onion hummus

Ratatouille Bread Bowl with arugula pesto

Chicken Caesar Wrap with grilled chicken, romaine, and Caesar dressing

Italian Baguette stuffed with ham, mortadella, salami, provolone, lettuce, tomato, & basil oil

Pastrami on Rye with mustard, lettuce, tomato, & fried onions 29

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Lunch

All lunch buffets include water, iced tea, freshly brewed Starbucks regular & decaf coffee, & assorted Tazo teas.

Build-Your-Own Lunch Buffet

Soup Selections

Select 1

Chef's Soup of the Day with delicious seasonal ingredients, made fresh daily

Classic Italian Minestrone description

Cream of Wild Mushrooms (G/F) description

Chicken & Vegetable (G/F) description

Mexican Chilled Gazpacho description

Salad Selections

Select 1

Towson Salad with baby spinach & arugula, strawberries, blueberries, red onion, goat cheese crumble, & strawberry balsamic dressing

Caesar Salad with romaine lettuce, croutons, & classic parmesan dressing

Spinach Salad with bleu cheese, pear, pecan, bacon bits, & tomato vinaigrette

Wedge Salad topped with tomato bruschetta, bacon bits, crumbled bleu cheese, & parmesan vinaigrette

Entrée Selections

Chicken Marsala pan seared & topped with a marsala wine & mushroom sauce

Chicken Piccata with lemon, white wine, & caper herb sauce

New England Style Baked Salmon Filet glazed with maple syrup, served with almond wild rice & grilled lemon

Caribbean Jerk Mahi Mahi with mango salsa

Slow Braised Beef Short Rib with red wine sauce

BBQ baby back ribs description

Cheese ravioli with blush vodka sauce

Tortellini primavera with olive oil and basil pesto

Select 2 entrées 32

Select 3 entrées 36

Dessert Selections

Select 1

Assorted Mini Chef's Desserts to include mini tarts, cupcakes, & petit fours

Italian Mini Desserts to include cannoli, éclairs, & tiramisu

American (mini?) Desserts to include cheesecake, chocolate cake, & carrot cake (pie?)

Healthy Desserts to include fruit salad, fruit jello, & mixed nuts

Custom buffet includes:

One (1) soup selection

One (1) salad selection

One (1) dessert selection

Warm rolls and butter

Chef's selection of seasonal vegetables & starch

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Lunch

Plated lunches include water, iced tea, freshly brewed Starbucks regular & decaf coffee, & assorted Tazo teas.

Plated Lunch

Soup Selections

Chef's Soup of the Day with delicious seasonal ingredients, made fresh daily

Classic Italian Minestrone description

Cream of Wild Mushrooms (G/F) description

Chicken & Vegetable (G/F) description

Mexican Chilled Gazpacho description

Entrée Selections

Cavatelli

With sun-dried tomato & bleu cheese sauce
Topped with crispy leeks & parmesan 28

Vegetable Stew

New Orleans style with peppers, onions, tomato, carrots, okra, & potatoes
Topped with Cajun scented baked tofu 28

Hong Kong Platter

Rice noodles, chili sweet stir-fried vegetables, & bok choy with black sesame seeds 28

Chicken Marsala

Pan seared chicken breast topped with a marsala wine & mushroom sauce & red bliss potato mash 32

Sicilian Style Grilled Chicken Breast

Fresh skin-on chicken breast marinated with fresh herbs, grilled & served over a tomato coulis with rosemary olive oil & parmesan reggiano risotto 32

Salad Selections

Towson Salad with baby spinach & arugula, strawberries, blueberries, red onion, goat cheese crumble, & strawberry balsamic dressing

Caesar Salad with romaine lettuce, croutons, & classic parmesan dressing

Spinach Salad with bleu cheese, pear, pecan, bacon bits, & tomato vinaigrette

Wedge Salad topped with tomato bruschetta, bacon bits, crumbled bleu cheese, & parmesan vinaigrette

Southern Chicken Thighs

Two juicy chicken thighs brined, rubbed, BBQed, & roasted, served with broccoli cheddar grits 34

Seared Rockfish Filet

Local fresh rockfish filet pan seared & served over lemon rice & fennel butter sauce 33

New England Style Baked Salmon Filet

Fresh salmon filet glazed with maple syrup, served with almond wild rice & grilled lemon 33

Southern Style Sliced Pork Loin

Served with apples, potatoes, bacon hash, & bourbon sauce 35

Braised Short Ribs

With crispy onion mashed potatoes & burgundy sauce 35

Southern Fried Steak

Breaded beef sirloin fried to a crispy golden brown, topped with creamy gravy & fried onions 35

Priced per person.

Includes one (1) soup OR one (1) salad selection, warm rolls and butter, and chef's selection of seasonal vegetables, starch, and dessert.

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Lunch

All boxed lunches include a freshly baked cookie, piece of whole fruit, a bag of chips, and a soft drink or bottled water.

Boxed Lunch

Select 2 Sandwiches:

Grilled chicken flavored with pesto, arugula, & grilled pepper on a rosemary bun

Roasted vegetable, onion hummus, & feta cheese on pita bread

Roast beef, fried onion, provolone, tomato, & lettuce on a baguette

Tuna salad with lettuce & tomato on whole grain bread

Roast turkey, cranberry mayonnaise, & butter lettuce on brioche

Chicken Caesar wrap in a flour tortilla

Chicken Cranberry Salad on a croissant 22

Priced per person.

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Reception

The party starts here.

Hors D'oeuvres

Premium Hors D'oeuvres

*Minimum 50 pieces per selection
4 per piece*

Mediterranean ratatouille tart (V)
Mushroom cap stuffed with lump crab meat & herbs
Chicken satay (GF)
Sesame chicken tender
Beef tenderloin & gorgonzola wrapped in bacon
Malibu coconut shrimp skewer
Beef empanada with fire roasted vegetables
Scallop wrapped in bacon
Old Bay shrimp & corn quesadilla
Braised short rib pierogi
Macaroni & cheese popper (V)
Spanakopita
Indian samosa with spiced potato & peas (V,VG)
Wagyu burger with American cheese & sautéed onion

Chicken cordon bleu (in a??)
Italian prosciutto & nutty fontina cheese in a phyllo roll
Lobster & shrimp spring roll
Broccoli & Vermont cheddar puff (V)
Vegan caponata star (V,VG)
Beef Wellington (puff??)
Maine lobster puff with sherry newburg sauce
Brandied peaches & creamy Brie puff (V)
Porcini mushroom risotto croquette
Buffalo chicken in a phyllo beggar's purse
Roast pork, sharp provolone, & broccoli rabe spring roll
Asian short rib pot pie
Shumai of shrimp & vegetables
Aged gruyere & summer leek tart (V)
Franks in a blanket

Upgrade to Butler Passed for \$150 per attendant.

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Reception

Deluxe Hors D'oeuvres

*Minimum 25 pieces per selection
5 per piece*

Jumbo Shrimp

With European & American cocktail sauce

Maryland Crab Cakes

1.5oz each, served with citrus remoulade

Lamb Lollipop

Rosemary mustard scented with mint hummus

Lobster Deviled Eggs

With caviar

Bloody Mary Jumbo Maryland Oyster Shooters

Description

Maryland Fresh Oysters on the Half Shell

Served with lemon, cocktail sauce & tabasco

Displayed Hors D'oeuvres

Domestic Cheese Display

Diced & sliced, served with grapes & crackers 160

International Cheese Display

Brie | Goat cheese | Bleu cheese | Swiss | Gouda |
Parmesan | Mozzarella | Cheddar

Served with grapes, crackers, flatbreads, berries, nuts,
& honey 200

Vegetable Crudité

An array of fresh market vegetables with dips 150

Roasted Seasonal Vegetable Display

Served with dips & crispy toasted breads 150

Sheraton Famous Dip

Spinach, artichoke, & crab dip served hot with chips,
pita, & crackers 200

Scottish Smoked Salmon Side

With toast points, capers, lemon, tomato, cucumber,
horseradish, onion, sour cream, & caviar 225

Sesame Seared Rare Ahi Tuna

Served with fennel slaw, wasabi, pickled ginger, soy dip,
& fried wontons 275

Tuscan Antipasti Display

Roasted vegetables & mushrooms | Olives | Marinated
mozzarella | Roasted eggplant | Tuna with lemon & olive
oil | Prosciutto | Soppressata | Salami | Ham | Mortadella |
Bologna | Bleu cheese | Provolone | Tomato-artichoke &
white bean salad | Bruschetta | Romaine hearts a la
Caesar | Focaccia bread 250

Reception

Two or more station selections required, unless adding as enhancement.

Action Stations

*Chinatown Presents

Egg drop soup with spinach | Fried rice | Edamame |
Crispy spring rolls | Chicken sui mei | Steamed pork &
vegetable pot stickers with soy sauce

Choice of one:

- Black bean beef with peppers & chestnut
- General Tso's chicken with peppers & onion
- Sweet & sour shrimp with corn, bamboo, & broccoli
- Ginger vegetables with shitake mushroom
- Lo mein noodles with chicken teriyaki
- Shrimp tempura with vegetables orange glaze 24

Additional Selection +5

Best of the Wurst

Weisswurst, Bratwurst, & Knockwurst | Slow braised
traditional sauerkraut | Potato salad | Sausage salad |
Assorted mustards | Horseradish | Pretzel buns 18

*Upgrade to attended experience for Attendant Fee of
\$150 per 75 guests*

South of the Border

Shrimp ceviche | Fresh made guacamole | Rice & beans
| Chicken fajitas with tortillas | Nachos with assorted
toppings | Chili con carne | Plantain chips 22

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\$150 per 75 guests*

*Pasta Paradise

Choose 2 Pastas

Penne | Cavatappi | Farfalle | Tortellini | Rigatoni |
Cavatelli

Choose 3 Sauces

Marinara | Vodka blush | House pesto with pine nuts |
Alfredo | Bolognese | Sun-dried tomato pesto | Bleu
cheese crema

Toppings

Roasted garlic oil | Shredded parmesan | Assorted
cooked vegetables | Chicken | Sautéed mushrooms |
Diced tomato | Fried eggplant | Herb baby shrimp |
Italian sausage

Accompanied by garlic bread sticks 22

*Seafood Spectacular

Mussels in vegetable wine broth | Sea scallops &
shrimp sautéed fresh in garlic herb butter | Fried
calamari a la limone with marinara sauce | Saffron rice |
Fennel slaw | Sliced French bread 38

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Reception

Action Stations

Potato Bar

Yukon mashed potatoes | Sweet potatoes | Baked potato shells | Sour cream | Onion | Sautéed mushrooms | Chives | Bacon | Cheddar | Crumbled bleu cheese | Roasted garlic | Roasted broccoli florets | Cinnamon cream | Honey | Marshmallow | Maple syrup
16

Upgrade to attended experience for Attendant Fee of \$150 per 75 guests

Authentic Italian Pizza Bar

Select 3 Pizzas

Classic pomodoro with mozzarella
Marinara with pepperoni
Marinara with sausage, onion, & extra cheese
Marinara with basil, olives, & artichoke
Marinara with mushrooms & goat cheese
Marinara with feta, peppers, & onion
White with broccoli & olives
White with ham & pineapple
White with caramelized onion, fig jam, prosciutto, & basil
White with smoked chicken & spinach 18

Additional Selection +5

Carving Stations

*Sliced Marinated Texas Flank Steak

Served with chipotle barbecue sauce, baked beans, cole slaw, & assorted mini buns 9

*Roasted Turkey

Served with traditional cranberry sauce, turkey gravy, & French mini buns
Whole Turkey 12 Breast Only 9

*Dutch Country Pork Loin

Served with maple apple stew, bacon braised cabbage, & potato buns 10

*Roast Tenderloin of Beef

Served with burgundy wine reduction, Kennett Square mushroom ragout, & mini rolls 20

*Brined Irish Style Beef Brisket

Served with red bliss potatoes, fried crispy onions, horseradish cream, & marble rye bread 12

Priced per person for 1 hour of service.

*Chef Attendant required at \$150 per 75 guests.

For reception functions under 25 people, a \$200 banquet setup fee will apply.

All food and beverage pricing subject to 23% service charge and 6% sales tax. All alcoholic beverages subject to 9% Maryland State Beverage Tax.

Dessert

The perfect ending to any event.

Buffet Dessert Display

Petite pastries | Cakes | Petit fours | Macarons |
Assorted dessert shooters | Mousse 18

*Bananas Foster

Served with ice cream 14

*Grand Marnier Crepe Suzette

Served with ice cream 16

*Cherries Jubilee

Served with ice cream 15

Deluxe Coffee Station

Freshly brewed regular & decaf Starbucks coffee |
Assorted flavored syrups & creamers | Bailey's Irish
Cream | Disaronno Amaretto | Frangelico | Irish Whiskey
| Chambord | Sambuca | Grand Marnier | Bourbon |
Metaxa 20

International Coffee Station

Freshly brewed regular & decaf Starbucks coffee |
Assorted flavored syrups & creamers | Bailey's Irish
Cream | Disaronno Amaretto | Frangelico 14

Priced per person for 1 hour of service.

*Chef Attendant required at \$150 per 75 guests.

For reception functions under 25 people, a \$200 banquet setup fee will apply.

All food and beverage pricing subject to 23% service charge and 6% sales tax. All alcoholic beverages subject to 9% Maryland State Beverage Tax.

Dinner

All dinner buffets include water, iced tea, freshly brewed Starbucks regular & decaf coffee, & assorted Tazo teas.

Dinner Buffets

Lone Star BBQ

Vegetable tortilla soup with chicken & Mexican spices
Salad bar to include chopped iceberg lettuce & spinach, bacon bits, crumbled blue cheese, smoked chicken, sunflower seeds, tomatoes, crushed nachos, onion, & fried zucchini
Grilled watermelon
Black bean & corn salad with BBQ dressing
Baked plum tomato halves with cilantro pesto
Whole side of salmon roasted with orange, citron, & tarragon served with watermelon relish
Coffee rubbed sliced beef sirloin with chuckwagon sweet baked beans
Slow roasted baby back ribs in chipotle barbecue sauce
Apple empanadas with vanilla sauce, brownie bits, & Texas lemon curd 46

Tuscan Getaway

Traditional tomato bread stew with fresh basil
Melon salad with fresh mint
Caesar salad with romaine heart wedges, parmesano, grilled bread, & classic Caesar dressing
Pitted assorted olives with olive oil & rosemary
Marinated mozzarella balls
Charcuterie display to include salami, soppressata, mortadella, ham, provolone, prosciutto, & Italian breads
Roasted zucchini, portabella, eggplant, & baby peppers
Rigatoni with bolognese sauce
Chicken marsala with mushroom marsala wine sauce
Roasted peewee potatoes with olive oil & rosemary
Cannoli, tiramisu, biscotti, & tarta limone 40

Taste of Maryland

Maryland crab & corn soup
Godfrey's Farm golden beet salad with local goat cheese & cider dressing
Grilled asparagus platter with roasted mushrooms
Salad bar to include baby lettuce & arugula, diced strawberries, blueberries, mandarin oranges, diced pear, cranberries, raisins, red onions, carrots, pumpkin seeds, toasted almonds, & dressings to include citrus honey, apple mustard & white balsamic maple vinaigrette
Fried Chesapeake oysters with citrus remoulade
Rockfish medallion imperial topped with crabmeat & fennel sauce
Salisbury chicken breast with creamy Frederick county grape sauce
Westminster farm beef stew with pearl onions & wild picked mushrooms from Cumberland
Cecil County blueberry bread pudding
Smith Island Cake 51

Mexican

Priced per person for 1 hour of service.

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Dinner

All dinner buffets include water, iced tea, freshly brewed Starbucks regular & decaf coffee, & assorted Tazo teas.

Build-Your-Own Dinner Buffet

Soup Selections

Select 1

Chef's Soup of the Day with delicious seasonal ingredients, made fresh daily

Classic Italian Minestrone description

Cream of Wild Mushrooms (G/F) description

Chicken & Vegetable (G/F) description

Mexican Chilled Gazpacho description

Salad Selections

Select 1

Towson Salad with baby spinach & arugula, strawberries, blueberries, red onion, goat cheese crumble, & strawberry balsamic dressing

Caesar Salad with romaine lettuce, croutons, & classic parmesan dressing

Spinach Salad with bleu cheese, pear, pecan, bacon bits, & tomato vinaigrette

Wedge Salad topped with tomato bruschetta, bacon bits, crumbled bleu cheese, & parmesan vinaigrette

Entrée Selections

Chicken Marsala pan seared & topped with a marsala wine & mushroom sauce

Chicken Piccata with lemon, white wine, & caper herb sauce

New England Style Baked Salmon Filet glazed with maple syrup, served with almond wild rice & grilled lemon

Caribbean Jerk Mahi Mahi with mango salsa

Slow Braised Beef Short Rib with red wine sauce

BBQ baby back ribs description

Cheese ravioli with blush vodka sauce

Tortellini primavera with olive oil and basil pesto

Select 2 entrées 42

Select 3 entrées 49

Dessert Selections

Select 1

Assorted Mini Chef's Desserts to include mini tarts, cupcakes, & petit fours

Italian Mini Desserts to include cannoli, éclairs, & tiramisu

American (mini?) Desserts to include cheesecake, chocolate cake, & carrot cake (pie?)

Healthy Desserts to include fruit salad, fruit jello, & mixed nuts

Custom buffet includes:

One (1) soup selection

One (1) salad selection

One (1) dessert selection

Warm rolls and butter

Chef's selection of seasonal vegetables & starch

Priced per person for 1 hour of service.

For buffet functions under 25 people, a \$200 banquet setup fee will apply.

All food and beverage pricing subject to 23% service charge and 6% sales tax. All alcoholic beverages subject to 9% Maryland State Beverage Tax.

Dinner

All plated dinners include water, iced tea, freshly brewed Starbucks regular & decaf coffee, & assorted Tazo teas.

Plated Dinner

Soup Selections

Chef's Soup of the Day with delicious seasonal ingredients, made fresh daily

Classic Italian Minestrone description

Cream of Wild Mushrooms (G/F) description

Chicken & Vegetable (G/F) description

Mexican Chilled Gazpacho description

Manhattan (G/F) or New England Clam Chowder

Baltimore favored Crab & Corn Chowder +2

Shrimp Bisque +4

Appetizer Selections

Parma Prosciutto topped with seasonal fresh melon, mint, & lemon oil

Cavatelli Pasta tossed with Kenneth Square mushrooms, porcini cream & Romano cheese

Fried Green Tomatoes with southern shrimp salad, onion, garlic, bacon, & spinach

Potato Gnocchi carbonara style with smoked bacon, caramelized onion, garlic & creamed egg

Fried Crispy Lemon Risotto in smoked tomato broth, topped with Maryland crab meat

Ratatouille roasted vegetables topped with feta cheese, crispy onion, & tomato coulis 10 each

Entrée Selections

Maryland Crab Cakes

Pan seared Maryland crab cakes with orange chive sauce 46

Chicken Marsala

Two chicken breast medallions served with a mushroom masala wine sauce 38

Salad Selections

Towson Salad with baby spinach & arugula, strawberries, blueberries, red onion, goat cheese crumble, & strawberry balsamic dressing

Caesar Salad with romaine lettuce, croutons, & classic parmesan dressing

Spinach Salad with bleu cheese, pear, pecan, bacon bits, & tomato vinaigrette

Wedge Salad topped with tomato bruschetta, bacon bits, crumbled bleu cheese, & parmesan vinaigrette

Dessert Selections

New York Style Cheesecake with fruit sauce

Classic Italian Tiramisu

Carrot cake with cream cheese icing & shredded carrots

Granny Smith Apple Tart with buttery pastry +2

Columbian Milk Chocolate Cake with caramel mousse & chocolate dacquoise +2

Red Berry Cake with mascarpone cheese +2

Island Cake with mango mousse, passionfruit, & coconut meringue +3

Chicken Piccata

Twin Chicken Breasts Piccata style, with lemon, white wine & caper herb sauce 37

Herb Roasted Pork Loin

Sliced & topped with apple chutney 38

Priced per person.

Includes one (1) soup OR one (1) salad selection, (1) dessert selection, warm rolls and butter, and chef's selection of seasonal vegetables and starch.

All food and beverage pricing subject to 23% service charge and 6% sales tax. All alcoholic beverages subject to 9% Maryland State Beverage Tax.

Dinner

All plated dinners include water, iced tea, freshly brewed Starbucks regular & decaf coffee, & assorted Tazo teas.

Plated Dinner

Entrée Selections Continued

Airline Chicken Breast

Skin on & the first wing attached, served with smoky tomato thyme sauce 38

Francaise Style Tilapia Filet

Served with a citrus butter sauce 38

Roasted Atlantic Salmon

Scented with Vermont maple 42

Salmon Wellington

With shrimp mousse, wrapped in flaky pastry & served with pimento coulis 48

Herb Crusted Sea Bass

Served with Florida lime sauce 45

Maryland Rockfish Filet

With fennel slaw & lobster sauce 42

Crab Stuffed Jumbo Shrimp

Served with tomato chutney & caramelized lemon 48

Slow Braised Boneless Angus Beef Short Rib

With root vegetables & burgundy reduction 42

Beef Wellington

Topped with mushroom duxelles & served with truffle sauce 58

8oz Filet Mignon

With aged port sauce 52

French Classic Ratatouille

With chickpeas & tomato fondue 33

Roasted Eggplant

With cauliflower & zucchini over lentil stew & potato gnocchi 34

Priced per person.

Includes one (1) soup OR one (1) salad selection, (1) dessert selection, warm rolls and butter, and chef's selection of seasonal vegetables and starch.

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Dinner

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Plated Dinner

Duet Entrée Selections

Salmon & Airline Chicken Breast

With lemon sauce & marsala mushroom sauce 45

Petit Filet Mignon & Shrimp Scampi

With aged port wine sauce & tomato chutney 56

6oz. Lobster Tail & 6oz. Filet Mignon

In drawn butter & red wine reduction 60

Includes one (1) soup OR one (1) salad selection, (1) dessert selection, warm rolls and butter, and chef's selection of seasonal vegetables and starch.

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SHERATON BALTIMORE NORTH HOTEL

903 Dulaney Valley Road, Towson, Maryland, USA

marriott.com/bwins

1.410.321.7400



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