

reception



*Created for you by:
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Hors d' Oeuvres

Each item ordered in 50 piece increments
75.00 Butler Fee per 75 Guests

Cold hors d' oeuvres

\$200 Per 50 pieces

Curried Chicken Salad Tartlet
Trio of Bruschetta – Tomato Mozzarella, Zucchini Goat Cheese and Olive Tapenade
Endive with Toasted Walnuts & Boursin Cheese
Hummus Crostini with Red Pepper & Chive
Caprese Skewer
Chilled Seasonal Soup Shooter
 Spring: Strawberry Banana
 Summer: Watermelon Basil
 Fall: Cinnamon Sweet Potato
 Winter: Butternut Squash

\$250 Per 50 pieces

Seared NY Strip on a Crostini, Red Onion Marmalade
Individual Vegetable Crudités, Creamy Stilton Dressing
Mediterranean Seared Tuna, Lemon Aioli on Pita Chip
Tradition Oyster Shooter with Cocktail Sauce
Iced Shrimp Cocktail

\$300 Per 50 pieces

(72 hour advance notice required)

Marinated Oyster Shooter with Vodka Floater
Assorted Sushi Rolls to include, California Roll, Tuna Roll and Cucumber Roll

Hot hors d' oeuvres

\$200 Per 50 pieces

Vegetable Spring Roll with Sweet Chili Sauce
Spanikopita
Balsamic Fig & Goat Cheese Flat Bread
Buffalo Chicken Meatball with Bleu Cheese
Franks En Croute with Dijon Dipping Sauce
Cinnamon Sweet Potato Puff
Chicken Samosa with Cilantro Yogurt Sauce
Spicy Vegetable Pakora with Mint Yogurt Sauce
Pork or Vegetable Pot Stickers with Soy Sauce
Mini BBQ Pork Biscuit
Crispy Asparagus

\$225 Per 50 pieces

Mini Beef Wellington
Falafel Sliders with Tzatziki Sauce
Mini Chicken Wellington
Chipotle Beef Skewer
Brie En Croute with Raspberry
Chesapeake Shrimp Boil Skewers

\$250 Per 50 pieces

Mini Crab Cakes with Old Bay Aioli
Coconut Shrimp with Spicy Pineapple Dip
BBQ Shrimp n Grits
Bacon Wrapped Scallops

\$400 Per 150 pieces

Trio of Wings – Buffalo, Barbeque, Old Bay, Celery Sticks and Bleu Cheese



Reception Displays

Serving Size Based on One Hour Reception Portions

Grilled and Raw Vegetable Crudités | \$12

with Balsamic, Ranch & Blue Cheese Dips
Assorted Artesian Breads & Crackers

Seasonal Fruit Presentation | \$12

Yogurt Dipping Sauce

Antipasto Display | \$20

An Elegant Display of: Thin Slices of Prosciutto di Parma, Capicola and Genoa Salami | Aged Sharp Provolone Cheese, Mozzarella Cheese, Smoked Gouda Cheese | A Selection of Fresh Grilled Herbed Vegetables Including Olives
Drizzled with Balsamic Dressing | Focaccia Bread, Baguettes and Gourmet Crackers

International and Domestic Cheese Display | \$15

Cheese Board with Assorted International and Domestic Cheeses,
Crackers, Sliced Baguette, a Variety of Fresh Fruit, Mixed Jams and Nuts

Slider Bar | \$27

Selection of Sliders, Including Crab Cake Sliders with Old Bay Mayo, Salmon
Cake Sliders with Aioli, Classic Beef Patty Sliders with Mustard & Ketchup,
and Portobello Sliders with Garlic Aioli

Falafel Time | \$17

A Station to Have Guests Build Their Own Falafel Pitas with a Selection of
Pita, Hummus, Baba Ganoush, Tzatziki, Falafel and Chopped Tomatoes &
Cucumbers

Brie En Croute | Serves 25 | \$200

Served with Toast Points and Crackers

Buffalo Chicken Dip | Serves 25 | \$175

Served with Tortilla Chips & Celery Stalks

Crab & Spinach Dip | Serves 25 | \$350

Served with Toasted Crostini

Swedish Meatballs | Serves 25 | \$175

Sweet BBQ OR Beef Gravy

Served with French Bread

Chilled & Marinated Seafood Display | Serves 25 | \$425

Marinated Shrimp, Bay Scallops, Calamari

and Mussels served with Grissini



Stations

All Stations Require a Carver/Attendant | \$125
Serving Size Based on One Hour Reception Portions

Carving Stations

Appropriate Condiments and Petite Rolls
Carved Pork Loin Bourbon Apple Chutney | Serves 20 | \$275
Bourbon Glazed Ham | Serves 25 | \$450
Roast Turkey Pan Jus & Cranberry Orange Chutney | Serves 25 | \$300
Alder Plank Salmon Citrus Honey Glaze | Serves 20 | \$350
Prime Rib or Tenderloin Au Jus & Horseradish Cream | Serves 20 | \$450
Grilled Marinated Flank Steak | \$12

Action Stations

Pasta Station | \$18

Choice of 2 Sauces :
Basil Marinara, Pesto Sauce OR Mushroom Bacon Carbonara
Bow Tie and Penne Pasta
Parmesan Cheese, Crushed Red Pepper Flakes, Olives and Mixed Vegetables.

Choice of Protein:

Grilled Chicken, Italian Sausage
OR Meatballs
(Add Shrimp 4.00 Per Person)

Stir Fry Bar | \$17

Stir Fried to Order with a Selection of Marinated Chicken,
Marinated Beef, Jasmine Rice, Diced Tofu, assortment of Sliced Vegetables, Fresh Ginger, Fresh Garlic, Fresh Scallions and a Teriyaki Glaze

ENHANCEMENTS | \$5

Select 1
Garlic Mashed Potatoes
Roasted Tri Color Potatoes
Grilled Asparagus
Green Beans Almandine
Caesar Style Salad

Topping Off the Grits | \$20

Create Your Own Grits: Creation Completed in Front of your guests with Julienne Chicken, Diced Roasted Red Peppers, Shrimp, Peas, Chopped Fresh Basil, Parmesan Cheese and Blanched Wild Mushrooms

French Fry Station | \$12

Made to Order: Steak Cut Fries, Sweet Potato Fries
Assorted Seasonings: Old Bay, Italian Herb and Parmesan Cheese
Assorted Condiments: Malt Vinegar, Ketchup and Herb Oil



Dessert Stations

Attendant Fee 125.00

Serving Size Based on One Hour Reception Portions

Dessert Station | \$20

(5 pieces per person)

Assorted Miniature French Pastries,
Truffles, Chocolate Covered Strawberries,
Mini Cannolis and Petite Fours

Dessert Shooter Station | \$17

(4 pieces per person)

Chocolate Mousse, Tiramisu, Raspberry
Cheesecake and Lemon Meringue

Ice Cream Sundae Bar | \$14

Chocolate and Vanilla Ice Cream
Chocolate & Warmed Carmel Sauce
Toppings: Crushed Oreos, Reese's® Pieces,
Rainbow Sprinkles, Walnuts,
Fresh Cut Strawberries, Maraschino
Cherries and Whipped Cream

Viennese Dessert Station | \$26

(1 of each selection per person)

Miniature Desserts to Include: Napoleons,
Chocolate Éclairs, Red Velvet Cupcake,
Cannolis, Dessert Shooters &
Cheesecake Lollipops

Bananas Foster | \$16

(1 station attendant per 50 guests required)

Sliced Bananas Sautéed in Rum, Brown Sugar, and
Banana Liquor
Served with Vanilla Ice Cream

Donut Dessert Station | \$15

Deep Fried Donuts Fritters
Assorted Flavorings: Chocolate, Caramel, Coffee Vanilla
and Coffee Hazelnut
Assorted Toppings: Jimmies, Peanut Butter Cups, Oreo
Crumbs and Strawberry Compote

Cupcake & Cookie Station | \$16

Vanilla, Chocolate, Red Velvet, Lemon, Raspberry and
Peanut Butter Cupcakes. Assorted Fresh Baked Cookies