

dinner



Created for you by:
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Plated Dinner

All Plated Dinners include, Salad, Entrée, Dessert, Rolls and Butter,
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

First Course - Select One

House Garden Green Salad Choice of Two Dressings

Tomato Cucumber Salad, Boston Lettuce, Feta Cheese
and Lemon Basil Vinaigrette

Spring Mix, Spiced Pecans, Dried Cranberries, Gorgonzola Cheese
with Raspberry Vinaigrette

Spinach Salad with Crumbled Bleu Cheese, Almonds
and Creamy Herb Dressing

Wedge Salad Bleu Cheese Crumbles, Bacon, Tomatoes
with Bleu Cheese Dressing

Arugula Salad with Dried Cherries, Goat Cheese, Cashews
and Apple Maple Vinaigrette

ENHANCEMENTS

Classic Shrimp Cocktail | \$12

4 Jumbo Gulf Shrimp, Zesty Cocktail Sauce

Chilled Marinated Shellfish Salad | \$11

Bay Scallops, Shrimp, Calamari, Mussels
Black Pepper Passion Fruit Vinaigrette

Grilled Asparagus | \$5

Balsamic Reduction Goat Cheese
& Bacon Crumbles

Fresh Mozzarella & Tomato Stack | \$3

Basil Pesto and Extra Virgin Olive Oil



Plated Dinner

Main Entree - Select One

Soy & Maple Salmon | \$45

Grilled Asparagus
Jasmine Rice

Baked Rockfish with Crab Imperial Sauce | \$50

Jasmine Rice
Vegetable Medley

Two (4) oz Jumbo Lump MD Style Crab Cakes | \$49

Herb Roasted Fingerling Potatoes
Asparagus
Classic Cocktail Sauce

Red Wine Braised Beef (GF) | \$46

Goat Cheese Mashed Potato
Roasted Root Vegetables
Red Wine Demi Glace

Grilled Filet Mignon (GF) | \$55

Tri-Color Roasted Potatoes
Haricot Vert
Wild Mushroom Demi

Boursin Chicken | \$45

Served on a Bed of a Boursin Spinach Sauté
with Crispy Fried Bermuda Onion
Seasonal Vegetables

Herb Roasted Chicken Breast (GF) | \$43

Sweet Potato Puree & Braised Kale
Marsala Jus

Roasted Corn & Black Bean Tart (VEG) (GF) | \$35

Green Beans & Sundried Tomato Pesto

Third Course - Select One

Apple Tart with Caramel Sauce

New York Style Cheesecake with Seasonal Mixed Berries

Smith Island Cake

Spiced Carrot Cake with Cream Cheese Icing

Key Lime Tart

Decadent Chocolate Cake

Tiramisu

Dulce De Leche Cheesecake

Aloo Gobi Masala (Vegan) | \$33

Cauliflower, Peas & Potatoes
with Fragrant Spices
Served in a Spicy Masala Sauce

Gnocchi (Veg) | \$35

Butternut Squash Sauce
Green Beans sautéed in a Brown Sage Butter

Chefs Seasonal Creation | \$42

Our Executive Chef will create a custom 3 course menu
Final Menu will be provided 2 weeks prior to the event

Duet Entrée Selection

Red Wine Braised Beef and Roasted Rockfish (GF) | \$54

Redskin Mashed Potatoes & Asparagus
Tomato Caper Chutney

Roasted Chicken Breast and Slow Baked Salmon (GF) | \$51

Rice Pilaf & Brown Sugar Cinnamon Glazed Carrots
Garlic Basil Jus & Lemon Beurre Blanc

Herb Roasted Chicken and Cap Steak | \$53

Garlic Mashed Potatoes & Seasonal Vegetable
Balsamic Tomato Onion Glaze

Create your Own Duet Add a Crab Cake to Any Entree for an Additional | \$15

Mixed Berry Tart

Black Forest Cheesecake

Mixed Berry Parfait & Crème Anglaise

White Chocolate Mousse Cup with Dollop of Whipped Cream
& Fresh Raspberries (GF)

Flourless Chocolate Cake Torte with Raspberry Compote (GF)

Assorted Mini French Pastries Samples (add \$3.00 per person)

Plated Dinner Policies

Selection of more than one entrée \$3 additional per person

Kosher Meals Available upon request, must be ordered 7 days in advance of event

(GF) –Item may be prepared Gluten Free upon request 72 Hours Notice Required

(VEG) Vegetarian Option & (VEGAN) Option

All Prices are Per Person and Subject to 23% Service Fee and 6% Maryland State Tax on Food & 9% on Alcoholic
Prices Valid Thru 12/31/2017 Updated March 2017



Dinner Buffets

Buffet includes Rolls and Butter
Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
25 Person Minimum required for all buffets
If under minimum fee of \$100.00 additional applies
All buffets based on 90 minutes of service

Summertime BBQ | \$52

House Garden Green Salad with Choice of Two Dressings
Cole Slaw **OR** Potato Salad
2oz Beef Sliders
BBQ Pulled Pork
Maryland Fried Chicken
Corn on the Cob
Mac N Cheese
Baked Beans
Seasoned Green Beans
Corn Bread and Butter
Red Velvet Cake

Mangia Bene | \$55

Roasted Red Pepper and Gouda Soup
Caprese Salad
Baked Salmon with Sun-dried Tomato Pesto and Wilted Arugula
Chicken Puttanesca with Olives, Bell Peppers and Baked Polenta
Rosemary-Parmesan Crusted Pork Loin
Six Cheese Focchetti ("Beggars Purse") in a Vodka Sauce
Roasted Garlic Broccolini
Roasted Fennel with Shaved Parmesan and a Cracked Pepper Oil
Tiramisu and Assorted Cannolis
Add Bruschetta Station | \$7
Add Assorted Antipasto | \$6

The Opa! | \$58

Mixed Spring Green Salad with Goat Cheese, Spiced Candied Walnuts and Craisins with a Raspberry Balsamic Vinaigrette
Roasted Swordfish Nicoise with Olives, Haricots Verts, and Roasted Onions
Champagne Chicken with a Whole Grain Mustard Sauce
Roasted Sliced Sirloin with Shitake Port Wine Demi Glace
Tri-Colored Fingerling Potatoes
Baby Carrots with Baby
Vegetable Medley
Sliced Baguette with Butter
Assorted Cakes and Tortes

The International Flight | \$58

Garden Salad with Shredded Carrots, Cucumbers, Grape Tomatoes & Two Seasonal Dressings
Marinated Mushroom and Roasted Bell Pepper Salad
Pan Seared Chicken with Roasted Corn & Sundried Tomato Relish
Asian Glazed and Grilled Mahi Mahi with Pineapple Salsa
Beef Medallions with Chimichurri Sauce
Farro with Roasted Vegetables Tri-Color Roasted Potatoes
Broccolini with Roasted Tomatoes
Warm Rolls and Butter
Dulce De Leche Cheesecake

The Tex Mex | \$65

Mexican Caesar Salad with Spicy Caesar Dressing, Cojita Cheese and Fried Tortilla Strips
Shrimp & Crab Enchiladas Wrapped in Corn Tortilla with Peppers, Onions, Mexican Cheese Blend and Served With Your Choice of Spicy Red Chili Sauce **OR** Green Tomatilla Sauce
Grilled Portabella Mushrooms Enchiladas Wrapped in Corn Tortilla with Peppers, Onions, Mexican Cheese Blend and Served With Your Choice of Spicy Red Chili Sauce or Green Tomatilla Sauce
Chipotle BBQ Rubbed Sirloin Steak Served with Tangy Prickly Pear Salsa Spanish Rice
Frijoles Borrachos - Beer Stewed Beans with Bell Peppers, Onions and Jalapenos
Jicama Salad
Tortilla Chips and Salsa
Churros with Cinnamon Sugar Fried
Cheesecake Chimichangas
Add Grilled Fish | \$6
Add Grilled Shrimp | \$7
Add Steak | \$6
Add Tortilla Soup | \$3

The Eastern Shore | \$67

Maryland Style Crab Soup
Romaine Salad with Corn, Peppers with a Sun Dried Tomato Vinaigrette
Old Bay Roasted Shrimp over Rice
Grilled BBQ Chicken
Miniature Crab Cakes (3 per person)
Corn and Tomato Sautéed with Fresh Basil
Seasonal Grilled Vegetable Display
(served room temperature)
Roasted Garlic Red Skin Potatoes
Hush Puppies
Smith Island Cake



The Custom Dinner Buffet

Buffet includes Rolls and Butter

Freshly Brewed Royal Cup Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

25 Person Minimum required for all buffets

If under minimum fee of \$100.00 additional applies

All buffets based on 90 minutes of service

2 Entrees | \$56

3 Entrees | \$59

Select (1) Salad

Chop House Salad
House Garden Green Salad with Choice of 2 Dressings
Classic Caesar Salad
Cobb Salad
Italian Orzo Pasta Salad

Select (3) Sides

Grilled Asparagus (room temp)
Brown Sugar Cinnamon Carrots
Green Beans
Mixed Seasonal Vegetables
Mac N Cheese
Buttered Corn
Jasmine Rice
Roasted Red Bliss Potatoes
Potato Gratin
Garlic Mash Potato

Entrée Selections:

Grilled Salmon, Orange Ginger Glaze
Roasted Rockfish, Lemon Dill Beurre Blanc
Herb Roasted Chicken Breast, Balsamic Tomato Onion Glaze
Santa Fe Chicken, Garlic Lime Sauce
Chicken Marsala
Slow Roasted Pork Medallions, Brown Sugar Mustard Glaze
Grilled Flank Steak with Basil Demi Glace
Hearty Beef Stew
Sesame Beef
Short Rib Ravioli with Marinara Sauce
Penne Pasta in Pesto Cream Sauce Roasted Mushrooms Parmesan Cheese, Truffle Oil

Dessert:

Chef's Assorted Cakes & Pies