

# AMPER&SEA

Catering

Events

MODERN.MARYLAND.AUTHENTIC.

## The Restaurant

A play on the word “ampersand,” the name Ampersea speaks to the team’s community-focused mission and the connectivity of the restaurant’s dining experience. From its location on the edge of the Baltimore waterfront to the convivial nature of the dining space and the integration of the restaurant’s work with Living Classrooms and its greenhouse, the Ampersea team desires to permeate their guest’s experience with a connection to the water, the land, and the community of Baltimore and Maryland.

The restaurant hosts 3 spaces for dining & events. The recently renovated dining room, the patio deck, and the waterside promenade. Each space has the availability for a bar and can be rented separately or together. Please discuss your event with the catering director for availability, options and pricing.

## Our Mission

Ampersea is directly involved in the community through our landlord and partner, Living Classrooms. We work side by side with them in their work to educate Baltimore City students in their B.U.G.S (The Baltimore Urban Gardening with Students) program. Students work with our staff in our greenhouses located on their East Harbor Campus as well as attend cooking classes with Chef Nelson Morton. We also employ several of our staff through Project Serve which provides on-the-job training for 150 unemployed and disadvantaged young adults per year in marketable skills. These aspects of the restaurant are central to Ampersea’s mission to continually finding ways to support its connection to the Baltimore community, while bringing a modern take to Maryland’s culinary traditions.

## The Museum

Located in historic Fells Point, the Frederick Douglass – Isaac Myers Maritime Park defines Baltimore industrial elegance. As one of Baltimore City’s oldest waterfront buildings, there are several unique spaces that are available for private event rentals. With its exquisite brick and woodwork, it will be sure to make the most perfect backdrop for your private reception. Choose to host an indoor event within the Founders’ Room, exhibiting exposed brick walls and industrial wood beams reminiscent of Baltimore, or within the Bearman Gallery with floor-to-ceiling windows and access to balconies overlooking Baltimore’s harbor. Events hosted outdoors on the bricked courtyard and Cardin Pier boast breathtaking panoramic views of the harbor and backlighting from Baltimore’s iconic Domino Sugar sign, making incredible backdrops for your event photos. Whether you choose to host inside or outside, your private event is guaranteed to be both exceptional and memorable.

## The Food

Chef Nelson Morton puts a modern spin on Maryland classics using local ingredients from mid-Atlantic purveyors alongside ingredients grown in the Living Classrooms B.U.G.S greenhouse. Originally from Detroit, Michigan, Chef Morton follows in his mother’s footsteps as an executive chef. After cooking in Detroit, he came to Baltimore over 10 years ago and has fallen in love with the local cuisine. He prides himself on bringing his modern, French culinary techniques with elements of soulful style to each plate. Nelson’s love for what he does and his charismatic personality can be found in every dish he creates and he loves to stay involved in the creation of the menus for each of our events!

## The Bar

Our bar program offers a menu of delicious hand-crafted cocktails seasonally. Your guests will have access to local craft beers, as well as a diverse wine list. There are multiple beverage packages available for your event.

You may bring a maximum of six bottles of your own wine; corkage fee applies \$25 per 750ml bottle.

## Rentals

All events hosted in the museum over 35 guests require the rental of tables & chairs directly from Select Event Group. Tents can be rented from multiple vendors. In either case, the Catering Director will facilitate your quotes through these companies. There is no charge for our staff to set up and break down your tables and chairs.

## Transportation

Ampersea offers valet Thursday through Sunday evenings starting at 4pm. For events Monday through Wednesday the catering director will be happy to arrange valet for you with possible cost. There are also several parking lots/garages located close by on Caroline & Thames Streets.

The Water Taxi runs all year long and Ampersea is located at stop #8. You can charter personal water taxis at a cost as well. For information on this and other transportation needs please ask the Catering Director.

## AV/Music

Ampersea has a sound system that plays in the dining room and patio areas with commercial free satellite radio that you can choose any channel for your event. There is also a projector and screen available for your presentation needs. Please discuss your AV needs well in advance of your event.

# Breakfast & Brunch

## Classic Breakfast Buffet – \$25 per person

Scrambled eggs, a choice of bacon or sausage, breakfast potatoes, French toast, seasonal fruit, house made biscuits and seasonal jam

## *Upgraded Brunch Options ~ Please discuss pricing with your catering director*

Chicken & Waffles

Petit Crab Cakes Sliders

Frittatas

Mini Quiche

Omlette Station

Deluxe Pastry Display

Waffle Station

Yogurt & Granola

Oatmeal Station

Lox Display

## Classic Seated Breakfast – \$30 per person

*Tables set with biscuits and muffins & ice water*

*Please select 3 options*

Seasonal Omelette served with breakfast potatoes

French Toast ~ House brioche, seasonal fruit compote, whipped cream

Eggs Benedict ~ House brioche, country ham, topped with hollandaise and served with breakfast potatoes

Quiche ??

## *Upgraded Brunch Options add \$10 per person*

Steak & Eggs ~ Skirt steak served with eggs and breakfast potatoes

Crab Cake Eggs Benedict ~ Maryland Crab Cake, house brioche, country ham, topped with hollandaise and served with breakfast potatoes

Shrimp & Grits

Chicken & Waffles

*Bottomless Mimosa's and Bloody Mary's ~ \$18 per person*

*Coffee, Hot Tea, Iced Tea, Orange Juice, Cranberry Juice & Sodas Included In All Packages*

# Lunch

## Cold Sandwich Lunch Buffet ~ \$25 per person

*Choose 3 Sandwich or Wrap Options*

BLT, Turkey Club, Chicken Salad, Tuna Salad, Italian Cold Cut  
Roasted Vegetable,

*Choose 2 Sides*

Greenhouse Salad, Pasta Salad, Cucumber Salad, Broccoli Salad

*Desserts ~ Cookie & Brownie Platter*

## Hot Sandwich Lunch Buffet ~ \$35 per person

*Served with Rolls & Salad to compliment options*

*Choose 2 Options*

Seasonally Prepared Chicken Breast, Beef Short Rib, Pulled Pork, Burgers,  
Carved Roast Beef, Portobello & Red Pepper

*Choose 2 Sides*

French fries, Fingerling Potatoes, Mashed Potatoes, Greenhouse Veggies  
Asparagus, Brussel Sprouts,

*Desserts ~ Cookie & Brownie Platter*

## Seated Lunch ~ \$35 per person

*Please choose 1 option for table to share*

Fruit & Cheese Platter  
Bread Basket  
Seasonal Dip (Crab Dip add \$5 per person)  
Brussel Sprouts

*Guest Selections (Please choose 3 options to offer your guests)*

Quinoa Cakes  
Crab Cake Sandwich with Fries  
Crab Cake Entrée (seasonal preparation for the entree)  
Chopped Salad with choice of steak, chicken or shrimp  
Pan Roasted Chicken (seasonal preparation)  
Seasonal Catch of the Day

*Dessert options*

Seasonal desserts

*Coffee, Hot Tea, Iced Tea, Orange Juice, Cranberry Juice & Sodas Included In All Packages*

# Passed Hors d'Oeuvres

*Must choose either 3 or 4 options. No exceptions.*

- Risotto Balls ~ \$5 per person
- Macaroni & Cheese Balls ~ \$5 per person
- Chicken & Waffle Skewers ~ \$7 per person
- Cheeseburger Deviled Eggs ~ \$7 per person
- Beef or Chicken Satay—\$6 per person
- Petit Beef Wellington—\$8 per person
- Petit Mushroom Wellington—\$5 per person
- Mini Crab Cake—\$8 per person
- Mini Meatballs - \$6 per person
- Oyster Shooter (choice of Natty Boh or vodka) - \$6 per person
- Shrimp Ceviche—\$7 per person
- Roasted Beet Spoons—\$5 per person
- Mini Pastrami Sandwich—\$6 per person
- Crab Soup Shooter—\$6 per person
- Butternut Squash and Ricotta Canape—\$5 per person
- Bacon wrapped Scallop ~ \$8 per person

# Stationary Hors d'Oeuvres

*Minimum of 20 guests*

- Charcuterie, Fruit and Cheese Display ~ \$3 per person
- Crab Dip ~ \$3 per person

- Slider Platters ~ Pick 2
- Chicken (fried or grilled)~ \$3 per person
- Beef Shortrib ~ \$3 per person
- Mini Crab Cake ~ \$8 per person
- Mini Lobster Rolls ~ \$8 per person
- Mini Burgers ~ \$3 per person
- Greenhouse Slider ~ \$2 per person

*Ask your catering director about customizing a larger display customized with passed options*

# Evening Dining Options

## Buffet Style Dining ~ *menus starting at \$40 per person*

Buffet dining style is about choice and flexibility. Buffets still represent a popular option for serving the meal – particularly if you want your guests to have a variety of food options. At a buffet the meal is spread out along a single service line. Buffets should minimally feature a salad, a main course, a vegetable, a starch and a second display for dessert. Most clients opt to include 2-3 entrees and, perhaps, pasta as well. You can add to a buffet to whatever extent your budget will permit.

You will need slightly more venue space for the buffet reception style of dining. Since full guest seating is usually required additional space will be needed for the buffets. One buffet line per 50/60 guests is recommended to ensure that all of your guests have been served in fifteen minutes. One final tip: make sure our staff invites people to the buffet by table. It is unnecessary to have your guests waiting in line when they could be enjoying their champagne at the table while they wait.

## Plated Style Dining ~ *menus starting at \$50 per person*

A traditional plated meal offered course by course at a dining table. Three courses are typical, a soup or salad, the main course and dessert. Each table should be fully set with china, silverware, all necessary glassware, and linen napkins. You have the options to both have guests select their meal prior or during your event from a menu or you can simplify your work by offering a dual plated option.

\*Looking for the flexibility of a buffet without the production of a buffet? We recommend Family Style Dining. Large platters with your selections are delivered to the center of each guest table.

## Cocktail Style Dining ~ *see your catering director for pricing*

Cocktail Style dining can bring tremendous energy and excitement to a wedding reception. They are anything but “traditional” and, of course, not for everyone. In this style of reception the meal is broken up into “stations” or mini buffets. A “carving station” may include tenderloin of beef and a marinated breast of turkey. This station would have various accompaniments such as sauces, perhaps crusty rolls, or maybe even a potato. A salad station might offer an assortment of salads and perhaps a cold vegetable. Raw bars and seafood stations are extremely popular.

Depending on the guest count and space of your event, you may want to make your event Cocktail style and offer high tops and unassigned seating for 1/3 of your guests to promote mingling.

# Chef Nelson Morton's Favorites

Ampersea's mission to use our greenhouse and Maryland farms whenever possible. We love to tailor each menu specifically to the client and their event. Working on a menu is a process and staying open to minor changes so that you have the best quality ingredients is needed to have the truest Ampersea experience. Below are some of the dishes closest to our Executive Chef Nelson Morton's heart. Ask your catering director which items are suitable to a buffet.

## Soups & Salads

### Greenhouse

Greenhouse greens, cucumber, tomato, candied pear, egg and goat cheese  
lemon white balsamic vinaigrette

### Seasonal Beet Salad

Greenhouse Greens, feta cheese, spicy pecans, white balsamic vinaigrette

### Soup du Jour

#### Seasonal examples

Oxtail Stew, Maryland Crab Soup, Crab Chowder, Venison Chili

## From the Land

### Rosemary Lemon Chicken

Frenched Chicken Breast, Sautéed kale, bourbon glazed carrots

### Miss Margret's Chicken Dumplings

Kale, smoked bacon, carrot, seasonal root vegetables, cream sauce

### Yankee Pot Roast

Carrots, small red potatoes

### Beef Short Rib

Bourbon glazed carrots, potatoes au gratin

### Duck Confit or Rabbit Risotto

Utilizing greenhouse vegetables and farmers market ingredients

### Rise Up Filet

Rise Up coffee rub, onion sauce, new roasted potatoes, turnips, peas, greens

All Filet's Prepared to host's choice of Medium-Rare or Medium

Add \$10 per person for this option

### Braised Lamb Shank

Roasted garlic mashed potatoes, crispy parsnip, greenhouse vegetables

Add \$10 per person for this option

### 14oz Pork Chop

House made pierogi, toasted veggies, house-made apple sauce

Add \$10 per person for this option

## From the Sea

### Local Catch of the Day

paired with seasonal greenhouse vegetables and choice of starch

Upcharges depends on fish chosen

### Pan Roasted Salmon

soft polenta, asparagus, microgreens

### Ampersea Crab Cake

jumbo lump crab meat, modern seasonal presentation

Add \$10 per person for this option

### Crispy skin rockfish

potato al gratin, mustard green, baby carrot, butternut squash pure, crispy leeks

Add \$10 per person for this option

### Shrimp & Grits

chorizo broth, fried okra

### Scallops

Corn, greenhouse greens, black truffle vinaigrette

Add \$10 per person for this option

## From the Earth

### Quinoa Cakes

toast points with guacamole, asparagus, parmesan,  
butternut squash & greenhouse herbs

### House-made Fettuccine Pasta

tarragon, pistachio, pesto, mushrooms

mushroom type depends on local availability

### Zahradka's Butternut Squash Ravioli

acorn squash, radish, greens, spicy pecans,  
shaved parmesan, lemon zest

### Mushroom Wellington

grilled portobello mushroom , garlic, shallots,, locally sourced cheese, spinach  
wild mushroom veloute, puff pastry

## Sweet Tooth

### Chef's Choice Mini Smith Island Cake

*Maryland's State Dessert*

Yellow cake, chocolate icing, chef's choice of rotating variations

### Bread Pudding

vanilla ice cream

*Ask about our seasonal desserts*



# Bar Packages

## Open Bar Packages

### **Full Bar**

\$45 per person for three hours ~ additional time: \$10 per person per hour

\$8 level House wines, selection of local beer, liquors to include but not limited to Bulleit Bourbon, Tanqueray Gin, Dewars, Titos Vodka, Espolon Tequila, Pyrat Rum

### **Deluxe Full Bar**

\$55 per person for three hours ~ additional time \$ 12 per person per hour

\$12 level wine by the glass, House wines, selection of local beer, deluxe liquors to include Maker's Mark, Hendricks Gin, Johnny Walker, Black Label, Kettle One, Grey Goose, Pyrat Rum, Patron Silver Tequila

### **Beer & Wine Bar**

\$37 per person for 3 hours ~ additional time \$8 per person per hour

\$8 level House wines & selection of local beer

*Add a 2 approved specialty cocktails to your beer & wine bar for \$3 per person for 3 hours  
no additional charges per hour*

### **Bottomless Brunch**

\$18 per person for 3 hours ~ additional time \$4 per person

Mimosas, Bloody Mary's, White Sangria

\*available during brunch events only

## Consumption Bar

### **Premium Cocktails**

\$12 per cocktail

Maker's Mark, Hendricks Gin, Johnny Walker, Black Label, Kettle One, Grey Goose, Pyrat Rum, Patron Silver Tequila

### **Call Cocktails**

\$10 per cocktail

Bulleit Bourbon, Tanqueray Gin, Dewars, Titos Vodka, Espolon Tequila, Pyrat Rum

### **Well Cocktails**

\$8 per cocktail

Generic vodka, gin, rum, bourbon/whisky, & tequila

### **Wine by the Glass**

\$8/12/16 per glass

Please see your catering director for the available wines at each price point

### **Local Beer Selection**

\$7 per bottle/glass

Seasonal local selections

*Ask you catering director about bottled wine service for your event*

# Lunch Delivery Service

All orders must be confirmed with credit card 24 hours in advance.  
Available for pick up or delivery. Delivery available in Fells Point, Harbor East, & Canton only.

## Cold Sandwich Lunch Box ~ \$9.50 per box

*Choose Sandwich or Wrap Options*

BLT, Turkey Club, Chicken Salad, Tuna Salad, Italian Cold Cut  
Roasted Vegetable,

*Choose Side*

Ampersea Chips, Greenhouse Salad, Pasta Salad, Cucumber Salad, Broccoli Salad

*Dessert*

Cookie or Brownie

Add a can of soda or bottled water for \$1.00

Cold Sandwich Platter Buffet—

## Hot Sandwich Lunch Buffet ~ \$20 per person minimum of 10 people.

*Served with Rolls & Salad to compliment options*

*Choose 2 Options*

Seasonally Prepared Chicken Breast, Beef Brisket, Pulled Pork, Burgers,  
Carved Roast Beef,

For Salmon Add \$2 per person, Crab Cake or Lobster Rolls add \$6 per person each

*Choose 2 Sides*

French fries, Fingerling Potatoes, Mashed Potatoes, Greenhouse Veggies  
Asparagus, Brussel Sprouts

*Desserts ~ Cookie & Brownie Platter*

## Hot Entrée Lunch Buffet~ \$25—\$45 per person

*Served with Rolls & Salad to compliment options*

*Please discuss seasonally available options with your catering director*

\$10 set up and delivery charge per order. All options come with accompanying disposable service ware.  
\$5 per disposable chaffing set up which includes wire frame & mini sterno.