



Hotel Indigo Downtown Baltimore

24 West Franklin Street

Baltimore, MD 21201

(443)-625-6200

Catering Menus

2018



GENERAL INFORMATION

MENU GUIDELINES

Final guest guarantee must be given to your Sales Manager no later than (4) business days prior to the event, otherwise sales manager will use original number as the final guarantee. Final entrée selections must be made (7) business days prior to function. Selections made after this date must be chosen from our selective in-house menu options.

BAR POLICIES

For events accompanied by a bar, one bartender per 75 guests is required. A bartender fee of \$125 per bartender per 3 hours will be incurred. There are **no shots** provided on event bars.

PARKING

We are pleased to offer the lowest self-parking rates in the city at \$12 per day on weekdays and \$5 per day on weekends directly across from the hotel on Franklin Street!!! Valet parking is available for \$60 per evening.

ADDITIONAL SERVICES

Please contact your sales manager or event coordinator for additional information and services.

2018 Prices are subject to a 22% Service Charge, 6% MD State Tax, and 9% Alcohol Tax where applicable.

All prices are per person unless otherwise indicated. Menu prices are subject to change without notice.

Please note all buffets require a minimum of 25 guests. Parties under 25 guests are subject to a \$225 service fee.

BREAKFAST BUFFETS

MONUMENTAL \$37

Sliced fresh seasonal fruits & berries
House made French Toast
Fresh scrambled eggs
Applewood smoked bacon & link sausage
Seasoned breakfast potatoes
Assorted Danishes, muffins & bagels
Jellies, butter, & cream cheese
Simply Orange Juice, grapefruit juice, and apple juice
Freshly brewed regular and decaffeinated coffee by Baltimore Coffee Company
Specialty Teas

THE POET \$34

Buttermilk pancakes
Fresh scrambled eggs
Apple smoked bacon
Seasoned breakfast potatoes
Assorted Danishes, muffins & croissants
Fresh seasonal fruits & berries
Jellies, cream cheese, & butter
Simply Orange juice, grapefruit juice, and apple juice
Freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Company
Specialty teas

HEALTHY EATS \$28

Yogurt parfaits
Fresh fruit display
Oatmeal served with raisins, blueberries, and brown sugar on the side
Egg white, spinach and tomato frittata
Avocado Toast
Turkey Bacon
Jellies & cream cheese & butter
Simply Orange juice, grapefruit juice, and apple juice
Freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Company
Specialty teas

BREAKFAST BUFFET CONT'D

THE NEW YORKER \$28

Bagels, cream cheese, & smoked salmon
Bacon, Egg, and Cheese Wraps
Fresh baked Danishes, muffins & croissants
Fresh seasonal fruit & yogurts
Jellies, cream cheese, & butter
Simply Orange juice, grapefruit juice, and apple juice
Freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Company
Specialty teas

CONTINENTAL \$23

Fresh baked Danishes, muffins & croissants
Honey Nut Cheerios and Corn Flakes
Fresh seasonal fruits & berries
Jellies, cream cheese, & butter
Simply Orange juice, grapefruit juice, and apple juice
Freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Company
Specialty teas

BOXED BREAKFAST \$15

Bottled Orange juice
Fresh Whole fruit
Granola bar
Boxed Cereal served with a pint of milk
New York bagels with cream cheese
Fresh brewed coffee by Baltimore Coffee Company to go

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BREAKFAST ADDITIONS

Cinnamon Rolls	\$36/dozen
House Made French Toast	\$8/ person
House Made Buttermilk Pancakes	\$8/ person
Belgian Waffles	\$8/ person
Bacon, Egg, and Cheese Bagels	\$10 each
Chicken and Waffle Sandwiches	\$10 each
Assorted Greek Yogurts	\$4 each
Yogurt Parfaits with Granola	\$6 each
Sliced Fresh Fruit Display	\$6/ person
Whole Fresh Fruit	\$3/ person
Assorted Granola Bars	\$30/ dozen
Assorted Bagels and Cream Cheese	\$45/ dozen
Monster Energy Drinks	\$60/ dozen

ENDLESS BEVERAGES

HALF DAY PACKAGE \$30/ PERSON

4 hours of unlimited service, refreshed as needed
Regular and decaffeinated coffee by Baltimore Coffee Company
Assorted hot teas
Assorted fruit juices, lemonade and soft drinks

ALL DAY PACKAGE \$40/ PERSON

8 hours of unlimited service, refreshed as needed
Regular and decaffeinated coffee by Baltimore Coffee Company
Assorted hot teas
Assorted fruit juices, lemonade, and soft drinks

ALL DAY JUICES AND SOFT DRINKS \$20/ PERSON

Assorted fruit juices, lemonade, soft drinks, and bottled water

BOXED LUNCHES

\$26 per person

Each lunch includes: Whole fresh fruit, brownies **OR** cookies, chips, and bottled water

CHOOSE THREE (3) OF THE FOLLOWING WRAPS:

GRILLED VEGETABLES

Served with Balsamic Dressing

VEGGIE CALIFORNIAN

Mashed avocado, baby spinach, vine ripe tomatoes and spring onion

CAPRESE

Fresh Mozzarella, sweet tomatoes, fresh basil, olive oil and drizzled balsamic glaze

ITALIAN

Salami, ham, provolone, roasted pickled peppers, black olives, onions, oil and vinegar

ROASTED TURKEY BREAST

Muenster cheese, roasted tomatoes, lettuce, and chipotle mayo

CHICKEN CLUB

Grilled chicken breast, Applewood smoked bacon, vine ripe tomatoes, lettuce, avocado and sriracha mayo

APPLEWOOD SMOKED HAM

Swiss cheese, lettuce, tomato, and Dijon mustard

ROAST BEEF

Cheddar cheese, lettuce, tomato, and Dijon mustard

CHICKEN OR TUNA SALAD

Vine ripe tomatoes and organic greens

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LUNCH BUFFETS

All buffet pricing is per person
All buffets include appropriate condiments, freshly brewed
regular/decaffeinated coffee and assorted teas.

SOUTH OF THE BORDER \$47

Cheese Quesadillas
Beef and chicken fajitas
Grilled corn on the cob
Spanish rice
Black beans
Guacamole, sour cream, and Pico de Gallo
Corn and flour tortillas
Cinnamon dusted churros
Dolce de leche cheesecake

FRANKLIN COOKOUT \$44

Free range chicken breasts
House made beef burgers
100% beef hot dogs
BBQ pulled pork sandwiches
Mixed green salad
Cole slaw, cucumber & chick bean salad
Red bliss potato salad
Baked beans
Macaroni and Cheese
Brioche rolls
Chilled watermelon wedges
Pecan pie

POE'S CHOICE \$42

Pork Tenderloin, served with teriyaki balsamic glaze
Grilled chicken breasts with lemon pepper sauce
Grilled seasonal vegetables
Red skinned mashed potatoes
Garden Salad served with Italian and Ranch dressings
Fresh baked bread rolls with butter
Fresh fruit display
Strawberry shortcake

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LUNCH BUFFETS CONT'D

WASHINGTON'S DELI \$36

Fresh roasted turkey, roast sirloin, apple wood ham
Lettuce, tomatoes, pickles, onions
Cheddar cheese, Monterey jack, swiss cheese
Grilled vegetable & couscous salad
Tomato & cucumber salad
Red bliss potato salad
Sourdough, rye & whole wheat bread
Assorted cookies and brownies
Tuna **OR** Chicken salad (additional \$3)
Add soup (additional \$5)

(V)FROM THE GREENLAND \$34

Tropical spinach salad
Cannellini bean salad with lemon and herb
Minestrone soup
Vegetarian lasagna
Grilled Portobello mushrooms
Assorted breads and rolls with butter
Fresh sliced fruit display
Lemon Berry Mascarpone Cake
(V)=VEGETARIAN

SOUP, SALAD AND SANDWICH BUFFET \$32

CHOOSE ONE SOUP:

Maryland crab
Quinoa and sweet potato
Roasted vegetable

SALADS AND SANDWICHES INCLUDE:

Traditional Caesar salad
Mixed green salad
Tomato, basil, and mozzarella salad with Balsamic Glaze
Turkey and swiss on whole wheat
Tuna salad on sourdough bread
Roast beef & muenster on rye bread
Cookies and Brownies

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DINNER BUFFETS

Menu prices are per person

All Buffets include appropriate condiments, rolls and butter, freshly brewed regular/decaffeinated coffee and assorted teas.

MT VERNON GRILL \$65

Organic mixed greens served with balsamic dressing
Old bay Cole slaw
Vine ripe tomatoes, fresh mozzarella, basil & extra virgin olive oil
Grilled local vegetables
Loaded smashed potatoes with bacon, sour cream & Vermont cheddar
Grilled chicken breast
Grilled flank steak
Chef's fresh catch of the day
Lemon Berry Mascarpone cake
German chocolate cake

MEDITERRANEAN \$55

Classic Greek salad with Kalamata olives and feta cheese
Roasted garlic hummus, crispy pita chips
Couscous pilaf
Seared eggplant
Lamb kabobs
Turkey meatballs
Yogurt marinated chicken and peppers
Classic baklava

ALL AMERICAN \$49

House salad with ranch and vinaigrette dressings
Potato salad
Roasted zucchini and squash
Rosemary fingerling potatoes
Roasted half hen
Grilled NY strip steak with red wine demi glaze
Seared haddock with a garlic lemon butter sauce
Chocolate cake
Strawberry shortcake

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DINNER BUFFETS CONT'D

SOUTHWESTERN \$47

Cheese Quesadillas (add chicken \$2)
Corn and black bean salad
Guacamole and Pico de Gallo served with tortilla chips
Roasted peppers and onions
Black beans and rice
Grilled chicken fajitas
Grilled beef fajitas
Corn and Flour Tortillas
Cinnamon sugar dusted churros

E COSI ITALIANO! \$43

Italian Wedding soup
Traditional Caesar salad
Bruschetta
Red bliss potatoes
Roasted seasonal vegetables
Penne pasta with your choice of: marinara, creamy alfredo, or pesto sauce
(Make it a Pasta Action station: additional \$175 for chef attendant per 75 guests)
Chicken marsala
Seared salmon
Chocolate chip cannoli's

THE GARDEN \$40

Chopped Kale Salad with a zesty ginger dressing
Caprese salad with basil, mozzarella, tomato, and balsamic glaze
Minestrone Soup with cannellini beans
Broccoli and Cheddar Soup
Linguini Pasta with roasted tomatoes, garlic, and mushrooms
Cheese tortellini with pesto sauce
Assorted breads and rolls with butter
Fresh sliced fruit display
Key Lime Cheesecake



PLATED DINNER MENU

Includes rolls and butter, chef's selection of dessert, choice of lemonade or fruit punch, and freshly brewed regular/decaffeinated coffee and assorted teas.

One entrée: \$55 per person
Two entrees: \$65 per person
Three entrees: \$75 per person

SELECT ONE STARTER:

Traditional Caesar salad
Mixed green salad, feta cheese, cucumber, balsamic vinaigrette
Tomato and mozzarella salad with basil and balsamic glaze
Choice of Soup: Minestrone, Maryland Crab, Broccoli and Cheddar, Sweet Potato

SELECT YOUR ENTRÉE(S):

8 oz. Roasted salmon with a lemon, herb and garlic sauce
8 oz. Grilled sirloin with a cabernet mushroom demi sauce
Tuscan chicken marinated in sage, rosemary and garlic
Linguine pasta tossed with tomatoes, mushrooms, garlic, and parmesan cheese
Chicken breast and oven roasted mushrooms served with a white wine cream sauce
10 oz. Bone-in pork chop, served with a soy-honey glaze
4 oz. Maryland crab cake with a horseradish sriracha remoulade
Vegetarian Lasagna

SELECT TWO SIDES:

Steamed asparagus and sea salt
Baby heirloom carrots
Garlic rosemary fingerlings
Herb pearl couscous
Baby new potatoes
Potato puree

Rice pilaf
Sauté of spinach
Baby zucchini and squash
Tuscan kale
Haricot vert
Steamed Broccoli

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MORNING BREAKS

Break prices are listed per person

HEALTHY START \$17

Carrots and Celery Shooters with Ranch Dressing
Snack mix (almonds, peanuts, wasabi peas, dried cranberries, rice crackers)
Dried fruit mix (pineapple, apricot, mango)
Nature valley bars
Veggie Chips
Coconut water
Herbal iced tea
Freshly brewed regular and decaffeinated coffee, specialty teas

INDIGOOD MORNING \$15

Assorted fruit yogurts
Fresh fruit & whole grain muffins
Bowls of fresh berries and diced fresh fruits
Chilled orange, grapefruit, and apple juices
Bottled water
Freshly brewed regular and decaffeinated coffee, specialty teas

SUNRISE BREAK \$13

Assorted fruit yogurts
Fresh fruits
Assorted granola bars
Chilled orange, grapefruit, and apple juices
Monster energy drinks
Freshly brewed regular and decaffeinated coffee, specialty teas

HIGH TIDES \$13

Warm pretzels with mustard
Assorted nuts and dried fruits
Bottled spring water
Freshly brewed regular and decaffeinated coffee, specialty teas

AFTERNOON BREAKS

Break prices are listed per person

SEVENTH INNING STRETCH \$18

Individual cracker jacks
Jumbo pretzels served with warm cheese sauce and mustard
Pigs in a blanket with ketchup and mustard
Unshelled peanuts
Lemonade, assorted sodas and bottled water
Freshly brewed regular and decaffeinated coffee, specialty teas

MUCHO APERITIVOS \$17

Cinnamon dusted churros
Dried mango and pineapple fruit mix
Plantain chips with jalapeno salsa
Tortilla chips with a 7-layer dip
Assorted sodas and bottled water
Freshly brewed regular and decaffeinated coffee, specialty teas water

MEDITERRANEAN \$16

Assorted hummus and tzatziki
Antipasto, assorted olives pita bread
Assorted sodas and bottled water
Freshly brewed regular and decaffeinated coffee, specialty teas

GOOD AFTERNOON \$15

Homemade cookies & brownies
Assorted sodas and bottled water
Freshly brewed regular and decaffeinated coffee, specialty teas

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AFTERNOON BREAKS CONT'D

Break prices are listed per person

MIXED TO MATCH \$15

Assorted candy bars

Freshly baked cookies & brownies

Kettle cooked potato chips, pretzels & tortilla chips

Homemade salsa & French onion dip

Monster energy drinks

Assorted sodas and bottled water freshly brewed regular and decaffeinated coffee, specialty teas

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HORS D'OEUVRES

Prices listed are per 50 pieces

HOT SELECTIONS

Fried asparagus	\$190
Mini Maryland crab cake	\$230
Vegetable spring roll	\$180
Buffalo chicken spring roll	\$200
Spinach and artichoke won tons	\$200
Beef empanadas	\$200
Vegetarian risotto balls	\$180
Mac and cheese poppers	\$180
Breaded stuffed parmesan artichoke hearts	\$210
Cheese quesadilla trumpets	\$180
Edamame pot stickers	\$100
Grilled prosciutto wrapped pineapples	\$190
Sesame chicken	\$170
Coconut shrimp	\$250
Tempura shrimp	\$250
Bacon wrapped scallops	\$225
Beef satay	\$200
Chicken satay	\$180
Mini beef wellington	\$210

COLD SELECTIONS

Antipasto skewers	\$160
Prosciutto wrapped grilled asparagus	\$180
Assorted cheesecake lollipops	\$160
Grilled and chilled shrimp	\$200
Gazpacho shooters	\$100
Tuna poke on fried wontons	\$225
Sriracha BLT sliders	\$150
Smoked salmon on cucumber	\$170
Bruschetta on baguette	\$125
Ceviche on endive	\$200
Caprice skewers with balsamic glaze	\$100

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COCKTAIL RECEPTION

Prices listed are per person unless otherwise noted

All stations and bars require one Chef Attendant per 75 people at a rate of \$150 per attendant

RAW BAR \$50

Crab claws, local oysters & steamed shrimp

Served with Old Bay, butter, cocktail sauce, horseradish, remoulade & lemons

CARVED SPECIALTIES

All are served with appropriate sauces, garnishes & silver dollar rolls

Roast prime ribs of beef (Serves 30)	\$280
Roast breast of turkey (Serves 25)	\$200
Herbed leg of lamb (Serves 12)	\$180
Roast tenderloin of beef (Serves 20)	\$300
Smoked salmon (Serves 20)	\$200
Pork tenderloin (Serves 30)	\$220

PASTA STATIONS

Two Pasta Selections: \$17

Three Pasta Selections: \$20

Penne with seasonal vegetables

Farfalle with sundried tomatoes, fresh basil and garlic

Rigatoni with oregano chicken and mushrooms

Fusilli with cream, prosciutto, parmesan cheese and peas

Tortellini with pesto sauce and portabella ravioli

Linguine pasta tossed with tomatoes, mushrooms, and garlic

All pastas served with appropriate garnishes & garlic bread

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COCKTAIL RECEPTION CONT'D

MASHED POTATO BAR \$18

Yukon gold potatoes
Sweet potatoes

ACCOMPANIMENTS TO INCLUDE:

Bacon, shredded cheese, chives, sour cream, butter, honey butter, brown sugar, cinnamon, and marshmallows

TABLE DISPLAYS

Fresh vegetable crudité with an herb yogurt sauce and ranch dressing	\$14
Imported and domestic cheese with fruit and crackers	\$20
Italian antipasto	\$20
Fresh sliced fruit display	\$16

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WINE AND SPIRITS

All bars include preferred house wine, imported & premium beer (Heineken, Corona, Amstel Light), domestic beer (Budweiser, Bud Light, Coors Light), assorted mixers, juices and bottled water

Bartender Fee of \$175 per 75 guests. Fee Waived if bar exceeds \$1,000.

*Specialty drinks or wine prices are subject to upgrade fees and/or minimum case orders. Check with your sales manager for more information.

HOURLY HOSTED BAR PACKAGE

	House Brand	Premium Brand	Wine, Beer & Soft Drinks
1 Hour	\$28.00++	\$32.00++	\$22.00++
2 Hours	\$33.00++	\$40.00++	\$27.00++
3 Hours	\$38.00++	\$48.00++	\$32.00++
4 Hours	\$43.00++	\$56.00++	\$37.00++
5 Hours	\$48.00++	\$64.00++	\$42.00++

HOSTED BAR BY CONSUMPTION

	House Brands	Premium Brands
Liquor	\$8.00++	\$11.00++
Preferred House Wine	\$7.00++	\$7.00++
Imported Beer	\$7.00++	\$7.00++
Domestic Beer	\$6.00++	\$6.00++

CASH BAR

	House Brands	Premium Brands
Liquor	\$10	\$13
Preferred Wine	\$9	\$9
Imported Beer	\$9	\$9
Domestic Beer	\$8	\$8

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PREMIERE BAR PACKAGES

All prices are listed per person. Minimum 15 guests required for each bar. Parties under 15 guests are subjected to a \$175 service fee. Each open bar available for a four-hour period. Spirit substitutions and extended hours may be subjected to additional fees.

One bar attendant per 75 guests is required at the cost of \$175 per attendant.

BOURBON/ WHISKEY BAR \$60

One specialty bourbon cocktail tailored to your event

Bar's choice bourbon and whiskey

Assorted Mixers and Soft Drinks

Fruit Garnishes

Mixed Nuts and Chips

COFFEE/ COCOA BAR \$50

Assorted roasts of regular and decaf coffee

Half and Half, Sugar, Milk, Vanilla and Caramel Syrups

Assorted chocolate bars and shavings

Peppermints, Marshmallows, and Cinnamon

Assorted mini cupcakes, petit fours, and Pastries

WINE/SANGRIA/MIMOSA BAR \$45

Specialty Red and White Sangria

Prosecco, White, and Red Wines

Your choice of Rum or Vodka

Assorted fruit juices

Assorted Mixers and Soft drinks

Fruit Garnishes

Blondies and Brownies

BLOODY MARY BAR \$40

Bar's choice vodka

House Exclusive Bloody Mary Mix

Horseradish, Worcestershire Sauce, Hot Sauce, Steak Sauce, Old Bay, Salt, and Pepper

Tomatoes, Olives, Pickles, Bacon, Celery, Assorted Peppers, Lemons, and Limes

Glass rimmers filled with salt, pepper, and Old Bay

Assorted Cheese and Cracker Display

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LIMITED BREAKFAST MENU

FOR FUNCTIONS OF 9 TO 25 GUESTS TAKING PLACE WITHIN 72 HOURS

BREAKFAST ENTREES

Yogurt Parfait \$8

Local Lancaster farms yogurt, Michelle's granola, fresh seasonal fruit

Classic Eye Opener \$11

Two eggs any style, breakfast potatoes, choice of meat, toast

Breakfast Sandwich \$9

Scrambles eggs, choice of meat, cheese and bread, served with seasonal fruit

Lox Platter \$11

Served with bagel, tomato, capers, boiled egg, cream cheese

Breakfast Bowl \$11

Breakfast potatoes, tomato, avocado, roasted tomato and corn salsa, two eggs any style

Waffles \$9

Served with your choice of meat, fresh seasonal fruit

BEVERAGES

Coffee or tea \$3

Fruit juice \$3

Choice of orange, apple, grapefruit, tomato or cranberry

MEAT CHOICES

Applewood bacon, Virginia ham, sausage

BREAD CHOICES

Bagel croissant, wheat, sour dough, rye

CHEESE CHOICES

Cheddar, swiss, mozzarella, feta

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LIMITED LUNCH MENU

FOR FUNCTIONS OF 9 TO 25 GUESTS TAKING PLACE WITHIN 72 HOURS

POETS signature Sriracha wings \$10

Cathedral Caesar Salad \$10

Local romaine, parmesan cheese, croutons, classic Caesar dressing

Add shrimp 5

Add chicken 4

Chicken Salad \$14

Local mixed greens, citrus segments, grilled chicken, fried wontons, shredded carrots, toasted almonds, peanut hoisin dressing

Indigo Burger \$13

Grass fed angus beef cooked medium well, and served with lettuce, tomato, pickles and fries
Choice of swiss, muenster, cheddar, or American

Chicken N' Waffle \$13

Fried chicken breast, fried green tomato, maple mayo, mixed greens

Blackened Salmon Club \$14

Local greens, tomato, swiss cheese, avocado on wheat bread

The Poet Wrap \$13

Blackened chicken, mixed greens, caramelized onions, bacon, ranch

Orzo with Chicken \$14

Basil, tomatoes, feta, parmesan

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