



# **BALTIMORE ~BWI AIRPORT**

## **CATERING AND BANQUETS MENU**

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.

## BREAKFAST

### **BREAKFAST BUFFET**

All Selections Include Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selections.

#### **All American Breakfast Buffet**

Assortment of Chilled Fruit Juices  
Sliced Fresh Fruit and Berries  
Assorted Muffins, Coffee Cakes and Pastries  
Individual Fruit Yogurts  
Scrambled Eggs with Chives  
Applewood Smoked Bacon  
Breakfast Potatoes  
\$28.00 per person

#### **Health Smart Breakfast Buffet**

Assortment of Chilled Fruit Juices  
Grapefruit and Orange Sections  
Variety of Low Fat Muffins  
Assortment of Low Fat Yogurts  
Hard Boiled Eggs  
Turkey Bacon **OR** Turkey Sausage  
\$30.00 per person

#### **Doubletree Breakfast Buffet**

Assortment of Chilled Fruit Juices  
Fruit Kabobs  
New York Style Bagels and Flavored Cream Cheese  
Heart Healthy Steel Cut Oatmeal, with an Assortment of Dried Fruits,  
Brown Sugar and Honey  
Frittata with Asparagus, Tomato and Swiss Cheese  
Breakfast Potatoes  
Chicken Sausage Broccoli Rabe  
\$32.00 per person

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### **Junior Executive Continental**

Assortment of Chilled Fruit Juices  
Seasonal Fresh Fruit Salad  
Selection of Coffee Cakes and Pastries  
Creamery Butter and Fruit Preserves  
\$22.00 per person

### **Executive Continental**

Assortment of Chilled Fruit Juices  
Sliced Fresh Fruit and Berries  
Individual Fruit Yogurts  
Assorted Muffins, Coffee Cakes and Pastries  
Creamery Butter and Fruit Preserves  
New York Style Bagels and Cream Cheese  
\$26.00 per person

### **BREAKFAST ENHANCEMENTS**

Available Only as Additions to Breakfast Buffet

#### **Made To Order Omelets\***

Diced Ham, Breakfast Sausage, Bacon, Red and Green Peppers, Onions, Tomatoes,  
Mushrooms, Baby Spinach and Cheddar Cheese  
\$10.00 per person  
\*Attendant Required  
\$100.00 per Attendant

#### **Pancake or Waffle Bars**

Buttermilk with Butter and Warm Syrup, Served with Assorted Toppings **OR**  
Waffles with Warm Maple Syrup  
\$10.00 per person  
\*Attendant Required  
\$100.00 per Attendant

#### **Smoked Salmon and Bagels**

Accompanied with Sliced Tomatoes, Red Onions, Capers and  
Assorted Flavored Bagels and Cream Cheese  
\$10.00 per person

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**Breakfast Sandwiches**

Croissant Sandwich with Scrambled Eggs, Ham and Cheddar Cheese

\$6.00 per person

Buttermilk Biscuit Sandwich With Scrambled Eggs, Bacon or Sausage, and American Cheese

\$6.00 per person

English Muffin Sandwich with Scrambled Eggs, Bacon or Sausage, and American Cheese

\$6.00 per person

**Selection of Cereal**

Assorted Berries, Whole and Low Fat Milk

\$6.00 per person

**New York Style Flavored Bagels**

Variety of Flavors served with Sweet, Savory and Traditional Cream Cheese

\$6.00 per person

**Yogurt and Granola Parfaits**

Fruit and Honey Yogurt with Fresh Fruit and Homemade Granola

\$9.00 per person

**Cinnamon Sugar Donuts**

\$32.00 per Dozen

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**PLATED BREAKFAST**

All Selections Include Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selections

**Doubletree Breakfast**

Pre-Set Chilled Orange Juice  
Pre-Set Fresh Melon Ball Cocktail  
Fresh Scrambled Eggs with Chives  
Breakfast Potatoes  
Applewood Smoked Bacon  
\$24.00 per Person

**Something Different**

Pre-Set Chilled Orange Juice  
Brie Stuffed French Toast with Powdered Sugar & Berry Compote  
Turkey Sausage  
\$19.00 per Person

## BRUNCH

All Selections Include Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selections

### The DoubleTree Brunch

Assortment of Chilled Fruit Juices

Fresh Fruit Kabobs

Assorted Muffins, Pastries, New York Bagels with Cream Cheese

#### *~Salads~*

Traditional Caesar Salad with Garlic Flavored Croutons

Spinach Salad with Warm Bacon Honey Dressing

#### *~Breakfast Selections~*

Scrambled Eggs with Fresh Herbs

Applewood Smoked Bacon and Chicken Sausage with Broccoli Rabe

Red Skin Fried Potatoes

Waffles with Warm Maple Syrup

#### *~Entrée Selections (Select Two) ~*

Grilled London Broil with Au Jus & Fresh Herbs

Braised Short Ribs with Red Wine Reduction

Buttermilk Fried Chicken

Grilled Chicken Breast with Lemon and Ginger Buerre Blanc

Glazed Pork Loin with Grilled Pineapple Citrus Cherry Glaze

Herb Roasted Cod with Lemon Wine Veloute

Horseradish Crusted Salmon

Penne Pasta Primavera

Oven Baked Tomato Au Gratin

#### *-Vegetables & Starches (Select Two)*

Seasonal Vegetable Medley; Cauliflower Gratin

Herb Roasted New Potatoes

Rice Pilaf; Garlic Mashed Potatoes

Chef's Selection of Desserts and Pastries

Warm Rolls and Butter

\$47.00 per person

*25 Guest Minimum*

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### **Brunch Enhancements**

Made to Order Omelets\*  
\$10.00 per person

Assorted Beignets  
\$10.00 per person

Smoked Salmon Display  
\$10.00 per person

Assorted Mini Quiche  
\$4.00 per person

Seafood Display  
Shrimp, Crab Claws and Oysters on the Half Shell  
With Cocktail Sauce and Wedge Lemons  
\$26.00 per Person

Antipasti Platter  
Assorted Cheeses, Cured Meats of Prosciutto & Capicola, Marinated Olives and Grilled  
Vegetables with Artisan Crackers  
\$20.00 per person

\*Attendant Required  
\$100.00 per Attendant

## BREAKS~MORNING

### **Beverage Breaks**

Selection of Soft Drinks, Bottled Waters  
Red Bull Energy Drinks and Coconut Water  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Flavored Coffee Syrups  
Tazo Tea Selections

All Day Beverage Service

\$21.00 per person

Add San Pellegrino Sparkling Water

\$23.00 per person

Half Day Beverage Service

\$18.00 per person

Add San Pellegrino Sparkling Water

\$20.00 per person

### **Health Smart**

Fruit Kabobs  
Granola and Honey Yogurt Parfaits  
Coconut Water  
Coffee Cakes  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Flavored Coffee Syrups  
Tazo Tea Selections  
\$22.00 per person

### **Energy Break**

Assorted Veggie Display with Ranch Veggie Dip  
Selection of Sports and Energy Drinks  
Energy and Granola Bars  
Whole Fresh Fruit  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Flavored Coffee Syrups

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Tazo Tea Selections  
\$21.00 per person

### **Morning Breaks Enhancements**

Whole Fresh Fruit  
\$3.00 Each

Fruit Kabobs  
\$4.00 Each

Melon Ball Cocktail  
\$4.00 Each

Assorted Coffee Cakes  
\$28.00 per Cake

Selection of Muffins and Pastries  
\$36.00 per Dozen

Spinach & Feta Filled Croissants  
\$36.00 per Dozen

Selection of Bagels and Cream Cheese  
\$36.00 per Dozen

Energy and Granola Bars  
\$26.00 per Dozen

Assorted Biscotti  
\$24.00 per Dozen

Individual Fruit Yogurts  
\$4.00 Each

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### **Morning Breaks Enhancements (Part Two)**

Freshly Brewed Regular and Decaffeinated Coffee  
\$55.00 per Gallon

Tazo Tea Selections  
\$55.00 per Gallon

Gatorade Energy Drinks  
\$4.00 Each

Vitamin Enriched Waters  
\$4.00 Each

Infused Water Display  
Savory or Fruit  
\$18.00 per Gallon

Red Bull Energy Drinks  
\$7.00 Each

Sparkling Waters  
\$5.00 Each

Assorted Sodas or Bottled Water  
\$4.00 Each

Flavored Bottled Water  
\$4.00 Each

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## BREAKS~AFTERNOON

### **Sweet Chocolate**

Double Chocolate Chip Cookies  
Gourmet Chocolate Brownies  
Variety of Candy Bars and Chocolate Treats  
Chocolate Biscotti  
Selection of Soft Drinks, Bottled Waters  
Selection of Biscotti  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Flavored Coffee Syrups  
Tazo Tea Selections  
\$22.00 per person

### **Popcorn Break**

Assorted Homemade Flavored Popcorn  
Caramel, Cheddar Cheese, Old Bay, White and Milk Chocolate Drizzled  
Assorted Sodas and Bottled Water  
\$22.00 per Person

### **Ballpark Break**

Maryland Crab Dip  
Spinach & Artichoke Dip  
Soft Pretzels with Cheese Sauce  
Old Bay Potato Chips  
Cracker Jacks  
Assorted Sodas and Sparkling Flavored Waters  
Freshly Brewed Coffee, Decaffeinated Coffee  
Assorted Flavored Syrups  
Tazo Teas  
\$22.00 per person

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### **Afternoon Break Enhancements**

Variety of Candy Bars  
\$6.00 per Person

Assorted Macaroons  
\$32.00 per Dozen

Cinnamon Sugar Donuts  
\$32.00 per Dozen

Assorted Cookies  
\$32 per Dozen

Gourmet Brownies and Blondies  
\$32.00 per Dozen

Assorted Petit Fours'  
\$32.00 per Dozen

Variety of Granola and Energy Bars  
\$24.00 per Dozen

Variety of Coffee Cakes  
\$28.00 Each

Jumbo Pretzels with Cheese Dipping Sauce  
\$36.00 per Dozen

Tortilla Chips with Salsa, Guacamole and Sour Cream  
\$7.00 per Person

Vegetable Crudités  
Fresh Market Display of Season Garden Vegetables with Hummus, Baba Ghanoush & Tabbouleh  
Warm Pita Chips  
\$10.00 per Person

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Fruit Kabobs with a Honey Yogurt Dipping Sauce  
\$4.00 Each

**Afternoon Enhancements (Part Two)**

Flavored Bottled Water  
\$4.50 per Person

Bottled Water  
\$3.50 per Person

Lemonade, Sweet or Unsweetened Iced Tea  
\$36.00 per Gallon

Assorted Sodas  
\$4.00 Each

Regular Coffee, Decaffeinated Coffee & Hot Tea featuring Tazo Teas  
\$55.00 per Gallon

## LUNCH BUFFET

\*Any Lunch Buffet can be offered at 4PM for an additional 10% of the price.

All Selections Include Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selections

### It's a Wrap

#### Salad Selection (2):

Fruit Salad  
Garden Fresh Greens and Choice of Dressings  
Traditional Caesar Salad  
Tomato & Mozzarella  
Roasted Peppers & Mozzarella

#### Wrap Selection (3):

Classic Chicken Caesar  
Roast Beef and Provolone Cheese Smoked  
Ham and Swiss Cheese  
Herbed Spiced Chicken with Cheddar Cheese and Caramelized Onion  
Smoked Turkey Club with Applewood Smoked Bacon and White Cheddar Cheese  
Corned Beef and Swiss Cheese with Thousand Island Dressing  
Grilled Vegetables with Hummus

Individual Bags of Chips  
Assorted Jumbo Cookies  
Iced Tea and Soft Drinks  
\$36.00 per person

Additional Wrap Selection \$3.00

Add Daily Soup Creation \$3.00

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**Buffet Lunches Continued:**

**New York Deli**

Salad Selection (2):

Garden Fresh Greens and Choice of Dressings  
Traditional Caesar Salad  
Vegetable Farfalle Pasta Salad  
Potato Nicoise Salad

Deli Platter Selection (3):

Smoked Turkey, Roasted Beef Sirloin, Honey Cured Ham  
Corned Beef, Albacore Tuna Salad, Cranberry Chicken Salad

Swiss, Cheddar, American and Provolone Cheese  
Vine Ripe Tomatoes, Sweet Red Onion, Green Leaf Lettuce and Dill Pickles  
Gourmet Bread Selection

Individual Bags of Chips  
New York Style Cheesecake and Fresh Baked Cookies  
Iced Tea and Soft Drinks  
\$36.00 per person

Additional Deli Selection \$3.00 per person  
Add Daily Soup Creation \$3.00 per person

\*New York Deli also available as Prepared Sandwiches

**Flavors of the Mediterranean**

Minestrone Soup  
Classic Romaine Caesar Salad with Asiago Cheese  
Tomato Mozzarella Salad

Grilled Chicken Breast with choice of Marsala, Puttanesca & Francoise Sauce (Choose 1)  
Oven Roasted Cod with Lemon Wine Veloute'  
Sautéed Green Beans with Lemon and Garlic  
Garlic Parmesan Roasted Potatoes  
Ciabatta Bread

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Hand Filled Cannoli and Tiramisu  
Iced Tea and Soft Drinks  
\$42.00 per person; *25 Guest Minimum*

**Buffet Lunches Continued:**

**Southwestern Fiesta**

Chicken Tortilla Soup  
Tex-Mex Green Salad with Cilantro Lime Vinaigrette  
Chicken and Beef Fajitas with seasoned Chicken & Beef Strips  
Flour & Corn Tortillas; Served with Traditional Condiments and Pico De Gallo  
Spanish Rice  
Refried Beans  
Guacamole and Chips  
Churros  
Iced Tea and Soft Drinks  
\$38.00 per person  
*25 Guest Minimum*

**Fun Times**

Chipotle Potato Salad  
Creamy Coleslaw  
Traditional Beef Sliders & Pulled Pork Sliders  
Chicken Tenders with BBQ and Honey Mustard Dipping Sauces  
Corn on the Cob  
Buffalo, BBQ and Teriyaki Wings  
Homemade Potato Chips  
Seasonal Fresh Fruit  
Assorted Mini Desserts  
Iced Tea and Soft Drinks  
\$35.00 per person  
*25 Guest Minimum*

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**Lunch Buffet Continued:**

**Chesapeake Bay**

Soup – Choose 1: Maryland Crab, Cream of Crab or Potato Corn Chowder

Garden Fresh Greens and Choice of Dressings

BBQ Chicken

Crab Cakes with Lemons, Cocktail and Tartar Sauce

Old Fashioned Potato Salad

Silver Queen Corn

Apple and Blueberry Pies

Rolls and Warm Southern Biscuits

Iced Tea and Soft Drinks

\$46.00 per person

*25 Guest Minimum*

**The Farm Table**

Artisan Breads

Chicken Noodle Soup

Char Grilled Vegetable Platter with Balsamic Drizzle

Assortment of Mixed Field Greens, Spinach Leaves, Baby Bibb Lettuce with Market Toppings to include: Cucumbers, Baby Carrots, Artichoke Hearts, Sliced Mushrooms, Shaved Sweet Onions, Roasted Corn, Sliced Roma Tomatoes, Olives, Feta, Chickpeas, Smoked Gouda, Shaved Parmesan and Choice of Two Dressings

Chicken Salad with White and Red Grapes

Tuna Salad

Roasted Pepper Fusilli Pasta Salad

Housemade Potato Chips

Assorted Lemon & Fruit Bars

Iced Tea and Soft Drinks

\$38.00 per person

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## PLATED LUNCH

All Selections are served with Warm Rolls and Butter, Chef's Selection of Dessert and Include Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selections

### Entrée Salads

Add a Cup of Our Daily Soup Creation for \$3.00 per Person

#### **Chicken Caesar Salad**

Crisp Romaine, Asiago Cheese and Garlic Crostini

\$28.00 per person

#### **Classic Cobb Salad**

Crisp Greens with Kalamata Olives, Bleu Cheese Crumbles, Vine Ripened Tomatoes & Grilled Chicken

\$28.00 per person

#### **Baby Spinach Salad**

Grilled Chicken, Sundried Cranberries, Walnuts and Bleu Cheese with Balsamic Vinaigrette

\$28.00 per person

### **PLATED LUNCH (Continued)**

All Entrée Selections are served with Garden or Caesar Salad and Seasonal Accompaniments  
Add a Cup of Our Daily Soup Creation for \$3.00 per Person

#### **Rosemary Scented Grilled Chicken**

Boneless Chicken Breast with Lemon and Ginger Infused Butter Sauce;  
Boiled Herbed New Potatoes & Seasonal Vegetables  
\$34.00 per person

#### **Braised Short Ribs**

Slow Roasted Short Ribs with Roasted Carrots in Garlic Demi-Glace &  
Roasted New Potatoes  
\$34.00 per person

#### **Sliced Beef Tenderloin in Mushroom Wine Sauce**

Served with Herb Roasted Fingerling Potatoes, Baby Carrots & Grilled Asparagus  
\$42.00 per person

#### **Chicken Piccata**

Pan Seared Chicken Breast with Lemon Butter Caper Sauce on a Bed of Angel Hair Pasta and  
Seasonal Vegetables  
\$34.00 per person

#### **Pan Roasted Salmon**

Roasted Fillet of Salmon  
with Dijon Mustard Cream Sauce, Garlic Mashed Potatoes and Seasonal Vegetables  
\$38.00 per person

#### **Traditional Farfalle Primavera**

Bowtie Pasta Tossed with Sautéed Asparagus, Sundried Tomatoes and Vodka Cream Sauce  
\$32.00 per person

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## LUNCH~BOX LUNCH

All Box Lunches Include Fresh Whole Fruit, Sea Salt Potato Chips, Doubletree Cookie, Appropriate Condiments and Bottled Water or Soft Drink

*Selection of Three:*

Roast Beef and Monterey Jack Cheese  
Smoked Turkey and Provolone Cheese  
Ham and Cheddar Cheese with Honey Mustard  
Grilled Chicken Breast and Cheddar Cheese  
Albacore Tuna Salad Wrap  
Cranberry Chicken Salad with Tarragon Mayonnaise Wrap  
Smoked Turkey Club with Applewood Smoked Bacon and Avocado Wrap  
Grilled Vegetables with Hummus Wrap

*Selection of accompaniment:*

Potato Salad Nicoise  
Mini Penne Pasta with Red Pepper Vinaigrette  
Creamy Cole Slaw

\$28.00 per person

## RECEPTION~RECEPTION BUFFET

### **International and Domestic Cheese Display**

International and Domestic Cheese Selections, Gourmet Crackers and Rustic Baguette; Fresh Berry Garnish

\$14.00 per person

### **Crudités Display**

Fresh Market Display of Seasonal Garden Vegetables with House Made Dips and Hummus

\$11.00 per person

### **Fresh Fruit Display**

Seasonal Fresh Fruits accompanied by a Honey Yogurt Dipping Sauce

\$12.00 per person

### **Charcuterie Board**

Salami, Capicola, Gerkin Pickles, Chef's Choice of Cheeses, Dried Fruit, Flavored Chutney and Herb Crostini

\$16.00 per Person

### **Trio Bruschetta Bar**

Traditional, Mushroom and Fresh Herbs & Goat Cheese on Roasted Crostini

\$16.00 per Person

### **Seafood Bar**

Cocktail Shrimp, Lump Crab Cakes, Oysters on the Half Shell, Chilled Garlic Mussels and Clams, Cocktail Sauce, Lemon Wedges and Gourmet Crackers

\$26.00 per person

### **Dessert Bar**

Brownies and Blondies, Lemon Bars, Petit Fours, Miniature Pastries, Cupcakes and Cookies

\$14.00 per person

### **Cupcake Station**

Assorted Vanilla, Chocolate, Red Velvet, Lemon, Raspberry & Peanut Butter Cupcakes

\$18.00 per person

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## RECEPTION~HORS D'OEUVRES

### Hot Hors D'oeuvres

All Hors D'oeuvres Pricing per Piece  
50 piece Minimum per item

Mini Crab Cakes with Old Bay Remoulade  
\$4.75 per Piece

Spinach and Feta Spanakopita  
\$4.00 per Piece

Vegetable Spring Rolls with Sweet & Spicy Dipping Sauce  
\$4.00 per Piece

Beef Tenderloin Kabob with Pepper & Onion  
\$4.50 per Piece

Mini Chicken or Beef Wellington  
\$4.25 per Piece

Bacon Wrapped Scallops  
\$4.75 per Piece

Thai Chicken Satay with Peanut Dipping Sauce  
\$4.50 per Piece

Vegetable Samosas  
\$4.00 per Piece

Coconut Shrimp with Sweet Chili Sauce  
\$4.50 per Piece

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Lump Crabmeat Stuffed Mushrooms  
\$4.75 per Piece

Raspberry and Brie in Crispy Phyllo  
\$4.00 per Piece

**Hot Hors d'oeuvres (Continued)**

Cheesesteak Spring Rolls with Cheddar Cheese Dipping Sauce  
\$4.25 per Piece

Fig & Goat Cheese Flatbread  
\$4.00 per Piece

Chicken Quesadilla Triangle filled with Jalapenos,  
Bacon, Cheddar and Pepper Cheeses  
\$4.50 per piece

### **Cold Hors D'oeuvres**

All Hors D'oeuvres Pricing per Piece  
50 piece Minimum per item

Traditional Tomato & Garlic Bruschetta on a Crostini  
\$3.75 per Piece

Artichoke and Olive Tapenade on Focaccia  
\$4.00 per Piece

Tomato Caprese' Skewers  
\$4.00 per Piece

Jumbo Shrimp Cocktail  
\$4.75 per Piece

Sesame Tuna with Wasabi Aioli  
\$4.00 per Piece

Prosciutto Wrapped Asparagus Spears  
\$3.50 per Piece

Carved Beef Tenderloin with Garlic Aioli and Parmesan Cheese on Herd Crostini  
\$4.75 per Piece

Endive Spears with Goat Cheese, Almonds and Orange Sections  
\$2.75 per piece

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## **RECEPTION~ACTION STATIONS**

Attendant Fee of \$100 per Station required

*25 Guest Minimum*

### **Roasted Breast of Turkey**

Served with Cranberry and Orange Relish, Country Grain Mustard, Cocktail Rolls and Butter

\$13.00 per Person

### **Tenderloin of Beef**

Served with Creamy Horseradish Sauce, Country Grain Mustard, Cocktail Rolls and Butter

\$24.00 per Person

### **Honey Cured Ham**

Served with Apple-Red Onion Confit and Rustic Baguette

\$15.00 per Person

### **Herb Roasted Prime Rib**

Served with Creamy Horseradish Sauce, Rosemary Au Jus, Cocktail Rolls and Butter

\$24.00 per Person

### **Pasta Plus**

Tortellini, Farfalle and Penne Pastas with a Choice of Two Sauces and two accompaniments:

Marinara, Alfredo, Pesto, Vodka Cream. Served with choices of Grilled Chicken and Spicy Sausage, Mushrooms, Caramelized Onion, Chopped Tomato, Spinach, Peas & Fresh Herbs

Served with Shaved Parmesan Cheese and Dinner Rolls

\$18.00 per Person

### **Sliders and More**

Pulled Pork with Pickled Red Onion, Kobe Beef Burgers with Jack Cheese and Crispy Chicken with Honey Mustard Aioli, Coleslaw and all the Traditional Accompaniments

\$18.00 per Person

### **Asian Flavors Station**

Choice of Two Entrees: Teriyaki Beef, Sweet & Sour Chicken or Garlic Shrimp

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Served with Bok Choy, Snow Peas, Broccoli, Red Peppers, Mushrooms, Bean Sprouts, Water Chestnuts, Jasmine Rice and Fortune Cookies

\$18.00 per person

### **DINNER~PLATED**

All Dinner Selections Served with Garden, Caesar Salad, Baby Spinach with Blue Cheese Salad or Daily Soup Creation, Appropriate Accompaniments, Warm Rolls and Butter, Chef's Selection of Dessert and Include Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selections

#### **Chicken Piccata**

Boneless Breast of Chicken on a bed of Angel Hair Pasta with Lemon Caper Butter Sauce and Seasonal Vegetables

\$39.00 per Person

#### **Chicken Marsala**

Boneless Breast of Chicken served with Marsala Wine Sauce; Roasted Yukon Gold Potatoes and Seasonal Vegetables

\$41.00 per Person

#### **Pan Roasted Salmon**

Salmon Fillet served with a Dijon Mustard Cream Sauce; Garlic Mashed Potatoes and Seasonal Vegetables

\$44.00 per Person

#### **Chesapeake Bay Rockfish Imperial**

Wild Caught Rockfish Filet Stuffed with Imperial Crab; Shallot Corn Polenta and Seasonal Vegetables

\$48.00 per Person

#### **Portabella Napoleon**

Grilled Portabella Mushrooms, Zucchini, Squash and Red Peppers with Baby Spinach and Roasted Tomato Coulis

\$38.00 per person

#### **New York Strip Steak**

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10 oz Grilled New York Steak topped with Crumbled Bleu Cheese; Au Gratin Potatoes & Green Beans

\$52.00 per person

## **DINNER – PLATED (Continued)**

### **Grilled Pork Tenderloin**

Peppercorn Encrusted, Served with Tropical Fruit Demi-Glace; Mashed Sweet Potatoes & Seasonal Vegetables

\$39.00 per person

### **Chicken and Salmon Duet**

Herb Marinated Grilled Chicken and Pan Seared Atlantic Salmon Fillet  
Lemon and Ginger Buerre Blanc; Jasmine Rice and Seasonal Vegetables

\$49.00 per person

### **Maryland Crab Cake Duet**

Two Four Ounce Jumbo Lump Crab Cakes with Spicy Cajun Remoulade  
Basmati Rice and Broccolini

\$54.00 per person

### **Filet and Crab Duet**

Petite Filet of Beef and Jumbo Lump Maryland Crab Cake with  
Red Wine Demi-glace and Spicy Cajun Remoulade; Yukon Gold Mashed Potatoes, Honey Glazed  
Carrots & Broccolini

\$58.00 per person

## **DINNER - Design Your Own Buffet**

### *Salad Selections (2):*

Traditional Caesar Salad  
Garden Fresh Greens and Choice of Dressings  
Orzo and Feta Cheese Pasta Salad  
Baby Spinach with Bleu Cheese and Sundried Cranberries  
Tomato, Mozzarella and Basil Salad  
Potato Nicoise Salad

### *Entrée Selections (2):*

Grilled Citrus Chicken  
Herb Roasted Chicken Breast with Au Jus  
Panko Crusted Chicken Breast with Parmesan Crème Sauce  
Pan Roasted Salmon Filet with Dijon Mustard Cream Sauce  
Baked Cod with Fennel, Sundried Tomatoes, Black Olives with Dill Sauce  
Herbed Sliced Beef Tenderloin with Mushroom Onion Demi-Glace  
Grilled London Broil with Sweet Peppers and Herbs Sautee  
Pasta Primavera with Oil & Garlic Sauce

### *Accompaniment Selections (2)*

Seasonal Vegetable Medley  
Sautéed Green Beans with Lemon and Garlic  
Steamed Broccoli & Cauliflower  
Yukon Gold Potato Wedges  
Garlic Mashed Potatoes  
Wild Rice Pilaf  
Herbed Vegetable Orzo

Chef's Selection of Freshly Prepared Desserts

Coffee, Decaffeinated Coffee, Tazo Teas and Iced Tea

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.

\$52.00 per person  
25 Guest Minimum

\*Additional Selection of Entrée  
\$5.00 per person  
Add Maryland Crab Cakes  
\$8.00 per person \$8.00 per person

## Summer BBQ Feast

All Dinner Selections Include Freshly Brewed Regular and Decaffeinated Coffee with an Assortment of Flavored Coffee Syrups and Tazo Tea Selections

### *Salad Selections (2):*

Traditional Caesar Salad  
Garden Fresh Greens and Choice of Dressings  
Seasonal Fruit Salad  
Vegetable Orzo Salad  
Tomato, Mozzarella and Basil Salad

### *Entrée Selection (2):*

Angus Grilled Beef Burgers  
Bratwurst Links  
Grilled Chicken Breast  
Baked Salmon with Tropical Fruit Salsa  
Fried Chicken  
Grilled Pork Tenderloin with Smoky BBQ Sauce  
Grilled London Broil with Sweet Peppers and Herbs Sautee

### *Accompaniment Selection (2):*

Oven Roasted Zucchini and Squash Medley  
Sautéed Green Beans with Lemon and Garlic  
Buttered Corn on the Cobb  
Steamed Broccoli  
Cheesy Macaroni and Cheese  
Seasoned Yukon Gold Potato Wedges  
Scalloped Potatoes with Cheese

Chef's Selection of Freshly Prepared Desserts  
Iced Tea, Lemonade and Soft Drinks

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.

\$42.00 per person  
*25 Guest Minimum*

\*Additional Selection of Entrée  
\$5.00 per person  
Add Maryland Crab Cakes  
\$8.00 per person

## MEETING PACKAGES:

### Meeting Planner Package

#### *Junior Executive Continental*

Assortment of Chilled Fruit Juices  
Basket Filled with Whole Fresh Fruit  
Selection of Breakfast Breads and Pastries  
Creamery Butter and Fruit Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Tazo Tea Selections

#### *Mid Morning Break*

Selection of Soft Drinks  
Selection of Flavored Iced Teas  
Selection of Granola Bars  
Freshly Brewed Regular and Decaffeinated Coffee  
Tazo Tea Selections

#### *Afternoon Break*

Assorted Fresh Baked Cookies  
Gourmet Chocolate Brownies and Blondies  
Individual Bags of Potato Chips, Pretzels and Pop Corn  
Selection of Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffee  
Tazo Tea Selections  
\$48.00 per person

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.

### **Executive Meeting Package**

#### *Executive Continental*

Assortment of Chilled Fruit Juices  
Sliced Fresh Fruit and Berries  
Individual Fruit Yogurts  
Assorted Muffins, Breakfast Breads and Pastries  
Creamery Butter and Fruit Preserves  
New York Style Bagels and Flavored Cream Cheese  
Freshly Brewed Regular and Decaffeinated Coffee  
Tazo Tea Selections

#### *Mid-Morning Break*

Selection of Soft Drinks  
Selection of Flavored Iced Teas  
Selection of Granola Bars  
Freshly Brewed Regular and Decaffeinated Coffee  
Tazo Tea Selections

#### *Buffet Lunch*

Selection of It's a Wrap, New York Deli or Fun Times Buffet

#### *Afternoon Break*

Assorted Fresh Baked Cookies  
Gourmet Chocolate Brownies and Blondies  
Individual Bags of Potato Chips, Pretzels and Pop Corn  
Selection of Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffee  
Tazo Tea Selections

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.

\$85.00 per person

### **BEVERAGE SERVICE~HOST BAR**

#### **Premium Brands**

Smirnoff Vodka, Bacardi Superior Rum, Beefeater's Gin, Dewar's Scotch  
Canadian Club Whiskey, Jose Cuervo Especial Tequila and Jim Beam Bourbon

#### **Top Shelf Liquors**

Stolichnaya Vodka, Bacardi Superior Rum, Tanqueray Gin, Johnnie Walker Red Scotch,  
Crown Royal Whiskey, Jose Cuervo Especial Tequila, and Jack Daniel's Bourbon

#### **All Bars Include**

Domestic and Imported Bottled Beer, Canyon Road Merlot, Cabernet and Chardonnay,  
Beringer White Zinfandel  
Soft Drinks Fruit Juices and Mixers

#### **Wines by the Bottle**

The DoubleTree Hotel at BWI is Proud to Offer an Excellent Selection of Wines in Addition to  
our House Offerings. Your Catering Manager Will Provide You with a Wine List

#### **Host Consumption Bar**

Premium Brands \$7.00  
Top Shelf Brands \$8.00  
House Wine \$8.00  
Domestic Beer \$5.00  
Imported Beer \$6.00  
Soft Drinks \$3.50

#### **Host Per Hour Bar**

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per  
person based on 90 minutes of service.

### **First Hour**

Premium - \$18.00 per Person

Top Shelf - \$19.00 per Person

Beer Wine and Soda - \$14.00 per Person

### **Each Additional Hour**

Premium - \$9.00 per Person

Top Shelf - \$10.00 per Person

Beer, Wine and Soda - \$9.00 per Person

### **Bartender Fee**

\$100.00 per Bartender and Bar

### **BEVERAGE SERVICE~CASH BAR**

#### **Premium Brands**

Smirnoff Vodka, Bacardi Superior Rum, Beefeater's Gin, Dewar's Scotch

Canadian Club Whiskey, Jose Cuervo Especial Tequila and Jim Beam Bourbon

#### **Top Shelf Liquors**

Stolichnaya Vodka, Bacardi Superior Rum, Tanqueray Gin, Johnnie Walker Red Scotch,

Crown Royal Whiskey, Jose Cuervo Especial Tequila, and Jack Daniel's Bourbon

#### **All Bars Include**

Domestic and Imported Bottled Beer, Canyon Road Merlot, Cabernet and Chardonnay,

Beringer White Zinfandel

Soft Drinks Fruit Juices and Mixers

#### **Wines by the Bottle**

The DoubleTree Hotel at BWI is Proud to Offer an Excellent Selection of Wines in Addition to our House Offerings. Your Catering Manager Will Provide You with a Wine List

#### **Cash Bar**

Premium Brands - \$8.00

Top Shelf Brands - \$9.00

House Wine - \$9.00

Domestic Beer - \$6.00

Imported Beer - \$7.00

Soft Drinks - \$3.50

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.

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**Bartender Fee**

\$100.00 per Bar and Bartender

**BEVERAGE SERVICE~SPECIALTY BAR**

All Specialty Bars Require a Bartender

**Bellini Bar**

All Bellinis made with Verdi Spumante

**Blood Orange Bellini**

White Peach Puree, Blood Orange Juice

**Chambord Royale**

Raspberry Puree, Chambord

**Pom-Lini**

Pomegranate Puree, Pomegranate Liquor

**Classic Peach Bellini**

Peach Puree, Peach Schnapps

**Apple Bellini**

Green Apple Puree, Apple Liquor

**Strawberry Passion Bellini**

Strawberry Puree, Passion Fruit Liquor

**Melon Bellini**

Melon Puree, Bacardi Grand Melon Rum

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.

**Mango-Lini**

Mango Puree, Peach Schnapps

**Bellini Bar Pricing**

First Hour - \$18.00 per person

Each Additional Hour - \$9.00 per person

Consumption - \$9.00 per drink

**Mojito Bar**

All Mojitos Made with Bacardi Superior Rum

**Traditional Mojito**

Sugar Cane Syrup, Mint, Soda

**Strawberry Basil Mojito**

Strawberry Puree, Basil, Sugar Cane Syrup, Soda

**Pineapple Mojito**

Coconut Rum, Pineapple Puree, Mint, Sugar Cane Syrup, Soda

**Pom-Nilla Mojito**

Vanilla Rum, Pomegranate Juice, Mint, Sugar Cane Syrup, Soda

**Mango Mojito**

Rum, Mango Puree, Mint, Sugar Cane Syrup, Soda

**Dirty Mojito**

Spiced Rum, Key Lime Juice, Mint, Sugar Cane Syrup, Soda

**Nojito Mojito**

Non Alcoholic

**Mojito Bar Pricing**

First Hour - \$19.00 per person

Each Additional Hour - \$11.00 per person

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.



Consumption – \$9.00 per drink

All food and beverage is subject to a 23% taxable service charge and applicable state tax. Price per person based on 90 minutes of service.