



LORD BALTIMORE HOTEL

est. 1928

BANQUET MENU



BREAKFAST & BRUNCH

Buffet & Continental	1
Breakfast Enhancements	2
Plated Breakfast	3

BREAKS

Themed Breaks	4
à La Carte Snacks & Beverages	5

COCKTAIL HOUR

Hors D'oeuvres	7
Display	8
Action Stations	9

LUNCH AND DINNER

Buffet	10
Plated	13

DESSERT

Display and Stations	16
Beverage Service	17
General Information and Policies	18

*Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.
Minimum 25 guests for all bars, buffets, displays and stations.
Prices per person unless otherwise indicated.*

BREAKFAST & BRUNCH

*All Breakfast Buffets include freshly brewed coffee and decaffeinated coffee;
black, green and herbal tea selection and chilled fruit juices*

LB Continental **\$24**
Assorted muffins and pastries
Seasonal fruit display
Individual plain & fruit Greek yogurt (*Non-dairy yogurt upon request*)

LB Healthy Start **\$29**
Assorted bottled juices and Vitamin Water
Yogurt parfait bar
Individual plain & fruit Greek yogurt
(*Non-dairy yogurt upon request*)
House-made granola
Mixed fresh berries
Oatmeal with chopped pecans
and brown sugar
Selection of cereals with 2% milk
Bran muffins and walnut raisin bread
Fresh fruit salad
Individual plain & fruit Greek yogurt

The All American **\$28**
Assorted pastries & muffins
Pullman white, whole grain and sourdough
toast with whipped butter and preserves
Scrambled eggs
Thick-cut Applewood smoked bacon
and chicken sausage links
Herbed breakfast potatoes
Seasonal fruit display

Charm City Breakfast **\$34**
Assorted Danish, pastries, muffins and croissants
Breakfast sandwiches to include a choice of three:
Egg and cheese
Bacon, egg and cheese
Chicken sausage, egg, and cheddar
Vegan egg, roasted vegetables and cheese on gluten free wrap
House made granola
Individual plain & fruit Greek yogurt (*Non-dairy yogurt upon request*)
Fresh fruit salad

LB Downtown **\$46**
Variety of Danish, muffins, pastries
and croissants
Smoked salmon display
Diced red onion, capers, chopped hard-boiled
egg, capers, tomatoes, dill crème fraiche
Bagels & cream cheese
Scrambled eggs
Thick-cut Applewood smoked bacon
and chicken sausage links
Herbed breakfast potatoes
Seasonal fruit display
White, whole grain and sourdough toast
with whipped butter and preserves

Avocado Toast **\$32**
White, wheat and gluten-free bread
for toasting
Mashed avocado
Red and yellow cherry tomatoes
Sieved hard-boiled egg
Smoked Salmon*
Diced red onion
Arugula
Crumbled feta cheese
Seasonal fruit display

**add \$10*

ENHANCEMENTS

Breakfast Biscuits or Sandwiches	\$9
Egg & cheese	
Bacon, egg & cheese	
Chicken sausage, egg & cheese	
Vegan egg, cheese and roasted vegetables, gluten free tortilla wrap	
House-cured Gravlax or Smoked Salmon display	\$16
Diced red onion, capers, hard-boiled egg, tomatoes, dill	
Crème fraiche, cream cheese, fresh bagels	
Fresh Herb & Vegetable Frittata	\$7
Scrambled Eggs	\$6
Omelet Station*	\$15
Eggs, egg whites	
Spinach, peppers, onions, scallion, tomatoes, asparagus, fresh herbs	
Cheddar cheese, swiss cheese, feta cheese	
Diced ham, bacon bits	
Applewood Smoked Bacon	\$6
Chicken Sausage Links	\$6
Brioche French Toast or Buttermilk Pancakes	\$8
strawberries, blueberries, Nutella, maple syrup & butter	
Yogurt Parfait Bar	\$7
Plain and fruit flavor individual Greek yogurt	
<i>(Non-dairy yogurt upon request)</i>	
House-made granola, berries, dried fruits, honey, agave syrup	
Sliced Quick Breads	\$4
Fresh Bagels with Assorted spreads and whipped butter	\$5
Individual Dry Cereals or Oatmeal	\$5
Assorted Bottled Water and Juices	\$5 each
Seasonal Fruit Salad	\$5

**Station Attendant required, one Attendant per 50 guests; Attendant fee \$225*

PLATED BREAKFAST

Includes Chef's selection of seasonal accompaniments, croissants for the table, freshly brewed coffee and decaffeinated coffee, a selection of black, green and herbal teas, and chilled fruit juices

Farm fresh scrambled eggs
Bacon, herbed breakfast potatoes
\$29

Brioche French toast,
Fruit compote, bacon or sausage
\$29

Eggs Benedict
Herbed breakfast potatoes
\$34

Eggs Chesapeake with crab
Herbed breakfast potatoes
\$38

Frittata
Spinach, tomatoes, goat cheese
Herbed breakfast potatoes
\$30

Quiche Lorraine or Florentine
Seasonal fresh fruit
\$32

Chilled Quinoa Bowl
Yogurt and berries
\$22

THEMED BREAKS

Camden Yards	\$29
Cracker Jacks, pretzel bites with cinnamon and sugar Mini poppy seed hot dogs with beer mustard sauce Soft drinks and bottled water	
Baltimore Native	*crab dip \$32 or spinach artichoke dip \$29
Individual Utz Old Bay potato chips Red velvet cupcakes and Berger-style cookies Crostoni and toasted pita with dip* Soft drinks and bottled water	
Mid-morning pick-me-up	\$18
A selection of house-made pound cakes Coffee, tea, infused water	
Afternoon Alert	\$18
Chocolate chip cookies & blondies Soft drinks, iced tea	
Healthy Alert	\$22
Fruit skewers Vanilla mint yogurt sauce Flavored seltzers & iced tea	
Everyone loves ice cream!	\$20
Locally produced ice cream sundae bar or ice cream novelties Soft drinks, coffee, tea	

À LA CARTE BREAKS

Fresh from the Bakery

Assorted bagels and cream cheese	\$48/dozen
Scones with preserves and butter	\$48/dozen
Danish / muffins / croissants	\$48/dozen
Sliced breakfast breads	\$40/dozen
French macarons (gf)	\$22/dozen <i>or \$1.75 each</i>
LB Bakery Cookie Jar	\$39/dozen
Spiced ginger, oatmeal raisin, chocolate chunk, sugar, peanut butter, snickerdoodle	

Bar Cookies

Blondies, brownies, cream cheese brownies, Hello Dollies	\$40/dozen <i>or \$3.50 each</i>
Walnut Brownies (gf)	\$48/dozen <i>or \$5.00 each</i>

Special Occasion Cakes – minimum 1-week advance notice required

Beverages

Coffee / decaffeinated coffee / hot tea - \$80/gallon
Orange / cranberry / grapefruit /apple - juices \$40/gallon
Iced tea - \$40/gallon
Soft drinks / bottled/boxed water \$5 each
Powerade or Vitamin Water - \$6 each
Red bull (regular and sugar free) - \$7 each

Snacks

Trail Mix	\$12 per pound
Individual fruit salad bowls	\$8 each
Whole seasonal fruit	\$3 each
Yogurt parfaits	\$6 each
Chips and Dip	\$7 per person
House made Old Bay potato chips & onion dip (or) tortilla chips & salsa	
Kind (or) Nature Valley Granola Bars	\$4 each
Freshly popped Popcorn from the cart with flavored salts, individual bags	\$6 per person

COCKTAIL RECEPTION

Cold Hors d'oeuvres

Minimum 25 pieces each

Goat cheese brûlée w/bacon jam in mini pastry

Tomato basil tart, balsamic drizzle

Vegetable poke in mini cone

Spicy gazpacho shooter

Crudit  cup with hummus

Caprese Skewer

\$5 per piece

Country shaved ham on mini cheddar biscuit, cherry compote

Shrimp salad with micro dill on endive

Sesame tuna tartar in sesame cone, wasabi aioli

Prosciutto and melon in filo cup

Boursin and beef cheese crisp

Tuscan chicken pinwheel

Salmon gravlax on pumpernickel crostini, micro dill

Tuna poke in mini cone

Jumbo shrimp, cocktail sauce

\$7 per piece

HORS D'OEUVRES

Hot Hors d'Oeuvres

Minimum 25 pieces each

Latkes, dill crème fraiche and apple sauce side

Spanakopita

Mini quiche

Vegetable spring roll

Mini vegetable empanada

Buffalo cauliflower

Vegetable Dumpling

Spinach and cheese profiterole

\$6 per piece

Mini chicken & cheese quesadilla

Mini hot dogs in poppy seed pastry

Scallop wrapped in bacon, spicy marmalade

Boneless Korean-fried chicken bites

Chicken & waffle bites

Fried oyster slider, cole slaw and spicy remoulade

Beef satay, peanut sauce

Coconut shrimp, mango chutney

Beef Wellington bites

Beef or chicken empanada

Mini salmon cake with lemon aioli

\$7 per piece

Mini crab cakes w/spicy remoulade

\$8 per piece

New Zealand lamb chops w/mint demi glaze

Market price

DISPLAY

Seasonal Fruit Display	\$12
Sliced honeydew, cantaloupe, pineapple, red and green grapes, assorted berries	
Crudité	\$12
Assorted garden vegetables, red pepper hummus and creamy dill dip	
Cheese Display	\$20
Display of assorted cheeses featuring local, domestic and international cheeses Crostoni and a selection of crackers	
Charcuterie Board	\$24
Domestic cured meats, seasonal preserves, dried fruits and nuts, house mustard Crostoni and a selection of crackers	
Bruschetta Bar	\$18
Crostoni, fresh baguette and grilled pita Fresh Tomato with basil Roasted eggplant spread Caramelized onion and mushrooms Fresh mozzarella and ricotta Extra virgin olive oil and balsamic glaze for drizzle	
Sushi Display	Market price
Assortment of fish, seafood and vegetable sushi, sashimi and rolls Served with soy sauce, wasabi, pickled ginger and seaweed salad	
Bounty of the Chesapeake	Market price
Extravagant seafood display with Mussels, shrimp, cured salmon, shucked oysters and crab claws	

Display prices are per person Minimum 25 guests for all displays and stations

ACTION STATIONS

Raw Bar

Oysters and Clams shucked to order
Cocktail sauce, lemon, tabasco and mignonette

Market price

Sushi Bar

Our uniformed Sushi Chef prepares sushi, sashimi and rolls
Fresh fish, seafood and vegetables
Seaweed salad, soy sauce, wasabi and pickled ginger

Market price

Pasta Bar

Sauté station serving tortellini, cavatappi or orecchiette
Pesto, marinara, alfredo sauce
Sautéed mushrooms, sautéed bell peppers, ground beef or vegan 'chicken'
Grated parmesan, fresh herbs

\$23

CARVING BOARDS

Oven-roasted Turkey

Petite rolls, Dijon mustard, mayonnaise, cranberry compote

\$24

Prime Rib

Silver dollar rolls, horseradish cream, au jus, buttermilk biscuit

\$40

Tenderloin

Silver dollar rolls, classic demi-glace, horseradish cream, frizzled onion

\$35

Salmon Trio

Chilled poached salmon, grilled salmon and gravlax
Dill crème fraiche, lemon aioli,
Pumpernickel and rye toast

\$35

*All prices are per person. Minimum 25 guests for all stations.
Stations require one attendant or carver per 50 guests @ \$225*

LUNCH AND DINNER BUFFET

All Lunch Buffets include iced tea and lemonade

All Dinner Buffets include freshly brewed coffee and decaffeinated coffee; black, green and herbal tea selection

Little Italy Buffet

\$50/\$60

Caesar salad with shaved parmesan, brioche croutons, Caesar dressing
Caprese with local tomatoes and fresh mozzarella, basil, olive oil and balsamic glaze*
Roasted vegetable antipasto with pesto and crostini**
Chicken piccata with oven cured tomatoes (or) classic chicken parmesan
Pan roasted Atlantic Cod, lemon and herb, pinot grigio broth
Spinach and ricotta, beef (or) mushroom ravioli marinara (or) alfredo sauce
Seasonal vegetables
Garlic bread and herbed focaccia
Cannoli and tiramisu

**seasonal, \$4 additional per person*

***cured meat added to antipasto \$5 additional per person*

Highlandtown Latin Buffet

\$52/\$65

Spicy gazpacho with shrimp (summer) or chicken tortilla soup (winter)
Black bean and corn salad with scallions, radishes, queso fresco, chili lime aioli
Romaine hearts with oven roasted cherry tomatoes, parmesan cheese
Sliced red onion, cilantro and chipotle ranch
Grilled flank steak with chimichurri & grilled yellow onions
Chili spiked Yukon gold fingerling potatoes
Tortilla dusted tilapia with cilantro and lime
Coconut rice
Seasonal vegetables
Churros and pineapple-coconut cupcakes

Inner Harbor Buffet

\$65/\$75

Maryland crab soup or crab bisque
Field greens salad with carrot, snap peas, red onion and Old Bay croutons
Cucumber and tomato salad with basil vinaigrette
Maryland crab cakes with corn relish, spicy remoulade and cocktail sauce
Eastern Shore fried chicken
LB signature five-cheese mac n' cheese
Cornbread, whipped butter and apple butter
Red Velvet cupcakes

LUNCH AND DINNER BUFFET

Chesapeake Buffet

\$75/\$90

Cream of crab soup
Field greens with cherry tomatoes, red onions, & croutons, roasted shallot sherry vinaigrette
Cucumber and tomato salad with basil vinaigrette (summer)
Arugula with cranberries, carrots, pepita, goat cheese and maple dressing (winter)
Maryland crab cakes with corn, red onion, tomato salad, spicy remoulade, cocktail sauce black angus filet with chimichurri, house made steak sauce or merlot demi
Seasonal vegetables
Parker House rolls and whipped butter
Selection of miniature desserts and pastries

Lord Baltimore Buffet

\$60/\$75

Classic tomato soup
Hearts of romaine, blistered tomato, shaved parmesan, lardons, blue cheese dressing
Lemon herb brined chicken breast, natural au jus
Sweet and spicy glazed salmon, citrus herb broth
Seasonal vegetables
Herb roasted potatoes
Parker House rolls with whipped butter
Chef's selection of dessert

Pan-Asian Buffet

\$55/\$65*

Soba noodle salad with toasted sesame, slivered radishes, scallion, spicy peanut dressing
Iceberg salad with carrots, pickled onions, cucumber, ginger - miso dressing
Beef and broccoli in garlic sauce
Fried rice or noodle station (prepared to order*)
White, brown rice, soba or lo mein noodles (select one)
Bok choy, snow peas, napa cabbage,
Shiitake mushrooms, broccoli, bean sprouts
Shredded pork, General Tso chicken or teriyaki beef
Sweet and sour, sweet chili and char-siu sauce
Almond cookies
Mochi

**Station attendant optional*

QUINCH AND DINNER BUFFET

Taco Bar

\$45

Beef, chicken and portobello mushroom
Sautéed peppers and onions
Tomato, guacamole, pico di gallo, black beans,
Shredded cheddar, sour cream, shredded lettuce, black olives
Romaine salad with queso fresco and chipotle ranch dressing
Churros with cinnamon-sugar

Classic Salad Bar

\$35

Spring mix, romaine, arugula and baby kale
Grilled lemon thyme chicken, grilled steak or Old Bay shrimp
Roasted vegetables, shredded carrots, diced red onion, cherry tomatoes, cucumber,
Roasted corn, radish, broccoli chickpeas and olives
Shredded cheddar & shaved parmesan cheese
Hard boiled eggs, bacon bits, house-made Old Bay croutons
Artisanal rolls
Shortbread cookies
Seasonal fruit display

Fells Point Submarine Sandwich Buffet

\$48

Field greens, shaved carrot, cucumber, tomato, candied pecans, green goddess dressing
Herbed potato salad
Cole slaw
5" turkey sub with cheddar cheese, lettuce, tomato, sub dressing
5" Italian sub with provolone cheese, lettuce, tomato, sub dressing
5" grilled vegetable and hummus sub
Mayonnaise, mustard, horseradish sauce
Seasonal fruit salad
Cookies, blondies and brownies

PLATED LUNCH & DINNER

*Plated meal pricing is based on three courses with choice of soup or salad, entrée and dessert.
All plated meals include dinner rolls, freshly brewed coffee, decaffeinated coffee and tea selection*

Salad

Baby Wedge Salad

Pancetta crisp, cherry tomatoes, chives
Blue cheese dressing

Caesar Salad

Chopped romaine, brioche croutons, parmesan
Traditional Caesar dressing

Field Greens Salad

Mesclun mix, heirloom cherry tomato, English cucumber, pepita
White balsamic vinaigrette

Farmer's Market Seasonal Salad

Soup

Tomato basil

Spicy gazpacho with shrimp (seasonal)

Butternut squash (seasonal)

Carrot ginger (hot or chilled)

Maryland crab soup or bisque

+\$4

Creamy mushroom with puff pastry crouton

+\$3

For the table

Seafood Tower

With local oysters, crab, lobster and shrimp cocktail
Appropriate accompaniments

Market price

Breads and Spreads

Locally baked rustic breads and flat bread
Herb butter, olive oil and tomato jam

+8

PLATED LUNCH & DINNER

Entrees

Presented with Chef's selection of seasonal accompaniments

Bone-in herb brined chicken breast	\$65
Bordelaise sauce	
Chicken Chesapeake	\$75
Airline chicken breast with crab imperial	
Honey Garlic glazed chicken breast	\$65
Filet Mignon	5 oz \$70 / 7 oz \$80
Classic demi-glace	
Steak & Cake	Market price
Petit filet and crab cake with horseradish demi-glace, Chesapeake remoulade	
Red Wine Braised Short Rib	\$58/\$72
Mushroom ragout, frizzled onion	
Flat Iron Steak	\$68
Blue cheese or horseradish sauce	
New Zealand baby lamb chops	Market Price
Mint demi-glace	
Maryland-style crab cakes	Market Price
Spicy remoulade	
Sweet chili glazed salmon	\$70
Citrus sauce	
Crispy salmon teriyaki	\$70
Seared wild rockfish	\$78
Lime chive sauce	
Pan roasted halibut	\$80
Lemon-butter sauce	
Seared red snapper	\$78
Romesco sauce	
Ratatouille over herbed polenta (v/gf)	\$48/\$60
Curried cauliflower with lentils (v/gf)	\$52/\$65

Dessert

Flourless chocolate torte	Seasonal fruit crisp (gf)
New York-style cheesecake	Chocolate mousse in chocolate cup (gf)
Carrot cake	Deep dish apple pie
Key lime pie	

All prices are per person

DESSERTS

Buffet

Miniature parfait	+\$10
Key lime-coconut, mango-coconut, vanilla strawberry, raspberry white chocolate, Pistachio milk chocolate, passion fruit, dark chocolate, milk chocolate mousse	
Bite-sized cake	+\$10
Opera, tiramisu, almond raspberry, chocolate crunch, red velvet	
Tartlet	+\$10
Key lime, chocolate pecan, ganache, fruit and crème patisserie, lemon meringue, Pear frangipane, fruit crumble, cheesecake	

Stations

Crepes *	\$14; add ice cream + \$5 per person
Prepared to order Bananas foster, suzette, fresh strawberries & cream or cinnamon-apple compote	
Ice Cream *	\$17
Scooped to order Your choice of three flavors of local ice cream or sorbet Mini M&Ms, crushed Oreos, white chocolate chips, Reese's pieces, mini marshmallows, Crushed Heath Bar, gummy bears, slivered almonds, chopped peanuts, shredded coconut Sliced strawberries, fresh blueberries Hot fudge, butterscotch and whipped cream	

Special occasion cakes and custom desserts available with minimum one-week advance notice.

Station Attendant required, 1 per 50 guests; attendant fee \$225

BEVERAGE SERVICE

Beer, Wine and Soda

Domestic red and white wine selection
Domestic and imported beer
Local craft beers — seasonal selection
Sparkling mineral water, selection of soft drinks
\$15.00 per guest for the first hour
\$9.00 per guest for the second hour
\$6.00 per guest for each additional hour

Per Drink

Wine & Craft Beer \$9 | Standard Beer \$6
Mineral Water and Soft Drinks \$5

Premium Bar

Tito's Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels Whiskey,
Jim Beam Bourbon, Canadian Club Rye, Bacardi Superior Rum, Sauza Gold Tequila

Domestic Red and White Wine
Selection of Domestic and Imported Beer
Local Craft Beer — Seasonal Selection
Sparkling mineral water, selection of soft drinks
\$20.00 per guest for the first hour
\$12.00 per guest for the second hour
\$9.00 per guest for each additional hour

Per Drink

Cocktails \$12
Wine & Craft Beer \$9 | Standard Beer \$6
Mineral Water and Soft Drinks \$5

DESSERTS

Deluxe Bar

Absolute Vodka, Bombay Sapphire Gin, Jack Daniels Whiskey, Sagamore Rye Whiskey,
Makers Mark Bourbon, Bacardi Superior Rum, Captain Morgan Spiced Rum,
Patron Silver Tequila, Johnnie Walker Red Label Scotch
Domestic Red and White Wine
Selection of Domestic and Imported Beer
Local Craft Beer — Seasonal Selection
\$24.00 per guest for the first hour
\$16.00 per guest for second hour
\$13.00 per guest each additional hour or per drink

Per Drink

Cocktails \$15
Wine & Craft Beer \$9 | beer \$6
Mineral Water and Soft Drinks \$5

Cordials

Kahlua, Bailey's Irish Cream, Amaretto Disaronno,
Gran Marnier, Drambuie, Tuaca, Southern Comfort, Paul Mason Brandy
\$18 per drink

Coffee Bar

Regular and decaffeinated coffee, selection of green, black and herbal teas
Whipped cream, cinnamon sticks
\$7 per person

GENERAL INFORMATION & POLICIES

Bar Policies

All alcohol served and consumed on our premises must be provided by the Lord Baltimore Hotel.

Bartender fee \$225; 1 per 75 guests

Cashier fee \$225, 1 per 100 guests, required for all cash bars

Cash bar or hosted per drink bar minimum \$400

Cash bar available for all bar options; cash bar pricing includes tax

Coat check

Available upon request for your event; attendant fees apply

Coat racks are available at no additional charge, based on availability.

Deposit

A signed contract and deposit are required to secure your event.

Fire detail

Baltimore City Fire department requires diagrams in advance for any event with exposed flames.

Menu guidelines

Final menu must be advised at least two weeks prior to your event date.

Final guarantee required 3 business days prior to event date. If guarantee is not received, the agreed upon number of guests becomes the guarantee.

Displays and Stations will be prepared for the guaranteed guest count.

Bars, Buffets and Stations require a 25-person minimum.

Labor fees

Security, Engineers or Housemen \$75 per hour

Food station Chef or Attendant, raw bar Shucker \$225 each; up to 90 minutes

GENERAL INFORMATION & POLICIES

Parking

Valet available; fee plus taxes applies.

Payment

Credit card authorization form is required to be on file for all events.

Payment in full is required ten (10) days in advance based on final guarantee.

Balance will be charged to credit card on file if actual attendance is higher than final guarantee.

Room set-up

Room will be set up based on the floor plan agreed upon by the client and the Hotel.

Upon request, tables and chairs can be over set up to 5% above guarantee.

Room set up changes made less than 48 hours prior to scheduled event are subject to a service fee of not less than \$250. Only the event contact can authorize set up changes.

Service charge

Service charge of 24% is added to all food and beverage charges.

Service charge is subject to Maryland sales tax.

Event Orders

All Banquet event orders must be signed and returned. If event orders are not signed and returned an administrative fee of \$500 will be applied.

Taxes

Maryland sales tax 6%

Maryland alcoholic beverage tax 9%

Baltimore City parking tax 20%

Food and beverage are subject to 24% taxable service charge and applicable Maryland taxes.

Minimum 25 guests for all bars, buffets, displays and stations.

Prices per person unless otherwise indicated.



LORD BALTIMORE HOTEL

est. 1928



Grab & Go or Dine-in

Fresh Pastries & Desserts
Soup, Salads & Sandwiches
Off-premise Deliveries Available



Contemporary Dining & Cocktails

Happy Hour Monday - Friday



20 W Baltimore St, Baltimore, MD 21201

410.539.8400