



All Day Meeting Packages

All-day meeting packages are intended for meetings taking up a majority of the business day. Beverages will be restocked through the day to ensure wide variety of options. Minimum of 15pp

The Mount Vernon \$59

Healthy Start Breakfast: Build your own yogurt parfaits with assorted fresh berries, seasonal fruit and house made granola, hot oatmeal with toppings, fresh bran muffins, served with fresh brewed Baltimore Coffee & Tea. Chilled Simply Fresh orange juice & cranberry juice.

All Day Meeting Beverages: Baltimore Coffee & Tea, assorted sodas, bottle water and juices, refreshed and restocked for the entire day

Soup and Salad Buffet

Afternoon Break: Baltimore Coffee & Tea, assorted sodas, Choice of one: fresh baked cookies, chocolate brownies, warm soft pretzel with mustard dipping sauce whole fruit, or assorted granola bars

The Peabody \$39

Continental Breakfast: Fresh breakfast pastries, bagels, cream cheese, sweet butter and preserves, seasonal fruit display, and an assortment of cold cereals. Served with fresh brewed Baltimore Coffee & Tea. Chilled Simply Fresh orange juice & cranberry juice.

Mid-Morning Break: Refresh Baltimore Coffee & Tea and water station

Afternoon Break: Baltimore Coffee & Tea, assorted sodas, freshly baked cookies or brownies

- Lunch Buffet \$25.00
- Platted Lunch \$19.00



Breakfast

Designed for one hour of service and are served from 7:00am to 11:00am daily. Buffets must have a minimum of 15 people. Includes chilled juices, fresh brewed regular and decaffeinated coffee and assorted teas.

Classic Continental Buffet **\$20**

Fresh mini croissants, assorted donuts, bagels, cream cheese, sweet butter and preserves

Rise and Shine Buffet **\$31**

Farm fresh scrambled eggs, home fried potatoes, crispy bacon or sausage links, seasonal fresh cut fruit, mini pastries and assorted breakfast breads served with cream cheese, sweet butter and preserves.

Healthy Start **\$26**

Build your own yogurt parfaits with assorted fresh berries, seasonal fruit and house made granola, fresh bran muffins and hot oatmeal with brown sugar and raisins toppings.

Healthy Snack	Sweet Break	Salty Break	Combo Break
\$15 per person	\$16 per person	\$14 per person	\$12 per person
Granola Bars	Rice Krispy Bars	Kettle Chips	Chips & Pretzels
Cut Fruit	Chocolate Chip Cookies	Popcorn	Brownies
Yogurt	Brownies	Soft Pretzel	Hummus & Pita
Hummus & Pita	Candy Trio	Mixed Nuts	
**Assorted soda and bottle water \$3.00 each			



Lunch Menus

Plated Luncheon

\$32

- Rosemary roasted turkey on croissant with Swiss cheese and jalapeno cranberry relish
- Poet Wrap: blackened chicken, mixed greens, cheddar, caramelized onions, bacon, ranch dressing.
- Grilled salmon B.L.T. with avocado
- Grilled portabella Napoleon: portabella, mozzarella, sautéed spinach, roasted red peppers
- Maryland style shrimp salad with old bay seasoning, served on fresh croissant
- Little Italy Wrap: prosciutto, ham, buffalo mozzarella, red onion, tomato relish, mixed greens and Italian dressing

All plated lunches include seasonal mixed green salad or fruit salad, chef selection dessert, coffee, tea and ice tea

Box Lunch

\$22

- The Croissant Club with ham, turkey, bacon, lettuce and tomato
- Chicken Caesar Wrap, grilled breast of chicken, romaine lettuce tossed in Caesar dressing wrapped in a soft flour tortilla
- The Deli Express, an assortment of deli sandwiches: Ham, Turkey or Roast Beef served with lettuce, tomato on fresh whole wheat bread

All box lunches include whole fruit, potato chips, condiments, chef selection dessert and bottle water

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Buffet Lunch

Lunch buffets are designed for one hour of service and are served between 11:00am and 2:00pm. For groups of less than 20 people, please contact your sales manager; an additional fee will apply. Lunch buffets include iced tea, fresh brewed regular and decaffeinated coffee. Other beverages can be set up as a station and billed on consumption.

The Lombard Street Deli \$35

A selection of delicatessen ham, turkey, and roast beef with assorted cheeses and breads. It will be complemented with lettuce, sliced tomatoes, sliced red onion, pickles, mayonnaise and mustard. Includes pasta salad, fresh mixed greens and potato chips.

Chef choice dessert

Soup and Salad Luncheon \$31

Soup du jour

A traditional Caesar salad of romaine lettuce, croutons and grated parmesan tossed in Caesar dressing

Fresh Mixed Greens with tomatoes, cucumbers and assorted dressings

Lemon poached asparagus

Chicken salad, tuna salad and shrimp salad

Assorted miniature rolls with whipped butter

Chef choice of dessert

The Little Italy (selection of two entrée & salad) \$38

Penne pasta served with our classic blend of tomatoes, basil, oregano and olive oil

Meatballs with marinara sauce

Italian sausage with onions & peppers

Vegetarian lasagna

Four Cheese ravioli served with herb pesto sauce

A traditional Caesar salad of romaine lettuce, croutons and grated parmesan tossed in Caesar dressing

Fresh Mixed Greens with tomatoes, cucumbers and assorted dressings

Caprese Salad with sliced fresh mozzarella, tomatoes, basil and olive oil

Fresh Garlic Bread or assorted mini rolls

Local fresh baked Italian cookies or mini cannoli

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Charles Street Classic (Choice of two entrees) **\$42**
Coarse mustard encrusted salmon
Herb roasted chicken breast
Marinated Grilled Flank Steak
Roasted Turkey Breast Sliced and Served with Homemade Gravy

Green Beans or Summer Medley

Herb Roasted Potato or Rice Pilaf

A traditional Caesar salad of romaine lettuce, croutons and grated parmesan tossed in Caesar dressing

Fresh Mixed Greens with tomatoes, cucumbers and assorted dressings

Fresh rolls and butter

Southwestern Buffet (choice of two) **\$38**

Build your own gourmet taco bar:

Slowed cooked skirted steaked with pepper & onion

Marinated Grilled Chicken

Grilled White Fish

Tofu Tacos

Serviced Monterey Jack Cheese, Lettuce, Pico de Gallo, Guacamole, Sour Cream along with

Spanish Rice and Black Beans

Soft Corn Tortilla Wraps



Dinner Menus

Plated Dinner Options

All plated dinners include garden salad, rice pilaf, seasonal vegetable, warm rolls and butter.
Served with iced tea, fresh brewed regular and decaffeinated coffee and Chefs selection of dessert

Chicken Roulade with sundried tomato and brie cheese pesto	\$39
Baked lemon herb tilapia	\$35
Bourbon brown sugar marinated pork tenderloin	\$39
Dijon and herb crusted salmon filet	\$42
Maryland crab cakes with roast corn and tomato salsa	\$52
Petit herb rubbed filet of beef with mushroom demi glaze	\$45



Reception Menu

Displayed Hors d'oeuvres

Assorted world cheeses Garnished with fresh fruit, toast points and assorted crackers	\$14pp
Vegetable crudité With dipping sauces, and toast points	\$10pp
Mid-Eastern display Hummus, roasted eggplant, tabbouleh, grilled pita bread, olives and feta cheese	\$13pp
Pickle Plate Tanners Pickles, Pickled carrots, grilled beets	\$10pp
Poet's signature Jumbo Crab and Jalapeno Dip Toast points, fried won tons	\$16pp
Smoked Salmon Sliced red onion, capers, dill crème fraiche, lemon wedge, toast points	\$14pp
Anti-pasta Roasted red peppers, mozzarella, sliced salami, prosciutto, assorted olives, roasted tomatoes in pesto, garlic bread, focaccia	\$15pp

Passed Hors d'oeuvres

Choice of 3 - per person per hour \$25pp

Spanakopita Phyllo filled with spinach, feta and dill	
Baked Stuffed Mushroom Caps (<i>choice of crab meat or Vegetable medley</i>)	
Miniature Maryland crab balls	
Vegetable Spring Rolls	
Grilled flat bread with fresh mozzarella	
Cocktail "pigs" in a blanket	
Mini beef wellingtons	
Mini spinach and brie tartlet	
Teriyaki chicken skewers	
Caprese Lollipops Skewers of alternating grape tomato, baby mozzarella balls, and basil leaf with a balsamic reduction drizzle	
Chilled Shrimp Shooter with cocktail sauce	
Strawberry and Cantaloupe Melon Skewers with Fresh Mint	

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Bar Packages

Premium Hosted Bar

Premium Liquors, House Wine Red & White, Champagne, Imported, Domestic & Baltimore Local Beers, Soft Drinks, Assorted Juices and Bottle Water. (Bartender fee not included)

- One hour \$18 per person / \$9 each additional hour

Well Hosted Bar

Well Liquors, House Wine Red & White, Sparkling Wine, Imported, Domestic & Baltimore Local Beers, Soft Drinks, Juices, and Bottle Water. (Bartender fee not included)

- One hour \$15 per person / \$9 each additional hour

Soft Hosted Bar

House Wine Red & White, (2) Imported & (2) Domestic Beers, Soft Drinks, and Bottle Water. (Bartender fee not included)

- One hour \$13 per person / \$7 each additional hour

Cash Bar

- Liquor \$9 Wine \$7 Imported Beer \$6 Domestic Beer \$5 Soft Drinks \$3

Drink Ticket Package

Tickets can be purchased in advance for everything included in the Well or Soft Hosted Bar

- 50 Ticket \$450
- 100 Tickets \$750

Bartender Fee

Attendant required at \$125 per bartender



WINE LIST

Reds

Benvolio Rosso Toscana	\$35
Stonestreet Cabernet Sauvignon	\$75
Foxbrook Merlot	\$35
Freemark Abbey Merlot	\$65
Meiomi Pinot noir	\$52

Whites

Chloe Chardonnay	\$39
KJ Chardonnay	\$49
LaFerme Rose'	\$30
Benvolio Pinot Grigio	\$35
Jackson Estate Sauvignon Blanc	\$55
Château St Michelle Riesling	\$41

Sparkling

Michelle Brut	\$45
Villa Sandi Prosecco	\$35

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Create your own break

Nutri Grain Granola Bars	\$3 each
Individual Fruit Yogurts	\$5 each
Assorted Candy Bars	\$3 each
Individual Bags of Chips	\$3 each
Deluxe Mixed Nuts	\$5 per person
Basket of Breakfast Breads & Pastries	\$38 per dozen
Bagels with Cream Cheese	\$40 per dozen
Seasonal Sliced Fruit & Berries	\$10 per person
Gourmet Cheese Tray with Assorted Crackers and Breads	\$15 per person
Whole Apples, Oranges and Bananas	\$3 per piece
Fresh Baked Cookies (per dozen)	\$40 per dozen

BEVERAGES (Coca Cola Products)

Assorted Soft Drinks & Bottled Water	\$3.00 each
Assorted Vitamin Water	\$4.00 each
Assorted Bottled Juices	\$5.00 each
Freshly Brewed Coffee (Regular/Decaf)	\$9.00 each per person
Iced Tea	\$45.00 per gallon
Hot Tea Service (minimum 10 people)	\$5.00 per person

LOCAL FAVORITES

Trinacria Italian Cookies	
Assortment of Fresh Baked Cookies	\$25 per dozen
Edible Favors (Assortment of Delicious cupcakes)	\$45 per dozen
Micha's Sorbet (minimum order of 20)	
Big Bean Theory Soups (minimum order of 20)	\$10 per person \$40 per gallon

We are proud to work with local farms and businesses:

Baywater Farms, Salisbury MD
Tanners Pickles, Baltimore MD
Country Farms, Kennett Square PA, Richardson Farms, White Marsh MD
Clements, Hyattsville MD

Our Coffee & Tea Vendors:



Tanners Pickles:

Tanner's Comestibles was founded in 2011 for purely selfish reasons, I just wasn't getting what I wanted out of a jar of pickles, a piece of toffee, a jar of salsa, etc. and after much experimentation with home canning, I came up with what I thought were good recipes. Friends and confidants quickly requested more of said recipes, and after much apprehension, Tanner's Comestibles was "borned". That's kind of the whole story.

- The core pickle products as of now are.
- Chipotle Garlic Dill Pickles, Habanero Bread and Butter Pickles, Garlic Dill Pickles
- Lemongrass-Dill Pickles/green beans, Ginger-Lemongrass Edamame

Our breakfast breads and pasteries are provide by local bakery.



All banquet meals are provided by Poets Modern Cocktails and Eats



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