

Hotel Indigo Baltimore

Catering Menus

2017

GENERAL INFORMATION

HOTEL INDIGO BALTIMORE

24 West Franklin Street
Baltimore, MD 21201
(410) 625 - 6200

ADDITIONAL SERVICES

Please contact your sales manager or event coordinator

BAR POLICIES

One bartender per 75 guests
Additional bartenders above hotel standards will incur additional fees
There are no shots provided on event bars

LABOR FEES

For events requiring a bar, a bartender fee of \$125 per bartender up to 3 hours will be incurred

PARKING

Self-parking options are available in close proximity

MENU GUIDELINES

Entrée selections must be made (3) business days prior to function. Selections made after this date must be chosen from our limited in-house menu
For groups fewer than 15 guests, there will be a \$125.00 surcharge

SERVICE CHARGE & TAXES

22% Taxable service charge
9% Maryland state alcohol tax
6% Maryland state tax

BREAKFAST BUFFETS

Buffet pricing is per person
25 person minimum required for all buffets
There will be an additional \$225 charge for groups under 25 people

MONUMENT \$32

Sliced fresh seasonal fruits & berries
Belgian waffles
Fresh scrambled eggs
Apple smoked bacon & link sausage
Seasoned breakfast potatoes
Assorted danish, muffins & bagels
Jellies, butter & cream cheese
Simply Orange Juice & grapefruit juice
Freshly brewed regular and decaffeinated coffee by Baltimore Coffee Company
Specialty Teas

THE POET \$29

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

NEW YORKER \$23

Bagels, cream cheese & smoked salmon
Fresh baked danish, muffins & croissants
Fresh seasonal fruit & yogurts
Jellies & cream cheese & butter
Simply Orange Juice & grapefruit juice
Freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Company
Specialty teas

HEALTHY BREAKFAST \$24

Yogurt parfait
Fresh fruit
Oatmeal
Egg white, spinach and tomato frittata
English muffins
Turkey Bacon
Jellies & cream cheese & butter
Simply Orange Juice & grapefruit juice
Freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Company
Specialty teas

CONTINENTAL \$18

Fresh baked danish, muffins & croissants
Fresh seasonal fruits & berries
Jellies & cream cheese & butter
Simply Orange Juice & grapefruit juice
Freshly brewed coffee, decaffeinated coffee by Baltimore Coffee Company
Specialty teas

BOXED BREAKFAST \$13

Orange juice, whole fruit, granola bar
New York bagels with cream cheese
Fresh brewed coffee by Baltimore Coffee Company to go

ENHANCEMENTS

Regular and decaffeinated coffee and assorted hot teas \$65.00 per gallon

Assorted soda \$3.00 each

Bottled water \$3.00 each

Sparkling water \$3.50 each

Monster energy drinks \$4.00 each

Assorted fruit yogurts \$3.00 each

Assorted cookies \$3.00 per person

Chocolate brownies & blondies \$3.00 per person

Sliced fresh fruit display \$5.00 per person

Whole fresh fruit \$3.00 per person

Nature valley granola bars \$28.00 per dozen

Assorted candy bars \$3.00 per person

Individual bagged chips, popcorn, pretzels \$3.00 per person

COFFEE BREAK

BEVERAGE PACKAGE I

\$25 per person

Unlimited half-day beverages - 4 hours of service
Regular and decaffeinated coffee by Baltimore Coffee Company
Hot tea
Soft drinks

BEVERAGE PACKAGE II

\$35 per person

Unlimited full day beverages - 8 hours of service
Regular and decaffeinated coffee by Baltimore Coffee Company
Hot tea
Soft drinks

BOXED LUNCHES

\$24 per person

(Select 3 options)

*Includes Fresh Fruit, Brownies, Chips & Water Served with Coffee, Decaf and Iced Tea

GRILLED VEGETABLES ON FOCACCIA

Balsamic dressing

ITALIAN COMBO

Salami, ham, provolone, roast sweet pepper, onions, vinegar and oil

FRESH ROAST TURKEY BREAST

Stacked with muenster cheese, roasted tomatoes, lettuce, chipotle mayo on sourdough bread

GRILLED BREAST OF CHICKEN CLUB

Apple wood smoked bacon, vine ripe tomatoes, lettuce, avocado and sriracha mayo on sourdough

APPLE WOOD SMOKED HAM

Swiss cheese, lettuce & tomato, dijon mustard on deli rye bread

FRESH ROAST BEEF

Cheddar cheese, lettuce, tomato, dijon mustard on whole wheat bread

TUNA OR CHICKEN SALAD

Vine ripe tomatoes, organic greens on whole wheat bread

LUNCH BUFFETS

Buffet pricing is Per Person

25 person minimum required for all buffets

There will be an additional \$225 charge for groups under 25

All buffets include appropriate condiments, freshly brewed regular/decaffeinated coffee and assorted teas and iced tea

FRANKLIN COOKOUT \$36

Free range chicken breasts, homemade burgers, all beef hot dogs

Cole slaw, cucumber & chick bean salad

Red bliss potato salad

Baked beans

Brioche rolls

Chilled watermelon wedges, pecan pie

WASHINGTON'S DELI \$32

Fresh roasted turkey, roast sirloin, apple wood ham, chicken salad

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 salad (+\$3)

SOUTH OF THE BORDER \$42

Beef and chicken fajitas

Grilled corn on the cob

Spanish rice

Black beans

Guacamole, sour cream, pico de gallo

Corn and flour tortillas

Cinnamon dusted churros

Dolce de leche cake

DOWNTOWN SMOKEHOUSE \$34

Pasta salad with roasted vegetables
Spring greens salad with ranch and balsamic vinaigrette dressings
Macaroni & cheese
Baked beans
Homemade meatloaf
Pulled pork with homemade BBQ sauce
BBQ grilled chicken breast
Brioche buns
Apple pie
Strawberry shortcake

INNER HARBOR \$48

Mixed field green salad
Old bay coleslaw
Deviled eggs
Corn on the cob
Roasted red potatoes
Chicken francese
Maryland crab cakes
Red velvet Smith Island cake

SOUP, SALAD AND SANDWICH BUFFET \$32

Soups
(Select one)
Maryland crab soup
Quinoa and sweet potato
Roasted vegetable soup

Salads and sandwiches include:
Traditional Caesar salad
Mixed green salad
Tomato, cucumber and mozzarella salad
Turkey and swiss on whole wheat
Tuna salad on sourdough bread
Roast beef & muenster on rye bread
Cookies and Brownies

DINNER BUFFETS

25 person minimum required for all buffets.

There will be an additional \$225 charge for groups under 25.

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

MOUNT VERNON GRILL \$55

Organic greens—balsamic vinaigrette 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 NY strip steak

Grilled freshly caught fish of the day

Lemon raspberry cake

German chocolate cake

MEDITERRANEAN \$38

Classic greek salad kalamata olives, feta cheese

Chick pea and roasted garlic hummus, crispy pita chips

Couscous pilaf

Seared eggplant

Sweet and spicy falafel poppers

Lamb kabobs

Turkey meatballs

Yogurt marinated chicken and peppers

Classic baklava

BALTIMORE BUFFET \$96

Maryland crab soup

Summer green salad

Vine ripe tomatoes, fresh mozzarella, basil, olive oil & balsamic glaze

Corn on the cob

Steamed red bliss potatoes

Maryland crab cakes

Grilled airline chicken breast

Grilled sirloin, mushroom demi glaze

Smith island cake

DINNER BUFFETS

25 person minimum required for all buffets.

There will be an additional \$225 charge for groups under 25.

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

SOUTHWESTERN \$39

Corn and black bean salad
Guacamole with tortilla chips
Roasted peppers and onions
Black beans and rice
Grilled chicken fajitas
Grilled sirloin fajitas
Flour Tortillas
Cinnamon sugar dusted churros

LITTLE ITALY \$42

Minestrone soup
Traditional Caesar salad
Bruschetta
Red bliss potatoes
Roasted seasonal vegetables
Chicken marsala
Grilled flank steak in red wine demi
Seared salmon
Chocolate chip cannoli's

ALL AMERICAN \$45

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

PLATED DINNER 1

Price is \$55 per person

25 person minimum required for all buffets.

There will be an additional \$225 charge for groups under 25.

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

STARTER

(Select One)

Crab and corn chowder

Traditional Caesar salad

Mixed green salad, feta cheese, cucumber, balsamic vinaigrette

Tomato and mozzarella salad with basil and balsamic glaze

ENTREE

(Select one)

Roasted salmon 8 oz. with a lemon cream sauce

Grilled sirloin 8 oz. with a cabernet demi, portabella mushroom

Tuscan chicken 8 oz. free range breast marinated in sage, rosemary and garlic

Penne rigate with chicken breast, crimini mushrooms, white wine cream

Bone in pork chop 10 oz. served with an apple jalapeno compote

Maryland crab cake 6 oz. with a corn salsa

SIDES

(Select two)

Steamed asparagus and sea salt

Baby heirloom carrots

Garlic rosemary fingerlings

Herb pearl couscous

Baby new potatoes

Potato puree

Brown rice pilaf

Sauté of spinach

Baby zucchini and squash

Tuscan kale

Haricot vert

Vegetable medley

PLATED DINNER 2

Price is \$62 per person

25 person minimum required for all buffets.

There will be an additional \$225 charge for groups under 25.

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

STARTER

(Select one)

Crab and corn chowder

Traditional Caesar salad

Mixed green salad, feta cheese, cucumber, balsamic vinaigrette

Tomato and mozzarella salad with basil and balsamic glaze

DUAL ENTREE

(Select Two)

Roasted salmon 8 oz. with a lemon cream sauce

Grilled sirloin 8 oz. with a cabernet demi, portabella mushroom

Tuscan chicken 8 oz. free range breast marinated in sage, rosemary and garlic

Penne rigate with chicken breast, crimini mushrooms, white wine cream

Bone in pork chop 10 oz. served with an apple jalapeno compote

Maryland crab cake 6 oz. with a corn salsa

SIDES

(Select two)

Steamed asparagus and sea salt

Baby heirloom carrots

Garlic rosemary fingerlings

Herb pearl couscous

Baby new potatoes

Potato puree

Brown rice pilaf

Sauté of spinach

Baby zucchini and squash

Tuscan kale

Haricot vert

Vegetable medley

PLATED DINNER DESSERT

(Select One)

Key lime cheesecake with whip cream
Double chocolate fudge cake with fresh fruit compote
Chocolate Mousse Martini with fresh berries
New York style cheesecake with a berry compote
Red velvet Smith Island cake with whip cream
Apple crumble tart with a caramel drizzle
Tiramisu Martini
Chocolate Trilogy
Raspberry Cheesecake
Chocolate Smith Island Cake
Chocolate Decadence Cake

MORNING BREAKS

Prices listed are per person

SUNRISE BREAK \$11

Assorted fruit yogurt

Fresh fruits

Assorted granola bars

Chilled orange and grapefruit Juice

Monster energy drinks

Freshly brewed regular and decaffeinated coffee, specialty teas

INDIGOOD MORNING \$13

Assorted fruit yogurt

Fresh fruit & whole grain muffins

Bowls of fresh berries and diced fresh fruits

Chilled orange & grapefruit juice

Bottled water

Freshly brewed regular and decaffeinated coffee, specialty teas

HIGH TIDES \$11

Warm pretzels with mustard

Assorted nuts and dried fruits

Bottled spring water

Freshly brewed regular and decaffeinated coffee, specialty teas

HEALTHY START \$16

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

AFTERNOON BREAKS

Prices listed are per person

SEVENTH INNING STRETCH \$14

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

LOCO EN LA CABEZA \$15

Cinnamon dusted churros
Dried mango and pineapple mix
Plantain chips with jalapeno salsa
Tortilla chips with 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 \$13

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

AFTERNOON BREAKS

Prices listed are per person

MIXED TO DIE FOR \$15

Assorted candy bars, freshly baked cookies & brownies

House made 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

The Health Nut \$19

Fresh vegetable crudité with creamy herb dip

Turkey and swiss sliders

Avocado, arugula & vine ripe tomato sliders

Granola bars, whole seasonal fruits

Bottled water freshly brewed regular and decaffeinated coffee, specialty teas

HORS D'OEURVES

Prices listed are per 50 pieces

HOT SELECTIONS

Crispy asparagus	\$160
Mini Maryland crab cake	\$200
Fig and mascarpone phyllo beggar's purse	\$175
Vegetable spring roll	\$150
Buffalo chicken spring roll	\$170
Spinach and artichoke won ton	\$175
Kale pot sticker	\$75
Beef empanada	\$175
Vegetarian risotto ball	\$150
Mac and cheese popper	\$150
Breaded stuffed parmesan artichoke heart	\$180
Cheese quesadilla trumpet	\$150
Edamame pot sticker	\$75
Sesame chicken	\$140
Coconut shrimp	\$250
Tempura shrimp	\$250
Bacon wrapped scallops	\$225
Beef satay	\$200
Chicken satay	\$175
Mini beef wellington	\$200

COLD SELECTIONS

Antipasto skewer	\$140
Prosciutto wrapped grilled asparagus	\$160
Assorted cheesecake lollipops	\$160
Grilled and chilled shrimp	\$200
Gazpacho shooters	\$75
Tuna poke on fried wonton	\$225
Sriracha BLT sliders	\$125
Smoked salmon on cucumber	\$150
Bruschetta on baguette	\$110
Ceviche on endive	\$175
Caprice skewer with balsamic	\$100

COCKTAIL RECEPTION

Prices listed are per person unless otherwise noted

RAW BAR \$45

Crab claws, local oysters & steamed shrimp
Cocktail sauce, horseradish, remoulade & lemons

*CARVED SPECIALTIES

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

Roast prime ribs of beef (Serves 30)	\$250
Roast breast of turkey (Serves 25)	\$170
Herbed leg of lamb (Serves 12)	\$150
Roast tenderloin of beef (Serves 20)	\$300
Smoked salmon (Serves 20)	\$175
Pork tenderloin (Serves 30)	\$190

*PASTA STATION

Select 2 for \$15 per person or select 3 for \$18 per person

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
All pastas served with appropriate garnishes & garlic bread

*MASHED POTATO BAR \$16

Yukon gold potatoes
Sweet potatoes

ACCOMPANIMENTS TO INCLUDE

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

*This station requires one Chef Attendant per 75 people at a rate of \$150.

TABLE DISPLAYS

Fresh vegetable crudité with herbed yogurt sauce and ranch dressing	\$9
Imported and domestic cheese with fruit	\$16
Italian antipasto	\$18
Fresh sliced fruit display	\$14

BAR PRICING

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

*Specialty drinks or wine prices are subject to up charge pricing and/or minimum case order

HOURLY HOSTED BAR PACKAGE

	House Brands	Luxury Brands	Wine, Beer & Soft Drinks
1 Hour	\$28.00++	\$32.00++	\$22.00++
2 Hours	\$33.00++	\$40.00++	\$28.00++
3 Hours	\$38.00++	\$48.00++	\$32.00++
4 Hours	\$46.00++	\$56.00++	\$36.00++
5 Hours	\$55.00++	\$67.00++	\$40.00++

HOSTED BAR BY CONSUMPTION

	House Brands	Luxury 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++

LIMITED BREAKFAST MENU

FOR FUNCTIONS OF 9 PEOPLE OR MORE 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 scrambled, 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 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, gouda

LIMITED LUNCH MENU

FOR FUNCTIONS OF 9 PEOPLE OR MORE TAKING PLACE WITHIN 72 HOURS

Sriracha fire grilled 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, mandarin oranges, grilled chicken, fried wontons, shredded carrots, toasted almonds, sesame dressing

Cheeseburger \$13

Grass fed angus beef cooked medium well, and served with lettuce, tomato, pickles and fries

Choice of gouda, swiss, muenster, cheddar

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 Poets Wrap \$13

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

Chicken and Pasta \$13

Wheat penne pasta with your choice of pesto or marinara sauce