CATERING MENUS

RADISSON HOTEL BALTIMORE DOWTOWN – INNER HARBOR
101 W FAYETTE STREET BALTIMORE, MD 21201

T 410.752.1100
F 410.727.6223
# BREAKFAST BUFFETS

All pricing is per person, unless otherwise noted
Pricing is exclusive of service charge (22%) and tax (6%)

## CONTINENTAL (25 person minimum)
- Orange, Grapefruit, Cranberry Juice
- Regular and Decaffeinated Coffee, Assorted Hot Teas
- Fresh cut seasonal fruit
- House baked assorted muffins and Danish
- Butter, jams and preserves

## DELUXE CONTINENTAL (25 person minimum)
- Orange, Grapefruit, Cranberry Juice
- Regular and Decaffeinated Coffee, Assorted Hot Teas
- Fresh cut seasonal fruits
- Assorted yogurts
- Housemade granola
- House baked muffins and Danish
- Bagels with cream cheese
- Butter, jams and preserves

## BREAKFAST BUFFET (25 person minimum)
- Orange, Grapefruit, Cranberry Juice
- Regular and Decaffeinated Coffee, Assorted Hot Teas
- Fresh cut seasonal fruits
- Assorted yogurts
- Housemade granola
- House baked muffins and Danish
- White & Wheat bread
- Butter, jams and preserves
- Scrambled eggs
- Choice of hickory smoked bacon OR chicken apple sausage
- Roasted red bliss potato wedges with caramelized onions

## BREAKFAST ENHANCEMENTS
(can be added to Continental and Breakfast Buffets only, cannot be sold individually)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blueberry pancakes</td>
<td>3</td>
</tr>
<tr>
<td>Eggs Benedict</td>
<td>5</td>
</tr>
<tr>
<td>Country Biscuit sandwiches with eggs and shaved ham</td>
<td>4</td>
</tr>
<tr>
<td>Mini egg white frittata with mushrooms, red onion, broccoli</td>
<td>4</td>
</tr>
<tr>
<td>Croissant sandwiches with bacon, egg and cheddar</td>
<td>4</td>
</tr>
<tr>
<td>Yogurt granola parfaits</td>
<td>5</td>
</tr>
</tbody>
</table>
**BREAKFAST ACTION STATIONS** *
(can be added to Continental and Breakfast Buffets only, cannot be sold individually)

<table>
<thead>
<tr>
<th>Omelet Station Made-to-Order</th>
<th>10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hickory smoked bacon, ham, onion, tomato, bell peppers, spinach, cheddar cheese, swiss cheese, salsa, baby shrimp</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Waffle Station</th>
<th>8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal berry compote, maple syrup, powdered sugar, whipped cream</td>
<td></td>
</tr>
</tbody>
</table>

*Action Station Attendant Required, $100 per 75 people*

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## PLATED BREAKFAST

All plated breakfasts served with choice of apple, orange juice, cranberry juice, tea or coffee

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>EGGS BENEDICT</strong></td>
<td>21</td>
</tr>
<tr>
<td>Toasted English muffin, Canadian bacon, hollandaise, roasted red bliss potatoes, oven roasted tomato and asparagus</td>
<td></td>
</tr>
</tbody>
</table>

| **CINNAMON BRIOCHE FRENCH TOAST** | 19 |
| Thick sliced brioche, maple syrup and blueberry compote, pork sausage links | |

| **THE STANDARD** | 20 |
| Scrambled eggs, hickory smoked bacon, roasted red bliss potatoes and caramelized onions, oven roasted tomato and asparagus | |

| **VEGETARIAN OMELET** | 20 |
| Sautéed mushrooms, red onions, broccoli and aged cheddar served with fingerling potatoes and oven roasted tomatoes | |
**A LA CARTE**

Pricing is exclusive of service charge (22%) and tax (6%)

**BEVERAGES** *(all prices per item, unless otherwise noted)*
- Freshly brewed regular and decaffeinated coffee, by the gallon: $75
- Assorted hot teas, lemon wedges and honey, by the gallon: $75
- Iced tea, lemonade or fruit punch, by the gallon: $35
- Assorted Pepsi Products: $3
- Voss Water (Sparkling or Still), 800mL: $9
- Starbucks Bottled Coffee Frappuccino® Coffee Drink: $5
- SOBE Life Waters: $4
- Assorted Gatorade Flavors: $4
- Kickstart Energy Drinks, Assorted Flavors: $4

**FOOD** *(priced by the dozen)*
- Assorted Granola Bars: $30
- Uncle Walt’s Cookies (Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut): $36
- Biscotti: $32
- Brownies: $36
- Blondies: $36
- Chocolate Covered Strawberries: $40
- Soft Pretzels with Ballpark Mustard and Warm Cheese: $28
- Lemon Bars: $36
- Assorted Muffins: $40
- Assorted Danish: $40
- Croissants: $40
- Assorted Scones: $40

**BREAKS**

All pricing is per person, unless otherwise noted

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**HEAD FOR THE MOUNTAINS**

Build your own Trail Mix – Shaved Coconut, M&M’s, Peanuts, Sunflower Seeds, Yogurt Raisins, Cashews, Dried Fruit
- Starbucks Bottled Coffee Frappuccino Coffee Drinks
- Chef Walt’s Buffalo Crab Dip with Pretzel Bites
- Hummus with Pita, Carrots, Celery
BREAKS (cont.)

GO FOR THE O’S BALL PARK BREAK
- Mango and Berry Smoothie Shooters
- Soft Ballpark Pretzels with Warm Cheese and Mustard Dipping Sauces
- Warmed and Shelled Peanuts
- B’More Berger Cookies
- Cinnamon Churros with Caramel and Raspberry Sauce
- Assorted Stubborn Soda – Lemon Acai Berry, Agave Vanilla Cream, Classic Root Beer

THE STRAWBERRY FIELDS BREAK
- Fresh Strawberries & Pretzels with Whipped Cream and Chocolate Sauce
- Mini Strawberry Shortcakes
- Strawberry Nutri-Grain Bars
- Bubly Sparkling Strawberry Water by Pepsi

THE CHARMER
- Lemon Bars, Scones, Mini Pastries, Banana Chocolate Chip Bread Pudding
- Spinach and Artichoke Dip with Pita Chips
- Mini Granola Parfaits
- Assorted SOBE Lifewater
- Pure Leaf Tea

THE RECOUP
- Fruit Kabobs with Honey Citrus Yogurt Dipping Sauce and Liquid Chocolate Ganache
- Trail Mix
- Cajun Snack Mix
- Assorted Granola Bars
- Assorted Starbucks Cold Brew Drinks

BEVERAGE SERVICE
- Regular and Decaffeinated Coffee, Assorted Hot Teas, Water, Assorted Pepsi Soft Drinks, Starbucks Refresers (Strawberry Lemonade, Black Cherry Limeade, Peach Punch)

ALL DAY BEVERAGE SERVICE

HALF DAY BEVERAGE SERVICE
PLATED LUNCH

All pricing is per person, unless otherwise noted
Pricing is exclusive of service charge (22%) and tax (6%)

All Plated Lunches come with bread service, choice of soup, salad or dessert, coffee & tea service.

Lunch Soup Options
Oven Roasted Tomato Basil
Egg Drop Soup
Minestrone
Rustic Chicken Noodle
Beef and Barley

Balto Chopped Salad
Mixed greens, chopped eggs, tomatoes, smoked turkey, grilled corn, bay blue cheese, ranch dressing
Caesar salad
Romaine hearts, shaved parmesan, sour dough croutons, Caesar dressing
Inner Harbor Spinach Salad
Baby spinach, dried Cranberries, grape tomatoes, red onions, feta cheese

PAN SEARED SALMON SALAD
38
Dill chardonnay cream sauce & wild rice pilaf

GRILLED CHICKEN BREAST MEDALLIONS
31
Sundried tomato eggplant caponata and parmesan risotto

BALSAMIC INFUSED SLICED FLANK STEAK
34
Wild mushroom demi and caramelized onion cheddar smashed potato

TILAPIA WITH CRAB GRATIN
39
Lemon nage & rice pilaf with broccolini

CHICKEN KABOBS WITH JASMINE RICE
34
Coconut curry sauce
Plated Dessert Options
New York Cheesecake with Kiwi Sauce
Deconstructed Strawberry Shortcake
Chocolate Cake
Coconut Cake
Carrot Cake
Chocolate Mousse Trifle

BUFFETS
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THE FAYETTE ST. DELI (25 person minimum)
Crab Soup
Mixed Greens
Farfalle Pasta Salad with honey mustard vinaigrette
Hand Sliced Lunch Meats and Cheeses: Oven Roasted Turkey, Honey Ham, Genoa Salami, Roast Beef, Aged Mild Cheddar, Swiss and Provolone
Lettuce, Tomato, Shaved Onions, Pickle Spears, Mayonnaise, Mustard
Kaiser Rolls, Hoagie, Multi Grain, Croissants
Miss Vicks Chips
Chef’s Assorted Cakes

THE PRATT (25 person minimum)
Southern Style Potato Salad
Cole Slaw
Field Greens Salad with red wine vinaigrette
Rosemary Roasted Chicken
Aunt Shelly’s Meatloaf and Gravy
Slow Braised Collard Greens
Garlic Cheddar Smashed Potato
Build your own Strawberry Shortcake

Current service charge (22%) and sales tax (6%) will be applied and is subject to change
Pricing subject to change
THE GREAT WALL  (25 person minimum)  
Napa Cabbage and Romaine with Mandarin Oranges  
Rainbow Salad I peanut dressing  
Stir-fry Beef and Broccoli  
Sweet and Sour Chicken  
Mini Eggrolls (2 per person)  
Fried Rice  
Fortune Cookies  
Sugar Cookies  

LITTLE ITALY  (25 person minimum)  
Caesar Salad  
Buffalo Mozzarella and Tomato Caprese  
Balsamic Seared Chicken Breast with Pan Jus  
Tri Color Tortellini with Marinara Sauce  
Cod Provencal  
Roasted Vegetable Mélange  
Tiramisu  
Garlic Focaccia  
B’more Mini Cannoli’s  

THE BBQ  (25 person minimum)  
Tossed Greens Salad I Cucumber, Tomatoes, Red Onions, Croutons, Cheese and choice of Dressings  
Macaroni Salad  
Potato Salad  
Sliced BBQ Beef  
Grilled Chicken Breast with Tangy BBQ Sauce  
Kaiser Rolls  
Corn Bread  
Corn on the Cob  
Coconut Cake  
Fruit Salad  

FELLS POINT  (25 person minimum)  
Maryland Crab Soup  
Red Bliss Potato Salad with Tarragon  
Field Greens Salad I balsamic vinaigrette  
Sliced Top Round of Beef with Red Wine Demi  
Cod and Mussels Garlic Saffron Sauce  
Sautéed Mushroom, Onions and Broccolini  
Oregano Infused Roasted Red Bliss Potato  
Carrot Cake and Chocolate Cake
## HOT (50 piece minimum)
- Mini Chicken Cordon Blues $4
- Franks in Blankets $4
- Beef Wellington $5
- Vegetable Spring Rolls $4
- Chicken Pot Stickers $4
- Sweet and Sour Chicken Sate $5
- Scallops and Bacon $5
- Mini Turkey Cobblers $4
- Spanakopita $4
- Maryland Crab Cakes $5

## COLD (50 piece minimum)
- Beef and Asparagus with Boursin $5
- Honey Pecan Chicken Salad Tartlets $5
- Antipasto Skewers $5
- Blackened Shrimp on Cucumber Disc $5
- Smoked Salmon Mousse in Tart Shell $5
- Quinoa Salad in Crisp $4
- Prosciutto Melon Roll with Boursin $5
- Sundried Tomato Mousse on Crostini with Olive $5

## RECEPTIONS

### CHEESE DISPLAY
Selection of locally sourced cheese served with French bread, crackers, brown mustard, fruit jams and dried fruit

### BAKED BRIE WHEEL
Oven crisp puff pastry with raspberry coulis and sliced French bread

### GARDEN VEGETABLE DISPLAY
Fresh vegetables displayed served with roasted garlic and red pepper aioli
# ACTION STATIONS

*Action Station Attendant Required, $100 per 75 people*

**PRICES ARE PER PERSON**

**FAJITA STATION**
Flour tortillas, marinated beef, spicy chicken, sour cream, Pico de Gallo, shredded cheese and black bean corn salad

**STIR FRY STATION**
Marinated chicken and shrimp sautéed with fresh snow peas, water chestnuts, carrots, bean sprouts and assorted Asian sauces

**PASTA STATION**
Includes: Tricolor totellini and cavatppi with alfredo, marinara, pesto, shredded parmesan, sundried tomatoes, bay shrimp, steamed broccoli, sliced olives, crushed red peppers and garlic bread sticks

**THYME INFUSED TURKEY (serves approx. 25 – 30ppl)**
Paired with mini Kaiser rolls, cranberry sauce and grain honey mustard spread

**FRESH BAKED SUGAR GLAZED HAM (serves approx. 75ppl)**
Infused with brown sugar, cloves and pineapple juice served with buttermilk biscuits

**SLOW ROASTED HERBED TOP ROUND (serves approx. 75ppl)**
With horseradish sauce and grain mustard served with mini Kaiser rolls

**HONEY BOURBON GLAZED SALMON (serves approx. 15 - 20ppl)**
Lightly caramelized served with field greens
PLATED DINNER

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All Plated Dinners come with bread service, choice of salad, choice of dessert, coffee & tea service.

SALADS
- Mixed Greens | dried apricots and goat cheese
- House Salad | grape tomatoes, cucumbers, shredded carrots
- Caesar Salad | shaved parmesan
- Kale and Romaine | mandarin orange and bacon shards

CHOICE OF DRESSINGS (please choose 2)
- Balsamic
- Buttermilk Ranch
- Golden Italian
- Red Wine Vinaigrette
- Blue Cheese
- Peanut Dressing
- Caesar

CHICKEN PROVENCIAL
- Grilled chicken breast topped with sundried tomato and artichoke ragout, mushroom risotto, broccolini

BEEF TENDERLOIN
- Center cut filet of beef with wild mushrooms, red wine demi, roasted red bliss potato wedges

MARYLAND CRAB CAKE
- Two (2) jumbo lump crab cakes, rice pilaf, lemon bur blanc, seasonal vegetables

HERB ROASTED SIRLOIN OF BEEF
- With Jim Beam bourbon sauce, caramelized mushrooms, smashed potatoes

LASAGNA ROLLS
- Blend of farmers vegetables, pasta, marinara and parmesan cheese

40
55
50
42
38
PLATED DINNER (cont.)

SURF AND TURF

Pan Seared Chicken & Pesto Shrimp
Lemon dill bur blanc, spaghetti squash and oven roasted roma

Beef Sirloin and Maryland Crab Cake
Port wine sauce, mushroom risotto and broccolini

GRILLED CHICKEN AND SALMON
Dusted with lemon pepper and seared with tomato caper nage orzo pasta and seasonal vegetables

Plated Dessert Options
New York Cheesecake with Kiwi Sauce
Deconstructed Strawberry Shortcake
Chocolate Cake
Coconut Cake
Carrot Cake
Chocolate Mousse Trifle
BAR PRICING

HOUSE
Svedka, Pinnacle, Jim Beam, Cruzan, Sauza Silver, Christian Brothers, Teacher’s
$17 for the first hour
$12 for the second
$10 for the third
$8 for the fourth

PREMIUM
Ciroc, Tanqueray, Bulleit, Bacardi, Jose Gold, Courvoisier VS, Glenmorangie
$20 for the first hour
$15 for the second
$13 for the third
$11 for the fourth

WINE AVAILABLE ON ALL FULL BARS
Domino Chardonnay, Domino Cabernet, Seven Daughters Pinot Noir, Seven Daughters Moscato

BEER AVAILABLE ON ALL FULL BARS
Stella Artois, Corona, Miller Lite, O’Douls, Heiniken, Yuengling, National Bohemian