



LORD BALTIMORE HOTEL

est. 1928

## 2019 Events Menu

History, Class and Charm

Lord Baltimore Hotel  
20 West Baltimore Street Baltimore Maryland 21201

# Information and Policies

## Services

Please contact your catering or conference services manager

## Additional power

May be required for entertainment, applicable fees will apply

## Bar policies

\$175.00 bartender (1 per 75 guests)

\$175.00 cashier (Cash bars require cashier)

Cash or Hosted Bars have a minimum spend of \$400.00

## Coat check

Please inquire pricing regarding coat check for private functions

## Fire detail

Diagrams required by the City of Baltimore for any events with exposed flames

## Labor fees

Housemen or engineers at \$75 per hour

Food station chef/attendant \$175.00 (1 per 50 guests)

Raw bar shucker \$200 per event, no more than 3 hours

## Parking

Please inquire pricing regarding Valet and self-parking

## Menu Guidelines

All Continentals, Buffets, A La Carte, and Displays/Stations are based on Per Person Price

All Hot Hors D'oeuvres and Cold Canapés are based on Per Piece Price

Final guarantee required no later than 72 hours prior to event

Displays and stations will be prepared for the guaranteed guest count

Buffets require 25 or more guests. Less than 25 guests, surcharge of \$150.00

Upon request, Hotel will set tables and chairs up to 5% over the event guarantee

## Payment Guidelines

Payment is required 10 days prior and final payment based on actual attendance or guarantee number whichever is greater

A credit card authorization form is required to be on file for all events

## Service charge and taxes

24% taxable service charge

20% Baltimore city parking tax

9% Maryland state alcohol tax

6% Maryland State tax

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20 West Baltimore Street Baltimore Maryland | 21201

## Breakfast Packages

### LB Continental Tier I

Coffee and Assorted Teas  
Chilled Juices  
Assorted Muffins and Pastries  
Diced Seasonal Fruit Display with Yogurt Dipping Sauce  
19

### LB Continental Tier II

Coffee and Assorted Teas Chilled Juices  
Assorted Display of Pastries to include Scones, Croissants, Muffins, Sliced Quick Breads  
Bagels with Assorted Spreads and Whipped Butter Sliced Seasonal  
Fruit Display  
Selection of Cereals with Whole, 2% and Skim Milk  
25

### LB Healthy Start Continental

Coffee and Assorted Teas  
Assorted Bottled Juices and Vitamin Waters  
Yogurt Parfait Bar Irish Oatmeal  
Selection of Cereals with Whole, 2% and Skim Milk Bagels with  
Assorted Spreads and Whipped Butter Bran Muffins and Walnut  
Raisin Bread  
Diced Seasonal Fruit with Yogurt Dipping Sauces and House made Granola  
29

### AM Enhancements

Breakfast Biscuits- Egg and Cheese, Bacon Egg and Cheese, Sausage Egg and Cheese  
9

Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled Egg, Capers, Tomatoes,  
Dill Crème Fraiche  
16

Smoothie Station  
8

Assorted Bottled Water and Juices  
5

Whole Fresh Fruit to include Apples, Oranges and Bananas  
3

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## Breakfast Buffets

To include selection of chilled juices, coffee, and hot teas

### The All American Breakfast

Assorted Donuts, Pastries, Muffins and Croissants  
Pullman White, Whole Grain and Sourdough Toast with Whipped Butter and Preserves  
Scrambled Eggs  
Thick-cut Applewood Smoked Bacon Logan's Breakfast Sausage  
Breakfast Potatoes  
Sliced Seasonal Fruit Display

28

### Charm City Breakfast

Assorted Danish, Pastries, Muffins and Croissants  
Breakfast Sandwiches to include:  
Egg and Cheese on a Biscuit  
Bacon Egg and Cheese on a Croissant  
Chorizo Sausage, Egg, Cheddar and Potatoes in a Wrap  
House Made Granola  
Individual Yogurts  
Cubed Fruit with Yogurt Dipping Sauces 33

### LB Downtown

Assorted Fruit Filled Danish, Muffins, Pastries and Croissants  
Chef Attended Omelette Station to Include Eggs and Egg Whites, Spinach, Peppers, Onions, Bacon,  
Scallion, Tomatoes, Cheddar Cheese, Ham, Asparagus  
Scrambled Eggs  
Thick-cut Applewood Smoked Bacon  
Logan's Breakfast Sausage  
Herbed Breakfast Potatoes  
Sliced Seasonal Fruit Display

Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled Egg, Capers, Tomatoes,  
Dill Crème Fraiche

Bagels with Cream Cheese  
Pullman White, Whole Grain and Sourdough Toast with Whipped Butter and Preserves

42

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## Buffet Enhancements

Brioche French Toast to include Strawberries, Blueberries, Nutella, Maple Syrup,  
Whipped Butter

6

Buttermilk Pancakes to include Warm Berry Compote, Nutella, Maple Syrup, Whipped  
Butter

6

Omelette Station- Chef Attended with Assorted Toppings

15

Belgian Waffle Station- Chef Attended with Assorted Toppings

13

Smoked Salmon Display- Diced Red Onion, Capers, Chopped Hard Boiled Egg, Capers,  
Tomatoes, Dill Crème Fraiche

12

Bagels with Assorted Spreads and Whipped Butter

5

Yogurt Parfait Bar to include House Made Granola, Selection of Berries and Dried Fruits,  
Honey, Pomegranate Syrup

7

Sliced Quick Breads

4

## A La Carte Breakfast Offerings

All A La Carte Breakfast offerings include a choice of fruit or yogurt parfait, a choice of entrée, breakfast pastries,  
freshly brewed coffee and decaffeinated coffee, a selection of tea, and juices

Farm Fresh Scrambled Eggs, Bacon, Herbed Breakfast Potatoes

29

Eggs Benedict with Herbed Breakfast Potatoes

34

Eggs Chesapeake with Herbed Breakfast Potatoes

38

Spinach Frittata- Spinach, Tomatoes, Goat Cheese with Herbed Breakfast Potatoes

30

Traditional Quiche Lorraine or Florentine with Side of Fruit

32

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## A La Carte Breaks

### Beverages

Coffee / Decaffeinated Coffee / Hot Tea - \$80/Gallon  
Orange / Cranberry / Grapefruit Juices - \$40/Gallon  
Iced Tea - \$40/Gallon  
Soft Drinks / Boxed Water - \$5 Each  
Gatorade - \$6 Each  
Red Bull (Regular and Sugar Free) - \$7 Each

### Bakery

Assorted Bagels and Cream Cheese - \$48/Dozen  
Scones with Preserves and Butter - \$48/Dozen  
Muffins / Croissants / Danish - \$48/Dozen  
Sliced Breakfast Breads - \$40/Dozen  
Cookies / Brownies / Blondies - \$40/Dozen

### Snacks

Individual Cubed Fruit Bowls  
\$8 Each  
Whole Seasonal Fruit  
\$25 Dozen  
Individual Yogurt Parfaits  
\$6 Each  
Vegetable Crudit   
\$10 Person  
Pita Chips & Hummus  
\$10 Person  
House Made Potato Chips & Dip  
\$6 Person  
Tortilla Chips & Salsa  
\$7 Person  
Assorted Granola and Energy Bars  
\$4 Each  
Artisanal Cheese Display  
\$16 Person

## Lunch

### Lexington Market Deli

Field Green Salad with Two Dressings  
Penne Pasta Salad with Roasted Vegetables, Oven Cured Tomatoes, Parmesan Cheese  
Market Display of Roast Beef, Ham, Turkey, Salami  
Mayonnaise, Mustard, Horseradish Sauce  
Sliced Domestic Cheeses  
Cole Slaw, Relish Tray  
Assorted Sliced Pullman Loaves  
Seasonal Fruit Salad  
Cookies, Brownies and Blondies

39

### Fells Point Submarine Sandwich Buffet

Mesclun Greens with Shaved Carrots, Cucumbers, Tomatoes, Candied Pecans, Green  
Goddess Dressing  
Roasted Potato Salad and Cole Slaw  
Turkey Six Foot Sub with Cheddar Cheese, Lettuce, Tomato,  
Italian Cold Cut with Provolone Cheese, Lettuce, Tomato, Spicy Agro Dulce  
Mayonnaise, Mustard, Horseradish Sauce  
Seasonal Fruit Salad  
Assorted Cakes and Pies

42

### Little Italy Buffet

Caesar Salad with Chopped Romaine, Shaved Parmesan, Brioche Croutons, Cherry  
Tomatoes, Traditional Caesar Dressing  
Tomato Mozzarella Display with Basil, Chive Oil and Balsamic Glaze  
Grilled Radicchio and Iceberg Wedge Salad with Pancetta Crisps, Charred Cherry  
Tomatoes, Ricotta Salata, Roasted Cremini Mushrooms, White Balsamic Vinaigrette  
Chicken Piccata with Oven Cured Tomatoes, Rappini, Roasted Cremini Mushrooms  
Pan Roasted Atlantic Cod with Roasted Pistachios, Gremolata, Pinot Griogio Cream  
Sauce  
Seasonal Ravioli from Silver Spring's La Pasta served with Forest Mushroom Melange  
Cappicola Flatbread with Mozzarella, Arugula Pesto  
Saffron Rice with Toasted Pignolia  
Seasonal Vegetable du Jour  
Garlic Bread and Herbed Focaccia  
Cannolis and Tiramisu

56

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Highlandtown Latin Buffet

Black Bean and Corn Salad with Scallions, Jicama, Radishes, Queso Fresco, Chili  
Lime Aioli  
Grilled Romaine Hearts with Salsa Verde, Oven Roasted Cherry Tomatoes, Parmesan  
Cheese, Sliced Red Onion, Cilantro Oil and Sherry Vinegar Spicy Shrimp  
Campenchana  
Grilled Flank Steak with Chimichurri, Chili Spiked Yukon Gold Fingerling Potatoes,  
Grilled Yellow Onions  
Tortilla Dusted Tilapia with Cilantro and Lime, Marcona Almonds  
Coconut Rice  
Seasonal Vegetable du Jour Assorted Rolls  
Chef's Selection of Desserts

52

Park Avenue Asian Buffet

Chilled Rice Noodle Salad with Toasted Sesame, Slivered Radishes, Scallion, Yuzu  
Vinaigrette  
Iceberg and Watercress Salad with Cashews, Roasted Red Peppers, Carrots, Pickled  
Ginger Vinaigrette  
General Tso's Chicken with Asian Green Beans, Sautéed Baby Bok Choy  
Beef and Broccoli in Black Garlic Sauce Vegetable Lo Mein  
Steamed Jasmine Rice  
Mango and Coconut Sticky Rice  
Chef Selection of Desserts

54

Inner Harbor Buffet

Maryland Crab Soup  
Field Green Salad with Tomato, Corn, Red Onion, Old Bay  
Croutons Cucumber and Tomato Salad with Basil Vinaigrette Cole  
Slaw  
Maryland Crab Cakes with Fava Bean Succotash, Spicy Remoulade and Cocktail Sauce  
Eastern Shore Fried Chicken  
Southern Style Mac and Cheese  
Corn Bread served with Whipped Butter and Apple Butter  
Chef Selection of Desserts

58

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## Lunch A La Carte Offerings

All Lunch A La Carte Offerings are constructed based off of a three course meal/ with choice of soup or salad, entrée, and dessert. Including rolls, freshly brewed coffee, decaffeinated coffee, and teas.

### Soups

Maryland Crab +3	Chilled Tomato and Watermelon
Lobster Bisque +4	Spicy Shrimp Campenchana +3
Chicken Noodle	Broccoli and Cheddar
Tomato Basil	Chicken Tortilla
Wisconsin Beer and Cheddar	

### Salads

Blackberry Arugula Salad  
Hazelnuts, Brie, Cointreau Vinaigrette

Baby Wedge Salad  
Pancetta Crisp, Cherry Tomatoes, Chives, Watercress, Blue Cheese Dressing

Caesar Salad  
Chopped Romaine, Brioche Croutons, Cherry Tomatoes, Parmesan, Caesar Dressing

Beet Salad  
Ruby and Golden Beets, Brioche Crostini with Boursin Cheese, Baby Carrots, Mache, Arugula, Meyer Lemon Vinaigrette

Field Green Salad  
Papaya, Citrus, Cashews, Basil, Filo Cup, Mango-Mimosa Vinaigrette

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Entrees

All entrees include a chef's selection of seasonal accompaniments. Please inquire for special requests.

Mango Chicken Salad with Sultanas, Marcona Almonds

36

Tuna Salad Confit- Capers, Cornichons, Celery, Red Onion,

36

Bone In Coq Au Vin with Mushrooms and Pearl Onions

46

Home-style Meatloaf with Caramelized Onions, Mushroom Demi-Glace

46

Chicken Chesapeake- Sautéed Chicken with Crab Imperial

50

Maryland Style Crab Cake with Spicy Remoulade

52

Filet Mignon with Bordelaise Sauce

54

Grilled Salmon with Dill Cream Sauce

50

Mandarin Braised Short Rib with Saffron Scented Carrots and Vidalia Onions

48

Blackened Chesapeake Catfish- Lemon Caper Sauce

44

Dessert

Flourless Chocolate Torte

Panna Cotta with Mixed Berries

Cheesecake

Caramel and Apple Puff Pastry

Carrot CaKe

Lemon Chiffon Cake

Strawberry Shortcake

Seasonal Fruit Plate with Chocolate Fondue Sauce

Peach Cobbler

Key Lime Pie

Ice Cream Sundae or Sorbet

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## Hot Hors D'oeuvres

### \$4.00 Per Piece

Latkes with Dill Crème Fraiche and Apple Sauce  
Gourgeres  
Spanikopita  
Mini Quiche  
Chicken Yakatori  
Mini Chicken and Cheese Quesadilla  
Capicola Flatbread with Arugula Pesto and Mozzarella  
Ratatouille in Buchee  
Fried Reuben Bites  
Poblano Corn Fritters  
Cremini Mushroom Stuffed with Chorizo Sausage  
Vegetable Spring Rolls

### \$5.00 Per Piece

Escargot with Garlic Butter and Lemon Panko  
Scallop Wrapped in Bacon with Spicy Marmalade  
Korean BBQ Drumettes  
Baked New Zealand Mussels with Tobiko Aioli  
Blackened Shrimp with Hominy Grit\_Cake, Chorizo, Creole Tomato Coulis  
Fried Oyster Slider with Cole Slaw and Remoulade  
Asian Short Rib Pot Pie  
Beef Satay  
Coconut Shrimp with Mango Chutney

### \$7.00 Per Piece

Sesame Crusted Seabass Skewer  
Mini Crab Cakes with Spicy Remoulade  
New Zealand Lamb Chops with Raspberry Mint Demi  
Beef Wellington Bites

(Minimum of 25 pieces each)

## Cold Hors D'oeuvres

### \$4.00 Per Piece

Bruleed Goat Cheese with Truffle Oil and Bacon Jam on Brioche  
Shaved Country Ham, Dijon Mustard, Demi Biscuit  
Strawberry with Boursin Cheese Mousse  
Blue Cheese Mousse on Ruby Endive with Poached Pear  
Baba Ghanoush on Pita Chip  
Tomato Bruschetta, Toasted Baguette, Balsamic Reduction  
Mushroom Strudel with Boursin Cheese and Spinach

### \$5.00 Per Piece

Spicy Gazpacho with Baby Shrimp Shooter  
Smoked Salmon and Cucumber on Pumpernickel Crostini 5  
Sesame Tuna Tartar, Wasabi Aioli on Wonton Chip  
Duck Pastrami with House Mustard, Pumpernickel Crostini, Piccalilli  
Duck Rilette with Sweet Potato Pancake and Spicy Orange Marmalade  
Beef Carpaccio, Garlic Crostini, Horseradish Aioli  
Duck Prosciutto and Melon in Filo Cup

(Minimum of 25 pieces each)

## Cold Displays and Action Stations

### Sliced Seasonal Fruit Display

Sliced Honeydew, Cantaloupe, Pineapple, Red and White Grapes, Assorted Berries  
10

### Crudité

Assorted Garden Vegetables served with Hummus and Ranch Dipping Sauce  
10

### Domestic and Imported Artisanal Cheese Display

Display of Assorted Cheeses Featuring Local, National and Cheeses from Around the  
Globe, Crostini and a Selection of Water Crackers  
13

### Charcuterie and Cheese

Domestic Cured Meats and Cheeses, Seasonal Conserves, Dried Fruits and Nuts, House  
Made Mustard and Crostini and a Selection of Water Crackers  
16

## Action Stations

Stations to include One Attendant Fee per 100 guests

### Bounty of The Chesapeake

Smoked Seafood Display to include Mussels, Shrimp, and Oysters  
Shrimp Cocktail and Crab Claws with Cocktail Sauce  
Oyster Shucker providing Freshly Shucked Oysters and Clams with Cocktail Sauce,  
Lemon, Tabasco and Mignonette  
32

### Sushi Display

Assortment of Seafood and Vegetable Sushi, Sashimi and Rolls Hand Formed served  
with Soy Dipping Sauce, Wasabi and Pickled Ginger  
28

### Pasta Station

Chef Attended Sauté Station Serving Tortellini, Cavatappi, Orecchiette with Spinach and  
Marinara, Cremini Mushrooms and Vodka Sauce and Pancetta, Peas and Carbonara  
Sauce Served with Garlic Bread and Grissini Breadsticks  
22

(Minimum of 25 guests per station or additional fees will apply)

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## Carving Stations

Stations to include One Attendant Fee per 100 guests

### Oven Roasted Turkey

Assorted Silver Dollar Rolls, Dijon Mustard, Mayonnaise and Cranberry Compote  
20

### Sesame Crusted Tuna

Served Medium Rare with Seaweed Salad, Steamed Rice, Wasabi Crème Fraiche,  
Soy Dipping Sauce, and Pickled Ginger  
26

### Bone in Ham

Assorted Silver Dollar Rolls, Whole Grain Mustard, Dijon Mustard, Tart Cherry  
Demi-Glace  
20

### Herb Crusted Seabass

Juniper Citrus Cream, Tamarind Glaze  
30

### Bone in Prime Rib

Assorted Silver Dollar Rolls, Horseradish Cream, Au Jus, Yorkshire Puddings  
26

### Tenderloin

Assorted Silver Dollar Rolls, Green Peppercorn Sauce, Horseradish Cream, Frizzled  
Onion  
28

(Minimum of 25 guests)

## Dinner Buffets

### The Chesapeake

Chilled Cantaloupe Soup with Parma Ham Crisps  
Cream of Crab Soup  
Baked Oysters with Poblano, Artisanal Bacon, Cremini Mushrooms, Pernod and  
Buttered Breadcrumbs  
Field Green Salad with Baby Kale, Watercress, Cherry Tomatoes, Red Onions,  
Brioche  
Croutons, Roasted Shallot Sherry Vinaigrette  
Cucumber and Tomato Salad with Basil Vinaigrette  
Stuffed Pork Tenderloin with Oysters, Kale, Watercress, Oven Cured Tomatoes  
Maryland Crab Cakes with Corn, Red Onion, Tomato Salad, Spicy Remoulade and  
Cocktail Sauce  
Roseda Black Angus Tenderloin with Root Vegetables and Cabernet Demi-Glace  
Old Bay Roasted Potatoes with Heavy Seas Braised Onions  
Assorted Dinner Rolls, Corn Muffins served with Whipped Butter and Apple Butter  
Chef Selection of Desserts

70

### The Lord Calvert

French Green Lentil Soup  
Oyster Stew with Smoked Paprika and Pernod  
Frisee and Mixed Green Salad with Hard Cooked Eggs, Nueske's Artisanal Bacon,  
Charred Cherry Tomatoes, Red Onion, Blue Cheese, Apple Brandy Vinaigrette  
Mixed Grain Salad with Pistachios, Dried Fruits, Fines Herbs, Curried Citrus Vinaigrette  
Dover Sole with Crab Imperial, Smoked Mussels, Crawfish, Bacon Braised Leeks, Sauce  
Americaine  
Beef Bourguignon with Pearl Onions, Mushrooms  
Chicken Roulade Stuffed with Spinach, Kale, Oven Cured Tomatoes,  
Boursin, Sauce Aurore  
Pommes Puree  
Assorted Dinner Rolls with Whipped Butter  
Chef Selection of Desserts

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All buffets require 25 or more guests

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### The Lord Baltimore

Potato and Leek Puree

French Onion Soup with Gruyere Gratin

Blackberry Salad with Baby Arugula, Upland Cress, and Arcadian Greens, Toasted

Hazelnuts, St. Andres Triple Cream, Cointreau Vinaigrette

Poblano Rubbed Grilled Hearts of Romaine, Oven Cured Tomatoes, Shaved Pave Cheese,

Pickled Red Onions, Frizzled Leeks, Mimosa Vinaigrette

Grilled Filet Mignon with Sautéed Oysters, Mushrooms, Pearl Onions, Brandy Au Poivre

Sauce

Herb Roasted Capon Breast with Leek, Bacon, Mushroom, and Hazelnut Hash, Fines

Herb Sauce

Dijon Crusted Salmon with Broccoli Rabe, Blistered Cherry Tomatoes, Lemon Caper

Sauce

Seasonal Vegetable Du Jour

Trilogy of Herb Roasted Potatoes

Assorted Dinner Rolls with Whipped Butter

Chef Selection of Desserts

60

### Dinner A La Carte Offerings

All Dinner A La Carte Offerings are constructed based off of a three course meal with choice of first course (soup, salad, or appetizer), entrée, and dessert. Including rolls, freshly brewed coffee, decaffeinated coffee, and teas.

#### Soups

Maryland Crab +3

Lobster Bisque +4

Chicken Noodle

Tomato Basil

Wisconsin Beer and Cheddar

Chilled Tomato and Watermelon

Spicy Shrimp Campenchana +3

Broccoli and Cheddar

Chicken Tortilla

#### Salads

Blackberry Arugula Salad- Hazelnuts, Brie, Cointreau Vinaigrette

Baby Wedge Salad- Pancetta Crisp, Cherry Tomatoes, Chives,

Watercress, Blue Cheese Dressing

Caesar Salad- Chopped Romaine, Brioche Croutons, Cherry Tomatoes,

Parmesan, Caesar Dressing

Beet Salad- Ruby and Golden Beets, Brioche Crostini with Boursin Cheese, Baby Carrots,

Mache, Arugula, Meyer Lemon Vinaigrette

Field Green Salad- Papaya, Citrus, Cashews, Basil, Filo Cup, Mango-Mimosa Vinaigrette

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Appetizers

Baked Brie in Beggars Purse- Fresh Berries, Apricot and Thyme Compote  
Bacon Jam Filled Gougeres, Mache, Sweet Chili Aioli  
Lobster Ravioli, Frizzled Leeks, Marcona Almonds, Espresso Cream Sauce +4  
Rockfish Medallions, Sundried Polenta Cake, Brown Butter with Hazelnuts +4  
Maryland Crab Cakes, Lemon, Chesapeake Remoulade +6  
Buffalo Fried Brussels Sprouts and Cauliflower with Bleu Cheese and Celery

Entrees

All entrees include a chef's selection of seasonal accompaniments. Please inquire for special request.

Bone In Coq Au Vin with Parisian Mushrooms and Pearl Onions  
65  
Chicken Chesapeake- Sautéed Chicken with Crab Imperial  
74  
Maryland Style Crab Cakes with Spicy Remoulade  
76  
Filet Mignon with Bordelaise Sauce  
74  
Dijon Crusted Salmon with Juniper Citrus Sauce  
72  
Braised Short Rib with Cremini Mushrooms, Pearl Onions and Michaud du Vin  
72  
Herbed Chilean Seabass with Poblano, Carrot, Ginger Coulis  
78  
NY Strip with Forest Mushroom Ragout  
70  
New Zealand Lamb Chops- Raspberry Mint Demi-Glace  
76  
Pistachio Crusted Chicken- Semi Boneless Chicken, Provencal Sauce  
68  
Espresso Crusted Duroc Pork Chop- Red Eye Demi-Glace  
70  
Steak and Cake- Filet Mignon with a Crab Cake, Green Peppercorn Sauce and  
Chesapeake Remoulade  
88  
Field and Stream- Veal Scaloppini and Lobster, Oven Roasted Tomato Coulis,  
Truffled Matchstick Potatoes  
88

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Dessert

Flourless Chocolate Torte

Panna Cotta with Mixed Berries

Cheesecake

Caramel and Apple Puff Pastry

Carrot Cake

Lemon Chiffon Cake

Strawberry Shortcake

Seasonal Fruit Plate with Chocolate Fondue Sauce

Peach Cobbler

Key Lime Pie

Ice Cream Sundae or Sorbet

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## Beverage Service

### Beer, Wine and Soda Bar

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio

Domestic Beer: Budweiser, Yuengling, Bud Light

Craft Beer: Heavy Seas or Union Duck Pin

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

\$14.00 per guest for the first hour

\$8.00 per guest for the second hour | \$5.00 per guest for each additional hour

### Premium Bar

Liquors: New Amsterdam (Vodka), Bombay Gin, Dewar's Scotch, Jack Daniels, Bulleit

Bourbon Whiskey, Bacardi Superior, Altos Tequilla, E&J Gallo Brandy Cordials:

Kahlua, Bailey's Irish Cream, Amaretto

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio

Domestic Beer: Budweiser, Yuengling, Bud Light

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

\$16.00 per guest for the first hour

\$10.00 per guest for the second hour | \$7.00 per guest for each additional hour

### Deluxe Bar

Liquors: Titos Vodka, Grey Goose, Bombay Sapphire Gin, Jack Daniels, Bulleit Rye

Whiskey, Bacardi Superior, Captain Morgan Spiced Rum, Patron Silver Tequilla,

Johnnie Walker Black Label Scotch, E&J Gallo Brandy Cordials: Kahlua,

Bailey's Irish Cream, Amaretto

Wine: Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel, Sauvignon Blanc

Domestic Beer: Budweiser, Yuengling, Bud Light

Imported Beer Selection: Stella or Corona

Soda: Assortment of Coca Cola Products

\$20.00 per guest for the first hour

\$13.00 per guest the second hour | \$9.00 per guest for each additional hour

All cash or host bars require a \$400.00 minimum spend prior to service charge and tax. All cash bars will incur cashier fees.

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