



The  
**ROYAL**  
SONESTA

BALTIMORE HARBOR COURT

BANQUET MENU

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# BREAKFAST



## PLATED BREAKFAST

All main course breakfast selections include choice of starter and entrée, freshly squeezed orange juice, breakfast pastry assortment with butter and fruit preserves, freshly brewed coffee, decaffeinated coffee and a selection of international teas.

### STARTERS

Fresh brûléed grapefruit half (VG) (GF) (DF)  
Crystalized mint

Seasonal berries (V) (GF)  
Lemon curd

Fresh Fruit Cup  
(VG) (GF) (DF)

Yogurt & granola parfait (V)  
Lavender honey syrup

### ENTRÉES

All-American  
Scrambled eggs, breakfast potatoes, applewood smoked bacon or turkey sausage  
**42 per person**

Benedict Breakfast  
Eggs benedict, hollandaise sauce, breakfast potatoes and selection of spinach, lump crab or canadian bacon  
**45 per person**

Chesapeake Crab & Egg  
Egg omelet stuffed with spinach, crabmeat and onions, served with potatoes and bacon  
**51 per person**

Berry French Toast (V)  
Berry trilogy, mixed berry coulis, powdered sugar  
**41 per person**

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All food and beverage is subject to a 26% gratuity, 6% sales tax, and additional 3% liquor tax. Gratuities are paid to hourly wait staff, while administrative fees are not distributed to employees. Miscellaneous fees are subject to 6% sales tax.



## BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular & decaffeinated coffee and a selection of international teas.

### HARBOR COURT CONTINENTAL BREAKFAST

34 per person

Chilled Fresh Orange, Grapefruit and Cranberry Juices

VG DF

Breakfast pastries, danish, muffins, croissants and breakfast breads with sweet butter, local honey and preserves V

Sliced Fresh Fruit and Berries VG GF

### LIGHT STREET BREAKFAST

45 per person

Chilled Fresh Orange, Grapefruit and Cranberry Juices

VG DF

Assorted cereals with whole milk, 2% milk, skim milk and bananas V

Breakfast pastries, danish, muffins, croissants and breakfast breads with sweet butter, local honey and preserves V

Scrambled farm fresh eggs

Applewood smoked bacon and breakfast potatoes GF DF

Sliced Fresh Fruit and Berries VG GF

### INNER HARBOR BREAKFAST

47 per person

Chilled Fresh Orange, Grapefruit and Cranberry Juices

Fruit kabobs with honey yogurt V

Yogurt & granola parfait V

Assorted bagels with cream cheese V

Assorted breakfast quiches

Applewood smoked bacon and breakfast potatoes GF DF

### CHARLES STREET BREAKFAST

57 per person

Chilled Fresh Orange, Grapefruit and Cranberry Juices VG

Sliced fresh fruit and berries VG GF

Breakfast pastries, danish, muffins, croissants and breakfast breads with sweet butter, local honey and preserves V

Breakfast burrito with sausage, egg and cheese served with salsa and sour cream

Applewood smoked bacon, sausage and breakfast potatoes GF DF

### B'MORE HEALTHY

51 per person

Chilled Fresh Orange, Grapefruit and Cranberry Juices

Sliced fresh fruit and berries VG GF

Yogurt & granola parfaits V

Assorted savory muffins V

Egg white frittata with spinach, cherry tomatoes and mozzarella and mushrooms V GF

Turkey sausage or turkey bacon GF DF

## À LA CARTE

The following items may be ordered to enhance any of our continental or breakfast buffets.

### Coffee Station

Freshly brewed coffee, decaffeinated coffee & selection of international teas

10 per person

### Assortment of Cold Cereals

Served with whole milk, 2% milk and skim milk

10 per person

### Individual Smoothies <sup>V</sup> <sup>GF</sup>

8 per person

### Cold Hard-Boiled Eggs <sup>V</sup> <sup>GF</sup> <sup>DF</sup>

3 per person

### Egg & Cheese Croissant

10 per person

### Ham & Swiss or Spinach & Feta Croissant

9 per person

### Breakfast Burrito

Sausage, egg and cheese served with salsa and sour cream

10 per person

### Meat Lovers Quiche

With sausage, ham, bacon and cheddar

10 per person

### Bagels & Lox

Sliced smoked salmon with diced tomatoes, bermuda onions, capers and chopped egg served with assorted bagels with original and chive cream cheese

16 per person

### Buttermilk Pancakes

Maple syrup

10 per person

### Hot Oatmeal <sup>VG</sup> <sup>DF</sup>

Brown sugar and raisins

8 per person

### Scrambled Eggs <sup>VG</sup> <sup>DF</sup>

8 per person

### Applewood Smoked Bacon & Sausage Links <sup>GF</sup>

8 per person



## ACTION STATIONS

Chef required for action stations, minimum of one chef attendant per 50 guests, \$150 per chef.

### EGGS YOUR WAY

26 per person

Scrambled, poached, sunny-side up or design your own omelet <sup>GF</sup>

Cheddar, swiss or mozzarella <sup>GF</sup>

Fillings: asparagus, ham, onions, mixed peppers, mushrooms, chopped bacon, tomatoes and spinach <sup>GF</sup>

Add Jumbo Crabmeat

7 per person

### BELGIAN WAFFLE & PANCAKE STATION

18 per person

Belgian waffles and pancakes <sup>V</sup>

Strawberries, blueberries, peaches and mango <sup>V</sup>

Whipped cream, maple syrup, honey, nutella, chocolate chips, and sugar-free maple syrup <sup>V</sup>

### FRENCH TOAST STATION

18 per person

Assorted breads <sup>V</sup>

Strawberries, blueberries, peaches and mango <sup>V</sup>

Whipped cream, maple syrup, creamed honey, nutella <sup>V</sup>

### MAKE YOUR OWN BLOODY MARY & MIMOSA BAR

27 per person

Smirnoff vodka, tomato juice, clamato juice, V8 juice <sup>GF</sup> <sup>DF</sup>

Worcestershire sauce, horseradish, sriracha, tabasco, black pepper, limes, celery sticks, green olives and pepperoncini <sup>GF</sup> <sup>DF</sup>

Orange juice and champagne <sup>GF</sup> <sup>DF</sup>



# BREAKS

## THEMED BREAKS

### THE BEEHIVE, HON

28 per person

Fresh fruit skewers with honey yogurt dip ☺

Honey baklava ☺

Assorted honey roasted nuts | cashews, peanuts & almonds

Flavored bottled iced tea and bottled water

Freshly brewed coffee, decaffeinated coffee and a selection of international teas

### THE CAMDEN YARD

28 per person

Cracker jack and peanuts ☺ ☑ ☑

Soft pretzels served with stone-ground mustard and melted beer cheese dip ☺

Soft drinks and bottled water

Freshly brewed coffee, decaffeinated coffee and a selection of international teas

### THE HOMETOWN HEROES

36 per person

Berger cookies

Housemade old bay chips with crab dip

Roma sausage “pig-in-a-blanket” with spicy mustard

Soft drinks and bottled water

Freshly brewed coffee, decaffeinated coffee and a selection of international teas

### THE SENATOR THEATRE

32 per person

Freshly popped popcorn with assorted toppings ☺

Selection of traditional movie candies | Reese’s Cups, Hershey’s Chocolate, Peanut M&Ms, Sour Patch Kids, Kit-Kats ☺

Soft drinks and bottled water

Freshly brewed coffee, decaffeinated coffee and a selection of international teas

### HAPPY TRAILS BREAK

32 per person

Create-your-own trail mix bar with assorted toppings ☺

Naked brand juices ☺

Soft drinks and bottled water

Freshly brewed coffee, decaffeinated coffee and a selection of international teas

Trail mix assorted toppings, select up to six | chex, pretzels, m&m’s, raisins, peanuts, almonds, banana chips, chocolate chips, pecans, dried cranberries, apricots, toasted coconut

### CHIP IT & DIP IT BREAK

32 per person

Yellow curry dip ☺

Red lentil dip ☺

Roasted red pepper hummus ☑

Housemade pita chips & raw vegetables | celery, carrots, peppers

Soft drinks and Evian & sparkling waters



## BREAK PACKAGES

Price based on guaranteed number of guests for between 15 minutes and one hour of continuous service.

### MID-MORNING RECHARGE

25 per person

Housemade coffee cake ☺

Infused water with seasonal fresh fruit ☺

Freshly brewed coffee, decaffeinated coffee and a selection of international teas ☺

### MID-AFTERNOON BREAK

25 per person

House-baked cookies and brownies ☺

Assorted sodas and bottled water ☺

Freshly brewed coffee, decaffeinated coffee and a selection of international teas ☺

### ALL DAY MEETING PACKAGE

90 per person

#### HARBOR COURT CONTINENTAL BREAKFAST

Chilled Fresh Orange, Grapefruit and Cranberry Juices

Breakfast pastries, danish, muffins, croissants and breakfast breads with sweet butter, local honey and preserves

Sliced Fresh Fruit and Berries

Includes:

MID-MORNING RECHARGE &  
MID- AFTERNOON BREAK

# BUILD YOUR OWN BREAK

Price based on guaranteed number of guests for between 15 minutes and one hour of continuous service.

## Coffee Beverage Station

Freshly brewed coffee, decaffeinated coffee & selection of international teas

10 per person

## Soft Drink & Water Break (V) (GF) (DF)

10 per person

## VitaminWater (V) (GF) (DF)

7 per person

## Gatorade (V) (GF) (DF)

7 per person

## Assorted Juices (V) (GF) (DF)

Bottled cranberry, apple, tomato & V8 juices

7 per person

## Naked Brand Juices (V) (GF)

12 per person

## Spiced Apple Cider (V) (GF) (DF)

58 per gallon

## Hot Chocolate (V)

58 per gallon

## Coffee & Tea (V) (GF) (DF)

Freshly brewed regular or decaffeinated coffee, selection of international teas

110 per gallon

## Iced Tea (V) (DF)

55 per gallon

## Whole Fresh Fruit (V)

5 each

## Fruit Kabobs (V)

14 per person

## House-Baked Cookies (V)

55 per dozen

## Housemade Brownies & Blondies (V)

55 per dozen

## Assorted Breakfast Breads (V)

54 per dozen

## Housemade Spicy Nut Mix (V)

47 per pound

## Assorted Kind Bars (V)

8 each

## Cliff Bars (V)

8 each

## Assorted Individual Bags of Chips, Pretzels & Popcorn (V)

6 each

## Häagen-Dazs Ice Cream Bars (V)

78 per dozen

## Scones

Butter, devonshire cream & lemon curd

47 per dozen

## Plain & Chocolate-Dipped Biscotti (V)

38 per dozen

## Cupcakes (V)

Chocolate, vanilla, oreo, cappuccino, strawberry shortcake, red velvet

43 per dozen

## Jumbo Soft Pretzels

Maryland crab dip

20 per person



LUNCH

## PLATED LUNCHES

All lunch prices are based on three courses to include choice of soup or salad, entrée, dessert, assorted breads and rolls, freshly brewed coffee, decaffeinated coffee and a selection of international teas. Choice of entrée pre-determined three (3) days in advance, higher entrée price prevails.

### SOUPS & SALADS | SELECT ONE

Soup du Jour

Minestrone Soup (V) (GF) (DF)

Basil Tomato Soup (V) (GF)

Chicken Noodle Soup

Maryland Crab Soup (GF) (DF)

3 additional per person

Cream of Crab Soup

4 additional per person

Traditional Caesar Salad (V)

Garlic croutons

Strawberry Spinach Salad (V) (GF)

Goat cheese, toasted almonds and balsamic reduction

Kale & Quinoa Salad (VG) (DF)

Broccoli, red onion, red bell pepper, sliced almonds and herb dressing

Sonesta Wedge Salad (GF)

Baby iceberg lettuce, shaved red onion, fried pork belly, organic heirloom tomatoes, chives and creamy bleu cheese dressing

### DESSERTS | SELECT ONE

Vanilla Bean Cheesecake

Whipped cream and mixed berries

Mango Raspberry Cake

Flourless Chocolate Cake (GF)

Triple Chocolate Cake

### ENTRÉES | SELECT UP TO THREE

Romano-Crusted Chicken

Parmesan cream sauce, roasted onions and garlic whipped potatoes

63 per person

Charm City Chicken

Herb rice, spinach, parmesan cheese, and tomato

61 per person

Sonesta Jumbo Lump Crab Cakes

Asparagus and Old Bay remoulade

72 per person

Pan-Roasted Salmon

Beurre blanc, spinach, on a bed of wild rice

62 per person

6oz Sirloin

Roasted shallot demi-glace, herbed risotto, asparagus and baby carrots

72 per person

Teriyaki Glazed Tofu with Rice Noodles (V)

Corn and haricots vert

54 per person

Vegetarian Gumbo (V)

Tricolor peppers, onions, corn, leeks, plum tomatoes with spicy grain sausage

54 per person

Lentil Bolognese (V)

Rigatoni, lentils, basil, and tomato compote

54 per person



## DELI LUNCH BUFFETS

All deli lunch buffets include house made potato chips, Old Bay potato chips, dessert bars, cookies, brownies, freshies brewed coffee, decaffeinated coffee and a selection of international teas.

### SOUP & SALAD | SELECT UP TO THREE

Soup du Jour

Mixed Green Salad (VG) (GF) (DF)

Assorted dressings

Tricolor Rotini Pasta Salad

Roasted vegetables

Chickpea Salad (VG) (DF)

Red Bliss Potato Salad

Caesar Salad (V)

Garlic croutons

Fresh Mozzarella & Tomato

Pesto and sun-dried tomato vinaigrette

Fruit Salad (VG) (DF)

62 per person

### SANDWICHES | SELECT UP TO THREE

Roasted Vegetable (V)

Eggplant, tomato, onion, zucchini, portobello mushroom in spinach wrap with white bean aioli

Mediterranean Wrap (V)

Roasted peppers, feta cheese, cucumbers, lettuce, tomatoes, onions and red pepper hummus in a tomato basil wrap

Turkey Club

Swiss cheese, lettuce, tomato, honey pepper blackened bacon, smoked turkey, horseradish mustard aioli on a pretzel roll

Chicken Caesar Wrap

Parmesan chicken breast, lettuce, green onion and parmesan cheese with caesar dressing in a garlic herb tortilla

Smoked Chicken

Honey roasted chicken breast with barbecue sauce on a pretzel roll with aioli, lettuce and tomato

Oven-Roasted Beef

Lettuce, tomatoes, red onions and asiago cheese with creamy horseradish sauce on sourdough bread

62 per person

### MAKE YOUR OWN

Selection of Breads

White, pretzel roll, Kaiser roll, multigrain

Assorted Cheeses (GF)

Sliced swiss, cheddar, american, provolone

Assorted Condiments & Deli Accompaniments

Select up to three:

Baked Virginia ham

Grilled chicken breast

Roast beef

Smoked turkey breast

Albacore tuna salad

Egg salad

65 per person

## THEMED LUNCH BUFFETS

All lunch buffets include assorted breads and rolls, freshly brewed coffee, decaffeinated coffee and a selection of international teas.

### SOUTHERN COMFORT BUFFET

69 per person

Housemade corn bread (V)  
Collard greens (GF)  
Coleslaw (V, GF)  
Fried chicken  
BBQ pulled beef (GF, DF)  
Apple pie

### KOREAN BBQ BUFFET

65 per person

Fresh field greens with assorted dressings (VG, DF)  
Kimchi (V)  
Korean spicy green onion salad (V)  
Beef bulgogi (GF, DF)  
Pan-seared salmon with pineapple butter sauce, basmati rice  
Garlic lemon haricot verts (V)  
Chocolate Mousse cups and assorted mini desserts

### CHESAPEAKE BUFFET

72 per person

Maryland crab & corn soup (DF)  
Cream of Crab  
Roasted corn & tomato salad  
Organic field greens salad (VG, GF, DF)  
Old bay cheddar biscuits (V)  
Crab cakes  
Herb braised short rib with roasted shallots & merlot sauce (DF)  
Smith island cake

### SOUTH OF THE BORDER BUFFET

64 per person

Housemade flour tortilla wraps (V)  
Grilled chicken and beef  
Black beans (V, GF)  
Fajita veggies and rice (V, GF)  
Housemade salsa  
Housemade guacamole (V, GF)  
Shredded romaine lettuce (VG, GF, DF)  
Shredded cheddar cheese (V)  
Sour cream (GF)  
Housemade tortilla chips  
Tres Leches Cake  
Hard taco shells (V, GF)

### TASTE OF ITALY BUFFET

67 per person

Minestrone soup and garlic bread (V)  
Caesar salad with garlic croutons (V)  
Caprese salad with sliced tomatoes, fresh mozzarella & bermuda onion with fresh basil (V)  
Grilled chicken with eggplant caponata (DF)  
Penne with Bolognese and fresh herbs  
Tiramisu and cannoli (V)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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## CREATE YOUR OWN LUNCH BUFFET

All lunch buffets include assorted breads and rolls, freshly brewed coffee, decaffeinated coffee and a selection of international teas.

## CREATE YOUR OWN LUNCH BUFFET

75 per person

### Soups | Select One

Soup du Jour

Minestrone (VG) (GF) (DF)

Basil Tomato (V) (GF)

Chicken Noodle

Maryland Crab (GF) (DF)

3 additional per person

Cream of Crab

4 additional per person

### Salads | Select up to Two

Baby Kale and Radish Salad (V) (GF)

Cherry tomatoes, red onions, sunflower seeds, local goat cheese with balsamic dressing or buttermilk ranch dressing

Mixed Field Greens Salad (VG) (GF) (DF)

Carrots, tomatoes, cucumbers and assorted dressings

Cherry Tomato & Mozzarella Salad (V) (GF)

Garlic croutons

Organic Field Greens Salad (V) (GF)

Peaches, candied pecans, strawberries, orange slices, crumbled blue cheese with honey & mandarin orange vinaigrette

### Entrées | Select up to Two

Teriyaki Salmon  
with bok choy

Baked Cod (GF)  
Tomatoes & basil

Pan-Seared Chicken (GF)  
Wild mushroom demi-glace

Southwest Chicken Breast (GF)  
Black beans, corn and roasted red peppers

Natty-Boh Braised Short Ribs

Grilled Beef Medallions (GF)  
Port demi-glace

### Sides | Select up to Two

Seasonal Vegetables (VG) (GF) (DF)

Mashed Yukon Potatoes (V) (GF)

Wild Rice (VG) (GF) (DF)

Roasted Asparagus

Herbed Fingerling Potatoes (VG) (GF) (DF)

### Desserts | Select One

Assorted Petit Fours (V)

Assorted Mousses (V)

Assorted Cookies (V)

Fruit Salad (VG) (DF)



DINNER

## DINNER BUFFETS

All dinner buffets include assorted breads and rolls, freshly brewed coffee, decaffeinated coffee and a selection of international teas.

### HARBOR COURT BUFFET

113 per person

Old bay cheddar biscuits (V)

Maryland crab soup (GF) (DF)

Pan-seared rockfish topped with lump crab

Chicken breast stuffed with spinach & ricotta cheese, served with a rosemary sauce

Grilled flank steak, caramelized onions, blistered mini heirloom tomatoes, wild mushroom glaze

Roasted fingerling potatoes (V)

Assorted root vegetables (VG) (GF) (DF)

Smith island cake

Add Crab Cakes

15 per person

### SOUTHERN COMFORT BUFFET

102 per person

Housemade corn bread (V)

Farmers market greens with fresh toppings (VG) (DF)

Southern-style mustard potato salad (V)

Marinated cucumbers, red onions & tomato salad with fresh herbs and white balsamic vinegar (GF) (DF)

Herb roasted chicken served on a bed of succotash

Cajun flank steak with demi-glace

Shrimp & grits

Caramel apple bread pudding topped with honey roasted pecans

### LITTLE ITALY BUFFET

100 per person

Minestrone (VG) (GF) (DF)

Traditional caesar salad with garlic croutons (V)

Fresh mozzarella salad, basil and virgin olive oil (V) (GF)

Striped bass with olive tapenade and tomato compote (GF)

Grilled chicken breast with blistered mini heirloom tomatoes & fresh buffalo mozzarella (GF)

Eggplant parmesan

Roasted baby squash (VG) (DF)

Mini cannoli and tiramisu (V)

### CHESAPEAKE BUFFET

125 per person

Maryland crab soup (GF) (DF)

Cream of crab

haricot verts and tomato salad (VG) (GF) (DF)

Organic field greens salad (VG) (DF)

Old bay cheddar biscuits (V)

Rockfish with bouillabaisse broth topped with lump crabmeat

Crab cakes with Old Bay aioli

Herb braised short rib with roasted shallots and wild mushroom demi (DF)

Strawberry shortcake



# CREATE YOUR OWN DINNER BUFFET

## CREATE YOUR OWN DINNER BUFFET

107 per person

### Soups | Select One

Soup du Jour

Minestrone (VG) (GF) (DF)

Basil Tomato (V) (GF)

Chicken Noodle

Maryland Crab (GF) (DF)

3 additional per person

Cream of Crab

4 additional per person

### Salads | Select up to Two

Boston & Red Oak Leaf Lettuce (V) (GF)

Artichoke hearts, red and yellow teardrop tomatoes with three-peppercorn dressing

Arugula and Avocado Salad (VG) (GF) (DF)

Sliced radish, artichoke and lemon vinaigrette

Organic Field Greens Salad (VG) (GF) (DF)

Carrots, tomatoes, cucumbers and assorted dressings

Traditional Caesar (V)

Garlic croutons

Cherry Tomato & Mozzarella Salad (V) (GF)

Spicy garlic and basil evoo

### Entrées | Select up to Three

Pan-Seared Salmon (GF)

Lemon beurre blanc

Striped Bass (GF)

Tomato compote

Chicken Breast (GF)

with wild rice & broccolini

Chicken (GF)

Tomatoes & fresh buffalo mozzarella

Natty-Boh Braised Short Ribs

Grilled Flank Steak (GF)

Caramelized onions and wild mushroom demi-glace

### Sides | Select up to Two

Seasonal Vegetables (VG) (GF) (DF)

Mashed Yukon Potatoes (V) (GF)

Wild Rice (VG) (GF) (DF)

Asparagus (VG) (GF) (DF)

Herbed Fingerling Potatoes (VG) (GF) (DF)

### Desserts | Select One

Assorted Petit Fours (V)

Assorted Mousses (V)

Assorted Cookies (V)

Fruit Salad (VG) (DF)

## PLATED DINNER

All dinner prices are based on three courses which include one soup or salad, entrée, dessert, assorted breads and rolls, freshly brewed coffee, decaffeinated coffee and a selection of international teas.

### SOUPS & SALADS | SELECT ONE

#### Soups

Soup du Jour

Minestrone (V) (GF) (DF)

Basil Tomato Potage (V) (GF)

Chicken Noodle

Maryland Crab (GF) (DF)

3 additional per person

Cream of Crab

4 additional per person

#### Salads

Strawberry Salad (V) (GF) (DF)

Watercress and field greens with toasted almonds, balsamic vinegar

Spinach & Frisée Salad (V) (GF)

Dried blueberries, candied pecans and local goat cheese with citrus vinaigrette

Sonesta Wedge Salad (GF)

Baby iceberg lettuce, shaved red onion, fried pork belly, organic heirloom tomatoes, chives and creamy blue cheese dressing

Field Greens Salad (V) (GF) (DF)

Feta cheese, cucumber, sweet bell peppers, cherry tomatoes, Kalamata olives, and extra virgin olive oil

Arugula Salad (V)

Roasted organic garden pear, gorgonzola, walnut oil, balsamic vinegar and candied walnuts

Traditional Caesar Salad (V)

Garlic croutons

### DESSERT | SELECT ONE

Vanilla Bean Cheesecake

Whipped cream & strawberry coulis

S'Mores Mousse

Graham crackers, chocolate mousse & toasted marshmallow

Caramel Apple Bread Pudding (V)

Honey roasted pecans

Traditional Crème Brûlée (V) (GF)

Carrot Cake

Cream cheese icing, caramel-candied walnuts served with a scoop of vanilla ice cream

## PLATED DINNER

All dinner prices are based on three courses which include one soup or salad, entrée, dessert, assorted breads and rolls, freshly brewed coffee, decaffeinated coffee and a selection of international teas.

### ENTRÉES | SELECT ONE

#### Filet Mignon <sup>GF</sup>

With port reduction served with mashed potatoes

93 per person

#### Butcher Cut New York Strip <sup>GF</sup>

Peppercorn demi-glace, herbed baby fingerling potatoes and haricot verts

93 per person

#### Herb-Crusted Rack of Lamb <sup>GF</sup>

With chimichurri and blistered tomatoes

102 per person

#### Hoisin-Glazed Tofu <sup>V</sup>

Rice noodles, corn and haricots verts

72 per person

#### Vegetarian Gumbo <sup>V</sup>

Tricolor peppers, onions, corn, leeks, plum tomatoes with spicy grain sausage

72 per person

#### Vegetarian Meatloaf <sup>V</sup>

Corn-infused risotto

72 per person

#### Mediterranean Chicken

Kalamata olives, cherry tomatoes, feta cheese and herbed orzo and seasonal baby vegetables

79 per person

#### Chesapeake Chicken

Topped with lump crabmeat with

Old Bay potatoes, Old Bay imperial sauce and seasonal baby vegetables

79 per person

#### Grilled Salmon <sup>GF</sup>

Salsa Verde, mashed potatoes with baby seasonal vegetables

82 per person

#### Rockfish <sup>GF</sup>

Beurre blanc, fingerling potatoes, and haricot verts

100 per person

#### Scallops <sup>GF</sup>

Green pea puree and beurre blanc

82 per person

#### Sonesta Jumbo Lump Crab Cakes

Risotto topped with slaw, old bay aioli and seasonal baby vegetables

109 per person

### Duet Entrées

#### Beer-Braised Short Rib & Herb & Garlic Grilled Shrimp

Old bay cream sauce, risotto and seasonal baby vegetables

105 per person

#### Herb Roasted Chicken Breast & Pan-Seared Atlantic Salmon <sup>GF</sup>

Roasted fingerling potatoes and lemon & caper beurre blanc

99 per person

#### Grilled Filet Mignon & Crab Cake

Mashed potatoes, asparagus, Old Bay aioli and wild mushroom demi glace

120 per person



# RECEPTION

# HORS D'OEUVRES

Priced per piece, minimum of 25 pieces per item.

## SEAFOOD

Chilled Jumbo Shrimp <sup>GF</sup> <sup>DF</sup>

Traditional cocktail sauce

8 per piece

Scallops <sup>GF</sup> <sup>DF</sup>

Wrapped in bacon

8 per piece

Mini Crab Cakes

Spicy remoulade sauce

10 per piece

Southwestern Shrimp Skewers <sup>GF</sup> <sup>DF</sup>

8 per piece

Lobster Mac & Cheese

8 per piece

Smoked Salmon

Candied onions served on pretzel crostini

10 per piece

## MEAT & POULTRY

Paella Croquette

Shrimp & chorizo

9 per piece

Beef Wellington

8 per piece

Cuban Spring Roll

8 per piece

Pork Carnitas Flatbread

8 per piece

Grilled Baby Lamb Chop

Mint pesto

10 per piece

Chicken Satay

With Thai peanut sauce

10 per piece

Hibachi-Style Steak Skewer

9 per piece

Sriracha Chicken Meatballs <sup>GF</sup>

8 per piece

Chicken Tikka Tandoori

8 per piece

Chicken & Waffle Stack

8 per piece

Tequila-Marinated Chicken Burrito

8 per piece

Buffalo Chicken Spring Roll

8 per piece

Smoked Chicken Salad

On crostini

8 per piece

## MOSTLY VEGETABLE

Breaded Macaroni & Cheese <sup>V</sup>

8 per piece

Asian Spring Roll <sup>V</sup>

8 per piece

Spinach, Swiss & Pesto

In a creamy Brie puff

8 per piece

Mediterranean Ratatouille Tart <sup>V</sup>

8 per piece

Porcini Mushroom Risotto Croquette <sup>V</sup>

8 per piece

<sup>DF</sup> Dairy-Free

<sup>V</sup> Vegetarian

<sup>VG</sup> Vegan

<sup>GF</sup> Gluten-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All food and beverage is subject to a 26% gratuity, 6% sales tax, and additional 3% liquor tax. Gratuities are paid to hourly wait staff, while administrative fees are not distributed to employees. Miscellaneous fees are subject to 6% sales tax.



## DISPLAYS

### GRILLED VEGETABLE DISPLAY

18 per person

Assorted squash & peppers, portobello mushrooms, asparagus, tomatoes and seasonal vegetables, served with pesto and shredded parmesan cheese, focaccia and assorted breads (V)

### IMPORTED AND DOMESTIC CHEESE DISPLAY

22 per person

Brie, port salut, bel paese, sharp cheddar cheese, smoked gouda and marinated fresh mozzarella, served with grape clusters, french baguettes and crackers (V)

### ITALIAN BRUSCHETTA DISPLAY

23 per person

Warm focaccia & bruschetta breads (V)

Sweet Red Pepper & Arugula Salad with Flavored Oils (V)

Select up to four | ricotta & swiss cheese, sautéed mushrooms with rosemary & herbs, goat cheese & roasted peppers, spiced broccoli & prosciutto or shrimp & portobello mushroom (V)

### SEAFOOD ON ICE DISPLAY

38 per person

Colossal shrimp, blue point oysters on the half shell, Jonah crab claws, chilled steamed mussels, served with lemon wedges, tabasco sauce, cocktail sauce and horseradish (GF) (DF)

### ANTIPASTO DISPLAY

26 per person

Marinated fresh mozzarella, asiago and sharp provolone cheeses

Thinly sliced prosciutto, salami & spicy pepperoni

Grilled zucchini, yellow squash, portobello mushrooms, asparagus & sweet roasted bell peppers

Pesto, tapenade and hummus, baba ganoush

Served with focaccia bread and breadsticks

### DESSERT DISPLAY

22 per person

Chocolate-covered strawberries (white, dark, milk) (V)

Assorted mini pastries (V)

Assorted french macarons (V)

Assorted mousse shooters (V)

## ACTION STATIONS

Uniformed attendant available for action stations, minimum of one chef attendant per 50 guests, \$150 per chef.

### SLIDER STATION

30 per person

Please select up to 2 sliders from the following options:

Kobe beef sliders with sautéed spinach & sharp white cheddar

Pulled pork sliders with jack daniel's honey barbecue sauce

Crab cake sliders with chipotle aioli

Chicken parmesan sliders

Spicy ahi tuna sliders with pickled ginger

Black bean sliders with corn salsa

Served with housemade potato chips & fried pickles

Select up to 3 sliders +\$15

### MACARONI & CHEESE STATION

47 per person

Traditional, smoked gouda, white cheddar macaroni & cheeses

Assorted toppings | crab, shrimp, bacon, pulled pork, broccoli, fried onions, diced tomatoes

### PASTA STATION

30 per person

Accompanied with plum tomatoes, basil chiffonade, caramelized onions, roasted garlic oil, toasted pine nuts, mushrooms, mixed peppers, sliced olives & fine herbs, sausage, chicken & baby shrimp, asiago and romano cheeses

Select up to two | cheese-stuffed tortellini, penne or orecchiette

Select up to three | alfredo sauce, bolognese sauce, pomodoro sauce, pesto sauce or sun-dried tomato sauce

## CARVING STATIONS

Uniformed attendant available for carving stations, minimum of one chef attendant per 50 guests, \$150 per chef.

### TENDERLOIN STATION

36 per person

Whole tenderloin of beef <sup>GF</sup>

Horseradish cream sauce <sup>GF</sup>

Mushroom glaze <sup>GF</sup>

Focaccia rolls

### ESPRESSO RUBBED SIRLOIN

35 per person

Horseradish cream sauce <sup>GF</sup>

Mushroom glaze <sup>GF</sup>

### TRADITIONAL TURKEY STATION | SELECT ONE

28 per person

Roasted turkey with shallot & mushroom sauce

Cranberry relish

Roasted turkey with pan gravy

Cranberry apple stuffing and cranberry relish



## FOOD IS ART

### MARYLAND SOUTHERN COMFORT RECEPTION

128 per person

#### PASSED HORS D'OEUVRES

Maryland pulled pork & cornbread tartlet

Chicken & waffle stack

Chesapeake mini crab cakes

#### ACTION STATIONS

Mac & cheese

Smoked gouda & white cheddar

Toppings: lobster, crab, fresh herbs, plum tomatoes, spinach, smoked chicken, bacon, crispy onions

#### CARVING STATIONS

Bone-in pork loin & bbq brisket

Peach & habanero bbq sauce

#### SIDES

Slider rolls & sweet cornbread

Herb aioli

Horseradish cream sauce

Risotto

Bread pudding

#### STATIONARY DISPLAY

Warm baked brie with mixed berry compote

Spinach & artichoke crab dip

Spicy nacho dip

Crackers, tortillas, flatbreads

#### GREENS STATION

Field greens

Spinach

Kale

Toppings: spiced pecans, goat cheese, roasted corn, heirloom tomatoes, red onions, cucumbers, carrots, blackberries, blueberries

Dressings: buttermilk ranch, orange vinaigrette, balsamic vinaigrette

#### DESSERT DISPLAY

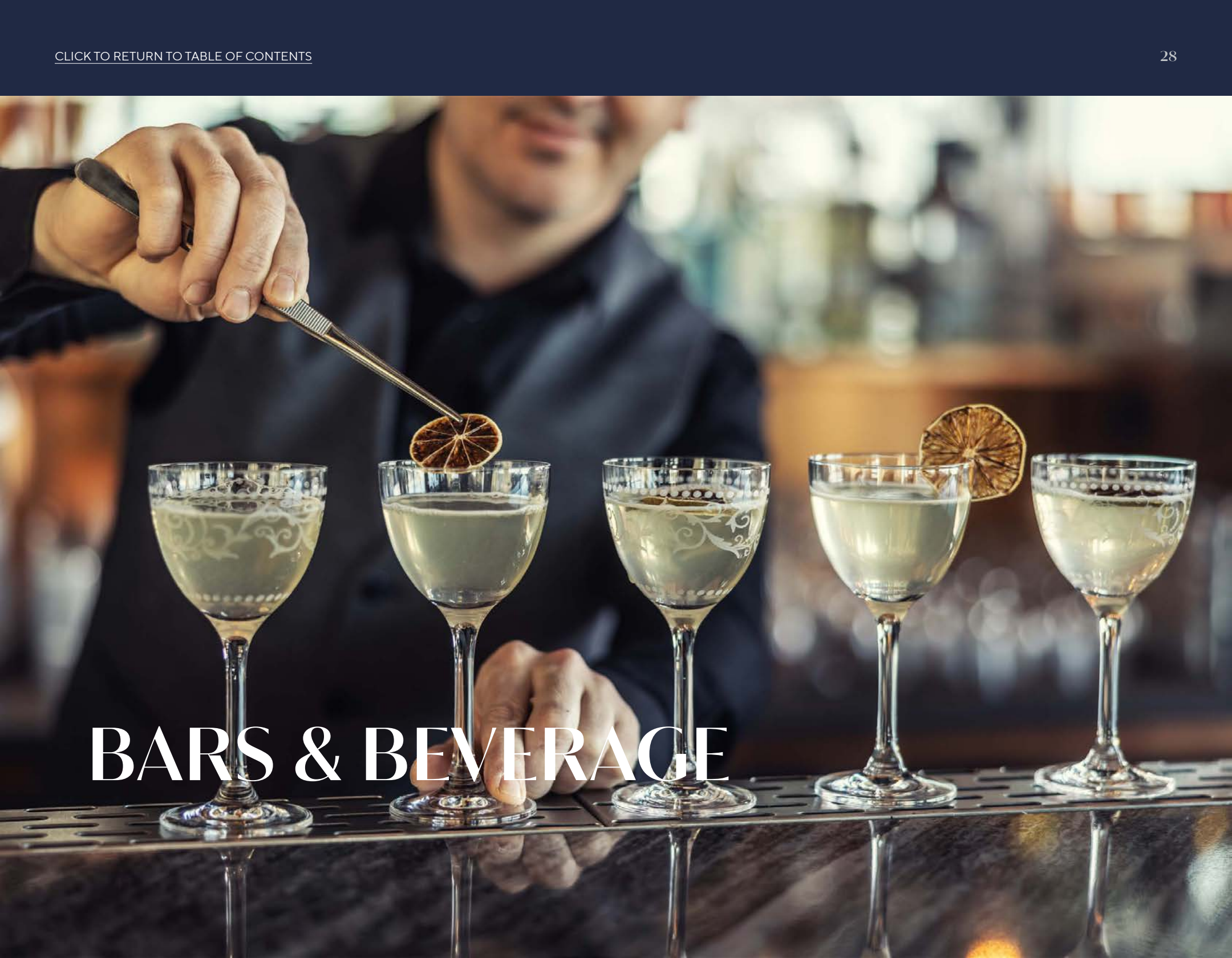
Fruit topped cheesecake

Crème brûlée

Chocolate covered strawberries

Mini carrot cakes

Assorted fresh pastries



# BARS & BEVERAGE



## BAR PACKAGES

### SIGNATURE

**Selection of spirits:** Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Carpano Vermouth

**Selection of beer:** Bud Light, Michelob ULTRA, Heineken, Loose Cannon Heavy Seas

**Selection of wine:** Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

### PREMIUM

**Selection of spirits:** Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

**Selection of beer:** Amstel Light, Stella Artois, Heineken, Heavy Seas Loose Cannon IPA

**Selection of wine:** La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

### ULTRA-PREMIUM

**Selection of spirits:** Tito's Handmade Vodka, Sipsmith Gin, Cotton 4 Reed Rum, Sagamore Whisky, Sagamore Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

**Selection of beer:** Amstel Light, Stella Artois, Heineken, Heavy Seas Loose Cannon IPA

**Selection of Wine:** J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

### SIGNATURE BAR

One hour 26 per person

Two hours 40 per person

Three hours 54 per person

### PREMIUM BAR

One hour 28 per person

Two hours 44 per person

Three Hours 60 per person

### ULTRA-PREMIUM BAR

One hour 30 per person

Two hours 48 per person

Three hours 66 per person

BEVERAGES

Including complete bar set-ups with beer, wine, and domestic & imported beers. Priced per guest based on the final guarantee or actual attendance, whichever is greater.

HOST BAR

Spirits

|               |              |
|---------------|--------------|
| Signature     | 13 per drink |
| Premium       | 15 per drink |
| Ultra-Premium | 18 per drink |

Wine by the Glass

|               |              |
|---------------|--------------|
| Signature     | 12 per glass |
| Premium       | 16 per glass |
| Ultra-Premium | 17 per glass |

Beer

|          |              |
|----------|--------------|
| Imported | 9 per bottle |
| Domestic | 8 per bottle |
| Craft    | 9 per bottle |

Non-Alcoholic

|             |        |
|-------------|--------|
| Evian Water | 7 each |
| Soft Drinks | 7 each |

CASH BAR

Spirits

|               |              |
|---------------|--------------|
| Signature     | 15 per drink |
| Premium       | 17 per drink |
| Ultra-Premium | 19 per drink |

Wine by the Glass

|               |              |
|---------------|--------------|
| Signature     | 13 per glass |
| Premium       | 17 per glass |
| Ultra-Premium | 18 per glass |

Beer

|          |               |
|----------|---------------|
| Imported | 12 per bottle |
| Domestic | 11 per bottle |
| Craft    | 12 per bottle |

Non-Alcoholic

|             |        |
|-------------|--------|
| Evian Water | 8 each |
| Soft Drinks | 8 each |

All food and beverage is subject to a 26% gratuity, 6% sales tax, and additional 3% liquor tax. Gratuities are paid to hourly wait staff, while administrative fees are not distributed to employees. Miscellaneous fees are subject to 6% sales tax.



# INFORMATION

# INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we will be delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

## Meal Guarantees

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required five (5) business days prior to your function and is not subject to reduction. If the final guarantee is not advised by this time, hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited menus: if an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

## Outside Food and Beverage Policy

The State of Maryland issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does allow outside food by licensed vendors which must be provided prior to the event date. All outside food will come with a per person charge except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property.

### Labor Charges

Bartenders are available at a charge of \$150 for the first three (3) hours & \$75 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$150 each per fifty (50) guests. Sushi chefs will be charged at \$250 each.

Buffet functions with less than twenty (20) guests will incur a \$150 labor charge for breakfast and lunch buffets, \$175 for dinner buffets.

### Service Charges

All food, non-alcoholic beverages, room rental & audio-visual are subject to 26% service charge and 6% state sales tax. Alcoholic beverages are subject to 26% service charge and 9% state sales tax. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. If you are a tax-exempt organization, please provide us with a copy of a valid Maryland tax-exempt certificate.

## Audio-Visual

Royal Sonesta Harbor Court Baltimore has partnered with Encore. Your Encore manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore is prohibited without consent. Where consent is authorized, a certificate of insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

## Special Catering Services

Our catering & convention service managers can provide you for a preferred vendor list upon request.

## Pickup and Dropoff Point

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the light street side entrance to the courtyard of the hotel right outside of Formula Espresso coffee shop. You can pick up and drop off at this location throughout your stay. Please advise our team in advance, if this is necessary.



## INFORMATION

### Damages

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional material: nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

### Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your groups arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box at a maximum of 100lbs. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Royal Sonesta Harbor Court Baltimore  
550 Light Street  
Baltimore, MD 21202  
Attention: Catering/Convention Service  
Manager's Name  
Hold For: Guest Name/Convention Name/  
Conference Dates  
Vendor Name (if applicable)

### Security

The hotel may require security officers for certain events. Security officer fee is \$35 per hour, four (4)-hour minimum applies.

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.