



INTRODUCTION | BREAKFAST | LUNCH | DINNER | DESSERTS | BREAKS

## INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious breakfasts, lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available. Alternatively, our team of Chefs would be pleased to work with you to create your very own “Insider” menu to ensure a truly memorable culinary experience.

## KEY



### Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



### World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global culinary know-how.



### Light



### Vegetarian



## BREAKFAST

- ✓ Chesapeake Crab Cake Benedict with colossal crab meat and Old Bay hollandaise sauce
- 🌐 The colossal Crab Frittata, made with an open face egg omelet with colossal crab, tomato and basil
- ✂ Layered Parfait, with berries, sun dried pineapple granola and Greek yogurt
- ✓ The Veggie Omelet made with egg whites, grilled asparagus, morel mushrooms and shallot marmalade

## LUNCH ON THE INNER HARBOR

- ✔ Crab and Avocado Parfait with cucumber, pico de gallo and papaya seed dressing  
~
- ✔ Chesapeake Bay Rock Fish with roasted corn, shallots and red pepper salpicon, grilled tomato jus  
~
- ✔ Pimlico Chocolate Cake with arabica crème anglaise

## EASTERN SHORE FARMS

- ✔ Heirloom Tomato and Avocado Salad with pickled red onions, fines herbs and citrus emulsion  
~
- ✔ Vegetable Risotto, pan seared risotto cake, seasonal vegetables medley, arugula and shaved parmesan  
~
- ✔ Fruit and Berry Parfait, with layers of seasonal berries, lemon crème fraiche, vanilla and mint

INTRODUCTION | BREAKFAST | LUNCH | DINNER | DESSERTS | BREAKS

PLATED | STATIONS | BUFFET

LUNCH ON THE INNER HARBOR | EASTERN SHORE FARMS

## STATIONS

### TASTE OF LITTLE ITALY

#### **Choice of two Pastas**

Potato or spinach gnocchi, penne, tri color tortellini, farfalle

#### **Choice of two Sauces**

Marinara, pesto, parmesan garlic cream, puttanesca or bolognese

#### **Accompanied by**

Tomato, mushrooms, onion, mixed peppers, basil chiffonade, roasted garlic oil, fine herbs, olives, parmesan and asiago cheeses, served with garlic bread sticks

### CHESAPEAKE BAY

Shrimp sautéed with Old Bay seasoning, garlic, tomato, shallots, fine herbs, white wine, olive oil and cilantro

Maryland Crab Cake with spicy rémoulade

Pickled corn salsa

Select breaded fried oysters with cocktail sauce

### AMISH POTATO FARM

Martini glasses filled with truffle, garlic, sweet potato **or** parmesan pesto whipped potato

#### **Toppings to include:**

Chives, crumbled blue cheese, cheddar cheese, Boars Head bacon pieces, marinated shrimp, cajun chicken, sautéed mushrooms, tomato bruschetta, sour cream, broccoli, cauliflower and smoked salmon



## WESTMINSTER LUNCH BUFFET

Maryland crab soup

Chesapeake Bay potato salad

Mixed Greens salad with fig balsamic dressing

Seared Rock Fish with crawfish sauce

Mixed grill of boneless skinless chicken thighs and chicken breasts marinated with lemon and oregano

Grilled New York steak, wild mushroom ragout and marsala glaze

Bergers cookies, blondies and brownies

INTRODUCTION | BREAKFAST | LUNCH | DINNER | DESSERTS | BREAKS

PLATED | STATIONS | BUFFET

## MARYLAND, MY MARYLAND

Cream of Crab Soup

~

Curly endive salad with Choptank sweet crispy oysters, shallot confit and chipotle aioli

~

Maryland style broiled crab cake made with colossal crab meat, green tomatoes, corn meal crusted okra and lemon caper remoulade

~

Trio of sorbet: lemon verbena, blood orange and tangerine, served with crystallized mint


## EASTERN SHORE SURF AND TURF

 Pistou soup – vegetable soup with pesto

~

Pan seared scallops with fava beans and roasted sweet corn relish

~

 Beef tenderloin au poive served with spinach fondue, truffle potato croquette and green peppercorn demi glacé

~

New York style cheese cake with warm blackberry compote



## RAVENS DELIGHT

Maryland Crab Soup made with tomato broth, vegetables and colossal crab meat

Field Greens salad with poached pears, candied walnuts and stilton cheese

Hearts of Romaine with white anchovies crostini, served with a cracked black pepper and parmesan dressing

Arugula salad with grilled hearts of palm, orange segments and toasted almonds

“Free range” grilled chicken breast with a rosemary-lemon jus

Portobello crusted Sea Bass served with wild mushroom cream

Roasted garlic rubbed New York steak with a sun dried tomato relish

Asiago cheese whipped Yukon Gold potatoes

Seasonal vegetables

Chocolate crunch with raspberry coulis

Lemon curd tart with black pepper crème anglaise

“Flancocho” orange scented custard and cake

INTRODUCTION | BREAKFAST | LUNCH | DINNER | DESSERTS | BREAKS



## SINFUL DELIGHTS

-  Tiramisu cocktail, chocolate shavings and Kahlua soaked lady finger
- Pistachio crusted poached pear with Riesling gelee
- Grilled White Peach with financier, honey ice cream and almond florentine
- White Chocolate Mousse, blackberries and chocolate mint
- Chef Zeus' Croissant Bread Pudding with white chocolate and dulce de leche
- Banana Fritters with caramel rum dipping sauce
- Orange blossom honey crème brulee
- Ricotta cheese cake with sweet tomato marmalade
- Chocolate pyramid, arabica crème anglaise and gold leaf
- Cottage cheese mousse, strawberries and crystallized mint
- Jasmine rice pudding, green tea and ginger
- Liz's Sweet Potato Pie served with cinnamon whipped cream
- Warm Apple Pie served with nutmeg ice cream



## ✓ OLD BAY BREAK

- Old Bay mixed nuts
- Old Bay sweet potato chips
- Old Bay popcorn
- Old Bay buffalo wings
- Old Bay warm cream cheese dip, soft pretzel
- Old Bay ice cream

## CAMDEN YARDS BREAK

- White cheddar popcorn
- Nachos with Clipper City cheddar cheese
- Pigs in a blanket
- Cornmeal crusted pickles
- Mini cheese burger slider
- 1 “scream” sandwiches