



Sheraton®

BALTIMORE NORTH HOTEL

Breakfast

CONTINENTAL

Simple Continental

Assorted croissants, Danish and muffins
Sweet butter and preserves
Assorted chilled breakfast juices
Coffee, regular and decaffeinated
Selections of assorted herbal teas
10.00

Sheraton Continental

Assorted croissants, Danish and muffins
Sweet butter and preserves
Selection seasonal and vine ripened fruits, melons
and berries
Assorted chilled breakfast juices
Coffee, regular and decaffeinated
Selections of assorted herbal teas
14.00

Deluxe Continental

Assorted croissants, Danish, muffins and bagels
Assorted miniature doughnuts
Sweet butter and preserves
Yogurt and granola display
Kellogg's cereal with milk
Selection seasonal and vine ripened fruits,
melons and berries
Assorted chilled breakfast juices
Coffee, regular and decaffeinated
Selections of assorted herbal teas
17.00

BUFFET

Simple Breakfast^{CS}

Farm house scrambled eggs
Choice of sausage, bacon, country ham,
turkey bacon or turkey sausage
Seasoned breakfast potatoes
Selection seasonal and vine ripened fruits,
melons and berries
Assorted chilled breakfast juices
Coffee, regular and decaffeinated
Selections of assorted herbal teas
17.00

BREAKFAST ELITE^{CS}

Assorted croissants, Danish and muffins
Sweet butter and preserves
Farm house scrambled eggs
Choice of sausage, bacon or country ham
Seasoned breakfast potatoes
Selection seasonal and vine ripened fruits,
melons and berries
Assorted chilled breakfast juices
Coffee, regular and decaffeinated
Selections of assorted herbal teas
21.00

ENHANCEMENTS

Enhancement selections can only be paired with continental or buffet breakfasts.

Omelette Station

Cooked-to-order by a Chef with ingredients to include farm house eggs, egg whites, bacon, ham, asparagus, spinach, tomatoes, mushrooms, peppers, onions and assorted cheeses
5.00

Waffle Station

Waffles with an assortment of toppings
4.00

Eggs Benedict Station^{CS}

Poached eggs, Canadian bacon
Served on a toasted English muffins
and topped with hollandaise sauce
5.00

Farm House Quiche

Choice of broccoli and cheddar or quiche lorraine
4.00

Brioche French Toast

Egg batter dipped brioche bread
with mixed berries and maple syrup
5.00

Spanish Potato Frittata

Potato frittata with spinach and goat cheese
5.00

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BALTIMORE NORTH HOTEL

Breakfast

PLATED

All plated breakfasts are served with assorted chilled juices, coffee, regular and decaffeinated and assorted herbal teas.

All American Breakfast

Farm house scrambled eggs
Bacon and sausage
Seasoned breakfast potatoes
14.00

Farm House Quiche

Choice of broccoli and cheddar or quiche lorraine
Seasoned breakfast potatoes
Selection of fresh fruits
14.00

Steak and Eggs

Grilled bistro house steak
Farm house scrambled eggs
Seasoned breakfast potatoes
18.00

Egg White Frittata


Open-faced egg white omelette stuffed with spinach, potatoes, mushrooms and goat cheese
14.00

Brioche French Toast and Berries

Sliced brioche with cinnamon, berries, maple syrup and powder sugar
14.00

Egg Benedict

Poached eggs, Canadian bacon
Served on a toasted English muffins and topped with hollandaise sauce
16.00

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Lunch

BUFFET

York

Hearts of romaine salad with Caesar dressing
Chilled green asparagus with shaved
Reggiano cheese and aged balsamic vinaigrette
Classic club sandwiches
Selection of seasonal fruits
Kettle chips
House baked cookies
24.00

Dulaney

Fingerling potato salad with blue cheese
Macaroni pasta salad
Cole slaw
Tuna and chicken salads
Deli selections and condiments
Assorted breads
Kettle chips
House baked cookies
23.00

Scarlett

Chopped wedge salad
Roasted vegetable platter
Roasted corn and cabbage slaw
Whole fruit display
Hot dog and hamburgers
Shoe string fries
House baked cookies
25.00

Goucher

Caesar salad
Cavatelli pasta and tomato sauce
Italian hero made with provolone cheese,
roasted red peppers and arugula
with Italian seasonings and pesto mayonnaise
Tuscan chicken sandwich
Garlic bread
Fruit kabobs
House baked cookies
24.00

Providence

Soup du jour
Fresh fruit display
Red bliss potato salad
Deli sandwich platter and condiments
Assortment of spreads
Kettle chips
House baked cookies
22.00

Sheraton Wrap

Mixed greens salad
Soup du jour
Red bliss potato salad
Choice of three wraps: turkey club, chicken Caesar,
grilled Portobelo mushroom, shrimp salad
and Italian hero
Kettle chips
House baked cookies
22.00

Southern

Mixed greens salad
Corn bread
Cole slaw
Pulled pork with potato rolls
Fried chicken
Corn on the cob
Southern style baked beans
Apple pie
27.00 | 37.00

Italian

Caesar salad
Italian squash with basil
Chicken Parmesan
Fettuccine Alfredo
Lasagna with meat sauce
Garlic bread
Tiramisu
26.00 | 36.00

Asian

Asian mixed greens salad
Chilled vegetable noodle salad
Beef and broccoli
Pad Thai with choice of chicken, shrimp
or vegetarian
Stir-fry vegetables
Fried rice
Fortune cookies
28.00 | 38.00

Mexican

Tex Mex salad
Black bean salad
Chicken and beef fajitas with peppers and onions
Refried beans
Spanish rice
Flour tortillas
Sour cream, salsa and guacamole
27.00 | 37.00

LUNCH ENHANCEMENTS

Soup of the Day

Chef's daily selection of soup
4.00

Fruit Kabobs

Assorted fresh fruit skewered
4.00

2oz Crab Cakes^{CS}

Blue crab cakes
6.00

Bistro Steak

Sliced bistro steak
5.00

Tuna, Chicken or Egg Salad

Assorted sandwich or salad topping for you buffet
4.00

Marinated Vegetable Platter

Assorted seasonal vegetables roasted
and drizzled with balsamic syrup
4.00

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BALTIMORE NORTH HOTEL

Lunch

BOXED

All boxed lunches are served with fresh whole fruit, a bag of chips, house baked cookies and an assortment of beverages.

You may also choose from the wrap selection to add to your box lunch.

Turkey Club

Slice turkey, bacon, lettuce, tomato and mayonnaise on white bread
19.00

Tuscan

Grilled chicken, provolone cheese, arugula and pesto mayonnaise on a rustic roll
19.00

Ham and Cheese

Ham and cheddar cheese with honey mustard, lettuce and tomato on wheat bread
19.00

Roast Beef

Roast Beef and swiss cheese with horseradish, mayonnaise, lettuce and tomato on a kaiser roll
19.00

EXPRESS

The Chef's creation of a limited menu based off the all-day restaurant menu for your guests to receive in room.

All express lunches are served with a choice of chips or French fries and a soft drink or iced tea.

All American Burger

17.00

Blackened Turkey Burger

17.00

Chicken Quesadilla

17.00

Chicken Caesar

17.00

Turkey Club

17.00

PLATED

All plated lunches are served with house baked rolls and butter, choice of seasonal soup du jour, garden salad or Caesar salad, coffee, regular or decaffeinated and assorted hot and iced teas.

Herb Roasted Chicken Breast

Rosemary roasted red bliss potatoes, grilled asparagus and chicken jus
21.00

Thyme Roasted Chicken Breast

Wild rice, green beans, wild mushrooms and caramelized pearl onions
21.00

Grilled Fillet of Salmon^{CS}

New potatoes with dill and steamed asparagus with lemon beurre blanc
22.00

Sesame Crusted Salmon^{CS}

Jasmine rice and ginger glazed bok choy
22.00

Basil Encrusted Cod

Mediterranean squash, oven cured tomatoes, risotto and warm tomato essence
22.00

Crab Cake^{CS}

4oz. crab cake with cole slaw and shoe string fries
22.00

Steak Frites

5oz bistro steak with shoe string fries and red wine sauce
23.00

Cranberry Chicken Salad

Mixed greens, grilled chicken, toasted pecans, blue cheese and raspberry-honey vinaigrette
17.00

Citrus Poached Salmon Salad

Bibb lettuce, goat cheese, citrus segments, citrus vinaigrette and toasted almonds
18.00

Grilled Jumbo Gulf Shrimp Salad

Mixed greens, English cucumbers, charred tomatoes, country olives and feta cheese with balsamic vinaigrette
18.00

Blue Cheese Burger

6oz. burger with blue cheese, crispy bacon and wispy onions
Chopped wedge salad served with iceberg lettuce and blue cheese
18.00

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BALTIMORE NORTH HOTEL

Breaks

STANDARD

All-Day Beverage

Freshly brewed Starbucks® coffees, regular and decaffeinated, assorted Tazo® teas and hot coco
8.00

Water and Assorted Sodas

10.00

Coffee

Coffee cake and assorted miniature doughnuts
Freshly brewed Starbucks® coffees, regular and decaffeinated assorted Tazo® teas and hot coco
Water and assorted sodas
11.00

Afternoon Break

House baked cookies, blondies and brownies
Freshly brewed Starbucks® regular and decaffeinated, assorted Tazo® teas and hot coco
Water and assorted sodas
9.00

SPECIALTY

Afternoon Munchies

Warm cheesy fondue with pretzel bites
Hummus with pita chips
French onion dip with kettle chips
Water and assorted sodas
12.00

Cupcake Break

Assorted miniature cupcakes
Water and assorted sodas
10.00

Power Break

Trail mix
Whole fruit
Assorted energy and granola bars
Red Bull, assorted Gatorade and bottled water
11.00

High Tea

Assortment of finger sandwiches to include chicken salad, cream cheese and cucumber, ham salad with dill pickles
Scones and biscuits
Assorted jams and preserves
House baked cookies
Assorted Tazo® teas
12.00

Afternoon Social

Boneless chicken wings with blue cheese
Celery platter
Nacho bar with queso, salsa and guacamole
Water and assorted sodas
15.00

MEETING PLANNER PACKAGE

Choose Two Breaks

23.00

All Day Breaks with Continental Breakfast

28.00

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BALTIMORE NORTH HOTEL

Dinner

MAKE YOUR OWN BUFFET | 38.00

All dinner buffets are served with choice of two salads, one starch, one vegetable, two entrées, rolls with butter, Starbucks® regular and decaffeinated coffee, assorted herbal Tazo® and iced teas. Add 6.00 for third entrée selection.

Choice of Entrées

Basil crusted bistro chicken with madeira jus
Roasted breast of chicken with port jus
Grilled Atlantic salmon with saffron vin blanc
Flounder stuffed with crab with Cajun beurre blanc
Salmon stuffed with lobster-lemon dill essence
Sliced sirloin with mushroom demi-glace
Grilled flank steak with red wine sauce
Roasted pork loin with apple pan jus
Herb roasted turkey breast with giblet gravy
Honey mustard glazed ham with pineapple and sweet mustard
Chicken marsala
Blackened mahi mahi with pineapple salsa
Chicken and crab Chesapeake Old Bay beurre blanc
Potato and caramelized onion ravioli with parsley Alfredo
Braised boneless short rib
Shrimp scampi ravioli with lemon-garlic cream
Italian ratatouille lasagna with ricotta cheese
Broccoli quinoa casserole with Parmesan cheese
Wild mushroom and short rib pappardelle pasta
Butternut squash ravioli with sage-cider reduction

Choice of Salad:

Caesar salad
Garden salad
Spinach salad
Grilled vegetable platter
Portobelo mushroom carpaccio with balsamic syrup
Marinated button mushroom and artichoke salad with Parmesan cheese
Vine ripened tomatoes with Bocconcini mozzarella and basil
Chilled green asparagus with goat cheese
Wild mushroom and asparagus quinoa
Butternut squash and kale salad
Broccoli and bacon salad

Choice of Starch:

Yukon gold whipped potatoes
Dauphinoise potatoes
Potato-leek gratin with Gruyere cheese
Roasted red bliss potatoes
Herb fingerling potatoes
Wild rice
Sweet potato gratin
Scallop potatoes
Cranberry stuffing
Risotto

Choice of Vegetable:

Grilled asparagus
Asparagus, tomato and mushroom ragout
Haricot vert
Baby glazed carrots
Mélange of roasted root vegetables
Squash ratatouille
Mixed market vegetables, broccoli, squash, carrots and cauliflower

PLATED

All plated dinners are served with house baked rolls and butter, choice of seasonal soup du jour, garden salad or Caesar salad, coffee and assorted herbal teas.

Basil Crusted Bistro Chicken

Yukon gold whipped potatoes, grilled asparagus and madeira jus
28.00

Roasted Breast of Chicken

Dauphinoise potatoes, mélange of root vegetables and port jus
28.00

Grilled Salmon^{CS}

Roasted fingerling potatoes, haricot verts and saffron vin blanc
30.00

Flounder Stuffed with Crab

Wild rice, mixed market vegetables and Cajun beurre blanc
34.00

Grilled Bistro Steak

Butter braised broccoli and French fries with red wine sauce
34.00

Blackened Mahi Mahi

Roasted red bliss potatoes, asparagus tips and pineapple salsa
28.00

Chicken and Crab Chesapeake

Herb fingerling potatoes, asparagus, mushroom and tomato ragout with Old Bay beurre blanc
36.00

Butternut Squash Ravioli

Broccoli rabe, toasted pine nuts and brown butter sage reduction
26.00

Crab Cakes

Two 4oz. crab cakes with cole slaw, French fries and remoulade sauce
Market Price

Grilled Filet of Beef

Potato-leek gratin with Gruyere cheese, baby buttered carrots and red wine sauce
38.00

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BALTIMORE NORTH HOTEL

Dinner

PRICING BASED ON 25 GUESTS.

DUET

All plated duet dinners are served with house baked rolls and butter, choice of seasonal soup du jour, garden salad or Caesar salad, coffee and assorted herbal teas.

Filet and Crab Cake:

44.00

Filet and Chicken

40.00

Chicken and Salmon

38.00

Filet and Salmon

42.00

ENHANCEMENTS

Enhancement selections can only be paired with buffet, plated or duet dinners.

Mashed Potato Bar

Served with assorted toppings
and Yukon gold whipped potatoes
8.00

Mini Crab Cake Bar^{CS}

With remoulade and cocktail sauce
Market Price

Raw Bar

Shucked oysters, crab legs and shrimp cocktail
and Traditional garnishes
Market Price

Pasta Bar

Choice of two pastas: fettuccine, penne,
cheese ravioli or mushroom tortellini
Choice of two sauces: Alfredo, marinara, arrabbiata,
pesto cream or tomato garlic
Served with traditional garnishes and garlic bread
11.00
+4.00 to add chicken, shrimp, and vegetables

Dessert Station

Petit fours, cheese cake, French macaroons
and brownie bites
12.00

CARVING STATIONS

Roasted Tom Turkey

Giblet gravy, rolls and cranberry relish
8.00**

Bone Ham

Honey mustard glazed ham with rolls
8.00**

Roasted Beef Tenderloin

Red wine sauce and rolls
10.00**

Roasted Prime Rib

Tiger sauce and rolls
12.00**

Herb Roasted Sirloin

Mushroom demi with rolls
10.00**

Whole Rack of Lamb

Rosemary lamb jus and rolls
12.00**

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BALTIMORE NORTH HOTEL

Hors D'oeuvres

PRICING BASED ON 50 PIECES.

COLD

Ginger Grilled Shrimp

Served with Thai dipping sauce
150.00

Vegetable Spring Roll

Served with sweet chili sauce
100.00

French Brie and Strawberry

Served on lavosh cracker
75.00

Smoked Salmon

Served on Pumpernickel toast with dill cream
150.00

Shrimp Cocktail

150.00

Prosciutto on Crostini

Served with pesto mozzarella cheese
100.00

Tuna Tartar

Served on wonton and basil pulped avocado
150.00

Slice Seared Tuna

Served with sweet chili sauce
150.00

Crab Salad Cocktails

Served in phyllo cups
150.00

HOT

Pepper Beef Sirloin

Served on crostini with horseradish
and red onion jam
150.00

Beef Tenderloin Wrapped in Bacon

Served with blue cheese
150.00

Cocktail Meatballs

100.00

Mini Beef Franks Wrapped in Puff Pastry

Served with mustard dipping sauce
125.00

Fried Vegetable Spring Rolls

Served with Asian dipping sauce
125.00

Crispy Chicken and Lemon Grass Pot Sticker

Served with ginger soy sauce
150.00

Chicken Satay

Served with peanut sauce
125.00

Wild Mushroom and Leek Tarts

100.00

Crab Tartlet

Served with melting leeks and boursin cheese
150.00

Shrimp Tempura

Served with Mae Ploy sweet chili sauce
150.00

Fried Crab Balls

Served with remoulade
150.00

Mini Vegetable Quesadillas

Served with lime crema
100.00

Assorted Vegetable Tempura

Served with wasabi aioli
75.00

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BALTIMORE NORTH HOTEL

Reception

PRICES ARE BASED ON 50 PIECES PER ITEM.

PACKAGES

Two Hot and Two Cold Selections
24.00**

Three Hot and Two Cold Selections
30.00**

COLD

Ginger Grilled Shrimp Platter

Vegetable Crudité

Served with ranch and caramelized onion dips

Antipasti Platter

Served with Italian meats and cheese

Artisan Cheese and Fruit Display

Hummus and Pita Chips

Deviled Eggs

Assorted Finger Sandwiches

Sushi Platter

Served with pickled ginger, wasabi and soy sauce

Crab Salad Cocktail

Chopped Wedge Salads

Served on a skewer

French Onion Dip and Kettle Chips

HOT

Wings

Served with choice of traditional, BBQ or Old Bay

Cocktail Meat Balls

Spring Rolls

Chicken Lemon Grass Pot Stickers

Tempura Shrimp

Peel-and-Eat Shrimp

Chicken and Beef Fajitas

Pulled Pork Sliders

Beef Sliders with Cheese

Mini Beef Dogs in Puff Pastry

Served with mustard

Warm Beer Cheese Fondue

Served with pretzel bites

French Fry Station

Served with assorted sauces

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BALTIMORE NORTH HOTEL

Reception

DISPLAYS

Antipasti Platter

Antipasti platter with Italian meats and cheese
Served with assorted breads, country olives,
pepperoncini, marinated asparagus
and oven dried tomatoes with balsamic syrup
7.00

Fresh Fruit Display

Seasonal fruit display with sliced fruit and berries
5.00

Assorted Farmstead

Imported and domestic cheese, fresh fruit garnish,
sliced baguette and water crackers
6.00

Vegetable Crudité

Seasonal fresh vegetables with ranch
and caramelized dips
4.00

Spinach and Artichoke Dip

Hot dip with pita chips
5.00

Crab Dip

Lump crab dip with pita chips
7.00

Mediterranean Hummus Trio

Garlic, plain and roasted red pepper hummus
with pita chips
5.00

Sushi Display

Assorted sushi rolls with pickled ginger, wasabi
and soy sauce
Market Price

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