

The Grand

MORNING

CONTINENTAL BREAKFAST

*Prices are per guest, based on 60 minutes of service and carry no minimum.
Includes fresh brewed coffee, decaffeinated coffee and a selection of herbal teas.*

CONTINENTAL BREAKFAST \$26

Fresh squeezed orange juice
Cranberry juice
Seasonal hand-picked whole fruit
Fresh baked breakfast pastries and muffins
Assorted granola and energy bars

EXECUTIVE CONTINENTAL BREAKFAST \$30

Fresh squeezed orange juice
Cranberry juice
Sliced melons, seasonal cut fruit and berries
Fresh baked breakfast pastries and muffins
Individual low-fat and fruit yogurts
New York style assorted flavored bagels with butter and cream cheese

BUFFET ENHANCEMENTS

- English muffin breakfast sandwich \$7
Bacon, egg, cheese
- Breakfast burritos \$7
Egg, chorizo, salsa, cheese
- Steel cut oatmeal \$6
Brown sugar, dried fruits, milk
- Fresh baked scones \$4
Butter and preserves
- Cured meats and cheeses \$12
Assorted salami, artisan cheeses, baguettes
mustards and accoutrements
- Sliced smoked salmon \$15
Mini bagels, cream cheese, traditional garnishes

The Grand

MORNING

BUFFET BREAKFAST \$34

Included on all breakfast buffets

Assortment of fresh squeezed juices
Sliced local seasonal fruit and berries
Croissants, danishes, muffins and assorted bagels
Butter, preserves, cream cheese and honey
Coffee, decaffeinated coffee, herbal teas

Your choice of three of the following

Muesli, apple, apricot, walnuts
Greek yogurt and granola parfaits
Scrambled eggs, cheddar, scallions, tomatoes
Scrambled eggs, mushrooms and asparagus
Canadian bacon, tomato, eggs Benedict, hollandaise
Maryland Crab Cake Benedict, citrus hollandaise +\$5
Bourbon caramel baked french toast 'pudding'
Lemon-ricotta crêpes, fresh strawberries
Egg and cheddar crêpes, sauce Mornay
Caramelized onion, Gruyère, and spinach quiche

Your choice of two of the following

Applewood smoked bacon
Chicken apple sausage
Pork sausage links
Baked ham

Your choice of one of the following

Sweet potato hash
Roasted red potatoes, onions and peppers
Herbed potato hash

*Attendance of fewer than 50 guests will result in a charge of a \$185 set up fee.
All buffets based on duration of two-hour food and beverage service.*

The Grand

MORNING

PLATED BREAKFAST \$25

Included with all plated breakfasts

Assortment of freshly squeezed juices
Berries and fruit salad, vanilla-honey yogurt
Croissants, butter and preserves
Coffee, decaffeinated coffee, herbal teas

Your choice of one of the following

Scrambled eggs, bacon, sweet potato hash
Smoked salmon Benedict, herbed potato hash browns
Brioche French toast, caramelized bananas, sweet cream
Crab cake Benedict, citrus hollandaise, roasted potatoes, onions
Egg white omelet, onion, spinach, sundried tomato with mozzarella, field green salad

BEVERAGE STATIONS

Bloody Mary	\$12 per person
Mimosas	\$10 per person

Attendant required for beverage stations \$185

The Grand

MORNING

BRUNCH \$44

Assortment of freshly squeezed juices
Sliced local seasonal fruit and berries
Mini muffins, breakfast breads, croissants, butter and preserves
Coffee, decaffeinated coffee, herbal teas

Your choice of three of the following

Artisanal salami & cheese platter, ciabatta crostini
Smoked salmon, assorted mini bagels, cream cheese, traditional garnishes
Butter lettuce salad, endive, dried cranberries, champagne-Dijon vinaigrette
Field greens, shaved fennel, asparagus tips, red onions, red wine vinaigrette
Grilled garlic and balsamic marinated seasonal vegetables
Baby asparagus, goat cheese, raspberry vinaigrette

Your choice of three of the following

Brioche French toast, brown sugar-caramelized bananas
Eggs Benedict, classic hollandaise
Scrambled eggs, scallions, cheddar, tomato
Smoked bacon
Pork sausage links
Chicken apple sausage

Your choice of two of the following

Herbed hash brown potatoes
Roasted red potatoes, onions, peppers
Roasted fingerling potatoes, fine herbs
Assorted mini pastries

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BRUNCH ENHANCEMENTS

CARVING

Soft rolls served at all carving stations and are priced per person

Beef tenderloin, Bordelaise sauce	\$16
Prime rib of beef, natural au jus	\$15
Maple glazed turkey breast, natural pan gravy	\$14
Rack of lamb, herb and pepper crusted, sherry jus	\$18
Glazed bone-in ham, honey mustard	\$12

Chef attendant required for all carving stations

SEAFOOD ON ICE

All chilled seafood served with red wine mignonette, horseradish cocktail sauce, fresh lemon

Jumbo shrimp, per piece	\$6
Oysters on the half shell, per piece	\$6
Crab claws, per piece	\$7

PREPARED TO ORDER STATIONS

Omelet station	\$14
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You and your guests create a customized omelet made to order while you wait

Cheese, tomatoes, sautéed mushrooms, spinach, ham, salsa, onions and peppers

Waffle Station	\$12
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You and your guests build a culinary masterpiece from the classic Belgium crisp

Whipped butter, fruit toppings, fresh strawberries, whipped cream, blueberries, candied walnuts, and maple syrup

<i>Chef attendant required for all prepared to order stations</i>	\$185
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The Grand

BREAK TIME

À LA CARTE BREAKS

BEVERAGES

Coffee, decaffeinated coffee, herbal teas	\$80/gallon
Orange, cranberry or grapefruit juices	\$40/gallon
Freshly squeezed lemonade	\$40/gallon
Iced tea	\$40/gallon
Soft drinks, mineral water	\$5 each

BAKERY

Assorted bagels, cream cheese	\$48/dozen
Smoked salmon, traditional garnishes	\$8/person
Scones, preserves and butter	\$48/dozen
Muffins, croissants, and danish	\$48/dozen
Sliced breakfast breads	\$40/dozen
Cookies: chocolate chip, sugar, oatmeal raisin	\$40/dozen
Brownies or blondies	\$40/dozen
Cupcakes: chocolate, spice, red velvet, vanilla	\$60/dozen

SNACKS

Whole seasonal fruit	\$2 each
Individual sliced seasonal fruit and berry bowls	\$8 each
Individual fruit, yogurt and granola parfaits	\$5 each
Vegetable crudité, blue cheese and ranch dip	\$10/person
Crisp pita chips and hummus	\$10/person
Potato chips, onion dip	\$6/person
Tortilla chips, fresh assorted salsas	\$7/person
Assorted granola and energy bars	\$4 each
Frozen assorted ice cream bars	\$6 each
Artisanal cheese display, crisp crostini	\$16/person
Individual low-fat fruit yogurts	\$5 each

The Grand

BREAK TIME

THEMED BREAKS

ENERGIZE BREAK \$17

Fresh fruit smoothies
Red Bull energy drinks
Assorted granola and energy bars
Mixed nuts and dried fruits
Soft drinks and mineral water

CAMDEN YARDS BREAK \$15

Fresh popcorn
Candy bars
Warm soft pretzels, spicy mustard
Mini corn dogs
Roasted warm peanuts
Soft drinks and mineral water

RAVENS TIME OUT \$19

Nachos, queso fundido, jalapeños
Grilled beef cheeseburger sliders
Old Bay chicken wings, blue cheese dip
Ice cream novelties
Soft drinks and mineral water

SUGAR HIGH \$12

Jars of assorted candy
Fresh baked chocolate chip cookies
Rice Crispy treats
Brownies and blondies
Candy bars
Soft drinks and mineral water

TIJUANA TAXI \$19

Crispy tortilla chips
Salsa fresca
Fresh guacamole
Hot bean dip, cotija cheese
Jalapeño chile rellenos
Cinnamon-sugar tortilla crisps, warm chocolate sauce
Soft drinks and mineral water

The Grand

AFTERNOON

PLATED LUNCH

Entrée prices based on a three-course lunch.
All lunches include; coffee, decaffeinated coffee, herbal teas.

SOUP

Our famous cream of crab soup, crisp mini crab cake garní
Oven roasted tomato bisque, basil pesto, crème fraîche
Tame and wild mushroom bisque, artisanal blue cheese
Butternut squash soup, micro greens, brie cheese
Chicken tortilla soup, lime infused sour cream, avocado, corn tortilla crisps

SALAD

Iceberg lettuce wedge, crisp bacon, blue cheese, scallions, tomatoes
Kale Caesar, garlic croutons, shaved Parmesan
Organic greens, shaved fennel, asparagus tips, champagne vinaigrette
Classic Caesar, romaine, croutons, Parmesan cheese
Butter lettuce, red onion, dried cranberry, poppy seed-lemon dressing

ENTRÉES

Roasted king salmon, tabouleh, fennel slaw	\$45
Chicken picatta, lemon and capers, heirloom potatoes, EVOO arugula “chop”	\$40
Chicken Caprese, parmesan crusted chicken, fresh mozzarella, cherry tomato, arugula	\$40
Traditional Cobb salad, grilled chicken, tomato, avocado, blue cheese, egg, bacon	\$33
Chicken Chinoise salad, Teriyaki grilled chicken, Napa cabbage, romaine, carrots, scallions, cashews, sesame-ginger dressing	\$31
BBQ shrimp salad, avocado, sweet grilled corn, romaine hearts, lemon vinaigrette	\$40
Soy miso glazed sea bass, sesame rice cake, bok choy	\$46
Sautéed petite beef tenderloin medallions, Peruvian purple potato mash, baby carrots, port wine demi	\$55
Maryland crab cake, mashed sweet potatoes, whole grain mustard sauce	\$62

DESSERT

Chocolate almond cake, vanilla crème
White chocolate mousse, caramelized banana and mango
Caramel crème brûlée, wild berry compote
Coconut cream tart, mango sauce
Classic Napoleon, chocolate “smudge”
Lemon meringue tart

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AFTERNOON

BUFFET LUNCH \$55

All buffet lunches include; coffee, decaffeinated coffee, herbal teas

Your choice of one soup

New England clam chowder
Mushroom bisque
Vegetable minestrone
Tomato basil bisque

Your choice of two salads

Organic field greens, candied walnuts, cranberries, vinaigrette
Bocconcini mozzarella, tomato Caprese, arugula, balsamic vinaigrette
Traditional Caesar, parmesan, crostini
Smoked bacon and roasted potato salad, scallions, grain mustard
Israeli couscous, raisins, dates, curry vinaigrette

Your choice of two entrees

BBQ glazed chicken breast, black bean corn relish
Rosemary charred lamb chops, sautéed spinach
Parmesan crusted chicken Milanese, fresh mozzarella, cherry tomato, arugula
Miso glazed sea bass, sushi rice, and sautéed bok choy
Mustard crusted salmon, broccolini, chopped Kalamata olive tapenade
Spinach and ricotta ravioli, garlic cream, fresh tomato, asiago

Choose one "Under the Lamp"

Pesto grilled chicken ciabatta
Pulled pork Cubano, Swiss cheese, pickles, mustard, French baguette
Portobello 'burger', brie cheese, watercress, brioche roll
Corned beef, sauerkraut, Gruyère, thousand island, rye

Your choice of three desserts

Bittersweet chocolate brownie, caramel chocolate frosting
Coconut tapioca, pineapple crème
Lemon meringue tart
Seasonal fresh fruit, honey-mascarpone
Wild berry cobbler, whipped cream
Fresh baked cookies; chocolate chip, sugar, oatmeal raisin, chocolate fudge

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AFTERNOON

THEMED LUNCH BUFFETS

All buffet lunches include; coffee, decaffeinated coffee, herbal teas

SANDWICH STOP \$42

*Our gourmet sandwiches are on display which allows your guests to quickly grab one and enjoy.
Please choose four gourmet sandwiches that our chef will present for your guests.*

Roasted turkey, butter lettuce, provolone and tomato wrap, garlic infused mayo
Smoked salmon, cream cheese, tomato and chives on toasted bagel
Roast beef with cheddar and horseradish crème on ciabatta
Carved turkey, brie with cranberry relish and butter lettuce on French baguette
BBQ shrimp salad, watercress and tomato on croissant
Smoked ham and Havarti cheese on country toast
Roasted portobello, caramelized red onion, lettuce and tomato on brioche

Included with your gourmet sandwiches

Roasted red potato salad, crisp pancetta, smoked paprika aioli
Cabbage, broccoli, and green apple slaw, cider vinaigrette
Roasted tomato bisque soup

Lemon meringue tart
Butterscotch bread pudding
Apple cinnamon tart
Lemon bars

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The Grand

AFTERNOON

THEMED LUNCH BUFFETS

All buffet lunches include; coffee, decaffeinated coffee, herbal teas

ITALIAN RIVIERA \$48

Inspired by the Italian-American immigrants who opened restaurants across the country in the late 19th century; this classic Italian buffet features fresh and exciting ingredients, authentic recipes and handmade meatballs, with favorites everyone loves.

Minestrone soup
Bocconcini mozzarella, tomato Caprese, arugula, aged balsamic
Endive, radicchio and watercress, red wine vinaigrette
Baby gem lettuces, shaved fennel, red onion, grape tomato, Dijon vinaigrette

Sliced stromboli "Under the Lamp"
Gnocchi, basil pesto, Parmesan
Spinach and ricotta ravioli, garlic Alfredo sauce
Chicken Milanese, mozzarella, cherry tomato, arugula
Mama Lina's baked meatballs, marinara sauce

Almond cake
Tiramisu
Panna cotta
Cannoli

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AFTERNOON

THEMED LUNCH BUFFETS

All buffet lunches include; coffee, decaffeinated coffee, herbal teas

NUEVO LATINO \$46

Spicy and bold is what to expect with this exciting trip through the Southwest United States and Northern Mexico. Tropical hand-cut fruits, authentic spices and classic recipes make this lunch buffet perfect for a zesty and unexpected dining experience.

Chicken tortilla soup, queso ranchero, tortilla crisps
Black bean, grilled corn salad, red onions, cotija cheese, BBQ vinaigrette
Fresh tropical fruits hand sliced, lime yogurt

Tacos - carnitas, pollo achiote, carne el pastor
Corn and flour tortillas, crisp taco shells
Cabbage, onions, cilantro, pico de gallo, guacamole, sour cream

Pulled chicken enchiladas, salsa rojo, grilled peppers
Charro Beans
Spanish rice

Crisp churros, warm Mexican chocolate sauce
Coconut cream tart
Pastel tres leches

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AFTERNOON

BOX LUNCHES \$38

Boxed lunches can be prepared with a single sandwich selection for all, or mixed and matched with your choice of three sandwich selections that we will prepare so your guests can pick. Potato chips, whole fruit, bottled water, your selected side and snack are included with all box lunches.

Your choice of three sandwich selections

Roast beef with brie cheese, caramelized onions, arugula on ciabatta
Cotta ham, mozzarella, basil pesto aioli on ciabatta
Smoked salmon, chive cream cheese with sliced tomato and lettuce on toasted bagel
Turkey and brie with cranberry relish on French baguette
Shrimp salad, lettuce, tomato and red onion on croissant
Grilled chicken breast, Havarti cheese, lettuce, tomato and red onion on brioche
Roasted portobello, caramelized red onion, lettuce and tomato on brioche

Your choice of one side

Herbed potato salad, vinaigrette
Couscous, peppers, onions, raisins
Cole slaw, red wine vinaigrette

Your choice of one snack

Candy bar
Chocolate brownie
Chocolate chip cookie
Granola bar

Please note: Unless otherwise notified in advance of specific preferences, The Grand will prepare equal amounts of any selected sandwiches that will total your number of guaranteed guests. Boxed lunches are intended to be taken off property and consumed within an hour of receipt.

The Grand

AFTERNOON

EXPRESS LUNCH \$35

Express lunches are designed for the business networking lunch where discussions over a meal require minimal server interruptions so you can conduct your meeting while you dine. Separate beverage and dessert stations, allow your attendees an opportunity to network during lunch.

Coffee, decaffeinated coffee, herbal teas, chilled mineral water, sodas, iced tea and lemonade

Your choice of one

Traditional Cobb salad, grilled chicken, tomato, avocado, blue cheese, egg, bacon, vinaigrette

Chicken Chinoise salad, teriyaki grilled chicken, Napa cabbage, romaine, carrots, scallions, cashews, sesame-ginger dressing

BBQ shrimp salad, avocado, grilled sweet corn, romaine hearts, lemon vinaigrette

Baby Iceberg wedge salad, crisp bacon, blue cheese, scallions, tomatoes

Salad Nicoise, field greens, seared tuna, haricot verts, chilled potatoes, cooked egg, Nicoise olives, Dijon vinaigrette

Fresh baked cookies, brownies and blondies with hand-cut seasonal fruits and berries, honey-yogurt dip

The Grand

RECEPTION

BUTLER PASSED COLD HORS D'OEUVRES

Priced per piece, minimum of 50 pieces per selection is required

VEGETARIAN

Mozzarella, grape tomato, sweet basil, balsamic vinegar "injectors"	\$7
Roasted beet "relish" and goat cheese bruschetta	\$6
Brie cheese, apricot and local honey "fork" (gf)	\$6
Skewered antipasti - artichoke, bocconcini mozzarella, grape tomato (gf)	\$6
Olive tapenade, EVOO, ciabatta crisp (v)	\$6

SEAFOOD

Chilled lobster salad "triangle"	\$8
Seared Ahi tuna, crisp wonton, wasabi cream	\$7
Poached jumbo shrimp cocktail, horseradish cocktail sauce (gf)	\$7
Peruvian ceviche "shooter" (gf)	\$7
Smoked salmon tartare "ice cream cone" fresh dill	\$7
Spicy sriracha tuna poke, sesame "spoon"	\$7

MEAT

Seared beef tenderloin, blue cheese crème, crostini	\$7
Prosciutto wrapped melon (gf)	\$6
Curried chicken, mango on apple crisp (gf)	\$6
French pâte, grain mustard, cornichon, baguette crisp	\$6

(gf) = Gluten Free
(v) = Vegan

The Grand

RECEPTION

BUTLER PASSED HOT HORS D'OEUVRES

Priced per piece, minimum of 50 pieces per selection is required

VEGETARIAN

Cranberry gorgonzola tart	\$6
Herbed filo, spinach and feta "cigar"	\$6
Aloo Tikki, spicy potato and pea croquette (v)	\$7
Edamame potsticker (v)	\$6

SEAFOOD

Mini Maryland crab cake, Old Bay remoulade	\$8
Shrimp tempura, sweet lime aioli	\$7
Coconut shrimp, horseradish cocktail sauce	\$7
Lobster "pop," lemon zest-butter drizzle	\$8

MEAT

Raspberry lamb "lollipop" (gf)	\$7
Sriracha Wagu beef meatball	\$8
Peking duck potsticker, classic plum sauce	\$7
Tandoori chicken "lollipop," tzatziki (gf)	\$7

LATE NIGHT

Petite corn dogs, spicy honey mustard	\$6
BBQ pulled pork sliders, pickle, brioche bun	\$7
Boardwalk fries (v) (gf)	\$6
Nachos - spiced beef, queso fundido, jalapeños, corn tortilla chips	\$6
Meatball marinara sliders	\$7

(gf) = Gluten Free

(v) = Vegan

The Grand

RECEPTION

DISPLAYED

All displays are priced per person

ARTISANAL CHEESE SAMPLER

All of our cheese selections are locally sourced from small independent farms \$16

Bay Blue, Chapel's County Creamery, Maryland, dried apricots
Cowtipper Gouda, Calkins Creamery, Pennsylvania, seasonal grapes
Mountaineer, Meadow Creek Dairy, Virginia, dried apples and spiced pecans
Monocacy Ash, Cherry Goat Farms, Maryland, fresh berries
Chapelle's, Chapel's County Creamery, Maryland, strawberries
Whole grain and water crackers, sliced French baguettes

CRUDITÉS

Artistic presentation of crisp seasonal vegetables, buttermilk ranch and onion dips \$10

DIPS

Toasted pita chips and crostini, creamy hummus and olive tapenades \$13
Hot artichoke and spinach dip, crusty baguette wedges \$14

SEASONAL FRUITS

Hand cut seasonal fruits and berries, honey-yogurt dip, warm chocolate sauce \$12
Tropical hand cut fruits, coconut, lime-yogurt dip \$14

SUSHI

Four pieces per guest
Sushi, sashimi and maki rolls, wasabi, pickled ginger, soy sauce \$18

EUROPEAN ANTIPASTI

Capicola, salami, prosciutto ham, fresh mozzarella, gorgonzola cheeses, marinated olives, peppers, grilled artichoke hearts, crusty country bread, crostini, crackers \$18

GRILLED VEGETABLES

Eggplant, zucchini, scallions, asparagus, portobello mushroom, red peppers
drizzled with EVOO and balsamic vinegar \$12

SEAFOOD ON ICE

All chilled seafood served with red wine mignonette, horseradish cocktail sauce, fresh lemon
Jumbo shrimp, per piece \$6
Oysters on the half shell, per piece \$6
Crab claws, per piece \$7

The Grand

RECEPTION

SAVORY ACTION

Adding interactive focal points at your event, with our culinarians preparing food in front of your guests, touches the five senses; visually striking, sounds of sautéing, smells of roasted meats, tastes of artistically prepared pasta and tapas tasting plates to take along and savor, as you enjoy the evening. Prices based on two hours of service. Requires a minimum of 25 guests for action stations and a \$185 Chef/Culinary Attendant fee

CUSTOM PASTA CREATIONS \$20

Penne, farfalle, ricotta-spinach tortellini pasta
Tomato marinara, sweet basil pesto and Alfredo cream sauces
Italian sausage, sautéed shrimp, sliced grilled chicken breast,
caramelized onions, Kalamata olives, roasted red peppers,
roasted mushrooms and baby spinach

POLENTA GRITS \$22

Creamy white corn grits cooked and served with toppings:
Shrimp scampi, Italian sausage and peppers, slow cooked beef short ribs,
cheddar and chorizo sausage

RISOTTO \$22

Seasonal Selections
Winter: Roasted root vegetables, squash, truffle oil
Spring: Asparagus, lemon ricotta, prosciutto crisps
Summer: Heirloom tomatoes, sweet basil, mozzarella, aged balsamic
Fall: Caramelized onions, roasted forest mushrooms, demi-glace

“We are committed to preparing our menus with the focus on environmental and socially responsible grown, farmed and raised products. To maintain this focus, please note that some products on our sustainable menu offerings may change on short notice based on seasonal and/or regional availability. We will always substitute alternatives that mirror our commitment to the environment and to environmental sustainability.”

The Grand

RECEPTION

CARVING

*Chef/Culinary Attendant/Carver required for all action/carving stations at \$185.
Soft rolls served for all carving stations*

WHOLE SEA BASS (serves 25) \$325

Cedar plank roasted, wild herb scented, lemon garlic aioli

TRI-TIP (per guest) \$17

Barbecued beef tri-tip, au poivre demi-glace

BEEF TENDERLOIN (serves 25) \$500

Bordelaise sauce

SLOW ROASTED BEEF STRIPLOIN (serves 30) \$450

Brandied mushroom sauce

PRIME RIB OF BEEF (serves 40) \$500

Creamy horseradish, natural au jus

LAMB RACK (serves 5) \$80

Herb Dijon crusted, sherry jus

ROAST BREAST OF TURKEY (serves 35) \$400

Cranberry relish, natural pan gravy

The Grand

EVENING

PLATED DINNER

All dinners include; three courses, our chef's whim of seasonal vegetable, rolls and sweet butter, fresh brewed coffee, decaffeinated coffee and herbal teas.

FIRST COURSE – Please select one

- Oven roasted tomato bisque, pesto, crème fraîche
- Tame and wild mushroom bisque, artisanal blue cheese
- Baby Iceberg wedge salad, crisp bacon, blue cheese, scallions, tomato, blue cheese dressing
- Caesar salad, shaved parmesan, toasted croutons, garlic-anchovy dressing
- Field greens, candied pecans, dried cranberries, Chapelle's Bay Blue Cheese, vinaigrette
- Baby spinach, roasted artichoke, salted pistachios, grilled hearts of palm, champagne vinaigrette
- Watercress, endive and frisée greens, goat cheese, grape tomato, creamy cranberry dressing
- Butter lettuce, avocado, pickled red onions, grilled hearts of palm, tangerine-white balsamic vinaigrette
- Mushroom ravioli, goat cheese, garlic cream, toasted brioche crumbs
- Scallop and rock shrimp ceviche, mango, toasted coconut, chives

MAIN COURSE – Please select one

- Herb grilled chicken, pan jus lié, cheddar-onion polenta \$56
- Roasted chicken saltimbocca, red wine demi-glace, mashed potatoes \$59
- Sausage and mushroom stuffed leg of chicken, Marsala sauce, blue cheese, caramelized onion mashed potatoes \$57
- Duck two ways; roasted breast of Muscovy duck, Grand Marnier-marmalade glaze, duck leg confit, pan jus, garlic mashed potatoes. \$75
- Espresso rubbed grilled filet mignon, demi-balsamic reduction, potato pavé \$75
- Braised beef short ribs, red wine sauce, garlic mashed potatoes \$60
- Steak Diane – medallions of beef tenderloin, brandied Dijon bordelaise, wild mushroom risotto \$ 64
- Seared lamb chops, wild mushroom ragú, fingerling potatoes \$77
- Braised pork belly, pan jus, mashed Yukon Gold potatoes \$58
- Seared salmon Caprese, lemon butter, grape tomato, mozzarella, arugula salad, rice pilaf \$65
- Miso glazed sea bass, ginger sesame rice cake \$72
- Roasted halibut, lemon caper relish, basil pesto risotto \$68
- Maryland Crab Cake, whole grain mustard sauce, mashed sweet potatoes \$89

- Duet of beef short ribs, red wine reduction sauce and roasted breast of chicken, lemon-herb butter, lemon-ricotta risotto \$85
- Duet of petite filet mignon, wild mushroom fricasée and Maryland crab cake, lemon-grainy mustard sauce, mashed potatoes \$110
- Duet of herb grilled chicken, pan jus lié and salmon saltimbocca, roasted fingerling potatoes \$90

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EVENING

DINNER BUFFETS

All buffet dinners include: coffee, decaffeinated coffee, herbal teas

FARM TO TABLE \$115

The Farm to Table movement was created by chefs who wanted the freshest ingredients brought directly from the farm to their kitchen back doors. Our Farm to Table buffet presentation features fresh local ingredients from the Chesapeake Bay, Delaware, Pennsylvania, Virginia and Maryland, and is simply prepared, placing the focus on flavor and expert cooking techniques. Highlighting local ingredients and creative culinary twists on classic dishes, our Farm to Table buffet showcases the best that nature has to offer in the gifted hands of our Executive Chef.

Our famous cream of crab soup

Local farm greens and roasted vegetable salad

Artisanal salami, locally produced cheeses and herb grilled vegetables, honey, mustard and toasted country bread

Shrimp and local blue crab Louis salad

Kale Caesar salad, shaved parmesan, croutons

Creekstone Farms angus beef tenderloin medallions, balsamic roasted onions, mustard demi-glace

Freebird Farms herb roasted chicken, grilled Treviso radicchio, herb spiked EVOO

Lemon roasted Chesapeake rockfish, white bean and stewed tomato cassoulet

Garlic-thyme smashed potatoes

Oven roasted squash, candied pecans, maple drizzle

Seasonal fruit cobbler

Crème brûlée

Chocolate almond torte

Bourbon caramel bread pudding

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DINNER BUFFETS

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TASTE OF MEXICO \$95

Spices and color highlight this zesty visit through many regions of Mexico. Unique spice rubs, and flavorful marinades take classic Mexican dishes to new heights.

Roasted corn chowder, ancho chili crème

Blackened wild mushroom quesadilla with fontina, salsa verde

Caesar salad, cotija cheese, pepita seed-garlic dressing

Tropical hand-cut fruits, lime-yogurt

Shrimp and huachinango ceviche cocktail

Chipotle rubbed salmon, black bean and corn salsa, jalapeño crema

Achiote chicken, roasted tomato, charred scallions

Cumin grilled tri-tip steak, charred tomato salsa, guacamole, sour cream, flour tortillas

Refried beans, Spanish rice

Jalapeño corn muffins, honey butter

Tres leches cake

Cinnamon rice pudding

Coconut panna cotta

Crisp churros, chocolate sauce

Attendance of fewer than 50 guests will result in a charge of a \$185 set up fee.

All buffets based on duration of two-hour food and beverage service..

The Grand

EVENING

DINNER BUFFETS

All buffet dinners include: coffee, decaffeinated coffee, herbal teas

PORTOFINO PIAZZA \$100

Tuscan influences and classic Italian dishes combine for a flavorful trip through the heart of Italy's wine and produce region. Our own culinary takes on these traditional dishes will leave you craving a vacation in Portofino.

Cannellini bean, sausage and Tuscan kale minestrone

Artisanal salami, and cheeses with honey, grain mustard, toasted country bread

Roasted root vegetables, blue cheese, arugula, mustard seed vinaigrette

Steamed Pinot Grigio Black mussels, olive oil, garlic and Italian parsley

Rustic soft polenta, fresh mozzarella, rosemary twig

Chicken piccata, capers, lemon, roasted crimini mushrooms

Veal Milanese, arugula, cherry tomato, EVOO "chop"

Oven roasted bronzino, Tuscan toast, cacciucco sauce

Roasted mushrooms, eggplant, zucchini, red onions

Tiramisu

Ricotta bombolone, honey and caramel dips

Chocolate gianduia torte

Attendance of fewer than 50 guests will result in a charge of a \$185 set up fee.

All buffets based on duration of two-hour food and beverage service.

The Grand

EVENING

DINNER BUFFETS

All buffet dinners include: coffee, decaffeinated coffee, herbal teas

PAN PACIFIC \$90

Unique foods and flavors from the Pacific Rim. Influences of California, Japan, China, Korea, Southeast Asia and the Hawaiian Islands can be seen and tasted. Twists on tradition, amazing flavors and a fresh new look on Pan Pacific cuisine, takes an exotic turn straight to Baltimore through our Executive Chef's culinary interpretation.

San Francisco style "cioppino" chowder

Pork and lemongrass potstickers, ponzu dip

Thai chicken salad, cashews, cabbage, spicy peanut sauce

Hawaiian-style Ahi tuna poke, ginger-sesame seaweed salad

Chicken pad Thai

Grilled Pacific mahi-mahi, tropical fruit salsa

Korean-style Kalbi beef ribs, sriracha-honey glaze, chopped scallions

Bok choy, baby carrots, sweet pea tendrils, oyster mushrooms in oyster-garlic sauce

Steamed jasmine coconut rice

Coconut cream tart

Assorted tea cookies

Chai rice pudding

Strawberry and cream cheese "wontons"

*Attendance of fewer than 50 guests will result in a charge of a \$185 set up fee.
All buffets based on duration of two-hour food and beverage service.*

The Grand

BAR

COCKTAIL BARS

We offer three options for cocktail, beer and wine service at The Grand, each with your choice of our impressive spirits. Discuss with your Convention Services Manager which best suits your needs and event.

OPEN BAR

An open bar offers unlimited consumption of liquor, beer and wine, and is charged per person, per hour. It includes The Grand's Sommelier's selection of red and white wines, domestic, imported and craft beers, soft drinks, mineral water, and your choice of our impressive spirits – Standard, Signature or Superior selections.

	STANDARD	SIGNATURE	SUPERIOR
One hour, per person	\$20.00	\$26.00	\$32.00
Four hour bar, per person	\$46.00	\$54.00	\$62.00
Additional hour(s), per person	\$14.00	\$19.00	\$25.00

HOST BAR

A host bar will reflect the actual number of drinks served during the event. Charges are based on actual number of drinks served and include The Grand's Sommelier's selections of red and white wines, domestic, imported and craft beers, soft drinks, mineral water, and your choice of our impressive spirits – Standard, Signature or Superior selections.

	STANDARD	SIGNATURE	SUPERIOR
Cocktails	\$9.00	\$11.00	\$13.00
Domestic beer	\$6.00	\$7.00	\$8.00
Imported beer	\$7.00	\$8.00	\$9.00
Craft Beers	\$8.00	\$9.00	\$10.00
Wine by the glass	\$8.00	\$9.00	\$10.00
Soft drinks	\$4.00	\$4.00	\$4.00
Mineral water	\$4.00	\$4.00	\$4.00

CASH BAR

A cash bar will offer drinks served during the event for cash or pre-purchased tickets if you prefer. Cash bars require a cashier for each bar for the duration of the event and include The Grand's Sommelier's selection of red and white wines, domestic, imported and craft beers, soft drinks, mineral water, and your choice of spirits. Prices include Maryland sales and beverage taxes.

	STANDARD	SIGNATURE	SUPERIOR
Cocktails	\$11.00	\$13.00	\$15.00
Domestic beer	\$7.00	\$8.00	\$9.00
Imported beer	\$8.00	\$9.00	\$10.00
Craft Beers	\$9.00	\$10.00	\$11.00
Wine by the glass	\$10.00	\$11.00	\$12.00
Cordials	\$10.00	\$11.00	\$12.00
Soft drinks	\$5.00	\$5.00	\$5.00
Mineral water	\$5.00	\$5.00	\$5.00

All pricing is per person unless otherwise noted. Prices are exclusive of 23% taxable service charge, 6% sales tax and 9% beverage tax. Prices subject to change.

The Grand

BAR

We are proud to offer three excellent tiers of impressive liquor at The Grand for your event, with a level for every taste. If you have a favorite that is not included in one of our three tiers, please speak with your Convention Services Manager for fees and charges to have it added to your bar for beverage service.

STANDARD \$46

Vodka: Absolut

Gin: Tanqueray

Rum: Don Q

Bourbon: Jack Daniel's

Whiskey: Seagram's 7

Scotch: Dewar's White Label

Tequila: Jose Cuervo

Cognac: Courvoisier VS

SIGNATURE \$54

Vodka: Deep Eddy/Tito's

Gin: Bombay Sapphire

Rum: Bacardi Silver

Bourbon: Four Roses Small Batch

Whiskey: Crown Royal

Scotch: Bowmore Legend

Tequila: Esponón Blanco

Cognac: Courvoisier VSOP

SUPERIOR \$ 62

Vodka: Grey Goose/ Belvedere

Gin: Hendricks

Rum: Pyrat

Bourbon: Woodford Reserve

Whiskey: Maker's Mark

Scotch: Johnnie Walker Black Label

Tequila: Patron Silver

Cognac: Remy Martin VSOP

The Grand

BAR

BEER

In addition to your selected liquor, please select from our imported, domestic and craft beers to customize and complete your bar.

IMPORT - *Please select two*

Heineken
Amstel Light
Corona
Stella Artois

DOMESTIC- *Please select two*

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's

CRAFT- *Please select one*

Sam Adams, Boston, MA
Flying Dog IPA, Frederick, MD
Brewer's Alley Kolsch, Frederick, MD
Mackenzie's Hard Cider, West Seneca, NY
Heavy Seas Cross Bones Session IPA, Baltimore, MD
Heavy Seas Loose Cannon, Baltimore, MD

CORDIALS - *Add these after dinner cordials to any bar +\$5 per person supplemental*

Amaretto DiSaronno
Kahlua
Bailey's Irish Cream
Tuacca
Grand Marnier
Chambord
Sambuca

Prices are based on consumption or an hourly basis. Please note that for all cash bars a bartender fee of \$185 plus a cashier fee of \$100, are required. All bars and beverage stations based on a two-hour minimum.

The Grand

BAR

The Grand's Certified Sommelier has hand selected the following wines for your enjoyment. We also offer our Sommelier Wine List for more extensive varietals which are priced by the bottle.

STANDARD WINES

Copper Ridge Pinot Grigio, California
Copper Ridge Chardonnay, California
Copper Ridge Merlot, California
Copper Ridge Cabernet Sauvignon, California

JP Chenet Sparkling Wine, France
Bocelli Prosecco, Italy

SIGNATURE WINES

Stone Cellars Sauvignon Blanc, California
Stone Cellars Chardonnay, California
Stone Cellars Merlot, California
Stone Cellars Cabernet Sauvignon, California
Piper-Sonoma Brut, California

La Marca Prosecco, Italy

SUPERIOR WINES

Château Souverain Pinot Grigio, California
Château Souverain Chardonnay, California
Château Souverain Pinot Noir, California
Château Souverain Merlot, California
Château Souverain Cabernet Sauvignon, California
Domaine Chandon, Brut, California

Zonin Prosecco, Italy

We also offer tableside wine service for any event. Please ask your Catering or Convention Services Manager for details and specifics.

The Grand

BAR

SPECIALTY BARS

Customize your beverage experience with our unique and interesting specialty bars that will add your personal style to your event.

All specialty bars are priced per person, with additional charges per hour throughout your event.

BOURBON BAR \$28

Our certified Sommelier has personally selected the following bourbons and whiskeys that offer depth, flavor and are our personal favorites.

Priced per person for the first hour, \$9 per person per hour thereafter.

Kinsey 17yr, Pennsylvania
Breaker American Bourbon Whisky 5yr, California
Four Roses Single Barrel, Kentucky
Tap Rye sherry finished from the barrel, Canada
Templeton Rye Small Batch Rye Whiskey, Iowa
Tin Cup, Colorado
1792 Straight Bourbon, Kentucky

SCOTCH SAMPLER \$28

The following interesting and unique single malt scotches have been personally selected by our certified Sommelier for the most discerning palates.

Priced per person for the first hour, \$9 per person per hour thereafter.

Bowmore Legend
Jura Superstition
Talisker 10yr
Glenmorangie
Dalmore 12yr
Wemyss Malts Peat Chimney 12yr
Sheep Dip
The Featherly

The Grand

BAR

SPECIALTY BARS

Customize your beverage experience with our unique and interesting specialty bars that will add a personal flavor to your event. All specialty bars are priced per person, with additional charges per hour throughout your event. Bartender required for all specialty bars.

BUBBLY BAR \$15

Effervescent bubbles delight as we offer sparkling wines and champagne from around the world. Priced per person for the first hour and \$6 per person per hour thereafter.

La Marca Prosecco, Italy
Piper-Sonoma Brut, California
Villa Rosa Moscato d'Asti, Italy
Poema Cava, Spain
Beringer *Lively* Moscato, California
J.P. Chenet Rose, France
Roederer Estate Brut, California

WINE TASTING \$30

The Grand's Certified Sommelier has selected a wine tasting from around the globe and has paired them with cheeses, breads and crackers to taste and discuss. We can customize any wine tasting to suit your varietal tastes, please inquire as to your favorite varietals and wine regions and we can create a custom wine tasting for your event. Priced per person for the first hour and \$7 per person, per hour thereafter.

Please note a \$300 Sommelier fee for the first hour for information and discussion; however, if you prefer, the wine tasting can still be arranged without our Sommelier present.

Clifford Bay, Sauvignon Blanc, New Zealand, paired with Bay Blue, Chapel's County Creamery, Maryland
Charles Krug, Chardonnay, Napa Valley, paired with Cowtipper Gouda, Calkins Creamery, Pennsylvania
The Seeker, Pinot Noir, France, paired with Mountaineer, Meadow Creek Dairy, Virginia
Bonterra, Merlot, California, paired with Monocacy Ash, Cherry Goat Farms, Maryland
Sterling, Cabernet Sauvignon, California, paired with Chapelle's, Chapel's County Creamery, Maryland

The Grand

BAR

SPECIALTY BARS

Customize your beverage experience with our unique and interesting specialty bars that will add a personal flavor to your event. All specialty bars are priced per person, with additional charges per hour throughout your event. Bartender required for all specialty bars.

SUDS & SODAS \$15

Only fizzy drinks here! Select from our domestic, imported and craft beers, with assorted iced sodas and mineral waters. Priced per person for the first hour and \$6 per person per hour thereafter.

NO HARD STUFF

Beer and wine only. Select from our domestic, imported and craft beers, and wine from of our Standard, Signature or Superior wine selections. Priced per person for the first hour and \$8 per person per hour thereafter.

Selection of beers and our Standard wines	\$20
Selection of beers and our Signature wines	\$24
Selection of beers and our Superior wines	\$26

The Grand

BAR

SOMMELIER WINE LIST

These specially selected wines, available by the bottle, allow you to customize your event with your favorite varietal. If you prefer, The Grand's Certified Sommelier can pair our wines with any of your dining choices. Please ask us and he will be happy to make recommendations. Your Catering or Convention Services Manager can assist you with calculating amounts needed for tableside service. Please note vintages may vary based on availability and are not listed.

WINE – WHITE

Sparkling wine

Boticelli, Prosecco, Boticelli Family, Italy	\$45
J.P. Chenet, Rose, France	\$40
J.P. Chenet, Brut, France	\$40
Roederer Estate, Brut, California	\$70
Villa Rosa, Moscato D' Asti, Italy	\$50
Villa Rosa, Moscato D' Asti, Italy	\$50
Poema, Cava, Spain	\$60
Beringer <i>Lively</i> Moscato, California	\$70
Veuve Clicquot Yellow Label Non-Vintage Brut, France	\$180

Sweet white and blush wines

Bella Bellina, Moscato Fragolata, Italy	\$50
Bella Bellina, Moscato Lemonata, Italy	\$50

Dry light to medium intensity white wines

Banfi Le Rime, Pinot Grigio, Italy	\$40
Cliffhanger, Pinot Grigio, Italy	\$50
Clifford Bay, Sauvignon Blanc, New Zealand	\$50
NxNW, Riesling, Washington	\$45
Charles Krug, Sauvignon Blanc, Napa Valley	\$55

Dry medium to full intensity white wines

Hess "Shirtail Creek," Chardonnay, California	\$60
Sonoma Cutrer, Chardonnay, Sonoma Valley	\$75
Cupcake, Chardonnay, California	\$50
Charles Krug, Chardonnay, Napa Valley	\$60

The Grand

BAR

SOMMELIER WINE LIST

These specially selected wines are available by the bottle and allow you to customize your event with your favorite varietal. Your Convention Services Manager can assist you with calculating amounts needed for either tableside service, or for having your selections available at the bar

WINE – RED

Dry light to medium intensity wines

The Seeker, Pinot Noir, France	\$55
Julia James, Pinot Noir, California	\$50
Row Eleven, Pinot Noir, Napa Valley	\$70
Two Angels Petite Syrah, California	\$100
Campobello, Chianti, Italy	\$55
Peter Lehmann, Shiraz, Australia	\$65

Dry medium to full intensity wines

St. Francis, Merlot, Sonoma	\$80
Bonterra, Merlot, California	\$70
Folie à Deux, Merlot, Napa Valley	\$80
Bonshaker, Zinfandel, California	\$60
Trapiche, Malbec, Argentina	\$50
Liberty School, Cabernet Sauvignon, California	\$70
Sterling, Cabernet Sauvignon, California	\$60
Stag's Leap Wine Cellars, Artemis, Cabernet Sauvignon, Napa Valley	\$160
Silver Oak, Napa Cabernet Sauvignon	\$170
Grgich Hills, Cabernet Sauvignon, Napa Valley, CA	\$80

The Grand

INFORMATION

EVENT DESIGN & PRODUCTION SERVICES

Our award winning in-house design team can assist in planning all aspects of your event and specialize in producing total-concept environments that include everything from custom décor and lighting to regional or national entertainment. Additional fees apply.

STAFFING

The Grand provides one server for 20 guests based on a five-hour event. Additional service staff may be requested for a charge of \$185 per server, for the event. After five hours the overtime rate of \$50.00 per hour, per server, will apply.

PROFESSIONAL CONTRACTORS

The Grand must approve all event professionals and outside contractors and requires a signed Professional Policies and Procedures Contract and Certificate of Insurance (COI) from each contractor. A certified wedding coordinator is required for all ceremonies and wedding receptions on site. The Grand can supply or recommend a wedding coordinator.

AUDIO VISUAL / ENTERTAINMENT VENDORS

PSAV, our in-house AV partner, maintains an office at The Grand with equipment, staff and technicians. Use of PSAV is preferred but not required. All outside AV/IT vendors will be required to submit power and technical floor plans at least 10 days in advance for approval. Entertainment Vendors should submit their stage plot and power requirements at least 10 days in advance. All outside vendors & entertainers must sign a Professional Policies and Procedures Contract and submit a Certificate of Insurance (COI) at least 10 days in advance to your Catering or Convention Services Manager.

FOOD AND BEVERAGE MINIMUMS

In order to secure one of our amazing rooms at this exquisite venue, we will require a minimum spent on food and beverage for your event. Please inquire with your Sales Manager on what will be required specific to your date and final room selection(s).

Food and beverage minimum is exclusive of any service charge, sales tax, and administrative fee. If you do not meet these requirements, the remainder will be added to your final bill as room rental.

PLATED DINNERS

All dinners require a minimum of three courses. Intermezzos are not considered a required course. Dinners offering a choice of entrée to guests must have the two courses preselected, guaranteed in advance and must require notifications at the table designating selected entrée choices for our service staff.

The Grand

INFORMATION

GUARANTEE

The Catering Department must be notified of the exact number of guests attending a function by 10AM at least 3 business days prior to the event. This will be considered a guarantee for which you will be charged, even if fewer guests attend. The Grand will prepare for 5% more than the guaranteed number on events of over 100 guests.

SPECIAL ORDER ITEMS

We offer food and beverage selections that meet a wide range of dietary needs. All food and beverage items must be purchased through the Grand. Special items not included in our menus may be ordered upon request, 3 weeks in advance to ensure availability for your event, and will be billed on the quantity purchased, not consumed.

LABOR AND ADMINISTRATIVE CHARGES

All labor charges are based on a two-hour minimum unless otherwise listed.

Chef/Culinary Attendant/Carver, per station	\$185
Bartender, per bar	\$185
Cashier, per bar	\$100
Host/Hostess	\$185
Coat Check/Restroom Attendant	\$185
Overtime per server /per hour	\$50
Security Officer per hour, for duration of event	\$80

DECORATIONS

Decorations or displays brought into The Grand must be approved by your Catering or Event Manager prior to arrival and be in compliance with the Baltimore City building codes and Baltimore City Fire Marshal guidelines. In order to prevent damage to The Grand, items may not be attached to any wall, floor, window or ceiling with nails, glue, tape, staples or any other substance. Open flame, such as candles, is not permitted without a protective enclosure with the flame no less than 4 inches from the top of the enclosure. No glitter or confetti of any kind is allowed at the Grand or significant cleanup fees will apply to any decorations or displays left onsite.

The Grand

INFORMATION

LOAD IN - LOAD OUT

The loading dock area is located off of Saratoga Street, between the two buildings, near the entrance to the parking garage, and may be accessed between the hours of 9AM and 9PM only. Please submit all loading schedules to your Convention Services Manager. If special load in times are required, they must be requested in advance and approved by your Convention Services Manager. All products, equipment and materials brought to the Grand must be removed from the premises immediately following your event, unless other arrangements have been made in advance with your Convention Services Manager.

CURFEW

Please be aware that event attendees and guests staying in the hotel must abide by the 11PM hotel hallway and elevator noise curfew, for the comfort of our other hotel guests.

OFF-SITE CATERERS

The Grand does not permit outside caterers for events. In the case of ethnic or specialty catering menu needs, please consult and work with your Convention Services Manager for fees and permitting requirements for requested outside caterers and the special requirements we mandate while at the Grand. Any outside caterers must sign and abide by our Catering and Policies Agreement.

MENU PRICING

Menu prices are set forth in the enclosed packet and are subject to change without notice. Pricing is guaranteed only when a Banquet Event Order is completed for the event and signed by the client indicating acceptance of the Banquet Event Order and a deposit is received.

CHANGES

Final menus, room diagrams, seating assignments, tables, buffets, stations and furniture layouts are all required 5 business days prior to your event. While last minute changes do occur, any changes, after the 5 day cutoff, to room set ups, tables, buffets, seating, décor, arrangements or buffets etc. will incur change fees.