

The Grand

The Grand Meeting Packages

Our Catering Manager is pleased to customize your menu to your dietary requirements.

All packages include:

Dedicated meeting space With padded chairs, linens, and conference tables set to your specifications
Meeting Supplies Including pads, pens, hard candies, glasses and water service

The Boardroom

Eight hour beverages to include decaffeinated and regular coffee, hot herbal teas, assorted soft drinks, and bottled water

Choice of one morning snack:

Assorted Energy & Granola Bars

Whole Fruit

Fruit & Yogurt Parfaits

Sliced Breakfast Breads

Choice of one afternoon snack:

Crisp Pita Chips & Hummus

Vegetable Crudite with Blue Cheese and Ranch Dips

Tortilla Chips with Assorted Salsas

Artisanal Cheese Display

\$40.00 per person

Groups Under 25 will Incur a \$185.00 Service Charge.

All prices are subject to an 11% taxable administrative fee, 14% taxable service charge and 6% sales tax.

All prices are subject to change.

The Grand Baltimore 225 N Charles St. Baltimore, MD www.thegrandbaltimore.com

The Executive Boardroom

Eight hour beverages to include decaffeinated and regular coffee, hot herbal teas, assorted soft drinks, and bottled water

Choice of One Morning Snack:

Assorted Energy & Granola Bars
Whole Fruit
Fruit & Yogurt Parfaits
Sliced Breakfast Breads

SANDWICH STOP

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
Lemon meringue tart
Butterscotch bread pudding

Choice of One Afternoon Snack:

Crisp Pita Chips & Hummus
Vegetable Crudite with Blue Cheese and Ranch Dips
Tortilla Chips with Assorted Salsas
Artisanal Cheese Display

\$55.00 per person

Groups Under 25 will Incur a \$185.00 Service Charge.

All prices are subject to an 11% taxable administrative fee, 14% taxable service charge and 6% sales tax

All prices are subject to change.

The Superior Boardroom

Eight hour beverages to include decaffeinated and regular coffee, hot herbal teas, assorted soft drinks, and bottled water

Choice of Two Morning Snacks:

Assorted Energy & Granola Bars

Whole Fruit

Fruit & Yogurt Parfaits

Sliced Breakfast Breads

BUFFET LUNCH

Tomato basil bisque

Bocconcini mozzarella, tomato Caprese, arugula, balsamic vinaigrette

Traditional Caesar, parmesan, crostini

Your choice of two entrees

BBQ glazed chicken breast, black bean corn relish

Parmesan crusted chicken Milanese, fresh mozzarella, cherry tomato, arugula

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

Included with your buffet:

Bittersweet chocolate brownie, caramel chocolate frosting

Wild berry cobbler, whipped cream

Energizer Afternoon Break:

Fresh fruit smoothies

Red Bull energy drinks

Assorted granola and energy bars

Mixed nuts and dried fruits

Soft drinks and mineral water

\$70.00 per person

Groups Under 25 will Incur a \$185.00 Service Charge.

All prices are subject to an 11% taxable administrative fee, 14% taxable service charge and 6% sales tax

All prices are subject to change.