



Catering Menu

2017

HAMPTON INN & SUITES BALTIMORE-INNER HARBOR

131 East Redwood Street Baltimore, MD 21202

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SANDWICHES

All sandwiches are made with a variety of artisan breads, baked daily.
All sandwich platters include: dijon mustard, mayonnaise, pickles & chips.
All tote bags include: cutlery kit & condiments.
10 person minimum on all platters and tote bags.

Classic Sandwich Platter \$16.00 per person

Choose a combination of up to **three** Classic sandwiches (See blue box below)
Includes one (1) house side (See purple box for house side options) and Potato chips

Classic Sandwich Boxed Lunches \$16.00 per person

Choose a combination of up to **three** Classic sandwiches (See blue box below)
Includes whole fruit, Potato chips and dessert

Choose from the following Classic Sandwich options:

- | | |
|--------------------------------------------------------|-----------------------|
| Albacore Tuna Salad | Roast Beef |
| Roasted Turkey Breast | Sliced Chicken Breast |
| Traditional Chicken Salad | Corned Beef |
| Ham & Havarti | Curried Chicken Salad |
| Vegetarian (Feta, Roasted Peppers, Arugula, Mushrooms) | |

Choose one of the following House Side options:

- | | |
|---------------------------------|----------------------------------|
| Tabbouleh | Cavatappi Pasta Salad |
| Roasted Fingerling Potato Salad | Quinoa Salad |
| Fruit Salad | Ultimate Cole Slaw (with Pecans) |





Executive Combination Platter

\$20.00 per person

Choose a combination of up to **three** Signature sandwiches (See blue box below)

Includes **one (1)** Signature Side (See purple box for signature side options), potato chips & fruit salad

Executive Boxed Lunches

\$20.00 per person

Choose a combination of up to **three** Signature sandwiches (See blue box below)

Includes **one (1)** Signature Side (See purple box for signature side options), fruit salad and dessert

Choose from the following Signature Sandwich options:

Grilled Lemon Chicken with roasted peppers

Tuna Nicoise Wrap

Crab Cake (Add \$2.00++)

Spicy Shrimp Salad (Add \$2.00++)

Chicken BLT with apple wood smoked bacon, boston bibb & tomatoes with basil mayonnaise

Tenderloin Remoulade with arugula & roasted red pepper (Add \$2.00++)

Mustard & Dill Glazed Ham with boston bibb lettuce

Roasted Turkey Breast with apple butter, smoked Gouda & microgreens

Grilled Vegetable Stack with mozzarella & rosemary pesto

Grilled Portabella Hero with fennel, fresh basil, roasted peppers & creamy tomato dressing

Choose one of the following Signature Side options:

Tabbouleh

Roasted Fingerling Potato Salad

Fruit Salad

Cavatappi Pasta Salad

Quinoa Salad

Ultimate Cole Slaw (with Pecans)

Lombard Street Platter

\$17.00 per person

Minimum order of 10

Sliced meats: Corned Beef, Roast Turkey, Baked Ham and Texas Brisket

Cheeses: Swiss and Muenster

Fixings: Lettuce, sliced tomatoes, assorted fresh rolls and bread

Includes: Red bliss potato salad, coleslaw and potato chips



ENTRÉES

*Includes choice of 1 crowd pleaser side dish & served with artisan breads or rolls.
Minimum order of 10, may be increased by increments of 5*

Lemon Chicken, Balsamic Grilled or Apple Cider Brined 6oz. all natural chicken breast	<i>\$18.00 per person</i>
Pulled Pork or Chicken Barbecue, Carolina Style With soft sandwich rolls	<i>\$18.00 per person</i>
Chicken Marsala <i>With a Marsala mushroom sauce</i>	<i>\$18.00 per person</i>
Roasted Turkey Breast <i>with gravy</i>	<i>\$18.00 per person</i>
Wild Mushroom and Beef Meatloaf <i>With tomato glaze</i>	<i>\$18.00 per person</i>
Crab Cakes, 4 oz.	<i>\$22.00 per person</i>
Penne Pasta With Fennel, Vodka Sauce, Orange Zest	<i>\$17.00 per person</i>
Butternut Squash Lasagna Squash, ricotta, mozzarella & Parmesan cheese	<i>\$17.00 per person</i>
Eggplant Parmesan	<i>\$17.00 per person</i>

Choose from the following side dish selections:

Mashed Potatoes with Gravy	Rice Medley
Roasted Vegetables	Tossed Garden Salad
Caesar Salad	Green Beans
Fruit Salad	



Snack Break

Minimum order of 10, may be increased by increments of 5

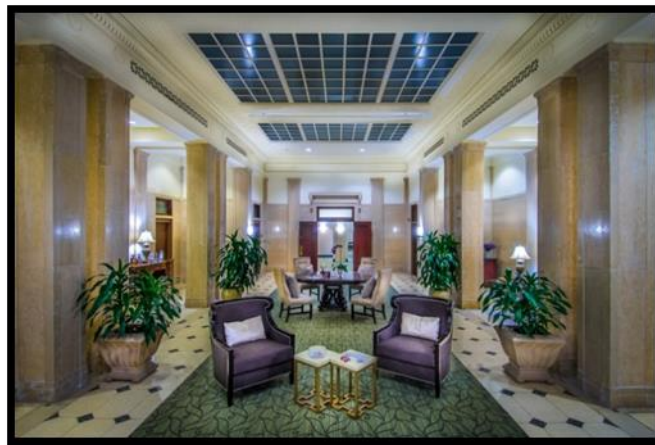
Sweet and Salty Break \$8.00 per person
Assorted individual bags of potato chips, pretzels, & candy bars

Time-out Break \$8.00 per person
Assorted display of popcorn, potato chips, Cracker-jacks

Charm-City Break \$10.00 per person
Old Bay potato chips, Cow Tails and Otterbein Cookies

Sweet-tooth Break \$15.00 per person
Tray of chef's choice of fresh-baked cookies, variety of candy bars, and Nutella-to-Go cups

Health Nut Break \$15.00 per person
Assorted mix nuts, granola bars, pretzels and oatmeal raisin cookies



7th Floor Atrium



DESSERTS

Assorted Bar Cookies , 12 pieces May include: Cheesecake, espresso, cranberry/almond	\$35.00 per dozen
Home-Style Cookies , 12 pieces Chef's Selection	\$35.00 per dozen
French Miniatures , 12 pieces Chef's Selection, 3 dozen minimum	\$25.00 per dozen
Assorted Crazy Brownies , 12 pieces Pretzel, s'mores, peanut butter, grasshopper	\$35.00 per tray
10" Pimlico Cake Triple Layer yellow cake with custard filling and chocolate icing	\$50.00 per cake
Fresh Fruit Salad , Serves 10	\$58.00 per bowl
Petite Red Velvet Chocolate Chip Cookies Vegan, gluten free, 3 doz. min	\$24.00 per dozen
10" Chocolate Raspberry Torte Gluten free	\$50.00 per torte
Pumpkin Cheesecake Squares , 12 pieces	\$30.00 per dozen

BEVERAGES

Coffee (Regular or Decaffeinated) Includes hot tea	\$40.00 per gallon
Continuous Complete Beverage Break Freshly brewed regular and decaffeinated coffee, hot teas, Assorted soda and bottled water. **All day service**	\$10.00 per person
Complete Beverage Break Freshly brewed regular and decaffeinated coffee, hot teas, Assorted soda and bottled water.	\$8.00 per person
Soda & Water Break Assorted soft drinks and bottled water	\$5.00 per person



GLUTEN FREE, VEGETARIAN AND VEGAN OPTIONS

Stuffed Eggplant <i>With Ratatouille – Gluten Free, Vegetarian and Vegan</i>	<i>\$11.00 per person</i>
Pasta with Roasted Vegetables <i>Vegetarian and Gluten Free</i>	<i>\$16.00 per person</i>
Black Bean Cakes <i>With salsa rojo – Vegetarian and Gluten Free</i>	<i>\$11.00 per person</i>
Quinoa Cake <i>With marinara sauce – Vegetarian and Gluten Free</i>	<i>\$11.00 per person</i>
Stuffed Portobello Mushrooms <i>Vegetarian, Vegan and Gluten Free</i>	<i>\$14.00 per person</i>
White Quinoa <i>With roasted eggplant, kale and mushrooms Vegan, Vegetarian and Gluten Free</i>	<i>\$48.00 (serves 10-12)</i>
Citrus Ginger Tofu & Noodles <i>With buckwheat soba noodle, red and yellow peppers, Snow pea, broccoli, matchstick carrots, Napa cabbage and Fresh herb lime vinaigrette – Vegetarian and Vegan</i>	<i>\$15.00 per person</i>
Tofu Kebobs <i>With red pepper, onion and mushrooms Vegan, Vegetarian and Gluten Free</i>	<i>\$12.00 per person</i>
Grilled Tofu with Vegetables <i>Vegan, Vegetarian and Gluten Free</i>	<i>\$15.00 per person</i>
Balsamic Roasted Tofu <i>Vegan, Vegetarian and Gluten Free</i>	<i>\$15.00 per person</i>
Quinoa Tabbouleh <i>With cucumbers, cherry tomatoes, parsley, scallions, Mint and lemon vinaigrette – Vegan, Vegetarian and Gluten Free</i>	<i>\$12.00 per person</i>