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CATERING MENUS

INN AT THE COLONNADE

4 West University Parkway
Baltimore, Maryland 21218

Tel (410) 235-5400

Fax (410)-366-6734

colonnadebaltimore.com 3/1/2019



Frequently Asked Questions

Beverage Can I bring my own Liquor?

The Inn at the Colonnade, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the MD State Legislative Commission's regulations. The Inn will strictly enforce Maryland beverage laws. Underage drinking or consumption of non-hotel-purchased alcohol will result in immediate event termination.

Where can my Guests park & Can I Pay?

Parking at The Inn at the Colonnade is subject to a charge. Parking availability is not guaranteed. Valet services are available. Master billed parking is available upon request.

Service Charge/State Tax

The Inn at the Colonnade assesses a service charge* on all food and beverage catered by the Inn. We are required by Maryland state law to levy a state tax* and beverage tax on products sold by the Inn and. Please note that this tax will be imposed upon the service charge as well, as required by state law.

What Kinds of Decorations can I bring?

All displays, exhibits, and decorations must conform to city code and fire ordinance rules. The hotel will not permit affixing of anything to walls, floors or ceilings of rooms with nails, staples, tape or any other substance unless approval is given. Any damage caused by event attendees will be the responsibility of the event planner. All hotel staff will enforce this policy. The Inn may require additional security or damage deposits. Due to fire codes, taper candles are prohibited. Absolutely no smoke or fog machines allowed at any time., We do not allow the use of real rose petals in any color except white, Dry ice is also prohibited.

Liability

The Inn at the Colonnade reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought on the property. Safety deposit boxes are available at the front desk if personal property needs to be secured. The Inn assumes no responsibility for personal items left unattended in function rooms or on coat racks.

Audiovisual

Audiovisual equipment may be brought in from outside sources, or arranged with the catering office for a \$100.00 Patch fee. All audiovisual charges are subject to a service charge and tax. *

Equipment

All equipment needs must be conveyed to catering staff at time of the booking. Functions that require excessive setup equipment may incur additional rental and setup fees. Special engineering requirements must be specified to the catering department at least 5 business days before the event and may incur a charge.

Can I rent items and bring them in?

The Inn at the Colonnade must arrange all specialty items that will be received and setup by the Inn staff. This includes rental items such as linens, staging, risers, tables, chairs as well as specialty china, glass and silver.

How many menu selections can I have for a plated meal?

The hotel is happy to accommodate split entrée requests for a maximum of 75 guests and at the discretion of the catering manager. Guest counts for each entrée must be received 3 business days prior to the event. A maximum of 3 entrees, including vegetarian, may be chosen and guest entrees must be identified with place cards or nametags. Meal pricing for this type of event is at the discretion of the catering manager and will equal, at a minimum, the highest priced entrée.

22% service charge and prevailing State sales and beverage tax not included in above pricing.

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All Day Packages

Pricing

Full day: \$85.00 per person

Package Services Include

8' Screen, Extension Cord, Power strip

Continental Breakfast (served for 1 hour)

Assorted breakfast breads & pastries

Freshly Cut Seasonal Fruit

Assorted Yogurts

Chilled juices to include: orange, apple and cranberry

Coffee, decaffeinated coffee and hot tea service

Morning Beverage Service Refresh

Coffee Service

Bottled water

Assorted soft drinks

Executive Lunch Buffet (served for 1 hour)

Simple salad or Soup du jour

Chef's choice of two entrees

Chef's choice of starch and vegetable

Chef's choice dessert

Coffee service

Iced Tea

Afternoon Break

Assorted gourmet cookies

Assorted Individual Bags of Chips

Assorted soft drinks

Coffee service

Iced Tea

Minimum of 15 people, \$5.00 per person added for groups less than 15.

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A la Carte Snacks

BREAKFAST DELIGHTS

Individual fruit yogurts	\$2.00/each
Individual boxed cereals with milk (Special K®, Rice Krispies®, Corn Flakes®, Cheerios®, Raisin Bran® & Frosted Mini Wheats®)	\$4.00/each
Individual Milks	\$3.00 each
Sliced seasonal fresh fruit and berries	\$5.00/ person
Freshly Baked Assorted muffins	\$36.00/dozen
Assorted danish pastries	\$36.00/dozen
Freshly Baked Croissants	\$40.00/dozen
Bagels with cream cheese	\$36.00/dozen
Egg & Cheese Croissant	\$48.00/dozen
Cinnamon Rolls	\$36.00/dozen

BEVERAGES

Freshly Brewed Coffee Service	\$5.25 Per Person
Freshly brewed coffee (Approx 10 cups per gallon)	\$55.00/gallon
Freshly brewed decaffeinated coffee (20 cups per gallon)	\$55.00/gallon
Selection of domestic and herbal teas	\$45.00/gallon
Orange Juice by the Gallon	\$18.00/Gallon
Freshly brewed iced tea	\$45.00/gallon
Lemonade	\$35.00/gallon
Fiji Bottles Water	\$4.50/each
Bottled water (12oz. bottles)	\$3.00/each
Assorted soft drinks	\$3.00/each
Chilled bottled juices (10oz. bottles of orange, grapefruit, cranberry, v8® or apple)	\$4.00/each
Red bull® (8oz cans)	\$5.00/each
Assorted Gatorade® sports drinks (20 oz. bottles)	\$4.00/each

AFTERNOON A LA CARTE

Tortillas , Salsa & Guacamole	\$3.50 Per Person
Individual bags of chips or pretzels	\$2.00 each
Energy bars, granola and multi-grain bars	\$3.00 each
Assortment of candy bars	\$3.00 each
Soft pretzels with mustard	\$4.00 each
Cookies or brownies by the dozen	\$36.00/dozen
Mini Cupcakes	\$19.00/dozen
Lemon Bars	\$36.00/dozen
Freshly popped popcorn from an antique-style Popcorn wagon	\$4.50/person
Chocolate Covered Strawberries	\$36.00/Dozen
Berry Martinis	\$60.00/Dozen

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B r e a k f a s t & B r u n c h — 1 H o u r o f F o o d S e r v i c e

CONTINENTAL

Standard Continental - \$16.50 per person

Carafes of Orange , Cranberry juice & Apple Juice
Assortment of Danish, muffins & croissants
Yogurt, Granola & Brown Sugar Toppings
Seasonal Fruit Bowl
Butter, jams & preserves
Freshly brewed coffee, decaffeinated coffee and assorted teas

Colonnade Buffet - \$22.00 per person

Seasonal sliced fruit
Yogurt, Raisins, Granola Toppings
Vanilla French Toast
Freshly scrambled eggs
Crisp applewood-smoked bacon and sausage
Breakfast potatoes
Freshly baked assorted miniature breakfast breads
Butter, jams & preserves

Beverage Station:

Freshly brewed coffee, decaffeinated coffee and assorted teas
Carafes of Orange , Cranberry juice & Apple Juice
Water Service

Colonnade Brunch \$33.00 per person

Yogurt with granola & brown Sugar toppings
Freshly Baked Croissants & Muffins
Seasonal sliced fruit

Fluffy scrambled eggs
Vegetable Frittata
Crisp applewood-smoked bacon
Breakfast potatoes
Vanilla French Toast
Smoked Salmon /Capers/Eggs
Seasonal Garden Salad
Rosemary Chicken
Butter, jams & preserves

Beverage Station:

Three chilled fruit juices (orange, grapefruit, cranberry)
Freshly brewed coffee, decaffeinated coffee and assorted teas

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Breakfast Buffet Upgrades

BREAKFAST EXTRAS

Oatmeal Bar: Hot Oatmeal , Brown Sugar, Granola, Raisins	\$5.99 Per Person
Egg & Cheese on Bagel or Croissant by the dozen (Wrapped in Foil)	\$42.00 Dozen
English Muffins	\$24.00 Dozen
Hard Boiled Eggs	\$12.00 Dozen
Frittata /Vegetarian	\$4.00 Per Person
Frittata /Maryland Crab & Spinach	\$5.00 Per Person
Mimosas	\$7.00 Per Person

(Chef attendant required @ \$100.00 per 50 people for all listed buffet upgrades)

All breakfasts served for 1 hour. Minimum of 20 people. \$5.00 per person added for groups less than 20. All prices in addition to our standard buffet breakfast menus

Pancake and Waffle Station

(Minimum 25 people)

Made-to-order with blueberries, strawberries, walnuts, maple syrup and whipped cream

\$9.00 per person

Attended made-to-order Omelet Station

Served with ham, cheese, peppers, baby spinach, tomatoes, mushrooms and onions

\$10.00 per person

Bloody Mary and Mimosa Bar

Served for 1 hour (\$50.00 bartender fee)

\$12.00 per person

Whole Poached Salmon Display

(minimum of 40 people)

Classic garnishes & dill dressing

Assorted crackers and crème fraiche

\$10.00 per person

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Themed / P M Breaks

(based on one hour time frame)

Lets Go O's Break- \$14.00 per person

Freshly popped popcorn
Soft pretzels with mustard
Roasted Peanuts
Old Bay Tortilla Chips
Candy bars and, trail mix
Assortment of sodas, Lemonade, coffee and tea service

The Chocoholic -\$16.00 per person

Chocolate chip cookies
Chocolate dipped pretzels
Fudge brownies
Assorted mini candy bars
Assortment of sodas, bottled spring waters, coffee and tea service

Fruitlicious-\$15.00 per person

Tropical fruit skewers
Seasonal Berry Bowl
Assorted Fruit tarts
Carafes Of Fruit Juice
Bottled spring waters, coffee and tea service

Health and Wellness - \$14.00 per person

Sliced fresh seasonal fruit
Granola bars & nutri-grain bars
Yogurt with granola topping
Vegetable crudité's with dips
Bottled juices & waters

English Tea Time - \$17.00 per person

Chef's selection of assorted finger sandwiches
Assorted scones, pound cake & biscuits
Butter cookies and sweets
Selection of herbal teas
Coffee Service
Sweet cream and flavored butters
Lemon wedges, honey & sugar cubes

Dip it! -\$17.00 per person

Toasted Pita Chips & Hummus
Vegetable Crudite & Ranch Dip
Tortilla Chips & Salsa
Sliced Fruit with Raspberry Yogurt Dip
Soft Drinks & Lemonade

Its Time For Coffee- \$8.50 per person

Freshly Brewed Regular & Decaf Coffee
Vanilla & Hazelnut syrups
Mini Coffee Cakes
Biscotti

The Float-\$7.50 per person

Root Beer
Old Fashioned Vanilla Ice Cream
Assortment of sodas, bottled spring waters, coffee and tea service

Heart Healthy-\$12.00 per person

Fresh Vegetables with low fat dip
Assorted Fruit Yogurts
Chicken Salad on Cucumber rounds
V-8 fusion
Bottled spring waters,

Simplicity \$14.00 per person

Apple Slices & Peanut butter
Mini Caprese bites
Red Pepper Hummus/Pita Chips
Vegetable crudité's with dips
Bottled juices & waters

PASTA TRIO STATION \$12.95 Per Person

Farfalle, tortellini, penne with marinara, Alfredo, and pesto sauces

*Minimum of 25 guests

*Chef Attendant required at \$100.00

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Plated Lunch

All entrees include: choice of one starter & dessert and freshly baked bread service, Chef's choice of starch and vegetable, freshly brewed iced tea, coffee & tea service.

Starters (choose one)

Berry Trio Salad

Seasonal Garden Salad

Caesar Salad

Soup du Jour

Entrees:

Roasted Rosemary Breast of Chicken - \$29.00 per person

Slow-roasted-Herb Infused airline chicken breast

Citrus & Cilantro Marinated Chicken- \$30.00 per person

Served with a pineapple cilantro salsa

Chicken Florentine - \$29.00 per person

Spinach, & tomato stuffed

Grilled Salmon - \$32.00 per person

Honey, Teriyaki, or Citrus Beurre Blanc

Pan Seared Sea Bass \$38.00

Sea bass served with a mélange of julienne vegetables and roasted potatoes

Maryland Crab Cake Sandwich \$32.00

Broiled lump crab cake , on a brioche bun romaine lettuce, tomato,

Vegetable Napoleon - \$27.00 per person

Marinated grilled portabella mushroom, squash, red onions and beefsteak tomatoes.
Finished in the oven and served over our house marinara sauce

Grilled Vegetable Scampi Pasta: \$28.00 Per Person

Grilled Vegetables tossed with pasta in a Garlic White Wine Butter Sauce

Desserts (choose one)

Seasonal Fruit tart

Fresh berries and crème anglaise

Chocolate mousse cake

Seasonal berry sorbet serves with a wafer slice

Vanilla or chocolate ice cream

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Lunch Buffets

Food Service -1 Hour.

Colonnade Lunch Buffet - \$32.00 per person

Seasonal greens with assorted dressings

Entrees (select two)

- Chicken Crab Imperial
 - Pasta Primavera
 - Rosemary Chicken
 - Oven-seared salmon
 - Farfalle Alfredo
 - Sliced Top sirloin of Beef with sherry mushroom sauce
 - Chateaux Steak in a merlot demi
- Chef's selection of accompaniments
Rolls and butter
Assorted desserts

Coffee, decaffeinated coffee, tea & iced tea

Mediterranean Salad Buffet - \$30.00 per person

Greek salad with feta cheese, kalamata olives and Greek dressing

Cucumber salad with mint yogurt sauce

Antipasto salad of marinated vegetables

Herbed grilled chicken breast

Spanikopita

Seasoned basmati rice

Rustic bread & pita served with hummus

Baklava & dried cookies

Coffee, decaffeinated coffee & iced tea

Hopkins Deli - \$29.00 per person

Soup du jour Or Garden Salad

Assorted pre-made baguette sandwiches

containing sliced roast beef, ham, turkey, plum tomato & Mozzarella on Rye
assorted cheeses

Lettuce, tomato, onion & dill pickles

Gourmet mustard & mayonnaise

Choice of two salads:

Red bliss potato salad

Italian pasta salad

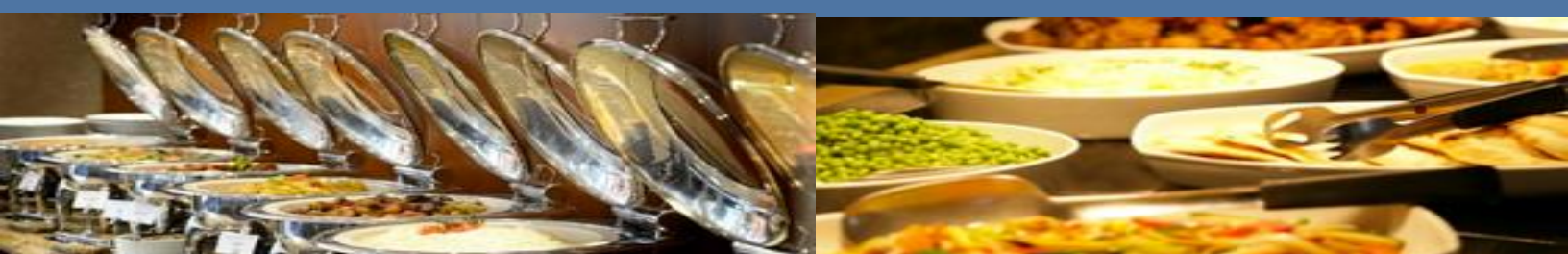
Sweet & spicy cabbage slaw

Mozzarella salad

Seasonal fruit bowl & assorted cookies & brownies

Coffee, decaffeinated coffee & iced tea

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Themed Lunch Buffets

South Of the Border- \$30.00 per person

Chicken Tortilla Soup
 Warm Flour Tortillas & Hard Shell Tacos
 Grilled Chicken & Beef Strips
 Fire roasted corn
 Sautéed Onions & Peppers
 Spanish Rice & Black Beans
 Salsa, Guac, Tomatoes, Sour Cream , Shredded Cheddar Cheese
 Coffee, decaffeinated coffee & iced tea, Lemonade

**

That's Italian! - \$31.00 per person

Traditional Caesar salad Or Vegetarian Minestrone

Choice of two entrees

Vegetable lasagna
 Cheese tortellini with a roasted garlic cream sauce
 Grilled breast of chicken with a rosemary lemon butter sauce
 Italian meatballs
 Pesto Brushed Salmon
 Chicken Florentine
 Shrimp parmesan (add \$2.00 per person)

Select Two Accompaniments: Thyme-scented Italian vegetables with fresh tomatoes

Garlic breadsticks

Tiramisu

Coffee, decaffeinated coffee & iced tea

**

Homewood Buffet \$31.00

She Crab Soup Or Seasonal Garden Salad

Choice Of Two Entrees

Crispy Fried Chicken
 Honey Roasted Chicken
 Stuffed Flounder
 Pulled Pork
 Sliced sirloin with cognac demi-glace
 Chicken Piccata
 Salmon Filets
 Marinated Chateaux steak with natural au jus
 Crab Imperial Stuffed Chicken
 Pasta Primavera

Select Two Accompaniments:

Green Beans
 Vegetable Medley
 Garlic Mashed Potatoes
 Old Bay & Oregano Dusted Potatoes
 3-Cheese Mac & Cheese
 Coffee, Tea, Decaf, Arnold Palmer

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Audio Visual

Data Displays

LCD Data Projector	\$350.00
Includes Screen, A/V table, extension Cord, wireless remote advancer	
Stand Alone LCD Projector	\$275.00

Sound Systems

Podium/Microphone	\$100.00
Powered Speakers	\$100.00
Wireless Handheld Microphone	\$100.00
Wireless Lavalier Microphone	\$150.00
Mixer 4-channel	\$100.00
Mixer 8-channel	\$200.00
Wireless Bluetooth Speaker	\$100.00

Image

42 Inch Television/HDMI	\$250.00
60 Inch TV	\$350.00
8' Tripod Screen	\$150.00
HDMI Cord	\$ 25.00

Boards/Easels

Dry Erase Board/3-Markers	\$45.00
Flip Chart Package	\$45.00
Lectern	\$50.00

E-Services

Lap Top Speakers	\$50.00
MP3 Player Support Package (Speakers & Cord)	\$100.00
Hard Wired Internet	\$375.00/Day

Other

Printer	\$50.00/Day
Shredder	\$55.00/Day
Piano	\$150.00/4 Hours

Please call our sales office for any audio / visual equipment that is not listed.
Please special order items are available.



Plated Dinner

All entrees include: choice of one starter and dessert, chef's choice of seasonal vegetable and starch, freshly baked bread service, freshly brewed iced tea, coffee and tea service

Starters (choose one salad or soup)

- | | |
|--------------------|---------------------|
| Caprese Salad | Simple Salad |
| Caesar Salad | Tomato-Basil Bisque |
| Maryland Crab Soup | Fresh Fruit Cup |

Entrees (priced per person)

- | | |
|---|---------|
| Sunrise salmon filet served with a a roasted beet & ruby red grapefruit salad | \$38.00 |
| Seared Halibut in a citrus butter | \$41.00 |
| Maryland-Style crab cake duo served with a remoulade sauce | \$38.00 |
| Grilled filet mignon with shiitake mushroom and Madeira wine sauce | \$44.00 |
| New York strip served with a garlic demi -glace | \$42.00 |
| Surf & Turf Tenderloin of Beef Served with 4 Jumbo Shrimp | \$58.00 |
| Breast of chicken stuffed with crab imperial and served With a Old Bay® cream sauce | \$36.00 |
| Skin On Rosemary Infused chicken | \$32.00 |
| Citrus & Cilantro Chicken | \$36.00 |
| Roasted ½ Chicken | \$31.00 |
| Penne pasta and seared marinated shrimp or chicken served with a roasted red pepper, pancetta basil cream sauce | \$31.00 |
| Pasta Primavera: penne pasta tossed in oil and sautéed vegetables | \$28.00 |
| Grilled vegetable napoleon of eggplant, peppers, mushrooms, zucchini atop of red sauce | \$28.00 |

Desserts (choose one)

- | | |
|---------------------|--|
| Seasonal Sorbet | Fresh Berries topped with Crème Anglaise |
| New York Cheesecake | Chocolate Mousse Cake |

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Hors d'oeuvres

six to eight pieces per person recommended for an one hour reception
Items are Priced by the Double Dozen

Mini Caprese Bites (Cherry Tomato /Mozz/ Basil)	\$72.00 per 24 pieces
Shrimp & Grits Spoon Shooters	\$100 per 24 pieces
Coconut Shrimp	\$100 per 24 pieces
Mini Garden Salads	\$72 Per 24 Pieces
Maryland mini crab cakes with remoulade	\$100 per 24 pieces
Smoked salmon on Cucumber rounds	\$72 per 24 pieces
Scallops wrapped in bacon	\$85 per 24 pieces
Jumbo shrimp cocktail	\$85 per 24 pieces
Teriyaki beef skewers	\$72 per 24 pieces
Strawberry & Brownie Skewers	\$125 per 24 pieces
Fried Parmesan artichoke heart	\$125 per 24 pieces
Spanakopita	\$125 per 24 pieces
Vegetable Quesadillas	\$125 per 24 pieces
Vegetable Spring rolls	\$125 per 24 pieces
Tomato/Mozzarella Bruschetta	\$72 per 24 pieces
Fresh fruit kebobs with raspberry yogurt	\$72 per 24pieces
Spinach & Crab Bites	\$100 per 24 pieces
Chicken Quesadillas	\$125 per 24 pieces
Mini Chicken & Waffles	\$175 per 24 pieces
Cajun chicken brochettes	\$125 per 24 pieces
Wings/(Buffalo, Truffle Chesapeake) Sliced Celery	\$125 per 24 pieces
Truffle Corn & Crab Spoons	\$96 per 24 pieces
Tempura vegetables	\$72 per 24pieces
Lamb lollipops	\$200 per 24 pieces
Beef franks in a blanket	\$125 per 24 pieces
Chicken Wellington	\$72 per 24 pieces
Meatballs Marinara	\$72 per 24 pieces
Potato Samosa	\$72 per 24 pieces
Antipasto Skewers	\$72 per 24 pieces
Strawberry Shortcake or Chocolate mousse Shooters	\$72 per 24 pieces
Domestic Cheese & Cracker display	\$85 per 24 pieces
Chicken /Beef Sliders	\$85 per 24 pieces
Mini Reuben or turkey & cheese sandwiches	\$85 per 24 Pieces

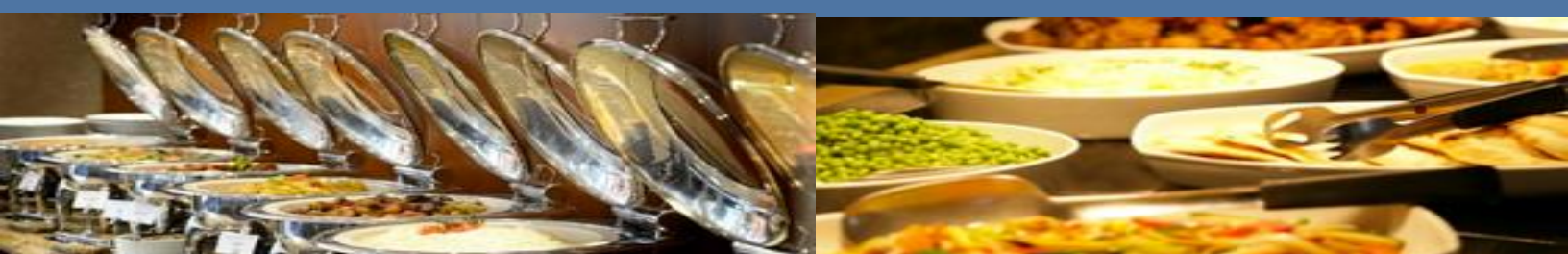
An attendant fee of \$50.00 per server will be added to any hand passed horsdoeuvre service, One per 50 people

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Dinner Buffets

South Of the Border- \$36.00 per person

Chicken Tortilla Soup
Warm Flour Tortillas & Hard Shell Tacos
Grilled Chicken & Beef Strips
Fire roasted corn
Sautéed Onions & Peppers
Spanish Rice & Black Beans
Salsa, Guacamole, Tomatoes, Sour Cream , Shredded Cheddar Cheese
Coffee, decaffeinated coffee & iced tea, Lemonade

The Baltimore Dinner Buffet - \$49.00 per person

Seasonal greens with assorted dressings
Maryland Crab Soup

Entrees (select two)

Chicken Crab Imperial
Pasta Primavera
Rosemary Chicken
Oven-seared salmon
Chateaux Steak in a merlot demi

Selection Of 2-Accompaniments

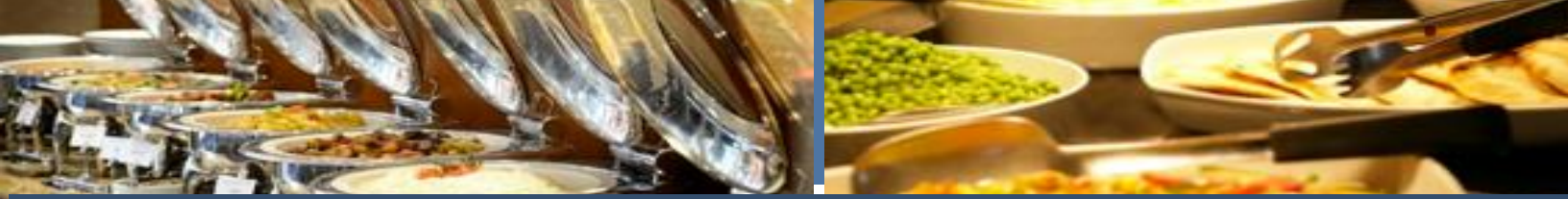
Old Bay & Oregano Dusted Potatoes
Mashed Potatoes
Rice Pilaf
Crab Mac & Cheese
Seasonal Vegetable Blend

Corn Bread and butter
Assorted desserts
Coffee, decaffeinated coffee, Arnold Palmer

Mediterranean Salad Buffet - \$38.00 per person

Rustic bread & pita served with hummus
Greek salad with feta cheese, Kalamata olives and Greek dressing
Cucumber salad with mint yogurt sauce
Antipasto salad of marinated vegetables
Herbed grilled chicken breast
Spanakopita
Seasoned Basmati rice
Baklava & dried cookies
Coffee, decaffeinated coffee & iced tea

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Dinner Buffets

That's Italian! - \$42.00 per person

Traditional Caesar salad

Choice of two entrees

Vegetable lasagna

Beef Lasagna

Cheese tortellini with a roasted garlic cream sauce

Grilled breast of chicken with a rosemary lemon butter sauce

Eggplant Parmesan

Pasta Primavera

Chicken Florentine

Spaghetti & Meatballs

Select Two Accompaniments:

Thyme-scented Italian vegetables with fresh tomatoes

Garlic Bread

Chefs Choice Of Desserts

Coffee, decaffeinated coffee, Herbal Tea & iced tea

The American Dinner Buffet \$43.00

Seasonal Garden Salad

Choice Of Two Entrees

Crispy Fried Chicken

Honey Roasted Chicken Parts

Stuffed Flounder

Pulled BBQ Pork

Sliced sirloin with cognac demi-glace

Chicken Marsala

Grilled Salmon Filets

Marinated Chateaux steak with natural au jus

Pasta Primavera

Select Two Accompaniments:

Green Beans

Vegetable Medley

Garlic Mashed Potatoes

Mashed Sweet Potatoes

3-Cheese Mac & Cheese

Coffee, Tea, Decaf, Arnold Palmer

Freshly brewed coffee and assorted teas

Buffet prices based on 1.5 hours of service

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W e l c o m e R e c e p t i o n

COCKTAIL & WELCOME RECEPTION

\$41 per person plus tax and gratuity

House Beer & Wine
Soft Drinks & Bottled Water

(Approx. 7 pieces per person) 1.5 Hours Of Service

Selection of Five :

Cheese Board / Table Wafers

Seasonal Fruit kabobs

Salmon Mousse on cucumber rounds

Tomato /Mozzarella Bruschetta on crostini

Assorted Mini Dessert Display

Caprese/ Mozzarella Skewers

Crab Stuffed Mushroom Caps

Corn & Crab truffle on a mini spoons

Smoked Salmon on Crostini

Mini Chicken or Beef Wellington

Black Bean Quesadillas

Potato Samosa

Chicken Brochette

Meatballs Marinara

Portabella & Gorgonzola on Crostini

Hummus/Pita Chips

Beef Tenderloin on Crostini

Antipasto Skewers

Spanakopita

Rosemary Shrimp Duo

Carrot & Celery Shooters

Strawberry /Brownie Skewers

Chocolate Mousse Shooters

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Action Stations

CARVING STATIONS

prices based on 1.5 hours of service / \$100 attendant/carver fee

Roast Tenderloin of Beef - \$350 (serves 30 people)

with mini rolls, dijon mustard, mayo, horseradish & natural jus

Whole Roasted Strip Loin of Beef - \$300 (serves 40 people)

with rustic rolls, dijon mustard, mayo and horseradish

Bourbon Glazed Ham - \$250 (serves 40 people)

with honey wheat rolls & dijon mustard

Roasted Whole Turkey - \$250 (serves 40 people)

with house-made natural gravy, silver dollar rolls, mayo and dijon mustard

Barbeque Brisket - \$250 (serves 40 people)

with caramelized onion BBQ sauce, sweet and spicy cabbage slaw and assorted breads rolls

ATTENDED STATIONS

prices based on 1.5 hours of service / \$100 attendant/carver fee

Caesar Salad Station - \$15.00 per person

Garlic croutons & grated parmesan cheese

Garlic bread, sautéed chicken and shrimp

The Raw Bar - \$35.00 per person (minimum 30 guests)

Steamed shrimp, clams & oysters on the half shell

Mignonette sauce, cocktail sauce, Tabasco & lemon wedges

Add snow crab claws for an additional \$15 per person

Bananas Foster - \$10.00 per person

Bananas sautéed, before your eyes, with rum and banana liquor, served over a scoop of vanilla ice cream

Ice Cream Sundae Bar - \$10.00 per person

Vanilla, chocolate and strawberry ice cream served with assorted toppings to include: hot fudge, butterscotch, strawberry sauce, crushed Oreo[®] cookies, M&M's[®], chopped nuts, cherries and whipped cream

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colonnadebaltimore.com



Display Stations

Domestic Cheese Display - \$8.00 per person

Served with assorted crackers and garnished with fresh fruit

Imported Cheese display - \$10.00 per person

Served with assorted crackers and garnished with fresh fruit

Crudité Display - \$5.00 per person

Crisp garden vegetables with chef's choice of dipping sauces

Grilled Crudité Display - \$7.00 per person

Marinated seasonal vegetables

Antipasto Display - \$10.00 per person

Prosciutto, coppa, mortatella, capricolla, salami, provolone & mozzarella served with marinated vegetables, olives & Italian breads

Shrimp & Grits Station \$7.95 Per Person

Stone ground, Cheddar grits, Gulf shrimp, Andouille Sausage, Tomato, Garlic, Cajun Cream Sauce
"Substitute with Seasonal Vegetable & Mushrooms for a Great Vegetarian Option"

Hot Crab Dip - \$.6.95 per person (20 person minimum)

Served with assorted toast points and baguette

Special Spuds - \$7.50 per person

Yukon gold, sweet and purple mashed potatoes presented in martini glasses with whipped butter, hickory smoked bacon, grated cheddar, green onions and sour cream

Sweet Crepes - 8.00 per person

Chocolate and sweet batter crepes offered with assorted fruit toppings, ganache and whipped cream

Chocolate Dipped - \$7.00 per person

Chocolate Dipped strawberries, bananas, pretzels, raisins, marshmallows

**Snowball Station \$5.00 per person (20 person minimum) 2-Hour Time Frame/
\$100.00 Attendant Fee Shaved Ice Four Syrup Flavors**

Chefs House Made Pizza: \$15.00 Each – 8 Slices

--Must be added to existing meal-Not available as stand alone*-

22% service charge and prevailing State sales and beverage tax not included in above pricing.

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B e v e r a g e s

HOST BAR PRICING

on consumption, charges based on number of consumed drinks

Deluxe/ premium cocktails	\$9/\$10
Imported beer	\$7
Domestic beer	\$5
Specialty imported beer	\$8
Glass of wine	\$8
Assortment of sodas	\$3
Bottled spring waters	\$3

**** Cash Bar Minimum \$200.00****

Bartender Fee \$150.00

OPEN BAR

unlimited consumption, price per person, based on guarantee or actual attendance

Deluxe/ premium

One hour	\$24/ \$27
Two hours	\$32/ \$36
Three hours	\$38/ \$43
Four hours	\$42/ \$47

House Wine, Beer & Soft Drink Bar - \$14.00 per hour, per person

House Wine by the glass Served with dinner \$8.00/glass

House brand cocktails include:

McCalls, Jim Bean Bourbon, Heaven Hills, Kentucky Gentleman, Ron Rico, Cuervo Gold, Canyon Road House Wines, Heineken®, Budweiser®, Miller Lite®, Bud Light®

Premium brand cocktails include:

Absolute, Tanqueray®, Jack Daniels®, Johnny W. Red, Seagram's VO, Mount Gay, Sauza Silver, Canyon Road House Wines, Heineken®, Budweiser®, Miller Lite®, Bud Light®

Deluxe brand cocktails include:

Grey Goose and Titos Vodka, Hendricks, Makers Mark, Chivas Regal, Crown Royal®, Captain Morgan®, Patron Tequila®, Canyon Road House Wines, Botalcura Syrah Malbec, Heineken®, Budweiser®, Miller Lite®, Bud Light®

\$125 bartender fee for up to 3 hours \$25 each additional hour One bartender per 100 guests

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