



CONTINENTAL BREAKFASTS

Designed for twenty-five (25) or more guests*

The Potomac River

Orange, Cranberry, Grapefruit and Apple Juices

Assorted Bagels with assorted cream cheese, butter and jellies

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$13.00 per person

The Chesapeake Bay

Orange, Cranberry, Grapefruit and Apple Juices

Whole Fresh Fruit

Assorted Euro Danish and Muffins with butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$15.00 per person

The Inner Harbor

Orange, Cranberry, Grapefruit and Apple Juices

Fresh Cubed Fruit Salad with honeydew, cantaloupe, pineapple and grapes

Assorted Euro Danishes and Breakfast Breads with butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$18.00 per person

The OC

Orange, Cranberry, Grapefruit and Apple Juices

Fresh Cubed Fruit Salad with honeydew, cantaloupe, pineapple and grapes

Assorted Individual Cereals with milk

Assorted Breakfast Breads and Croissants with butter and jellies

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$20.00 per person

**For continental buffets less than 25 guests, add \$75.00 small meal fee per service*

All Breakfast Coffee may be upgraded to Starbucks Coffee for an additional \$.50 per person.

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

BREAKFAST BUFFETS

Designed for fifty (50) or more guests with service up to two hours.

All breakfast buffets come with assorted juices and freshly brewed coffee, decaffeinated coffee and specialty teas

W. Pratt Street

Scrambled Eggs *with fresh chives*

Pork Sausage and Applewood Smoked Bacon

Cheddar Breakfast Potatoes *potato casserole with creamy cheddar cheese and fresh chives*

Assorted Danish and Muffins *with butter and jellies*

\$24.00 per person

Add assorted toppings for the scrambled eggs: add \$3.00 per person

S. Charles Street

Fresh Cubed Fruit Salad *with honeydew, cantaloupe, pineapple and grapes*

Fluffy Cheddar Cheese Omelet *with fresh chives*

Pork Sausage and Applewood Smoked Bacon

Pan Fried Redskin Potatoes *with caramelized sweet bell peppers and onions*

Assorted Bagels and Assorted Muffins *with assorted cream cheese, butter and jellies*

\$25.00 per person

Sharp Street

Layered Citrus Salad *(mandarin orange and ruby red grapefruit sections and pineapple*

Rolled Blueberry Stuffed Pancake *with maple syrup and butter*

Scrambled Eggs *with fresh chives*

Pan Fried Redskin Potatoes *with caramelized sweet bell peppers and onions*

Pork Sausage and Applewood Smoked Bacon

Fresh Baked Buttermilk Biscuits *with butter*

\$28.50 per person

All Breakfast Coffee may be upgraded to Starbucks Coffee for an additional \$.50 per person.

A 21% service fee and 6% state tax will be applied to all food & beverage orders.



PLATED BREAKFASTS

Designed for fifty (50) or more guests.

Mt. Washington

Chilled Orange Juice

Freshly Baked Pastries with butter and jellies

Fluffy Cheese Omelet with fresh chives and grilled Roma tomato

Pan Fried Redskin Potatoes with caramelized sweet bell peppers and onions

Apple Wood Smoked Bacon

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$18.00 per person

Mt. Vernon

Chilled Orange Juice

Basket of Assorted Muffins with butter and jellies

Citrus Salad garnished with berries

Farm Fresh Scrambled Eggs

Southern Style Potato-Cheese Hash

Smoked Sliced Canadian Bacon and Maple Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$23.00 per person

Ft. McHenry

Chilled Orange Juice

Basket of Assorted Croissants with butter and jellies

Sliced Fresh Fruit with honeydew, cantaloupe, pineapple and grapes

Cinnamon Spiced French Toast with maple syrup and butter

Fluffy Scrambled Eggs with cheddar and chives

Applewood Smoked Bacon

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$26.00 per person

*All Breakfast Coffee may be upgraded to Starbucks Coffee for an additional \$.50 per person.
A 21% service fee and 6% state tax will be applied to all food & beverage orders.*



CHARM CITY SIGNATURE BREAKFAST ITEMS

Federal Hill Frittata

smoked sausage, bacon and white cheddar baked in a light custard

\$8.00 per person (minimum 25 guests)

BCC Wellington

Fresh poached egg, beef tenderloin, grilled asparagus and Boursin cheese in puff pastry

\$15.00 per person

BREAKFAST BUFFET ENHANCEMENTS

Add any of the following to your continental breakfast or breakfast buffet.

Individual Variety of Cereals

With milk and whole bananas

\$30.00 per dozen

Crème Brûlée Muffins or

Baltimore Sticky Buns

\$42.00 per dozen

Assorted Breakfast Bars

\$25.00 per dozen

Ham and Cheese Stuffed

Croissant Pocket

\$7.00 each

Breakfast Sandwich – On The Go

Individually wrapped croissant stuffed with scrambled egg, applewood smoked bacon and American cheese (available without bacon upon request)

\$8.00 each

Breakfast Quiche

Classic Quiche Lorraine

with smoked bacon, ham and jack cheese

Vegetable Quiche

\$7.00 per person (minimum 25 guests)

Omelet Station**

Omelet Made to Order with assorted toppings

\$10.00 per person (available for groups of 500 or less)

Stuffed Miniature Brioche***

filled with wilted spinach and scrambled eggs, finished with a basil cream sauce and topped with brioche "lid"

\$8.50 per person (available for groups of 500 or less)

Coconut French Toast Waffles **

with grilled pineapple and tropical salsa and hot maple syrup

\$11.00 per person (available for groups of 200 or less)

**A \$150.00 fee per Chef Attendant will apply for the first four (4) hours of service. A \$45.00 per hour overtime charge will be applied after four (4) hours of service. For all buffet meal functions we recommend a minimum of one (1) chef per 100 guests.

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

REFRESHMENT BREAKS

Designed for 25 people or more

AM Break

Whole Fresh Fruit

Assorted Low-fat Yogurts

Assorted Granola and Energy Bars

Coffee and Specialty Teas and Bottled Water

\$15.00 per person

Cross Street Market Break

Whole Fresh Fruit

Fresh Baked Cookies

Coffee and Specialty Teas, Soft Drinks and Bottled Water

\$12.00 per person

Sweet Dip

Cannoli Chips with chocolate chip cannoli cream

Bagel Chips with sweet walnut cream cheese

Coffee and Specialty Teas, Soft Drinks and Bottled Water

\$12.00 per person

Camden Yards Special

Warm Jumbo Soft Pretzel with yellow mustard

Freshly Popped Buttered Popcorn

Assorted Mixed Nuts

Housemade Lemonade

\$17.00 per person

A 21% service fee and 6% state tax will be applied to all food & beverage orders



A LA CARTE BREAK SUGGESTIONS

Coffee, Decaffeinated Coffee OR Specialty Teas by the gallon	\$40.00
Starbucks Coffee, Decaffeinated Coffee OR Specialty Teas by the gallon	\$45.00
Unsweetened Iced Tea or Lemonade (regular or strawberry) by the gallon	\$32.00
Assorted Soft Drinks each	\$ 3.00*
Bottled Water (sparkling or still) each	\$ 3.25*
Assorted Bottled Juices each	\$ 3.00*
Assorted Bottled Frappucinos each	\$ 6.00*
Assorted Danish, Breakfast Breads or Muffins (with condiments) by the dozen	\$35.00
Assorted Bagels (with condiments) by the dozen	\$30.00
Assorted Freshly Baked Cookies by the dozen	\$32.00
Assorted Euro Dessert Bars by the dozen <i>Chef's selection may include brownies, lemon squares, caramel apple bars and toffee crunch blondies</i>	\$40.00
Whole Fresh Fruit by the dozen	\$35.00
Chips & Dips by the pound Choice of one per pound: Tortilla Chips with Homemade Salsa; Potato Chips with Eastern Shore Dip; Cocktail Pretzels with Spicy Mustard	\$30.00
Assorted Individual Yogurt** by the dozen	\$40.00
Good Humor Ice Cream Novelties by the dozen	\$25.00
Assorted Ice Cream Bars & Novelties by the dozen	\$45.00
Warm Soft Pretzels with spicy mustard by the dozen	\$30.00

**Individual beverage quantities of less than 24 are not on consumption*

***Individual yogurts not on consumption*

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

PLATED LUNCH MENUS

All entrees are accompanied by rolls with butter, coffee, tea and decaffeinated coffee.

The Bethesda

Traditional Tossed Salad

with cucumbers, cherry tomatoes and carrots

Eastern Shore Dressing

Grilled Lemon Chicken Breast

with light beurre blanc sauce

Sweet Pepper Orzo Pasta

Fresh Broccoli Spears with red pepper strips

Individual Chocolate Mousse

with whipped cream

\$31.00 per person

The Columbia

A Trio of Salads – traditional chicken salad, albacore tuna salad and cucumber salad presented over mixed greens with fresh tomatoes, baby carrots, cheddar cheese, hard boiled egg and celery

Eastern Shore Dressing and Italian Vinaigrette

New York Cheesecake

with sliced berries and whipped cream

\$32.00 per person

The Frederick

Tropical Grilled Breast of Chicken Salad

on a bed of mixed romaine and radicchio and accompanied by Julienne of Fresh Peppers, Cucumbers, Ripe Tomatoes, Baby Carrots, Sliver Bok Choy, Sliced Cheeses and Fresh Green Beans

English Lemon Mousse Cake

with raspberry coulis

\$33.00 per person

The Annapolis

Spinach and Fresh Greens Salad

with mandarin oranges and jicama

White Balsamic Vinaigrette

Broiled Maryland Rockfish* *with crab imperial*

Wild Rice Valencia

Sauté of Asian Vegetables with soy butter

Double Chocolate Cake

with raspberry coulis

\$35.00 per person

The Baltimore

Wedge Salad

wedge of iceberg lettuce with tomatoes and boursin cheese

Eastern Shore Dressing

Jumbo Lump Maryland Crab Cake

On grilled brioche toast with a white wine butter sauce

Smashed Redskin Potatoes

Fresh Green Beans with caramelized Spanish onions

Raspberry-White Chocolate Cheesecake

\$40.00 per person

The Canton

Caesar Salad

with shaved parmesan cheese, cherry tomatoes, housemade croutons and pepperoncini

Creamy Caesar Dressing

Petite Filet Mignon *with rosemary demi glace*

Boursin Whipped Potatoes

Bistro Style Vegetables

Chocolate Mousse Cake

with whipped cream and vanilla sauce

Market Price

Ask your ARAMARK Sales Manager about custom vegetarian entrée options.

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

*Sustainable food

LUNCH BUFFETS

Designed for fifty (50) or more guests with service up to two hours.

Baltimore Lighthouse

Traditional Maryland Crab Soup

with oyster crackers

Traditional Tossed Salad

with cucumbers, cherry tomatoes and carrots

Eastern Shore Dressing and Italian Vinaigrette

Fresh Honey Mustard Pasta Salad

Grilled Lemon Chicken

with artichoke hearts and Roma tomato

Char-Broiled London Broil

with wild mushroom demi glace

Smashed Redskin Potatoes

Fresh Sauté of Zucchini, Yellow Squash and Carrots

Assorted Rolls with butter

Double Chocolate Cake

with fresh berries

Unsweetened Iced Tea

\$44.00 per person

Hooper Strait Lighthouse

Vegetarian Cream of Potato Soup

with fresh thyme

Caesar Salad

*with shaved parmesan cheese, cherry tomatoes,
housemade croutons and pepperoncini*

Creamy Caesar Dressing

Rotini Pasta Salad

with roasted sweet peppers and sliced black olives

Broiled Maryland Rockfish Filet*

filled with crab imperial; topped with a basil cream sauce

Grilled Chicken Roma

with fresh garlic, grilled zucchini and fresh tomatoes

Wild Rice Valencia

Fresh Green Beans *with caramelized red onion*

Assorted Rolls with butter

Tira Misu *with fresh berries*

Unsweetened Iced Tea

\$42.00 per person

Cove Point Lighthouse

Sliced Fresh Oven Roasted Turkey Breast, Honey Baked Ham and Roast Beef Lettuce, Tomato, Pickles, Sweet Onion and Pepperoncini

Cheddar and Swiss Cheeses

Mustard, Mayonnaise and Horseradish Cream

Assorted Breads and Sandwich Rolls

Redskin Potato Salad *with fresh chives*

Cucumber & Red Onion Salad

Assorted Potato Chips

Assorted Gourmet Cookies

Unsweetened Iced Tea

\$24.00 per person

*Sustainable food

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

BOX LUNCHES

All box lunches come with condiments and cutlery kit

The Oriole

Honey Glazed Ham and Swiss Cheese OR Shaved Turkey Breast and Swiss Cheese on sub roll

Potato Chips

Fresh Whole Fruit

Homemade Gourmet Cookie

Bottled Water

\$14.00 per person

The Raven

Honey Glazed Ham and Swiss Cheese OR Shaved Turkey Breast and Swiss Cheese on sub roll

Redskin Potato Salad *with fresh chives*

Fresh Whole Fruit

Homemade Gourmet Cookie

Bottled Water

\$16.00 per person

The Skipjack

Smoked Ham, Genoa Salami, Shaved Turkey Breast and Provolone Cheese on sub roll

Italian Pasta Salad *with diced tomatoes and sweet peppers*

Fresh Whole Fruit and Potato Chips

Oreo Brownie

Bottled Water

\$17.00 per person

The Preakness

Grilled Fresh Vegetables and Mozzarella Cheese on sub roll

Italian Pasta Salad *with diced tomatoes and sweet peppers*

Fresh Fruit Salad

Homemade Gourmet Cookie

Bottled Water

\$20.00 per person

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

RECEPTIONS

A minimum order of 100 pieces applies to each hors d'oeuvres.

Hot Hors d'oeuvre

Stuffed Potato Cups

filled with Asiago and cheddar cheese
\$325.00 per 100

Roasted Vegetable Skewers

accented with basil butter
\$375.00 per 100

Caribbean Chicken Skewers

with mango glaze
\$325.00 per 100

Miniature Beef Wellingtons

\$400.00 per 100

Beef Empanadas

\$375.00 per 100

Petite Maryland Crab Cakes

with Cajun Remoulade Sauce
\$500.00 per 100

Miniature Lobster Cobblers

\$400.00 per 100

Jumbo Lump Crab Fritters

with Cajun Remoulade Sauce
\$500.00 per 100

Cold Hors d'oeuvre

Antipasto Skewer

with fresh mozzarella, tomato and artichoke heart
\$400.00 per 100

Boursin Stuffed Cherry Tomato

with fresh parsley
\$350.00 per 100

Medallion of Chicken Breast

*with prosciutto, mozzarella and sundried tomato over
parmesan crustini*
\$375.00 per 100

Rare Flank Beef Crostini

on herbed croustade with horseradish drizzle
\$375.00 per 100

Artichoke Cups

stuffed with jumbo lump crab salad
\$375.00 per 100

Hampden's Deviled Eggs

topped with jumbo lump crabmeat
\$400.00 per 100

Classic Jumbo Shrimp Cocktail

lightly accented with Old Bay seasoning
With Horseradish Cocktail Sauce
\$425.00 per 100

Baltimore Rolls (Sushi)

with fresh crab meat
Served with Pickled Ginger and Wasabi
\$400.00 per 100

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

DISPLAYS and STATIONS

A minimum order of 25 people per order

International & Domestic Cheeses

*artistic display of imported and domestic cheeses
garnished with fresh grapes and strawberries
Served with Assorted Crackers
\$7.00 per person*

Cold Sliced Flat Iron Steak Platter

*herb and garlic marinated premium cut of western beef
slow roasted and cold sliced
Served with Silver Dollar Rolls, Smoked Gouda
Cheese and Horseradish Cream Sauce
\$20.00 per person*

Fresh Garden Crudité

*baby carrots, celery sticks, cherry tomatoes, English
cucumbers, sweet peppers, asparagus and jicama sticks
Served with Herbed Ranch Dip
\$7.00 per person*

Little Italy

*Buffalo mozzarella, fresh red and yellow tomatoes and
fresh basil chiffonade, extra virgin olive oil and
balsamic dressing
Served with Parmesan Crostini
\$10.00 per person*

CARVING and ACTION STATIONS**

**All carving stations accompanied by Chef's selection of rolls*

Smoked Virginia Pit Ham*

*With Whole Grain Mustard Aioli
\$12.00 per person (30 person minimum)*

Slow Roasted Beef Tenderloin*

*With Horseradish Cream Sauce and
Whole Grain Mustard Aioli
\$Market Price (30 person minimum)*

Rosemary and Garlic Roasted Pork Loin*

*With Honey Mustard
\$15.00 per person (30 person minimum)*

Sage and Citrus Roasted Breast of Turkey*

*With Cranberry Aioli and Dijon Mustard
\$15.00 per person (30 person minimum)*

Duex Saladier

Hail Caesar

*grilled chicken strips, shaved parmesan cheese, grape tomatoes,
pepperoncinis and crisp Romaine lettuce; tossed with fresh ground
black pepper and housemade creamy Caesar dressing*

With Garlic Breadsticks

AND

Bistro

*fresh field greens with dried cherries, mandarin oranges and
toasted almonds with raspberry vinaigrette*

With Herbed Crostini

\$17.00 per person

Maryland Crab Cakes

petite jumbo lump crab cakes sautéed to order

*Served with a Light Lemon Butter Sauce and
Horseradish Cocktail Sauce*

\$20.00 per person

****A \$150.00 fee per Chef Attendant will apply for the first four (4) hours of service. A \$45.00 per hour overtime charge will be applied after four (4) hours of serve. We recommend a minimum of one (1) chef per 100 guests.*

A 21% service fee and 6% state tax will be applied to all food & beverage order



PLATED DINNER MENUS

All entrees are accompanied by rolls with butter, coffee, tea and decaffeinated coffee.

Bolton Hill

Marinated Tomatoes and English Cucumbers

over mixed greens

Basil Vinaigrette

Grilled Herb and Garlic Chicken Breast

with rosemary demi glaze

Smashed Redskin Potatoes *with fresh chives*

Sautéed Green Beans

with red peppers and caramelized onions

Individual Mocha Cake

with chocolate cookie crust

\$38.00 per person

Belvedere

Caesar Salad

with shaved parmesan cheese, cherry tomatoes, pepperoncinis and housemade croutons

Creamy Caesar Dressing

Grilled Filet Mignon

with port wine-horseradish sauce

Classic Potato Dauphinois

with Gruyère cheese

Roasted Plum Tomato and Zucchini

Individual Gran Marnier Truffle Cake

\$ Market Price

Seton Hill

Mixed Green Salad

with tomatoes, radishes, English cucumbers and carrots

Raspberry Vinaigrette

Twin Braised Beef Short Ribs

with a wild mushroom demi glaze

Boursin Whipped Potatoes

Sautéed Green Beans

with red peppers and caramelized onions

Individual Tiramisu

with chocolate shavings

\$48.00 per person

Mount Royal

Romaine Hearts

With orange segments, dried cherries and parmesan crisp

White Balsamic Vinaigrette

Stuffed Chicken Breast

butterfly breast of chicken rolled with

buffalo mozzarella and sundried tomato

with a natural pan velouté sauce

White Cheddar Risotto Cakes

Steamed Broccoli Spears and Baby Carrots

Individual Fresh Topped Cheesecake

\$42.00 per person

Reservoir Hill

Grilled Asparagus and Marinated Tomatoes

over Bibb lettuce with shaved parmesan, red onion

marmalade and balsamic reduction

Maryland Rockfish

filled with jumbo lump crab imperial

Wild Rice Valencia

Bistro Blend of Fresh Vegetables

Individual White Chocolate Mousse

with fresh berries and whipped cream

\$65.00 per person

Madison Park

Baby Bibb Salad

with fresh berries and jicama

Champagne Vinaigrette

Grilled Tenderloin of Beef Filet

with merlot-berry reduction

Jumbo Lump Maryland Crab Cakes

with light lemon butter sauce

Classic Potato Dauphinois *with Gruyère cheese*

Carrot Wrapped Asparagus

Individual Triple Chocolate Cake

\$ Market Price

Ask your ARAMARK Sales Manager about custom vegetarian entrée options.

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

2008 Baltimore Menu Pricing

RECEPTION DESSERTS

Decadent Dessert Display

A sweet selection of petit fours, cream puffs, miniature cheesecakes, chocolate dipped strawberries, fruit tartlets and miniature cupcakes

Signature Starbucks Coffee Service

\$14.00 per person

Gâteau de Pain*

A delicious combination of buttery croissants and brioche, baked in a rich vanilla custard and drizzled with Belgian white and dark chocolates

Served with Whipped Cream

Signature Starbucks Coffee Service

\$12.00 per person

* Ask your ARAMARK Sales Manager about seasonal options

Fountain of Chocolate

Rich dark chocolate cascading from a fountain

Served with Skewers of Strawberries, Pound Cake, Krispy Cheesecake Bites and Succulent Fresh Fruit Kabobs bursting from Chef's Pineapple Tree

Signature Starbucks Coffee Service

\$15.00 per person

Gourmet Coffee Station

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Teas
Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Rock Candy Twizzlers,
Sugar in the Raw, Half & Half, Whole Milk, Lemon Wedges, Honey and
Seasonal Flavored Syrups

\$8.50 per person

A 21% service fee and 6% state tax will be applied to all food & beverage orders.



BEVERAGE MENU

ARAMARK is pleased to offer the following premium beverages:

Spirits

Jack Daniel's Bourbon, Dewar's Scotch, Crown Royal Blended Whiskey, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Especial Tequila and Bacardi Rum

Domestic and Imported Beer

Budweiser, Bud Light, Miller Light, Corona, Heineken and O'Doul's Non-Alcoholic

Microbrew Beer

Sam Adams Boston Lager and McHenry Lager

Hosted Consumption Bar

Cash Bar

Spirits	\$6.50	\$7.00
Domestic Beer	\$5.00	\$5.00
Imported Beer	\$5.50	\$6.00
Non Alcoholic Beer	\$5.00	\$5.00
Microbrews	\$5.50	\$6.00
Wine by the Glass	\$5.50	\$6.00
Soft Drinks	\$3.00	\$3.00
Mineral Waters	\$3.00	\$3.00
Bottled Juices	\$3.00	\$3.00
Cordials	\$7.50	\$8.00

Also available for your guests' pleasure are a wide variety of Cordials, Specialty Microbrews, Martinis, Blended Margaritas and Coffee Drinks. Please ask your sales manager to about specialty bar enhancements and displaying your company logo.

*ARAMARK personnel must dispense all alcoholic beverages. Bartenders are staffed one (1) per 100 guests. A \$150.00 bartender fee will apply for the first four (4) hours of service (including 2 hours of setup/breakdown time). A \$45.00 per hour overtime charge will apply after four (4) hours of service. This fee covers the labor required to set-up, breakdown and service the event.

A 21% service fee and 6% state tax will be applied to all food & beverage orders.

HOUSE WINE SELECTION

White Wines

Mondavi Woodbridge Chardonnay
\$30.00 per bottle

Byron Pinot Blanc
\$80.00 per bottle

Boordy Seyval Vidal Chardonnay
\$35.00 per bottle

Mondavi Woodbridge White Zinfandel
\$24.00 per bottle

Robert Mondavi Coastal Chardonnay
\$44.00 per bottle

Red Wines

Mondavi Woodbridge Cabernet Sauvignon
\$30.00 per bottle

Mondavi Woodbridge Merlot
\$30.00 per bottle

Boordy Petit Cabernet Sauvignon
\$35.00 per bottle

Robert Mondavi Coastal Merlot
\$47.00 per bottle

Robert Mondavi Coastal Cabernet Sauvignon
\$47.00 per bottle

Byron Pinot Noir
\$80.00 per bottle

Grand Archer Cabernet Sauvignon
\$50.00 per bottle

Champagne

Freixenet Cordon Negro Extra Dry
\$35.00 per bottle

*ARAMARK personnel must dispense all alcoholic beverages. Bartenders are staffed one (1) per 100 guests. A \$150.00 bartender fee will apply for the first four (4) hours of service (including 2 hours of setup/breakdown time). A \$45.00 per hour overtime charge will apply after four (4) hours of service. This fee covers the labor required to set-up, breakdown and service the event.

A 21% service fee and 6% state tax will be applied to all food & beverage orders.



MENU OF SERVICES

ARAMARK is pleased to provide the following services:

Staffing & Attendants*

Butler (1 per 100 guests)
Booth Service Attendant
Bartender (1 per 100)
Chef/Carver

*All of the individuals listed above are available for \$150.00 each for a minimum four (4) hour of service. A \$45.00 per hour overtime charge will be applied after four (4) hours of service.

Additional Services

Small Services (for services less than \$200.00)	\$45.00 per delivery
Small Meal Fee (Buffet or Seated meals less than 50 guests)	\$150.00 per service
China Service (for events in the Exhibit Halls)	\$3.00 per person
Storage Fees	\$6.50 per cubic foot per day
Coatcheck (ARAMARK is the exclusive coat check contractor)	\$2.00 per item, plus \$150.00 per attendant

Equipment

Electric Water Cooler with three (3) Five Gallon Bottles	\$157.50 per cooler
Electric Water Cooler Five Gallon Bottle Refills	\$26.50 per bottle

Service Upgrades

Pitcher Water Service and Mints on Meeting Room Tables <i>(includes initial set and one (1) refresh)</i>	\$2.50 per seat
Dedicated Attendant <i>(fee applies to each captain)</i>	\$300.00 per shift (8 hours)
Greeters/ Ushers	\$150.00 per shift (4 hours)
Enhanced Table Service	\$150.00 per server

All applicable taxes and service fees apply.

A 21% service fee and 6% state tax will be applied to all food & beverage orders.



MISCELLANEOUS

Payment Policy

ARAMARK requires full payment (100%) of total estimated charges in advance of the first scheduled service as specified in the Catering Service Agreement.

Acceptable Forms of Payment

Company check, American Express, Visa and MasterCard are considered acceptable forms of payment. If the customer prefers to pay by company check, a credit card is required to facilitate on site orders.

If payment is received less than five (5) business days prior to the first scheduled service, certified funds or credit card payment will be required.

Fees

- Food & Beverage items are subject to 21% service charge and 6% sales tax
- Service charge is taxable in the State of Maryland
- Tax exempt certificates (issued by the State of Maryland) must be on file prior to the first scheduled service
- Labor fees and equipment rentals are subject to 6% sales tax
- A 10% late fee will be access for orders received less than 30 business days prior to the first scheduled service
- Catering orders or re-orders totaling less than \$200 (excluding service charge and sales tax) will incur a \$45 labor fee
- A minimum guarantee of 50 guests for table service or buffet meals functions is required. If less than 50 guests, a \$150 labor fee will be applied

Timetables

60 Days	Signed Catering Service Agreement and payment/deposits due
45 Days	Food & Beverage specifications due
30 Days	Signed Event Orders due
10/5/3 Days	Final Guarantees due

Cancellation

Cancellation of any convention or individual event/service must be submitted in writing to your ARAMARK Sales Professional. Cancellations are subject to a cancellation fee based on date received.

Please refer to ARAMARK's Guidelines and Procedures for more information.