



DOUBLETREE
BY HILTON™
INN AT THE COLONNADE
BALTIMORE

CHEERS!

Inn at the Colonnade Holiday Celebrations

Holiday Reception – Two Hours

Pasta Station (Action Station)

Penne and Bowtie Pasta
Marinara, Alfredo and Creole Sauces
(Creole has Andouille Sausage in the Sauce)
Garlic Bread Sticks

Carved Turkey Breast

Mini Rolls, Cranberry Sauce and Honey Mustard

Four Different Passed Items

Ratatouille Tart
Mini Maryland Crab Cakes with Remoulade
Coconut Chicken
Beef Bourguignon Puff

Displays

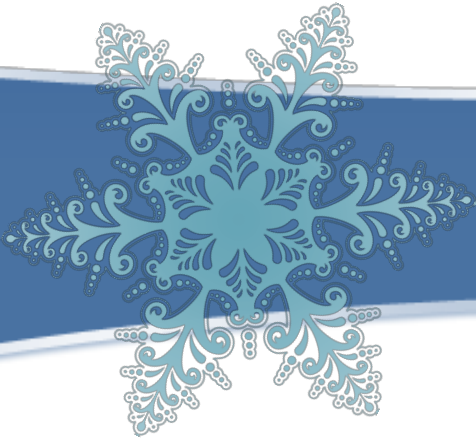
Antipasto Display with Genoa Salami, Cappicola,
Fresh Mozzarella, Provolone, Marinated Mushrooms,
Artichoke Hearts, Kalamata Olives, Roasted Red
Peppers, Pita Chips and Crackers

Vineyard Salad

Field Greens, Romaine, Cucumbers,
Red Onions, Goat Cheese, and Candied
Pecans, tossed in a Raspberry Vinaigrette

Holiday Cookies and Hot Cider Shooters Coffee Tea Decaf

\$35.00++ per person



WELCOME

For this special occasion our team of catering professionals have created unique and complete holiday menus. These holiday menus have not only been designed for each succeeding course to complement each other but to also assist you in recognizing all the important touches that will ensure a memorable occasion.

Your Holiday banquet dining will include with our compliments the following:

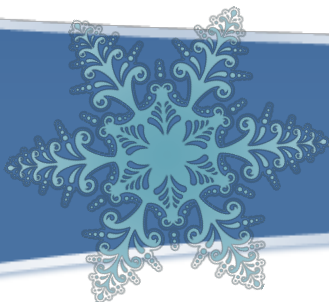
- Discounted event parking
- Festive centerpieces with votive candles (optional)
- Festive decorations to suit your event
- A parquet dance floor and all necessary staging for entertainment and a head table if required
- Our holiday package of audio visual support to include podium and one microphone
- Draped escort table

Your Sales Manager will also assist you with recommendations for florists, entertainment, lighting, audio-visual upgrades and lodging arrangements.

4 West University Parkway Baltimore, MD 21218

www.colonnadebaltimore.com

410-235-5400



PLATED MEALS

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

Salads & Soups (choose one)

- Mixed Field Greens - oranges, cucumbers, tomatoes & raspberry vinaigrette
- Classic Caesar
- Winter Vegetable Salad - house-marinated winter vegetable blend
- The Nutcracker Salad - curly & Winter pears, spiced pecans, bleu cheese & apple vinaigrette
- Roasted Pumpkin Soup

Plated Entrees (additional charges for more than one selection may apply)

Turkey Roulade - stuffed with dried fruit, with home-style gravy & cranberry relish

Lunch: 28.95 - Dinner 33.95

Free-Range Chicken with cranberry-mandarin orange sauce

Lunch: 27.95 - Dinner 34.95

Winter Chicken Breast - stuffed with cranberry-walnut stuffing

Lunch: 27.95 - Dinner 33.95

Black & White Sesame Salmon - in a citrus beurre-blanc

Lunch: 28.95 - Dinner 34.95

Beef Tenderloin Medallions - in a butter béarnaise sauce

Lunch: 29.95 - Dinner 37.95

Herb-Roasted Rack of Lamb - in a zinfandel reduction & nut salsa

Lunch: 29.95 - Dinner 37.95

Plated Desserts (choose one)

Candied Pears ~ Cranberry Fruit Tart ~ Pecan Pie ~ Mini Sweet Potato Pies



STATIONS PACKAGE

\$38.00 (minimum of 50 guests)

Carving Stations (Choose One)

(Chef Attendant required at \$100.00)

- Turkey Breast with cranberry merlot sauce & smoked tarragon gravy
- Honey-Glazed Country Ham with pineapple brandy glaze & Dijon mustard
- Slow-Roasted Steamship Round of Beef with au jus & horseradish cream

Displays (Choose One)

(Chef Attendant required at \$100.00)

- Pasta Trio - farfalle, tortellini, penne with marinara, alfredo, and pesto sauces, Italian sausage and sliced grilled chicken
- Special Spuds - Yukon gold, sweet, and purple mashed potatoes served in martini glasses with whipped butter, hickory smoked bacon, shredded cheddar, sautéed mushrooms, chives, and sour cream

Buffet Offerings

- Vegetable crudités with sesame ranch dipping sauce
- Sliced seasonal fruit platter
- Tossed simple salad with assorted dressings

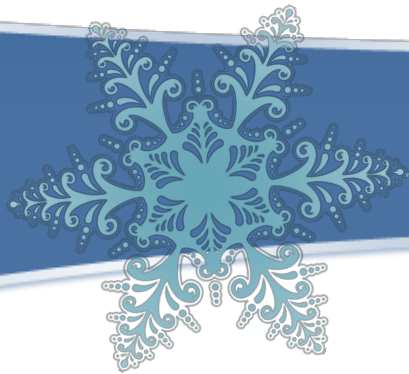
Dessert

- Pastry Chef's choice of seasonal cakes and pies
- Holiday Cookies
- Egg Nog
- Apple Cider
- Hot Chocolate

Beverages

- Assorted Soft Drinks
- Full Coffee Service
- Apple Cider Shooters
- Fruit Infused Iced Water

All prices are per person unless otherwise noted and are subject to prevailing sales and beverage tax and 22% gratuity.



BUFFET PACKAGES

Lunch \$29.95 | Dinner \$38.95 (minimum of 30 guests)

Selection Of One Appetizer:

- Fruit & Cheese Board with Table Wafers
- Marinated Grilled Winter Vegetables
- Toasted Flat Breads & Spinach Dip

Selection of Two Entrees:

Add a third Entrée for an additional \$5.00 per person

- Beef Bistro Steak in a Sherry Mushroom Sauce
- Rosemary-Roasted Pork Loin in a zinfandel reduction & apple salsa
- Winter Chicken Breast stuffed with cranberry-walnut stuffing
- Chicken Marsala in a mushroom demi-glace
- Brown Sugar Glazed Ham
- Hand-Carved Herbal Roasted Turkey - plump juicy turkey wrapped in garden fresh herbs and slow-roasted served in home style gravy

Selection of Two Accompaniments:

- Potato au Gratin
- Mashed Potatoes
- Maple-Glazed Yams
- Braised Brussels Sprouts with applewood-smoked bacon vin
- Caramelized Root Vegetables
- Haricots Verts
- Pecan & Sage Stuffing

Display of Holiday Desserts to include, but not limited to:

- Pumpkin Pie
- Raspberry Cheesecake
- Assorted Holiday Desserts
- Mini Holiday Tarts

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BUFFET ENHANCEMENTS

Carving Stations

(50 guests minimum ~ Chef Attendant required at \$100.00)

- Turkey Breast \$5.00 - with cranberry merlot sauce & smoked tarragon gravy
- Roasted Pork Loin \$5.00 - with a maple demi-glace
- Top Sirloin \$6.00 - with a truffle mushroom sauce
- Honey-Glazed Country Ham \$5.00 - with pineapple brandy glaze & dijon mustard
- Slow-Roasted Prime Rib of Beef \$8.00 - with au jus & horseradish cream

Displays (Prices are per person ~ Minimum of 25 guests for each)

- **Pasta Trio \$12.00** - farfalle, tortellini, penne with marinara, alfredo, and pesto sauces (Chef Attendant required at \$100.00)
- **Special Spuds \$12.00** - Yukon gold, sweet, and purple mashed potatoes served in martini glasses with whipped butter, hickory smoked bacon, shredded cheddar, sautéed mushrooms, chives, and sour cream
- **Cheese Fondue \$12.00** - assorted rustic breads raw veggies, carrots, celery, broccoli florets
- **Baked Brie \$9.00** - encrusted in a golden brown pastry shell garnished with dried fruits & brown sugar
- **Hot Crab Dip \$10.00** - served with assorted toast points and baguette
- **Antipasto Display \$10.00** - prosciutto, coppa, mortadella, capicola, salami, provolone & mozzarella served with marinated vegetables, olives & Italian breads
- **International & Domestic Cheese Display \$10.00** - served with sliced baguette & assorted crackers garnished with fresh fruit
- **Seasonal Melons & Fancy Fruit \$8.00** - fresh seasonal melons, pineapple and grapes with fruited yogurt dip
- **Crudités Display \$7.00** - crisp garden vegetables & chef's choice of dips
- **Grilled Crudités Display \$9.00** - marinated seasonal vegetables
- Roasted Pepper Cheese Dip \$7.00
- Bruschetta \$5.00
- Chef's Assorted Canapés \$6.00
- Smoked Salmon \$8.00

All prices are per person unless otherwise noted and are subject to prevailing sales and beverage tax and 22% gratuity.



LIBATIONS

Hot Bar

on consumption, charges based on number of consumed drinks

- Top Shelf/ Name Brand cocktails \$10/\$9
- Imported beer \$6
- Domestic beer \$5
- House wines by the glass \$8
- Chardonnay, Merlot, Cabernet Sauvignon & Zinfandel
- Assortment of sodas \$3
- Bottled spring waters \$4

Open Bar

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

	Top Shelf/ Name Brand
• one hour	\$25/ \$22
• two hours	\$31/ \$26
• three hours	\$35/ \$32
• four hours	\$39/ \$36

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

Top Shelf Liquor & Beer List

Jack Daniels®, Tanqueray®, Absolute®, Chivas Regal®, Crown Royal®, Captain

Morgan® spiced rum and 1800®, Heineken®, Amstel Light®, Corona®, Sam Adams®

seasonal, Budweiser®, Bud Light®, Miller Lite®, Coors Light® & Yuengling®

Name Brand Liquor & Beer List

Jim Beam®, Gordon's®, Smirnoff®, Grants Scotch®, Canadian Club®, Bacardi®

and Sauza Gold®, Budweiser®, Bud Light®, Miller Lite®, Coors Light® & Yuengling®

\$100 bartender fee for up to 3 hours

\$25 each additional hour

1 bartender per 100 guests



SHOOTERS, BITES & SPOONS

Shooters | \$5 per person

Oysters with Jalapeno Bloody Mary

Jumbo Prawns with Brandy Cocktail Sauce

Tirami Sui Sampler including Peppermint, Pumpkin, Lemoncello and Cranberry

Bites | \$4 per person

Seared Tuna on Wonton Crisp with Ginger Vinaigrette

Bacon & Egg Deviled Eggs

Parmesan Crisps with Proscuitto and Arugula

Sweet Potato Latke with Crème Fraiche and Apple Salsa

Colorado Lamb Loin on Tomato Goat Cheese Tart

Spoons | \$5 per person

Crab Salad with Smoked Tomato

Tuna Tarter with Pickled Ginger and Wasabi Oil

Tomato Confit with Bocconcini and Balsamic Drizzle

Steak Tarter with White Truffle Oil

Ceviche Amuse

Shooter Displays: Displayed under a heat lamp:

Shrimp & Grits Served on a mini spoon	24 Pieces	\$48
Truffle Corn & Crab Salad	24 Pieces	\$48

** Meal add Ons**

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ASSORTED PLATTERS

Caviar Display | \$20 per person

Selection to include American Sturgeon, Great Northern Salmon accompanied by Chopped Egg, Crème Fraiche, Minced Onion and Buckwheat Blini

Baked Brie | \$125 platter

Filled with Honey and almonds, served with Crusty Baguettes, Granny Smith Apples and Bosc Pears, Serves 50

Seafood Tower | \$400 platter

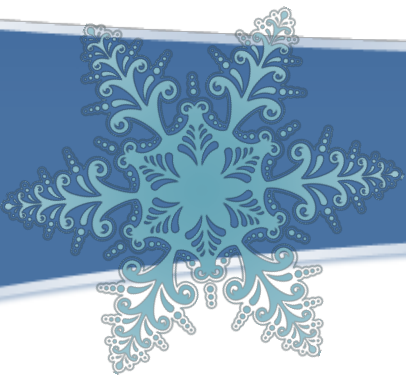
Shrimp, Crab Claws, Oysters on the Half Shell with Brandied Cocktail Sauce and Remoulade. Serves 50

Cheese Board | \$7 per person

Large Wedges of Imported and Artisanal Cheeses with Grapes, Figs, Dates and Crackers

Bruschette Sampler | \$10 per person

Olive Tapenade, Traditional Tomato Basil, Eggplant Caponata, Roasted Red Pepper and Feta, Tabbouleh, French Baguettes, Baked Pita Chiips



ACTION/CARVING STATIONS

Fajita Bar | \$14 per person

Tequila Citrus Fried Chicken and Chipotle Marinated Beef, Grilled Peppers and Onion. Served with Flour Tortillas, Fresh Prepared Salsas and Guacamole, Sour Cream and Cheeses

Hot Stone Potato Bar | \$14 per person

Yukon Gold Potatoes, Smashed Red Bliss Potatoes and Sweet Potatoes, mixed to order by our Chef with a Choice of Assorted Toppings.

Steamship of Beef | \$475

Served with Creamed Horseradish, Onion Marmalade and Assorted Dinner Rolls. Serves 100

Brown Sugar Glazed Gam | \$255

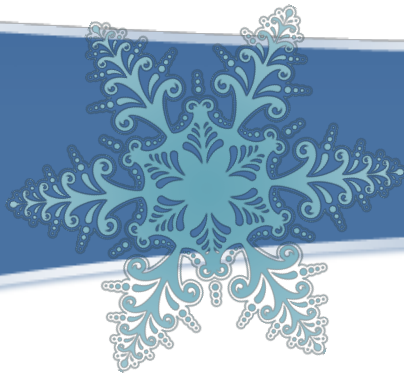
Served with Pineapple Chutney, Whole Grain Mustard and Assorted Dinner Rolls. Serves 40.

Espresso Rubbed Tenderloin of Beef | \$275

Served with Creamed Horseradish, Cranberry Chipotle Demi Glace and Assorted Dinner Rolls. Serves 25

Leg of Lamb | \$225

Served with Rosemary Demi Glace, Minted Cucumber Raita and Assorted Dinner Rolls. Serves 40



DESSERT ACTION STATIONS

Bananas Foster Flambé - \$6.95 per person

Add a little "N'awlins" flavor with this southern favorite.

Attended action station with ripe bananas, cinnamon, banana liqueur and dark

rum, flambéed before your eyes and served over vanilla bean ice cream.

Berries Jubilee - \$6.95 per person

Sweet , crisp and sure to please a crowd.

Attended action station with assorted seasonal berries, berry liquor, sautéed right in

front of you and served with vanilla bean ice cream.

Apple Fritter Flambé- \$6.95 per person

Almost like Grandma used to make.

Attended action station Granny smith apples, apple liquor, brown sugar and cinnamon, tossed together and flambéed and served with house made granola.

Peary Sweet- \$6.95 per person

Unique.. Delicious..Visually Stunning

Attended action station with Asian pears, strawberries, rum, raisins sautéed during

your event and served with vanilla bean ice cream.

Each station requires a one time Attendant Fee of \$100.00 per attendant.