

Baltimore
Convention Center

Catering

MENU

Levy



**WE BELIEVE THAT EVERY
OCCASION SHOULD BE**
Extraordinary

It's all about the food and the thousands
of details that surround it.
Your dedicated catering sales manager will
partner with you to shape an experience
that stands out.

Executive Chef Sebastian "Seabass" Boynton

**STEAMED CRABS
CRAB CAKES
UTZ CRAB CHIPS
OLD BAY
CHARM
CITY
FRENCH FRIES
NATTY BOH
PIT BEEF
BERGER COOKIES**

At Levy, we believe that food is more than just sustenance - it is a form of art that has the power to bring people together and create lasting memories. Whether it's their famous crab cakes, Old Bay-spiced dishes, or innovative creations, each bite is a testament to the dedication and creativity of our culinary team. Using only the freshest, locally sourced ingredients, we ensure that every dish is bursting with authentic flavor and quality, adding a touch of Maryland charm to every event. But Levy's commitment to excellence doesn't stop at the plate. By partnering with local farmers, fishermen, and artisans, Levy not only supports the community but also ensures that each ingredient is of the highest quality. This dedication to sustainability and community shines through in every dish, creating a truly unique dining experience that guests won't soon forget.

**AT LEVY, WE DON'T
JUST SERVE FOOD; WE CREATE EXPERIENCES.**

Our passion for culinary excellence, community engagement, and sustainability shines through from the first sip, to the last bite.



Breakfast **TABLES**

MINIMUM 25 GUESTS

Served with Fresh Brewed Coffee, Decaf, Orange, and Cranberry Juice

Chesapeake Continental

32.00 per Guest

Sliced Fresh Fruit and Berries

(VG, AVG)

Selection of Assorted Breakfast Pastries, Muffins and, Breakfast Breads

(V)

Whipped Butter

Fells Point

32.00 per Guest

Selection of Assorted Breakfast Pastries, Muffins and, Breakfast Breads

(V)

Butter and Preserves

Egg and Cheese Croissant

Sausage and Egg on a Southern-Style

Flaky Buttermilk Biscuit

Whole Fresh Fruit

(VG, AVG)

Individual Low-Fat Yogurt

(V)

Eutaw Street

34.00 per Guest

Low Fat Yogurt

(V)

with a side of House-Made Granola and Fresh Berries

Assorted Seasonal Whole Fruit

(VG, AVG)

Smoked Salmon with Grilled Breads

with Traditional Condiments to include red onion, tomato, (VG, AVG), capers (VG, AVG)

Farm Fresh Hard-Boiled Eggs

(V)

Selection of Assorted Breakfast

Pastries, Muffins and, Breakfast Breads

(V)

Butter and Cream Cheese

Inner Harbor

40.00 per Guest

Selection of Assorted Breakfast

Pastries, Muffins and, Breakfast

Breads

(V)

Butter and Preserves

Seasonal Whole Fruit

(VG, AVG)

Scrambled Eggs with Chives

(V, AVG)

Bacon

(AVG)

Chicken Sausage

Sautéed Old Bay Red-Skinned

Breakfast Potatoes

(AVG)



Market FRESH LUNCH

Your Choice of
2 Sandwiches, 2 Salads
1 Side & 1 Dessert
Served With Iced Tea & Lemonade
45.00 per guest

Sandwiches & Wraps

Baltimore Pit Beef Sandwich
Horseradish Mayo, Bermuda Onion, Kaiser Roll

Curried Chicken Salad
Toasted Almonds, Golden Raisins, Chives, Local Honey, Multigrain Bread

Smoked Turkey On Multigrain
Lettuce, Arugula, And Cranberry Aioli

Grilled Zucchini, Roasted Red Pepper
Eggplant And Mushroom Griller (V)
Garlic Hummus On Onion Roll

Ham And Pimento Cheese
Sourdough With Arugula And Tomato

Garlic Chicken Wrap
Romaine, Parmesan, And Creamy Garlic Dressing

Mediterranean Chicken Mini Pitas
Cucumber Slaw, Tzatziki, And Feta

Curried Cauliflower
Cranberry Salad Wrap (V)
Arugula, Cucumber, Tomato, Butternut Hummus

Salads

Roasted Vegetable Quinoa Tabbouleh
(VG, AVG)
Lemon Parsley Dressing

Baby Kale Caesar Salad (VG, AVG)
Roasted Red Pepper, Tomato, And Shaved Parmesan

Greek Tuna Salad
Olives, Peppers, Tomatoes, Baby Potatoes
Lemon Tahini & Feta

Curried Chicken Salad
Golden Raisins And Pumpkin Seeds On
Baby Iceberg Cups

Marinated Tofu Salad (VG, AVG)
Thai Chili, Shredded Vegetables, And Napa Cabbage

Sides

Honey Glazed Roasted Carrots
with Raisins And Goat Cheese
(V, AVG)

**Marinated Olives, Tomato & Pearlini
Mozzarella**
(V, AVG)

Black Garlic Potato Salad
(AVG)

Desserts

Assorted Dessert Bars

Assorted Cookies

Sliced Fruit
(VG, AVG)

MARKET FRESH LUNCH



All Day **SNACK BREAKS**

MINIMUM OF 24 GUESTS

All Breaks must be ordered in increments of 24

All Breaks are priced based on an event duration of One Hour.

The Bavarian Pretzel Break

Signature Bavarian Style Pretzels With Mustard And Cheese Sauce (V)

Potato Chips & Gourmet Dips

336 per 24 Guests

House-made Kettle-Style Old-Bay and Traditional Style Potato Chips

With Roasted Garlic Parmesan, French Onion, Creamy Artichoke Dip.

360 per 24 Guests

Add Crab Dip for 120 per 24 Guests

Hummus Trio

Traditional Chickpea, White Bean And Edamame Hummus. Served With Crispy Carrots, Celery, Cucumber, Cauliflower, Bell Peppers and Pita Chips (VG)

360 per 24 Guests

Distinctly Healthy (V)

House Made Vanilla And Raspberry Chia-Seed Pudding
Mixed Array Of Dried Fruits And Nuts

Whipped Ricotta And Fresh Berry Parfaits

432 per 24 Guest

Ala Carte **SNACKS**

Assorted European Breakfast

Pastries (V)

63.00 doz

Assorted Bagels with Cream

Cheese (V)

50.00 doz

Breakfast Breads (V)

45.00 doz

Assorted Fresh Baked Muffins (V)

55.00 doz

Fresh Baked Croissant

Assortment (V)

70.00 doz

House Made Puff-Tarts (V)

52.00 doz

Sliced Seasonal Fruit (VG, AVG)

96.00 doz

Whole Fresh Fruit (VG, AVG)

36.00 doz

Giant Cookies (v)

68.00 doz

Assorted Dessert Bars (V)

52.00 doz

Ice Cream Bars* (V)

84.00 doz

Candy Bars

48.00 doz

Assorted Kind Bars (V)

84.00 doz

Assorted Packaged Snacks

72.00 doz

**Does not include freezer rental of 100 per day*

ALL DAY BREAKS



Signature CHEFS TABLES

MINIMUM 25 GUESTS
All Served with Appropriate Condiments and Garnishes

Little Italy

48.00 Per Guest

Wedged Roma Tomato Salad (VG, AVG)

Roasted Garlic, Pearl Onions, Rocket Greens, Basil
Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan And Garlic Croutons
with Classic Caesar Dressing

Roasted Baby Vegetable And Potato Salad (VG, AVG)

with Whole Grain Mostarda And Grape Tomato
Balsamic

Cabernet-Braised Beef Tips

served Over Red Pepper Risotto

Fennel Dusted Roast Chicken (AVG)

served Over Preserved Tomato Jus, Oregano And
Lemon

Tri-Color Tortellini (V)

with Parmesan Broth, Roasted Artichokes, Grilled
Olives

+ Blistered Tomatoes

Cannoli And Tiramisu (V)

Greektown

48.00 Per Guest

Rustic Greek Salad (VG, AVG)

Hearty Greens, Roasted Pepper, Kalamata Olives,
Oven Dried Tomato, Charred Onion, Oregano Red
Wine Vinaigrette

Tabbouleh Salad (VG)

Grilled Vegetables And Rosemary (VG, AVG)

Eggplant Baba Ganoush, Butternut Squash

Hummus, Marinated Feta, Cucumber Mint

Tzaziki

Served with Warm Pita

Grilled Ras Al Hanout Chicken

Onion And Garlic Potato And Chick Pea Tagine,
Eggplant And Tomato

Marinated Beef Souvlaki (AVG)

Red Wine And Fresh Herbs

Saffron And Black Lentil Rice (V, AVG)

Baklava And Honey Donuts (V)

Mexicana

48.00 Per Guest

Mixed Greens Salad (V, AVG)

Jicama, Segmented Orange, Tortilla Strips,
Chipotle Ranch Dressing

Blackbean And Roasted Corn Salad (VG, AVG)

Red Onion, Roasted Peppers, Cilantro, Lime
Vinaigrette

Mixed Cabbage And Shaved Radish Slaw (VG, AVG)

Jalapeno, Carrots, Bell Peppers, Pickle Dressing

Warm Flour Tortillas

Cilantro And Lime Marinated Chicken (AVG)

Carne Asada Skirt Steak (AVG)

Avocado Cream (V), Salasa Verde (VG, AVG),

Cotija Cheese (V), Pico De Gallo (VG, AVG)

Refried Beans (VG, AVG)

Saffron Rice (VG, AVG)

Tres Leche (V)

Caramel Flan (V)

Asian Fusion

48.00 Per Guest

Chilled Rice Noodle Salad (VG)

Julienne Cucumber, Carrot, Radish, Cilantro
Vinegar

Braised Mapo Tofu With Steamed Rice (VG)

Aromatic Tofu In Brown Bean Sauce

Cashew Chicken And Snow Peas

Ginger, Soy, And Sesame

Char Siu Pork And Vegetable Fried Rice

with Egg And Oyster Sauce

Asian Vegetable Stir-Fry (VG)

Baby Bok Choy, Broccoli, Carrots, And Baby Corn,
Garlic Soy Sauce

Mango Sticky Rice Pudding (V)

Brown Sugar Boba Tea Creams (V)

Reception BITS & BITES

8.00ea, minimum of 2 dozen each, Passers are 225 for 2 hours

Parmesan-Tossed Arancini
with Lemon-Garlic Aioli (V)

**Fried Parmesan Artichoke
Hearts**
with Marinara Sauce (V)

Vegetable Spring Rolls
with Ginger-Hoisin Sauce (VG)

Mini Beef Wellingtons
with Mustard Aioli

Mini Kobe Beef Franks
in Puff Pastry with Whole-Grain
Mustard

Cheeseburger Sliders
Lettuce, Tomato, Pickles, Secret
Sauce

Crabcakes
with a Cucumber-Lime Aioli

Mini Chicken Parmesan Slider

**Maryland Lump Crab Salad
Spoon**
on Poppy Seed Lavosh
with Green Onion Aioli

Shrimp Cocktail
with Cocktail Sauce and Lemon

Individual Vegetable Crudités
with Green Goddess Dressing (VG,
AVG)

Wild Mushroom Crostini
(VG)

Vietnamese Summer Rolls
with Sweet Chili Sauce (VG, AVG)

Roast Beef Bite
Roast Beef with Asparagus Tips
and Boursin Cheese (AVG)

Ahi Poke Tartare on Miso Spoon
with Sesame Crackers

RECEPTION



Vegetable & CHEESE DISPLAYS

Prices listed are per guest.
Minimum of 30 guests
*Requires a minimum of 2 Chef Attendants

Vegetable Crudité

12.00 Per Guest

Collection Of Baby Carrots, Teardrop Tomatoes, Broccoli And Cauliflower Florets, and Baby Squash (VG, AVG) With Peppered Ranch Dressing (V) and Roasted Red Pepper Hummus (VG, AVG)

Gourmet Grilled Vegetable Station

14.00 Per Guest

Assortment Of Grilled Baby Squash, Seasonal Tomatoes, Eggplant, Sweet Peppers, Asparagus, Baby Carrots And Grilled Mushrooms (VG, AVG) With Balsamic Aioli (V), Hummus (VG, AVG) And Roasted Garlic Sour Cream (V)

Antipasto Display

17.00 Per Guest

Oven-Dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Mortadella, Parmigiano-Reggiano, Asiago And Fresh Mozzarella Cheese (AVG), Lavosh, Crackers, Crostini and Baguettes (V)

International Cheese Display

15.00 Per Guest

International and Domestic Cheese Selection, Fresh Honeycomb (V, AVG), Dried Fruit (VG, AVG), Toasted Nuts (VG, AVG), Lavosh, Crackers, Crostini And Baguettes (V)

RECEPTION

DID YOU KNOW?

Baltimore's culinary landscape is celebrated for its rich variety, featuring classic seafood delights such as steamed crabs seasoned with Old Bay, alongside a vibrant local food movement showcasing James Beard Award-nominated chefs and an array of global flavors.

Reception STATIONS

*Chef Attendant Required

Herb Roasted Salmon

24.00 Per Guest
with Fresh Grilled
Lemons, Tzatziki,
Eggplant Tahini,
Pickled Cucumber
Salads and Mini Pita

Mashed Potato Bar

18.00 Per Guest
Classic Whipped
Potatoes with
Shredded Cheddar,
Scallions, Bacon and
Sour Cream

Cauliflower Mash with
Caramelized Leeks,
Brie, Wild Mushrooms
and Truffle Oil

Root Vegetable Mash
with Roast Garlic
Tahini

Smoked Rib-Eye

28.00 Per Guest
Peppercorn Rib Eye,
Blue Cheese Fondue,
Red Wine Demi and Mini
French Baguette

Mac and Cheese Madness

18.00 Per Guest
Choose 3
Mac N Cheeses Begin
with the Standard
Macaroni Pasta and
Creamy Cheese with the
Option to add:

Caramelized Onions,
Sliced Brats and Whole
Grain Mustard with
Pretzel Topping

Buffalo Chicken, Cracker
Crumbs, and Ranch
Drizzle

Caprese Shrimp, Tomato
Mozzarella, Focaccia
Crumb and Balsamic
Drizzle

Oven-Roasted Turkey Breast

22.00 Per Guest
Cranberry-Apricot, Herb
Aioli and Artisan Rolls

Gourmet Focaccia

20.00 Per Guest
Choose 3
Fennel Sausage with Wild
Mushroom and Asiago
Cheese

Eggplant, Cured Tomato,
Ricotta and Basil

Sundried Tomato, Red
Onions, Olives and Feta

Roma Tomatoes with Basil
and Fresh Mozzarella

Pulled Chicken with
Cilantro Pesto and Four
Cheeses

RECEPTION

Plated DINNER

Served with House Salad + Dessert
Chef's Bread basket with herbed butter

SALAD

Choose 1

Baltimore Salad (V, AVG)
Artisan Greens, Dried Cranberries, Peppered Goat Cheese, & Pure Maple Vinaigrette
Included In Entrée Price

Roasted Carrot Salad (V, AVG)
500 Degree Blistered Carrots, Herbed Goat Cheese, & Turmeric Honey
+2.00 Per Person

Baby Romaine Salad (V, AVG)
Petite Romaine Lettuce, Focaccia Rusk, Parmesan & Creamy Garlic
+2.00 Per Person

Burratini (V, AVG)
Half Cured Mozzarella, Heirloom Tomato, & Basil
+3.00 Per Person

ENTRÉE

Choose 1

Confit Leg Of Chicken (AVG)
Garlicky Spinach And Butternut Risotto
50.00 Per Person

Pan Seared Chicken (AVG)
Roasted Potato, Tumeric Cauliflower, And Green Beans With Lemon Tahini
50.00 Per Person

Braised Beef Short Ribs (AVG)
Parsnip Puree, House Honey Glazed Baby Carrots, Wild Mushroom Ragout, Cabernet Reduction
60.00 Per Person

Cast Iron Seared Tenderloin (AVG)
Grilled Asparagus, Blue Cheese Whipped Potatoes, Roasted Garlic Demi
65.00 Per Person

Pan Seared Salmon (AVG)
Lemon Caper Butter, Chick Pea Succotash, Fresh Herbs And Baby Vegetables
58.00 Per Person

Maryland Crab Cake
Jumbo Lump Cake, Blistered Green Beans, Sweet Corn And Vegetable Relish, Old Bay Remoulade
70.00 Per Person

DESSERT

Choose 1

Coffee Service upon request with dessert

Traditional Apple Crumb Cake (V)
Crème anglaise

Cranberry-Misu (V)
Tiramisu with a bright, tart twist

Specialty Flavored Local Cheesecake (V)
+3 per person

Flourless Chocolate Torte (AVG, V)
with Macerated Seasonal Berries
+3 per person

Dessert TABLES

S'mores Board*

18.00 Per Guest

Live Torched Giant Marshmallow
Guest Choice Of Honey, Cinnamon
Or Chocolate Graham Crackers,

Toppings To Include:

Peanut Butter Cups, Classic
Chocolate Bars, Dark and Carmel
Pieces & Chocolate Covered
Pretzels

Ice Cream Sundae Bar*

20.00 Per Guest

Vanilla Bean Ice Cream, Strawberry
Sauce, Chocolate Sauce, and
Caramel Sauce. Seasonal Berries,
Cherries, Sprinkles, Cookie Crumbs,
Crushed Peanuts, and Whipped
Cream

Build Your Own Mini Pies*

18.00 Per Guest

Lemon Meringue, Chocolate Creme
and Banana Creme

*Pies made to Order
Add your Own Toppings!*

*Chef Attendant Required

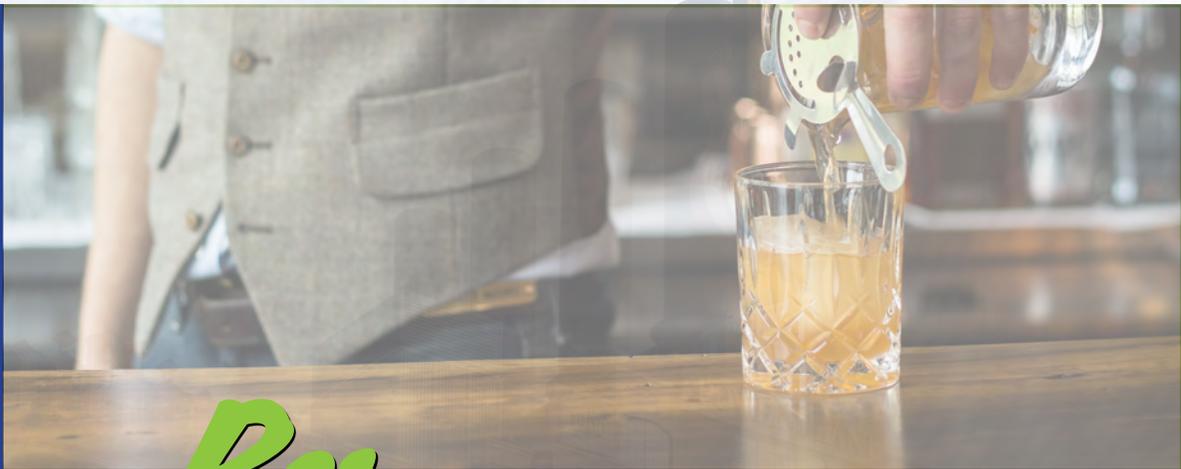


All Day **BEVERAGES**

| | |
|--|-------------------------|
| LOCAL FRESHLY BREWED REGULAR + DECAF COFFEE | 85.00 per gallon |
| ASSORTED ORGANIC DOMESTIC, HERBAL TEAS | 85.00 per gallon |
| HOT CHOCOLATE WITH SEASONAL TOPPINGS | 75.00 per gallon |
| UNSWEETENED ICED TEA WITH LEMON | 65.00 per gallon |
| FRESH LEMONADE | 65.00 per gallon |
| ASSORTED FRUIT JUICE | 8.00 each |
| ASSORTED ENERGY DRINKS | 84.00 dozen |
| ASSORTED SODAS | 5.00 each |
| BOTTLED WATER | 5.00 each |
| SPARKLING WATER | 6.00 each |

WATER COOLER SERVICE

| | |
|----------------------------|-----------------------|
| 5-GALLON WATER JUGS | 45.00 each |
| EQUIPMENT RENTAL | 100.00 per day |



Bar PACKAGES

Hosted Deluxe Bar

Billed on Consumption

Cocktails 12.00

Upgraded Wine 11.00

Craft (Local) & Premium Beer 10.00

Domestic Beer 8.00

Assorted Canned Soda

Coke, Diet Coke and Sprite 5.00

Bottled Sparkling Water

Perrier and San Pellegrino 6.00

Bottled Water

Dasani 5.00

Hosted Premium Bar

Billed on Consumption

Cocktails 11.00

House Wine 10.00

Craft (Local) & Premium Beer 10.00

Domestic Beer 8.00

Assorted Canned Soda

Coke, Diet Coke and Sprite 5.00

Bottled Sparkling Water

Perrier and San Pellegrino 6.00

Bottled Water

Dasani 5.00

Specialty Cocktails

Billed on Consumption

Inner Harbor Bloody Mary

12.00 each

Deluxe Vodka and House-made Old Bay spiced Bloody Mary
Mix

Garnish includes celery stalks, pickle spears & lime wedges

Baltimore Orange Crush

Maryland signature original drink

12.00 each

Deluxe Vodka, Triple Sec, Orange Juice and Club Soda

The SCOOP

General Information

EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Baltimore Convention Center.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/ quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/ quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance/consumption. Additional guest counts added within 5 business days of the event default to full menu/market price.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless biodegradable disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable ware. China fees may apply.

BAR & BEVERAGE SERVICE

Alcohol Policy: A Certified Levy Restaurants Bartender is mandatory for all alcohol service. Outside alcohol is prohibited. Beverage Services: An attendant fee applies to all beverage refresh requests. All bar and beverage services require a minimum of 4 hours.

LINEN / DECOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

NOTICE OF LABOR FEES

Kindly be aware that certain menu selections may incur an additional labor fee to guarantee outstanding service and successful event management. This fee represents the commitment and skill of our dedicated staff, encompassing vital activities such as setup, service, and cleanup. The labor fee is essential for upholding the high standard of service and seamless execution that we take pride in. Our objective is to offer you a hassle-free experience, managed by professionals who pay attention to every detail. If you have any questions or would like more information about our pricing, please don't hesitate to reach out. We're here to help and ensure your event is exactly how you envision it.

PRICING

Prices quoted are in US Dollars. Please note that all food, beverage and related items are subject to a 23% service charge plus applicable sales tax. The service charge is not a tip or gratuity, and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at own discretion.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is 150 per 2 hour shift, all serving staff require 1-hour set-up and 1-hour breakdown per day. Charges for specialized services, such as carvers, chefs, bartenders and cashiers, are noted in the menu. There will be an additional staffing charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events or minimal revenue events may incur additional charges. Please contact your Catering Sales Manager for additional information.

SPECIALTY EQUIPMENT

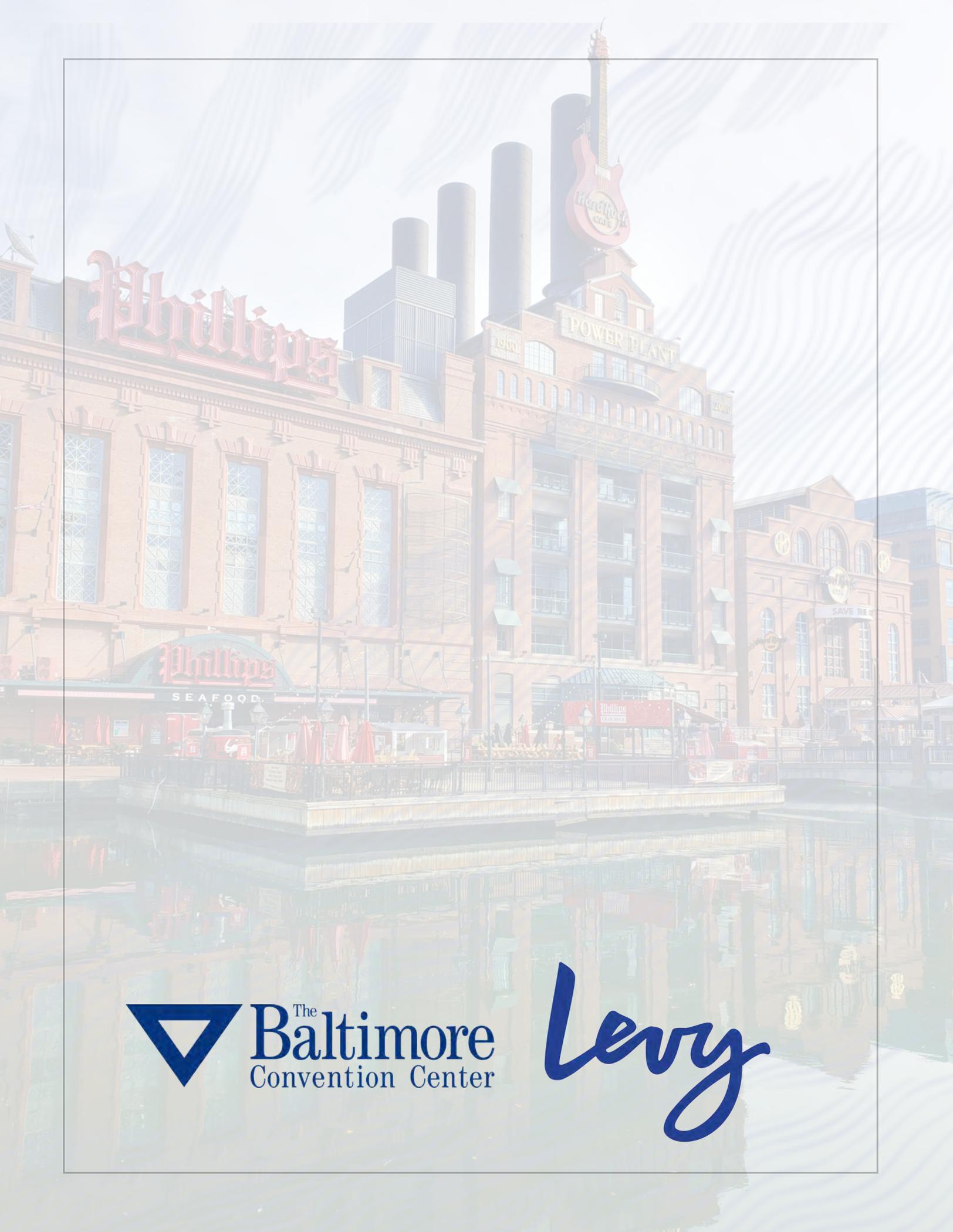
Specialty equipment such as popcorn machines, water coolers and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

RESTAURANTS & CAFES

Event specific concession service is available upon request with a minimum sales requirement based upon Event specifics.



 **The Baltimore**
Convention Center

Levy