



Hotel Indigo Downtown Baltimore

24 West Franklin Street
Baltimore, MD 21201
(410)-625-6200

Cocktail Reception Catering Menus 2019

2019 Prices are subject to a 22% Service Charge, 6% MD State Tax, and 9% Alcohol Tax where applicable.

All prices are per person unless otherwise indicated. Menu prices are subject to change without notice.

Please note all buffets require a minimum of 25 guests. Parties under 25 guests are subject to a \$225 service fee.

December 2019

GENERAL INFORMATION

Hotel Indigo Dietary Key

Hotel Indigo Strives to Accommodate our Guest's Dietary Restrictions. Please use the key below to assist in your menu selections.

GF= Gluten Free **DF= Dairy Free** **Vegetarian= VG** **Vegan= V**

MENU GUIDELINES

Final guest guarantee must be given to your Sales Manager no later than (4) business days prior to the event, otherwise sales manager will use original number as the final guarantee. Final entrée selections must be made (4) business days prior to function. Selections made after this date must be chosen from our selective in-house menu options. Any custom food items or changes to menu item are subject to an increased menu price determined by our Culinary Team based on ingredients and seasonal availability.

PARKING

Self-parking options are available near the hotel, including the garage located directly across from the hotel on Franklin Street. Valet parking is available for \$60 per evening.

SERVICE CHARGES

All events are staffed according to the headcount given at the event guarantee. Final Guarantees are due (4) days prior to the event date. All Action Stations that require a chef are specified and are staffed with one chef per 75 people at a rate of \$175 per chef for the entire event time. Any additional service staff necessary to the success of the event are priced at \$175 per service member. Any event requiring a room flip will be subject to a Room Flip Charge of \$150.

ADDITIONAL SERVICES

Please contact your sales manager or event coordinator for additional information and services.

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HORS D'OEURVES

Prices listed are per 50 pieces

PROTIENS

Mini Maryland Crab Cake with an Old Bay Remoulade GF	\$200
Bacon Wrapped Scallops with Old Bay Hollandaise GF	\$225
Coconut shrimp served with a Sweet Chili Sauce	\$230
Chicken and Waffles Skewer with a Jalapeno Maple Drizzle	\$175
Pit Beef Canapé with Tiger Sauce	\$175
Chicken Satay with a Peanut Dipping Sauce GF DF	\$175
Beef Pigs in a Blanket with Spicy Mustard	\$125
Beef Satay Served with a Chimichurri Sauce GF DF	\$200
Chilled Shrimp served with a Spicy Cocktail Sauce GF DF	\$200
Seared Ahi Tuna with Wasabi Crème on Fried Wonton DF	\$225
Smoked Salmon on Cucumber with Dill Crème Fraiche GF	\$150
Brussel Sprout Lollipop with Bacon Jam GF	\$125
Duck Confit on Fried Polenta Cake with Red Cabbage Slaw GF	\$165
Fran's Meatloaf Balls with Tomato Compote	\$130
Smoke Salmon, Crème Fraiche and Dill on sliced Cucumber	\$160
Maryland Crab Melt Canape	\$160

VEGETARIAN AND VEGAN

Stuffed Parmesan Artichoke Heart with Tomato Jam VG	\$150
Mac and Cheese Popper with a Red Pepper Coulis VG	\$150
Vegetarian Risotto Ball served with a House Made Marinara VG	\$150
Edamame Pot Sticker Served with a Sweet Soy Dipping Sauce V	\$125
Seasonal Gazpacho Shooters V GF DF	\$100
Tomato Bruschetta Canapé (Vegan or Vegetarian)	\$110
Caprese Skewer with Tomato, Mozzarella and Balsamic GF	\$120
Warm Pretzel Bites with an Old Bay Cheese Sauce VG	\$100
French Brie Tartlet topped with Seasonal Coulis VG	\$100
Vegetable Kebab V	\$125
Tomato Bruschetta	\$125
Eggplant Caponata on Baguette	\$125
Brie and Pear Canape	\$125
Seasonal Vegetable Kabob	\$125

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April 8, 2019

RECEPTION DISPLAYS

Prices listed are per person unless otherwise noted

All stations and bars require a Chef Attendant per 75 people at a rate of \$175 per attendant

RAW BAR

Beautiful Display of Raw Clams, Local Raw Oysters & Peel & Eat Steamed Shrimp

Served with Cocktail Sauce, Horseradish, Remoulade and Lemon

Selection of Two Items \$35

Selection of Three Items \$50

FRENCH FRY & TATER TOT STATION \$18

Choose (2) of the Following:

Regular French Fries

Sweet Potato Fries

Waffle Cut Regular Fries

Regular Tater Tots

Sweet Potato Tater Tots

Choose (4) of the following Toppings:

Ketchup

BBQ

Ranch

Blue Cheese Dressing

Old Bay

Old Bay Aioli

Truffle Aioli

Cinnamon and Sugar

Roasted Garlic Aioli

Honey Mustard

House Made Cheese Sauce

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MEDITERRANEAN KEBAB STATION \$28

Choose (3) of the following Grilled Kebabs:

Marinated Lamb (add \$5.00)
Beef Tenderloin (add \$5.00)
Chicken Breast
Tofu
Pork Tenderloin
Seasonal Vegetable

Accompaniments:

Pita, Assorted House Made Hummus, Tzatziki Sauce and Baba Ghanous

FOR THE LOVE OF CHICKEN STATION \$23

Served with Fresh Crudité of Carrots and Celery

Choose (2) of the Following:

Grilled Chicken Bites
Breaded Chicken Bites
Traditional Dry Chicken Wings

Choose (3) of the Following Sauces to be served on the side:

Mild or Hot Traditional Wing Sauce
Blue Cheese Dressing
Ranch Dressing
Asian Zing
Carolina Mustard BBQ
Sweet BBQ
Honey Sriracha
Honey Mustard

MASHED POTATO BAR \$18

Includes Yukon Gold Potatoes

accompaniments to include:

Bacon, Shredded Cheese, Chives, Broccoli, Sour Cream, Crispy Onions, Jalapeno and Butter

HOUSE DIPS

*All dips are served warm unless specified.
All dips are accompanied with Crudité, Pita and Kettle Cooked Chips*

HERBED YOGURT SAUCE & RANCH DRESSING \$10

served chilled

HOUSE MADE HUMMUS & TATZIKI DUO \$8

served chilled

SPINACH & ARTICHOKE DIP \$10

ROASTED RED PEPPER DIP \$10

MARYLAND CRAB DIP \$12

SALSA, GUACAMOLE & CHEESE DIP \$10

with tortilla & plantain chips

SEVEN LAYER BEAN DIP \$10

with Tortilla & Plantain Chips

IMPORTED & DOMESTIC CHEESE \$13

with Fresh and Dry Fruit add \$3

ITALIAN ANTIPASTO \$16

Chef's Selection of Seasonal Marinated, Fresh and Pickled Vegetables, Imported and Domestic Cheeses paired with Cured Meats
(Add Fresh and Dried Fruit to Display for just \$2.00)

FRESH SLICED FRUIT DISPLAY \$12

CRUDITÉ DISPLAY \$8

Seasonal Vegetables served with Pita, Hummus and Ranch

ARTISANAL CHARCUTERIE BOARD \$20

Chef's Selection of Cured Meats, Sausages, and Pates
Presented with Dried Fruits, Baguette and Pita

SEASONAL GRILLED VEGETABLES \$8

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CARVING STATION

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All carving stations are served with appropriate sauces, garnishes & silver dollar rolls

HONEY HAM \$17

served with a whole grain mustard and an apricot chutney

ROASTED TURKEY BREAST \$18

served with a cranberry relish

BEEF TENDERLOIN \$25

Whole tenderloin of beef
served with horseradish cream sauce & demi glace

RECEPTION ACTION STATION

PASTA STATION \$21

Served with appropriate garnishes & garlic bread

CHOICE OF TWO PASTAS

Fusilli, Penne, Cheese Tortellini, Rigatoni

CHOICE OF THREE SAUCES

Alfredo Sauce, Bolognese Sauce, Pomodoro Sauce, Pesto Sauce

ACCOMPANIMENTS

Plum Tomatoes, Chiffonade Basil, Caramelized Onions Toasted Pine Nuts, Mushrooms, Olives,
Sausage, Chicken, Italian Meatballs, Asiago and Romano Cheese

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BEVERAGE SERVICES

**Price Based on Contracted Event Time
\$5.00 PP for Additional Hour*

BAR POLICIES

*For events accompanied by a bar, one bartender per 75 guests is required. A bartender fee of \$175 per bartender per scheduled event time will be incurred. There are **no shots** provided on event bars. "Last Call" is issued 15 minutes prior to the end of the event.*

HOSTED BEER & WINE BAR

\$22.00 per person

House Red
House White
Domestic Beers
Imported Beers
Assorted Sodas
Bottled Water

HOSTED HOUSE BAR

\$28.00 per person

Johnnie Walker Red Scotch
Bacardi Rum
Kettle One Vodka
Beefeater Gin
Assorted Mixers

Jim Beam Bourbon
Conquistador Tequila
Captain Morgan Spiced Rum
Assorted Sodas

House Red Wine
House White Wine
Domestic Beers
Imported Beers
Bottled Water

HOSTED PREMIUM BAR

\$32.00 per person

Crown Royal
Makers Mark Bourbon
Johnnie Walker Black Scotch
Mount Gay Rum (Silver)
Tito's Vodka

Bombay Sapphire Gin
Captain Morgan Spiced Rum
Patron Tequila
Assorted Mixers
Assorted Sodas

House Red Wine
House White Wine
Domestic Beers
Imported Beers
Bottled Water

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HOSTED HOUSE CONSUMPTION BAR

Spirits	\$8.00
Preferred House Wine	\$7.00
Imported Beer	\$7.00
Domestic Beer	\$6.00

HOSTED PREMIUM CONSUMPTION BAR

Spirits	\$11.00
Preferred House Wine	\$7.00
Imported Beer	\$7.00
Domestic Beer	\$6.00

HOUSE CASH BAR

Pricing includes service charge, sales tax and alcohol tax

Spirits	\$10.00
Preferred House Wine	\$9.00
Imported Beer	\$9.00
Domestic Beer	\$8.00

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PREMIUM CASH BAR

Pricing includes service charge, sales tax and alcohol tax

Spirits

\$13.00

Preferred House Wine

\$9.00

Imported Beer

\$9.00

Domestic Beer

\$8.00

DRINK TICKET PACKAGE

All Drink Tickets Are Purchased In Advance

Drink Tickets Apply To The Engineer's Club Top Shelf Bar Package

Drink Tickets Include Both Nonalcoholic And Alcoholic Beverages

50 Tickets: \$450

100 Tickets: \$900

160: \$1500

DOMESTIC BEER OPTIONS

Please Select Two:

National Bohemian

Budweiser

Bud Light

Miller Light

IMPORT BEER OPTIONS

Please Select Two:

Corona Extra

Heineken

Stella Artois

Angry Orchard

SEASONAL WINE VARIETALS

Chardonnay

Sauvignon Blanc

Merlot

Cabernet Sauvignon

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