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DELTA
HOTELS
MARRIOTT
BALTIMORE
INNER HARBOR



Delta Hotels by Marriott Baltimore Inner Harbor
1 East Redwood Street, Baltimore, MD 21202
DELTAHOTELSBALTIMORE.COM
410-234-8950

DELICIOUS. MADE DAILY
banquet and event menus

Buffet Breakfast

CONTINENTAL • \$28

Daily Fresh Baked Pastries including Muffins, Danish, Bagels, and Croissants

Sliced Seasonal Fruit and Berries

Yogurt Parfaits

Butter, Cream Cheese and Preserves

Juices, Coffee, Tea, and Decaf

AMERICAN BREAKFAST • \$36

Sliced Seasonal Fruit and Berries

Daily Fresh Baked Pastries including Muffins, Danish, Bagels, and Croissants

Scrambled Eggs

Pancakes with Berries, and Maple Syrup

Sausage Links

Brown Sugar Bacon

Roasted Breakfast Potatoes

Steal Cut Oats with Dried Fruit, Local Honey, and Walnuts

Butter, Cream Cheese and Preserves

Juices, Coffee, Tea, and Decaf

EASTERN SHORE • \$40

Sliced Seasonal Fruit and Berries

Daily Fresh Baked Pastries including Muffins, Danish, Bagels, and Croissants

Crab and Roasted Corn Frittata

Scrambled Egg Whites

French Toast with Sugared Almonds.

Sausage Links

Brown Sugar Bacon

B-More Veggie Hash

Grits with White Cheddar Cheese

Butter, Cream Cheese and Preserves

Juices, Coffee, Tea, and Decaf

PLATED AMERICAN BREAKFAST

Scrambled Eggs, Bacon or Sausage,
Roasted Red Breakfast Potatoes

\$32

Frittatas with Roasted Peppers, Basil,
and Ricotta, Heirloom Cherry Tomatoes Relish,
Herbed Fingerling Potatoes and Roasted Apples

\$34



A la Carte

WHOLE FRUITS \$4

Seasonal Selection

TOSY'S FRESH BAKERIES • \$42/dz

Seasonal Selection of muffin, Danish, croissants

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, TEA • \$72/gal

PEPSI REGULAR, DIET AND DECAFFEINATED SOFT DRINKS • \$4/each

JUMBO HOME-STYLE COOKIES • \$42/dz

Chocolate Chunk, Peanut Butter and Oatmeal

CHOCOLATE BROWNIES, PECAN AND LEMON BARS • \$44/dz

INDIVIDUAL BAGS OF POPCORN, CHIPS AND PRETZELS • \$4/each

Local and artisan snacks

YOGURT PARFAITS • \$6/each

Layered Yogurt, Seasonal Berries,
and Housemade Granola

ASSORTED ORGANIC ENERGY BARS

CLIFF BARS, POWER BARS,
AND KIND BARS \$4/each

CHILLED JUICES • \$28/per carafe

Orange, Grapefruit and Cranberry

BREAKFAST PANINI • \$7

Cage Free Scrambled Eggs, Crispy Prosciutto Ham,
Fontina Cheese, Roasted Peppers and
Grilled Zucchini on Italian Bread

TRAIL MIX • \$4

CANDY BARS • \$4/each



Buffet Lunches

BALTIMORE DELI • \$39/pp

Telltale Crab Soup
Romaine Caesar Salad with Garlic Crostini
Bean Salad with Crisp Vegetables and White Balsamic Vinaigrette
Potato Salad tossed with Grain Mustard Dressing
Tuna Salad
Garlic Seared Roast Beef
Honey Glazed Smoked Ham
Roasted Turkey Breast
Swiss, Cheddar and Provolone Cheeses
Regional Bread Presentation
Individual Bags of Utz Potato Chips
Cookies, Brownies and Bars

ITALIAN INSPIRED • \$47/pp

Spinach Tortellini Soup
Sicilian Chopped Salad
Artichoke Salad
Roasted Broccoli with Lemon and Garlic
Linguine Pasta with Fresh Parsley
White Clam Sauce
Housemade Meatballs in Red Sauce
Chicken Parmesan - Seared Chicken Breast Topped with Prosciutto, Parmesan Romano Cheese and Sage
Tiramisu
Lemon Granitta

THE NEW ENGLANDER • \$48/pp

New England Clam Chowder
Mesclun Greens with Toppings to Include:
Grape Tomatoes, Cucumbers, Onions, Carrots, Avocados, Citrus Fruits, Goat Cheese, Cashews and Choice of Dressings
Corn on the Cob
Boiled Potatoes with Butter and Parsley
BBQ Ribs
Bourbon Glazed Grilled Chicken Breasts
Maryland Crab Cakes with Fresh Fruit Salsa
Warm Peach Cobbler with Vanilla Ice Cream



Buffet Lunches

THAT'S A WRAP • \$48/pp

Soup of the Day
Field Greens with Pears, Sugared Walnuts,
Gorgonzola and Raspberry Vinaigrette
Chicken Caesar Wrap
Turkey Club Wrap
Vegetarian Wrap
Philly Cheese Steak Wrap
Potato Salad
Traditional Hummus
Olive Tapenade offered with Toasted Pita Triangles
Potato Chips
Cookies and Brownies

CANTINA CUISINE • \$46/pp

Chicken Tortilla Soup
Southwest Caesar with Chipotle Dressing
Black Bean and Roasted Corn Salad
Blue Corn Chips with Guacamole
and Pico de Gallo
Chipotle Chicken with Tomatillo Salsa
and Grilled Vegetables
Lime and Garlic Marinated Skirt Steak
with Charred Pepper Relish
Pappas Bravas
Flour and Corn Tortillas
Churros and Chocolate



Plated Lunches

STARTERS

CRAB BISQUE WITH ROASTED CORN

Mixed Field Greens with Roasted Corn, Sharp White Cheddar, Radish and White Balsamic Vinaigrette Caesar, Crisp Romaine, Pesto Crouton, Shaved Parmesan, Classic Dressing

MAINS • \$42/pp

12 Hour Braised Short Ribs

Roasted Root Vegetables, EVOO Smashed Potatoes, Merlot Demi

TARRAGON CHICKEN • \$40/pp

Roasted Airline, Tarragon Pan Sauce, Butternut Squash Orzo, Seasonal Vegetables

SEARED SALMON • \$42/pp

Atlantic Salmon, Rice Pilaf, Roasted Asparagus, Dill Cream

DESSERTS

FLOURLESS CHOCOLATE CAKE

CRÈME BRULEE

CHEESECAKE

HORS D'OEUVRES

Mini Crab Cake, Cajun Remoulade | \$5.5

Brie and Raspberry Puff | \$4.5

Vegetable Spring Rolls with Sweet Chili Sauce | \$4

Artichoke Beignets | \$4.5

Beef Sate – spicy Peanut Sauce | \$5

Coconut Chicken – Ginger Garlic Sauce | \$5

Heirloom Tomato Bruschetta | \$4

Caprese Skewer | \$4

Fig and Goat Cheese Crostini | \$5

Hummus and Veggie Shooter | \$\$



Buffet Dinners

BISTRO • \$62/pp

Onion Soup with Shaved Gruyere and Crunch Baguette

Mixed Field Greens with Shaved Fennel and Citrus

Roasted Vegetable Salad with Red Wine Vinaigrette

Oven Roasted Haddock, Three Bean Confit and Preserved Lemon

Braised Short Ribs with Merlot Demi, Bistro Mashed

Natural Chicken with Cipollini Onions and Roasted Sweet Potatoes

Apple Tarts and Poached Pears

GONE COUNTRY • \$60/pp

Chef's Kettle of Homemade Soup

Garden Salad with Assorted Toppings
(With Choice of Dressings)

Macaroni Salad

Corn Bread

Country Fried Chicken

Mama's Meatloaf

Macaroni and Cheese

Whipped Idaho Potatoes with Gravy

Vegetable Medley

Fresh Baked Fruit Pies and Cakes



Plated Dinners

SALADS

Mixed Greens and Arugula

Plum Tomatoes, Asiago Cheese, Balsamic Vinaigrette

FIELD GREENS

Goat Cheese Crumbles, Walnuts, Raspberries,
Raspberry Vinaigrette

Radicchio, Bibb, Romaine & Frisee Lettuces

Strawberries, Candied Pecans, Zesty Lime Vinaigrette

ENTRÉES

ROASTED CHICKEN BREAST • \$62

Layered with Fresh Spinach, Prosciutto,
Provolone Cheese, Roasted Pepper Relish,
Wild Mushroom Risotto, Grilled Zucchini

8OZ. CENTER CUT FILET MIGNON • \$75

Zinfandel Reduction, Shallot Crust, Garlic Mashed
Potatoes, Seasonal Vegetables

SEA BASS • \$72

Chive Buerre Blanc, Baby Carrots,
Roasted Fingerlings

MARYLAND CRAB CAKE • \$68

Radish Slaw, Old Bay Remoulade,
Smashed New Potatoes

DESSERTS

WHITE CHOCOLATE RASPBERRY CHEESECAKE

CHOCOLATE GANACHE CAKE
with Sea Salt Caramel and Toasted Pecans

KEY LIME TART
with Blackberry Coulis



Cocktails

HOST BAR OPTION

Premium Mixed Drinks | \$8

Top Shelf Mixed Drinks | \$10

Platinum Collection Mixed Drinks | \$12

Domestic Beer | \$5

Imported and Craft Beer | \$6.5

House Wine | \$9

Mineral Water & Pepsi Soft Drinks | \$4

CASH BAR OPTION

Premium Mixed Drinks | \$8.5

Top Shelf Mixed Drinks | \$10.5

Platinum Collection Mixed Drinks | \$12.5

Domestic Beer | \$5.5

Imported and Craft Beer | \$7

House Wine | \$9.5

Mineral Water & Pepsi Soft Drinks | \$4.5

BEVERAGE PACKAGES

Priced per person

PREMIUM

First hour | \$20

Second hour | \$10

Third hour | \$9

Fourth hour | \$9

SUPER PREMIUM

First hour | \$22

Second hour | \$12

Third hour | \$10.5

Fourth hour | \$10.5

PLATINUM

First hour | \$24

Second hour | \$14

Third hour | \$13

Fourth hour | \$13

