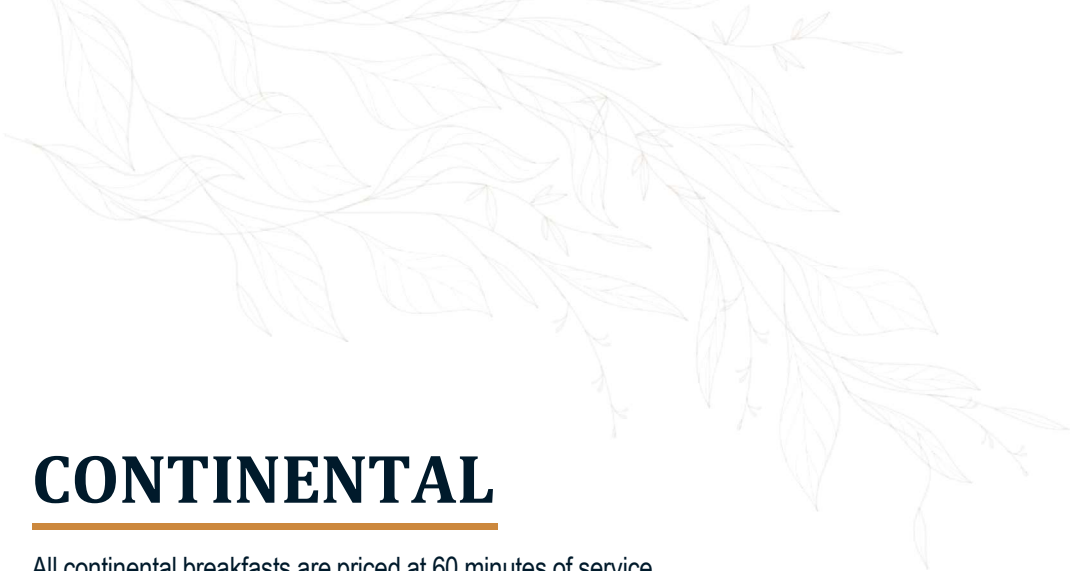


The **William** Fell | TAPESTRY
COLLECTION
by Hilton™

EVENTS MENU

888 S. BROADWAY | BALTIMORE, MARYLAND, 21231 | 410-522-7377 | THEWILLIAMFELL.COM





CONTINENTAL

All continental breakfasts are priced at 60 minutes of service.

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Assorted Bagels with Cream Cheese, Sliced Fresh Fruit

Assorted Juices & Coffee

\$34.00 per person

EXECUTIVE CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Assorted Bagels served with Cream Cheese & Preserves, Sliced Fresh Fruit, Assorted Yogurts & Granola

Assorted Juices, Coffee & Tea Selections

\$38.00 per person

PLATINUM CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Assorted Bagels to include: Plain, Blueberry & Wheat served with Cream Cheese & Preserves

Sliced Fresh Fruit, Assorted Yogurts & Granola

Egg, Bacon & Cheese Breakfast Biscuits

Assorted Juices, Coffee, & Tea Selections

\$42.00 per person



All food & beverage is subject to 25% service charge & sales taxes. Please advise us of any special dietary requirements prior to event.





BREAKFAST BUFFET

All breakfast buffets require a minimum of 25 guests & are priced for 60 minutes of service.

ADMIRAL'S BREAKFAST BUFFET

Scrambled Eggs Sausage Links & Bacon Fried Potatoes with Onion and Peppers

Cubed Fresh Fruit

Breakfast Pastries

Assorted Juices, Coffee & Tea Selections

\$45 per person

ENHANCEMENTS

Omelet Station with Assorted Toppings to include: Cheese, Diced Tomatoes, Onions, Peppers, Mushrooms, & Salsa – **\$24 per person**

Waffle Station with Berries in Season, Maple Syrup & Whipped Cream – **\$22 per person**

French Toast with Maple Syrup & Whipped Cream – **\$14 per person**

Egg, Bacon & Cheese Breakfast Biscuits – **\$12 per person**



Omelet, waffle & bar beverages require either a culinary attendant or bartender. An attendant per 50 guests is required.

Attendants & bartenders are \$250 each plus applicable taxes. See host bar beverage menu for additional options.

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HOST BAR OPTIONS
ARE AVAILABLE

BRUNCH BUFFET

Fells Point Brunch requires a minimum of 25 people. All brunch buffets are priced for 60 minutes of service. Buffet includes coffee, assorted juices, tea selections and soft drinks.

FELLS POINT BRUNCH BUFFET

Assorted Breakfast Pastries

Assorted Bagels to include Plain, Blueberry & Wheat served with Cream Cheese & Preserves

Assorted Sliced Fresh Fruit

Scrambled Eggs with Roasted Peppers & Cheese

Breakfast Potatoes, Sausage Links & Bacon

Mixed Garden Salad with Assorted Dressings

Warm Rolls & Butter

BBQ Grilled Chicken Breast

Seared Salmon with Corn Relish

Macaroni & Cheese

Roasted Seasonal Vegetables

Chef's Display of Assorted Desserts

\$65 per person

ENHANCEMENTS

Chef Attended Omelet Station with assorted toppings to include:

Cheese, Diced Tomatoes, Onions, Peppers, Mushrooms, & Salsa

\$24 per person

The omelet station & waffle stations require chef attendants.

A chef attendant per 50 guests per station is required.

Each chef attendant is \$250 plus applicable taxes.

All food & beverage is subject to 25% service charge & sales taxes.
Please advise us of any special dietary requirements prior to event.



BREAK MENU

BREAK PACKAGES

A LA CARTE BREAK OPTIONS

Assorted Soft Drinks – **\$5 each**

Bottled Water – **\$5 each**

Fruit Punch – **\$50 per gallon**

Sweet Iced Tea – **\$50 per gallon**

Lemonade – **\$50 per gallon**

Coffee – **\$87.50 per gallon**

Sliced Fresh Fruit – **\$10 per person**

Assorted Yogurts with Granola – **\$6.50 each**

Fruit on a Stick – **\$10.75 each**

Flavored Popcorn – **\$7 per person**

Warm Pretzel Sticks with Dark Ale Mustard & Garlic Dip – **\$42 per dozen**

Chips, Salsa, Guacamole served with Tortilla Chips – **\$14 per person**

Mini Cupcakes – **\$42 per dozen**

Assorted Cookies – **\$42 per dozen**



Full Day Break Package (8 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water – **\$47 per person**

Half Day Break Package (4 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water – **\$25 per person**

Hourly Beverage Package (for those groups less than 4 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water – **\$12 per person (per hour)**

GOURMET DELI

A minimum of 25 guests are required for all buffets.

Deli Buffets are only available from 11am to 3pm.

Iced Tea, Water & Coffee service are included with all buffets.

Salad Station to include:

Fresh Cut Fruit Salad

Mixed Greens with Assorted Toppings

Pesto Pasta Salad

Display of Grab & Go Sandwiches to Include:

- Ham, Salami, Capicola & Provolone Dressed with Oil & Vinegar on Focaccia
- Smoked Turkey Club on Freshly Baked Croissant with Cranberry Mayonnaise
- Shaved Roast Beef on Sourdough Roll with Cheddar Cheese, Caramelized Onion & Horseradish Sauce
- Grilled Vegetable Wrap with Balsamic Vinegar
- Tuna Salad with Wasabi Mayonnaise on Baguette

Individual Bags of Potato Chips, Pretzels and Tortilla Snacks

Mini Dessert Squares

\$48 per person

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EXECUTIVE DELI

A minimum of 25 guests are required for all buffets.

Deli Buffets are only available from 11am to 3pm.

Iced Tea, Water & Coffee service are included with all buffets.

Executive Deli includes:

Home Style Cole Slaw

Egg Salad

White Meat Chicken Salad

Tuna Salad

Display of Deli Meats & Cheeses to Include:

Smoked Turkey, Honey Ham, Roast Beef & Pastrami Cheddar,
Swiss, Provolone & American Cheeses

Individual Bags of Potato Chips

Freshly Baked Breads, Rolls, Croissants and Baguettes

Miniature Dessert Squares

\$60 per person



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PLATED LUNCH

All plated luncheons include salad course, warm rolls & butter, selection of starch, Chef's selection of seasonal vegetables, Chef's selection of dessert, iced tea & coffee service.

Signature Chicken Chesapeake

Stuffed Chicken Breast with Crabmeat served with Eggplant Risotto & Old Bay Cream Sauce

Market Price

Fire Roasted Flat Steak

Served with Leek Creamed Potatoes, Sautéed Wax Beans & Crisp Garlic Chips

\$62 per person

Garlic Roasted Sliced Sirloin

Served with New Potatoes topped with Bleu Cheese, Bacon & Roasted Tomatoes

\$62 per person

Seasonal Teriyaki Sweet Chili Salmon (G)

Served with Jasmine Rice, Nappa Cabbage Slaw & Broccoli

\$56 per person

Grilled Free Range Chicken (G)

Served with Pecorino Sundried Tomato Risotto, Pan Gravy served with Chardonnay Glazed Carrots

\$54 per person

Wild Chicken Supreme

Seared Chicken Breast with Wild Mushroom Sauce

\$54 per person

(G) Gluten Free (V) Vegetarian

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PLATED LUNCH

(CONTINUED)

Vegetarian Wrap (V)

Grilled Asparagus &
Quinoa Wrap

\$48 per person

Stir Fry (V)

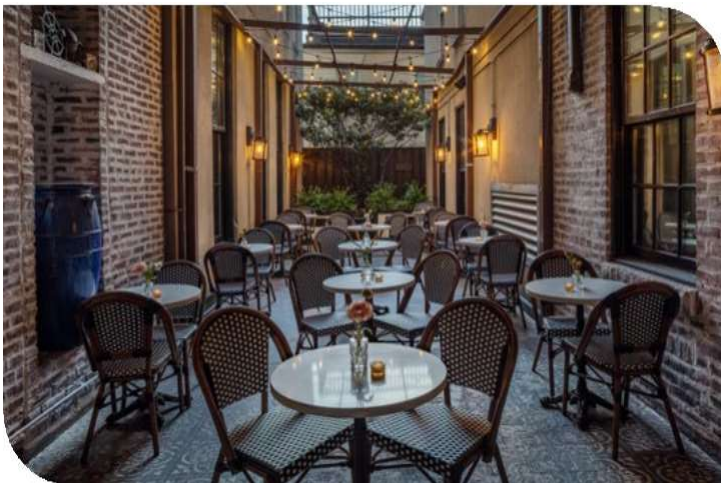
Assorted Ginger Vegetables &
Tofu Stir Fry

\$48 per person

Spinach Ricotta Ravioli (V)

Portabella Mushroom Cream Sauce &
Roasted Cauliflower Florets

\$50 per person



(G) Gluten Free (V) Vegetarian

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PLATED DINNER

All plated dinners include salad course, warm rolls & butter, selection of starch, Chef's seasonal vegetables, Chef's selection of dessert, iced tea & coffee service.

Herb Grilled Tenderloin & Crab Cake

Served with Sweet Corn Relish, Roasted Shallot Sauce & Trio Roasted Potatoes

Market Pricing

Filet & Jumbo Shrimp

Petite Filet Seared & Stuffed Jumbo Shrimp with Zinfandel Reduction & Tomato Saffron Sauce

Market Pricing

Salmon & Iron Steak Duo

Seared Salmon with Smoked Corn Vinaigrette paired with Iron Steak topped with Tomato Salsa

\$85 per person

Tenderloin & Chicken Duo

Sliced Tenderloin of Beef paired with Rosemary Chicken topped with Shallot Sauce

\$95 per person

London Broil (G)

Grilled Flank Steak with Rosemary Demi Glaze

\$80 per person

Cider Braised Chicken (G)

Served with Spiced Fuji Apples & Honey Curry Carrots

\$70 per person

(G) Gluten Free (V) Vegetarian

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PLATED DINNER

(CONTINUED)

Wild Mushroom Chicken Supreme

Seared Chicken Breast with a Wild Mushroom Tomato Tarragon Sauce

\$70 per person

Seared Salmon with White Wine Sauce

Seared Salmon topped with a White Wine Sauce

\$80 per person

Asiago Cheese Ravioli (V)

Asiago Cheese Ravioli with Pimento, Mushrooms, Tomatoes topped with Pesto Sauce

\$66 per person

Vegetable Purse (V)

Vegetable Purse with Mushrooms, Asiago Cheese, Couscous served with a Red Pepper Sauce

\$66 per person

(G) Gluten Free (V) Vegetarian

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Sliced Sirloin

Roasted Sliced Sirloin with Wild Mushroom Ragout

\$80 per person

Mediterranean Chicken

Chicken with Sun Dried Tomatoes, Artichoke Hearts, Basil, Roasted Garlic & Shallots

\$70 per person

Stuffed Eggplant (V)

Roasted Eggplant filled with Spinach, Sweet Red Peppers, Shitake Mushrooms, & Mozzarella Cheese topped with a Charred Tomato Relish

\$66 per person



BUFFETS

Two, three, or four entrée lunch or dinner buffets available

All buffets are served with Chef's display of assorted desserts, coffee, hot tea and iced tea

Minimum of 25 guests is required for buffet service.

Please Select One Starter Course:

Garden Salad with Assorted Dressings

Spinach Salad

Caesar Salad with Garlic Croutons

Fish Entrees:

Orange Glazed Salmon

Fried Flounder with Lemon Beurre Blanc & Tartar Sauce

Beef Entrees:

Slow Roasted Sirloin with Shallot Jus

Chipotle Roasted Flat Iron

Steak with Corn Salsa

Braised Short Ribs Carbonnade (beef)

Chicken Entrees:

Seared Chicken Breast with Lemon Caper Sauce

Sautéed Chicken with Spinach, Tomatoes & Parmesan Cream Sauce

Sliced Teriyaki Chicken topped with Pineapple Pear Salsa

Sauteed Breast of Chicken with a Portabella Cream Sauce

Fried Chicken with Honey Hot Sauce

Vegetarian Entrees:

Gnocchi with Mushroom Cream

Pine Nuts, & Sundried Tomatoes

Grilled Portobello Stack with Quinoa Couscous Blend

Wild Mushroom Ravioli

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BUFFETS

(CONTINUED)

Select Three Sides:

Roasted Brussels Sprouts & Cauliflower

Seasonal Vegetables

Wild Rice

Herb Roasted Potatoes

Garlic Mashed Potatoes

Truffle Macaroni & Cheese

Lunch (events occurring between 11am & 4pm):

Two Entrees – \$75 per person

Three Entrees – \$81 per person

Four Entrees – \$90 per person



Dinner (events occurring after 4pm):

Two Entrees – \$80 per person

Three Entrees – \$85 per person

Four Entrees – \$97 per person

Carving Stations

Chicken - \$35 per person

Pork - \$35 per person

Beef - \$50 per person

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RECEPTION HORS D' OEUVRES

STATIONARY HORS D' OEUVRES | PRICES ARE PER PERSON, MINIMUM ORDER OF 12 SERVINGS

Symbol Key: (V)= Vegetarian (C)= Chicken (B)= Beef (S)= Seafood

Domestic & Imported Cheese Display with Fresh Seasonal Fruit & Berries
\$28

Assorted Vegetable Display with Garlic or Red Pepper Hummus & Pita Bread
\$36

Antipasto Display with Italian Salami and Cheeses, Marinated Mushrooms, Grilled Vegetables & Chickpea Salad
\$36

Maryland Crab Dip served with Garlic Crostini
Market Pricing

Spinach Artichoke Dip served with Crostini & Tortilla Chips
\$24

Buffalo Chicken Dip served with Tortilla Chips & Crostini
\$26

All food & beverage is subject to 25% service charge & sales taxes.
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RECEPTION HORS D' OEUVRES

SIGNATURE CANAPES | PRICES ARE PER PIECE, MINIMUM 25 PER ITEM

Symbol Key: (V)= Vegetarian (C)= Chicken (B)= Beef (S)= Seafood

- Teriyaki Beef Satay (B) – **\$6.25 each**
- Roast Beef Pinwheels with Horseradish (B) – **\$5.25 each**
- Mini Reuben Bites (B) – **\$5.00 each**
- Mini Cheeseburgers (B) – **\$6.00 each**
- Beef Tenderloin Kabobs (B) – **\$6.50 each**
- Chicken Quesadilla (C) – **\$6.00 each**
- BBQ Pork Biscuit (B) – **\$5.75 each**
- Lamb Samosa with Lemon Yogurt Sauce – **\$6.25 each**
- Indian Samosa with Spiced Potato & Green Peas (V) – **\$4.75 each**
- Raspberry, Toasted Almond, & Brie Puff (V) – **\$5.50 each**
- Sweet Potato Puff (V) – **\$5.25 each**
- Spanakopita (V) – **\$5.25 each**
- Chilled Shrimp with Remoulade (S) – **\$9.50 each**
- Smoked Salmon with Goat Cheese on Brioche (S) – **\$8.50 each**
- Deviled Eggs with Egg Mousse, Chives, Crabmeat, & Old Bay (S) – **\$6.00 each**
- Scallops wrapped in Bacon (S) – **\$7.00 each**
- Cilantro Salmon Satay (S) – **\$7.00 each**
- Chicken Empanada (C) – **\$5.00 each**
- Old Bay Chicken Bites (C) – **\$5.00 each**
- Tandoori Chicken Satay (C) – **\$5.50 each**
- Chicken Fingers with Honey Mustard Sauce (C) – **\$4.50 each**
- Buffalo Wings with Blue Cheese & Celery Sticks (C) – **\$5.25 each**
- Coconut Shrimp with Pineapple Sauce (S) – **\$6.25 each**
- Lobster Mac and Cheese Bites (S) – **\$7 each**
- Mini Crab Cakes (S) – **\$9.50 each**
- French Macaroon – **\$5.00 each**
- Mini Cheesecake Assortment – **\$5.00 each**
- Deep Fried Apple Pie Empanada – **\$5.25 each**
- Baby Spinach & Artichoke Quiche (V) – **\$5.00 each**
- Four Cheese Macaroni & Cheese Bites (V) – **\$5.25 each**

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BAR PACKAGES

We require bartenders for all events that have alcoholic beverage service.

We require one bartender per 50 guests.

Each bartender is \$250 plus applicable taxes.

Bartender fees are based upon four hours of service.

Our essential (house), exceptional (premium), extraordinary (top-shelf) bar packages include mixed drinks, wines, domestic beer, import beer & assorted soft drinks.

Four Hour Essential Bar Package – \$90 per person

Five Hour Essential Bar Package – \$98 per person

Four Hour Exceptional Bar Package – \$98 per person

Five Hour Exceptional Bar Package – \$105 per person

Four Hour Extraordinary Bar Package – \$110 per person

Five Hour Extraordinary Bar Package – \$188 per person

Four Hour Limited Beverages Bar Package – \$55 per person
(House Brand Wines, Domestic Beer, Import Beer & Assorted Soft Drinks)

Four Hour Non Alcoholic Beverage Package – \$35 per person
(Assorted Soft Drinks & Bottled Water)



All food & beverage is subject to 25% service charge & sales taxes.
Please advise us of any special dietary requirements prior to event.

HOST BAR

We require bartenders for all events that have alcoholic beverage service. Bartender fee is \$250 plus applicable taxes. We require one bartender per 50 guests. Bartender fees are based upon four hours of service.

BEER

Domestic Beer – **\$9.00 each**

Import Beer – **\$10.00 each**

Seasonal Craft Beer – **\$13.00 each**

WINES

Name Brand Wine – **\$11.00 each**

Premium Wine – **\$13.00 each**

Top Shelf Wine – **\$16.00 each**

MIXED DRINKS

Name Brand Mixed Drinks – **\$12.00 each**

Premium Brand Mixed Drinks – **\$16.00 each**

Top Shelf Brand Mixed Drinks – **\$18.00 each**

Soft Drinks – **\$5.25 each**

HOST BAR ENHANCEMENTS

Champagne Punch – **\$100 per gallon**

Rum Punch – **\$100 per gallon**

Mimosas – **\$100 per gallon**

Whiskey Sour – **\$100 per gallon**

Soft Drinks – **\$5.00 each**

Fruit Punch (non-alcoholic) – **\$55.00 per gallon**

Lemonade (non-alcoholic) – **\$55.00 per gallon**

Regular or Decaf Coffee – **\$87.50 per gallon**

Iced Tea – **\$65.00 per gallon**

(Gallons can serve roughly up to 16 servings)



All food & beverage is subject to 25% service charge & sales taxes.
Please advise us of any special dietary requirements prior to event.



CASH BAR

All cash bar pricing is inclusive of 9% alcoholic beverage taxes. All of our cash bars accept only credit card payments. A bartender is required for all cash bars (events larger than 50 guests could require multiple bartenders). Bartenders are \$250 each plus applicable taxes. Bartenders are based upon four hours of service.

BEER

Domestic Beer – **\$10.00 each**

Import Beer – **\$11.00 each**

Seasonal Craft Beer – **\$14.00 each**

WINE

Name Brand Wine – **\$10.00 each**

Premium Wine – **\$16.00 each**

Top Shelf Wine – **\$18.00 each**

MIXED DRINKS

Name Brand Mixed Drinks – **\$12.00 each**

Premium Brand Mixed Drinks – **\$18.00 each**

Top Shelf Brand Mixed Drinks – **\$20.00 each**

Assorted Soft Drinks – **\$5.50 each**



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