

INDEX

LUNCH MENUS



“Thank you so much for all of your hard work at the Natural Products Expo East this year. I appreciate Centerplate’s efforts in continuing to source organic and local ingredients, and for all that you did for us onsite at East. Thank you for everything.”

— Pamela McCary, **Natural Products Expo East**

LUNCH

INDEX

BOXED LUNCHES

Prices listed are per guest. Minimum order of 25 guests.

All boxed lunches include a bag of chips, side salad and a cookie.

Traditional Boxed Lunch \$30

Choose one sandwich from the list below:

- Turkey and Swiss cheese
- Roast beef and cheddar cheese
- Ham and Swiss cheese
- Fresh vegetables with garlic hummus

Premium Boxed Lunch \$35

Choose one sandwich from the list below:

- Roast turkey breast, spinach, artichoke and tomato on focaccia bread
- Roast beef and smoked Gouda, chipotle aioli and oven roasted tomatoes on an onion roll
- Shaved corned beef with sauerkraut, Russian dressing and Swiss on marbled rye
- Italian Hero with baked ham, salami, capicola, lettuce, pepperoncini, provolone and fontina cheese drizzled with pesto sauce
- Portobello mushrooms on an herb roll with green and yellow squash, red peppers and Boursin



Gourmet Wrap Boxed Lunch \$33

Choose one wrap from the list below:

- Cobb salad wrap with romaine, applewood smoked bacon, blue cheese, scallions, eggs and tomatoes
- Rare roast beef wrap with butter lettuce, caramelized onions and horseradish aioli
- Grilled chicken Caesar salad wrap with artisan romaine, Parmesan, tomatoes and garlic croutons
- Caprese wrap with baby arugula, fresh mozzarella, tomatoes and basil. Drizzled with olive oil and balsamic syrup



LUNCH

INDEX

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum order of 25 guests.

Chilled plated lunch entrées include choice of dessert, bakery fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

ENTRÉES

Please select one chilled entrée from the list below:

Honey Shallot Chicken \$25

With grilled vegetables, farro and a salad of shaved Brussels sprouts, frisée and radicchio. Served with oven roasted tomatoes, broccoli and an Asiago crisp. Honey-mustard dressing

GF Barbeque Shrimp Salad \$27

With freshly chopped greens, roasted corn, black beans, pepper jack and English cucumbers. Barbeque buttermilk dressing

Pecan Chicken Sandwich \$25

Pecan encrusted breast meat, topped with oven-dried tomatoes and chipotle peach mayonnaise. With lettuce, pickle spear and cucumber-tomato salad

Grilled Steak Flatbread \$28

Thinly sliced marinated beef, hearty greens, jalapeno-corn salsa and scallion hay topped with avocado cream and chipotle aioli

Pot Roast Sandwich \$24

Tender braised beef on a freshly baked onion roll. Accompanied by loaded baked potato salad and house-made pickles

Blackened Salmon Salad \$27

Served on a bed of baby kale and romaine with roasted grape tomatoes, house-made croutons and topped with a Parmesan crisp. Caesar Dressing

DESSERTS

Please select one dessert from the list below:

Fruit Napoleon

Layers of puff pastry dough, pastry cream and seasonal fruit

GF White Chocolate Panna Cotta

Creamy Italian pudding served with a tart cherry sauce

Strawberry Shortcake

Angel food cake, fresh strawberries and strawberry sauce topped with whipped cream



LUNCH

INDEX

PLATED LUNCHES

Prices listed are per guest. Minimum order of 25 guests.

Plated lunch entrées include choice of salad and dessert, bakery-fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

ENTRÉES

Please select entrée from the list below:



Flank Steak \$38

Topped with grilled portobello mushrooms and peppercorn cream. With horseradish mashed potatoes and seasonal vegetables



Breast of Chicken \$30

Sautéed with prosciutto and topped with roasted tomato-Parmesan sauce. With garlic roasted potatoes and fresh seasonal vegetables

Maryland Jumbo Lump Crab Cake \$38

Accompanied by eastern shore rémoulade sauce, Old Bay scalloped potatoes and fresh seasonal vegetables



Vegan Butternut Squash Risotto \$29

With macerated cranberries, toasted pine nuts and chiffonade of spinach



Parmesan Encrusted Tilapia \$32

With roasted Yukon gold potatoes and fresh seasonal vegetables



Bourbon Glazed Chicken \$30

Boneless breasts with caramelized onions, rice pilaf and grilled seasonal vegetables



Seared Sea Scallops \$33

On a plank of roasted potato and wilted kale with saffron cream sauce and red chili drizzle



Yankee Pot Roast \$35

Tender beef braised with caramelized shallots and natural jus. With country mashed potatoes and fresh seasonal vegetables



Bacon Wrapped Pork Loin \$33

Tender Canadian pork with a horseradish barbeque glaze, with roasted fennel, cauliflower and potato purée and fresh seasonal vegetables

LUNCH

INDEX

PLATED LUNCHES continued

SALADS

Please select salad from the list below:



Baby Spinach Salad

Tossed baby spinach with grape tomatoes, sliced English cucumbers, hard boiled eggs, candied pecans and local strawberries. Blueberry-pomegranate vinaigrette

Kale Caesar Salad

Romaine with garlic croutons and Parmesan crisps. Traditional Caesar dressing



Pratt Street Market Salad

Mixed greens, carrots, red and yellow tomatoes and sliced English cucumbers. Golden Italian vinaigrette



Iceberg Wedge

Topped with radishes, applewood smoked bacon, Roma tomatoes and crumbled blue cheese. Buttermilk herb dressing



DESSERTS

Please select dessert from the list below:

New York Cheesecake

House-made blueberry coulis



Flourless Chocolate Cake

Crème Anglaise

French Apple Torte

Whisky caramel sauce

Triple Chocolate Hazelnut Cake

Layered with praline mousse



LUNCH

INDEX

BUFFETS

Minimum order of 50 guests. Pricing reflects price per guest.

Lunch buffets include bakery-fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

A Taste of the East \$37

- Spring rolls with sweet chili dipping sauce
-  • Field greens and lettuce cups with sesame ginger dressing
- Red chili noodle salad with cucumbers, crispy Asian vegetables and fresh cilantro
- Stir fried garlic beef with mushrooms
- Sweet and sour chicken with pineapple
-  • Jasmine rice
- Almond cookies and sugar dumplings

South of the Border \$38

-  • Tortilla chips with garden salsa and warm jalapeño-cheese sauce
-  • Chicken tortilla soup
-  • Roma tomato, red onion and cucumber salad
- Street tacos served with shredded chicken, white fish, pickled onions, cilantro, lime wedges, sour cream, hot sauce, chipotle barbecue sauce and flour tortillas
-  • Spanish rice with black beans
-  • Fajita style vegetables
- Tres leches cake and churros

Inner Harbor \$40

-  • Traditional Maryland crab soup with crackers
- Southern style Caesar salad bar with chopped romaine, red oak, applewood smoked bacon, black olives, tomatoes, pickled red onions, Parmesan crisps, corn bread croutons and cracked black pepper
-  • Creamy chipotle Caesar and herbed vinaigrette dressings
-  • Seasonal fresh fish
-  • Old Bay rotisserie chicken
-  • Boiled red potatoes and corn cobettes
-  • Fresh seasonal vegetables
- Bakery fresh hand pies. Caramel apple and strawberry-rhubarb



LUNCH



INDEX

BUFFETS continued

Southern Hospitality \$38

-  Garden fresh salad with assorted dressings
-  House-made creamy coleslaw
- Country fried chicken
-  Blackened catfish nuggets with spicy rémoulade sauce
-  Buttermilk mashed potatoes
-  Cajun corn
-  Southern style greens
- A variety of layer cakes

Little Italy \$36

-  Traditional minestrone soup
-  Tossed antipasto salad
-  Cherry tomato and fresh mozzarella salad
-  Breast of chicken with marsala sauce and mushrooms
- Gnocchi with pesto sauce
-  Italian style roasted vegetables
- Tiramisu cake and Italian cookies

Butcher Block Deli \$32

- Iceberg and romaine salad with cucumbers, Roma tomatoes, carrots and croutons
-  Assorted dressings
-  Loaded baked potato salad
-  Albacore tuna salad
-  Classic egg salad
-  Deli meat platter with roasted turkey, roast beef, ham, salami and capicola
-  Farmhouse cheddar, Swiss and provolone
- Assorted rolls
-  Pickled onions, red leaf and tomatoes
-  Marinated olives, gherkins, dill kosher pickles and banana peppers
-  Herbed mayonnaise, Dijon mustard and horseradish cream
- Brownies and blondies

The Frugal Buffet \$28

- Assorted meat and vegetarian sandwiches and wraps
- Traditional condiments
- Pasta primavera salad
-  Tomato, cucumber and Bermuda onion salad
-  House-made kettle chips
- Assorted cookies



LUNCH

INDEX

BUFFETS continued

The Premium Lunch Buffet \$40

Prices listed are per guest. Minimum order of 25 guests.

Customize your buffet with the many combinations of foods listed below.

Included with your Premium Lunch buffet are a selection of breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

SALADS

Please select two salads from the list below:

- Pasta Primavera Salad** – tossed with vinaigrette
-  **Loaded Potato Salad** – with bacon, cheddar and broccoli
-  **Creamy Coleslaw** – with buttermilk and scallions
-  **Caprese Salad** – fresh mozzarella, basil, Roma tomatoes, balsamic syrup, sea salt and extra virgin olive oil
-  **Garden Fresh Salad** – with assorted dressings
- Caesar Salad** – with traditional Caesar dressing and herb vinaigrette
-  **Tomato, Cucumber and Bermuda Onion Salad**
-  **Grilled Vegetable Salad** – with aged balsamic syrup and crumbled Boursin



ENTRÉES

Please select two entrées from the list below:

-  **Honey Roasted Chicken** – seasoned with fresh lime
-  **Bourbon Glazed Chicken** – with caramelized onions
- Chicken Fried Chicken** – with black pepper gravy
- House-made Pulled Pork Sandwiches** – with smoky barbecue sauce, challah rolls, sliced red onions and dill pickles
-  **Apple Pork Loin** – with brown sugar-brandy jus
-  **Busha Browne Jerk Seasoned Tilapia** – with citrus garnish
-  **Beef Brisket** – slow roasted with black pepper and honey
- Grilled Vegetable Lasagna** – with white bechamel sauce



LUNCH

INDEX

BUFFETS continued

The Premium Lunch Buffet continued

SIDES

Please select two sides from the list below:

-  **Sautéed Zucchini and Summer Squash** – with sweet butter and herbs
-  **Grilled Asparagus** – with balsamic glaze and seared tomatoes
-  **Fresh Steamed Broccoli** – with roasted piquillo peppers
-  **Garlic Green Beans and Baby Carrots**
-  **Mashed Potatoes** – with white cheddar and chives
-  **Roasted Red Potatoes** – with rosemary
- Steamed Cous Cous** – with chipotle and honey
-  **Wild Rice Pilaf** – with onions and fresh herbs



DESSERTS

Please select one dessert from the list below:

- Cakes and Tortes** – including Maryland's Smith Island cake
- New York Cheesecake** – with house-made fruit compote and chocolate sauce
- Bakery-Fresh Pies** – with vanilla bean whipped cream
- Dessert Bars** – brownies, lemon bars and seasonal selections
- Fruit Cobblers** – served warm with spiked cream sauce
- Fresh Fruit Tarts** – a seasonal selection over custard on a short dough crust





INDEX

DINNER MENUS

“One of the keys to a successful conference is quality, friendly food service. Centerplate and the Baltimore Convention Center were invaluable partners in bringing our conference to fruition. The staff and leadership of Centerplate and the Center were as invested as we were in making all of our participants feel at home, well cared for and well fed! Running a kosher event for the first time requires extra attention to detail and a willingness to learn and take on new ways of food service. Centerplate was there 110%.”

— Susan Sherr, Jewish Federation,
The Jewish Federations of North America’s General Assembly

DINNER

INDEX

PLATED DINNERS

Prices listed are per guest. Minimum order of 25 guests.

Plated dinner entrées include choice of dessert, bakery-fresh breads and rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea and unsweetened iced tea.

FIRST COURSES

-  **Kale, Brussels Sprouts and Romaine Salad** \$9
With macerated cherries, pumpkin seeds, local goat cheese and roasted butternut squash.
Champagne vinaigrette
-  **Blackened Shrimp** \$15
With corn and heirloom tomato relish, finished with avocado cream sauce
-  **Frisee' and Romaine Salad** \$10
With shaved Brussels sprouts, oven-dried tomatoes, cucumbers and onions. Honey-mustard dressing
- Caesar Wedge Salad** \$7
Heart of romaine with garlic-herb croutons and Parmesan. Traditional Caesar dressing

-  **Cobb Salad** \$8.50
With crisp lettuce, hard boiled eggs, pickled red onions, heart of palm, peppers, English cucumbers and carrots.
Apple cider vinaigrette
-  **Baby Iceberg Lettuce** \$8
With dry aged Monterey Jack, grape tomatoes, micro greens and cracked black pepper. Buttermilk-herb dressing
-  **Caprese Salad** \$8
Fresh mozzarella, Roma tomatoes, fresh basil, balsamic syrup, sea salt and field greens. Basil-balsamic vinaigrette
- Mason-Dixon Salad** \$7.50
Grilled green tomatoes, crumbled gorgonzola, kalamata olives and shaved red onions. Balsamic vinaigrette



DINNER

INDEX

PLATED DINNERS

ENTRÉES

Please select one entrée from the list below:

Chesapeake Bay Chicken \$42

Free range breast of chicken with fresh lump crab mousseline and thyme infused mushrooms. With wild rice blend with oranges and scallions. Accompanied by sautéed zucchini and summer squash

Suggested Wine Pairing: Canyon Road Pinot Noir

GF Beef Short Rib \$39

Braised with Heavy Seas ale, caramelized shallots and beef jus. With white cheddar and chive mashed potatoes and fresh seasonal vegetables

Suggested Wine Pairing: Alamos Malbec

GF Scampi \$40

Jumbo prawns with garlic, parsley, tomatoes and white wine, with spinach and black trumpet mushroom risotto. Accompanied by grilled lemon asparagus with roasted tomato

Suggested Wine Pairing: Canyon Road Pinot Grigio

Braciola \$43

Tender beef, stuffed with salami, golden raisins and Italian cheeses and braised in bolognese sauce. Accompanied by garlic-goat cheese mashed potatoes and seasonal fresh vegetables

Suggested Wine Pairing: Ghost Pines Cabernet Sauvignon



GF Roasted Poblano Pepper \$33

Stuffed with cumin scented quinoa served on sweet red pepper coulis. Served with grilled tomato salsa and mashed black beans
Suggested Wine Pairing: Casillero del Diablo Syrah

GF Pan Fried Chicken \$33

Free range breasts on tomato cream sauce. Accompanied by lemon-thyme roasted Yukon potatoes and balsamic glazed broccolini with fire roasted piquillo peppers

Suggested Wine Pairing: Whitehaven Sauvignon Blanc

GF Filet Mignon \$46

Topped with peppercorn sauce with country mashed potatoes with sour cream and garlic. Accompanied by fresh seasonal vegetables

Suggested Wine Pairing: Boordy Vineyards Cabernet Sauvignon

Filet and Crab Cake Market Price

Petite filet mignon with porcini mushroom pan sauce and a jumbo lump crab cake with corn and scallions. Accompanied by Parmesan potatoes and sautéed baby vegetables

Suggested Wine Pairing: Edna Valley Pinot Noir

DINNER

INDEX

PLATED DINNERS continued

DESSERTS

Please select one dessert from the list below:

New York Cheesecake

Individual portions topped with fruit and served with house-made fruit coulis



Personal Flourless Chocolate Cake

Crème Anglaise

French Apple Torte

Whiskey caramel sauce

Key Lime Tartlette

Key lime custard in a short dough pie crust

Petite Berry Cobbler

Topped with whipped cream and crystallized mint

