

The **William** Fell

888 S BROADWAY | BALTIMORE, MD 21231

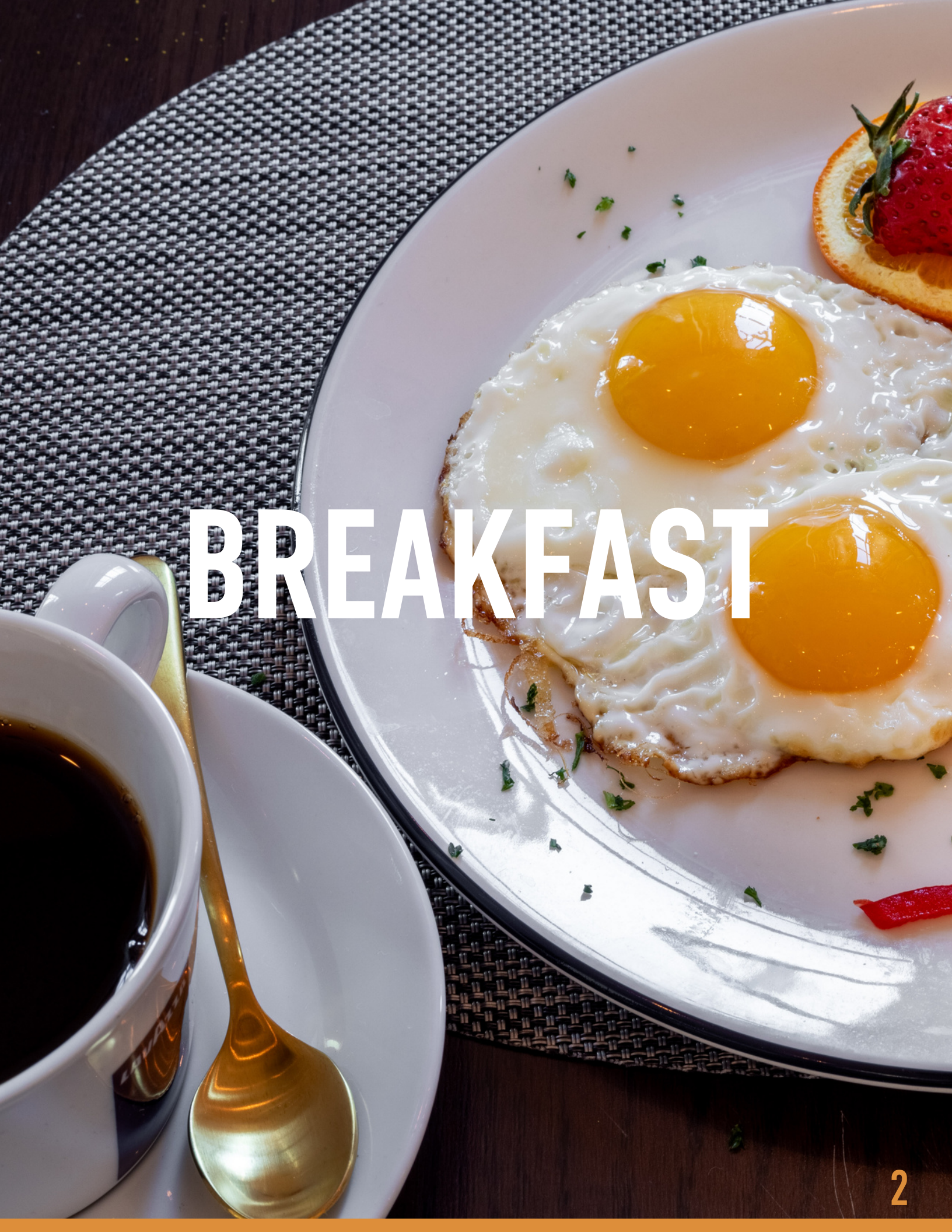
P: 410-522-7377

DROP-OFF BANQUET & CATERING MENU



WmF

BREAKFAST



BREAKFAST

Includes Individual Bottles of Apple, Orange and Cranberry Juice, LaVazza Coffee - Regular and Decaffeinated, Dairy and Non-Dairy Creamers, Sugar and Sugar Alternatives, and Black & Herbal Teas with Honey and Lemon.

Minimum 10 guests.

CONTINENTAL

Bakery Fresh Pastries

Seasonal Fresh Fruit

Assorted Bagels with Cream Cheese, Butter and Preserves

\$41

CLASSIC

Bakery Fresh Muffins

Seasonal Fresh Fruit

Hard-Boiled Eggs

Assorted Bagels with Cream Cheese, Butter and Preserves

Greek Yogurt Parfait with House-Made Cinnamon Honey Granola

\$45

EXECUTIVE

Bakery Fresh Pastries

Seasonal Fresh Fruit

Assorted Bagels with Cream Cheese, Butter and Preserves

Greek Yogurt with House-Made Cinnamon Honey Granola

Scrambled Farm Fresh Eggs

Home Fried Potatoes with Peppers & Onions

Applewood Smoked Bacon

Sausage Links (Select Pork or Chicken)

\$55

ENHANCEMENTS

Bacon, Egg and Cheese Breakfast Sandwich | **\$16**

Avocado Toast Bar - Artisanal Breads, Seasoned Avocado, Arugula, Pickled Red Onion, Crumbled Feta,

Toasted Sunflower Seeds, Hard Boiled Eggs | **\$29**

Greek Yogurt Parfait with House-Made Cinnamon Honey Granola | **\$12**

Breakfast Tea Breads | **\$13**

Blueberry Cobbler | **\$13**



BREAKS & À LA CARTE

BREAKS

Minimum 10 guests.

ENERGY

Protein Bars
Assorted Potato Chips
Individual Bags of Trail Mix
Chocolate Candies

\$29

WELLNESS

Roasted Nuts
Whole Fresh Fruit
Hummus, Crudité and Pita
Assorted Greek Yogurt, Seasonal Berries
Infused Water

\$27

SWEETS

Brownies
Lemon Bars
Fresh Baked Cookies
Raspberry Crumble Bars
Petite Bunches of Grapes

\$24

BALTIMORE

Deviled Eggs with Lump Crab Meat
Chesapeake Shrimp Cocktail Shooters
House-Made Old Bay Chips, French Onion Dip
Mini Smith Island Cake Bites
Goetz Caramels

\$MP

ARTISAN

Caramelized Onion and Gruyere Pinwheels
House-Made Kettle Chips, French Onion Dip
House-Made Moose Munch Popcorn
Fresh Strawberries
Chocolate Candies

\$27

BEVERAGE BREAK

LaVazza Coffee - Regular & Decaffeinated
Black & Herbal Teas
Assorted Soft Drinks
Flavored Sparkling Water
Bottled Water

\$45

À LA CARTE

ENHANCEMENTS

Priced per Item

Protein Bars | **\$8**
Roasted Nuts | **\$6**
Hummus with Pretzels | **\$7**
Assorted Greek Yogurt | **\$7**
Soft Drinks | **\$6**
Individual Iced Tea | **\$6**
Flavored Sparkling Water | **\$6**
Bottled Water | **\$5**
Assorted Potato Chips | **\$6**
Individual Bags of Trail Mix | **\$7**
Chocolate Candies | **\$7**

Priced per Dozen

House-Made Moose Munch Popcorn | **\$45**
Bagels with Cream Cheese | **\$70**
Brownies | **\$50**
Lemon Bars | **\$55**
Fresh Baked Cookies | **\$50**
Raspberry Crumble Bars | **\$55**
Whole Fresh Fruit | **\$45**
Caramelized Onion and Gruyere Pinwheels | **\$70**
LaVazza Coffee | **\$95** per gallon
Black & Herbal Teas | **\$55** per gallon



LUNCH

LUNCH

Drop-off between 10am-2pm for lunch.

Minimum 10 guests for Boxed Lunch and 20 guests for Signature Sandwich Shop.

BOXED LUNCH

SALAD *Choice of 1*

Mixed Greens
Tabbouleh
Pasta Primavera Salad
Black Bean & Corn Salad

SANDWICHES *Choice of 3*

Honey Ham with Gruyere
Deli Turkey with Provolone
Roast Beef with Cheddar
Chicken Salad
Tuna Salad
Grilled Vegetable Wrap with Hummus

Includes

Individual Kettle Cooked Potato Chips
Whole Fresh Fruit
Freshly Baked Cookie
Assorted Soft Drinks
Bottled Water

\$45

SIGNATURE SANDWICH SHOP

STARTERS *Choice of 2*

Mixed Greens
Pasta Primavera Salad
Caprese and Burrata Salad with Fresh Basil

SANDWICHES *Choice of 3*

Honey Ham with Gruyere
Deli Turkey with Provolone
Tarragon Chicken Salad
Lemon Aioli Shrimp Salad
Albacore Tuna Salad
Grilled Vegetable Wrap with Hummus

SIDE *Choice of 1*

House-Made Kettle Cooked Potato Chips
Crudit  with Green Goddess Dip
Whole Fruit

DESSERT *Choice of 1*

Brownies
Lemon Bars
Raspberry Crumble Bars
Freshly Baked Cookies

Includes

Assorted Sodas
Bottled Water
LaVazza Coffee - Regular & Decaffeinated
Black & Herbal Teas

\$62

LUNCH BUFFET

Includes Iced Tea, LaVazza Coffee - Regular and Decaffeinated, Dairy and Non-Dairy Creamers, Sugar and Sugar Alternatives, and Black & Herbal Teas with Honey and Lemon.

Drop off between 10am-2pm for lunch.

Minimum 20 guests.

CLASSIC

Bread Service with Whipped Butter

SALAD *Choice of 1*

Mixed Greens

Spinach with Mushrooms, Candied Bacon

Caesar with House-Made Croutons, Shaved Parmesan

ENTRÉES *Choice of 2*

Chicken Paillard

Mediterranean Chicken

Spinach Stuffed Salmon

Cajun Shrimp Pasta

Vegetable Lasagna

Zucchini Boat

SIDES *Choice of 2*

Wild Rice

Roasted Brussels Sprouts

Seasonal Vegetables

Herb Roasted Fingerling Potatoes

Garlic Mashed Potatoes

DESSERT *Choice of 1*

Lemon Bars

Fresh Baked Cookies

Blondies and Brownies

\$77

PREMIUM

Bread Service with Whipped Butter

SALAD *Choice of 1*

Roasted Beets with Arugula, Feta, Walnuts

Mesclun Greens with Fruit, Craisins, Gorgonzola

Italian Chopped with Mozzarella, Prosciutto, Olives,

Caper Berries, Artichoke Hearts, Roasted Peppers

ENTRÉES *Choice of 2*

Crab Cake

Captain's Chicken Chesapeake

Braised Short Ribs

Portobello & Tofu Stack

SIDES *Choice of 2*

Potato Pavé

Roasted Asparagus with Red Pepper Butter

Seasonal Vegetables

Baked Four Cheese Zucchini

Truffle Macaroni & Cheese

DESSERT *Choice of 1*

Deep Dish Apple Pie

Flourless Chocolate Cake

NY Cheesecake

\$85



RECEPTION

STATIONARY HORS D'OEUVRES

Prices are per piece with a minimum order of 25 pieces. Assume one piece per guest.

Minimum 20 guests.

HOT

Four Cheese Macaroni Bites
Old Bay Chicken Bites
Thai Chicken & Lemongrass Spring Roll
Nashville Hot Chicken Skewer
All-Beef Mini Franks, Puff Pastry
Spanakopita
Falafel

\$8

Beef Barbacoa Taquito
Mini Cheesesteak Eggrolls
Reuben Spring Roll
Sausage Stuffed Cremini Mushroom
Truffle Arancini
Indian Samosa
Raspberry & Brie Phyllo Bites
Brandied Peach & Brie Puff
Wild Mushroom Lumpia
Gorgonzola & Onion Profiterole

\$9

Mini Wagyu Cheeseburger
Short Rib & Manchego Empanada
Bacon Wrapped Scallops
Rockfish Bites, Prosciutto, Citrus Butter
Coconut Shrimp with Pineapple Salsa
Peking Duck Ravioli, Sesame

\$10

Mini Maryland Crab Cakes
Lamb Lollipops, Chimichurri Marinade

\$12

COLD

Chickpea & Cucumber Salad, Lemon Tahini
Roasted Red Pepper Hummus with Crudité
Tomato Basil Bruschetta

\$8

Caprese Skewer, Mozzarella, Salami
Fig & Goat Cheese Flatbread
Sundried Red Pepper Profiterole
Wild Mushroom Toast, Ricotta, Garlic Aioli
Black Cherry Blossom, Goat Cheese, Puff Pastry
Burrata Crostini, Roasted Tomato Jam, Basil Oil
Street Corn Salad, Black Beans, Jalapeños, Tortilla
Whipped Ricotta Crostini, Hot Honey, Pistachio

\$9

Sweet Thai Chili Shrimp Skewer, Pineapple, Sesame
Sirloin Crostini, Parsley Caper Relish, Dijonnaise

\$10

Crab Stuffed Deviled Eggs
Chesapeake Shrimp Cocktail Shooters
Crab Ceviche, Lime, Micro Cilantro
Tuna Tartar on Wonton Crisp
Crab Salad on Endive with Citrus Chutney
Smoked Salmon Mousse on Cucumber Round

\$12

Oyster Shooter
Lobster Salad Brioche Bite, Lemon Crème Fraiche

\$MP

GRAZING TABLES

Minimum 20 guests.

RAW BAR

Oysters on the Half Shell, Chilled Gulf Shrimp, Mignonette, Lemon Wedges, Horseradish, Cocktail Sauce
\$MP

CHARCUTERIE

Cured Italian Meats, Imported Cheeses, Fresh & Dried Fruit, Kalamata Olives, Tomato Chutney, Gherkins, House-Made Mustard, Crostini
\$34

MEDITERRANEAN MEZZE

Marinated Olives, Mushrooms, Tomatoes, Artichoke Hearts, Stuffed Grape Leaves, Spanakopita, Feta Cheese, Peppadews, Baba Ghanoush, Olive Tapenade, Tabouleh, Tzatziki, Cucumber Spears, Roasted Garlic Hummus, Carrot Sticks, Grilled Pita
\$30

MARKET CRUDITÉ

Assortment of Fresh Raw Vegetables, Green Goddess Dip, Whipped Feta Dip
\$27

ARTISANAL CHEESE AND FRUIT

Imported & Domestic Cheeses, Fresh & Dried Fruit, Honey, Preserves, Assorted Crackers
\$30

CHESAPEAKE CRAB DIP

Traditional Maryland Crab Dip served Hot with Crostini, Carrot & Celery Sticks
\$MP

BUFFALO CHICKEN DIP

Roasted Chicken, Blue Cheese, Cream Cheese, Buffalo Sauce served with Grilled Pita, Carrots & Celery Sticks
\$26

SPINACH ARTICHOKE DIP

Spinach, Artichokes, Three-Cheese Blend, Crostini
\$25



DINNER

DINNER BUFFET

Includes Iced Tea, LaVazza Coffee - Regular and Decaffeinated, Dairy and Non-Dairy Creamers, Sugar and Sugar Alternatives, and Black & Herbal Teas with Honey and Lemon.

Additional entrée selections available for +\$15 per person.

Drop off between 3pm-5pm for dinner.

Minimum 20 guests.

CLASSIC

Bread Service with Whipped Butter

SALADS *Choice of 1*

Mixed Greens

Spinach with Mushrooms, Candied Bacon

Caesar with House-Made Croutons, Shaved Parmesan

ENTRÉES *Choice of 2*

Firecracker Salmon

Mediterranean Chicken

Slow Roasted Seasoned Sirloin

Wild Mushroom Ravioli

SIDES *Choice of 2*

Wild Rice

Roasted Brussels Sprouts

Seasonal Vegetables

Herb Roasted Fingerling Potatoes

Garlic Mashed Potatoes

DESSERT *Choice of 2*

Flourless Chocolate Cake

NY Cheesecake

Deep Dish Apple Pie

\$95

PREMIUM

Bread Service with Whipped Butter

SALADS *Choice of 1*

Roasted Beets with Arugula, Feta, Walnuts

Mesclun Greens with Fruit, Craisins, Gorgonzola

Italian Chopped with Mozzarella, Prosciutto, Olives,

Caper Berries, Artichoke Hearts, Roasted Peppers

ENTRÉES *Choice of 2*

Crab Cake

Captain's Chicken Chesapeake

Braised Short Ribs

Portobello & Tofu Stack

SIDES *Choice of 2*

Potato Pavé

Roasted Asparagus with Red Pepper Butter

Seasonal Vegetables

Baked Four Cheese Zucchini

Truffle Macaroni & Cheese

DESSERT *Choice of 2*

Chocolate Brownie Cheesecake

White Chocolate Raspberry Cheesecake

Smith Island Cake

Crumb-Topped Granny Smith Deep Dish Apple Pie

\$105

TERMS & CONDITIONS

ORDER & DELIVERY

Orders must be finalized 72 hours prior to event date to ensure procurement of all menu items. Orders made less than 72 hours in advance will be considered a rush order and we will do our best to accommodate all items in your order. Please note that rush orders are subject to substitutions of equal value determined by our chef. Rush orders are subject to a 10% fee.

To accommodate you best, we will deliver within a 30-minute window of your scheduled time.

DELIVERY FEES

0-5 Miles	\$75
6-10 Miles	\$125
11-15 Miles	\$175
16+ Miles	QUOTE

Weekend and After Hours

+\$50 for Saturday and Sunday delivery

+\$25 for deliveries between 5pm-8pm

CANCELLATION POLICY

These amounts will constitute full settlement for nonperformance of this agreement. To cancel this definite agreement, the hotel must be advised in writing. The cancellation fee will be as follows:

Date Notified Prior to Arrival:	Percent of Estimated Revenue:
365 Days - 180 Days	20%
179 Days - 90 Days	40%
89 Days - 30 Days	85%
29 Days - 0 Days	100%

SETUP FEES

Disposable serving platters, serving and dining utensils, cups, plates, and napkins | \$7.95 per person plus tax

Ice | \$4.95 per 10lb bag plus tax

Disposable tablecloths | \$7.95 per table plus tax

Wire rack chafing dishes - includes pans & sternos | \$17.95 per dish plus tax

Client to clearly identify access for unloading and in-office delivery.

Client to advise of any special dietary and/or allergy requirements prior to event.

Client to provide tables.

STAFFING

Drop-off catering does not include on-site service staff.

Pricing provided for service staff by request.

ENDORSEMENT,

Young