

The William Fell

888 S BROADWAY | BALTIMORE, MD 21231

P: 410-522-7377

DROP OFF 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 BREAKFAST

Bakery Fresh Pastries

Seasonal Fresh Fruit

Assorted Bagels with Cream Cheese, Butter, and Preserves

\$34

HEALTHY START BREAKFAST

Bakery Fresh Muffins

Seasonal Fresh Fruit

Greek Yogurt with House-made Cinnamon Honey Granola

Hard-Boiled Eggs

\$36

EXECUTIVE BREAKFAST

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)

\$46

ENHANCEMENTS

Egg, Bacon and Cheese Breakfast Biscuits | **\$12**

Avocado Toast Bar - Artisanal Breads (GF Available), Seasoned Avocado, Arugula, Pickled Red Onion, Feta, Toasted Sunflower Seeds, Hard Boiled Eggs | **\$25**

Greek Yogurt with House-made Cinnamon Honey Granola | **\$7**



BREAKS & À LA CARTE

BREAKS

Minimum 10 Guests

ALL DAY ENERGY

Protein Bars
Assorted Potato Chips
Individual Bags of Trail Mix
Milk Chocolate Caramel Squares

\$20

WELLNESS

Roasted Peanuts
Whole Fresh Fruit
Hummus with Crudité & Pita
Assorted Greek Yogurt, Seasonal Berries
Infused Water

\$25

BEVERAGE PACKAGE

LaVazza Coffee - Regular & Decaffeinated with Accompaniments
Black & Herbal Teas with Honey & Lemon
Assorted Soft Drinks
Flavored Water
Bottled Water

\$26

SWEETS

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

\$22

AFTERNOON ARTISAN

Caramelized Onion and Gruyere Pinwheels
House-made Kettle Chips, French Onion Dip
House-made Moose Munch Popcorn
Fresh Strawberries & Milk Chocolate Squares

\$23

À LA CARTE

ENHANCEMENTS

Priced per Item

- Protein Bars | **\$6**
- Roasted Peanuts | **\$3**
- Hummus with Pretzels | **\$5**
- Assorted Greek Yogurt | **\$3**
- Soft Drinks | **\$5**
- Individual Iced Tea | **\$5**
- Flavored Water | **\$5**
- Bottled Water | **\$5**
- Assorted Potato Chips | **\$3**
- Individual Bags of Trail Mix | **\$4**
- Milk Chocolate Caramel Squares | **\$3**
- House-made Moose Munch Popcorn | **\$30**

Priced per Dozen

- Bagels with Cream Cheese | **\$50**
- Brownies | **\$40**
- Lemon Bars | **\$48**
- Fresh Baked Cookies | **\$32**
- Raspberry Crumble Bars | **\$48**
- Whole Fresh Fruit | **\$24**
- Caramelized Onion and Gruyere Pinwheels | **\$50**
- LaVazza Coffee | **\$65 per ¾ gallon**
- Black & Herbal Teas | **\$35 per ¾ gallon**



LUNCH & DINNER

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Drop-off Between 10am-2pm for Lunch and 3pm-5pm for Dinner

Minimum 10 Guests

SIGNATURE SANDWICH

Choice of 2

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

\$35

SIGNATURE SALAD

Choice of 1 | Dressing on the side

Caesar - House-made Croutons, Shaved Parmesan

Greek - Tomato, Cucumber, Red Onion, Olives

Roasted Beet - Arugula, Walnuts

Baby Kale - Shredded Slaw, Almonds, Craisins

Choice of 2 | Served on the side

Blackened Chicken

Grilled Shrimp

Pickled Eggs

Fried Tofu

Includes

Individual Fresh Fruit Cup

Garlic Bread Sticks

Chef's Choice Dessert

Assorted Soft Drinks

Bottled Water

\$46

LUNCH & DINNER

Drop-off Between 10am-2pm for Lunch and 3pm-5pm for Dinner

Minimum 20 Guests

HOT BUFFET

Choice of 1

Mediterranean Chicken

Spinach Stuffed Salmon

Vegetable Lasagna (Can be GF +\$3)

Cajun Shrimp Pasta (Can be GF +\$3)

Choice of 1

Caesar Salad

Roasted Beet Salad

Mixed Greens

Choice of 2

Buffalo Roasted Cauliflower

Mediterranean Bean Salad

Farro Cranberry Salad

Herb Roasted Fingerling Potatoes

Roasted Tomato Basil Soup

Includes

Caramelized Onion and Gruyere Pinwheels

Chef's Choice of Dessert

Lavazza Coffee - Regular & Decaffeinated with Accompaniments

Black & Herbal Teas with Honey and Lemon

Assorted Soft Drinks

Bottled Water

\$54

DISPLAYS



GRAZING TABLES

Minimum 20 Guests

CHARCUTERIE BOARD

Cured Italian Meats, Imported Cheeses, Fresh & Dried Fruit, Kalamata Olives, Tomato Chutney, Gherkins, House-made Mustard, Crostini

\$29

MEDITERRANEAN MEZZE

Marinated Olives, Mushrooms, and Tomatoes, Artichoke Hearts, Caper Berries, Feta Cheese, Peppadews, Cucumber Spears, Carrot Sticks, Roasted Garlic Hummus, Tzatziki, Warm Pita

\$26

MARKET CRUDITE PLATTER

Assortment of Fresh Raw Vegetables, Green Goddess Dip, Whipped Feta Dip

\$22

ARTISANAL CHEESE AND FRUIT BOARD

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

\$26

CHESAPEAKE CRAB DIP

Traditional Maryland crab dip served hot with Crostini, Carrot & Celery Sticks

\$MP

STATIONARY HORS D'OEUVRES

Priced per Dozen

Minimum 2 Dozen

Mini Maryland Crab Cakes | **\$MP**

Caprese Skewers | **\$36**

Truffle Arancini | **\$36**

Chesapeake Shrimp Cocktail Shooters | **\$96**

Lamb Lollipops | **\$58**

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. Please schedule delivery time for 30 minutes prior to your desired meal time.

DELIVERY FEES

0-10 Miles	\$75
11-20 Miles	\$125
21-35 Miles	\$175
36+ Miles	QUOTE

Weekend and After Hours

+\$50 for Saturday and Sunday delivery

+\$25 for deliveries between 5:00pm - 8:00pm

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,

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