

BALTIMORE GRAND PRIX Catering Menus

SEPTEMBER 2-6, 2011



WELCOME

The Baltimore Marriott Inner Harbor at Camden Yards is pleased to offer three days of an exceptional dining experience, with an array of superb menu choices including many local specialties. Each day we will offer a wide variety of menu items in order to enhance the overall experience for all guests during the race weekend.

Let us cater to your every need...

CONTACT INFORMATION

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START YOUR ENGINES

Breakfasts

ON YOUR MARK \$34

Seasonal Cubed and Whole Fruits, Breakfast Cereals with Whole and Skim Milk, Individual Fruit Flavored Yogurts, Croissants Filled with Scrambled Eggs, Cheese, Peppers and Onions, Hickory Smoked Sausage, Fresh Bakery Selection and Beverages.

GET SET \$34

Seasonal Cubed and Whole Fruits, Assorted Breakfast Cereals with Whole and Skim Milk, Individual Fruit Flavored Yogurts, Freshly Baked Biscuit, Filled with Scrambled Eggs, Sausage and Cheese, Fire Roasted Herbed Idaho Breakfast Potatoes, Fresh Bakery Selection and Beverages.

GO! \$34

Seasonal Cubed and Whole Fruits, Assorted Breakfast Cereals with Whole and Skim Milk, Hearty Hot Oatmeal with Maple Syrup, Brown Sugar and Dried Fruits, Individual Fruit Flavored Yogurts, Fresh Bakery Selection, Hickory Smoked Bacon, Country Sausage Links, Breakfast Potatoes and Beverages.

Fresh Bakery Selection Includes:

Croissants, Danish, Muffins, Bagels served with Butter, Honey, Fruit Preserves, Regular and Light Cream Cheese

Beverages:

Chilled Fruit Juices, Bottles of Flavored Iced Teas, Chilled Regular and Diet Pepsi Soft Drinks, Chilled Starbucks® Frappuccinos, Evian, Vasa and San Pellegrino Water, Starbucks® Organic Regular and Decaffeinated Coffee



POP-A-WHEELY

Break

WARM UP \$22

Crab Chips with French Onion Dip, Berger Cookies, Goetze's Caramel Creams, Honey Roasted Peanuts, Hunky Dorey Glazed Popcorn, Almonds and Pecans, Peppermint Sticks and Beverages.

GROUND EFFECT \$22

Soft Hot Pretzels with Ball Park Mustard, Red Hot Hot Dogs, Hot Buttered Popcorn, Crackerjacks, Roasted Peanuts, Reese's Pieces and Milk Duds, Candy Bars, Whole Fresh and Beverages.

DOWN-FORCE \$22

Hot Nachos with Jalapeno Cheese Sauce, Hot Buttered Popcorn, Whole Roasted Peanuts, Cracker Jacks and Candy Bars, Ice Cream Sandwiches and Nutty Buddies, Whole Fresh Fruit, Root Beer and Beverages.

Beverages:

Bottles of Flavored Iced Teas, Chilled Regular and Diet Pepsi Soft Drinks, Chilled Starbucks® Frappuccinos, Evian, Vasa and San Pellegrino Water, Starbucks® Organic Regular and Decaffeinated Coffee, TazoTea Selection.



PIN LANE

Lunches

HORSEPOWER BUFFET \$46

Soup du jour

Market Style Salad - Field Greens, Romaine, Cucumbers, Cipollini Onions, Grape Tomatoes, Croutons and Candied Pecans

Caesar and Raspberry Vinaigrette Dressing

Seafood Pasta Salad

Fresh Fruit Salad

Make Your Own Sandwich Deli Case - Roast Beef, Turkey, Black Forest Ham, Corned Beef, Grilled Chicken Breast and Salami, Cheddar, Swiss and Havarti Cheese

Sandwich Enhancements - Iceberg Lettuce, Tomatoes, Red Onions, Pickles, Marinated Olives and Pepperoncini Peppers, Grey Poupon Mustard, Tarragon and Light Mayonnaise, Cranberry-Horseradish Sauce

Bags of Terra® and Route 11® Chips

Chef's Selection of Gourmet Breads

Lemon Bars, Pecan Bars and Cheesecake Squares

Whole Fresh Fruit

Beverages

BAULK BUFFET \$48

Soup du jour

Market Style Cobb Salad - Iceberg and Romaine Topped with Chopped Egg and Grated Cheddar Cheese, Tomato Wedges, Bleu Cheese Crumbles and Croutons

Herbed Vinaigrette and Buttermilk Ranch Dressing

Grilled Angus Hamburgers - Served with Kaiser Rolls, Lettuce, Tomatoes, Onions, Pickles, Cheddar Cheese, Mustard, Ketchup, and Mayonnaise

Philly Cheese Steaks - Fresh Hoagie Rolls with Thinly-Sliced NY Sirloin, Peppers, Mushrooms, Onions and Provolone Cheese

Chicken Tenders with Buffalo Hot Sauce and Honey Mustard

Hot Nachos with Jalapeño Cheese Sauce

French Fries

Jumbo Chocolate Chip Cookies

Berger Cookies®, Crackerjacks®, and Candy Bars

Beverages



PIN LANE

Lunches

MAX SPEED BUFFET \$54

Maryland Crab Soup

Crab & Artichoke Pasta Salad with Diced Tomatoes and Tarragon

Tossed Field Green Salad served with Balsamic Vinaigrette and Buttermilk Ranch

Broiled Maryland Crab a with Pink Onion Remoulade (Two Pieces per Guest)

Marinated Tenderloin of Beef with Roasted Shallot Zinfandel Sauce

Seared Rockfish (Seasonal) with Red Bean and Corn Succotash

Sautéed Broccolini, Corn, Tomato and Baby Carrots

Roasted Yukon Gold Potatoes with Old Bay and Oregano

Chef's Selection of Gourmet Breads

Pecan Pie

Chocolate Orange Cake

Apple Pie

Basket of Whole Fresh Fruit

Beverages

BEVERAGES

Bottles of Flavored Iced Teas

Chilled Regular and Diet Pepsi Soft Drinks

Chilled Starbucks® Frappuccinos

Evian, Vasa and San Pellegrino Water

Starbucks® Organic Regular and Decaffeinated Coffee

Tazo Tea Selection



WINNER'S CIRCLE

Receptions

LOTUS \$54

Variety of Pizzas:

Pepperoni

Grilled Vegetable

Grilled Chicken

Angus Beef Sliders

Miniature Coney Island Hot Dogs

Buffalo Wings with Blue Cheese

Pulled Pork with Coleslaw

Jalapeno Poppers

Potato Skins with Sour Cream, Scallions and Bacon Bits

Nacho Bar with Nachos, Cheese Sauce, Jalapenos, Diced

Tomatoes, Salsa, Chili, Sour Cream and Guacamole

Beverages

SAUBER \$100

Crab Cakes*

Whole Lump Crab Meat Served with Spicy Remoulade and French Baguette

Scallops*

Sea Scallops Sautéed with Parmesan and Cream Served with Basmati Rice

Carved Tenderloin of Beef*

Tenderloin of Beef Rolled in Three Varieties of Peppercorn, Roasted and Carved with Petite Croissants, Whole Grain Mustard and Sauce Choron

Sushi

Assorted Sushi and California Rolls Displayed with Wasabi, Pickled Ginger and Soy Sauce

Treasure Chest

Two Chilled Gulf Shrimp, One Oyster in the Half Shell and Two Blue Crab Claws, Accompanied by Cocktail Sauce, Lemons and Remoulade

Beverages



WINNER'S CIRCLE

Receptions

FERRARI \$98

Slider Bar

Turkey Burgers with Caramelized Onions and Honey Mustard Aioli
The Classic Cheeseburger with Cheese, Pickle and Tomato Aioli
Vegetarian Slider with Roasted Peppers and Avocado Aioli
Pulled Pork with Coleslaw

Butlered Hors d'oeuvres

Jumbo Shrimp with Spicy Cocktail Sauce
Beef Wellington Puffs
Thai Chicken on a Sugar Cane Skewer
Goat Cheese and Roasted Red Pepper Tarts

Action Stations*

Fresh Maryland Crab Cakes (3 Pieces Per Guest)
Whole Lump Crab Meat served with Spicy Remoulade and French Baguett
Triple Peppered Tenderloin of Beef
Tenderloin of Beef Rolled in Three Varieties of Peppercorn, Roasted and Carved with Petite Croissants, Whole Grain Mustard and Sauce Choron

Sides

Garlic Mashed Potatoes and Grilled Asparagus

Sweet Dreams Dessert Display

Miniature French Pastries, Eclairs, Napoleons, Petit Fours,
Chocolate Covered Strawberries, Cookies, Brownies,
Strawberry Shortcake and Apple Cobbler with Vanilla Sauce

BEVERAGES

Bottles of Flavored Iced Teas

Chilled Regular and Diet Pepsi Soft Drinks

Chilled Starbucks® Frappuccinos

Evian, Vasa and San Pellegrino Water

Starbucks® Organic Regular and Decaffeinated Coffee

Tazo Tea Selection



FUEL

Beverages

LUXURY BAR

Vodka: Grey Goose

Gin: Bombay Sapphire

Rum: Mount Gay Rum

Whiskey, Canadian: Crown Royal

Whiskey, Blended Scotch: Johnny Walker Black Label

Whiskey, Tennessee: Knob Creek Bourbon

Tequila: Patron

Cognac: Korbel

Champagne: Mumm Napa "Brut Prestige", Napa Valley

Luxury Wine Selection:

Beringer Vineyards White Zinfandel, California

Brancott Sauvignon Blanc, Marlborough

Pighin Pinot Grigio, Grave del Friuli

Clos du Bois Chardonnay, North Coast

La Crema Pinot Noir, Sonoma Coast

Closdu Bois Merlot, North Coast

Estancia Cabernet Sauvignon, Paso Robles

Premium Cordials, Premium Bottled and Domestic

Beers Included

PREMIUM BAR

Vodka: Smirnoff

Gin: Beefeater

Rum: Bacardi Superior and Captain Morgan Original Spiced Rum

Whiskey, Canadian: Canadian ClubWhiskey

Blended Scotch: Dewar's White Label

Whiskey, Tennessee: Maker's Mark and Jack Daniels

Tequila, Gold: Jose Cuervo 1800

Cognac: Korbel

Champagne: Zonin Brut Prosecco, Alto Adige

Premium Wine Selection:

Beringer Vineyards White Zinfandel, California

Kenwood Vineyards Sauvignon Blanc, Sonoma County

Pighin Pinot Grigio, Grave del Friuli

Chardonnay, Beaulieu Vineyards Century Cellars, California

Merlot, Beaulieu Vineyards Century Cellars, California

Cabernet Sauvignon, Beaulieu Vineyards Century Cellars, California

Premium Cordials, Premium Bottled and Domestic

Beers Included

Premium Cordials: Baileys Irish Cream, Kahlua, Amaretto Disaronno and Grand Marnier

Premium Bottled Beer: Amstellight, Heineken, Corona, Yeungling and Samuel Adams

Domestic Bottled Beer: Budweiser, Bud Light and Miller Lite

Assorted Soft Drinks, Waters and Appropriate Mixers

FUEL

Beverages

PRICING FOR OPEN AND CONSUMPTION BARS

Open Bar*	Luxury	Premium
First Hour	\$22	\$20
Each Additional Hour	\$12	\$10

Consumption Bar*

Martini	\$12	\$10
Wine	\$11	\$10
Premium Wine	\$7	\$7
Domestic Beer	\$6	\$6
Champagne	\$12	\$10
Cocktails	\$10	\$9
Cordials	\$10	\$10
Soft Drinks	\$4	\$4
Mineral Water	\$4	\$4

*Required Attendant



SUITES & ADDITIONAL INFORMATION

HOSPITALITY SUITES \$1000 Per day, plus minimum

860 Square Foot Hospitality Suites

Track View with AC and All the Comforts of Home (Wet Bar, Comfortable Seating, Restrooms, 2 Flat-Panel TVs, High-Speed Internet and 2 Phone Lines)

*Food & Beverage Minimum

Hospitality Suites - \$1,500 per day with 24-hour access

ADDITIONAL INFORMATION

Service Charge & Tax

Prices are subject to 6% Maryland Sales Tax, 22% Service Charge, and 9% Alcohol and Alcohol related Beverage Tax

Attendants

Bartender/Attendant \$300 Per 4-Hour Time Period

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