



Sheraton®

BALTIMORE NORTH HOTEL

Breakfast

CONTINENTAL

Replenished for a duration of one hour. A minimum guarantee of 20 guest, a service fee will be applied for groups under 20 guests.

Towson Town Continental Breakfast

Freshly squeezed orange, cranberry and apple juices
Assortment of freshly baked breakfast breads
Butter and preserves
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey
Hot cocoa

Sheraton Continental

Freshly squeezed orange, cranberry and apple juices
Sliced seasonal fruit and berries, honey-yogurt dip
Assortment of freshly baked breakfast breads
Assorted bagels and cream cheese
Butter and preserves
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey
Hot cocoa

Executive Continental Breakfast

Freshly squeezed orange, cranberry and apple juices
Sliced seasonal fruit and berries, honey-yogurt dip
Assortment of freshly baked breakfast breads
Assorted bagels and cream cheese
Butter and preserves
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey
Hot cocoa
Choice of one entrée:

Breakfast burrito, scrambled eggs with onions, peppers and pepper jack cheese, served with pico de gallo and sour cream
Mini croissant sandwich, with scrambled eggs, applewood smoked bacon and cheddar cheese
Whole wheat English muffin sandwich with, scrambled eggs, turkey sausage and pepper jack cheese

**Turkey bacon or turkey sausage can be substituted for a breakfast meat selection or charged at an additional rate onto an existing breakfast meal.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

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Sheraton Baltimore North Hotel

903 Dulaney Valley Road | Towson, MD 21204

443 921 2314

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Sheraton®

BALTIMORE NORTH HOTEL

Breakfast

BREAKFAST BUFFET

Replenished for a duration of one hour. A minimum guarantee of 20 guest, a service fee will be applied for groups under 20 guests.

Dulany Breakfast Buffet

Freshly squeezed orange, cranberry and apple juices
Sliced seasonal fruit and berries
Vanilla and strawberry yogurt
Granola, golden raisins and dried cranberries
Assorted cereals and milks
Assortment of freshly baked breakfast breads
Butter and preserves
Scrambled eggs served with pico de gallo
Seasoned breakfast potatoes with sautéed onions and peppers
Applewood smoked bacon and pork sausage links
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey
Hot cocoa

BRUNCH BUFFET

Replenished for a duration of one and a half hours. A minimum guarantee of 30 guest, a service fee will be applied for groups under 30 guests.

Freshly squeezed orange, cranberry and apple juices
Sliced seasonal fruit and berries with honey-yogurt dip
Assortment of freshly baked breakfast breads and bagels
Cream cheese, butter and preserves
Scrambled eggs served with pico de gallo
Seasoned breakfast potatoes with sautéed onions and peppers
Applewood smoked bacon and pork sausage links
Field greens and romaine lettuce, garden crudité, croutons and assorted dressings
Tomato, cucumber and red onion salad tossed with house vinaigrette and feta cheese
Seasonal vegetable and starch
Assortment of freshly baked cookies and dessert bars
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey
Hot cocoa

Choice of two hot entrées:

Baltimore fried chicken served with white pan gravy on the side
Grilled chicken breast topped with a tomato-basil relish
Herb-roasted salmon fillet with lemon-butter sauce
Grilled sirloin of beef, sliced and served with a wild mushroom sauce
Grilled vegetable and wild mushroom lasagna (V)

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CONTINENTAL ENHANCEMENTS

Build-Your-Own Oatmeal Station

Ingredients to include:

Steel cut hot oatmeal, cream and brown sugar
Granola with golden raisins, dried cherries,
dried cranberries, toasted walnuts
and almonds

Fruit Smoothie Station

*Assortment of freshly prepared fruit smoothies
to include:*

Strawberry and banana
Mango and orange
Mixed berry

Build-Your-Own Yogurt Parfait Station

Vanilla and strawberry yogurt
House granola
Garden berries
Dried cherries and cranberries
Toasted walnuts and almonds
Honey

Chef Prepared Yogurt Smoothies

Smoothie ingredients to include:

Vanilla and strawberry yogurt
2% Milk and almond milk
Mango, blueberries, strawberries, banana,
pineapple, spinach, avocado, peanut butter,
honey and fresh mint

REQUIRES A CHEF ATTENDANT FOR AN ADDITIONAL FEE

BUFFET ENHANCEMENTS

Omelet Station

Farm fresh eggs, egg whites and Egg Beaters
Tomatoes, onions, peppers, mushrooms and spinach
Bacon, sausage, ham and tofu
Cheddar, feta and mozzarella cheeses

REQUIRES A CHEF ATTENDANT FOR AN ADDITIONAL FEE

Waffle Station

Assortment of waffle batters to include:

Buttermilk, chocolate and strawberry

Assortment of toppings to include:

Warm berry compote and banana foster glaze,
maple syrup, whipped butter, chocolate sauce,
strawberry sauce, pecans, M&M's, coconut,
fresh sliced strawberries, whipped cream
and powdered sugar

REQUIRES A CHEF ATTENDANT FOR AN ADDITIONAL FEE

Grand Marnier French Toast Station

Challah bread dipped in a rich custard and
cooked-to-order

Assortment of toppings to include:

Warm berry compote and banana foster glaze,
maple syrup, whipped butter, chocolate sauce,
strawberry sauce, pecans, M&M's, coconut,
fresh sliced strawberries, whipped cream
and powdered sugar

REQUIRES A CHEF ATTENDANT FOR AN ADDITIONAL FEE

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Breakfast

PLATED BREAKFAST

All plated breakfast meals are served with:

Freshly squeezed orange juice
Pre-set sliced fruit plate
Basket of freshly baked breakfast breads
Butter and preserves
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey

Scrambled Tofu (v)

Tofu scrambled with mushrooms, tomatoes, scallions and fresh herbs
Served with Morning Star breakfast sausage
Seasoned breakfast potatoes with sautéed onions and peppers

Classic Plated Breakfast

Farm fresh scrambled eggs
Seasoned breakfast potatoes with sautéed onions and peppers
Applewood smoked bacon
Herb roasted Roma tomato

Plated Breakfast Wrap

Farm fresh scrambled eggs with peppers, onions, pepper jack cheese and pico de gallo
Seasoned breakfast potatoes with sautéed onions, peppers and cilantro
Grilled chorizo sausage

Cinnamon Roll French Toast

Cinnamon rolls dipped in vanilla custard and topped with a warm berry compote and streusel crumble
Served with warm maple syrup and applewood smoked bacon

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Sheraton[®]

BALTIMORE NORTH HOTEL

Breaks

FULL DAY BREAK PACKAGE

Continental Breakfast

Freshly squeezed orange, cranberry and apple juices
Sliced seasonal fruit, berries, with honey-yogurt dip
Assortment of freshly baked breakfast breads
Assorted bagels and cream cheese
Butter and preserves
Freshly brewed Starbucks[®] regular and decaf coffees
Assortment of Tazo[®] teas, lemon and honey
Hot cocoa

AM Break

Assorted whole fruit and granola bars
Assorted sodas and bottled water
Freshly brewed Starbucks[®] regular and decaf coffees
Assortment of Tazo[®] teas, lemon and honey
Hot cocoa

PM Break

Assorted individual bags of chips
Freshly baked cookies and dessert bars
Lemonade and iced tea
Freshly brewed Starbucks[®] regular and decaf coffees
Assortment of Tazo[®] teas, lemon and honey
Hot cocoa

FULL DAY BREAK PACKAGE WITH LUNCH

Continental Breakfast

Freshly squeezed orange, cranberry and apple juices
Sliced seasonal fruit, berries, with honey-yogurt dip
Assortment of freshly baked breakfast breads
Assorted bagels and cream cheese
Butter and preserves
Freshly brewed Starbucks[®] regular and decaf coffees
Assortment of Tazo[®] teas, lemon and honey
Hot cocoa

AM Break

Assorted whole fruit and granola bars
Freshly brewed Starbucks[®] regular and decaf coffees
Assortment of Tazo[®] teas, lemon and honey
Hot cocoa
Assorted sodas and bottled water

Lunch Buffet

Garden salad with ranch and Italian dressings
Potato and pasta salads
Turkey club with roasted turkey breast, Monterey jack cheese, baby spinach, sliced tomatoes, applewood smoked bacon and avocado ranch sauce served on a croissant
Mediterranean wrap with roasted garlic hummus, grilled marinated vegetables, baby spinach and Brie cheese
Caesar salad wrap with grilled marinated chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing
House made chips
Freshly baked cookies
Iced tea and lemonade
Freshly brewed Starbucks[®] regular and decaf coffees
Assortment of Tazo[®] teas, lemon and honey
Hot cocoa

PM Break

Lemon bars
Assorted sodas and bottled water
Freshly brewed Starbucks[®] regular and decaf coffees
Assortment of Tazo[®] teas, lemon and honey
Hot cocoa

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BALTIMORE NORTH HOTEL

Breaks

BEVERAGE BREAKS

AM Beverage Break

Replenished for a duration of one hour.

Freshly squeezed orange, cranberry and apple juices

Freshly brewed Starbucks® regular and decaf coffees

Assortment of Tazo® teas, lemon and honey
Assorted sodas and bottled water

AM/PM Beverage Break

Replenished for a duration of one hour.

Freshly squeezed orange, cranberry and apple juices

Freshly brewed Starbucks® regular and decaf coffees

Assortment of Tazo® teas, lemon and honey
Assorted sodas and bottled water

All Day Beverage Break Refill

Freshly squeezed orange, cranberry and apple juices

Freshly brewed Starbucks® regular and decaf coffees

Assortment of Tazo® teas, lemon and honey
Assorted sodas and bottled water

AM BREAKS

Energize Break

Assorted Kind bars and Power Bars

Individual fruit smoothies to include:

Strawberry-banana and blueberry

Fruit kebobs with honey-yogurt dip

Red Bull regular and sugar free

Gatorade and bottled water

Healthy Break

Individual yogurt parfaits

Seasonal whole fruit

Roasted garlic and roasted red pepper hummus

Pita chips and garden crudités

Assorted Naked juices

Cucumber-herb infused water

Tazo® hot teas

Trail Blazer

Make-your-own trail mix bar:

House granola

Toasted peanuts, cashews and almonds

Dried cherries, cranberries and apricots

Banana chips and toasted coconut

Pumpkin seed and sunflower seeds

M&M's, chocolate chips and Reese's crumbles

Assorted Naked juices

Berry-mint infused water

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BALTIMORE NORTH HOTEL

Breaks

AFTERNOON BREAKS

Sweet Success

Freshly baked cookies, brownies and blondies
Assorted chilled milks
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey
Assorted sodas and bottled water

Make-Your-Own Ice Cream Sundae

Vanilla and chocolate ice cream

Assorted toppings to include:

M&M's, chocolate chips, Reese's crumbles, sprinkles, chopped nuts, whipped cream, chocolate and strawberry sauces
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey
Assorted sodas and bottled water

South of the Border

Freshly fried corn tortilla chips served with house pico de gallo and warm queso dip
Black bean and cheese quesadilla rolls
Sopapillas
Lemon-lime infused water
Assorted sodas and bottled water

Chocolate Paradise

Chocolate chip cookies
Chocolate dipped strawberries
Chocolate fondue served with marshmallows, pound cake and brownie bites
Chocolate milk
Freshly brewed Starbucks® regular and decaf coffees
Assortment of Tazo® teas, lemon and honey
Assorted soda and bottled water

Candy Shop

Classic candies to include:

Jelly beans, Hot Tamales, Starburst, Reese's Pieces, Skittles, licorice sticks and assorted mini chocolate bars
Chocolate and yogurt dipped pretzels
Root beer and sodas

The Ball Game

Warm salted jumbo soft pretzels with French's yellow mustard
Nacho chips with warm cheese sauce and pickled jalapeño
Cracker Jacks
Old Bay chips
Assorted sodas and bottled water

Wing-Ding Break

Variety of bone-in and boneless chicken wings with the following flavors:

Buffalo, BBQ and honey-Old Bay
Celery and carrot sticks
House chips
Ranch and blue cheese dips
Assorted sodas and bottled water

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Breaks

À LA CARTE BREAKS

Coffee

Freshly brewed Starbucks® regular and decaf coffee

Tazo® Hot Teas

Juice Carafe

Orange, apple, cranberry and tomato juices

Individual Juices

Assorted Naked Juices

Soda or Bottled Water

Pellegrino Sparkling Water

Red Bull®

Regular and sugar-free

Gatorade

Iced Tea, Lemonade or Fruit Punch

Milk or Soy Milk

Granola and Breakfast Bars

Whole Fruit

Assorted Breakfast Breads

Muffins, Danish, croissant and scones

Bagels and Cream Cheese

Buttermilk Pancakes

Belgian Waffles

Cinnamon Roll French Toast

Assorted Donuts

Scramble Eggs

Applewood Smoked Bacon or Sausage

Breakfast Burrito

With scrambled eggs, onions, peppers and pepper jack cheese

Mini Croissant Sandwich

With scrambled eggs, applewood smoked bacon and cheddar cheese

Whole Wheat English Muffin Sandwich

With scrambled eggs, turkey sausage and pepper jack cheese

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Sheraton®
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Breaks

À LA CARTE BREAKS CONTINUED

Freshly Baked Cookies

Trail Mix

Brownies, Lemon Bars or Blondies

Hummus with Pita Chips

Chocolate Dipped Strawberries

Gourmet Snack Mix

Warm Jumbo Cinnamon Rolls

Mixed Nuts

Individual Greek Yogurts

Novelty Ice Cream

Fresh Fruit Display

Individual Yogurt Parfaits

Fruit Kebobs with Yogurt Dip

Fruit Tarts

Jumbo Soft Pretzel
with French's yellow mustard

Bags of Assorted Chips

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Sheraton®

BALTIMORE NORTH HOTEL

Lunch

COLD PLATED SANDWICHES & WRAPS

All sandwich luncheon entrées are served with house chips, tortellini pasta salad and Chef's dessert. Iced tea, freshly brewed Starbucks® regular and decaf coffee and an assortment of Tazo® hot teas.

Turkey Club

Roasted turkey breast, Monterey jack cheese, baby spinach, sliced tomatoes, applewood smoked bacon and avocado ranch sauce served on a croissant

Chesapeake Bay Shrimp Salad

Steamed shrimp tossed with celery, Old Bay, mayonnaise and lemon, served on a brioche bun with field greens and sliced tomatoes

Italian Sandwich

Capicola, salami, ham, pepperoni and prosciutto served on focaccia with fresh mozzarella cheese, shredded lettuce, sliced tomatoes, banana peppers and Italian vinaigrette

Mediterranean Wrap (v)

Roasted garlic hummus, grilled marinated vegetables, baby spinach and Brie cheese

Pit Beef Sandwich

Char grilled top round, thinly shaved and served on brioche bun, with horseradish cream sauce and shaved onions

Caesar Salad Wrap

Grilled marinated chicken breast wrapped in a flour tortilla with romaine lettuce, Parmesan cheese and Caesar dressing

SUBSTITUTE GRILLED SHRIMP FOR EXTRA PER GUEST

Buffalo Chicken Wrap

Fried chicken breast tossed with Buffalo sauce, shredded lettuce, diced tomatoes, blue cheese crumbles and ranch dressing served with carrot and celery sticks

+ ALL SANDWICHES AND WRAPS ARE AVAILABLE AS BOX LUNCHESES FOR AN ADDITIONAL FEE.

ALL BOX LUNCHESES INCLUDE WHOLE FRUIT, BAG OF CHIPS, PASTA SALAD AND COOKIE.

CHOICE OF SODA OR WATER.

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Sheraton®

BALTIMORE NORTH HOTEL

Lunch

COLD PLATED SALADS

All salad luncheon entrées are served with warm rolls and butter and Chef's Dessert. Iced tea, freshly brewed Starbucks® regular and decaf coffee and an assortment of Tazo® hot teas.

Grilled Chicken Caesar Salad

Romaine hearts topped with garlic herb croutons, Parmesan cheese, grilled marinated chicken breast
Caesar dressing served on the table

SUBSTITUTE GRILLED SHRIMP FOR EXTRA PER GUEST

Chilled Blackened Shrimp Salad

Mixed greens, grape tomatoes, roasted artichokes, Kalamata olives and cucumbers topped with blackened shrimp skewers
Greek feta and vinaigrette served on the table

Thai Cobb Salad

Chopped greens, shredded carrot, bean sprouts, tomatoes, avocado, mint, basil and roasted shiitake mushrooms, topped with chicken sate
Sesame dressing served on the table

Trio Salad

Blackened chicken salad, Chesapeake bay shrimp salad, and southern style egg salad served with sliced cucumbers, tomatoes, olives and pita chips

+ ALL SANDWICHES AND WRAPS ARE AVAILABLE AS BOX LUNCHESES FOR AN ADDITIONAL FEE.

ALL BOX LUNCHESES INCLUDE WHOLE FRUIT, BAG OF CHIPS, PASTA SALAD AND COOKIE.

CHOICE OF SODA OR WATER.

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Sheraton®

BALTIMORE NORTH HOTEL

Lunch

HOT PLATED

All hot plated luncheon entrées are served with warm rolls and butter and Chef's dessert. Iced tea, freshly brewed Starbucks® regular and decaf Coffee and an assortment of Tazo® hot teas.

Grilled Chicken Breast

Creamy smoked cheddar grits, braised collard greens, espresso BBQ glaze

Pan Seared Chicken Breast

Wild mushroom and Parmesan risotto, roasted artichokes, Marsala sauce

Honey-Lime Grilled Chicken Breast

Roasted corn relish, red skin mashed potatoes, chimichurri sauce

Goat Cheese Stuffed Turkey Breast

Caramelized sweet potatoes, sautéed baby green beans, dried cranberry demi-glace

Grilled Sirloin Filet

Roasted asparagus, fingerling potatoes, mushroom hash, sun-dried tomato demi-glace

Sweet Tea Brined Pork Roast

Sautéed green beans, herb-roasted potatoes, dried cherry-chipotle sauce

Teriyaki BBQ Salmon

Stir fried broccoli, peppers and onions, jasmine rice

Herb-Grilled Mahi Mahi

Grilled seasonal vegetables, herb couscous, white wine herb reduction

Shrimp and Grits

Sautéed andouille sausage, tasso ham, tomatoes, mushrooms, scallions, Cajun cream sauce, cheddar grit cake

Cabernet Braised Short Ribs

Mashed Yukon Gold potato, chili-honey roasted baby carrots, braising jus

Fresh Linguini (v)

Forest mushrooms, asparagus, green peas truffle cream sauce, sun-dried tomato pesto, Parmesan cheese

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Lunch

BUFFETS

A minimum guarantee of 25 guests, a service fee will be applied for groups under 25 guests.

Buffets are served with iced tea, freshly brewed Starbucks® regular and decaf coffee and an assortment of Tazo® hot teas.

Soup, Salad and Baked Potato Bar

Chicken orzo soup

Cream of broccoli and cheddar soup (v)

Romaine lettuce, spinach and baby greens

Grape tomatoes, English cucumbers, shredded carrots, broccoli, olives, and roasted red peppers

Parmesan and cheddar cheeses

Diced hard boiled eggs

Croutons and dried cranberries

House ranch, Italian, Caesar and balsamic dressings

Oil and vinegar

Chilled poached shrimp

Chilled sliced grilled chicken breast

Baked potato bar to include:

Baked Idaho and sweet potatoes

Shredded cheddar cheese, bacon bits, sour cream, scallions, whipped herb butter, brown sugar, whipped cinnamon butter, mini marshmallows and toasted pecans

Assorted Fruit Tarts

Sandwich and Wrap Buffet

Romaine and field greens

Grape tomatoes, English cucumbers and shredded carrots

Shredded cheddar and Parmesan cheeses

Croutons, sunflower seeds and dried cranberries

House ranch, Caesar and balsamic dressings

Oil and vinegar

Chicken noodle soup

Tomato basil bisque (v)

House potato chips with bacon blue cheese dip

Choice of three pre-made sandwiches:

Turkey club with roasted turkey breast, Monterey jack cheese, baby spinach, sliced tomatoes, applewood smoked bacon, avocado ranch sauce, served on a croissant

Chesapeake bay shrimp salad made with steamed shrimp tossed with celery, Old Bay, mayonnaise and lemon, served on a brioche bun with filed greens and sliced tomatoes

Italian sandwich with capocollo salami, ham, pepperoni and prosciutto served on focaccia with fresh mozzarella cheese, shredded lettuce, sliced tomatoes, banana peppers and Italian vinaigrette

Mediterranean wrap with roasted garlic hummus, grilled marinated vegetables, baby spinach and Brie cheese

Pit beef sandwich with char grilled top round beef, thinly shaved on a brioche bun, served with horseradish cream sauce and shaved onions

Caesar salad wrap with grilled marinated chicken breast, wrapped in a flour tortilla with romaine lettuce, Parmesan cheese and Caesar dressing

Buffalo chicken wrap with fried chicken breast, tossed with Buffalo sauce, shredded lettuce and diced tomatoes and blue cheese crumbles

Assortment of dessert bars and freshly baked cookies

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BALTIMORE NORTH HOTEL

Lunch

BUFFETS CONTINUED

A minimum guarantee of 25 guests, a service fee will be applied for groups under 25 guests.

Buffets are served with iced tea, freshly brewed Starbucks® regular and decaf coffee and an assortment of Tazo® hot teas.

Little Italy

Caesar salad with romaine lettuce, croutons, Parmesan cheese and house Caesar dressing
Marinated cucumbers, grilled radicchio, artichokes and arugula salad
Roasted zucchini with peppers
Focaccia bread

Choice of two entrées:

Sautéed chicken scallopini with grape tomatoes and lemon caper sauce
Grilled chicken medallions with roasted garlic and sundried tomato demi-glace
Grilled Italian sausage, tossed with gnocchi, roasted tomato sauce and roasted peppers
Grilled salmon puttanesca, olive oil, tomatoes, olives, capers and garlic sauce
Eggplant rollatini (v) made with grilled eggplant stuffed with mozzarella and basil, baked in marinara sauce
Espresso mousse martini and mini cannoli

ADD AN ADDITIONAL ENTRÉE FOR AN ADDITIONAL FEE

Sheraton Lunch Buffet

Garden salad with tomatoes, cucumber and carrots served with ranch and Italian dressings
Tomato, cucumber and red onion salad
Roasted red bliss potatoes with sautéed onions and peppers
Seasonal vegetable mélange
Warm rolls and butter

Choice of two entrées:

Herb marinated and grilled chicken breast with Marsala wine and wild mushroom sauce
Honey-lime grilled chicken breast with roasted corn relish and chimichurri sauce
Grilled and sliced beef sirloin with sun-dried tomato demi-glace
Sweet tea brined pork roast with dried cherry chipotle Sauce
Teriyaki BBQ salmon with stir fried peppers and onions
Herb grilled mahi-mahi with white wine herb sauce
Shrimp and grits with sautéed andouille sausage, tasso ham, tomatoes, mushrooms and scallions served in a Cajun cream sauce with a smoked Gouda grit cakes
Fresh linguini (v) with forest mushrooms, asparagus, green peas, truffle cream sauce, sundried tomato pesto and Parmesan cheese
Assorted cakes and pies

ADD AN ADDITIONAL ENTRÉE FOR AN ADDITIONAL FEE

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Any guest consuming alcohol must be of legal drinking age.

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Sheraton Baltimore North Hotel

903 Dulaney Valley Road | Towson, MD 21204

443 921 2314

www.SheratonBaltimoreNorth.com



Sheraton®

BALTIMORE NORTH HOTEL

Lunch

BUFFETS CONTINUED

A minimum guarantee of 25 guests, a service fee will be applied for groups under 25 guests

Buffets are served with iced tea, freshly brewed Starbucks® regular and decaf coffee and an assortment of Tazo® hot teas.

Backyard BBQ

Garden salad bar with:

Grape tomatoes, English cucumbers, red onions, bacon bits, shredded cheddar cheese and croutons

House ranch, thousand island and Italian dressings

Red bliss potato salad

Pasta salad

Coleslaw

Brioche hamburger and hot dog buns

Relish tray with sliced tomatoes, leaf lettuce, sliced red onions, pickle relish, and dill pickle chips

American, Swiss and cheddar cheeses

Sautéed onions, mushrooms and bacon

Grilled corn on the cob

Fresh baked beans

Grilled, Angus beef or turkey burgers

BBQ chicken breast

All beef hot dogs

Veggie burgers (upon request)

Key lime pie and chocolate fudge brownies

BBQ Buffet

Garden salad bar with:

Grape tomatoes, English cucumbers, shredded carrots, corn, black-eyed peas, broccoli, bacon bits, shredded cheddar cheese, croutons and candied pecans

House ranch and Italian dressings

Deviled eggs

Fruit salad

Coleslaw

Potato salad

Green beans with bacon and onions

Baked three cheese macaroni and cheese

Jalapeno and cheddar corn bread

Rolls and butter

Choice of two entrées:

Fried catfish, hush puppies and tartar sauce

Fried chicken or BBQ chicken

Pulled smoked pork shoulder with tangy BBQ Sauce

Smoked beef brisket with western

Carolina BBQ sauce

Pecan pie and warm bread pudding

All American Diner

Garden salad bar with:

Grape tomatoes, English cucumbers, shredded carrots, shredded cheddar cheese and croutons

Ranch, Italian and thousand island dressings

Macaroni pasta salad with smoked cheddar, peas, bacon and buttermilk dressing

Fruit salad

Mashed red skin potatoes and gravy

Steamed seasonal vegetables

House baked rolls and butter

Choice of two entrées:

Mom's meatloaf with tomato glaze and gravy

Pot roast with slow braised beef, onions,

carrots, celery, red bliss potatoes and gravy

Fried chicken with white gravy served on the side

Chicken pot pie with braised chicken and

garden vegetables in a rich herb volute,

and biscuit crust

Baked cod with lemon-dill butter sauce

Assorted cakes and pies

ADD AN ADDITIONAL ENTRÉE FOR N ADDITIONAL FEE

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BALTIMORE NORTH HOTEL

Lunch

BUFFETS CONTINUED

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Buffets are served with iced tea, freshly brewed Starbucks® regular and decaf coffee and an assortment of Tazo® hot teas.

Latin Fare

Romaine lettuce, tomatoes, cucumber, black beans, corn, radish, red onions and cotija cheese

Cilantro lime vinaigrette and chipotle ranch dressings

Pico de gallo, sour cream, limes, cilantro, and diced onion

Fried plantain chips with tomato-lime salsa

Yellow rice with fresh herbs, peas and tomatoes

Roasted squash and peppers with cilantro and lime

Warm flour tortillas

Choice of two entrées:

Roasted pork carnitas topped with pickled red onions

Ropa viejas, braised flank steak, tomato, peppers and onions

Mojo roasted mahi mahi with grilled pineapple relish

Lemon-lime grilled chicken breast with chimichurri sauce and griddled onions

Chicken fajitas with peppers, onions, lime, and cilantro

Spinach and cheese enchiladas (v)

Sopapillas and tres leches cake

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Sheraton®

BALTIMORE NORTH HOTEL

Dinner

DINNER PLATED

Pricing based on 25 guests.

All dinner entrees are served with warm rolls and butter and Chef's choice of dessert.

Iced tea, freshly brewed Starbucks® regular and decaf coffee and assortment of Tazo® hot teas

Chicken Chesapeake

Chicken breast stuffed with lump crab, topped with a lemon-cream sauce, wild rice pilaf, roasted asparagus

Chicken Roulade

Spinach, roasted red peppers and mozzarella cheese, a sun-dried tomato cream sauce, jasmine rice and sautéed broccoli

Grilled Chicken Oscar

Sautéed chicken breast topped with lump crab meat, asparagus, hollandaise sauce, red skin mashed potatoes, julienne zucchini, carrots, squash

Pan Seared Chicken Breast

Wild mushroom and Parmesan risotto, roasted artichokes, Marsala sauce

Grilled Sirloin Filet

Roasted jumbo asparagus, fingerling potatoes, mushroom hash, sun-dried tomato demi-glace

Cabernet Braised Short Ribs

Mashed Yukon Gold potatoes, chili-honey roasted baby carrots, braising jus

Grilled Filet Mignon

Truffle mashed potatoes, sautéed green beans mushrooms, caramelized shallot sauce

Sweet Tea Brined Pork Roast

Sautéed green beans, herb roasted potatoes, dried cherry-chipotle sauce

Crab Stuffed Salmon

Sautéed broccolini and peppers, jasmine rice, sherry cream sauce

Herb Grilled Mahi Mahi

Grilled seasonal vegetables, rice pilaf, light white wine herb reduction

Shrimp and Grits

Sautéed Andouille sausage, tasso ham, tomato, mushrooms, scallions, Cajun cream sauce, smoked Gouda grit cake

Maryland Crab Cakes

Roasted corn relish and sautéed garden vegetables

Fresh Linguini (v)

Forest mushrooms, asparagus and green peas, truffle cream sauce, sun-dried tomato pesto and Parmesan cheese

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Sheraton®

BALTIMORE NORTH HOTEL

Dinner

DUET PLATES

All duet plates are served with mashed red bliss potatoes and roasted vegetables

Filet and Shrimp

Grilled 4oz petite filet of beef and sautéed shrimp scampi

Filet and Crab Cake

Grilled 4oz filet of beef and Maryland crab cake

Grilled Chicken and Salmon

Herb marinated grilled chicken breast and chili glazed salmon fillet

Chicken Scampi and Crab Cake

Chicken scallopini topped with a lemon-caper sauce and a Maryland crab cake

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Sheraton®

BALTIMORE NORTH HOTEL

Dinner

BUFFET DINNERS

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Buffet dinners are served with iced tea, freshly brewed Starbucks® regular and decaf coffee and an assortment of Tazo® hot teas.

Towson Dinner

Chef's choice of starch and vegetable

Warm rolls and butter

Choice of two salads:

Garden salad with tomatoes, cucumber, carrots, served with ranch and Italian dressings

Caesar salad with croutons, Parmesan cheese, served with Caesar dressing

Tomato, cucumber and red onion salad

Tortellini pasta salad

Red bliss potato salad

Choice of two entrées:

Grilled chicken breast with tomato-basil relish

Pan seared chicken breast with lemon caper pan sauce

Spinach and mozzarella stuffed chicken breast with sundried tomato cream sauce

Cabernet braised short ribs in braising jus

Grilled Coca-Cola® marinated flank steak with caramelized shallot sauce

Sweet chili glazed salmon fillet

Crab stuffed flounder with Old Bay cream sauce

Assorted cakes and pies

ADD AN ADDITIONAL ENTRÉE FOR AN ADDITIONAL FEE

Little Italy

Caesar Salad with romaine lettuce, croutons,

Parmesan cheese and house Caesar dressing

Caprese salad with fresh mozzarella, tomatoes and basil, drizzled with olive oil and balsamic vinegar

Antipasto display with assorted Italian meats and cheeses

Choice of two entrées:

Chicken Marsala, sautéed chicken breast topped with Marsala mushroom sauce

Grilled chicken medallions with roasted garlic and sundried tomato demi-glace

Italian braised short ribs tossed with ziti pasta, wild mushrooms, tomato braising sauce and ricotta

Shrimp and scallop scampi, tossed with fresh linguini pasta in a lemon-caper sauce

Eggplant rollatini (v) made with grilled eggplant stuffed with mozzarella and basil, baked in marinara sauce

Roasted zucchini with peppers

Focaccia bread

Tiramisu and mini cannoli

ADD AN ADDITIONAL ENTRÉE FOR AN ADDITIONAL FEE

Backyard BBQ

Garden salad bar with:

Garden greens, grape tomatoes,

English cucumbers, red onions, bacon bits, shredded cheddar cheese and croutons

House ranch, thousand island and Italian dressings

Red bliss potato salad

Macaroni salad

Coleslaw

Brioche hamburger and hot dog buns

Relish tray with sliced tomatoes, leaf lettuce, sliced red onions, shaved red onions, pickle relish

and dill pickle chips

American, Swiss and cheddar cheeses

Sautéed onions, mushrooms and bacon

Grilled corn on the cob

Fresh baked beans

Choice of two entrées:

Grilled Angus beef or turkey burgers

BBQ chicken breast

All beef hot dogs or smoked kielbasa with peppers and onions

Veggie burgers (upon request)

Key lime pie and chocolate fudge brownies

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Sheraton®

BALTIMORE NORTH HOTEL

Dinner

BUFFET DINNERS CONTINUED

A minimum guarantee of 25 guests, a service fee will be applied for groups under 25 guests.

Buffet dinners are served with iced tea, freshly brewed Starbucks® regular and decaf coffee and an assortment of Tazo® hot teas.

BBQ Buffet

Garden salad bar with:

Grape tomatoes, English cucumbers, shredded carrots, corn, black-eyed peas, broccoli, bacon bits, shredded cheddar cheese, croutons and candied pecan
House ranch and Italian dressings

Fruit salad

Coleslaw

Potato salad

Green beans with bacon and onions

Baked three cheese macaroni and cheese

Jalapeno and cheddar corn bread

Rolls and butter

Choice of two entrées:

Fried catfish, fried shrimp and hush puppies served with tartar and cocktail sauces

Fried chicken or BBQ Chicken

BBQ pork ribs in a tangy BBQ sauce

Smoked beef brisket in a tangy BBQ sauce

Pecan pie and warm bread pudding

All American Diner

Garden salad bar with:

Grape tomatoes, English cucumbers, shredded carrots, shredded cheddar cheese and croutons

Ranch, Italian and thousand island dressing

Macaroni pasta salad with smoked cheddar, peas, bacon and buttermilk dressing

Fruit salad

Mashed red skin potatoes with gravy

Steamed seasonal vegetables

Freshly baked rolls and butter

Choice of two entrées:

Mom's meatloaf with tomato glaze and gravy

Pot roast, slow braised beef with onions, carrots, celery, red bliss potatoes and gravy

Fried chicken with white gravy, served on the side

Chicken pot pie, braised chicken and garden vegetables in a rich herb volute with biscuit crust

Baked cod in a lemon-dill butter sauce

Assorted cakes and pies

ADD AN ADDITIONAL ENTRÉE FOR AN ADDITIONAL FEE

Latin Fare

Romaine lettuce, tomatoes, cucumber, black beans,

corn, radish, red onions, and cotija cheese

Cilantro-lime vinaigrette and chipotle ranch dressings

Shrimp and crab ceviche salad

Fresh tortilla chips

Pico de gallo, sour cream, limes, cilantro and diced onion

Fried plantain chips with tomato lime salsa

Yellow rice with fresh herbs, peas and tomatoes

Roasted squash and peppers with cilantro and lime

Warm flour tortillas

Choice of two entrées:

Ropa viejas with braised flank steak, tomato, pepper and onion

Mojo roasted mahi mahi with grilled pineapple relish

Sautéed shrimp al a cruz with sliced olives, capers, tomatoes and garlic in a saffron broth

Lemon-lime grilled chicken breast in a chimichurri sauce with griddled onions

Chicken and beef fajitas with peppers, onions, lime and cilantro

Spinach and cheese enchiladas (v)

Sopapillas and tres leches cake

ADD AN ADDITIONAL ENTRÉE FOR AN ADDITIONAL FEE

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BALTIMORE NORTH HOTEL

Hors D'oeuvres

COLD

A minimum of 25 pieces required per item ordered.

Deviled Eggs

Finger Sandwiches

Selection of ham, turkey and egg

Classic Bruschetta

Served with tomato and basil

Mediterranean Bruschetta

Served with Mediterranean shrimp salad

Hummus Cup

Served in phyllo shells

Flat Bread

Balsamic fig and goat cheese on flat bread

Chicken Curry Salad

Served on endive

Blackened Chicken Salad

Served in a cucumber cup

Thai Shrimp Salad

Served in a cucumber cup

Caprese Skewers (v)

Cherry tomatoes, mozzarella and pesto sauce

Antipasto Skewers

Asparagus Wrapped in Prosciutto

Assorted Canapés

Seared Sesame Rare Tuna

Served with wasabi aioli on a wonton chip

Shrimp Cocktail

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BALTIMORE NORTH HOTEL

Hors D'oeuvres

HOT

A minimum of 25 pieces required per item ordered.

Chicken Wings

Selection of hot, mild, BBQ or honey-Old Bay
Served with ranch dip

Chicken Tenders

Served with honey mustard

Assorted Quiche

Meatballs

Selection of BBQ, marinara or Swedish sauces

Spanakopita (v)

Sheppard's Pie Tart

Peking Duck Spring Roll

Cuban Spring Roll

Philly Cheese Steak Spring Roll

Pastrami and Grain Mustard Spring Roll

Chicken Satay

Served with peanut sauce

Beef Satay

Served with peanut sauce

Shrimp and Kielbasa Skewer

With potato and onion

Pear and Brie in Phyllo (v)

With toasted almonds

Wild Mushroom and Asiago Cheese (v)

Served in a phyllo purse

Maine Lobster Newburg

Served in a phyllo triangle

Asparagus Roll-Up (v)

With Asiago cheese

Corn and Edamame Quesadilla

Chicken Saltimbocca Skewer

Fried Duck Confit Ravioli

Mini Crab Cakes

Scallop Wrapped in Bacon

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Sheraton®

BALTIMORE NORTH HOTEL

Reception

DISPLAYS

Displays Serve 25 people.

Fresh Garden Vegetables

Served with ranch and blue cheese dressings

Imported and Domestic Cheeses

Served with gourmet crackers

Seasonal Fruit and Berries

Served with honey yogurt dip

Grilled Vegetables

Zucchini, squash, asparagus and red peppers,
served with pesto dipping sauce

Little Italy Antipasto

Capicola, salami and prosciutto, with marinated
artichokes, olives, roasted peppers, fresh
mozzarella cheese and smoked provolone

Smoked Salmon

Red onions, tomatoes, hard boiled eggs, capers,
cocktail breads and herb whipped cream cheese

Seafood Raw Bar

Smoked trout and smoked salmon
Steamed mussels and clams (2 per guest)
Raw oysters on the half shell (2 per guest)
Chilled peel-and-eat shrimp (3 per guest)
Lemon wedges, Tabasco sauce
and cocktail sauce

Dip Trio Station

Warm spinach and artichoke dip
Maryland crab dip
Buffalo chicken and ranch dip
Pita chips, grilled pita bread, celery
and carrot sticks

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BALTIMORE NORTH HOTEL

Reception

CARVING STATIONS

Carving stations require a Chef Attendant at an additional fee.

Herb Roasted Salmon

Served with olive tapenade and saffron aioli

Jerk Baked Mahi Mahi

Mango BBQ sauce and pineapple relish

Cajun Roasted Turkey Breast

Cranberry relish and tarragon mayonnaise
Corn bread stuffing and turkey gravy
Mini rolls

Salt-Crusted Prime Rib of Beef

Creamed horseradish, Dijon mustard and au jus
Mini brioche rolls

Herb Roasted Tenderloin of Beef

Creamed horseradish and red wine demi-glace
Mini brioche rolls

Slow Roasted BBQ Beef Brisket

Assorted house BBQ sauces
Jalapeno and cheddar corn bread and mini rolls

Bourbon-Molasses Glazed

Applewood Smoked Ham

Horseradish-Dijon mustard, honey grain mustard,
and Caribbean mayonnaise
Hawaiian sweet rolls

Sweet Tea Brined Pork Roast

Peach chutney and honey-grain mustard
Mini cheddar drop biscuits

DESSERT STATIONS

Viennese Desserts

A selection of mini desserts, to include:

Mini cheesecakes, éclairs, fruit tarts, cannoli,
chocolate mousse tartlets, petit fours and
chocolate dipped strawberries

Bananas Foster

Banana's flambéd with brandy, finished with
caramel sauce and topped with vanilla bean
ice cream

ACTION STATION CHEF REQUIRED AT AN ADDITIONAL FEE

Crepes Flambé

Crepes flambéd with grand marnier served
suzette style with fresh berries, crème anglaise
and chocolate sauce

ACTION STATION CHEF REQUIRED AT AN ADDITIONAL FEE

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Reception

ACTIONS STATIONS

All Action stations are replenished for a duration of one and a half hours.

All action stations require a Chef Attendant.

Shrimp and Grits Station

Cheddar cheese stone ground grits served with andouille sausage, Tasso ham, mushrooms, tomatoes, scallion and Cajun cream sauce

Pasta Bar

Cheese tortellini, penne and cavatappi pastas
Marinara, pesto and Alfredo Sauces

Toppings to include:

Parmesan cheese and crushed red chili flakes
Garlic breadsticks

ADD SHRIMP, CHICKEN AND VEGETABLES FOR AN
ADDITIONAL FEE

Risotto Station

Saffron risotto and lobster risotto
Braised short rib ragout
Rock shrimp

Toppings to include:

Oven roasted forest mushrooms, asparagus,
sun-dried tomatoes, peas, pancetta,
caramelized onions, creamed leeks, roasted
corn, fresh basil, Italian parsley, Parmesan
cheese and crushed red pepper

Stir Fry Station

Sliced ginger beef, sesame grilled chicken, red curry
shrimp and sesame tofu

Lo Mein and steamed white rice

Eggrolls and spring rolls

Toppings to include:

Snow peas, onions, carrots, mushrooms, peppers,
bok choy and bean sprouts

Sauces to include:

Zesty orange, sesame, Szechuan and teriyaki

Tapas Station

Choice of three tapas:

Seared scallops with cauliflower puree,
asparagus tips and roasted mushrooms

Curry chicken kebobs with couscous and
mint-yogurt sauce

Braised short rib with braising Jus and
roasted carrots

Crab cake with corn relish and
chipotle-red pepper coulis

Seafood hush puppy with shrimp, crab
and Creole cream

Shrimp and grits with cheddar grit cake
and fried leeks

Braised lamb with potato gnocchi,
cremini mushroom, and smoked tomato

Grilled chorizo bisque with potato salad
and roasted peppers

White bean hummus with black bean falafel,
mint-yogurt sauce, and tomato jus

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Reception

ACTIONS STATIONS CONTINUED

All Action stations are replenished for a duration of one and a half hours.

All action stations require a Chef Attendant at an additional fee.

Regional Street Food Station

Choice of three stations:

- Baja fish tacos with grilled mahi mahi, cabbage slaw, chipotle crème and soft tortilla
- North Carolina BBQ pork smoked pork, house BBQ sauce, slaw, and mini brioche rolls
- South Philly roast pork shaved roast pork, broccoli rabe, provolone cheese and ciabatta rolls
- Maryland crab cake with remoulade, and corn relish
- French quarter muffuletta made with imported Italian meats, provolone, olive relish and roasted peppers
- Texas smoked brisket made with sliced brisket, BBQ sauce, pickles, white onions served opened face on garlic toast
- Windy city dogs made with all beef hot dogs, poppy seed buns, yellow mustard, chopped onions, tomatoes, sweet relish, pickle spears and celery seeds

Street Taco Station

Served with fresh corn tortillas, onions and peppers
guacamole, pico de gallo, salsa verde, diced onions, cilantro, tomatoes, lime and sliced jalapeño

Tortilla chips and warm queso dip
Cilantro rice and black beans

Choice of two proteins:

- Grilled skirt steak
 - Ancho pepper chicken
 - Mexican chorizo
 - Pork al pastor
- Fresh corn tortillas
Onions and peppers
Guacamole, pico de gallo, salsa verde, diced onions, cilantro, tomatoes, lime and sliced jalapeño

Mashtini Potato Bar

Mashed Yukon Gold and sweet potatoes
Shredded pot roast and BBQ pork

Toppings to include:

- Roasted wild mushrooms, English peas, sun-dried tomatoes, scallions, roasted red peppers, bacon bits, cheddar cheese, blue cheese, sour cream, herb whipped butter, cinnamon whipped butter, brown sugar, raisins, dried cherries and mini marshmallows

Slider Station

Choice of three sliders:

- Pulled pork BBQ with Carolina slaw and fried onions
- Kobe burgers with smoked cheddar, cider-bacon and caramelized onions
- Fried Buffalo chicken with butter lettuce, blue cheese and pickles
- Chesapeake bay crab cake with Cajun remoulade and Roma tomatoes
- Fried green tomato (v) with chipotle aioli, sun-dried tomato relish and arugula
- Grilled Cheese with cheddar cheese, applewood smoked bacon, and tomato

Gourmet Macaroni and Cheese Station

Choice of three crafted macaroni and cheeses:

- Traditional with three cheeses and toasted panko bread crumbs
- Pulled pork with slaw, house BBQ and crispy onions
- Short rib and tomato ragout with ricotta and basil
- Seafood with shrimp, crab and creole cream
- Roasted wild mushroom with truffle béchamel and garlic chips

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