

The William Fell

TAPESTRY
COLLECTION
by Hilton™

888 S BROADWAY | BALTIMORE, MD 21231

P: 410-522-7377 | THEWILLIAMFELL.COM

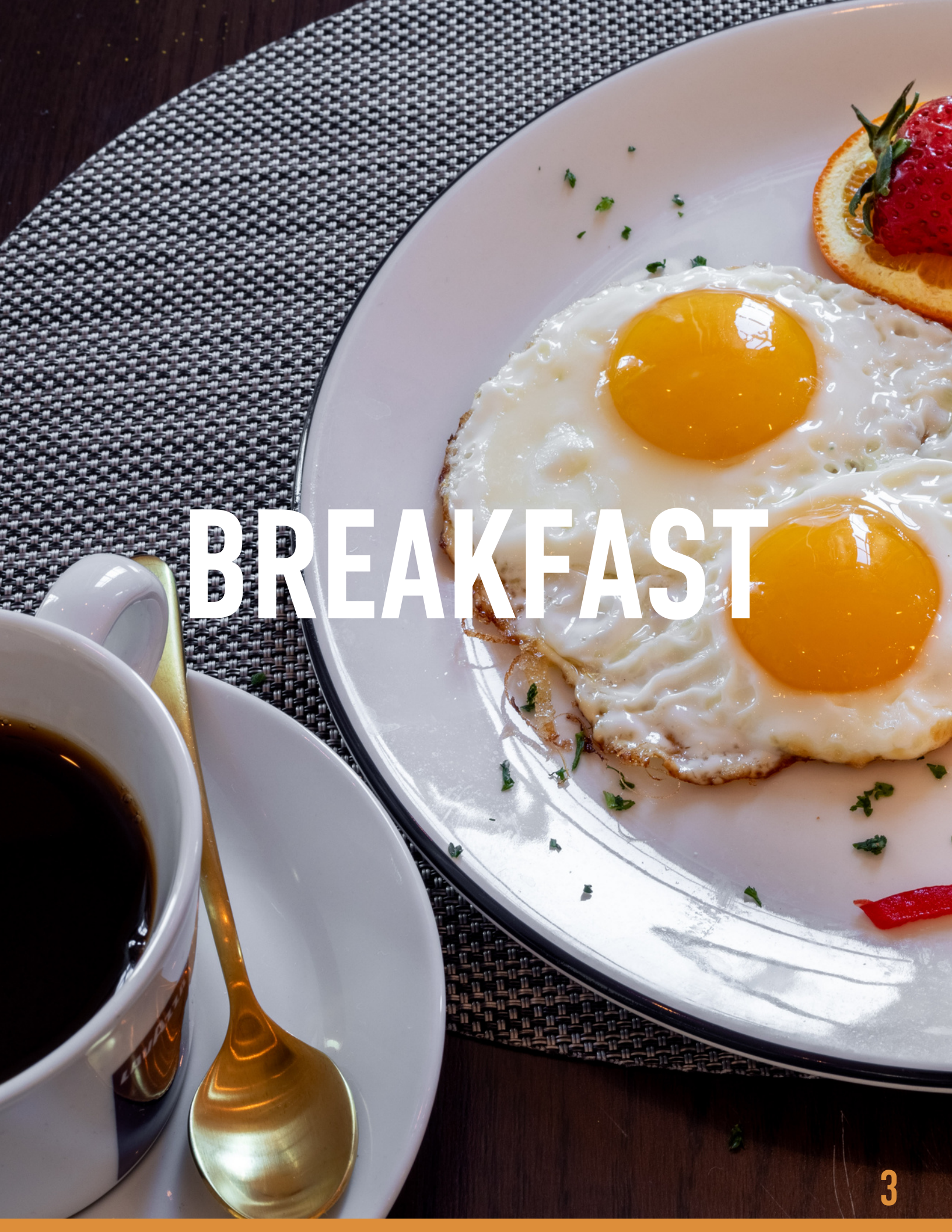
BANQUET & CATERING MENU



WmF

TABLE OF CONTENTS

PG 3	BREAKFAST
PG 6	BRUNCH
PG 8	BREAKS & À LA CARTE
PG 11	LUNCH
PG 15	RECEPTION
PG 20	DINNER
PG 22	BEVERAGES

A high-angle, close-up photograph of a breakfast meal. In the center is a white plate with a dark rim, featuring two sunny-side-up fried eggs with bright yellow yolks. The plate is garnished with small green herbs and a slice of orange with a strawberry on top. To the left of the plate is a white cup filled with dark coffee, sitting on a matching saucer. A gold-colored spoon rests on the saucer. The entire set is placed on a dark wooden table with a textured, grey and white woven placemat. The word "BREAKFAST" is overlaid in large, white, bold, sans-serif capital letters across the middle of the image.

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

\$36

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

\$40

EXECUTIVE

Bakery Fresh Pastries

Seasonal Fresh Fruit

Assorted Bagels with Cream Cheese, Butter and Preserves

Greek Yogurt Parfait with House-Made Cinnamon Honey Granola

Bacon, Egg and Cheese Breakfast Biscuits

Home Fried Potatoes with Peppers & Onions

Sausage Links (Select Pork or Chicken)

\$50

BREAKFAST ADDITIONS

Select a breakfast package from Page 4 and enhance it with any of the optional upgrades listed below.

Minimum 10 guests.

OMELETTE STATION

Farm Fresh Eggs Prepared to Order. Optional Fillings:
Shredded Cheese, Ham, Bacon, Spinach, Tomatoes,
Onions, Bell Peppers, Mushrooms, Scallions, Salsa
\$19 | \$150 chef attendant fee required

AVOCADO TOAST BAR

Artisanal Breads, Seasoned Avocado, Arugula,
Pickled Red Onion, Crumbled Feta,
Toasted Sunflower Seeds, Hard Boiled Eggs
\$25

POWER BOWL BAR

Ancient Grains, Roasted Potatoes, Scrambled Eggs,
Sauteed Vegetables, Cherry Tomatoes, Wilted Kale,
Walnuts, Sunflower Seeds, Avocado,
Shredded Cheese, Green Goddess Dressing
\$28

SMOKED SALMON BOARD

Dry Pastrami Rubbed Smoked Salmon, Bagels, Cream
Cheese, Capers, Dill, Cucumber, Tomato, Red Onions,
Hard-Boiled Eggs
\$26

BREAKFAST SANDWICH

Bacon, Egg and Cheese
\$12

TOFU SCRAMBLE BOWL

Fried Tofu, Spinach, Onion, Bell Peppers,
Tomatoes, Mushrooms
\$12

GREEK YOGURT PARFAIT

House-Made Cinnamon Honey Granola
\$7

KETTLE COOKED OATMEAL

Milk, Brown Sugar, Raisins
\$9

TWF BLUEBERRY COBBLER

Fresh Blueberries, Vanilla Muffin Topping
\$8

BREAKFAST TEA BREADS

Chef's Choice Sliced Tea Breads
\$8

BRUNCH



BRUNCH

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.

\$150 bartender fee per 50 guests required for bar package.

Minimum 10 guests.

BRUNCH

STARTERS *Choice of 2*

Deviled Eggs

Seasonal Fresh Fruit

Marinated Cucumber Dill Salad

Home Fried Potatoes with Peppers & Onions

Greek Yogurt Parfait with House-Made Cinnamon Honey Granola

MAINS *Choice of 3*

Seasonal Vegetable Frittata with Gruyere

Caprese and Burrata Salad with Fresh Basil

Avocado Toast with Multigrain Bread, Avocado, Arugula, Pickled Red Onion, Balsamic Drizzle

Croissant Sandwich with Maple Pepper Bacon, Scrambled Eggs, Cheddar Cheese, Avocado

Classic Eggs Benedict with Petite Crab Cake, Canadian Bacon and Hollandaise Sauce **+\$5**

Assorted Tea Sandwiches - Tarragon Chicken Salad and Lemon Aioli Shrimp Salad

Applewood Smoked Bacon or Sausage Links (Select Pork or Chicken)

Dry Pastrami Rubbed Smoked Salmon, Bagels, Capers, Dill, Cucumbers, Red Onion, Tomato

DESSERT *Choice of 2*

Blueberry Cobbler

Lemon Bars

Mini Cannoli

Flourless Chocolate Cake

\$55

BRUNCH BAR PACKAGE

Mimosa

Bloody Mary

Aperol Spritz

\$35 | 2 hours of service



BREAKS & À LA CARTE

BREAKS

Minimum 10 guests.

ENERGY

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

\$25

WELLNESS

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

\$22

SWEETS

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

\$20

ARTISAN

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

\$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

FULL DAY BEVERAGE BREAK

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

\$40

HALF DAY BEVERAGE BREAK

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

\$25

À LA CARTE

ENHANCEMENTS

Priced per Item

- Protein Bars | **\$6**
- Roasted Nuts | **\$4**
- Hummus with Pretzels | **\$6**
- Assorted Greek Yogurt | **\$5**
- Soft Drinks | **\$5**
- Individual Iced Tea | **\$5**
- Flavored Sparkling Water | **\$5**
- Bottled Water | **\$5**
- Assorted Potato Chips | **\$4**
- Individual Bags of Trail Mix | **\$4**
- Chocolate Candies | **\$5**

Priced per Dozen

- House-Made Moose Munch Popcorn | **\$40**
- Bagels with Cream Cheese | **\$65**
- Soft Pretzels with Ale Mustard | **\$60**
- Brownies | **\$45**
- Lemon Bars | **\$50**
- Fresh Baked Cookies | **\$45**
- Raspberry Crumble Bars | **\$50**
- Whole Fresh Fruit | **\$40**
- Caramelized Onion and Gruyere Pinwheels | **\$65**
- LaVazza Coffee | **\$90** per gallon
- Black & Herbal Teas | **\$50** per gallon



LUNCH

LUNCH

Minimum 10 guests.

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

\$40

LUNCH

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.

Minimum 20 guests.

SIGNATURE SANDWICH SHOP

STARTERS *Choice of 2*

Mixed Greens

Pasta Primavera Salad

Seasonal Signature Soup

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

\$58

LUNCH

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.

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

\$72 | Buffet

\$64 | Plated

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

\$80 | Buffet

\$72 | Plated



RECEPTION

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

\$6

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

\$7

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

\$8

Mini Maryland Crab Cakes
Lamb Lollipops, Chimichurri Marinade

\$10

COLD

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

\$6

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

\$7

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

\$8

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

\$9

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
\$29

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
\$26

MARKET CRUDITÉ

Assortment of Fresh Raw Vegetables, Green Goddess Dip, Whipped Feta Dip
\$22

ARTISANAL CHEESE AND FRUIT

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

BUFFALO CHICKEN DIP

Roasted Chicken, Blue Cheese, Cream Cheese, Buffalo Sauce served with Grilled Pita, Carrots & Celery Sticks
\$21

SPINACH ARTICHOKE DIP

Spinach, Artichokes, Three-Cheese Blend, Crostini
\$20

CHEF ACTION STATIONS

\$150 chef attendant fee per 50 guests required.

Minimum 20 guests.

ITALIAN TRATTORIA

Caesar Salad and Garlic Bread

PASTA *Choice of 2*

Mushroom Ravioli, Cheese Tortellini, Potato Gnocchi,
Penne, Fusilli, Orecchiette

HOUSE-MADE SAUCE *Choice of 2*

Marinara, Alfredo, Bolognese, Puttanesca, Vodka,
Pesto

PROTEIN *Choice of 1*

Beef Meatballs, Sweet Italian Sausage,
Eggplant Rollatini

\$36

ASIAN FUSION

Peppers, Snow Peas, Broccoli, Bok Choy, Napa
Cabbage, Carrots, Mushrooms, Water Chestnuts

BASE *Choice of 2*

Jasmine Rice, Fried Rice, Sesame Noodles

SAUCE *Choice of 2*

Teriyaki, Sweet & Sour, General Tso, Thai Chili

PROTEIN *Choice of 2*

Chicken, Beef, Tofu, Shrimp

\$34

TACO CANTINA

Salsa, Pico de Gallo, Guacamole, Shredded Cheese,
Shredded Lettuce, Sour Cream, Hard Corn Shells &
Soft Flour Tortillas

PROTEIN *Choice of 2*

Seasoned Ground Beef, Pork Carnitas, Chicken Tinga,
Beef Barbacoa, Seasoned Tofu

\$32

CARVING STATION

Petit Rolls with Whipped Butter

Beef Sirloin, Red Wine Demi-Glace,
Horseradish Cream Sauce | **\$30**

Beef Tenderloin, Cabernet Shallot Jus,
Truffle Dijon Cream Sauce | **\$38**

Pork Loin, Apple Brandy Cream Sauce,
Whole Grain Dijon Mustard | **\$25**

Rack of Lamb, Rosemary Dijon Jus,
Herb Chimichurri | **\$40**

Salmon En Croûte, Champagne Dill Cream Sauce,
Lemon Beurre Blanc | **\$40**

Turkey Breast, Roasted Garlic Gravy,
Rosemary Dijon Cream Sauce | **\$25**

ENHANCEMENTS

Creamy Mashed Potatoes

Seasonal Roasted Vegetables

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Classic Herb Stuffing

\$6



DINNER

DINNER

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.

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

\$90 | Buffet

\$82 | Plated

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

Granny Smith Deep Dish Apple Pie

\$100 | Buffet

\$92 | Plated



BEVERAGES

OPEN BAR PACKAGES

Package prices do not include passed or tableside wine service, champagne toasts or shots.

Bar times cannot be split during an event.

\$150 bartender fee per 50 guests required.

Minimum 20 guests.

HOUSE

WINE

Pinot Noir, Canyon Road
Cabernet, Canyon Road
Rosé, Canyon Road
Chardonnay, Canyon Road
Sauvignon Blanc, Canyon Road
Sparkling, Dark Horse

BEER

Miller Light
Coors Light
Michelob Ultra
Seasonal Sam Adams
Yuengling

SPIRITS

Vodka, Smirnoff
Whiskey, Jack Daniels
Gin, Beefeater London
Tequila, Monte Alban
Rum, Bacardi
Scotch, J&B Scotch
Cordial, Kahlua
Brandy, Korbel

NON-ALCOHOLIC

Juices, Assorted Sodas
Tonic, Club Soda
NA Beer

\$35 | Two Hours Beer & Wine

\$50 | Two Hours with Spirits

\$8 | Per Additional Hour

PREMIUM

WINE

Pinot Noir, Hahn Santa Lucia Highlands
Cabernet, Josh Cellars
Rosé, Famille Perrin
Chardonnay, Clos du Bois
Sauvignon Blanc, Nobilo
Sparkling, Lamarca Prosecco

BEER

Corona
Corona Light
Stella Artois
Amstel Light
Guinness
Guilford Hall Brewery

SPIRITS

Vodka, Tito's
Whiskey, Jameson
Gin, Tanqueray
Tequila, Patron Silver
Rum, Bacardi Gold
Scotch, Dewar's White Label
Cordial, Disaronno
Cordial, Baileys Irish Cream
Cognac, Remy Martin VS

NON-ALCOHOLIC

Juices, Assorted Sodas
Tonic, Club Soda
NA Beer

\$45 | Two Hours Beer & Wine

\$65 | Two Hours with Spirits

\$8 | Per Additional Hour

CONSUMPTION BAR

Prices are per drink.

\$150 bartender fee per 50 guests.

\$150 cashier fee per 50 guests.

Minimum 20 guests.

WINE

House Wine | **\$11**

Premium Wine | **\$13**

BEER

Domestic Beer | **\$9**

Import Beer | **\$10**

Seasonal Craft Beer | **\$12**

SPIRITS

House Spirits | **\$12**

Premium Spirits | **\$16**

NON-ALCOHOLIC

Assorted Sodas | **\$5**

Iced Tea | **\$5**

Bottled Water | **\$5**

Flavored Sparkling Water | **\$5**

NA Beer | **\$9**

SEASONAL COCKTAILS

Please contact your Event Manager to discuss custom offerings.

SPRING/SUMMER

BLACKBERRY BRAMBLE

Sagamore Rye, Chambord, Blackberry Liqueur

WATERMELON TEQUILA SPRITZER

Fresh Watermelon, Lime Juice, Tequila Blanco, Triple Sec, Agave, Sparkling Water, Tajin Rim

SPARKLING SANGRIA ROSÉ

Sparkling Rosé, Brandy, Citrus Juice, Strawberry Puree

BALTIMORE'S BEES KNEES

Sagamore Rye, Lemon Juice, Honey Simple Syrup

ORANGE CRUSH

Tito's Vodka, Fresh Squeezed Oranges, Sprite, Simple Syrup

BOURBON TEA

Bulleit Bourbon, Limoncello, Iced Tea

BLUEBERRY THYME LEMONADE

Tito's Vodka, Blueberry-Thyme Simple Syrup, Lemon Juice, Club Soda

LIMONCELLO SPRITZ

Limoncello, Sparkling Wine

FALL/WINTER

SMOKED OLD FASHIONED

Sagamore Rye Whiskey, Bitters, Orange Peel, Cherry

SAILOR'S SANGRIA

Red Blend Wine, Pomegranate Juice, Cranberry Juice, Cinnamon, Grand Marnier Topper

MISTLETOE MARTINI

Tito's, St. Germain, Cranberry Juice, Mint

NAUGHTY ELF

Peppermint Schnapps, Chocolate Liqueur, Cream, Crushed Candy Rim

WINTER WONDERLAND

Tequila, Blue Curacao, Fresh Lime Juice, Mint, Shredded Coconut Rim

STEVE'S EGG NOG

Secret Recipe

SANTA'S SPICY RUM SOUR

Captain Morgan's Spiced Rum, Lemon Juice, Simple Syrup, Cherries

WINTER PALOMA

Tequila, Grapefruit Juice, Rosemary Simple Syrup, Tonic

ENDORSEMENT,

Young