

## RECEPTION DISPLAYS

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Reception displays are priced per guest

### *Tuscan Style Antipasto*

Rustic garden fresh salads, premium Italian meats & cheeses, specialty dips, flavored olive oils, gourmet olives and crusty breads \$8

### *Farmer's Market Display*

Harvest vegetables served grilled, marinated and raw with onion dip, roasted red pepper pesto and hummus.

Imported and domestic cheeses from around the world with grapes, berries and artisan breads.

Warm spinach and artichoke dip. \$7.50

### *Crudités*

A garden fresh raw vegetable with roasted garlic hummus, onion and ranch dips \$4

### *Seasonal & Exotic Fruit Display*

Fresh sliced fruits and berries with yogurt dip  
\$4.50

### *Kettle Comforts*

Home style soups including traditional Maryland crab soup, New England clam chowder, & seasonal selection of vegetarian soup. Served in demi tasse or full size cups with crackers & garnishes \$7

### *Crab Bruschetta*

Chesapeake style crab dip with bruschetta of plum tomatoes & grilled vegetables, basil pesto, white bean dip, Romano cheese and crusty artisan breads \$7

### *Tower of Chilled Seafood*

Bistro style tower of jumbo shrimp, mussels, raw oysters, clams and crab claws served with a selection of sauces & dips \$22

### *Sushi*

Authentic nigiri sushi, maki rolls & sashimi served with wasabi, soy and pickled ginger \$20  
Sushi Chef \$200 per 150 guests for up to 3 hours

### *Cheese Display*

Imported and domestic cheeses from around the world with grapes, berries and artisan breads  
\$3.75

## RECEPTIONS

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*Hors d' oeuvres are priced per 100 pieces. A minimum order of 100 is required*

### Meat & Game

- Searched steak tacos with three onion relish and Jack cheese \$275
- Roasted petite lamb chops with red currant jam \$350
- Roast duck & apricots in pastry with honey mustard dip \$275
- Gorgonzola, leek & prosciutto focaccia \$275
- Beef tenderloin satay, marinated in a pineapple teriyaki glaze \$300

### Seafood

- Coconut fried shrimp with papaya salsa \$325
- Petite crab cakes with Old Bay tartar \$350
- Jumbo BBQ shrimp skewer with roasted pepper & black bean dip \$350
- Scallops wrapped in bacon with maple corn relish \$275
- Sesame tuna wonton with seaweed salad and wasabi glaze \$275
- Old Bay spiced jumbo shrimp with roasted tomato cocktail sauce & saffron lemon rouille \$350
- Silver dollar size jumbo lump crab filled mushrooms \$325

### Poultry

- Oriental apricot chicken salad wonton \$250
- Mini chicken en croute \$300
- Mesquite chicken quesadillas served w/ tomato avocado salsa \$250

### Vegetables

- Crispy mesa cup with toasted manchego cheese and habanero salsa \$250
- Shiitake, spinach and goat cheese tart \$275
- Caramelized onion & Gruyere cheese in lemon thyme pastry \$250
- Feta cheese and spinach wrapped in phyllo pastry \$250
- Miniature Asian vegetable spring rolls \$200

*Please ask your sales coordinator for details on which menu items may be butler passed. A taxable 20% service fee and 5% sales tax will be applied to all food & beverage orders.*

## *PLATED DINNER MENUS*

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*All selections include premium artisan breads with flavored oils & butters, chef selected dessert and hot beverage service.*

### Harbor Shore

Italian salad with roasted tomato, focaccia croutons, shaved Parmesan and basil vinaigrette

Duet of Maryland Crab cake with charred tomato relish and petite filet of beef with roasted shallot pan sauce, served with potato gratin & seasonal vegetable \$39.

### Chicken & Cake

Butter Lettuce Salad with blue cheese dressing and candied pistachios with marinated tomato and cracked black pepper

Duet of Maryland Crab cake with sherry butter sauce and roast chicken breast with honey Dijon essence served with toasted barley pilaf, oven roasted Vidalia onions, grilled fennel, red pepper & asparagus \$34

### Roast Chicken

Spinach, pear and frisee salad with curried cashews and malt vinaigrette

Herb roasted chicken breast with Gruyere cheese potato cake, French bean-wild mushroom sauté roasted tomato and lemon garlic pan sauce \$29

*Please speak to your sales consultant for vegetarian options and special meals  
A taxable 20% service fee and 5% sales tax will be applied to all food & beverage orders.*

**Chef Attended Cooking Stations**  
**Casual & creative dishes cooked to order, and beautifully presented**  
**on individual plates...an incredible culinary experience.**  
**Please select at least 3 stations and dessert**

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*All stations require a Chef Attendant or Carver and are priced per person*

**Baja Taco Station**

Soft tacos with seared snapper filet, carne asada steak & tender pulled chicken with green papaya slaw, black bean chili, cilantro rice, chipotle sour cream, sharp cheddar cheese, charred tomato guacamole and Pico de gallo \$13

**Crab Cake Martini Bar\***

Petite Maryland style crab cakes (2) cooked to order, served with classic & seasonal gourmet accompaniments \$16.75

**Field Of Greens**

Panzanella salad of rustic bread, ripe tomatoes, torn basil, red wine vinaigrette & parmesan tuiles.

Caribbean green papaya salad with lime habanera dressing, radish sprouts & toasted coconut

Asparagus with lemon sabayon, shaved Pecorino Romano & cracked black pepper \$13

**Gourmet Grill**

Grilled steak kabobs, petite lamb chops & chorizo sausage with garlic mashed potatoes, wild mushroom tapenade, red pepper relish, garlic herb aioli & balsamic glaze \$17

**The Annapolis Pier**

The season's fresh catch of premium fish filets with smoked corn and tomato salad, black barley pilaf, crisp fried leeks & Riesling vinaigrette \$15

**Virginian Delight**

Molasses coffee glazed southern style ham with corn spoon bread, southern style greens & Mom's raisin sauce \$12

**Cross St. Butcher Block**

Roast tenderloin of beef medallion grilled to order with horseradish mash, marinated heirloom tomatoes, crispy fried shallots & balsamic demi glaze. \$16

**Prime Rib**

Prime Rib seasoned with roasted garlic and herbs served with au jus and fresh grated horseradish, oven roasted potatoes and seasonal vegetables \$11\*

*For each station ARAMARK recommends one (1) chef per 100 guests for 90 minutes of service at \$125.00*

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Martini Masher

Roasted Garlic Russets, Whipped sweet potatoes & celery root mash  
With chef prepared toppings to include...  
Rock shrimp & chardonnay sauce  
Jumbo lump crab Mornay & frizzled leeks  
Duck confit with Vermont maple syrup & candied pecans \$14

Southern Style

Grilled pork tenderloin with ancho chili glaze, cheddar cheese and bacon grits  
and fire roasted vegetable stew \$13

Taste of Asia

Tamarind chipotle seared steak with oriental slaw, lotus root & cilantro.  
Sesame seared Ahi tuna with sticky rice, broccoli rabe and ponzu glaze. \$16

American Bounty

Herb roasted breast of turkey with a savory bread pudding, roasted vegetable pan  
sauce,  
cranberry relish & crisp fried leeks \$13

Pasta Primo

International classics, prepared to order  
Artisan breads with olive oils & spreads, Caesar  
or mixed green salad accompany all selections  
Select two dishes \$14

Dishes flavored with meats...

Gemelli with prosciutto, artichokes, grilled red onions & basil pesto  
Fusilli with grilled chicken, roasted peppers & rosemary black pepper cream  
Penne with Italian sausage, asparagus & chianti sauce  
Rigatoni with Bolognese sauce and shaved parmesan

Dishes with seafood...

Ditalini with crab Mornay, leeks, arugula & roasted tomatoes  
Tri-color tortellini & shrimp with a parmesan cream sauce

Vegetarian dishes...

Farfalle with grilled vegetables & Tuscan tomato sauce  
Rigatoni with olives, broccoli rabe, sun dried tomatoes & roasted garlic olive oil

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## MARYLAND SCIENCE CENTER CORNUCOPIA BUFFET

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Designed for fifty (50) or more guests with service up 90 minutes

### Tiered Table Top Displays Select One

#### *Spanish Tapas*

Seared tuna with frisee lettuce,  
Spanish, olives & red pepper dressing  
Grilled chorizo skewers on garlic  
mashed potatoes with mustard dip  
Portobellini mushrooms with  
manchego, grilled tomatoes and  
spinach

#### *Oriental Style*

Seared day boat scallops with  
asparagus & saffron ginger broth  
Eggplant & red pepper kabobs with  
jasmine rice & coconut lime curry  
Roast duck & apricot spring rolls with  
duck sauce & spicy mustard

#### *European Classics*

Lobster & Brie in puff pastry  
Prosciutto di parma, fennel & olive  
crostini with melted mozzarella  
German Potato pancakes with braised  
red cabbage, tart apples & crème  
fraiche

#### *American Pop Culture*

Old Bay steamed peel & eat shrimp  
with cocktail sauce & lemon  
Potato skins, onion rings, mozzarella  
sticks  
Buffalo wings & tenders

### Chef's Carvery Select One

*All selections include dinner breads & spreads*

Cranberry – Apricot glazed roasted breast of turkey with apricot essence  
Fig and brioche stuffed pork loin served with walnut pan sauce  
Roast Prime rib of beef with horseradish sauce and red wine jus \*  
London Broil with wild mushroom sauce  
Southern barbecue brisket of beef with onion chipotle glaze

### Signature Dishes Select Two

Seafood selections...

Roasted cod wrapped in Prosciutto ham & fresh sage with Parmesan risotto & grilled red onions  
Petite Maryland crab cake with blue crab claws & Old Bay butter  
Pub Style Fish & Chips with tartar sauce & lemon  
Pan seared red snapper with garlic spinach & lemon thyme butter sauce

Meat & poultry selections...

Red wine braised beef roast with butternut squash & crispy leeks  
Grilled pork chops with peach chutney & southern fried onions  
Tamarind barbecued ribs with Chile corn bread  
Rosemary roasted chicken breast with chopped olive chicken jus and roasted asparagus  
Grilled breast of chicken with black bean chili, Jack cheese, cilantro tomato salsa & fried tortillas

*Please speak to your sales consultant for vegetarian options and special meals  
For buffet items noted with \* a Chef attendant is required at \$125.00 for 90 minutes of service.  
A taxable 20% service fee and 5% sales tax will be applied to all food & beverage orders.*

## MARYLAND SCIENCE CENTER CORNUCOPIA BUFFET

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Designed for fifty (50) or more guests with service up 90 minutes

### Salads

#### Select Two

Grilled Portobello mushrooms, yellow peppers, red onions and spinach with lemon basil dressing  
Yukon gold potato and corn salad with red onions, prosciutto and mustard crème fraiche  
Grilled zucchini & roasted peppers with feta cheese & black olive pesto vinaigrette  
Spinach salad with grilled red onions, fried tofu, spicy sprouts & sesame dressing  
Green papaya and Caribbean vegetable salad with lime habanera vinaigrette  
Ice box Cole slaw with grilled pineapple, smoked ham & honey apple glaze  
Maryland Science Center Caesar salad

### Sides

#### Select Two

Scalloped russet & sweet potatoes with leeks  
Wild rice with dried cranberries and scallions  
Rosemary roasted creamer potatoes  
Roasted Vegetable Paella  
Lemongrass jasmine rice  
Garlic mashed potatoes  
Au Gratin potatoes  
Baked potato bar  
Saffron rice pilaf

Broccoli Rabe with garlic oil and red pepper flakes  
Asparagus with plum tomatoes and sherry butter  
Szechwan green beans, bell peppers & onions  
Glazed carrots with cumin & orange essence  
Roasted seasonal vegetables with olive oil  
Steamed seasonal vegetables  
Minted Spring Vegetables  
Cauliflower with cheddar

*Chef's selection of seasonal desserts  
Coffee, Decaf and Assorted Hot Teas*

*\$56.00 per person*

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## DESSERTS

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All selections include brewed coffee, decaf and specialty teas

### *The Maryland Science Center Cheesecake Collection*

Raspberry white chocolate cheesecake \$7.00

Fresh strawberry cheesecake \$7.00

Chocolate marble cheesecake \$7.00

Lemon macadamia cheesecake \$8.00

Caramel chocolate pecan cheesecake \$8.00

### *Chocolate Indulgence*

White Chocolate Mousse with raspberry soaked sponge cake & white chocolate curls \$8.00

Golden truffle cake of chocolate genoise, chocolate ganache filling, a poured chocolate glaze & gold dusted truffle \$11.00

Flourless chocolate cake scented with rum & finished with chocolate ganache \$9.00

Chocolate tuxedo cake with layers of dark chocolate & white chocolate mousse \$7.00

### *Home Sweet Home*

Strawberry shortcake with fresh whipped cream \$7.00

Apple cobbler with caramel & vanilla sauce \$6.00

Fudge brownie with ice cream and chocolate sauce \$6.00

Orange sabayon spooned over fresh fruit and berries, topped with almond macaroons \$6.00

### *Viennese Style*

A delightful selection of premium desserts to include tortes, tarts, individual pastries, cheesecakes, petit fours glaces, miniature pastries & gourmet cookies \$14.00

### *Fruit flambé\**

Bananas Foster, Cherries Jubilee or Pineapples Madagascar flambéed to order and spooned over dairy fresh ice cream \$11.00

### *Island Sweets\**

Papaya & pineapple sautéed to order with spiced rum, spooned into coconut tuiles with ginger sabayon and shaved white chocolate In lieu of a standard dessert \$12.00

*For dessert stations noted with \* a Chef attendant is required at \$125.00 for 90 minutes of service.  
All prices subject to 20% service charge and 5% Maryland State Tax*

## BEVERAGE MENU

*ARAMARK is pleased to offer the following beverages*

### *Top Shelf Spirits, Wines and Beer*

*Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Jack Daniels Whiskey, Crown Royal Whiskey, Bacardi Light Rum, Captain Morgan's Spiced Rum, Jose Cuervo Tequila, Amaretto, Peach Schnapps, Grand Marnier, Bailey's Irish Cream, Kahlua, Frangelico, Mondavi Private Select Chardonnay, Cabernet Sauvignon, Merlot, Beringer White Zinfandel, Budweiser, Coors Light, Miller Lite, Heineken, Amstel Light, Corona and O'Douls*

### *Premium Spirits, Wines and Beer*

*Absolute Vodka, Beefeater Gin, Dewar's Scotch, Jim Beam Whiskey, Seagram's 7 Whiskey, Bacardi Light Rum, Captain Morgan's Spiced Rum, Sauza Tequila, Amaretto, Peach Schnapps, Woodbridge Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Budweiser, Coors Light, Miller Lite, Heineken, Amstel Light, Corona and O'Douls*

### *Soft Drinks, Mineral Waters and Juices*

*Pepsi, Diet Pepsi and Sierra Mist  
Aquafina Bottled Water*

<i>Hosted Unlimited Bar Service</i>	1st Hour	2nd Hour	3rd Hour	4th Hour	5th Hour
Top Shelf Hosted Bar	\$14	\$20	\$26	\$32	\$37
Top Shelf Beer, Wine and Soda	\$12	\$18	\$24	\$28	\$33
Premium Hosted Bar	\$12	\$18	\$24	\$28	\$33
Premium Beer, Wine and Soda	\$10	\$14	\$18	\$22	\$27

#### *Consumption or Cash Bar Service*

	Consumption	Cash
Top Shelf Spirits	\$6.00	\$6.25
Premium Spirits	\$5.50	\$5.75
Top Shelf Wine by the Glass	\$6.00	\$6.25
Premium Wine by the Glass	\$5.50	\$5.75
Domestic Beer	\$4.00	\$4.50
Imported Beer	\$5.00	\$5.50
Microbrews	\$5.00	\$5.50
Soft Drinks	\$2.00	\$2.50
Mineral Waters	\$3.00	\$3.25
Bottled Juices	\$3.00	\$3.25
Cordials	\$7.00	\$7.50

*ARAMARK recommends one bartender per 75 guests. Bartender fees of \$100.00 for the first four hours and \$35.00 for each additional hour will apply to any event offering bar service.  
All prices subject to 20% service charge and 5% Maryland State Tax*

## Breakfast Buffet

(all breakfast buffets include fresh brewed coffee and specialty teas)

### Academy of Science Continental Breakfast

Chilled orange, cranberry & grapefruit juices  
w/ assorted quick breads, Danish, crumb cakes  
apple strudel & muffins, Euro Danish  
Bagels & cream cheese butter & preserves  
\$12.00

### Little Havana

Chilled orange, cranberry & grapefruit juices  
Fluffy scrambled eggs, w/ diced green & red  
tomatoes, onions, fresh cilantro, topped w/  
classic Cuban-style shredded pork, tropical  
pancakes infused w/ shredded coconut and a  
hint of pineapple, served w/ roasted papa roja  
\$17.00

### Chesapeake Bay

Chilled orange, cranberry & grapefruit juices  
Omelet of blue crab, pancakes w/ warm maple  
syrup, crispy bacon, potatoes O'Brien, fresh  
seasonal fruit,  
assorted quick breads, danish, crumb cakes.  
\$19.00

### Federal Hill

Chilled orange, cranberry & grapefruit juices  
Fluffy scrambled eggs, w/ fresh herbs, French  
toast w/ wild berry syrup, country sausage,  
smoked bacon and home fried potatoes. Fresh  
seasonal fruit display,  
assorted quick breads, Danish, crumb cakes and  
muffins.  
\$22.00

## Seated & Served Breakfasts

(All seated and served breakfasts include table top displayed assortment of quick breads,  
crumb cakes, strudel, Euro Danish and muffins.)

### Grand Marnier French Toast

Challah French Toast w/ a hint of Grand Marnier  
dusted with cinnamon powdered sugar, whipped  
butter

### Turkey bacon and Rosti Potatoes

Chilled orange juice Coffee, decaf, & specialty  
teas  
\$18.00

### French Omelet

Braised Oxtail French omelet  
Smoked apple wood bacon  
Home fried potatoes, Asparagus and buttermilk  
biscuit  
Chilled orange juice  
Coffee, decaf, & specialty teas  
\$21.00

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## Lunch Buffet

### Executive Luncheon

Maryland cream of crab soup  
Spinach leaves, mandarin oranges, candied walnuts, caramelized red onions and honey raspberry vinaigrette.  
Grilled chicken breast, artichokes, roasted peppers, shallots paired w/ grilled salmon fillets, spinach orzo and strawberry short cake with Fresh whipped cream. \$32.00

### Harbor Terrace Exclusive

Smoked turkey and roasted corn chowder  
Italian salad, focaccia croutons, roasted plum tomatoes, shredded parmesan cheese and basil vinaigrette.  
Maryland crab cake a top white wine buerre blanc  
Marinated London broil with red wine mushroom reduction  
Broccoli and grilled red peppers  
Roasted parsnips and red potatoes  
Chef's selection of premium cakes  
\$47.00

### Team Builder

Fresh sliced seasonal fruit  
Panini Trio consisting of steak, Italian, and chicken Caesar paninis. Red bliss potato salad and Tortellini salad. Traditional Cheese cake w/ strawberries and whipped cream \$22.00

### Best of Baltimore

Hot crab dip in a round loaf of bread, petite Maryland crab cakes (2), Old bay potato chips, Fudge brownies, Iced tea and lemonade. \$17.00 per person

### Newton's Turkey Club

Oven roasted breast of turkey, smoked apple wood bacon, lettuce, tomato, havarti dill and cranberry mayo  
Served on honey wheat Kaiser served with sweet potato chips. \$12 per person

### All American Deli

Turkey, Ham, and roast beef paired w/ tuna, egg, and chicken salads. Baked potato salad w/ cheddar and bacon, fresh garden salad and 2 house dressings.  
\$14.00 per person

### Pizza Party

16" fresh dough pizzas with four cheeses and your choice of toppings  
Buffalo style chicken wings  
With celery and blue cheese  
\$14.00 per person

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### Meeting Makers

#### Bagel Break

Fresh baked bagels with flavored cream cheese  
Fresh melons in season with berries  
And yogurt dipping sauce  
Caramel apple crisp squares  
Brewed coffee, decaf and specialty teas  
\$12.00 per person

#### IMAX Break

Warm soft pretzels with mustard  
Kosher style hot dogs with bakery fresh buns  
Peanuts and popcorn  
Ice cream sandwiches  
\$13.00 per person

#### A La Carte

Brewed coffee or decaf \$30.00 per gallon  
Whole fresh fruit \$2 per piece  
Fruit yogurts \$2.50 each  
Jumbo assorted cookies \$24.00 per dozen  
Milk, half pint \$2 each  
Assorted fruit juices \$3 each  
Potato chips, pretzels & honey roasted peanuts \$4 per person  
Soft drinks \$3 each  
Aquafina Bottled water \$3 each  
Lemonade or iced tea \$30.00 per gallon  
Jumbo soft pretzels with mustard \$4.00 each

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## Catering Information

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### ~ Equipment ~

Tables, chairs, linen, china, glassware and flatware can be arranged at an additional fee.

All rental equipment is subject to tax and delivery charges.

Please consult the Event Sales Manager for options and pricing.

### ~ Servers ~

Less than 50 guests (1 server)

\$75.00

More than 50 guests

no charge

### *ADDITIONAL INFORMATION*

#### CATERING:

ARAMARK is the exclusive caterer at the Maryland Science Center.

Tables, chairs, linen, china, glassware, and flatware can be arranged for an additional price.

Prices are subject to change. All catered events include plastic ware.

The Event Sales Manager can be reached at 410-779-1624.

#### AUDIO/VISUAL:

At no extra cost, a slide with your company's logo can be projected onto the 5-story IMAX screen

Or the Davis Planetarium's domed screen. All other Audio/Visual equipment and technicians require additional fees.

#### RESTRICTIONS:

No helium balloons or Styrofoam.

Confetti is not permitted in the building.

No smoking on the premises.

No open flames on the premises.

DISCOUNTED RATES: Maryland Science Center Corporate Members receive rental discounts based on membership level.

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