

# HARBOR TOWER EVENTS

## LEGG MASON TOWER



With panoramic views of the Baltimore Inner Harbor, the Legg Mason Tower at Harbor East offers the ideal location for your holiday party. Floor to ceiling windows and outdoor balconies provide the most beautiful views the city has to offer. It is our mission to set the standard for excellence for you and your guests. The freshest, locally sourced ingredients are used by our chef to create delectable gourmet dishes. We invite you to come and explore the many creatively unique options we have to offer.

Thank you for choosing Harbor Tower Events!

# 2016 Holiday Packages

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3 Hour Reception with Cocktail Seating

Small Plates Menu

3 Passed Hors D'oeuvres

3 Small Plates Stations Below:

Carved Beef Strip Loin

Fingerling Potato Salad, Tomato Red Onion and Blue Cheese Salad, Arugula Roasted Pepper Salad  
Horseradish Sauce, Pommery Mustard, Charred Orange Steak Sauce, Assorted Petite Rolls

Tuna Tartar

Tuna Ceviche, Mini Taco Shells, Fresh Cilantro, Smoked Jalapeno Cream  
Wasabi Marinated Tuna, Rice Crackers, Shredded Daikon, Spicy Roe  
Diced Tuna, Lemon, Extra Virgin Olive Oil, Piquillo Pepper Salad, Grilled Bread

Carved Rack of Lamb

Herbed Couscous Salad, Grilled Rapini Salad, Bulgur Wheat Salad,  
Saffron Aioli, Olive Tapenade, Walnut Pesto, Pita Chip

Shrimp Scampi

Sautéed Shrimp, Angel Hair Pasta Nest, Micro Basil, Garlic Toast



# 2016 Holiday Package



## Paella

Mussels, Clams, Shrimp, and Chorizo cooked with Saffron Rice,  
Grilled Asparagus, Marinated Olives, Long Stem Artichokes

## Peking Duck

Steamed Bun, Moo Shu Pancake, Scallion, Hoisin, Pickled Radish, Julienned Cucumber

## Meat Balls

Beef and Ricotta, Lamb and Feta, Spicy Pork  
Wild Mushroom Salad, Tomato Caper Salad, Fennel Citrus Salad  
Romesco Sauce, Roasted Garlic Aioli, Rosemary Mustard Sauce, Toasted Ciabatta Slices

Plus \$150 Chef Attendant Fee per station per 50 guests

Coffee Station to include an assortment of teas  
Stationary Dessert Display to include a Chef's Selection of Mini Desserts  
4 Hour Beer & Wine Bar  
*Upgrade to Full Open Bar for \$10pp*

## Includes

All service equipment, including 48" round tables, wooden chairs,  
Hi Top Tables, White Rim China, Appropriate Glassware & Flatware

**\$95 per person**  
**100 Person Minimum**

*Does not include 6% sales tax, 9% alcohol tax,  
or 22% service charge. Linens not included.*



# 2016 Holiday Packages

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## Dinner Station Menu

Mac 'n Cheese Station (small plate)  
Cheddar, Lobster, Truffle

Mex Bites Station (small plate)  
Mini Carnitas Tacos  
Vegetarian Empanadas  
Ceviche Spoons  
Gazpacho Shots  
Guacamole, Pico de Gallo, Sour Cream

B'More Station (full plate)  
Jumbo Lump Crab Cake, Homestyle Mashed Potatoes  
House Battered Old Bay Chicken, Ratatouille (vegan),  
Buttermilk Biscuits, Apple Butter  
Field Green Salad, Cucumber, Tomato, Carrots, Peppers

Passed Dessert Shots  
Chocolate Mousse  
Gingerbread, Spiced Whipped Cream  
Key Lime Pie  
Coffee Station  
Cocktail Seating, Soft Seating

**\$115 per person**  
**100 Person Minimum**

*Does not include 6% sales tax, 9% alcohol tax,  
or 22% service charge. Linens not included.*



## Passed Hors D'oeuvres

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### Seafood Selections

- Grilled Shrimp, Chorizo, Piquillo Pepper Sauce
- Seared Loin of Tuna on Rice Cracker, Wasabi Aioli
- Maryland Crab Cake, Remoulade (+\$1pp)
- Crab and Corn Fritters, Cayenne Remoulade
- Baccalao and Andouille Sausage Beignet, Lemon Tartar Sauce
- Shrimp Ceviche Mini Taco
- Salmon Mousse Mini Cone
- Grilled Fennel Shrimp, Saffron Aioli
- Assorted Nigiri Sushi and Rolls (+\$2pp)
- Crab and Asparagus Salad on Bibb Lettuce
- Jumbo Shrimp Cocktail, Shot Glass Presentation (+\$1pp)
- Shot of Lobster Bisque or Cream of Crab
- Corn Pancake, Caviar, Crème Fraiche
- Spicy Tuna Tartare, Wasabi Crème, Wonton Crisp
- Shrimp & Grits in an Asian Spoon
- Baja Fish Mini Tacos
- Smoked Salmon on Potato Blini, Chive Crème Fraiche, Caviar



## Passed Hors D'oeuvres

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### Poultry Selections

- Berber Spiced Chicken and Artichoke Skewers, Preserved Lemon Yogurt
- BBQ Chicken Quesadillas
- Sesame Crusted Chicken Fingers, Sweet Chili Sauce
- Chipotle Chicken in a Corn Cup, Salsa Fresca
- Old Bay Chicken Salad in a Mini Cone
- Lac (Vietnamese) Duck Rolls
- Coconut Chicken Bites, Curried Mango Dip
- Chicken & Waffles
- Chicken Pot Pie Spoon
- Roast Duck Quesadillas, Wild Mushroom, Cotija Cheese
- Terrine of Foie Gras on Brioche with Spiced Red Wine and Apples (+\$2pp)
- South American Chicken Mini Tacos, Queso Fresco, Pickled Onion

### Vegetable Selections

- Shitake and Pistachio Crepes
- Fingerling Potato, Black Truffle and Parmesan Cheese Tart
- Patty Pan Squash Stuffed with Cous Cous and Mint
- Marinated Feta, Olive and Artichoke Skewer
- Curried Vegetable Samosa, Smoked Tomato Chutney
- Crisp Wild Mushroom and Manchego Croquettes
- Grilled Corn Polenta Cakes, Roasted Shallot and Tomato Chutney
- Caprese Skewer (tomato, mozzarella, basil oil)
- Gazpacho Shooters
- Carrot Risotto Cake, Minted English Peas
- Robiola and Caramelized Onion Tart
- Risotto Aroncini, Mozzarella, Sundried Tomato Coulis

# Passed Hors D'oeuvres



## Meat Selections

- Braised Burgundy Short Ribs in a Yorkshire Pudding Cup
- Seared Peppered Beef, Horse Radish Cream, Micro Arugula
- Argentine Beef and Pepper Skewers with Chimichurri Sauce
- Lamb and New Potato Brochette, Rosemary Pesto
- Pot Roast Pot Pie Spoon
- Kashmiri Lamb on a Pappadam Crisp, Raisin Chutney
- Pulled BBQ Pork on Mini Sweet Potato Biscuits
- Pork Carnitas on a Masa Cake, Salsa Verde
- Beef Empanadas, Chimichurri Sauce
- Cumin Spiced Lamb Slider, Mint-Yogurt Sauce
- Carne Asada Mini Tacos
- Middle Eastern Meatballs
- Miniature Cuban Sandwiches
- Beef Carpaccio, Arugula, Parmesan Reggiano
- Grilled Baby Lamb Chops, Rosemary Pesto Sauce (+\$2pp)
- Angus Beef Slider, Cave-Aged Cheddar Cheese



### Payment Information

A 30% deposit is required to hold your date.  
An additional 20% is due 6 months prior to date.  
Final payment is due 2 weeks prior to event.  
All payments must be made by check.  
A credit card must be supplied in case of overages after last deposit is received.  
Cancellation policy is outlined in your contract.

### Included Services

Use of all A/V Equipment, On-Site building engineer  
Catering Coordinator, 24 Hour security in lobby  
Full Handicap Access  
LEED Certified Building

### Outside Interruptions

RA can not be liable for distractions or interruptions beyond our control, including construction noise.  
Every effort will be made to make your day perfect, but some things are out of our control.

### Audio/Visual

Projector, Screens, Microphones & Monitors are available at no additional charge.  
A/V Support is available for an additional charge  
Client holds all responsibility for operating equipment.

# Additional Information

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### Please Note

Package prices do not include linens, taxes or service charges.  
Gratuity is not accepted.  
Coat Check Available - \$3 pp  
Parties totaling less than \$7,000 in food and beverage will be subject to a room rental fee.

### Parking

Ample parking is available in the attached garage.  
\$9 for entrance after 5PM  
\$23 for >3 hours if entering before 5PM.  
Pre-paid parking vouchers are available if you would like to cover some or all of your guests' parking fees. Please inquire.  
Valet Services may be arranged through Towne Parke. Please Inquire.

### Restrictions

No smoking is permitted in the building or on the balconies.  
Music, heaters, fires, etc. are not allowed on balconies.  
A smoking area for guests is available outside the main entrance of the building.  
Fireworks, including Sparklers, Confetti, Bird Seed, Smoke and Fog Machines are prohibited on the premises.  
Per Maryland Health Regulations, catered food is not allowed to leave the premises.  
Loading Dock access is restricted and available by prior arrangement only.  
Dock can NEVER open past 9:00pm.  
Events and loading dock access on holidays are subject to additional service charges.