

**we know how to party!**



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Baltimore, md 21231  
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[www.waterfronthotel.us](http://www.waterfronthotel.us)

## Seated Menus

Includes soft drinks

Option 1 (Choice of 1 \$14pp)

### **fells burger**

Monterey jack cheese, spicy cilantro aioli, lettuce, tomato, red onion, potato onion roll

### **bbq pulled pork**

slow cooked pork shoulder, simmered with house mango BBQ sauce on a traditional bun, side of blue cheese bacon slaw

### **smoked chicken cheese steak**

citrus brined chicken slowly smoked over hickory and apple wood, with sautéed onions, bourbon mushrooms and cheese sauce on an Amoroso roll

### **grilled chicken chopped salad**

romaine tossed with cucumbers, tomatoes, red peppers, red onion, marinated chicken, and egg in champagne vinaigrette

Option 2 (Choice of 1 \$16)

### **wtf burger**

bbq dry rub, mango bbq pork belly, jalapeno bacon, potato onion roll

### **smoked beef brisket**

slowly cooked over hickory and applewood with chefs bbq dry rub, piled high with beer battered onion rings and south carolina bbq sauce

### **blackened chicken**

cheddar and pepper jack cheese, avocado, lettuce, tomato, spicy citrus sauce, brioche roll

### **wtf cobb**

blackened chicken, egg, jalapeno bacon, avocado and marinated shrimp over iceberg dressed in citrus vinaigrette

Option 3 (Choice of salad and 1 entrée \$ 22)

### **Garden or Caesar salad**

### **steak frites**

8oz black Angus sirloin grilled and topped with herb butter served with your choice of hand cut fries

### **crab cake sandwich**

Our special local recipe on a brioche bun with lettuce, tomato & remoulade sauce

### **grilled chicken**

marinated chicken breast served with grilled vegetables and buttery herb rice

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## Buffets

### Buffet 1-\$15/pp

#### Burger bar

Build your own burger or chicken sand  
Swiss cheese-provolone-bacon-caramelized  
onions-lettuce-tomato-red onions-ketchup-  
mayo-mustard

Choice of hand cut fries  
plain, bbq dry rub, or garlic & herb

### Buffet 2 -\$18/pp

Grilled marinated chicken breasts  
Bbq Pulled pork  
Blackened local catfish

Blue cheese bacon coleslaw  
Cornbread muffins  
Skillet mac & cheese

20 Guests or less choose 2 entrees and 1

Over 20 guests choose 3 entrees and 2 sides

### Buffet 3-\$22/pp

Grilled Black Angus Sirloin  
Marinated Grilled Chicken  
Smoked Pork Loin

Skillet mac & cheese  
Garden salad  
Sautéed mixed vegetables

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## Party Platters

### **chicken wings** \$85/100

tossed in a choice of spicy orange glaze, chile dry rub, homegrown hot sauce, mango bbq, or old bay; served with celery and choice of ranch or blue cheese

### **bbq pulled pork sliders-** \$60/20

slow cooked pork shoulder, simmered with house mango BBQ sauce on a mini roll

### **steamed dirty shrimp-** \$24/lb

seasoned with Old Bay, lemon, bay leaf and red pepper flakes served with house cocktail sauce

### **cheese tray-** \$80/20ppl

Van Gogh (semi-hard, nutty flavor), blue affime, four year aged cheddar, fontina, and gruyere served with grapes seeded flatbread crackers

### **garden salad-**\$40/20ppl

fresh local organic baby greens, tomato, cucumbers, citrus vinaigrette

### **black bean or chicken tacos-** \$40/20

braised chicken -chipotle adobo sauce, arugula sautéed black beans, Monterey jack cheese

### **crudite-** \$40/20ppl

cauliflower, broccoli, bell peppers, tomatoes, carrots, celery and cucumbers served with ranch dressing.

### **tortilla chips and dip-**\$50/20ppl

fresh guacamole, tomato-cucumber pico, chipotle salsa, tortilla chips.

### **Happy Endings-**\$4/pp

Assortment of cookies, brownies and dessert bars

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