

THE **study**
AT JOHNS HOPKINS

Banquet & Catering Menu

2025 - 2026 Edition



Table of Contents

- Breakfast Collection**
 - Breakfast Buffet 2

- Lunch Collection**
 - Lunch Buffet 4
 - Lunch To-Go 5

- Dinner Collection**
 - Dinner Buffet 7

- Events Collection**
 - Company Reception 9
 - Classic Reception 10
 - Hors D'Oeuvres 11
 - Breaks 12
 - All Day Packages 13

- Drinks Collection**
 - Hosted Consumption and Cash Bar 15
 - Open Bar 16

- Additional Event Information** 17 - 18



Breakfast Collection

Breakfast Buffet

YOUR 2 HOUR SERVICE INCLUDES: Freshly Squeezed Orange Juice | Grapefruit Juice | Fresh Brewed Regular and Decaf Kobrick Coffee | Selections of Sachet Tea

For Groups of Less Than 20 Guests, Fee of \$150 Will Be Added

THE CLASSIC BREAKFAST

\$40 per person

Scrambled Eggs or Vegetable Frittata **gf**
Smoked Bacon or Breakfast Sausage
Roasted Potatoes **vg**
Assorted Pastries
Greek Yogurt Parfaits with Fresh Berries and Granola
Seasonal Fresh Fruit **vg**

THE STUDY CONTINENTAL

\$32 per person

Assorted Pastries
Assorted Bagels and Whipped Cream Cheese
Greek Yogurt Parfaits with Fresh Berries and Granola
Granola Bars
Seasonal Fresh Fruit **vg**

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free

Prices are subject to a 23% service charge and applicable taxes



Lunch Collection

Lunch Buffet

YOUR 2 HOUR SERVICE INCLUDES: Iced Tea | Regular and Decaf Kobrick Coffee Carafes | Selection of Sachet Tea | Chef's Selected Desserts

For Groups of Less Than 20 Guests, Fee of \$150 Will Be Added

LUNCH BUFFET

\$65 per person | Additional items + \$12 per person, per selection

SOUP

choice of one

Creamy Smoked Tomato **vg** | Vegetable Minestrone **vg** | Cream of Mushroom **v** | Seasonal Soup

SALAD

choice of one

CLASSIC CAESAR | Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

MIXED GREENS | Cranberries, Almonds, Goat Cheese, Citrus Vinaigrette **v**

CHOP | Romaine Lettuce, Broccolini, Roasted Red Peppers, Chickpeas, Pepperoncini Vinaigrette **v, df**

ORZO | Olives, Tomato, Arugula, Red Onion, Herb Vinaigrette **v, df**

SANDWICHES & ENTRÉES

choice of two

GRILLED CHICKEN SANDWICH | Sliced Local Apple, Arugula, Brie, Local Honey, Brioche Roll

ROASTED TURKEY SANDWICH | Smoked Bacon, Heirloom Tomato, Lettuce, Garlic Aioli, Multi-Grain Bread

SMOKED BEEF SANDWICH | Gruyere Cheese, Horseradish Mayo, Red Onion, Lettuce, Kaiser Roll

GRILLED VEGGIE SANDWICH | Roasted Peppers, Mushrooms, Grilled Radicchio, Arugula, Pesto, Mozzarella, Hoagie Roll **v**

SEARED SALMON | Lemon Butter Sauce

ROAST LEMON CHICKEN | Herbs, Jus **df, gf**

CURRIED CAULIFLOWER | Fregola Sarda, Cucumber Herb Salsa **vg**

SEARED BEEF TENDERLOIN | Peppercorn Sauce | +8 **gf**

SIDES

choice of one

Provencal Vegetables **vg, gf** | Brown Rice Pilaf **v** | Baked Macaroni & Cheese

Roasted Garlic Mashed Potatoes **gf** | Roasted Red Potatoes **vg**

v - vegetarian | **vg** - vegan | **gf** - gluten free | **df** - dairy free

Prices are subject to a 23% service charge and applicable taxes

Lunch To-Go

TAKEAWAY BOXES INCLUDE: Seasonal Fruit | Chips | Cookies

For Groups of Less Than 20 Guests, Fee of \$150 Will Be Added

BOX LUNCH TO-GO

\$45 per person

SALAD

choice of one

CLASSIC CAESAR | Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

CHOP | Romaine Lettuce, Broccolini, Roasted Red Peppers, Chickpeas, Pepperoncini Vinaigrette **vg**

BOWTIE PASTA SALAD | Olive Oil, Fresh Herbs, Sun-Dried Tomato, Lemon **v**

TRADITIONAL POTATO SALAD | Mayo, Mustard, Celery **v**

SANDWICHES

choice of two

ROASTED TURKEY | Smoked Bacon, Heirloom Tomato, Lettuce, Garlic Aioli, Multi-Grain Bread

GRILLED CHICKEN | Sliced Local Apple, Arugula, Brie, Local Honey, Brioche Roll

SMOKED BEEF | Gruyere Cheese, Horseradish Mayo, Red Onion, Lettuce, Kaiser Roll

CHICKEN SALAD | Apples, Celery, Grape, Walnuts, Bibb Lettuce, Sourdough Bread

GRILLED VEGGIE | Roasted Peppers, Mushrooms, Grilled Radicchio, Arugula, Pesto, Mozzarella,

Hoagie Roll **v**

v - vegetarian | **vg** - vegan | **gf** - gluten free | **df** - dairy free

Prices are subject to a 23% service charge and applicable taxes



Dinner Collection

Dinner Buffet

YOUR 2 HOUR SERVICE INCLUDES: Regular and Decaf Kobrick Coffee | Selection of Sachet Tea | Filtered Water | Chef Selection of Desserts

HARVEST DINNER BUFFET

\$72 per person | Additional items + \$12 per person, per selection

SOUP

choice of one

Creamy Smoked Tomato **vg** | Vegetable Minestrone **vg** | Cream of Mushroom **v** | Seasonal Soup

SALAD

choice of one

CLASSIC CAESAR | Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing

MIXED GREENS | Cranberries, Almonds, Goat Cheese, Citrus Vinaigrette **v**

BABY GEM | Grapes, Spiced Walnuts, Apples, Blue Cheese, White Balsamic Vinaigrette **v**

ENTRÉE

choice of two

SEARED SALMON | Lemon Butter Sauce

CIDER ROASTED PORK LOIN **gf**

ROAST LEMON CHICKEN | Herbs, Jus **gf**

SEARED BEEF TENDERLOIN | Peppercorn Sauce | +8 **gf**

ORECCHIETTE PASTA | Garlic, Pepperoncini, Pecorino, Broccoli Rabe **v**

GEMELLI PASTA | Tomato, Mozzarella, Parmigiano Reggiano **v**

RIGATONI ALLA VODKA | Pecorino, Tomato, Vodka, Cream **v**

SIDES

choice of two

Roasted Garlic Pomme Purée | Provencal Vegetables | Brown Rice Pilaf

Roasted Yukon Gold Potatoes | Baked Macaroni & Cheese | Roasted Baby Carrots **vg**

v - vegetarian | **vg** - vegan | **gf** - gluten free | **df** - dairy free

Prices are subject to a 23% service charge and applicable taxes



Events Collection

Company Reception Display

YOUR 2 HOUR SERVICE INCLUDES: Regular and Decaf Kobrnick Coffee | Selection of Sachet Tea | Chef Selection Desserts

For Groups of Less Than 20 Guests, Fee of \$150 Will Be Added

2 HOUR RECEPTION PACKAGE

\$74 per person

CANAPÉS

First hour, choice of three

Vegetable Spring Rolls **v**
Feta Spinach Spanakopita **v**
Edamame Dumplings **vg**
Chickpea Falafel **vg**
White Truffle Potato Croquettes **v**

Goat Cheese Bruschetta **v**
Crispy Panko Chicken **df**
Grilled Kogi Steak **df**
Sambal Shrimp **gf, sf**
Bacon Wrapped Scallops **gf**

Grass-Fed Beef Sliders
Lemongrass Chicken Skewers **gf, df**
Shrimp Cocktail **gf, sf**
Beef Franks in a Blanket
Market Poke Cup

SPREADS

Second hour, choice of three

CRUDITÉ PLATTER

Garden Vegetable Crudité,
Buttermilk Ranch Dip, White Bean
Hummus **v**

FIESTA SPREAD

Tortilla Chips, Pico Di Gallo, Salsa,
Sour Cream, Guacamole, Cilantro,
Black Bean Dip **v**

BALTIMORE BOARD

Soft Pretzels, Old Bay Seasoned
Popcorn, Kettle Chips, Blue
Cheese Onion Dip, Beer Mustard

ARTISAN CHEESE BOARD

Assorted Cheeses With Crackers,
Dried Cranberries **v**

SALUMI AND ARTISAN CHEESE BOARD

The Best of Both Displays
Assorted Cheeses, Crackers,
Italian Cured Meat, Prosciutto,
Preserves, Mustard

SALUMI BOARD

Italian Cured Meats, Prosciutto,
Bread Sticks, Preserves, Mustard

MEZZE DISPLAY

White Bean Hummus, Roasted
Eggplant Babaganoush, Tzatziki
Dip, Assorted Olives, Dolmas,
Grilled Pita Bread **v**

ANTIPASTI

Sharp Provolone, Bruschetta Bar,
Marinated Olives, Roasted
Peppers, Marinated Artichokes **v**

SWEET TOOTH

Cookies, Brownies, Candy, Nuts,
Dried Cranberries

SIDES

Second hour, choice of one

Cast Iron Vegetables | Baked Gemelli Pasta **v** | Baked Macaroni & Cheese | Roasted Yukon Gold Potatoes

v - vegetarian | **vg** - vegan | **gf** - gluten free | **df** - dairy free | **sf** - contains shellfish

Prices are subject to a 23% service charge and applicable taxes

Classic Reception Display

YOUR 2 HOUR SERVICE INCLUDES: Regular and Decaf Kobrick Coffee | Selection of Sachet Tea | Chef Selection Desserts

For Groups of Less Than 20 Guests, Fee of \$150 Will Be Added

2 HOUR RECEPTION PACKAGE

\$94 per person

CANAPÉS

First hour, choice of three

Vegetable Spring Rolls **v**
Feta Spinach Spanakopita **v**
Edamame Dumplings **vg**
Chickpea Falafel **vg**
White Truffle Potato Croquettes **v**

Goat Cheese Bruschetta **v**
Crispy Panko Chicken **df**
Grilled Kogi Steak **df**
Sambal Shrimp **gf, sf**
Bacon Wrapped Scallops **gf**

Grass-Fed Beef Sliders
Lemongrass Chicken Skewers **gf, df**
Shrimp Cocktail **gf, sf**
Beef Franks in a Blanket
Market Poke Cup

SALADS

Second hour, choice of one

WHITE BEAN & ARUGULA | Confit Tomato, Nicoise Olive, Egg, Citrus Vinaigrette
ROASTED BEET | Kale, Cashews, Goat Cheese Mousse, Pickled Onion, Champagne Vinaigrette **v**
BUTTER LETTUCE | Radish, Pistachio, Citrus, Honey Vinaigrette **v**
MIXED GREENS | Cranberries, Almonds, Goat Cheese, Citrus Vinaigrette **v**
BABY GEM | Grapes, Spiced Walnuts, Apples, Blue Cheese, White Balsamic Vinaigrette **v**

PLATED ENTRÉES

Second hour, choice of two

ROASTED SALMON | Baby Potatoes, Swiss Chard, Citrus Beurre Blanc **gf**
CURRIED CAULIFLOWER | Fregola Sarda, Cucumber Herb Salsa **vg**
NY STRIP | Baby Potatoes, Mixed Vegetables, Red Wine Bordelaise
BRANZINO | Apple Fennel Puree, Agrodolce, Arugula Salad
RED WINE BRAISED SHORT RIBS | White Corn Grits, Garlic Spinach, Beef Jus
ROASTED CHICKEN BREAST | Pomme Purée, Haricot Vert, Lemon Chicken Jus **gf**

v - vegetarian | **vg** - vegan | **gf** - gluten free | **df** - dairy free | **sf** - contains shellfish

Prices are subject to a 23% service charge and applicable taxes

Hors D'Oeuvres

For Groups of Less Than 20 Guests, A Fee of \$150 Will Be Added

HORS D'OEUVRES

\$45 per person | Additional items + \$8 per person, minimum of four required

EDAMAME DUMPLINGS **vg**
Served with Soy Dipping Sauce

CRISPY PANKO CHICKEN **df**
Served with Garlic Aioli

VEGETABLE SPRING ROLLS **v**
Served with Duck Sauce

WHITE TRUFFLE POTATO CROQUETTES **v**

FETA SPINACH SPANAKOPITA **v**

GRILLED KOGI STEAK **df**
Served with Sesame Seeds

Chickpea Falafel **vg**
Served with Tzatziki

SAMBAL SHRIMP **gf, sf**

BACON-WRAPPED SCALLOPS **gf**

LEMONGRASS CHICKEN SKEWERS **gf, df**

MARKET POKE CUP

BEEF FRANKS IN A BLANKET
Served with Dijonnaise

GOAT CHEESE BRUSCHETTA **v**
Served with Crostini

SHRIMP COCKTAIL **gf, sf**
Served with Housemade
Cocktail Sauce

GRASS-FED BEEF SLIDERS
Pickles, Ketchup, Mustard

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free | sf - contains shellfish

Prices are subject to a 23% service charge and applicable taxes

Breaks

For Groups of Less Than 20 Guests, Fee of \$150 Will Be Added

CRUDITÉ PLATTER

\$20 per person

Garden Vegetable Crudité,
Buttermilk Ranch Dip, Hummus Tahina **v**

BALTIMORE BOARD

\$18 per person

Soft Pretzels, Old Bay Seasoned Popcorn, Kettle
Chips, Blue Cheese Onion Dip, Beer Mustard **v**

ANTIPASTI

\$18 per person

Sharp Provolone, Bruschetta Bar, Marinated
Olives, Roasted Peppers, Marinated Artichokes **v**

MEZZE DISPLAY

\$22 per person

Hummus Tahini, Roasted Eggplant
Babaganoush, Tatziki Dip, Assorted Olives,
Dolmas, Grilled Pita Bread **v**

PRE-PACKAGED SNACKS

\$18 per person

Kettle Chips, Veggie Chips, Assorted Cookies,
Mixed Fruit and Nut Bars, Local Sweet Treat **v**

SALUMI BOARD

\$22 per person

Italian Cured Meats, Prosciutto, Bread Sticks,
Preserves, Mustard

ARTISAN CHEESE BOARD

\$22 per person

Assorted Cheeses, Crackers, Dried
Cranberries **v**

FIESTA SPREAD

\$22 per person

Tortilla Chips, Pico Di Gallo, Salsa, Sour Cream,
Guacamole, Cilantro, Black Bean Dip **v**

SALUMI AND ARTISAN CHEESE BOARD

\$30 per person

The Best of Both Displays
Assorted Cheeses, Crackers, Italian Cured
Meat, Prosciutto, Preserves, Mustard

SWEET TOOTH

\$22 per person

Cookies, Brownies, Candy, Nuts, Dried
Cranberries

v - vegetarian | **vg** - vegan | **gf** - gluten free | **df** - dairy free

Prices are subject to a 23% service charge and applicable taxes

All Day Events

INCLUDES: Regular and Decaf Kobrick Coffee Carafes | Selections of Sachet Tea | Soft Drinks | Filtered Water

For Groups of Less Than 20 Guests, Fee of \$150 Will Be Added

OPTION 1

\$110 per person

MORNING BREAK

The Study Continental Breakfast

Choice of Mid Morning or Afternoon

MID MORNING BREAK

Trail Mix and Assorted Granola Bars

AFTERNOON BREAK

Mezze Display or Vegetable Market

LUNCH

Lunch Buffet

Assortment of Cookies and Brownies

OPTION 2

\$130 per person

MORNING BREAK

The Study Continental Breakfast

MID MORNING BREAK

Trail Mix and Assorted Granola Bars,
Vegetable Crudit , Ranch, Romesco,
Green Goddess Dip

LUNCH

Lunch Buffet

Assortment of Cookies and Brownies

AFTERNOON BREAK

Break of your choice

(+8 per person Salumi & Artisan
Cheese Board)

v - vegetarian | vg - vegan | gf - gluten free | df - dairy free

Prices are subject to a 23% service charge and applicable taxes



Drinks Collection

Hosted Consumption and Cash Bar

One Bartender Per Every 30 Guests

\$200 Bartender Fee

HOUSE WINES BY THE GLASS	\$12 per glass
IMPORTED & DOMESTIC BEERS	\$8 per drink
STANDARD BAR	\$14 per drink
PREMIUM BAR	\$18 per drink
SOFT DRINKS	\$6 per drink
BOTTLED WATER STILL / SPARKLING	\$6 per drink

BEER AND WINE

\$25 per person first hour
additional hour **\$12 per person**

Red and White Wines
Imported and Domestic Beers
Filtered Water
Soft Drinks

ALL DAY BEVERAGE

\$25 per person

Selections of Sachet Tea
Assorted Bottled Beverages & Soft Drinks
Fresh Brewed Regular and Decaf Kobrick Coffee:
2 hours: \$9 per person
3 hours: 18 per person

BRUNCH BAR

\$26 per person first hour
additional hour **\$14 per person**

Sparkling White Wine
Grey Goose Vodka
Mi Campo Silver Tequila
Bloody Mary Mix
Orange, Grapefruit, and Peach Juice
Filtered Water
Soft Drinks

Open Bar

One Bartender Per Every 30 Guests

\$200 Bartender Fee

THE STANDARD BAR

**\$30 per person first hour
each additional hour \$16**

Absolut Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Mi Campo Silver Tequila
Dewars Blended Scotch
Jack Daniel's Whiskey
Wine Selections (One White, One Red)
Beer Selections (Imported, Domestic)

THE STUDY BAR

**\$35 per person first hour
each additional hour \$16**

Grey Goose Vodka
Hendricks Gin
Bacardi Rum
Don Julio Blanco Tequila
Mi Campo Reposado Tequila
Johnny Walker Black Scotch
Woodford Reserve Bourbon
Sagamore Rye Whiskey
Wine Selections
(One Sparkling, One White, One Red)
Beer Selections
(Imported, Domestic Craft)

Additional Event Information

Tastings - Formal Dinners Only | \$75 per person

Cake Cutting Fee | \$5 per person

Bartender Fee | \$150

For Groups of Less Than 20 Guests, A Fee of \$150 Will Be Added

MENU SELECTION

Menus and details for your event must be finalized at least three (3) weeks prior to your event date. To expand the variety our, professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Multiple choice menus are subject to an additional charge. Menu items and pricing are subject to change.

BEVERAGE AND BAR SERVICE

The hotel offers a complete selection of beverages including nonalcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside source. Bartender fee of \$200 per bartender will apply to all bars. One (1) Bartender required per 30 guests for all private and semi-private events.

GUARANTEES

The Hotel requires a final confirmation or “guarantee” of your guest attendance per meal no later than (5) business days prior to your scheduled event. Should your final revenue guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction however we can accept increases in the number expected up to 48 hours prior to the event. If no guarantee is received, your original expected attendance per contract will be used for attendance and billing.

PAYMENT

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

PAYMENT SHIPPING & PACKAGES

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies, etc.

Additional Event Information

LINEN

Black and Ivory linens are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners.

FLORALS, DÉCOR, ENTERTAINMENT

The hotel has a list of recommended vendors and we are happy to facilitate needs. Proper advanced notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Additionally, we can do the billing keeping your master account clean and simple. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.