

DUKES CULINARY SERVICES



BALTIMORE UNITY HALL CATERING MENU

Flexible food. Familiar favorites. Thoughtful pricing.

Designed for nonprofit meetings, community programs, trainings, conferences, and private events at Baltimore Unity Hall.

CHOOSE THE SERVICE THAT FITS YOUR EVENT

Event Need	Recommended Starting Point	Price
Quick meeting or grab-and-go lunch	Boxed Meal	\$14.50 per person
Working lunch or sandwich buffet	Gourmet Deli Tray	From \$6.50 per person
Networking, mixer, or open house	Light Reception - choose 4	\$25.00 per person
Lunch, dinner, or community program	Classic Buffet Meal	\$26.00 per person
Board meeting or morning program	Classic Continental Breakfast	\$12.00 per person
Simple display or snack service	Platters & Displays	From \$3.00 per person

Simple by design. Select a package, choose the included items, and add only what your event needs. Buffet and drop-off service are the most economical options.

WHAT TO EXPECT

- Straightforward package pricing with optional upgrades
- Vegetarian and vegan selections available
- Disposable serveware and standard setup included where noted
- Staffed service, specialty equipment, rentals, delivery, and venue-related labor quoted separately

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****Prices are subject to change without notice***

PLATTERS & DISPLAYS

Easy additions for meetings, breaks, welcome tables, and casual gatherings.

Selection	What's Included	Price
Fresh Vegetable Display	Seasonal vegetables with dip	\$3.00 pp
UNITY HALL FAVORITE - Grilled Roasted Vegetable Platter	Seasonal vegetables, grilled and lightly seasoned	\$3.50 pp
Seasonal Fruit Platter or Skewers	Assorted seasonal fruit	\$3.00 pp
Cheese Display	Assorted cheeses with crackers and fruit	\$4.00 pp
Charcuterie or Grazing Board	Curated meat-and-cheese, Mediterranean, Southern, or breakfast style	From \$7.00 pp

GOURMET DELI TRAYS

Beautifully arranged for working lunches, sandwich buffets, and casual receptions.

Tray	Selections	Price
Classic Deli	Roast beef, ham, turkey, American, provolone, and Swiss; lettuce, tomato, onions, hot chopped peppers, and pickles	From \$6.50 pp
Trio Salad Deli	Tuna salad, chicken salad, and seafood salad; lettuce, tomatoes, pickles, and black olives	From \$6.50 pp
Italian-Style Deli	Salami, pepperoni, Black Forest ham, American, provolone, and Swiss; lettuce, tomatoes, black olives, and hot peppers	From \$6.50 pp
Bread Choices	White, wheat, rye, pumpernickel, sourdough, Kaiser rolls, sub rolls, or croissants	Included
Gourmet Boxed Lunch Option	Any deli-tray selection packaged individually with selected accompaniments	Quoted by selection

PORTABLE MEALS

Individually packaged for trainings, conferences, field trips, and on-the-go programs.

Category	Selections / Inclusions	Price
Classic Boxed Meal	One sandwich or wrap plus two sides	\$14.50 per box
Sandwiches & Wraps	Chicken salad, tuna salad, ham, Italian sub, roast beef, turkey, grilled vegetable (vegan), or chickpea salad (vegan)	Included
Bread Choices	White, wheat, Kaiser, sub roll, or wrap	Included
Choose Two Sides	Potato chips, cold prepared salad, whole fresh fruit, cookie, or brownie	Included
Premium Sandwiches	Corned beef, pastrami, shrimp salad, or turkey club	Add \$2.00
Extras	Additional side \$1.00; bottled beverage \$2.50	As selected
Soup by the Gallon	Chicken noodle, minestrone vegetable, cream of broccoli, savory bean, chili, or Maryland crab; serves approximately 10-15	\$54.00 per gallon

SNACK BREAKS

Selection	Price
Assorted mini desserts	Starting at \$2.00 pp
Potato chips or pretzels	Starting at \$2.00 pp
Nachos with salsa	Starting at \$2.00 pp
Mixed nuts	Starting at \$2.00 pp
Fresh Baked Cookies by the Dozen	\$6.50 per dozen
Cupcakes by the Dozen	\$6.75 per dozen
Bag of Chips (1oz.)	\$1.00 each
Canned Beverages	\$1.00 each

LIGHT RECEPTIONS

Choose any four selections for \$25.00 per person. Includes disposable serveware, napkins, and standard buffet-style setup.

Category	Selections	Package Pricing
Warm Dips	Buffalo chicken; spinach and artichoke; or blue crab	Choose any 4: \$25 pp
Savory Bites	Bruschetta; fried mac and cheese; spanakopita; Italian meatballs; sweet and spicy meatballs	Choose any 4: \$25 pp
Handhelds	Grilled chicken or veggie quesadillas; chicken, veggie, or Southwest egg rolls; assorted phyllo cups	Choose any 4: \$25 pp
UNITY HALL FAVORITE - Chicken Wings	Pit-baked or fried chicken wingettes with selected sauce	Premium selection
UNITY HALL FAVORITE - Shrimp	Citrus grilled, coconut, honey garlic, mango glazed, or shrimp cocktail	Premium selection
Seafood Favorites	Catfish nuggets or mini crab cakes	Premium selection
Additional Selections	Standard selections beyond four: \$4.00 pp; premium seafood or chicken selections: \$5.00 pp	As selected

POPULAR COMBINATIONS

Combination	Four Included Selections
Community Mixer	Buffalo chicken dip • sweet and spicy meatballs • fried mac and cheese • veggie egg rolls
Plant-Forward Gathering	Spinach and artichoke dip • grilled vegetable bruschetta • spanakopita • veggie quesadillas
Charm City Reception	Blue crab dip • mini crab cakes • catfish nuggets • steak and cheese egg rolls

RECEPTION ADDITIONS

Addition	Price
Mini dessert display	\$2.00 pp
Beverage station - sweet tea, lemonade, and infused water	\$2.00 pp
Beverage station with coffee service	\$3.00 pp
Carving station	\$4.00 pp + attendant fee
Hot pasta station	\$4.00 pp + attendant fee

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BASIC BUFFET MEALS

Unity Hall Classic Buffet: one entrée, one side, one dessert, and iced tea or fresh lemonade - \$26.00 per person.

Course	Selections	Pricing
Entrées	Grilled herb chicken; Southern fried chicken; chicken tenders; jerk chicken; chicken Marsala; pit turkey; beef pot roast; pit beef; pit ham; roast pork loin; pulled pork; Creole jambalaya; gumbo; shrimp scampi; fried catfish; Cajun grilled catfish; fried whiting	One included
Plant-Forward Entrées	Baked vegan ziti; vegan lasagna; vegan vegetable lo mein; vegan spaghetti with plant-based meatballs; vegetarian stuffed peppers	One included
Sides	Mashed potatoes; baked mac and cheese; rice pilaf; rice and peas; roasted potatoes; corn pudding; seasoned green beans; collard greens; broccoli; roasted vegetables; or corn	One included
Desserts	Apple pie; banana pudding; brownies; chocolate cake; cheesecake; bread pudding; lemon pound cake; peach cobbler; sweet potato pie; or fresh-baked cookies	One included
Additional Side, Salad, or Bottled Beverage	Select from available menu options	Add \$2.75 pp
Coffee and Tea Service	Freshly brewed coffee and assorted tea	Add \$2.50 pp
Market-Priced Entrées	Salmon, sirloin steak, or lump crab cakes	Market price

BALTIMORE-INSPIRED ADD-ONS

Selection	Price
Crab cake sliders, citrus grilled shrimp, or Baltimore pit beef sandwiches	Starting at \$4.50 pp each
Blue crab dip, buffalo chicken dip, Cajun cheese dip, or fried mac and cheese bites	Starting at \$4.00 pp each
Tri-color pasta salad, classic potato salad, or Chesapeake garden salad	Starting at \$2.50 pp each
Fresh-baked cookies or assorted mini cupcakes	Starting at \$2.00 pp each

Need something different? Menus can be customized for dietary needs, cultural traditions, event themes, and program schedules.

MORNING MEETINGS & BREAKFAST

Simple breakfast choices for board meetings, trainings, conferences, and community programs.

Package	What's Included	Price
Classic Continental Breakfast	Blueberry muffins and cinnamon buns; fresh fruit; bottled juice; coffee and tea	\$12.00 pp
Continental Without Pastries	Fresh fruit; bottled juice; coffee and tea	\$9.75 pp
Traditional Hot Breakfast	Scrambled eggs; bacon or sausage; home fried potatoes or grits; biscuit or toast; bottled juice and coffee	\$14.50 pp
HOPE Morning Classic - Vegan Friendly	English muffin or bagel; veggie scramble; vegan breakfast sausage; sweet potato hash; fresh fruit; juice; coffee or herbal tea	\$15.79 pp

PLANNING NOTES

- Prices are starting points and may change based on seasonal availability, market conditions, guest count, final menu, and event logistics.
- Labor, delivery, staffed service, specialty equipment, rentals, and venue-related service fees are not included unless specifically stated.
- Dietary accommodations should be requested before the final menu and guest count are confirmed.
- Final pricing is confirmed in the event proposal and contract. Quotes are valid for 30 days and subject to availability.

LET'S BUILD A MENU THAT FITS YOUR EVENT.

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