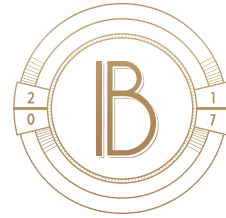




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PRIVATE DINING

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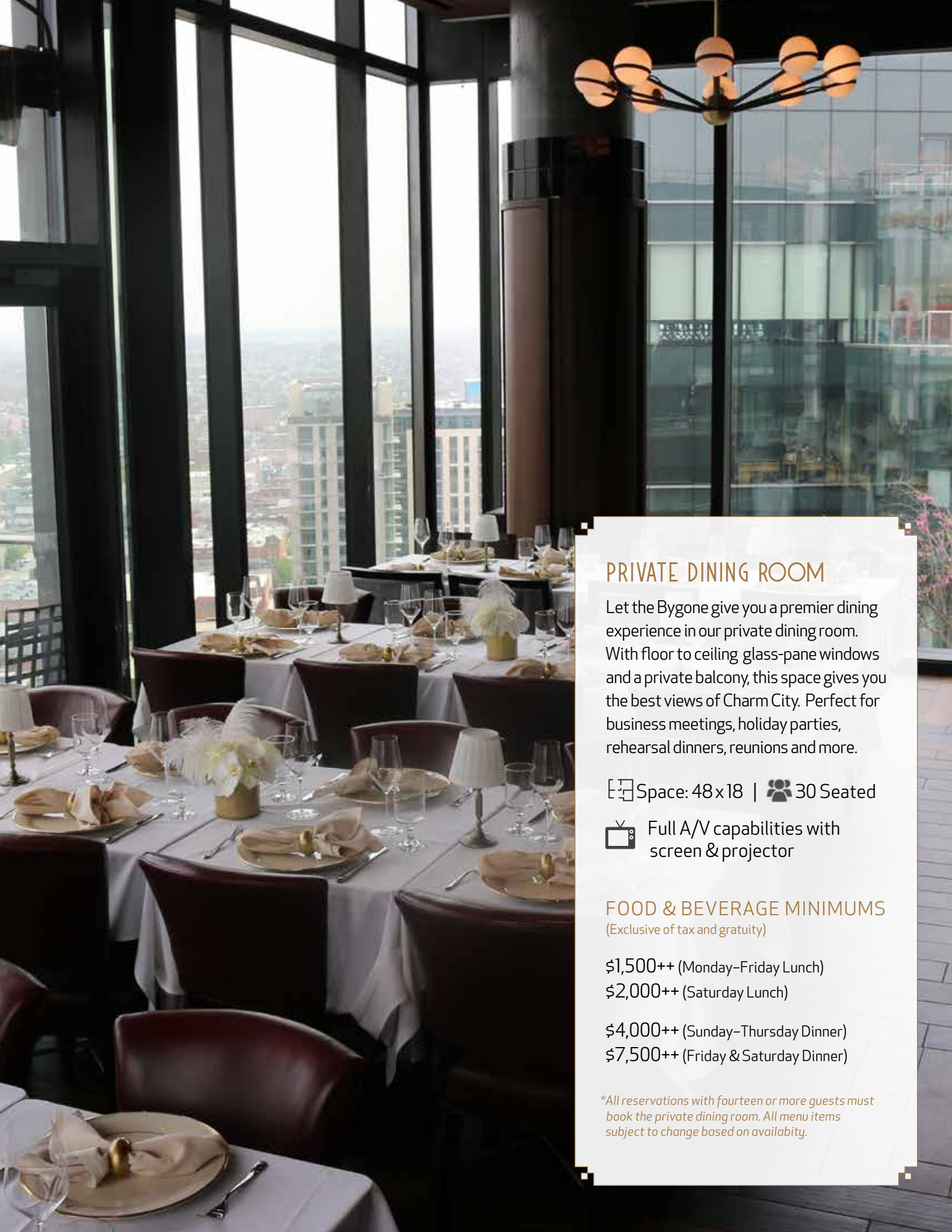


## HARBOR EAST'S MOST ELEVATED AND EXCITING DINING EXPERIENCE

A fusion of the old, the new and the best of Baltimore. Step back into the roaring glamour of days passed at The Bygone, Harbor East's most elevated and exciting dining experience. We're a full-service American gastro bistro that represents historic, vibrant, authentic Baltimore. We blend modern energy with a classic feel, celebrating luxury, excitement and a unique menu. Plus, we've got some unbeatable views of our beautiful city.


The Bygone's warm and welcoming atmosphere is reminiscent of an old-school social club, while our open rotisserie grill, signature whiskey bar and craft cocktails add a flair that is undoubtedly contemporary. Experience the vibes and the views.


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## PRIVATE DINING ROOM

Let the Bygone give you a premier dining experience in our private dining room. With floor to ceiling glass-pane windows and a private balcony, this space gives you the best views of Charm City. Perfect for business meetings, holiday parties, rehearsal dinners, reunions and more.

 Space: 48x18 |  30 Seated

 Full A/V capabilities with screen & projector

## FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

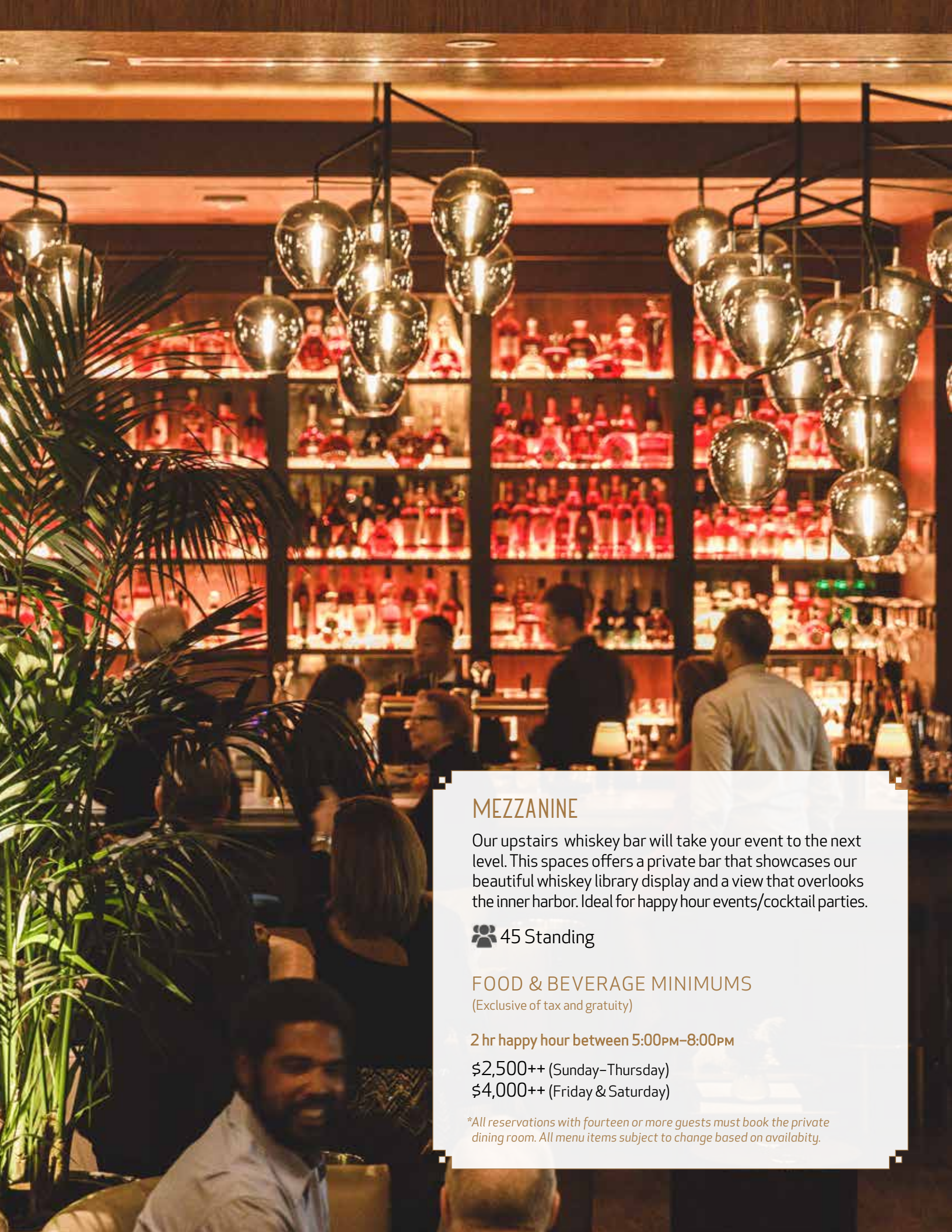
\$1,500++ (Monday–Friday Lunch)

\$2,000++ (Saturday Lunch)

\$4,000++ (Sunday–Thursday Dinner)


\$7,500++ (Friday & Saturday Dinner)

*\*All reservations with fourteen or more guests must book the private dining room. All menu items subject to change based on availability.*



## MEZZANINE

Our upstairs whiskey bar will take your event to the next level. This space offers a private bar that showcases our beautiful whiskey library display and a view that overlooks the inner harbor. Ideal for happy hour events/cocktail parties.

 45 Standing

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

**2 hr happy hour between 5:00PM–8:00PM**

\$2,500++ (Sunday–Thursday)

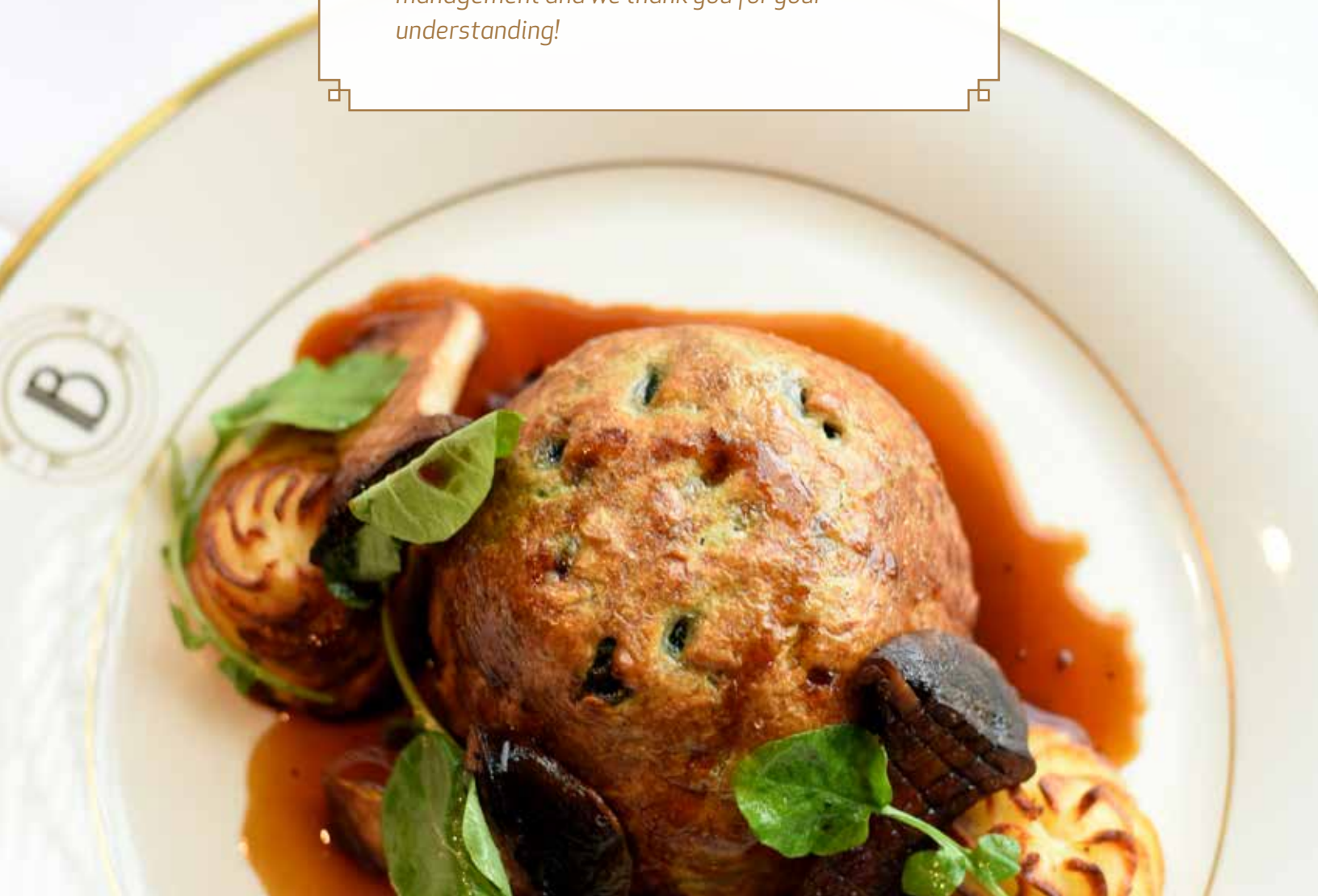
\$4,000++ (Friday & Saturday)

*\*All reservations with fourteen or more guests must book the private dining room. All menu items subject to change based on availability.*

## DRESS CODE

- \* Collared shirts are required for gentlemen
- \* No tee-shirts
- \* No flip flops or backless sandals of any kind
- \* Gentlemen may not wear hats of any kind
- \* Ladies may not wear baseball caps or beanies
- \* No active wear, gym clothes, sweatpants, hooded sweatshirts
- \* No work-type boots or hunting gear
- \* No clothing with vulgar language
- \* No excessively ripped clothing
- \* No jerseys or sleeveless shirts for men
- \* No camouflage except for active duty military uniforms,  
We thank you for your service

*This dress code will be strictly enforced by management and we thank you for your understanding!*





— DINNER PACKAGES —



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# ELLINGTON PACKAGE

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\$110

## APPETIZERS

SERVED FAMILY STYLE

### Tuna Ravigote

yellowfin tuna, cucumber, horseradish, caper, ravigote sauce, borage

### Cajun Fried Cauliflower

cajun battered cauliflower bites, creole mustard

### Deviled Eggs

bacon, chive, truffle, espelette

## PLATED SALAD

### Caesar Salad

radicchio, croutons, hard boiled egg, creamy comte dressing, bottarga

## ENTRÉES

### Bygone 10 oz Prime Rib Roast

pommes duchess, mushroom, horseradish, brisket jus

### Lobster Cavatelli

maine lobster, ricotta cavatelli, cherry tomato, artichoke, fava bean

### Rockfish Americaine

fava purée, fingerlings, ramps, sauce americaine

## DESSERT

CHOICE OF PLATED DESSERTS OR FAMILY STYLE CAKE

### Chocolate Torte

chocolate brownie, hazelnut crunch, gianduja mousse, gold leaf

### Crème Brûlée

vanilla bean, torched demerara sugar, fresh fruit, black currant gel

### Family Style Cake *(choice of one)*

Pineapple Upside Down Cake, Boston Cream Pie, Lemon Meringue Pie, Charlotte Russe Cake

ADDITIONAL CAKE | 45

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## SIDES

SERVED FAMILY STYLE

### Roasted Garlic Pommes Purée

### Asparagus Hollandaise

## SAUCES

SERVED FAMILY STYLE

### Hollandaise

### Brisket Jus

### Velouté



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# LINDBERGH PACKAGE

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\$130

## APPETIZERS

SERVED FAMILY STYLE

### Scallops Bourguignonne

bay scallops, maître'd butter,  
warm baguette

### Cajun Fried Cauliflower

cajun battered cauliflower bites,  
creole mustard

### Deviled Eggs

bacon, chive, truffle, espelette

## PLATED SALAD

### Trumpet Royale Salad Lorenzo

baby spinach, onion, roquefort, bacon,  
trumpet mushrooms, lorenzo dressing

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## DESSERT

CHOICE OF PLATED DESSERTS OR FAMILY STYLE CAKE

### Chocolate Torte

chocolate brownie, hazelnut crunch,  
gianduja mousse, gold leaf

### Crème Brûlée

vanilla bean, torched demerara sugar, fresh fruit,  
black currant gel

## ENTRÉES

### Bygone 10 oz Prime Rib Roast

pommes duchess, mushroom, horseradish, brisket jus

### Beef Wellington

prime filet mignon, spinach, puff pastry,  
mushroom duxelle, sauce périgueux

### Rack of Lamb Za'atar

english peas, potato rondeau, sweet relish,  
bordelaise sauce

### Lobster Cavatelli

maine lobster, ricotta cavatelli,  
cherry tomato, artichoke, fava bean

### Rockfish Americaine

fava purée, fingerlings, ramps, sauce americaine

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## SIDES

SERVED FAMILY STYLE

### Roasted Garlic Pommes Purée

### Asparagus Hollandaise

### Fricassee of Mushroom Bordelaise

## SAUCES

SERVED FAMILY STYLE

### Hollandaise

### Brisket Jus

### Velouté





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# CHAPLIN PACKAGE

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\$150

## APPETIZERS

SERVED FAMILY STYLE

### Tuna Ravigote

yellowfin tuna, cucumber, horseradish, caper, ravigote sauce, borage

### Cajun Fried Cauliflower

cajun battered cauliflower bites, creole mustard

### Deviled Eggs

bacon, chive, truffle, espelette

### Steak Tartare

prime beef, watercress, egg yolk, pear, truffle, grilled baguette

## PLATED SALAD

### Crab Louie

colossal crab, romaine, radish, avocado, hard boiled egg

## ENTRÉES

### 12oz Kansas City Strip

creekstone farms prime beef, 45 days dry aged, marinated beefsteak tomatoes, watercress, maitre'd butter

### Beef Wellington

prime filet mignon, spinach, puff pastry, mushroom duxelle, sauce périgieux

### Rack of Lamb Za'atar

english peas, potato rondeau, sweet relish, bordelaise sauce

### Scallops Coquilles St. Jacques

hokkaido diver scallops, mushroom cream sauce, gruyère breadcrumb gratiné

### Lobster Vol au Vent

maine lobster, pommes anna, sunchokes, newberg emulsion

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## DESSERT

CHOICE OF PLATED DESSERTS OR FAMILY STYLE CAKE

### Chocolate Torte

chocolate brownie, hazelnut crunch, gianduja mousse, gold leaf

### Crème Brûlée

vanilla bean, torched demerara sugar, fresh fruit, black currant gel

### Family Style Cake

Choice of: Pineapple Upside Down Cake  
Boston Cream Pie, Lemon Meringue Pie  
Charlotte Russe Cake

ADDITIONAL CAKE | 45

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## SIDES

SERVED FAMILY STYLE

### Roasted Garlic Pommes Purée

### Asparagus Hollandaise

### Fricassee of Mushroom Bordelaise

## SAUCES

SERVED FAMILY STYLE

### Hollandaise

### Bordelaise

### Velouté



— LUNCH PACKAGES —



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# JOLSON PACKAGE

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\$55

## APPETIZERS

SERVED FAMILY STYLE

### **Peruvian Scallop Ceviche**

bay scallops, cilantro, radish,  
leche de tigre, aji amarillo

### **Cajun Fried Cauliflower**

cajun battered cauliflower bites,  
creole mustard

### **Deviled Eggs**

bacon, chive, truffle, espelette

## ENTRÉES

### **Cobb Salad**

romaine, turkey, virginia ham, cherry tomato, onion,  
avocado, hard boiled egg, shallot, peppercorn ranch

### **Elevation Burger**

bygone's dry aged blend, onion ring,  
mushroom marmalade, bacon, smoked cheddar,  
barbecue sauce, toasted potato roll

### **Smoked Brisket Reuben**

house smoked brisket, emmenthaler, sauerkraut,  
russian dressing, toasted rye

### **Maryland Crab Cake Sandwich**

6oz jumbo lump crab cake, lettuce, tomato, onion,  
toasted brioche roll, sauce gribiche

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## DESSERT

### **Sorbet**

seasonal selections of house made sorbet

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# FITZGERALD PACKAGE

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\$75

## APPETIZERS

SERVED FAMILY STYLE

### Scallops Bourguignonne

bay scallops, maître'd butter,  
warm baguette

### Cajun Fried Cauliflower

cajun battered cauliflower bites,  
creole mustard

### Deviled Eggs

bacon, chive, truffle, espelette

## PLATED SALAD

### Caesar Salad

radicchio, croutons, hard boiled egg,  
creamy comte dressing, bottarga

## ENTRÉES

### Bygone 10oz Prime Rib Roast

pommes duchess, mushroom, horseradish,  
brisket jus

### Half Amish Chicken

grilled breast, ballontine provencal,  
grilled spring onion, romanesco, pommes purée,  
sauce chateaubriand

### Rockfish Americaine

fava purée, fingerlings, ramps, sauce americaine

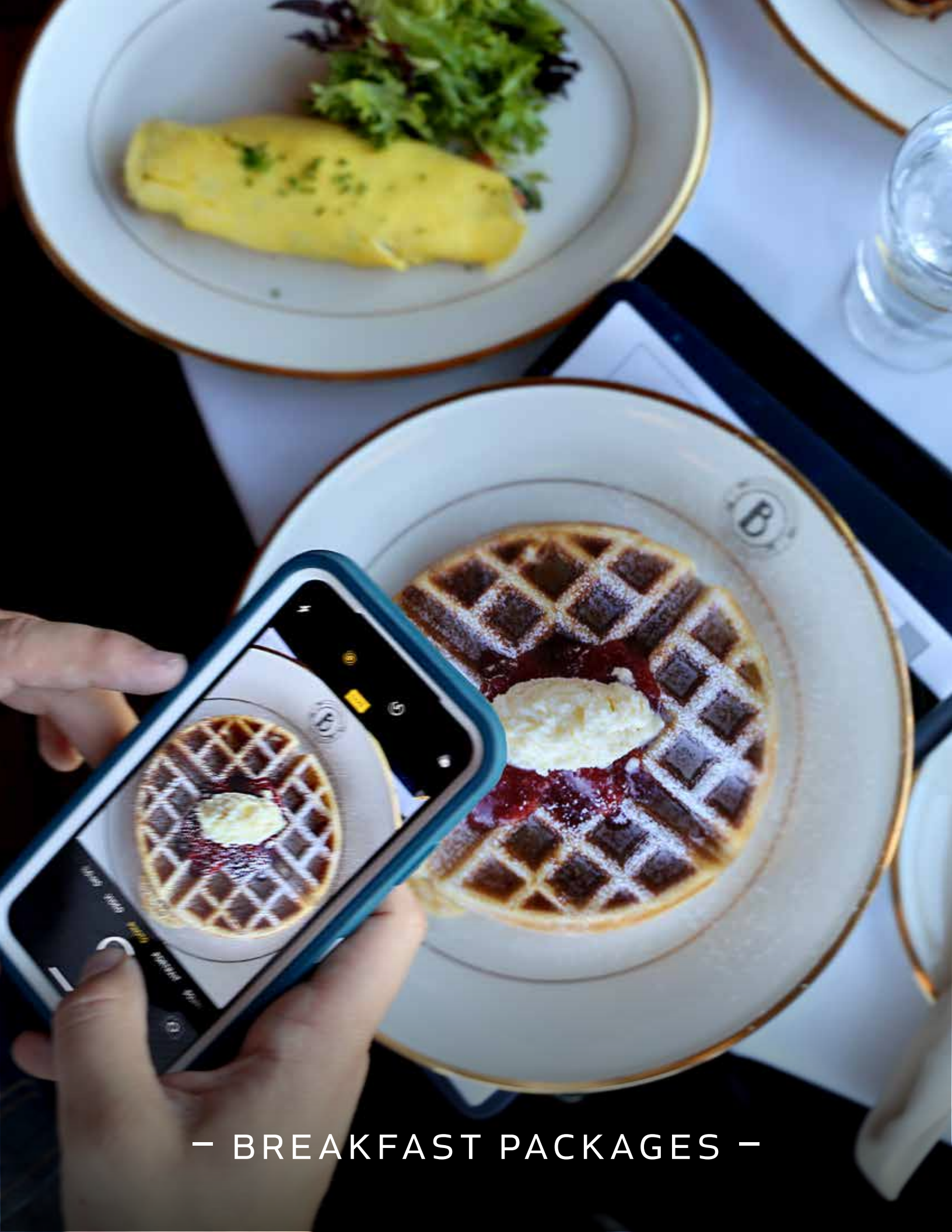
## DESSERT

### House Sorbet

seasonal selections of house made sorbet

### Crème Brûlée

vanilla bean, torched demerara sugar, fresh fruit,  
black currant gel



- BREAKFAST PACKAGES -



## CONTINENTAL | \$20

### PASTRIES

SERVED FAMILY STYLE

*(Choice of 3-4)*

Butter Croissant  
Chocolate Croissant  
Frosted Cinnamon Bun  
Blueberry Muffin  
Dutch Apple Scone  
Banana Bread

### FRESH FRUIT

## BREAKFAST BUFFET | \$30

### EGG DISH

*(Choice of one)*

Scrambled Eggs  
Quiche  
Frittata  
Baked Eggs with Tomato Sauce

### BREAKFAST MEAT

*(Choice of one)*

Sausage  
Bacon

### SIDE

*(Choice of one)*

Hashbrowns  
Grits

### PASTRIES

Blueberry Muffin  
Chocolate Croissant

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*All breakfast packages include soft drinks, hot tea and coffee.*

## SEATED BREAKFAST | \$40

### APPETIZERS

SERVED FAMILY STYLE

**French Beignets**  
served with chocolate sauce & strawberry preserves

*(Choice of one)*

**Avocado Toast**  
cucumber, cherry tomato, everything spice, toasted sourdough

**Ricotta & Marmalade Toast**  
house made ricotta and marmalade, toasted rye, fresh figs

### ENTRÉES

**American Breakfast**  
two eggs any style, breakfast sausage, hash brown

**Traditional Eggs Benedict**  
two poached eggs, virginia ham, spinach, toasted english muffin, chive hollandaise

**Smoked Brisket Hash**  
kennebec potatoes, house smoked brisket, holy trinity, sunny side eggs

**Denver Omelette**  
virginia ham, bell pepper, onion, white cheddar

**Pancake Soufflé**  
maple pockets, mascarpone butter, strawberry preserves.

**Belgian Waffle**  
mascarpone butter, strawberry preserves, powdered sugar

### SIDES

SERVED FAMILY STYLE

**Hash Browns**

*(Choice of one)*

Bacon  
Sausage



— HAPPY HOUR PACKAGES —  
PASSED APPETIZERS & HORS D'OEUVRES (2HRS)



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# GERSHWIN PACKAGE

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\$55/PP

## PASSED HOR D'OEUVRES

CHOICE OF TWO | ADDITIONAL SELECTIONS (+\$5/PP)

### TUNA

#### **Blackened Tuna**

cucumber relish, sea salt cracker

#### **Tuna Tartare**

avocado aioli, lemon vinaigrette, rice puff

#### **Tuna Crudo**

nicoise olives, sea bean gremolata, pickled kohlrabi

### SLIDERS

#### **Prime Rib Sliders**

horseradish aioli, caramelized onions, emmenthaler cheese

#### **Shrimp Salad Slider**

pickled shrimp, fennel, onion, spicy aioli

#### **Cheeseburger Slider**

gruyere cheese, onion marmalade

#### **Croque Monsieur**

gruyere cheese, prosciutto, seasonal jam

### CARNE

#### **Chicken Lollipop Drumette**

buffalo, barbeque, old bay

#### **BBQ Chicken Skewer**

roasted chicken, bygone barbeque sauce, tomato relish

#### **Steak Tartare**

prime beef, watercress, pear, truffle, egg yolk, grilled baguette

#### **Wagyu Skewer**

roasted seasonal vegetable, chimichurri

#### **Beef Carpaccio**

A5 wagyu, crisp vegetables, dijon aioli

#### **Seasonal Arancini**

#### **Crispy Pork Belly**

sour apple coleslaw

#### **Pigs in a Blanket**

mini bratwurst wrapped in pretzel roll, mustard dipping sauce

GERSHWIN PACKAGE CONTINUED...



## **SEAFOOD**

### **Crab Cakes**

king crab, cucumber, fin herbs, avocado, citrus

### **Fried Crab Bites**

tempura fried crab, herb remoulade

### **House Cured Gravlax**

caper, brioche, dill creme fraîche, tomato, everything spice

### **Fried Lobster Bites**

tempura fried lobster bites, honey, remoulade dipping sauce

### **Lobster Corn Dog**

fresh maine lobster, golden corn batter, mustard sauce

### **Lobster Salad**

ginger, carrot, chili lime sauce, lettuce cup

### **Bacon Wrapped Scallop**

old bay, rosemary brown butter

## **CAVIAR**

### **Smoked Salmon & Caviar**

crisp potato, fromage blanc

### **Potato & Caviar**

potato chip, fromage blanc, chives

## **VEGETARIAN**

### **Cajun Cauliflower**

cajun battered cauliflower bites, creole mustard

### **Beet Tartare**

sherry vinaigrette, candied walnuts

### **Mushroom Crostini**

roasted wild mushrooms, garlic tahini

### **Deviled Eggs**

bacon, chive, truffle, espelette

## **RAW**

### **Shrimp Cocktail**

smoked cocktail sauce

### **Oyster**

melon water, smoked trout roe, pickled red onion

### **Bygone's Ceviche de Mar**

served in a scallop shell

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## **DESSERTS**

CHOICE OF TWO | ADDITIONAL SELECTIONS (+\$5/PP)

**Banana Cream Pie Tartlet**

**Lemon Meringue Tartlet**

**Hazelnut Chocolate Tartlet**

**Chocolate Luxardo Cherry Tartlet**

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# OPTIONAL STATIONS

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ADD ONE OR MORE STATIONS TO ENHANCE YOUR BUYOUT EXPERIENCE

ALL STATIONS PRICED PER PERSON

## CAVIAR STATION

MARKET PRICE

### *Includes:*

osetra, hybrid, baerii

### *Served with traditional accoutrements:*

toasted brioche, blini, cream fraiche,  
hard boiled eggs, chives, red onion

## RAW BAR

### *Premium \$25*

oysters & shrimp

### *Platinum \$50*

oysters, shrimp, ceviche, crab, lobster

## PASTA STATION | \$16

### *Choose Two Pastas*

farfalle, bucatini, penne, angel hair

### *Choose Two Sauces*

tomato, cream sauce, pesto

### *Available Toppings*

seasonal vegetables, basil,  
parmesan, tomatoes

## GRILLED CHEESE STATION | \$12

### *Choose Two Types of Bread*

white, wheat, sourdough

### *Choose Two Cheeses*

american, cheddar, gruyere, comte

### *Available Fillings*

avocado, tomato, bacon, prosciutto,  
mushrooms, arugula, onions

## CARVING STATION

ONE ENTRÉE COMES WITH TWO SIDES

Prime Rib | \$35

Salmon en Croute | \$35

Chicken | \$25

Beef Wellington | \$35

Lamb | \$40

Pig | \$45

## SALAD STATION | \$10

BASED ON AVAILABILITY

### *Available Ingredients*

bacon, blue cheese, tomatoes, cucumbers,  
onions, croutons, eggs, two dressings

## BEVERAGE SERVICE

We have carefully and meticulously selected over 800 wines to complement the cuisine crafted by our executive chef. By providing an extensive selection of French wines, we hope to enhance your experience here at the Bygone. We are sure you will find a bottle from our collection that will please your discerning palate, and elevate your dining experience. Please allow our sommelier to help you select a special and rare bottle of wine for your special occasion.

Please allow 7 business days for any selection and note some wines have limited availability.

**All private dining packages include soft drinks, hot tea & coffee service.  
Beer, wine, and cocktails are billed by consumption.**

## RESTAURANT POLICES: PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland sales tax for food and a 9% Maryland sales tax for alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.
- Additional food & beverage may not be ordered in lieu of room charge or to meet the contracted food & beverage minimum.
- Cancellation must be received 10 business days (Mon–Fri) prior to the date of your scheduled event.
- The Bygone is not responsible for any lost or stolen personal property.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

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## CONTACT

To book your event or inquire for more information, please contact:

**LAURE FRASER**

Laure@AtlasRestaurantGroup.com

