

Harbor Inn 2012

Banquet Dining Options

Captain's Dinner: \$29.00

**Above Listed Prices Do Not Include Tax & Gratuity or Beverage package
Includes Warm Ciabatta Rolls & Butter, House Salad with our
Signature White French dressing, Starch, and Vegetable*

**For your Master Menu Please choose a total of 4 main selections to present
to your guests, plus one vegetarian option from the items listed below:**

Fish:

8 oz Salmon

Char-grilled with a Wild Berry reduction

Or Char-grilled with a Pinot Noir Reduction

Or Grilled with a Lemon Dill Wine sauce

8 oz Caramelized Brown Sugar

Salmon

*Brown Sugar Crusted with a Golden Raisin, Rum, Apple
Chutney*

Broiled Orange Roughy

*Fresh Orange Roughy broiled in Orange Juice with an
Orange Ginger Sesame Glaze*

Blackened Barramundi

Served with a Roasted Garlic Cream a

Atlantic Cod

Potato, Wisconsin Cheddar, and Chive crusted Cod

Harbor Crab Cakes

*Duo of Lump Crab & Sweet fire roasted Corn cake
served with a Roasted Red Pepper Aoli*

Chicken:

Harbor Chicken

*Marinated Chicken Breast topped with Asparagus,
Butter poached Lump Crab, finished with our Signature
Roasted Tomato Hollandaise Sauce*

Chicken Francaise

*Lightly Egg battered Chicken Breast topped with
A light Lemon Caper Butter Wine Reduction*

Bourbon Chicken

Served with a Cranberry Vanilla Bourbon Demi glace

Chicken Marsala

Wild Mushrooms in a Sweet Marsala wine sauce

Pasta:

Smoked Mozzarella Ravioli

*Fresh Red Pepper Ravioli stuffed with Smoked
Mozzarella tossed in a roasted tomato cream*

Bay Scallop & Shrimp Pasta

*Sweet Onions, Roasted Tomatoes, Parsley, and fresh
pasta in a Lemon, Garlic, and White wine reduction*

Basilicata

*Chicken and Pancetta tossed with Fresh Mushrooms,
Tomatoes, Garlic, & Spinach accented by a
Light Parmesan Cream over Pasta*

Portabella Mushroom Alfredo

*Grilled Portabella Mushrooms and Sweet Onions atop a
bed of fresh pasta Alfredo*

Steak/Pork:

Sirloin Steak

*8oz Center cut Sirloin finished with a cognac shallot
demi glace*

Boston Strip Steak

8 oz Strip finished with a garlic chive compound butt

Cranberry Herb Crusted Pork

Tenderloin

*Brined, Grilled and served with Rosemary Vanilla
Bourbon Demi Glace*

Upgraded Meals

Admiral's Options:

Lobster Linguini

Fresh Cold water Lobster, Bell Pepper trinity, fresh roasted Corn, Arugula, Sweet Onions, Crispy Prosciutto in a Lemon Buerre Blanc add \$5/meal

Chilean Sea Bass

Pecorino Romano Crusted with a Velvety French Buerre Blanc add \$10/meal

Shrimp Scampi

Char-grilled brushed with an Herb Garlic Butter add \$10/meal

Jumbo Sea Scallops

Char grilled with Herb Garlic butter On a bed of Pancetta/pear/red cabbage hash Add \$10/meal

8oz Prime Cut Filet

Char-grilled served with a Cognac Shallot Demi add \$10/meal

12oz Center Cut Strip

Char-grilled and topped with garlic Mushrooms add \$10/meal

Mixed Grille

Char-grilled 5oz Petite Filet w/Shrimp Scampi and Sea Scallop add \$15/meal

Non Alcoholic Beverage &

Dessert options:

Unlimited Non Alcoholic

Beverage Service

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea, Hot tea & Coffee \$2.49 per person

Limited Non Alcoholic Beverage Service

Lemonade, Iced Tea, Coffee and Hot Tea Service \$1.50 per person

Unlimited Beverage service w/Hotel

Cheesecake for \$2.95 per person

Unlimited Beverage service w/Duo of mini Baileys Mousse cup and Hotel Cheesecake For \$3.49 per person

Bar Options:

The Yacht"

Crown Royal, Canadian Club, V.O., Jack Daniels, Absolute, Stolichnaya, Skyy, Beefeaters, Tanqueray, Bombay, J & B, Dewar's, Johnnie Walker Red, Bacardi, Jose Cuervo, Southern Comfort, Peppermint & Peach Schnapps, 6 Varieties of Bottled Beer, Amaretto, & Selection of all house pour wines \$27.00 per person

"The Barge"

Jim Beam, Bacardi, Tanqueray, Absolute, Cutty Sark, Jose Cuervo, Peppermint and Peach Schnapps, Amaretto, 5 Varieties of Bottled Beer, House Wines \$19.00 per person

Included with Above

Harbor Frozen Cocktails (Margarita, Pina Colada, and Strawberry Daiquiri) Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Soda, Orange, Grapefruit, Cranberry & Tomato Juices, Limes, Lemons, Olives, Cherries, Sweet and Dry Vermouth, Non--Alcoholic Beer

"The Paddleboat"

5 Varieties of Domestic Beer, & House Wines \$13.00 per person

"The Open Sea"- selection of Domestic Beers, Well Liquor and House Wine priced per drink

Priced at \$3.25/ beer & \$4.25 / wine and liquor (Martinis, Margaritas, Long Island Iced Tea's All \$8)

Cash Bar option always priced at Open sea pricing.