

HARRISON'S HARBOR WATCH

Banquet Menu



Harbor Watch Banquet Menu 2008

POLICY AND PROCEDURES

Harrison's harbor Watch Restaurant reserves the exclusive right to provide all food and beverage to the Harrison's Harbor Watch Restaurant. In order for Harrison's Harbor Watch to maintain its standards of providing quality products no food and /or beverage other than that provided by Harrison's Harbor Watch restaurant may be brought onto the premise. If alcoholic beverages are being served, all applicable state and local liquor laws are observed.

Minimums and Guarantees

A minimum guarantee of attendance must be submitted fifteen (15) days in advance of your function. This number will be considered a minimum guarantee and will not be subject to reduction. A final guarantee is required Seventy-two (72) business hours or three (3) working days prior to your function. If the number of attendees falls below the final guarantee you will be billed for the number guaranteed. If attendance exceeds the guaranteed number you will be billed the quoted price for each attendee over the final guarantee. Harrison's Harbor Watch Restaurant will prepare and set for five percent (5%) over the final guarantee. Harrison's Harbor Watch restaurant reserves the right to satisfy any meals above the 5% with a comparable substitution.

Payment Procedures

A one –thousand dollar(\$1,000) deposit is due with the signed catering agreement. Once this is received all arrangements will be considered on a definite basis. An additional deposit of One Thousand Dollar (\$1,000) is due 30 days after initial deposit. The total balance is due Fifteen (15) days prior to your event, with the minimum guarantee numbers. Any additional guests added within the Fifteen (15) days of the event must be accompanied with proper payment amount unless prior credit/ payment arrangements have been established. Payments may be made by cash or guaranteed check. No credit cards, business or personal checks will be accepted within the Fifteen (15) days of your event. If F&B contract is less than \$1500 than a 50% deposit will apply.

Cancellation

Notification of cancellation must be provided to Catering Sales Department at least 90 days prior to the date of the affair. For full refund of deposits notification from 30-90days- 50% of all paid deposits will be forfeited. Any cancellations less than 30 days prior to the function will be charged the entire food and beverage fees. Both and beverage activities are chargeable at 100% of anticipated billing. All deposits applied to total billing. All reasonable efforts will be made to reschedule the event outside the 30 day period.

Additional Labor Charges

A **Culinary Fee** of One –Hundred(\$100) will provide you with a chef for two (2) hours. An additional Thirty Dollars (\$30) for each hour will be charged,

A **Bartender Fee** of Thirty-Five(\$35) will be charged for the first hour and Twenty (\$20) dollars for each additional hour and any portion thereof.

A **Shucking Fee** of Thirty-five dollars(\$35) for each hour will be charged for the labor involved in shucking and preparing raw oysters and clams.

Linens

All functions will be provided with house linens unless otherwise requested. Please consult your catering sales manager for additional linen selections, at an additional charge.

Coat and Luggage Check

Coat and luggage check can be arranged for either a cash or hosted event. For either service an attendant fee will be charged at Seventy-five (\$75) per attendant.

Alcohol

The Harrison Group prohibits any liquor being brought in the Harrison's Harbor Watch due to state of Maryland Liquor Commission laws. These laws states that all alcoholic beverages being consumed on premise must be purchased from the caterers. Consumption of alcoholic beverages by persons under the age of Twenty-one (21) is prohibited in Maryland. Compliance with the noted and related laws of Maryland is the client's responsibility and that of their guests.

All plated banquet entrees are served with house salad, assorted rolls with butter, vegetable, starch, coffee, tea & iced tea

Seafood Selections

Fresh Blackened mahi mahi with a pineapple & mango salsa	\$27
Baked north Atlantic salmon with a mushroom & dill cream sauce	\$27
Dry rubbed & pan seared rockfish served with a lemon beurre blanc	\$29
Tender tilapia baked with herb de Provence, finished with a lemon herb sauce	\$24
Herb marinated grilled swordfish with a fire roasted tomato salsa	\$29
Cajun dusted baked sea bass with a roasted red pepper cream sauce	\$25

Seafood Selections

Harrisons Famous Jumbo Lump Crab Cakes All jumbo lump crab meat seasoned to perfection	\$32
Pesto Shrimp Pasta Jumbo gulf shrimp tossed with a pesto garlic cream sauce	\$24
Baked Lemon Shrimp Jumbo shrimp baked with lemon, garlic & fresh herbs	\$23

Land Fare Selections

Chicken Roulade Tender, boneless chicken breasts stuffed with baby spinach, herbs, and Swiss cheese, finished with a light roasted red pepper cream sauce	\$24
Chicken Chesapeake Boneless chicken breast filled with lump crab, Virginia ham and Swiss cheese finished with a sherry cream sauce	\$27
Chicken Manoni Herb encrusted baked chicken breast drizzled with balsamic reduction, served over pasta with a pesto Alfredo	\$26
Filet Mignon Our certified angus beef brand 8 oz. with béarnaise Current market price as of 2/27/08	\$38
Charbroiled Rib Eye Juicy 12 oz certified angus beef brand rib eye lightly seasoned current market price as of 2/27/08	\$30
Grilled 8 ounce Sirloin Steak lightly seasoned, served with wild mushroom demi glace.	\$25

Surf & turf Combination Plates (market price)

A Petit 5 oz. certified angus beef brand filet mignon
(Current Market price as of 2/28/08)
served with your choice of the following:

Three Bacon Wrapped Barbecue Shrimp	\$38
Fresh Catch Baked with Lemon & Herb	\$32
Four Broiled Shrimp Scampi	\$38
Jumbo Lump Crab Cake	\$44
Cold Water Lobster Tail	\$46

Soup Selections

Maryland crab	\$6.50
New England clam chowder	\$6.50
Broccoli & cheese	\$5.50
Cream of lump crab	\$7.50
Corn & lump crab chowder	\$7.50
Cajun chicken with roasted red pepper cream	\$6.00

Vegetable Selection

Harrison's seasoned house blend (broccoli, squash, zucchini, cauliflower, carrots, red onion & bell pepper.)

Citrus green beans

Zucchini & squash Provencal (seasoned with roasted tomato & herbs)

Broccoli au gratin

Green beans almondine

Honey glazed carrots

Starch Selections

Harrisons seasoned house red potatoes

Herb seasoned long grain & wild rice blend

Roasted garlic mashed red skin potato

Oven roasted new potato with rosemary & garlic

Au gratin Yukon gold potato

Herb pesto pasta

Salad Selections

The Harborwatch house greens

Chopped romaine, crisp iceberg, radicchio, endive and various mixed greens tossed with cucumber bell pepper, Bermuda onion, & grape tomato. Served with homemade roasted garlic balsamic dressing.

Additional dressing choices include:

- House honey lemon
- Country buttermilk ranch
- Peppercorn parmesan
- Fat free raspberry vinaigrette

Classic Caesar

Hand chopped heart of romaine tossed with our creamy homemade Caesar dressing, grated pecorino Romano cheese, and croutons.

PASSABLE, BUFFET, & STATION EVENT HOR D' OUVRES

\$135

- Miniature meatballs with jack daniels barbecue or Hawaiian sweet and sour (100pc)
- Rolled Virginia ham with Swiss cheese and whole grain mustard (100 pc)
- Petit egg rolls with sweet chili dipping sauce (100pc)
- Spicy buffalo style wings with homemade blue cheese dressing (100pc)

\$150-\$175

- Chesapeake blue crab claw cocktail in j.o. spice with Dijon mustard \$150 (100pc)
- Baked spinach and artichoke heart dip with assorted crackers \$150 (up to 75ppl)
- Prince Edward island mussel's sautéed with fresh basil, tomato & shallots in a garlic chardonnay sauce \$150(up to 75ppl)
- Mozzarella sticks with homemade marinara \$150(100 pc)
- Bake miniature tarts: wild mushroom, & mascarpone with onion \$150(100pc)
- Steamed Virginia little neck clams in drawn butter and lemon \$175 (250 pc)
- Baked miniature assorted fruit with brie \$175(100pc)

Freshly shucked and served on the half shell

All shellfish is shucked on premises and served with homemade cocktail sauce, lemon, horseradish, and Tabasco.

*health department warning- consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions

- Locally harvested Chesapeake oysters \$175(100pc)
- Virginia top neck clams \$175(100pc)
- Chincoteague salt oysters, VA \$200(100pc)
- Miniature oyster shooters with absolute pepper vodka \$275(100pc)
- Pacific or Canadian oysters available \$275(100pc)

\$200- \$275

- Sweet & spicy jamaican jerk chicken skewers \$200(100pc)
- Asian glazed sesame chicken skewers \$200(100pc)
- Mushroom caps stuffed with chorizo sausage \$225(100pc)
- Harrison's famous clams casino- freshly shucked top neck clams with bacon, garlic herb butter and provolone baked golden brown \$225(100pc)
- Oysters Rockefeller made with Chesapeake oysters \$275(100pc)
- Oysters Baltimore- Chesapeake oysters bake with diced Virginia ham & mushroom in a chardonnay cream \$275(100pc)
- Wonton wrapped shrimp with sweet chili sauce \$225(100pc)
- Sea scallops wrapped in bacon \$275(100pc)

\$300-\$425

- Baked jumbo lump crab dip with assorted crackers & toasted baguette \$300 gallon(100ppl)
- Chesapeake oysters wrapped in bacon \$300(100pc)
- Barbecued shrimp wrapped in bacon with provolone and our homemade hickory barbecue sauce \$325(100pc)
- Chilled jumbo gulf shrimp with homemade cocktail sauce \$325(100pc)
- Mushroom caps stuffed with crab imperial \$375(100pc)
- Oysters Imperial \$385(100pc)
- Miniature crab cakes with a roasted red pepper pesto aioli \$385(100pc)
- Lollipop Lamb Chops \$425(100pc)

Station Events & Buffets

Station events require a minimum of 50 people unless otherwise noted

SALAD AND CRUDITÉS

The Californian

A bountiful assortment of fresh seasonal fruits, vegetables and cheeses such as: broccoli florets, cauliflower, baby carrots, celery, tri color bell peppers, cucumber wheels, grape tomato, strawberries, seasonal melons, Hawaiian sweet pineapple, and cubed pepper jack, cheddar and Swiss cheeses. Served with assorted crackers and assorted sauces and dressings. **\$225/ 50 People**

The Antipasto

A mélange of imported meats, cheeses and Mediterranean inspired vegetables and salads such as: Genoa salami, capicola, and pepperoni, asiago and provolone cheeses. Assorted marinated olives, mushrooms, tomato and artichokes. Fresh mozzarella and tomato salad with chiffonade basil and balsamic glaze the antipasto is served with roasted garlic olive oils, balsamic vinegars, and pesto sauces as well as accompanying rustic breads. **\$425 / 50 People**

The Halifax

A selection of the finest smoked fish including yellow fin tuna, north Atlantic salmon, and wild rainbow trout. served with capers, minced red onion, tomato, crumbled hardboiled egg, fresh dill cream sauce, Dijon mustard and assorted crackers. **\$325/ 50 people**

The Rising Sun

Soy and ginger marinated pan seared ahi tuna hand sliced into bite size pieces. Served with wakami seaweed salad, wasabi cream sauce and sweet chili sauce. Accompanied by flash fried wonton crisps. **\$400 / 50 people**

Gourmet Cheese Platter Market price

A selection of domestic and imported cheese served with gourmet preserves, assorted fruits, crackers and flatbreads. **\$350 / 50 people**

CARVING STATIONS

includes choice of one starch and one vegetable included in pricing below for starch, vegetable, rolls, condiments, sauces, etc)

Blackened Beef Tenderloin (cab)

20ppl - \$250	50ppl - \$600	100ppl - \$1,175	150ppl - \$1,725	200ppl - \$2,250
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Top Round of Beef – (cab)

50ppl - \$295	100ppl - \$570	150ppl - \$825	175ppl - \$927	200ppl - \$1,020
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Baked Honey Glazed Ham

30ppl - \$195	60ppl - \$375	90ppl - \$540	120ppl - \$690	150ppl - \$820
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Oven Roasted Tom Turkey

30ppl - \$180	60ppl - \$345	90ppl - \$495	120ppl - \$630	150ppl - \$750
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Herbed or Pesto Encrusted Salmon

20ppl - \$175	50ppl - \$425	100ppl - \$825	150ppl - \$1200	200ppl - \$1500
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Chicken Roulade - stuffed with spinach, wild mushroom, and swiss cheese.

50ppl - \$245	100ppl - \$470	125ppl - \$562	150ppl - \$645
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Roasted Prime Rib of Beef (cab)

50ppl - \$500	75ppl - \$730	100ppl - \$950	125ppl - \$1156	150ppl - \$1350
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THE PASTA ACTION STATIONS

Your guests will enjoy watching our team of culinary professionals prepare each and every dish right before their eyes! Minimum 100 people. Included is oven baked garlic bread and Caesar salad with our own homemade creamy dressing.

Basic Pasta Station \$4.95 per person (\$495)

- Penne and linguine pasta
- Homemade sauces of marina, alfredo and white clam

Mediterranean Upgrade Station \$5.50 per person (\$550)

- Fresh ingredients such as pesto, grated pecorino romano, primavera vegetables, black olives, artichoke hearts, sundried tomatoes, roasted red peppers

Ultimate Seafood Pasta Station \$7.50 per person (\$750)

- Add a variety of shrimp, mussels, bay scallops to the above

Buffet Pasta Selections

- Seafood pasta alfredo with shrimp and scallops (\$750/100ppl)
- Garlic shrimp pasta with tomato and basil (\$650/100ppl)
- Chicken and broccoli alfredo (\$550/100ppl)
- Pasta primavera with alfredo or marina (\$495/100ppl)
- Herb marinated chicken with roasted red pepper in a pesto cream (\$550/100ppl)

SEAFOOD STATION & BUFFET ITEMS

Medallions of Fresh Fish (minimum 100 people)

a selection of our finest fish available. please select 3

- Lightly dusted Cajun mahi mahi with warm pineapple and mango salsa
- North atlantic salmon encrusted with pesto or served with a dill cream sauce
- Baked sea bass in our tomato lobster cream sauce
- Grilled tuna with a fire roasted tomato salsa
- Herb marinated baked tilapia with lemon buerre blanc

50ppl - \$600 100ppl - \$1175 125ppl - \$1437 150ppl - \$1687 200ppl - \$2200

- Sea scallops broiled in lemon, garlic, white wine and fresh herbs
50-75ppl - \$540 or \$9 per person

- Jumbo butter flied fried shrimp with homemade cocktail sauce
\$550 - (100pc)

DESSERTS

Assorted Selections **\$5.75 per person**

- Key Lime Cheesecake
- Baileys Cheesecake
- Double Chocolate Cake
- Chocolate Peanut Butter Cake

HOSTED BAR OR CASH BAR

Host Bar

Drinks will be charged to a Master Account Per Drink

Cash Bar

Drinks will be charged individually to each guest per drink, consists of a well stocked bar with a choice of house, call, or premium liquors. Available at the following prices:

House Brands per Drink	\$4.50	Call Brands per Drink	\$5.50
Premium Brands per Drink	\$6.50	Top Shelf per Drink	\$7.50
Domestic Bottle Beer/ Non - Alcoholic Beer	\$3.60	Cordials per Drink	\$6.50
Imported Bottle Beer per Drink	\$4.60	House Wines per Drink	\$5.00
Premium Wines per Drink	\$8.00 and up	Sodas	\$2.75

Open Bar

Unlimited Cocktails- You will enjoy a fully serviced cocktail reception with experienced bartenders and full bar set-ups based on the selected liquor types. The number charged is based on food function guarantees or number in attendance, whichever is greater. All mixers are included in prices as well as Red & White wines, domestic and Imported Beers based on plan chosen.

Quality House Brands- \$9.50 first hour per person
\$4.75 each additional hour per person

Call Brands- \$11.00 first hour per person
\$5.50 each additional hour per person

Premium Brands - \$11.75 first hour per person
\$6.00 each additional hour per person

Bartenders Fees- Two hour min. - \$35.00 per first 2 hours
Additional hours or any portion thereof \$20 per hour
Applies to all function events

Champagne & Sparkling Wines

per bottle

Asti	\$22
Domaine St. Michelle	\$25
Sparkling Cider	\$12