




BANQUET MENU ~ 410.289.5121 ~ OCEAN CITY, MD

Boardwalk South, Overlooking the Inlet  #harborwatch 

WWW.HARBORWATCHRESTAURANT.COM

COASTAL WEDDING PACKAGE

Five hour station event for 90-250 guests **\$99 PER PERSON ++**

Panoramic Sunset Views of the Atlantic Ocean, Assateague Island, and the Bay

Price includes on site coordinator, white linens, navy napkins, room rental, and set up fee.*

Passed hors d'ouvres

(choose three to be passed for first hour)

- Bacon wrapped day boat sea scallops
- Raspberry & brie in phyllo
- Lump crab salad tart
- Miniature beef wellington
- Caprese skewer with fresh mozzarella, tomato, basil, balsamic glaze
- Jumbo chilled shrimp cocktail
- Spinach and feta in phyllo

Appetizers Stations

(one choice from each tier)

TIER 1 _____

- Harrisons famous lump crab dip
- Smoked salmon with herbed cheese, onion, celery on flatbread
- Sliced fillet of beef with herbed cheese & caramelized onion on flatbread
- Shrimp and crab ceviche with tortilla chips
- Buffalo chicken dip with crackers and baguette
- Fresh fruit, veggie and cheese crudite with assorted crackers, and dipping sauces

TIER 2 _____

- Hickory bbq meatballs
- Spring rolls with Thai chili sauce
- Spinach artichoke dip with baguette
- Roasted shallot dip with vegetable tray
- Seven layer fiesta dip with tortilla chips

Pasta and Salad Station

Accompanied by salad bar and garlic bread
(choose two)

- Penne bake with house marinara
- Fettuccine with pecorino alfredo
- 5 cheese mac and cheese
- Cavatappi with tomato basil lobster cream sauce
- Penne with house garlic sauce

COASTAL WEDDING PACKAGE

Five hour station event for 90-250 guests **\$99 PER PERSON ++**

continued

Land Fare Station

(Choose Two)

- Sliced top round of beef with au jus
- Roasted turkey breast
- Jerk chicken tenderloin
- BBQ chicken tenderloin
- Herb marinated chicken tenderloin
- Pulled pork
- Sliced baked ham
- Italian sausage with onions, peppers and house marinara

Seafood Station

FISH (Choose two selections)

- Salmon with tomato lobster cream sauce
- Cajun mahi with pineapple mango salsa
- Swordfish with roasted red pepper cream sauce
- Rockfish with lemon cream sauce

SEAFOOD (Choose three)

- Clams casino
- Ahi tuna wonton with seaweed salad, wasabi cream, Thai chili sauce
- Coconut shrimp with mango rum sauce
- Ludwig's famous mussels
- Spicy mussels fra diavolo marinara
- Wonton wrapped shrimp with Thai chili sauce
- Miniature lump crab cakes
- Jumbo fried shrimp
- BBQ shrimp with bacon, provolone and hickory BBQ sauce

Beverage Station

- Coffee, hot tea, iced tea and lemonade

*Price subject to taxable 20% service charge, and all local and state taxes. **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

COASTAL WEDDING PACKAGE

Five hour station event for 90-250 guests **\$119 PER PERSON ++**

Panoramic Sunset Views of the Atlantic Ocean, Assateague Island, and the Bay

— Price includes on site coordinator, white linens, navy napkins, room rental, complimentary cake cutting and set up fee.* —

Passed hors d'ouvres

(choose three to be passed for first hour)

- Miniature lobster salad tart
- Bacon wrapped day boat sea scallops
- Raspberry & brie in phyllo
- Lump crab salad tart
- Miniature beef wellington
- Caprese skewer with fresh mozzarella, tomato, basil, balsamic glaze
- Jumbo chilled shrimp cocktail
- Spinach and feta in phyllo

Appetizers Stations

(one choice from each tier)

TIER 1 _____

- Harrison's famous lump crab dip
- Smoked salmon with herbed cheese, onion, celery on flatbread
- Sliced fillet of beef with herbed cheese and caramelized onion on flatbread
- Shrimp and crab ceviche with tortilla chips
- Buffalo chicken dip with crackers and baguette
- Fresh fruit, veggie and cheese crudites with assorted crackers, and dipping sauces

TIER 2 _____

- Hickory bbq meatballs
- Spring rolls with Thai chili sauce
- Spinach artichoke dip with baguette
- Roasted shallot dip with vegetable tray
- Seven layer fiesta dip with tortilla chips

Pasta and Salad Station

a member of our team will prepare each pasta dish to order right in front of your guests.

Penne or linguine with choice of three house made sauces: pecorino alfredo, fresh marinara, tomato basil lobster cream sauce.

- Toppings include: roasted red peppers, grated pecorino romano, artichoke hearts, black olives, pesto, sundried tomatoes, garlic & white wine
- Station includes oven baked garlic bread and Caesar salad with our own homemade creamy dressing

COASTAL WEDDING PACKAGE

Five hour station event for 90-250 guests **\$119 PER PERSON ++**

continued

Land Fare Station

Carved tenderloin of beef.

A member of our team will hand carve our house seasoned beef tenderloin for your guests. Served with au jus, horseradish, and sandwich accoutrements.

Baked Chicken Tenderloin (choose one)

- Jerk chicken tenderloin
- BBQ chicken tenderloin
- Herb marinated chicken tenderloin

Seafood Station

FISH (Choose two selections)

- Salmon with tomato lobster cream sauce
- Cajun mahi with pineapple mango salsa
- Swordfish with roasted red pepper cream sauce
- Rockfish with lemon cream sauce

SEAFOOD (Choose three)

- Baked oyster Rockefeller
- Baked oyster casino
- Seafood bouillabaisse: shrimp, clams, mussels, calamari, sausage.
- Clams casino
- Ahi tuna wonton with seaweed salad, wasabi cream, Thai chili sauce
- Coconut shrimp with mango rum sauce
- Ludwig's famous mussels
- Spicy mussels fra diavolo marinara
- Wonton wrapped shrimp with Thai chili sauce
- Miniature lump crab cakes
- Jumbo fried shrimp
- BBQ shrimp with bacon, provolone and hickory BBQ sauce

Beverage Station

- Coffee, hot tea, iced tea and lemonade
- assorted cookies and brownie display

*Price subject to taxable 20% service charge, and all local and state taxes. **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

Hors D'Oeuvres

All items based on 100 pieces unless noted

Miniature meatballs with homemade hickory BBQ sauce	\$135
Tomato basil bruschetta with crostini (1 large bowl)	\$150
P.E.I. mussels fresh basil, tomato, garlic, wine, butter (1 chafing dish)	\$150
Mozzarella sticks with homemade marinara	\$175
Spring rolls with sweet chili dipping sauce	\$175
Spinach and feta baked in phyllo	\$175
Spicy buffalo style wings with homemade blue cheese dressing	\$200
Baked spinach & artichoke heart dip with assorted crackers (1 chafing dish)	\$200
Caprese skewers: fresh mozzarella, grape tomato, fresh basil leaf, balsamic glaze	\$225
Raspberry, brie, almond in phyllo	\$250
Steamed Virginia middle neck clams in drawn butter and lemon (250 pieces)	\$275
Harrison's famous clams casino with bacon, garlic herb butter & provolone	\$275
Wonton wrapped shrimp with sweet chili sauce	\$275
BBQ shrimp wrapped in bacon, provolone, homemade hickory BBQ sauce	\$275
Shrimp casino wrapped in bacon with casino butter	\$275
Blackened filet of beef on flatbread, herbed cheese, caramelized onion	\$300
Smoked Salmon on flatbread, herbed cheese, minced red onion, celery leaf	\$300
Miniature crab salad tart	\$300
Ahi Tuna Wontons: pan seared ahi tuna, wonton crisp, wakame seaweed salad, wasabi cream, sweet chili sauce & sesame	\$300
Miniature beef wellington	\$325
Oysters Rockefeller: baked with a classic spinach & herb stuffing	\$350
Oysters casino with garlic casino butter, bacon, provolone	\$350
Local day boat sea scallops wrapped in bacon	\$400
Chilled jumbo gulf shrimp with homemade cocktail sauce	\$MKT
Mushroom caps stuffed with crab imperial	\$MKT
Miniature homemade lump crab cakes	\$MKT
Harrison's famous crab dip with baguette & crackers (1 pan serves 40 - 60 people)	\$MKT

Oysters & Clam Displays

Served on the half shell on crushed ice. Prices per 100 pieces.

All shell fish 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	\$250
Virginia top neck clams	\$200
Chincoteague salt oysters, VA	\$275

Bar Menus

HOST BAR Drinks will be charged to a master account on a per drink basis

CASH BAR Drinks will be charged individually to each guest per drink. Your guests may start individual tabs with credit card. Prices will reflect current drinks prices day of event.

OPEN BAR PACKAGES Charged per person based on the final guarantee guest count of attended 21 year and over. Minimum three hours. (Shots, frozen drinks, and Red Bull not included).

Premium Bar: \$36 (PP) for the first 3 hours | \$6.50 each additional hour

Top Shelf Bar: \$42 (PP) for the first 3 hours | \$8.50 each additional hour

Beer & Wine only \$30 (PP) for the first 3 hours | \$5 each additional hour

1. Premium Bar

Your guests will enjoy the following popular brands at your event.

BOTTLED BEER Bud Light • Budweiser • Coors Light • Corona
Miller Light • Natural Light • Michelob Ultra

DRAFT BEER Yeungling Lager • Bud Light, Dogfishhead 60 minute IPA • Guinness
(Subject to change) Blue Moon • Sam Adams Seasonal • Evolution Brewing Lot 3

WINES Pinot Grigio • Chardonnay • White Zinfandel

PREMIUM LIQUORS Fully stocked bar includes house brands and flavors as well as the following:
Smirnoff • Absolut • Deep Eddy • Tanqueray • Jose Cuervo
Captain Morgan • Bacardi • Malibu • Seagram's 7 • Jim Beam
Jack Daniel's • Dewar's

2. Top Shelf Bar

In addition to the selections listed in the Premium Bar, the following wines and famous label spirits are included:

WINES Sauvignon Blanc • Shiraz

TOP SHELF LIQUORS

Tito's • Grey Goose • Ketel One • Bombay Sapphire • Hendrick's • Jameson
Crown Royal • Maker's Mark • Bulleit • Knob Creek • Johnny Walker Black
Glenfiddich • Kahlua • Baileys • Grand Marnier • Courvoisier • Patron

All guest must be 21 years of age to consume alcohol and have a valid form of ID. Alcohol prices are subject to taxable service charge and all state and local sales taxes. In accordance with Worcester County liquor laws all alcohol must be purchased on property.

POLICY AND PROCEDURES

All food and beverage orders are subject to all State of Maryland and Ocean City tax, and a 20% taxable service charge. All prices are subject to change.

MINIMUMS

The enclosed menu is designed to serve 50-300 guests. Services requested above or below these quantities are subject to additional fees. Please consult your Catering Sales Manager when planning your events.

DEPOSITS AND PAYMENT PROCEDURE

A non-refundable deposit of \$1000.00 is required to hold the space. This initial deposit is non-refundable but will be applied to the final invoice. A second payment of Fifty percent (50%) of the estimated balance is due three weeks prior to the function. Final payment is due prior to the function. Billing for bar bills and linens will be totaled at the end of the event. A credit card or estimated deposit is required prior to the event for bar bills and linens. Payments must be made by cash, certified check or credit card. Please refer to your banquet event orders for further details.

PRICING, SERVICE, CHARGES AND TAX

All food and non alcoholic beverages are taxable:

20% service charge + 6% Maryland sales tax + 0.5% Ocean City Tax

Alcoholic Beverages are taxable:

20% service charge + 9% Maryland Alcohol tax + 0.5% Ocean City Tax

Price quotes are subject to change based on market conditions.

All food and beverage prices will be billed at the current menu prices at the time of event.

In order to obtain tax-exempt status a tax exempt id number must be provided.

DECORATIONS AND PERSONAL PROPERTY

Any items brought into the restaurant by guest or outside vendors will be at the sole risk of the patron or vendor. The restaurant will not assume liability for any loss, damage or theft of any such property for any reason.

Note: The use of duct tape, adhesive material, or staples are prohibited on woodwork and windows in the dining areas.

MENU PLANNING

To ensure availability of food items, final menu selections, counts and choices should be submitted to your Catering Sales Manager no later than 2 weeks prior to your event. We will honor dietary restrictions, such as allergies, with 2 weeks prior notice, to the best of our abilities. If we are unable to meet these requirements we will notify you prior to the function. No food is permitted from outside vendors or guests without prior approval from the Sales Manager or Restaurant Management. Food safety procedures will be followed in accordance with local Health Department guideline when determining the length items may be on buffets, displays and station events. No food may be removed from the premises.

EVENT TIMES

All event start and finish times will be agreed upon prior to the event function. Banquets, Weddings and Events are not to exceed five hours. Event times may be scheduled as early as 9 am and end no later than 11:30PM. We ask all guests to be vacated from the room no later than 30 minutes after the conclusion of the event. Additional time for events exceeding 5 hours will be charged \$250 per hour and must be arranged ahead of time.

VENDORS

Outside vendors such as wedding cake decorators, DJ's, bands, ministers, photographers, photo booth operators, videographers, must have their contact information provided to the Sales Manager Thirty (30) days prior to the event. Vendors can schedule setup times with the Sales Manager. Vendors will have up to 45 minutes after the end of event time to break down and vacate the premises. We assume no responsibility for the storage, assembling and displaying of wedding cakes or floral arrangements provided by outside vendors or guests. Due to the limited amount of refrigeration and storage space in our kitchens we are unable to offer storage areas for cakes, desserts, flowers, etc...

ADDITIONAL LABOR CHARGES

Culinary Fee of One-Hundred Dollars (\$100) will provide you with a chef for two (2) hours.

An additional Thirty Dollar (\$30) charge will be applied for each hour thereafter.

Bartender Fee of Eighty Dollars (\$80) will be charged for the first two hours and Twenty Five Dollars (\$25) for each additional hour and any portion thereof. Two hour minimum required.

Room Set-up Fee of Four Hundred Dollars (\$400) for half the dining room or Six Hundred Dollars (\$600) for the entire dining room will be charged for the preparation of the dining room by our staff to suit your specific layout.

LINENS

All functions will be provided with navy house linen napkins unless otherwise requested. Additional color linen napkins are available starting at 50¢ each. Linen Tablecloths are available starting at \$5 each.

Linens for stations and buffets are priced on quantities and sizing required for specific layout of event

ALCOHOL

The Harrison Group prohibits any liquor being brought into Harrison's Harbor Watch due to Maryland State and Local Liquor laws. These laws state that all alcoholic beverages being consumed on premises 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. Anyone wishing to consume alcoholic beverages must present a valid form of identification proving they are of legal age of 21 years. We reserve the right to refuse service of alcoholic beverages to any individual for any reason.

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