



# Catering Menus



## MEETING BREAKS

### TIME OUT TEMPTATIONS

- Coffee, Hot Tea and Decaf - \$4.50 per person
- Assorted Soda - \$3.00 per bottle
- Bottled Water - \$3.00 per bottle
- Assorted Juices - \$12.00 per carafe
- Freshly Baked Cookies - \$22.00 per dozen
- Pastries and Muffins - \$24.00 per dozen
- Assorted Bagels and Cream Cheese - \$28.00 per dozen

### MEETING BREAK OPTIONS

#### **Continental Breakfast - \$10.95 per person**

Coffee, Hot Tea, Decaf, Assorted Juice, Assorted Pastries and Fresh Fruit

#### **Executive Continental Breakfast - \$13.95 per person**

Coffee, Hot Tea, Decaf, Assorted Juice, Assorted Pastries, Fresh Fruit and Yogurt

#### **Bakery Basket - \$13.95 per person**

Coffee, Hot Tea, Decaf, and Assorted Juice with your choice of three of the following:  
Muffins, Croissants, Pastries, Sweet Rolls, Bagels or Coffee Cake

#### **Afternoon Energizer - \$11.95 per person**

Coffee, Hot Tea, Decaf, Bottled Water, Assorted Soda and Iced Tea  
Freshly Baked Cookies and Brownies

#### **Not Quite Happy Hour - \$11.95 per person**

Coffee, Hot Tea, Decaf, Bottled Water, and Assorted Soda  
Pretzels, Popcorn and Potato Chips with Dip

#### **Lively Yet Light - \$13.95 per person**

Coffee, Hot Tea, Decaf, Bottled Water and Assorted Soda  
Fresh Fruits with Yogurt Dip and Granola Bars

(PRICE PER PERSON DOES NOT INCLUDE TAXES OR SERVICE CHARGE)



**SIT DOWN BREAKFAST**

All Breakfasts Include Coffee, Hot Tea, Decaf and Juice

**COUNTRY STYLE BREAKFAST - \$15.95 per person**

Scrambled Eggs  
Home Fried Potatoes  
Assorted Pastries

**Choice of One**

Bacon, Virginia Baked Ham or Country Pork Sausage

**EXECUTIVE BREAKFAST - \$19.95 per person**

Grapefruit Half with Strawberry  
5 oz. Top Sirloin  
Scrambled Eggs  
Home Fried Potatoes  
Croissant

(PRICE PER PERSON DOES NOT INCLUDE TAXES OR SERVICE CHARGE)

# Harbor Hotel

## COLLECTION

### **BREAKFAST BUFFET SUGGESTIONS**

All Buffets Include Coffee, Hot Tea, Decaf and Juice

#### **BREAKFAST BUFFET - \$17.95 per person**

(35 person minimum)

Assorted Pastry Display, Fresh Fruit Salad,

French Toast with Maple Syrup,

Scrambled Eggs\*, Home Fried Potatoes

#### **Choice of Two**

Bacon, Virginia Baked Ham or Country Pork Sausage

#### **INNKEEPER'S BRUNCH - \$20.95 per person**

(35 person minimum)

Assorted Pastry Display, Fresh Fruit Salad,

Scrambled Eggs\*, Home Fried Potatoes

#### **Choice of One**

Chicken Ala King with Noodles or Pastry Shells

Beef Stroganoff with Egg Noodles

#### **Choice of One**

Bacon, Virginia Baked Ham or Country Pork Sausage

#### **EMPIRE STATE BRUNCH - \$25.95 per person**

(50 person minimum)

Assorted Pastry Display, Fresh Fruit Salad,

Scrambled Eggs\*, Home Fried Potatoes

#### **Choice of One**

Beef Bourguignon, Chicken Divan

Seafood Newburg or Quiche Du Jour

#### **Choice of One**

Carved Roast Beef or

Carved Virginia Baked Ham

#### **Choice of One**

Salad of Mixed Field Greens, Cucumber and Tomato Vinaigrette Salad or Waldorf Salad

#### **Choice of One**

Bacon or Country Pork Sausage

(Omelet Station is available for an additional \$6.00 per person)

\*Scrambled Eggs may include Herbs, Chives, Peppers, Cheeses or Tomatoes

(PRICE PER PERSON DOES NOT INCLUDE TAXES OR SERVICE CHARGE)



## SIT DOWN LUNCHEON ENTREES

### **Parmesan Encrusted Haddock**

Tender filet baked with panko bread crumbs and parmesan cheese.  
\$19.95

### **Cavatappi Primavera**

Cavatappi pasta tossed with grilled julienne vegetables and sun dried tomato pesto.  
\$17.95

### **Chicken Piccata**

Lightly floured boneless chicken breast served with light lemon-butter and capers.  
\$19.95

### **Grilled Top Sirloin**

Grilled top sirloin served with grape tomatoes and smoked bacon relish.  
\$20.95

### **Shrimp Fresca**

Fresh shrimp tossed with tomatoes, basil, and garlic sauce served over linguine.  
\$20.95

### **Stuffed Boneless Breast of Chicken**

Herb bread stuffed boneless breast with beurre blanc.  
\$19.95

### **Open Faced Steak Sandwich**

Choice NY sirloin grilled and topped with onion rings,  
served over garlic toast.  
\$23.95

### **Stuffed Filet of Sole**

Delicate sole with spinach stuffing and lemon-butter.  
\$20.95

All entrees include a salad of mixed field greens, potato, vegetable, warm rolls and butter.

Your choice of dessert:

Ice Cream Sundae, Brownie Sundae, Carrot Cake,  
Chocolate Mousse or Rainbow Sherbet

Coffee, Hot Tea, Decaf and Soda

(PRICE PER PERSON DOES NOT INCLUDE TAXES OR SERVICE CHARGE)



## **SUGGESTED LUNCHEON BUFFETS**

### **DELI BUFFET - \$20.95 per person**

(25 person minimum)

Soup du Jour  
Platters of Ham, Sliced Turkey, and Tuna Salad  
Sliced American and Swiss Cheeses  
Lettuce, Tomato, and Kosher Dill Pickles  
Fresh Vegetable Tray with Herb Dip  
Assortment of Fresh Breads and Rolls

#### **Choice of One**

Potato or Pasta Salad

Freshly Baked Assorted Cookies  
Coffee, Hot Tea, Decaf and Soda

**One of the following items may be added to the above menu for an additional \$3.00 per person.**

Sliced Hot Roast Beef au Jus, Penne Pasta with Marinara Sauce or Hummus with Pita Chips

### **CHAUTAUQUA LUNCHEON BUFFET - \$22.95 per person**

(35 person minimum)

Basket of Fresh Rolls  
Salad of Mixed Field Greens  
Fresh Vegetable Tray with Herb Dip

#### **Choice of Two**

Seasonal Vegetable Chicken Cacciatore, Seafood Creole,  
Medallions of Chicken Maison, Stir Fry Chicken or Beef with Vegetables,  
Beef Stroganoff, Beef Tips in Red Wine Sauce or  
Vegetable Lasagna with Alfredo Sauce

#### **Choice of One**

Rice Pilaf, Au Gratin Potatoes, Whipped Potatoes or Oven Roasted Potatoes

#### **Choice of One**

Brownie Sundae, Carrot Cake, Chocolate Mousse, Rainbow Sherbet or Ice Cream Sundae

Coffee, Hot Tea, Decaf and Soda

(PRICE PER PERSON DOES NOT INCLUDE TAX OR SERVICE CHARGE)



*Harbor Hotel*  
COLLECTION

LIGHT LUNCHESES

\$19.95 per person

Sit Down Service

**Quiche Du Jour and Fresh Fruit**

Prepared fresh and baked, served with seasonal fruit.

**Tuna Salad, Chicken Salad or Grilled Vegetable Wrap**

Served with seasonal fresh fruit.

**Julienne Salad**

Ham, turkey and cheeses on a bed of mixed greens,  
served with warm rolls.

**Chicken Caesar Salad**

Our classic Caesar salad topped with grilled chicken breast,  
served with warm rolls.

Substitute Shrimp for \$3.00

**Portobello Mushroom Sandwich**

Served on a Kaiser roll with roasted peppers, crumbled bleu cheese,  
lettuce and tomato, served with seasonal fruit.

All light lunches are served with your choice of dessert:

Ice Cream Sundae, Brownie Sundae, Carrot Cake, Chocolate Mousse or Rainbow Sherbet

Coffee, Hot Tea, Decaf and Assorted Soda

(PRICE PER PERSON DOES NOT INCLUDE TAX OR SERVICE CHARGE)



## SUGGESTED DINNER ENTREES

### **10 oz. Prime Rib of Beef**

Served tender and juicy with jus.

\$37.95

### **10 oz. New York Strip Steak**

Broiled to perfection and topped with herb butter.

\$39.95

### **Stuffed Filet of Sole**

Delicate sole filled with spinach stuffing.

\$32.95

### **Shrimp Scampi**

Sautéed in butter and garlic, served over linguine.

\$33.95

### **Cavatappi Primavera**

Pasta tossed with julienne vegetables and sun-dried tomato pesto.

\$28.95

### **Chicken Wellington**

Boneless breast of chicken filled with a wild mushroom stuffing, wrapped in a delicate puff pastry shell.

\$33.95

### **Grilled Pork Chop au Poivre**

Thick cut chop seasoned with peppercorn served with a balsamic reduction.

\$33.95

### **Duet Plate**

5 oz. petite filet mignon with a choice of:

4 oz. Boneless Breast of Chicken with Tarragon Beurre Blanc \$43.95

~ or ~

2 Crab Stuffed Jumbo Shrimp \$49.95

All entrees are served with your choice of soup or salad of mixed field greens, warm rolls and butter, seasonal vegetable, potato or rice and dessert.

Coffee Service

(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE)





## SUGGESTED DINNER ENTREES

### **Marinated Pork Loin Caribbean**

Seasoned and roasted pork loin topped with orange citrus glaze.  
\$33.95

### **Breast of Chicken**

Boneless breast of chicken prepared with  
*your choice of one sauce: Marsala, Piccata or Tarragon Cream*  
\$28.95

### **Baked Stuffed Chicken Poulette**

Boneless breast of chicken filled with herb stuffing.  
\$31.95

### **Baked Orange Roughy**

Tender orange roughy filet seasoned and baked in lemon butter.  
\$32.95

### **8 oz. Grilled Top Sirloin**

Grilled top sirloin steak with rosemary demi glaze.  
\$31.95

### **8 oz. Broiled Filet Mignon**

Filet mignon broiled and topped with herb butter.  
\$45.95

### **Chicken Cordon Bleu**

Boneless breast of chicken rolled with ham and Swiss cheese,  
lightly coated with bread crumbs.  
\$32.95

All entrees are served with your choice of soup or salad of mixed field greens,  
warm rolls and butter, seasonal vegetable, potato or rice and dessert.

Coffee Service

(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE)



**CHAUTAUQUA LAKE DINNER BUFFET**  
(35 person minimum)

**\$37.95**

Salad of Mixed Field Greens  
Basket of Warm Rolls and Butter  
Choice of Seasonal Vegetable  
Carved Roast Top Sirloin Au Jus  
*Minimum number of guests required for carving service*

**Choice of Two**

Oven Roasted Turkey Breast with Traditional Dressing  
Virginia Baked Ham with Maple Orange Glaze  
Roast Loin of Pork with Thyme Gravy  
Roasted Chicken  
Italian Sausage with Peppers and Onions  
Beef or Chicken Stir Fry  
Cavatappi Primavera with Sundried Tomato Pesto

**Choice of One**

Rice Pilaf,  
Potatoes Au Gratin,  
Oven Roasted, Whipped or Scalloped

**Choice of Two**

Potato Salad, Pasta Salad, Roasted Vegetable Salad,  
Penne Pasta with Marinara Sauce or  
Tomato Cucumber Vinaigrette Salad

**Choice of Dessert**

Mixed Berry Tart, Tuxedo Cake, Carrot Cake, or  
NY Style Cheesecake with Raspberry Sauce

Coffee Service

(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE)



## CELORON PARK DINNER BUFFET

(35 person minimum)

**\$39.95**

Salad of Mixed Field Greens  
Basket of Warm Rolls and Butter  
Choice of Seasonal Vegetable  
Carved Roast Top Sirloin Au Jus  
*Minimum number of guest required for carving service.*

### **Choice of One Hors D'oeuvre**

Vegetable Crudités with Herb Dip  
Domestic and Imported Cheese Tray with Assorted Crackers  
Fresh Sliced Fruit Tray

### **Choice of Two**

Oven Roasted Turkey Breast with Cranberry Walnut Dressing  
Boneless Breast of Chicken  
*choice of one sauce Marsala, Tarragon Cream or Piccata*  
Marinated Pork Loin Caribbean  
Virginia Baked Ham with Maple Orange Glaze  
Seafood Newburg with Rice  
Spinach Stuffed Filet of Sole  
Seafood Creole with Rice  
Beef Bourguignon

### **Choice of One**

Rice Pilaf, Potatoes Au Gratin, Parsley Buttered, Oven Roasted,  
Garlic Parmesan Whipped Potatoes or Whipped Sweet Potatoes

### **Choice of One**

Tortellini Primavera  
Penne Pasta with Marinara Sauce  
Bowtie Pasta with Pesto

### **Choice of Dessert**

Mixed Berry Tart, Tuxedo Cake, Carrot Cake or  
NY Style Cheesecake with Raspberry Sauce

Assorted Sweets Table - \$5.95 per person additional

Coffee Service

(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE)

*Harbor Hotel*  
COLLECTION

DINNER ENTRÉE  
ACCOMPANIMENTS

**VEGETABLES**

(Choice of One)

Green Beans Almondine  
Citrus Glazed Baby Carrots  
Gingered Snow Peas and Carrots  
Sautéed Broccoli and Cauliflower  
Balsamic Roasted Vegetable Medley

**POTATOES**

(Choice of One)

Rice Pilaf  
Au Gratin  
Scalloped  
Twice Baked  
Oven Roasted  
Garlic Parmesan Whipped  
Parsley Buttered Baby Reds  
Whipped Sweet Potatoes

**DESSERTS**

(Choice of One)

Mixed Berry Tart, Tuxedo Cake, Carrot Cake,  
New York Cheesecake with Raspberry Sauce or Chocolate Mousse

**SPECIAL APPETIZER SELECTIONS**

(Choice of One)

(\$11.95 per person with Entrée)

Shrimp Cocktail, Clams Casino, Lobster Bisque,  
Crab Stuffed Mushrooms, Crab Cakes,  
Fresh Fruit, Cheese and Cracker Tray

**SPECIAL DESSERT SELECTIONS**

(\$8.95 per person with Entrée)

Warm Pecan Pie  
French Chocolate Chambord  
Key Lime Pie

Assorted Sweets Table - \$5.95 per person additional

(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE)



## **HORS D'OEUVRES**

### **COLD SELECTIONS**

- Fresh Fruit Platter - \$84.00 (serves 25)
- Vegetable Crudités with Herb Dip - \$66.00 (serves 25)
- Domestic and Imported Cheese Platter - \$114.00 (serves 25)
- Belgian Endive with Gorgonzola and Walnuts - \$78.00 (50 pieces)
- Assorted Canapés - \$78.00 (50 pieces)
- Crab and Lobster with Shallot Crème Fraiche in Phyllo - \$102.00 (50 pieces)
- Iced Seafood Bar - Market Price (100 pieces)
- Clams or Oysters on the Half Shell - Market Price (50 pieces)
- Cocktail Shrimp - Market Price (50 pieces)
- Spinach Artichoke Hummus with Pita Chips - \$66.00 (serves 25)
- Crisp Vegetable Spring Rolls with Sweet Chili Plum Sauce - \$66.00 (50 pieces)
- Antipasto Tray - \$84.00 (serves 25)
- Bruschetta Bread with Tomato and Cheese - \$66.00 (serves 25)

### **HOT SELECTIONS**

(All items listed below are priced for 50 pieces)

- Clams Casino - Market Price
- Mini Eggrolls with Sweet and Sour Sauce - \$66.00
- Buffalo Style Chicken Wings - \$66.00  
*served with bleu cheese and celery sticks*
- Chicken and Pesto Blossoms - \$96.00
- Seafood Stuffed Mushrooms - \$84.00
- Sausage Stuffed Mushrooms - \$72.00
- Southwestern Crab Wontons - \$96.00
- Coconut Shrimp - \$126.00
- Cocktail Meatballs - \$66.00  
*choice of Swedish or Teriyaki*
- Chorizo Sausage in Puff Pastry - \$84.00
- Beef Teriyaki Sate with Bourbon Lime Sauce - \$90.00
- Chicken Sate with Peanut Sauce - \$66.00
- Bacon Wrapped Scallops - \$120.00
- Baked Brie with Raspberry and Almonds - \$126.00
- Italian Sausage Medallions with Peppers and Onions - \$78.00
- Spanakopita - \$96.00
- Assorted Mini Chicago Deep Dish Pizzas - \$84.00
- Assorted Mini Quiche - \$78.00
- Mini Chicken Quesadillas - \$84.00

(PRICE PER PERSON DOES NOT INCLUDE TAXES OR SERVICE CHARGE)



## **BEVERAGES**

### **OPEN BAR** *(per person)*

	<b>Premium Brands</b>	<b>Top Shelf Brands</b>
1 Hour	\$20.50	\$22.50
2 Hours	\$23.75	\$27.75
3 Hours	\$27.75	\$32.50
4 Hours	\$30.95	\$36.95

### **CASH BAR**

Available Upon Request / Bartender Fee - \$60.00

#### ***All Bars Include:***

***Scotch, Bourbon, Whiskey, Vodka, Rum, Gin, Bottled Beer, White Wine and Red Wine***

Fruit Punch (Gallon) - \$48.00

Wine Punch (Gallon) - \$66.00

Champagne Punch (Gallon) - \$78.00

### **Wine List Available upon Request**

SOFT DRINK BAR - \$5.00 Per Person for One Hour  
Additional Hours \$2.00 Per Person

BEER, WINE, AND SOFT DRINK BAR - \$11.95 Per Person for One Hour  
Additional Hours \$6.00 Per Person

***NO LIQUOR WILL BE SERVED TO PERSONS UNDER 21 YEARS OF AGE  
PICTURE I.D. IS REQUIRED***

(PRICE DOES NOT INCLUDE TAXES OR SERVICE CHARGES)