



HARBOR COURT PACKAGE

180 Per Guest for Saturday Weddings

10% Discount Offered on Friday and Sunday Wedding Events

PACKAGE INCLUDES

- Choice of six (6) butler passed hors d'oeuvres
- Private bridal party cocktail reception
- Elegant white-gloved french service
- House linen and napery
- Glass votives
- Complimentary deluxe accommodations for 2 nights
- Complimentary coat-check
- Five hour premium open bar
- Champagne or sparkling cider toast
- Customized meal prepared by our chefs
- Discounted room rates for your out of town guests
- Personalized wedding advice from our wedding specialist
- Dedicated banquet maître d' for your special day
- Complimentary menu tasting for up to four guests

FIRST COURSE

Choose 1 option.

- **Tian of Red and Golden Beets**
With goat cheese, candied hazelnuts, and baby greens in a chive oil dressing
- **Princess Salad**
Mesclun greens, sundried cranberries, sliced pear, caramelized walnuts, and Stilton cheese served with a port wine vinaigrette dressing
- **Caprese Salad**
Burrata mozzarella, sliced heirloom tomatoes, and prosciutto, finished with black garlic oil
- **Sweet Pea Velouté**
Garnished with lump crab meat (served hot or cold)
- **Crab Cake Trio**
Three miniature lump crab cakes served with classic tartar, lemon caper, and old bay aioli sauces
- **Lobster Rolls**
On mini brioche with old bay sweet potatoes

ENTRÉES

Choose 1 option.

- **Plantain Leaf Wrapped Swordfish**
Jasmine rice, carrot-basil jus
- **Prosciutto Wrapped Salmon**
Roasted corn polenta, melted leeks, roasted red pepper coulis
- **Roasted Veal Loin**
Parsley buttered gnocchi, tomato concassé, morel cream sauce
- **Roasted Garlic Crusted Beef Tenderloin**
With oven-roasted fingerling potatoes, haricot verts, pinot noir reduction
- **Chicken Saltimboca**
Prociutto, provolone, basil, parmesan herb risotto, smoked tomato coulis
- **Sweet Plantain-Chorizo Stuffed Chicken Breast**
With mampostea rice, warm chayote salad
- **Napa Cabbage-Wheat Berry Timbale**
With toasted walnuts, dried cranberries, red onion relish,

lemon-herb vinaigrette

All food and beverage items are subject to a 26% taxable service charge, 6% state tax and 9% alcohol tax. Pricing is subject to change, all miscellaneous fees are subject to a 6% sales tax.