



## EVENT / BANQUET PACKAGES



*... where Lifelong Memories are Made*



*We love hosting events... we have done thousands of them  
Bridal Showers, Rehearsal Dinners, Weddings, Receptions, Baby Showers,  
Birthdays, Bar/Bat Mitzvah Parties, Family Reunions, Office or Club Meetings  
and Holiday Parties.*

*We would love to host your next event at the Harbour Grille.  
The Harbour Grille has three banquet rooms available for private events,  
the Port Room, the Starboard Room and the Captain's Room,  
which can host up to 258 people and more!*

## EVENT FEES - RENTAL



### PORT ROOM

Accommodates up to 50 people  
\$200/Lunch (2.5 Hours)  
\$300/Dinner (3.5 Hours)  
A/V included  
\$50 Per additional hour



### CAPTAINS ROOM

Accommodates up to 40 people  
\$250/Lunch (2.5 Hours)  
\$400/Dinner (3.5 Hours)  
A/V included  
\$75 Per additional hour



### STARBOARD ROOM

Accommodates up to 100 people seated  
and 150 people Cocktail style  
\$350/Lunch (2.5 Hours)  
\$600/Dinner (3.5 Hours)  
A/V included  
\$100 Per additional hour

**\*\*PLEASE ADD 10% TAX & 20% GRATUITY TO ALL PACKAGES WHEN CONSIDERING PRICES**

*\*Room fees are applied to each room based on the time of day and length of event.  
Room fees include rental space, tables, chairs, flatware, stemware, white linen tablecloths & napkins, set-up and clean-up.*

*\*\*A non-refundable deposit and signed banquet agreement are required to reserve a room.  
Deposits are determined by the type of event and room rental.*

*\*\*\* Lunch time is defined as 11:30 am-4:00 pm  
Dinner time 4:00 pm to close.*

A table set with various appetizers including bread, salads, and seafood. The background shows several white plates with different dishes, including bread with toppings, a salad with tomatoes and cucumbers, and a dish with bread and meat. The foreground features a central plate of a seafood salad with a silver spoon, a plate of bread with orange and cream toppings, a plate of bread with meat and sauce, and a plate of bread with a white cream filling and tomato slices. The overall scene is a well-lit dining table with a variety of appetizers.

# APPETIZER BANQUET PACKAGE

**\$31**  
PER PERSON

PACKAGE INCLUDES UNLIMITED  
NON-ALCOHOLIC BEVERAGES

## A TASTE OF DELIGHT: CREATE YOUR PERFECT APPETIZER MENU!

Indulge in the delightful flavors of our appetizer menu, designed to cater to your taste preferences.

Select 2 dishes from each of the first two groups and 1 from each of the last two groups to create your perfect appetizer platter.

### FRESH AND CRISP

(select any 2)

#### FRUIT PLATTER

A variety of seasonal fresh fruits.

#### VEGETABLE CRUDITE

Seasonal vegetables served with our homemade ranch dip.

#### CHEESE PLATTER

A variety of imported and domestic cheeses served with crackers.

#### PASTA SALAD

Bowtie pasta tossed in our house made balsamic dressing with bell peppers, red onion, cucumber, Swiss and Parmesan cheese.

#### POTATO SALAD

Classic recipe with fluffy potatoes, crispy celery, sweet onion, and rich hard boiled eggs tossed in a creamy house made dressing.

### FINGER-LICKING

SAVORIES (select any 2)

#### BBQ RIB BITES

St. Louis style ribs, dry rubbed then slow roasted and basted with spicy bbq sauce.

#### VEGETABLE EGG ROLLS

Deep fried vegetable egg rolls served with a sweet Thai chili dipping sauce.

#### CARIBBEAN CHICKEN SKEWERS

Jerk marinated chicken skewers served with a ranch dipping sauce.

#### DELI ROLL UPS

Thinly sliced ham and turkey rolled in a flour Tortilla with lettuce, mixed cheese, pico de gallo and herb aoli.

### TEMPTING CLASSICS

(select any 2)

#### CHICKEN TENDERS

Chicken tenders breaded and golden fried, served with ranch.

#### SWEDISH MEATBALLS

Seasoned meatballs served in a creamy sauce.

#### DUCK BACON WONTONS

Duck bacon, sweet corn and cream cheese stuffed in a crispy wonton wrapper served with a mandarin plum sauce.

#### SHRIMP COCKTAIL

Large shrimp served chilled with lemon wedges and spicy cocktail sauce.

### BOLD AND IRRESISTIBLE

(select any 2)

#### BUFFALO WINGS

Spicy wings served with bleu cheese dressing.

#### CRAB AND SPINACH DIP

A creamy blend of crab, spinach, Mozzarella, Parmesan and cream cheese. Served with tortilla chips.

#### BACON WRAPPED SCALLOPS

Broiled sea scallops wrapped in hickory smoked bacon and drizzled with a maple glaze.

#### MINI CHICKEN CORDON BLEU

Bite sized chicken cordon bleu served with a cream dijon mustard dipping sauce.

# DISPLAYED APPETIZERS

*\*\*2 PIECES SERVING SIZE\**



## DISPLAYED APPETIZERS

### FRUIT AND CHEESE PLATTER \$7.95 Per person

*A variety of imported and domestic cheeses with fruits.  
Served with crackers.*

### VEGETABLE PLATTER \$6.95 Per person

*Seasonal vegetables  
served with our homemade ranch dip.*

### CRAB AND SPINACH DIP \$5.75 Per person

*A creamy blend of crab, spinach, mozzarella,  
parmesan and cream cheese. Served with tortilla chips.*

### BUFFALO CHICKEN DIP \$5.75 Per person

*A cream blend of chicken, buffalo sauce, bleu cheese,  
cream cheese and ranch. Served with tortilla chips.*

### BUFFALO WINGS \$18.75 Per dozen

*Spicy wings served with choice of bleu cheese or ranch.*

### CHICKEN TENDERS \$18.75 Per dozen

*Chicken tenders breaded and golden fried.*

### BBQ RIB BITES \$4.25 Per person

*St. Louis style ribs, dry rubbed then slow roasted  
and basted with spicy bbq sauce.*

### DUCK BACON WONTONS \$7.95 Per person

*Duck bacon, charred sweet corn and cream cheese  
stuffed in a crispy wonton wrapper.  
Served with a mandarin plum sauce.*

### SWEDISH MEATBALLS \$13.75 Per dozen

*Seasoned meatballs served with a creamy sauce.*

### DELI ROLL UPS \$5.75 Per person

*Thinly sliced ham and turkey rolled in  
a flour tortilla with lettuce, mixed cheese,  
pico de gallo, and herb aoili.*

### SHRIMP COCKTAIL \$7.95 Per person

*Large shrimp served chilled with our spicy cocktail sauce.*

### CARIBBEAN CHICKEN SKEWERS \$6.95 Per person

*Jerk marinated chicken skewers.*

### VEGETABLE EGG ROLLS \$5.00 Per person

*Deep fried vegetable egg rolls  
served with a sweet thai chili sauce*

### BACON WRAPPED SCALLOPS \$7.95 Per person

*Broiled sea scallops wrapped in hickory  
smoked bacon and drizzled with a maple sauce.*

### MINI CHICKEN CORDON BLEU \$5 Per person

*Bite sized chicken cordon bleu served with  
a creamy dijon mustard dipping sauce.*



**FEATURED ADDITIONS**



## FEATURED ADDITIONS

### SALAD STATION

*Fresh chopped mixed greens with choices of red onion, diced cucumber, shredded carrots, quartered tomatoes, croutons and a choice of 2 dressings (caesar, balsamic, ranch, bleu cheese, thousand island).*

**\$7**  
**PER PERSON**

### MASHED OR BAKED POTATO BAR

*Homemade red skin mashed potatoes or large baked potatoes served with a variety of toppings including: sour cream, bacon, scallions, salsa, mixed cheese, brown butter sauce.*

**\$7**  
**PER PERSON**

### CHOCOLATE COVERED FRUIT TRAY\*

*A variety of seasonal fruits dipped in a chocolate ganache.*

**\$75**  
**PER TRAY**

### BANQUET DESSERT

*Choose one of the following to be added to a package:  
New York Cheesecake,  
Red Velvet Cake,  
Chocolate Cake,  
or Carrot Cake.*

**\$7**  
**PER PERSON**

\* Serving size for the chocolate cover fruit tray is 40 people ( about 2 per guest )



## BEVERAGE SELECTIONS

### A HOST BAR

*Is defined as a bar where the “host” pays for all drinks.*

### A CASH BAR

*Is defined as a bar where the guest pays for their own drinks.*

### AN OPEN BAR

*Is defined as a bar where the host pays per person, per hour rate.*

## HOUSE BRANDS

*Aristocrat, Ten High, Castillo,  
Clan Magreggor.*

*\$22 Per person  
for the first hour*

*\$18 Per person  
for each additional hour*

## CALL BRANDS

*Absolut, Titos, Bacardi Light Rum,  
Captain Morgan Spiced Rum,  
Dewars, Jim Beam, Jose Cuervo Gold,  
Tanqueray Gin.*

*\$27 Per person  
for the first hour*

*\$22 Per person  
for each additional hour*

## PREMIUM BRANDS

*Bombay Sapphire Gin, Crown Royal,  
Grey Goose Vodka, Jack Daniels,  
Johnny Walker Black, Patron Silver.*

*\$30 Per person  
for the first hour*

*\$25 Per person  
for each additional hour*

## BOTTLED BEERS

*Budweiser, Bud Light, Coors Light,  
Corona, Heineken, Michelob Ultra,  
Miller Lite.*

## WINES

*Cabernet Sauvignon, Chardonnay,  
Merlot, Pinot Grigio, Reisling, Pinot  
Noir, Prosecco, Champagne.*

## MIMOSA BAR

*\$14 per person*

# LUNCH PLATED PACKAGES

PACKAGES INCLUDE UNLIMITED NON-ALCOHOLIC BEVERAGES



## LUNCH GOLD PACKAGE

Select any 3

\$24

Per person

### Grilled Chicken Caesar Salad

Romaine lettuce tossed with our caesar dressing, sprinkled with parmesan cheese and croutons. Topped with hot, grilled chicken breast.

### Cheddar Burger

Half pound angus burger, cooked medium well and topped with cheddar cheese. Served on a toasted bun with lettuce, tomato, and onion. Served with french fries.

### Alamo Chicken Sandwich

Grilled chicken breast layered with bacon, mixed cheese and bbq sauce. Served on a toasted bun with french fries.

### Capellini Pomodoro

Capellini pasta tossed in olive oil with roma tomatoes, fresh basil, garlic, white wine, and fine herbs.

### Club Wrapper

Thinly sliced turkey and ham rolled in a flour tortilla with mixed cheese, shredded lettuce, pico de gallo, and herb aioli. Served with french fries.

## LUNCH DIAMOND PACKAGE

Select any 3

\$30

Per person

### Chicken Tender Salad

Mixed greens, tomatoes, cucumbers, carrots, corn, red onions, mixed cheese, and croutons tossed with buttermilk ranch. Topped with our hand breaded chicken tenders.

### Crab Cake Sandwich

One 5oz crab cake hand made with jumbo lump crab meat. Served with cocktail sauce and french fries.

### Portabella Sandwich

Grilled, marinated portabella mushroom, roasted red peppers, baby spinach, swiss cheese and pesto on toasted ciabatta bread.

### Riverside Burger

Half pound angus burger, grilled medium well and topped with double cheddar cheese, bacon, and spicy bbq sauce. Served on a toasted bun with lettuce, tomato, and onion with french fries.

## LUNCH PLATINUM PACKAGE

Select any 3

\$38

Per person

### Old Town Salad

Mixed greens, marinated chicken, sundried tomatoes, red peppers, tomatoes, gorgonzola cheese, carrots, apples and croutons tossed in a balsamic vinaigrette.

### Bbq Ribs

Half rack of St. Louis style ribs, dry rubbed then slow roasted and coated with spicy bbq. Served with redskin mashed potatoes and vegetable medley.

### Top Sirloin

Hand carved angus center cut top sirloin. Grilled medium and finished with a red wine demi glaze. Served with mashed potatoes and vegetable medley.

### Glazed salmon

Grilled Atlantic Salmon topped with a white wine butter sauce. Served with mashed potatoes and vegetable medley.

### Chicken Marsala

Grilled chicken breast with a light marsala wine sauce. Served with mashed potatoes and vegetable medley.

## DINNER PLATE D PACKAGES

PACKAGES INCLUDE UNLIMITED NON-ALCOHOLIC BEVERAGES , A HOUSE SALAD,  
HERB ROASTED POTATOES , AND VEGETABLE MEDLEY



## DINNER GOLD PACKAGE

Select any 3

\$42

Per person

### Top Sirloin Steak

Hand carved angus center cut sirloin, grilled medium and finished with a red wine demi-glaze.

### Blackened Chicken Alfredo

Blackened chicken breast grilled and served over penne pasta tossed in Santa Fe alfredo sauce. Topped with pico de gallo and parmesan cheese.

### Chicken Parmesan

Lightly braded and seasoned chicken breast, topped with marinara sauce and parmesan cheese.

### Trout Almondine

Rainbow trout broiled and finished with toasted almondine cream sauce.

### Capellini Pomodoro

Capellini pasta served in olive oil with roma tomatoes, fresh basil, garlic, white wine, herbs and parmesan cheese.

## DINNER DIAMOND PACKAGE

Select any 3

\$46

Per person

### Pepper Steak

Hand carved top sirloin tossed with bell peppers, onions, and a savory pepper sauce over a bed of rice.

### BBQ Chicken

Bone-in chicken roasted and glazed in a tangy bbq sauce.

### BBQ Ribs

Half rack of St. Louis style ribs dry rubbed and basted with our spicy bbq sauce. Slow roasted to perfection.

### Glazed Salmon

Fresh Atlantic salmon brushed with a sweet honey and red wine glaze. Topped with a white wine butter sauce.

### Stuffed Trout

Rainbow trout stuffed with crab imperial and finished with a citrus butter sauce.

### Portabella Steak

Marinated portabella steak served with a baked potato and seasonal vegetables.

### Jambalaya

Shrimp, chicken, and andouille sausage in a rich and spicy tomato sauce over rice.

## DINNER PLATINUM PACKAGE

Select any 3

\$55

Per person

### Prime Rib

Hand carved, slow roasted black angus prime rib. Served medium.

### Filet Mignon

Hand carved fillet lightly seasoned and grilled to medium, finished with brown butter sauce.

### Chicken Marsala

Grilled chicken breast served in a light Marsala sauce.

### Crab Cakes

Two 5oz crab cakes made with jumbo lump crab meat. Served with cocktail sauce.

### Stuffed Salmon

Fresh Atlantic salmon stuffed with crab imperial, baked and topped with beurre blanc.

### Rock fish

Sweet and flaky fillet seared and finished with a lemon butter sauce.

## BUFFET PACKAGES

### LUNCH BUFFET INCLUDES:

*3 Entrees & 2 Sides*

*Unlimited non-alcoholic beverages*

### DINNER BUFFET INCLUDES:

*3 Entrees, 2 Sides & 1 Salad*

*Dinner rolls with butter*

*Unlimited non-alcoholic beverages*

### SIDE CHOICES:

- *Parmesan roasted potatoes*
- *Redskin mashed potatoes*
  - *Jasmine rice*
- *Seasonal vegetables*

*(choice of squash and zucchini or green beans and carrots)*

- *Macaroni and cheese*
- *Seafood macaroni and cheese*  
*(additional \$3 Per person)*

### CHOICE OF SALADS:

- *House salad with choice of dressing*  
*(balsamic, ranch, honey, mustard, bleu cheese, or thousand island)*
  - *Cesar salad*
  - *Potato salad*
  - *Pasta salad*



## GOLD BUFFET PACKAGE

### Select any 3

Lunch - \$34 Per person

Dinner - \$38 Per person

#### Meat Lasagna

Baked pasta with layers of lasagna noodles, ricotta cheese, mozzarella, parmesan, and our classic meat sauce.

#### Chicken Parmesan

Lightly breaded and seasoned chicken breast topped with marinara sauce and parmesan cheese.

#### Caribbean Chicken

Jerk marinated chicken topped with a grilled pineapple relish.

#### Blackened Chicken Alfredo

Spicy blackened chicken breast grilled and served over penne pasta tossed in Santa Fe alfredo sauce. Topped with pico de gallo and parmesan Cheese.

#### Trout Almondine

Rainbow trout broiled and finished with toasted almondine sauce.

#### Pasta Primavera

Mixed vegetables served over penne pasta tossed in a classic alfredo sauce.

#### Beef Stroganoff

Thinly sliced steak tossed in a classic stroganoff sauce over egg noodles.

#### Pork Tenderloin

Center cut roasted pork tenderloin sliced and finished with a peppercorn sauce.

## DIAMOND BUFFET PACKAGE

### Select any 3

Lunch - \$36 Per person

Dinner - \$42 Per person

#### London Broil

Marinated sirloin served in a red wine demi-glaze.

#### BBQ Chicken

Bone-in chicken roasted and glazed in a tangy bbq sauce.

#### Chicken Marsala

Grilled chicken breast served in a light marsala sauce.

#### Jambalaya

Shrimp, chicken, andouille sausage in a rich and spicy tomato sauce over rice.

#### BBQ Ribs

St. Louis style ribs dry rubbed and basted with our spicy bbw sauce. Slow roasted

#### Chicken or Shrimp Stir Fry

Served with mixed asian vegetables tossed in a house made stir fry sauce served over Jasmine rice  
(combo: additional \$3 Per person).

#### Stuffed Trout

Rainbow trout stuffed with crab imperial and finished with citrus butter sauce.

## PLATINUM BUFFET PACKAGE

### Select any 3

Lunch - \$50 Per person

Dinner - \$60 Per person

#### Prime Rib

Hand carved, slow roasted angus prime rib.

#### Chicken cordon bleu

Chicken breast stuffed with Virginia ham and mozzarella cheese. Lightly braded and baked until golden brown. Finished with a dijon mustard cream sauce.

#### Crab Cakes

Our famous hand-made crab cakes, made with jumbo lump crab meat. Served with cocktail sauce.

#### Stuffed salmon

Fresh Atlantic salmon stuffed with crab imperial baked and topped with beurre blanc.

#### Shrimp and Scallop Pasta

Capellini with sauteed shrimp and scallops tossed in a buttery garlic sauce.

# BRUNCH PACKAGES

PACKAGES INCLUDE UNLIMITED NON-ALCOHOLIC BEVERAGES



## PLATED

\$33

Per person

### *Scrambled Eggs*

Four scrambled eggs served with bacon,  
white toast and home fries.

### *Eggs Benedict*

Poached eggs and Canadian bacon on toasted english muffin with hollandaise  
and home fries.

### *Pomodoro Benedict*

Poached eggs and sliced tomatoes with Sautéed asparagus and parmesan cheese on a  
Toasted english muffin with hollandaise sauce and home fries.

### *Crab Cake Benedict*

Poached eggs and a 5 oz crab cake  
on a toasted english muffin with hollandaise sauce and home fries.

### *French Toast*

French toast with whipped cream and strawberries. Served with bacon.

### *Chicken and Waffles*

Homemade waffles topped with our house breaded and boneless chicken served with  
maple syrup.

## BUFFET

\$34

Per Person

### *Includes:*

Scrambled Eggs, Home Fries,  
and a Fruit Bowl

### *Pick From:*

Pancakes or French Toast  
Bacon or Sausage  
Muffins or Bagels

# HOLIDAY BUFFET PACKAGE

PACKAGES INCLUDE UNLIMITED NON-ALCOHOLIC BEVERAGES AND DINNER ROLLS WITH BUTTER

LUNCH \$36 PER PERSON  
DINNER \$41 PER PERSON



## ENTREES

*Virginia spiral ham  
with brown sugar glaze*  
*Smoked roasted turkey  
with homestyle gravy*

## SIDES

*Select any 2*

*Redskin mashed potatoes*  
*Candied sweet potatoes*  
*Stuffing*  
*Parmesan roasted potatoes*  
*Seasonal vegetable*  
*Jasmine rice*

## SALADS

*Select 1*

*House salad  
with choice of dressing  
(Balsamic, Ranch,  
Thousand Island, Honey  
Mustard, Bleu Cheese)*  
*Caesar salad*  
*Potato salad*  
*Pasta salad*

## DESSERT

*Creme Brulee*  
*New York Cheesecake*  
*Pumpkin Pie*



*THE HARBOUR GRILLE*  
*13188 Marina Way, Woodbridge VA 22191*  
*703-548-0088*  
*events@theharbourgrille.com*