



RESTAURANT & RAWBAR

BANQUET MENU



www.HARBORWATCHRESTAURANT.com

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.

PAYMENT PROCEDURE

A non-refundable deposit of \$1000.00 is required to hold the space. Availability is on a first come first serve basis only. A second payment is due six weeks prior to the function. Final payment is due prior to the function. Payments must be made by check, certified check or credit card. Please refer to your banquet contract for further details.

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. Two hour minimum required.

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

A **Room Set-up Fee** of One Hundred Seventy Five (\$175) for half the dining room or Three Hundred Fifty (\$350) for the entire dining room will be charged for the preparation of the dining room to suit your specific layout.

LINENS

All functions will be provided with green house linen napkins unless otherwise requested.

Additional color linen napkins are available starting at \$0.35 each

White or Ivory Tablecloths are available at \$4.00 each

COAT CHECK

Coat check can be arranged for your hosted event. An attendant fee will be charged at Seventy-five (\$75) per attendant.

ALCOHOL

The Harrison Group prohibits any liquor being brought into Harrison's Harbor Watch due to the state of Maryland Liquor Commission 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.

DINNER BANQUETS

All banquets are served with house salad, rolls with butter, vegetable and choice of starch.

SEAFOOD SELECTIONS

-Fresh Blackened mahi mahi with a pineapple & mango salsa	\$27
-Baked North Atlantic salmon with a mushroom & dill cream sauce	\$28
-Dry rubbed & pan seared rockfish served with a lemon beurre blanc	\$29
-Parmesan encrusted tilapia with tomato basil cream sauce	\$22
-Grilled swordfish with fresh herb chimichurri	\$27
-Cajun dusted baked sea bass with a roasted red pepper cream sauce	\$25
-Harrison's famous jumbo lump crab cakes	\$32
-Shrimp, tomato, fresh basil & penne pasta in a garlic white wine sauce	\$26
-Mr. Harrison's rockfish blackened and topped with crab imperial.	\$40

LAND FARE SELECTIONS

-Lemon Basil Chicken	\$22
Twin grilled boneless breasts in a creamy garlic lemon sauce with fresh basil	
-Chicken Chesapeake	\$26
Boneless chicken breast filled with lump crab, Virginia ham and Swiss cheese finished with a sherry cream sauce	
-Pesto Chicken	\$25
Herb & pesto encrusted twin chicken breasts with balsamic glaze	
-Filet Mignon	\$35
8 oz certified angus beef brand with béarnaise	
-Charbroiled Rib Eye	\$30
12 oz certified angus beef brand rib eye	
-New York Strip	\$37
12 oz center cut, certified angus beef	
-Grilled Sirloin Filet Steak	\$25
8 oz certified angus beef, lightly seasoned	

SURF & TURF COMBINATION PLATES

Certified Angus Beef 8 oz. filet mignon or 8 oz sirloin filet served with your choice of the following:

	Filet	Sirloin
-Three Bacon Wrapped Barbecue Shrimp	\$41	\$29
-4oz. Blackened Mahi	\$44	\$32
-Jumbo Lump Crab Cake	\$46	\$35
-6oz. Cold Water Lobster Tail	\$51	\$42

ENTRÉE ACCOMPANIMENTS

Please consult your sales manager to customize your own dinner buffet and accompaniments

SOUP SELECTIONS

- Maryland crab \$6.50
- New England clam chowder \$6.50
- Cream of crab \$7.50
- Corn & lump crab chowder \$7.50

**Additional selections available*

VEGETABLE SELECTION

- Harrison's seasonal steamed vegetable blend
- Citrus green beans
- Zucchini & squash Provencal (seasoned with roasted tomato & herbs)
- Green beans almondine
- Honey glazed carrots

STARCH SELECTIONS

- Harrisons seasoned, steamed red potatoes
- Herb seasoned long grain & wild rice blend
- Roasted garlic mashed red skin potato
- Rice Pilaf

SALAD SELECTIONS

-The Harborwatch house greens

Chopped romaine, crisp iceberg, radicchio, endive and various mixed greens tossed with cucumber bell pepper, red onion, & grape tomato.

Additional dressing choices include:

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

-Classic Caesar

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

HOR D'OUVRES

All items based on 100 pieces unless noted

\$135 per 100

- Miniature meatballs with jack daniels barbecue
- Petit spring rolls with sweet chili dipping sauce
- Homemade roasted red pepper hummus with flatbread
- Spicy buffalo style wings with homemade blue cheese dressing

\$150 per 100

- Chesapeake blue crab claw cocktail in j.o. spice with Dijon mustard (5 Lb)
- Tomato basil bruschetta on flatbread with balsamic glaze
- Baked spinach and artichoke heart dip with assorted crackers (1 chafing dish)
- P.E.I. mussels sautéed with fresh basil, tomato & in garlic, wine butter (1 chafing dish)
- Mozzarella sticks with homemade marinara
- Spinach and feta baked in phyllo
- Raspberry and brie in phyllo
- Bake miniature tart of wild mushroom and onion

\$200 per 100

- Steamed Virginia little neck clams in drawn butter and lemon (1 chafing dish)
- Miniature beef wellington
- Sweet & spicy Jamaican jerk chicken skewers
- Asian glazed sesame chicken skewers
- Mushroom caps stuffed with sausage and herbs

\$200-\$275 per 100

- Harrison's famous clams casino- bacon, Garlic herb butter and provolone \$250
- Asparagus wrapped in prosciutto \$250
- Wonton wrapped shrimp with sweet chili sauce \$250
- Sea scallops wrapped in bacon \$275
- Oysters Rockefeller: baked with a classic spinach and herb stuffing \$275
- Oysters Baltimore- oysters baked with Virginia ham & mushroom in a chardonnay cream \$275

\$300-\$375 per 100

- Baked jumbo lump crab dip with assorted crackers & toasted baguette (1 chafing dish) \$300
- Lobster Newburg in pastry shell \$300
- Barbecued shrimp wrapped in bacon with provolone & our homemade hickory bbq sauce \$325
- Crab flatbread bruschetta with tomato, artichoke, provolone, basil, balsamic glaze \$350
- Chilled jumbo gulf shrimp with homemade cocktail sauce \$375
- Mushroom caps stuffed with crab imperial \$375
- Miniature homemade lump crab cakes \$375

FRESHLY SHUCKED AND SERVED ON THE HALF SHELL per 100

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
- Virginia top neck clams \$175
- Chincoteague salt oysters, VA \$200

FOOD STATIONS

Please consult your catering sales manager for pricing detail

PASSED HORS D'OEUVRES

- Chilled jumbo gulf shrimp with homemade cocktail sauce
- Lobster Newburg in pastry shell
- Chesapeake blue crab claw cocktail in j.o. spice with dijon mustard
- Wonton wrapped shrimp with sweet chili sauce
- Tomato basil bruschetta on flatbread with balsamic glaze
- Miniature beef wellington
- Petit spring rolls with sweet chili dipping sauce
- Bake miniature tart of wild mushroom and onion
- Raspberry and brie baked in phyllo
- Spinach and feta baked in phyllo

SEAFOOD STATIONS

- The Rising Sun
Soy and ginger marinated pan seared ahi tuna hand sliced into bite size pieces. Served with wakame seaweed salad, wasabi and sweet chili sauce. Accompanied by flash fried wonton crisps
- Medallions of fresh fish
A selection of our freshest available seafood such as Cajun mahi mahi with mango pineapple salsa, north atlantic salmon with a tomato basil cream sauce, sweet and spicy dry rubbed tilapia with a lemon cream sauce
- Miniature lump crab cakes
- Sea scallops wrapped in bacon served with Dijon moutarde sauce
- Mushroom caps stuffed with crab imperial
- Harrison's famous clams casino
Top neck clams, bacon, garlic herb butter, & provolone
- Barbecued shrimp wrapped in bacon with provolone & our homemade hickory bbq sauce
- Steamed Virginia little neck clams in drawn butter and lemon
- Chilled jumbo gulf shrimp with homemade cocktail sauce
- P.E.I. mussels sautéed with fresh basil, tomato & in garlic, wine butter
- Baked Crab Dip
- Oysters Rockefeller

CARVING STATIONS

- Top round of roast beef served with sandwich accoutrement
- Roasted beef tenderloin of filet mignon served with sandwich accoutrement
- Baked honey ham served with sandwich accoutrement
- Roasted turkey breast served with sandwich accoutrement
- Marinated pork tenderloin served with sandwich accoutrement
- Salmon, pesto encrusted
- Chicken roulade with spinach, wild mushroom and swiss cheese.
- Chicken roulade with Virginia ham and swiss cheese
- Caribbean jerk chicken

**A carving fee will be applied*

THE PASTA ACTION STATIONS

Your guests will enjoy watching our team prepare each and every dish right before their eyes! Minimum 100 people. Culinarian fee will apply.

Pasta Selections

Penne and linguine pasta

Homemade Sauces

Fresh marinara, pecorino romano alfredo & tomato basil cream

Fresh Ingredients

Pesto, grated pecorino romano, black olives, artichoke hearts, sundried tomatoes, roasted red peppers, garlic & white wine

Accompaniments

Oven baked garlic bread and Caesar salad with our own homemade creamy dressing

COFFEE STATION

Complimentary regular and decaffeinated coffee and hot teas.

Miniature desserts available for an additional charge.

SALAD AND CRUDITÉS

The Californian

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

The Antipasto

A mélange of meats, cheeses and Mediterranean inspired vegetables and salads such as: Genoa salami, cappicola, and pepperoni, and provolone cheeses. Assorted marinated olives. artichokes pesto salad. Fresh mozzarella and tomato with chiffonade basil and balsamic glaze. Grilled asparagus with roasted garlic. Served with rustic artisan breads, and dipping sauces.

The Rising Sun

Soy and ginger marinated pan seared ahi tuna hand sliced into bite size pieces. Served with wakame seaweed salad, wasabi and sweet chili sauce. Accompanied by flash fried wonton crisps.

Baked Brie en Croute'

Twin wheels of brie baked in puff pastry with strawberry preserves. Served with assorted crackers.

Gourmet Cheese Board

A selection of domestic and imported cheese served with gourmet preserves, assorted fruits, crackers and flatbreads.

Pineapple Palm Tree

Fresh pineapple tower with skewered fruit and chesses or chilled shrimp cocktail.

DINNER BUFFETS

We will be pleased to customize a buffet that suits your needs. Please contact your catering sales manager for prices and additional selections.
Your buffet includes assorted rolls with butter, coffee, tea, or ice tea.

SALAD & SOUP SELECTIONS

- Maryland crab
- Cream of lump crab
- House salad
various mixed greens, cucumber, bell pepper, red onion, & grape tomato
- Classic Caesar
tossed with our creamy homemade dressing, grated pecorino romano cheese, and croutons

STARCH & VEGETABLE SELECTION

- Harrison's seasonal steamed vegetable blend
- Citrus green beans
- Zucchini & squash Provencal (seasoned with roasted tomato & herbs)
- Green beans almandine
- Honey glazed carrots
- Harrison's seasoned, steamed red potatoes
- Herb seasoned long grain & wild rice blend
- Roasted garlic mashed red skin potato
- Rice Pilaf

ENTRÉE SELECTIONS

- Fresh blackened mahi mahi with a pineapple & mango salsa
- Baked north atlantic salmon with a mushroom & dill cream sauce
- Parmesan encrusted tilapia with tomato basil cream sauce
- Seafood pasta (shrimp, bay scallops, mussels, crab) with garlic white wine sauce
- Grilled chicken breast with lemon basil cream sauce
- Sliced honey baked ham, turkey or top round of beef
- Sliced caribbean jerk chicken
- Sliced chicken roulade with wild mushroom and swiss cheese
- Herb marinated beef skewers with peppers, onion, and tomato
- Jerk chicken skewers with peppers, onion, and tomato
- Penne Primavera

CARVED ITEMS*

- Pesto encrusted north atlantic salmon
- Chicken roulade with spinach, wild mushroom and swiss cheese
- Chicken roulade with Virginia ham and swiss cheese
- Roasted turkey or ham with sandwich accoutrements
- Marinated pork tenderloin with sandwich accoutrements
- Seasoned sirloin filet with sandwich accoutrements
- Roasted beef tenderloin (filet mignon) with sandwich accoutrements

*A carving fee will be applied

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. Please consult your representative for current pricing.

ALCOHOL

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HARRISON'S CALL BAR

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

Bottled Beer

- Bud Light
- Budweiser
- Coors Light
- Corona
- Miller Light
- O'Doul's (non-alcoholic)

Draft Beer

- Guinness
- Bass
- Yuengling
- Dogfish Head
- Blue Moon
- Miller Light
- Sam Adams Seasonal

Liquors & Cordials

- Smirnoff
- Seagram's Orange Vodka
- Coconut Jack Rum
- Svedka Vodka
- Svedka Citron Vodka
- Bacardi Rum
- Captain Morgan
- Beefeaters Gin
- Jose Cuervo Gold Tequila
- Jim Beam
- Canadian Club
- Seagram's 7
- Dewar's Scotch
- Mr. Boston Flavors
- *as well as house rail selections

House Wines

- Casarsa Pinot Grigio
- Liberty Creek Cabernet
- Liberty Creek Chardonnay
- Liberty Creek Merlot
- Liberty Creek White Zin

HARBOR WATCH PREMIUM BAR

In addition to the selections from the Harrison' Call bar, the following famous labels are included for your guests' enjoyment.

Bottled Beer

- Heineken

Liquors & Cordials

- Grey Goose
- Ketel One
- Stoli
- Stoli Orange
- Malibu
- Tanqueray
- Bombay
- Bombay Sapphire
- Crown Royal
- Jameson's
- Jack Daniel's
- Maker's Mark
- Johnny Walker Red
- Johnny Walker Black
- Patron Silver

Liquors & Cordials Cont.

- Grand Marnier
- Romana Sambuca
- Bailey's Irish Cream
- Kahlua
- *as well as house rail selections

House Wines

- Monkey Bay Sauvignon Blanc
- Jacob Creek Shiraz