



BANQUET MENU ~ 410.289.5121 ~ OCEAN CITY, MD

Boardwalk South, Overlooking the Inlet  #harborwatch 

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.

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 7 am 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 Three Hundred Dollars (\$300) 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.

Plated Dinner Banquets

All soups, salads, & entrées will reflect menu pricing at the time of event.

Entrée Selections

Fresh Blackened mahi mahi with pineapple mango salsa	26.95
Baked North Atlantic Salmon with tomato basil lobster cream sauce	24.95
House seasoned rockfish with lemon beurre blanc	26.95
Grilled swordfish with fresh herb chimichurri	26.95
Harrison's famous crab cakes	market
Garlic Shrimp Pasta: scampi style shrimp, tomato, fresh basil & penne pasta	24.95
Twin grilled chicken breasts in a creamy garlic, lemon sauce with fresh basil	18.95
Filet Mignon of certified angus beef with béarnaise sauce	33.95
Charbroiled rib-eye hand cut certified angus beef	32.95
Grilled sirloin filet lightly seasoned with cabernet demi glace	24.95

Surf & Turf Combination

Choice of Filet Mignon (\$34) or House Seasoned Sirloin (\$25) with your choice of the following:

Three bacon wrapped barbecued shrimp	+ 7.50
Blackened 4 oz mahi mahi with mango salsa	+ 8.00
Harrison's Famous crab cake	+ market price
Small cold water lobster tail	+ 15.95

Salad Selections

The Harbor Watch House Greens 4.95

Spring mix greens & crisp romaine, cucumber, bell pepper, red onion, tomato and croutons

Dressing Choices Include: House Honey Lemon, Country Buttermilk Ranch, Peppercorn Parmesan, Fat Free Raspberry Vinaigrette, Roasted Garlic Balsamic Vinaigrette and Blue Cheese

Classic Caesar 4.95

Tossed with our creamy homemade dressing, grated pecorino-romano cheese, and croutons

VEGETABLE SELECTION Seasonal Steamed Vegetable Blend

Citrus Green Beans • Green Beans Almandine

STARCH SELECTIONS Harrison's Seasoned Steamed Red Potatoes

Roasted Garlic Mashed Red Skin Potato • Herb Seasoned Wild Rice Blend

Homemade Soup Selections

• Maryland crab	\$7.50
• Seafood chowder	\$8.50
• Cream of lump crab	\$8.50

Food Stations

Our most popular style event for weddings • Minimum 100 people

We will be pleased to customize a station event that suits your needs.

Please contact your catering sales manager for prices and quantities to best accommodate you and your guests.

PASSED HORS D'OEUVRES (optional) (sold and priced per 100 pieces)

- Petit spring rolls with sweet chili dipping sauce
- Spinach and feta baked in phyllo
- Raspberry, brie, almond in phyllo
- Miniature crab salad tart
- Chesapeake blue crab claw cocktail in j.o. spice with Dijon mustard
- Blackened filet of beef on flatbread, herbed cheese, caramelized onion
- Smoked Salmon on flatbread, herbed cheese, minced red onion, celery leaf
- Caprese skewers: fresh mozzarella, grape tomato, fresh basil leaf, balsamic glaze
- Miniature beef wellington
- Wonton wrapped shrimp with sweet chili sauce
- Chilled jumbo gulf shrimp with homemade cocktail sauce

1. SALAD AND CRUDITÉS

The Californian

A bountiful assortment of fresh seasonal fruits, vegetables and cheeses such as: broccoli florets, baby carrots, celery, bell peppers, cucumber wheels, grape tomato, strawberries, seasonal melons, & pineapple. Cheeses: herbed boursin, sliced cheddar, port wine cheddar. Served with assorted crackers, dipping sauces and dressings.

The Antipasto

Served with rustic artisan breads, herbed butters & dipping sauces

A Mediterranean inspired table of meats, cheeses, vegetables and salads such as: genoa salami, cappicola, pepperoni, and provolone cheese, marinated olives, roasted red peppers, artichoke pesto salad, fresh mozzarella & grape tomato with chiffonade basil and balsamic glaze. Tomato bruschetta, grilled asparagus with roasted garlic, grilled zucchini and squash with herb vinaigrette, marinated mushroom salad.

2. SEAFOOD STATION

Trio of Fresh Fish

- Cajun Mahi Mahi with mango pineapple salsa
- North Atlantic Salmon with a tomato basil lobster cream sauce
- Sweet and Spicy dry rubbed Rockfish with a lemon beurre blanc
- P.E.I. Mussels Sautéed with fresh basil, tomato & in garlic, wine butter
- Steamed Virginia Middle Neck Clams in drawn butter and lemon
- Harrison's Famous Clams Casino: top neck clams, bacon, garlic herb butter & provolone
- Barbecued Shrimp Wrapped in Bacon, provolone & homemade hickory bbq sauce

SEAFOOD STATION (CONT'D)

- Oysters Rockefeller baked with a classic spinach cream sauce
- Ahi Tuna Wontons: pan seared ahi tuna, wonton crisp, wakame seaweed salad, wasabi cream, sweet chili sauce & sesame
- Miniature lump crab cakes
- Sea Scallops wrapped in bacon served with dijon moutarde sauce
- Baked Crab Dip
- Chilled Jumbo Gulf Shrimp with homemade cocktail sauce

3. CARVING & LAND FARE STATIONS *items include sandwich accompaniments

(*A carving fee will be applied for attendant)

- Carved Roasted Beef Tenderloin of Filet Mignon*
- Carved Top Round of Roast Beef *
- Carved Honey Baked Ham *
- Carved Roasted Turkey Breast*
- Carved Rosemary Pork Tenderloin*
- Carved Salmon herb marinated*
- Chicken Roulade: spinach, wild mushroom & Swiss cheese in chafing dish
- Chicken Roulade: Virginia Ham & Swiss cheese in chafing dish
- Baked chicken tenderloins prepared with your choice of the following
 - Caribbean jerk marinated
 - Basted in our famous hickory bbq sauce
 - Marinated in fresh herbs

4. THE PASTA ACTION STATION (Culinary fee will apply)

Your guests will enjoy watching our team prepare each and every dish right before their eyes!

Your guests will choose from the following:

LINGUINE AND PENNE PASTA

- Homemade sauces including: fresh marinara, pecorino-romano alfredo, & tomato basil lobster cream
- Fresh ingredients: pesto, grated pecorino romano, black olives, artichoke hearts, sundried tomatoes, roasted red peppers, garlic & white wine.
- Station includes oven baked garlic bread and Caesar salad with our own homemade creamy dressing

5. COFFEE & ICED TEA STATION

Fresh brewed regular and decaffeinated coffee, Iced tea and gourmet hot tea assortment

DESSERT ENHANCEMENTS FOR COFFEE STATION

Assorted brownie and chocolate chip cookies

Assorted cheesecake and cake selections

Hors D'Oeuvres

All items based on 100 pieces unless noted

Miniature meatballs with homemade hickory BBQ sauce	\$135
Spicy buffalo style wings with homemade blue cheese dressing	\$150
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	\$150
Petit spring rolls with sweet chili dipping sauce	\$175
Spinach and feta baked in phyllo	\$175
Chesapeake blue crab claw cocktail in j.o. spice with Dijon mustard	\$200
Steamed Virginia middle neck clams in drawn butter and lemon (250 pieces)	\$200
Baked spinach & artichoke heart dip with assorted crackers (1 chafing dish)	\$200
Raspberry, brie, almond in phyllo	\$225
Caprese skewers: fresh mozzarella, grape tomato, fresh basil leaf, balsamic glaze	\$225
Harrison's famous clams casino with bacon, garlic herb butter & provolone	\$275
Miniature beef wellington	\$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
Oysters Rockefeller: baked with a classic spinach & herb stuffing	\$300
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
Oysters casino with garlic casino butter, bacon, provolone)	\$300
Ahi Tuna Wontons: pan seared ahi tuna, wonton crisp, wakame seaweed salad, wasabi cream, sweet chili sauce & sesame	\$300
Sea scallops wrapped in bacon	\$350
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	\$200
• Virginia top neck clams	\$175
• Chincoteague salt oysters, VA	\$225

Dinner Buffets

We will be pleased to customize a buffet that suits your needs. Final pricing will be based off menu choices and number of guests. Please contact your catering sales manager for prices and additional selections.

SALAD SELECTIONS

Large bowl of house salad or Caesar salad with choice of baked sweet yeast rolls or ciabatta bread

• **House salad:** Various mixed greens, cucumber, bell pepper, red onion, & grape tomato

Dressing Choices Include: House Honey Lemon, Country Buttermilk Ranch, Peppercorn Parmesan, Fat Free Raspberry Vinaigrette, Roasted Garlic Balsamic Vinaigrette and Blue Cheese

• **Classic Caesar:** Tossed with our creamy homemade dressing, grated pecorino-romano cheese, and croutons

VEGETABLE SELECTIONS

Harrison's Seasonal Steamed Vegetable Blend

Citrus Green Beans • Green Beans Almandine

Zucchini & Squash Provencal

STARCH SELECTIONS

Harrison's Seasoned Steamed Red Potatoes

Roasted Garlic Mashed Red Skin Potato

Herb Seasoned Wild Rice Blend

BUFFET ENTRÉE SELECTIONS

Fresh Blackened Mahi Mahi with a pineapple & mango salsa

Baked North Atlantic Salmon with a mushroom & dill cream sauce

Rockfish with lemon beurre blanc

Grilled Chicken Breast with lemon basil cream sauce

Chicken Tenderloins with your choice of one of the following styles

Caribbean jerk marinated | Basted in our famous hickory bbq sauce | Marinated in fresh herbs

Sliced Chicken Roulade with spinach, mushroom, and swiss cheese

Sliced Chicken Roulade with Virginia Ham and swiss cheese

Seafood Pasta - penne pasta, with choice of alfredo sauce, marinara

Garlic Shrimp Pasta - shrimp, garlic, chardonnay, butter, tomato & basil

Pasta Primavera with alfredo or marinara

CARVED ITEMS *An attendant fee will be applied

Pesto Encrusted North Atlantic Salmon

Seasoned Sirloin Filet with sandwich accoutrements

Roasted Beef Tenderloin (Filet mignon) with sandwich accoutrements

Marinated Pork Tenderloin with sandwich accoutrements

Roasted Turkey or Ham with sandwich accoutrements

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.

OPEN BAR Charged per person based on final guarantee guest count of attendees 21 and over. Minimum three hours. (Shots and Red Bull not included in open bars, but can be added at additional charge.)

Call Bar: \$31(PP) for the first 3 hours | \$7.50 each additional hour

Premium Bar \$36 (PP) for the first 3 hours | \$9 each additional hour

1. *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 • Natural Light

DRAFT BEER (Subject to change) Yuengling Lager • Miller Lite

LIQUORS & CORDIALS Fully stocked bar includes house rail brands and flavors as well as the following assorted call brands or similar product based on availability

Vodka and flavored vodka: Smirnoff • Gin: Beefeater • Tequila: Jose Cuervo

Rum: Captain Morgan spiced, Bacardi Silver

Whiskey/Bourbon/Scotch: Canadian Club, Seagram's 7, Jim Beam, Dewar's

*as well as house rail selections

HOUSE WINES

Pinot Grigio • Cabernet • Merlot • Chardonnay • White Zinfandel

2. *Harbor Watch Premium Bar*

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

BOTTLED BEER Heineken, Corona

DRAFT BEER Blue Moon, Samuel Adams Seasonal, Guinness, Bass

LIQUORS & CORDIALS

Vodka: Grey Goose, Ketel One, Absolut • Gin: Tanqueray, Bombay, Bombay Sapphire

Rum: Malibu • Cordials: Kahlua, Baileys

Whiskey/Bourbon/Scotch: Jameson, Crown Royal, Jack Daniel's, Johnny Walker Red & Black

*as well as house rail selections

WINES

Sauvignon Blanc • Shiraz