

THE HARBORVIEW MENU

APPETIZERS

Hummus Fresh Vegetable Crudite
Fresh Fruit Platter
Puff Pastry Baked Brie with fresh fruit
Antipasto Platter
Baked Artichoke or Spinach Dip
Assorted Sushi Platters
Assorted Cheese Display
Thai Chicken Satay with Peanut Sauce
Curried Chicken Skewer
House Smoked Fish Spread
Thai Vegetable Spring Rolls
Goat Cheese Crustinis with a fresh fruit preserve
Clams Casino or Oysters Vilano
Classic Shrimp Cocktail
Tomato Basil & Fresh Mozzarella Bruschetta
Crab Cake with Datil Pepper Jelly
Sea Scallops wrapped in Apple wood Bacon
Caribbean Beef or Chicken Kabobs
Spinach or Seafood Stuffed Mushrooms
Oysters on the Half Shell

SALADS

Simple Green Salad
Caesar Salad
Mediterranean Salad
Baby Spinach Salad
Far East Salad
New Englander Salad
Tomato & Fresh Mozzarella Salad

ENTREES

Sage Pesto Chicken - Grilled and topped with sage pesto cream sauce

Penne alla Vodka - plain or with chicken - with creamy tomato vodka sauce & fresh parmesan

Stuffed Chicken - with spinach, ham and smoked gouda cream sauce

Homemade Raviolis - spinach, mushroom, or cheese

Lobster or Crab Raviolis - with Alfredo sauce

Herb Roasted Pork loin - with apple sage butter

Stuffed Pork loin - with spinach, cheese and sun dried tomato cream sauce

Honey Glazed Ham - served with whole grain mustard and dinner rolls or biscuits

Carved Roasted Turkey - with assorted mustards or cranberry relish and dinner rolls

Beef Wellington - mushrooms and pate in puff pastry

Carved Prime Rib - with caramelized onions and horseradish sauce

New Zealand Rack of Lamb - Dijon encrusted and roasted with red wine demi glaze

Rosemary Roasted caramelized Leg of Lamb - with pearl onions and mint bordelaise

Filet of Beef Tenderloin

Filet Mignon paired with Snow Crab, King Crab or Lobster

All of the listed entrees can be served plated, buffet style or on a station.

(Choice of one starch and one vegetable)

SIDE DISHES ~ STARCHES

Scalloped Potatoes

Simple Rice Pilaf

Garlic Mashed Potatoes

Roasted Red Bliss Rosemary Potatoes

Wild Rice Pilaf with dried cranberries, almonds & scallions

Maple Glazed Sweet Potatoes & Root Vegetables

THEMED PACKAGES

The following packages can be served as a full buffet or station

Southern BBQ \$35 per person

Pulled Pork
BBQ Chicken
Potato Salad
Baked Beans
Coleslaw
Biscuits & Cornbread
Brownies & Cookies
Beef Brisket or Short Ribs can be substituted for additional cost

Low Country Boil \$55 per person

Crab Legs
Peel & Eat Shrimp
Clams or Mussels
Potatoes
Italian Sausage
Steamed Vegetables
Corn on the Cob (in season)

Asian Style \$45 per person

Sushi Platters
Thai Chicken over Jasmine Rice
Pad Thai Noodles with peanuts
Marinated Beef Tips
Stir Fry Vegetables
Edamame

Hawaiian Luau \$40 per person

Kahlua Pork
Chicken or Beef Kabobs with grilled pineapples
Pina Colada Rice
Stir Fry Vegetables
Hawaiian Sweet Bread
Salad with hearts of palms, papaya mango and honey yogurt lime vinaigrette
Pineapple Rum Bread Pudding

Italian \$50 per person

Caesar Salad
Antipasto Platter
Garlic Bread with olive oil
Stuffed Shells or Ravioli (Crab, Wild Mushroom, Spinach, Meat, or Cheese)
Chicken Pasquale or Chicken Parmesan
Grilled Vegetables

Additional Stations - Market Price

Carving Station: Prime Rib, Center Cut Pork Roast, Tenderloin or Top Round of Beef

Raw Bar: Oysters on the half, Smoked Mussels, Peel & Eat Shrimp, Crab

Sushi Station: Assorted Rolls, California, Crab, Tuna, Seafood Trio, Salmon, Vegetable

Pasta Station: Caesar Salad, Garlic Bread, Chef's selection pasta

An additional \$75.00 will apply for a Carving Chef

THE KINGFISH GRILL / HARBORVIEW

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