

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 Cakes with Datil Pepper Jelly
Sea Scallops or Shrimp wrapped in Apple wood Bacon
Caribbean Beef or Chicken Kabobs
Spinach or Seafood Stuffed Mushrooms
Oysters on the Half Shell

SALADS

Simple Green Salad -Included
Caesar Salad -Included
Mediterranean Salad
Baby Spinach Salad
Far East Salad
Tomato & Fresh Mozzarella Salad

ENTREES

Parmesan encrusted Mahi Mahi with garlic herb butter
Fresh seasonal local catch also available.

Chicken Marsala - Grilled with sautéed mushrooms and shallots topped with marsala sauce

Chicken Piccata- Italian breaded with sautéed mushrooms, capers, fresh garlic and chardonnay

Chicken Parmesan- Italian breaded chicken topped with a fresh tomato sauce and melted mozzarella

Penne alla Vodka - plain or with grilled 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 or a sweet brandy cream 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 sweet pineapple sauce

Carved Roasted Turkey - served with cranberry relish, savory stuffing and giblet gravy

Beef Wellington - mushrooms and pate in puff pastry

Carved Prime Rib - with caramelized onions and horseradish sauce

Rosemary Roasted caramelized Leg of Lamb - served with au jus and mint sauce

Filet of Beef Tenderloin - with a mushroom demi glaze and a béarnaise sauce

Filet Mignon paired with Snow Crab or Lobster tail

Whole Maine Lobster with clarified butter

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

(All plated and buffet meals are served with a choice of one starch, one vegetable, salad and dinner bread.)

STARCHES

Scalloped Potatoes

Simple Rice Pilaf

Wild Rice Pilaf

Garlic Mash Potatoes

Roasted Red Bliss Rosemary Potatoes

Maple Glazed Sweet Potato Casserole

Baked Potato with butter and sour cream

VEGETABLES

Green Beans

Zucchini and Yellow Squash

Broccoli, cauliflower and

Zucchini Medley

THEMED PACKAGES

The following packages can be served as a full buffet or station
All packages include House or Caesar Salad

Southern BBQ \$35 per person

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

Low Country Boil \$55 per person

Andouille sausage sautéed with shrimp,
scallops, mussels, snow crab, potatoes
and corn in a garlic, white wine, diced
tomatoes, thyme, parsley and scallion
broth finished with a dash of old Bay
spice

Sushi Style \$55 per person

Assorted Sushi Rolls
Sashimi Platter
Seaweed Salad
Octopus Ceviche
Steamed Edamame
Fried and Steamed Dumplings
Stir Fry Vegetables

Hawaiian Luau \$40 per person

Pit roasted shredded pork with pineapple
salsa
Chicken or Beef Kabobs with grilled
mushrooms, onions and peppers
Pina Colada Rice
Stir Fry Vegetables
Hawaiian Sweet Bread

Italian \$40 per person

Antipasto Platter
Garlic Bread
Penne alla vodka or fettuccini alfredo
Chicken piccata or Chicken parmesan
Grilled Vegetables

HARBORVIEW ABOVE KINGFISH GRILL

252 Yacht Club Drive
St. Augustine, FL 32084

(904) 824-2111

E-mail us at info@kingfishgrill.com
Banquet Coordinator- Mindy Foster