

HARBORVIEW BANQUET MENU

APPETIZERS: (minimum of 30 pieces)

EACH:

Top Neck Clams and /or Oysters on the Half 2.5

Shrimp Cocktail 3.

Clams Casino - pepper, garlic compound butter & bacon 3.

Oysters Vilano – cream cheese sauce & spinach topped with bacon crumbs 3.

Scallops Wrapped in Apple Smoked Bacon 3.

Sesame Seared Crab Cakes with a Datil Pepper Jelly 3.

Thai Chicken Satay - served with peanut dipping sauce 3.

Stuffed Mushroom Caps - spicy Italian sausage & Parmesan 2.5

Goat Cheese Crostini with Fresh Fruit Preserve 1.5

Turkey or Beef Meatballs - Datil Pepper, BBQ or Marinara Sauce 2.

Tomato, Basil & Mozzarella Bruschetta 1.5

PLATTERS SERVE 30:

***Assorted Sushi Platter** 325.

Smoked Salmon Platter – diced red onion & capers served with honey dill mustard & water crackers 225.

Baked Artichoke & Spinach Dip - baked with a white cheese sauce 125.

Hummus & Fresh Vegetable Crudité 150.

Assorted Fresh Fruit, Cheese & Baked Brie Platter 300.

Grilled Antipasto Platter - grilled eggplant, zucchini, portabella mushrooms, red peppers & artichoke hearts with sundried tomatoes, buffalo mozzarella, Genoa salami & Italian bread 250.

SALADS:

Baby Spinach Salad 6.

Far East Salad 6.

Tomato & Fresh Mozzarella Salad 8.

Simple Green Salad 4.

Caesar Salad 4.

PASTA (PENNE, FETTUCCINE, TORTELLINI OR RAVIOLI)

Choice of Protein: Chicken, Andouille, Shrimp, Scallops or Vegetarian

Choice of Sauce: **Vodka** - vodka, fresh tomato, cream & parmesan ~ **Alfredo** - butter, cream, parmesan

Fra Diavolo - Spicy Marinara ~ **Scampi** - garlic butter, lemon & white wine

ENTREES:

Seasonal Fresh Catch ~ So Many Options.....Inquire with our Chef

Parmesan Encrusted Mahi Mahi ~ With roasted garlic basil butter

Chicken Marsala ~ Mushrooms & Shallots Finished with Marsala Sauce

Chicken Piccata ~ Mushrooms, Capers, Fresh Garlic, White Wine & Lemon

Baked Stuffed Genoa Chicken ~ Genoa Salami, Smoked Gouda & Spinach Finished with a Cream Sauce

* **Herb Roasted Pork Loin** ~ Finished with a Sweet Onion, Fresh Fennel Au Jus

* **Baked Stuffed Pork Roast** ~ Prosciutto, Provolone & Spinach Finished with a Sundried Tomato Cream

* **Carved Prime Rib or Sirloin Roast** ~ Served with an Onion Au Jus & House Made Horseradish Mayo

Char-Grilled Filet Mignon ~ Served with a Bearnaise Sauce

Land & Sea Combinations:

Char-Grilled Filet, St Louis BBQ Ribs or Breast of Chicken Paired with Snow Crab or Lobster tail

~ All entrees will be served with a choice of one starch and one vegetable.

SIDES ~ STARCHES:

Scalloped Potatoes

Red Bean Rice

Wild Rice Pilaf

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Baked Sweet or Idaho Potatoes

SEASONAL VEGETABLES:

Green Beans Almondine

Broccoli, Cauliflower & Carrots

Asparagus

Collard Greens

Brussel Sprouts

Peapods & Red Peppers

House Made Cole Slaw

~ Entrée pricing will be determined based on selections. We can serve plated, buffet style or as a cocktail reception. Please inquire if there are any customized specialty items you are interested in, we will be happy to try and accommodate.

* An additional \$100.00 will be added for a Carving Station Chef or Sushi Chef.