



## **Holiday Packages 2009**

### **Dinner Buffet**

1 Hour Premium Open Bar ~ \$99.00 Per Person

4 Hour Premium Open Bar ~ \$119.00 Per Person

*Absolut Vodka, Jack Daniel's Bourbon, Seagram's VO, Tanqueray Gin, Dewars White Label Scotch, Bacardi Silver Rum, Capitan Morgan's Spiced Rum, Amaretto, Coffee Liquor, Peach Schnapps, Amstel Light, Heineken, Miller Lite, Yuengling Lager, Burlwood Vineyards Cabernet and Chardonnay, Assorted Sodas and Fruit Juices*

### **Your Choice of Two Stationed Hors d' Oeuvres**

#### **Domestic and Imported Cheese Display**

*An Assortment of Cheeses to Include:*

*Aged Cheddar, Smoked Gouda, Gorgonzola, Pepper Jack, Provolone, Havarti Dill, Brie, Boursin, and Meadow Farms Cheeses  
Garnished with Fresh Seasonal Fruits and Berries, Assorted Gourmet Crackers and Rustic Baguettes*

#### *Spinach and Artichoke Dip Bread Bowl*

*Served with Assorted Gourmet Crackers and Rustic Baguettes*

#### *Chefs Vegetables*

*An Elaborate Variety of Raw and Grilled Vegetables Served with Assorted Dips*

#### *Seasonal Fruit Display*

*Mirrored Trays Filled with Fresh Seasonal Fruits and Berries*

#### *Baklava of Brie*

*Brown Sugar, Honey and Pistachios  
Wrapped in Phyllo*

*Served with Gourmet Crackers and Rustic Baquettes*

### **Butler Passed Hors d' Oeuvres**

*(Please Select Four of the Following)*

*Rare Beef & Crostini, 3 onion relish*

*Spinach and Feta Cheese Turnovers*

*Asian Mushroom Spring Rolls Served with orange ginger Soy Sauce*

Prices Subject to 22% Service Charge and 5% Sales Tax

*Cranberry & Blue cheese tart*

*Duck & Apricot roulade*

*Coconut Shrimp, Papaya & mango salsa*

*Mini Maryland Crab Cakes, charred tomato cocktail sauce*

*Grilled Vegetable & cheese Quesadillas, enchilada sauce*

*Saki & sea salt Cured Salmon, wasabi cracker & micro greens*

*Grilled Chicken & Potato Tart, manchego mornay*

*Crab Dip Tart, lemon zest and parmesan cheese*

*Potato Cake, crème fraiche & salmon caviar*

*Smoked Pork Tenderloin, pretzel roll, slaw & house BBQ sauce*

*Tomato & Mozzarella Canapé, sea salt, basil & olive oil*

*Mushroom Tarts, asiago cheese & sherry*

*Vegetable Spring Rolls, Thai chili sauce*

*Prosciutto Wrapped Asparagus, cucumber dill dip*

#### Salads

*(Please Select Two of the Following)*

*Mesclun Greens with Ripe Tomatoes and Cucumbers Garnished with a Goat Cheese and Pine nut Miniature Tart, Dressed with Balsamic Vinaigrette*

*Traditional Caesar Salad, Served With Sourdough Croutons and Parmesan Cheese crisps*

*Baby Spinach Salad With Sweet Red Onions Shiitake Mushrooms, Dressed with Raspberry Vinaigrette*

*Bibb Lettuce with Caramelized Walnuts and Dressed with Gorgonzola and Chive Vinaigrette*

*Baby Arugula, Radicchio and Endives, Garnished with Artichoke Hearts, Kalamata Olives and Fresh Mozzarella Cheese, Dressed with Lemon and Basil Vinaigrette*

#### Carving Station

*(Please Select One of the Following, a selection of two available, \$5.00 additional per person))*

*Brown Sugar & Honey Roasted Turkey*

*Black Pepper Rubbed Prime Rib*

*Smoked Sage Pork Loin*

*Sourdough Crusted Salmon*

Prices Subject to 22% Service Charge and 5% Sales Tax

*Asian Sesame BBQ Flat Iron Steak*

*Molasses Glazed Country Ham*

*Grilled Beef Tenderloin*

*All Carved Items are Served with Appropriate Accompaniments and Silver Dollar Rolls*

*Entrées*

*(Please Select Two of the Following)*

*Penne pasta with roasted vegetables & Tuscan marinara*

*Cheese tortellini with cherry tomatoes, fresh peas & roasted garlic cream sauce*

*Orecchiette Pasta, crispy fried pancetta, Wild Mushrooms, roasted shallots  
fresh herbs & traditional alfredo sauce*

*Gemmilli pasta, Grilled Chicken, sundried tomatoes, kalamata olives,*

*Capers, aiago cheese & rosemary olive oil*

*Salmon Cakes with remoulade sauce*

*Grilled chicken & asparagus*

*Crispy fried eggplant towers of roasted pepper, mushrooms and goat cheese with a  
oregano marinara sauce*

*Harbor Magic Holiday Dessert Buffet*

*Yule Logs, Seasonal Cakes and Pastries, Petit Fours, and Christmas Cookies*

**Dinner Service**

*With a 1 Hour Premium Open Bar ~ \$119.00 Per Person*

*With a 4 Premium Hour Open Bar ~ \$139.00 Per Person*

*Absolut Vodka, Jack Daniel's Bourbon, Seagram's VO, Tanqueray Gin, Dewars White  
Label Scotch, Bacardi Silver Rum, Capitan Morgan's Spiced Rum, Amaretto, Coffee  
Liquor, Peach Schnapps, Amstel Light, Heineken, Miller Light, Yuengling Lager,  
Burlwood Vineyards Cabernet and Chardonnay, Assorted Sodas and Fruit Juice*

**Your Choice of Two Stationed Hors d' Oeuvres**

*An Assortment of Cheeses to Include:*

*Aged Cheddar, Smoked Gouda, Gorgonzola, Pepper Jack, Provolone,*

*Havarti Dill, Brie, Boursin, and Meadow Farms Cheeses*

*Garnished with Fresh Seasonal Fruits and Berries, Assorted Gourmet Crackers and  
Rustic Baguettes*

*Prices Subject to 22% Service Charge and 5% Sales Tax*

*Spinach and Artichoke Dip Bread Bowl*  
*Served with Assorted Gourmet Crackers and Rustic Baguettes*

*Chefs Vegetables*  
*An Elaborate Variety of Raw and*  
*Grilled Vegetables Served with Assorted Dips*

*Seasonal Fruit Display*  
*Mirrored Trays Filled with*  
*Fresh Seasonal Fruits and Berries*

*Baklava of Brie*  
*Brown Sugar, Honey and Pistachios*  
*Wrapped in Phyllo*  
*Served with Gourmet Crackers and Rustic Baquettes*

*Butler Passed Hors d' Oeuvres* *(Please Select Four of the Following)*

*Rare Beef & Crostini, 3 onion relish*

*Spinach and Feta Cheese Turnovers*

*Asian Mushroom Spring Rolls Served with orange ginger Soy Sauce*

*Cranberry & Blue cheese tart*

*Duck & Apricot roulade*

*Coconut Shrimp, Papaya & mango salsa*

*Mini Maryland Crab Cakes, charred tomato cocktail sauce*

*Grilled Vegetable & cheese Quesadillas, enchilada sauce*

*Saki & sea salt Cured Salmon, wasabi cracker & micro greens*

*Grilled Chicken & Potato Tart, manchego mornay*

*Crab Dip Tart, lemon zest and parmesan cheese*

*Potato Cake, crème fraiche & salmon caviar*

*Smoked Pork Tenderloin, pretzel roll, slaw & house BBQ sauce*

*Tomato & Mozzarella Canapé, sea salt, basil & olive oil*

*Mushroom Tarts, asiago cheese & sherry*

*Vegetable Spring Rolls, Thai chili sauce*

*Prices Subject to 22% Service Charge and 5% Sales Tax*

*Prosciutto Wrapped Asparagus, cucumber dill dip*

Appetizers

*(Please Select One of the Following)*

*Stop Light Mozzarella Tower*

*Red, yellow & green roasted peppers, basil, sea salt, cracked pepper & olive oil*

*Crab Brulee Tart*

*3 tomato relish & parsley puree*

*Maryland Blue Crab Ravioli, roasted tomatoes, fresh herbs*

*Sherry cream reduction & parmesan cheese*

*Caramelized Onion Prosciutto Agnolotti, served with Roasted Shallots, Fresh Peas and Opal Basil Cream Sauce*

Salads

*(Please Select One of the Following)*

*Mesclun Greens with Ripe Tomatoes and Cucumbers Garnished with a Goat Cheese and Pine nut Miniature Tart, Dressed with Balsamic Vinaigrette*

*Traditional Caesar Salad, Served With Sourdough Croutons and Parmesan Cheese crisps*

*Baby Spinach Salad With Sweet Red Onions Shiitake Mushrooms, Dressed with Raspberry Vinaigrette*

*Bibb Lettuce with Caramelized Walnuts and Dressed with Gorgonzola and Chive Vinaigrette*

*Baby Arugula, Radicchio and Endives, Garnished with Artichoke Hearts, Kalamata Olives and Fresh Mozzarella Cheese, Dressed with Lemon and Basil Vinaigrette*

Entrées

*Grilled Breast of Chicken with Morel Mushroom and Tarragon Cream sauce*

*Sourdough Crusted Salmon with Reisling Wine Butter Sauce*

*Parmesan & Garlic Shrimp Scampi with a Lemon Caper Sauce*

*Grilled Filet of Beef, Served with Wild Mushroom Ragout, and Veal Demiglace*

*Grilled New York Strip with a Brown Butter Potato Sauce*

*All Natural Cornish Game Hen, Corn Bread Stuffing*

*Brown Sugar and Honey Mustard Sauce*

*Traditional Maryland Crab Cakes, Sherry & Old Bay Butter Sauce*

*All Entrées Served with the Appropriate Selection of Accompaniments  
Home-Baked Rolls and Butter*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas*

Prices Subject to 22% Service Charge and 5% Sales Tax

Dessert Selection

*(Please Select One)*

*Espresso Coffee Cake & Hot chocolate crème Brulee*

*Chocolate Truffle Center Cake*

*Warm Country Apple Tart with Raspberry Coulis*

*New York Cheesecake*

*Banana Bread & Vanilla Custard*