



Morning Breaks

Executive Continental

Assorted Chilled Fruit Juices
Seasonal Fresh Fruit Display
Bakery Fresh Muffins, Pastries, and Breakfast Breads
Fresh Bagels with Assorted Cream Cheese
Fruit Preserves and Whipped Butter
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$17.25 Per Person

Classic Continental

Assorted Chilled Fruit Juices
Bakery Fresh Muffins, Pastries, and Breakfast Breads
Fresh Bagels with Assorted Cream Cheese
Fruit Preserves and Whipped Butter
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$13.25 Per Person

Signature Coffee Break

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$45.00 Per Gallon or \$3.75 Per Person

Take Five at the Pier 5

Assorted Soft Drinks, Chilled Juices, and Bottled Waters
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$7.99 Per Person

Magical Meetings Package

Early Morning: Classic Continental Breakfast
Mid-Morning Break: Seasonal Fruit Display, Coffee Service, and Assorted Soft Drinks
Afternoon Break: Assorted Dry Snacks, Coffee Service, and Assorted Soft Drinks
\$28.99 Per Person

Harbor Magic Exclusively Yours Magical Meetings Package

Early Morning: Classic Continental Breakfast
Mid-Morning Break: Seasonal Fruit Display, Coffee Service, and Assorted Soft Drinks
Afternoon Break: Your Choice of Themed Break (See Separate Menu, excluding Godiva Break)
**Plus We'll Deliver Magical Stress Relievers!*
\$32.99 Per Person



Breakfast and Brunch Selections

(Minimum of 30 Guests Required for Buffet Selections)

All American Breakfast

Assorted Chilled Fruit Juices

Seasonal Fresh Fruit Display

Assorted Fruit Yogurts and Granola

Farm Fresh Scrambled Eggs

Crisp Bacon and Maple Sausage Links

(Turkey Substitutes available)

Skillet Fried Breakfast Potatoes

Bountiful Selection of Breakfast Pastries

Fruit Preserves and Butter

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$18.99 Per Person PLATED - \$21.99 Per Person BUFFET

The Harbor Brunch

Assorted Chilled Fruit Juices

Fresh Bagels with Flavored Cream Cheese

Bountiful Basket of Breakfast Breads and Flavored Rolls

Fruit Preserves and Butter

Farm Fresh Scrambled Eggs

Crisp Bacon Strips and Maple Sausage

(Turkey Substitutes available)

Vine-Ripened Tomatoes and Fresh Mozzarella Cheese Platter with Basil Vinaigrette

Grilled Boneless Chicken Breast with Your Choice of Marsala Sauce, Piccata Sauce or Rosemary Au Jus

Seasonal Vegetable Medley

Garlic Roasted New Potatoes

Penne Puttanesca

Chef's Selection of Freshly Prepared Desserts

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

\$31.99 Per Person

(add a Carving Table to this Menu for Only \$5.00 additional per person)

All Carved Items are Served with Chef's Choice of Starch & Vegetables, Accompaniments and Silver Dollar Rolls

BROWN SUGAR & HONEY ROASTED TURKEY

BLACK PEPPER RUBBED PRIME RIB

SMOKED SAGE PORK LOIN

SOURDOUGH CRUSTED SALMON

ASIAN SESAME BBQ FLAT IRON STEAK

MOLASSES GLAZED COUNTRY HAM

GRILLED BEEF TENDERLOIN

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.

Some Stations Require Attendants. Station Attendant Fee: \$100.00.

Buffets Require a Minimum of 30 Persons.

Heart Healthy Breakfast Options Such as Egg Beaters Are Available Upon Request.

Other Breakfast Selections Available Upon Request.



Morning Enhancements

(Available as an Upgrade to Your Breakfast or Brunch)

Breakfast Sandwiches

*An Assortment of Breakfast Sandwiches to Include:
Fresh Scrambled Eggs with Cheese, Ham, Sausage and
Bacon on a Selection of Toasted Bagels,
English Muffins, Buttery Croissants,
And Warm Flour Tortillas
\$5.99 Per Person*

Omelettes Made to Order

*Build Your Own Omelette with a Selection of Ham,
Bacon, Tomatoes, Sweet Peppers,
Mushrooms, and Cheddar Cheese
\$9.9 Per Person*

Waffle Station

*Freshly Made Waffles Served with Seasonal Berries,
Maple Syrup, and Whipped Cream
\$9.99 Per Person*

Crêpe Station

*Parisian Crêpes Made to Order with
Seasonal Fruits and Berries
\$9.99 Per Person*

Smoked Norwegian Salmon Display

*Smoked Salmon Served with Flavored Cream Cheese,
Chopped Eggs, Vidalia Onions,
Vine-Ripened Tomatoes, Cucumbers
and Miniature Bagels
\$9.99 Per Person*

Yogurt and Granola

*Fresh Fruit Yogurts Served with Granola
\$2.99 Per Person*

Raw Bar

*Shrimp Cocktail, Fresh Oysters and Clams,
and Crab Claws
\$21.99 Per Person*

Carving Station

*Your Choice of Maple Glazed Ham, Beef Tenderloin,
Roasted Leg of Lamb, or Sage Roasted Turkey
\$16.99 Per Person*

Soft Drinks and Water

*Assorted Soft Drinks and Bottled Waters
\$3.99 Per Person*

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.
Some Stations Require Attendants. Station Attendant Fee: \$150.00.



Lunch Selections

All Lunch Selections Served with:

Choice of First Course

Chef's Selection of Dessert

Warm Rolls and Butter

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Iced Tea with Lemon Slices

First Course Selections

Maryland Crab Soup

Roasted Chicken and Vegetable Soup

Forest Mushroom Cream Soup

Potato Leek Soup

Roasted Corn Chowder

White Bean and Ham Soup

Field Greens with Hothouse Cucumbers and Vine-Ripened Tomatoes

Traditional Caesar Salad

Fresh Spinach Salad with Red Onions and Shiitake Mushrooms

Ripe Tomatoes and Fresh Mozzarella with Basil Vinaigrette

Entrées

Maryland Crab Cakes

Chef's Version of a Maryland Classic
Served with Lemon Beurre Blanc Sauce
\$29.99 Per Person

Salmon Filet

Norwegian Salmon Filet
Served with Cucumber and Dill Salsa
\$27.99 Per Person

Beef Filet

Grilled Petite Filet of Beef
Served with a Green Peppercorn Demi-Glacé
\$29.99 Per Person

Roasted Chicken a la Puttanesca

Roasted Chicken
Served in a Spicy Mélange of Tomatoes, Onions, Capers,
Black Olives, Anchovies, Oregano, Garlic, and Olive Oil
\$23.99 Per Person

Grilled Herbed Breast of Chicken

Grilled Breast of Chicken
Served with an Herb-Citrus Beurre Blanc
\$23.99 Per Person

Portabella Mushroom Turnover

Phyllo Wrapped Portabella Mushroom Filled with
Spinach, Roasted Red Peppers, Mushroom Duxelles,
and Provolone Cheese
\$21.99 Per Person

If You Wish to Offer Your Guests a Choice of 2 of the Above Entrées, a \$2.00 Per Person Split Entrée Fee Will Apply.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Quick Lunches

(Available for Parties of 20 Guests or Less)

Upon Your Arrival, the Following Menu Options Will Be Placed at Each Seat.

Your Attendees Will Select Their Choice of Lunch and Menus will be Collected at Approximately 10:30 a.m.

Lunch Will be Served at Your Specified Time.

Served with:

Soup du Jour

Chef's Choice of Salad or Side Dish

Chef's Selection of Dessert

Warm Rolls and Butter

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Iced Tea with Lemon Slices

Also available as a Box Lunch

Served with:

Chef's Choice of Salad or Side Dish

Chef's Selection of Dessert

Soft Drinks and Bottled Water served with Box Lunches

Turkey Club Croissant

Freshly Sliced Turkey and Cheese on a Croissant

\$21.99 Per Person

Ham and Brie Cheese

Honey Cured Ham and Brie Cheese

On a Dill-Onion Kaiser Roll

\$21.99 Per Person

Chicken Caesar Salad

Grilled Chicken Served on a Bed of Fresh Romaine

Lettuce, Grated Parmesan Cheese, and Croutons

\$21.99 Per Person

Grilled Tuna Niçoise Salad

*Grilled Tuna Served on a Bed of Greens, Beets,
Potatoes, Hard-Boiled Eggs, Black Olives, and Haricots*

Verts

\$22.99 Per Person

Maryland Crab Cake Sandwich

Chef's Version of a Maryland Classic on a Kaiser Roll

\$23.99 Per Person

Pesto Pasta Salad

*Farfalle Pasta Salad Tossed with Basil Pesto,
Fresh Vegetables and Vine-Ripened Tomatoes*

\$21.99 Per Person

Roast Beef Sandwich

Rare Roast Beef and Swiss Cheese

Served on a Dill-Onion Roll

\$21.9 Per Person

Ham and Brie Cheese Sandwich

Honey Cured Ham and Brie Cheese

Served on a Dill-Onion Roll

\$21.99 Per Person

Caprese Sandwich

Vine-Ripened Tomatoes, Fresh Mozzarella Cheese,

Field Greens, Sweet Red Onions, and

Balsamic Vinaigrette Served on a Rustic Baguette

\$21.99 Per Person

Greek Salad

Fresh Lettuce with Vine-Ripened Tomatoes,

Hot House Cucumbers, Tangy Feta Cheese,

Sweet Peppers, Kalamata Olives and Croutons

\$21.99 Per Person

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Lunch Buffet Selections

(Minimum of 20 for Cold Buffets, of 30 for Hot Buffets Persons Required)

*Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea with Lemon Slices
All Hot Buffet Selections Include Warm Rolls and Butter*

Wrap It Up Buffet

Chef's Choice of Soup

Field Greens, Crisp Romaine, Baby Spinach Leaves, Garlic Croutons, Chef's Choice of Two Dressings

Greek Pasta Salad

Traditional Cole Slaw

Chicken Caesar Salad with Sundried Tomato Wrap

Black & Blue, Sliced Sirloin, Danish Blue Cheese, Alfalfa Sprouts with Herb Wrap

Roasted Vegetable with Boursin Cheese, Shredded Romaine and Sweet Plum Tomatoes with Spinach Wrap

Seafood Salad including Scallop, Shrimp and Crab, Old Bay Mayonnaise with Roasted Garlic Wrap

Chef's Selection of Dessert

\$25.99 Per Person

New York Deli Buffet

Greek Pasta Salad

Field Greens with Choice of Dressings

Traditional Chicken Salad

Albacore Tuna Salad

Smoked Turkey, Honey Cured Ham, Rare Roast

Beef, Genoa Salami,

Aged Swiss Cheese and Sharp Cheddar Cheese

Vine-Ripened Tomatoes, Crisp Green Lettuce,

Sweet Red Onions, Pepperoncini, and

Kosher Pickle Spears

Dijon and Whole Grain Mustard,

Mayonnaise, and Horseradish

Bountiful Bread Basket with Cracked Wheat Bread,

Swirl Marble Rye, Sourdough,

Rustic Baguettes, and Buttery Croissants

Dessert Table to Include Chef's Selections and

Whole Fresh Fruit

\$29.99 Per Person

Assorted Sandwich Buffet

Smoked Turkey Club Croissant

Honey Cured Ham and Brie Cheese on a

Dill-Onion Kaiser Roll

Roast Beef and Swiss Cheese on a

Pumpernickel Kaiser Roll

Tuna Salad on Whole Wheat Bread

Fresh Garden Salad with Assorted Dressings

Potato Chips

Appropriate Condiments

Chef's Selection of Dessert

\$23.99 Per Person

The Little Italy Buffet

Antipasto Display to Include Salami, Prosciutto,

Mortadella, Provolone, Kalamata Olives,

Marinated Artichokes and Spicy Mustards

Traditional Caesar Salad with Garlic Croutons

Vine-Ripened Tomatoes Served with

Fresh Mozzarella in a Basil Vinaigrette

Chicken Medallions Topped with Spinach and

Provolone, Served with an Herbed Butter Sauce

Grilled Steak with Mushroom Marsala Demi-Glacé

Spicy Italian Sausage and Fennel Tossed with

Farfalle Pasta and Tomato Basil Sauce

Seasonal Grilled Vegetables

Assorted Breads, Herbed Rolls, and Bread Sticks

Dessert Table to Include Chef's Selections and

Hand Filled Cannolis

\$35.99 Per Person

Taste of Asia Buffet

Rice Noodle and Seaweed Salad

Thai Lemon Grass Soup Garnished with Grilled

Chicken, Fried Wontons and Cilantro

Beef Teriyaki and Bok Choy Stir-Fry

Spicy Chicken with Lo Mein Noodles

Jasmine Rice Tossed in Thai Red Curry and Herbs

Crunchy Stir Fried Vegetables

Baby Spring Rolls

Assorted Sushi Rolls to Include Spicy Tuna Roll,

Vegetarian Roll, California Roll,

Pickled Ginger and Wasabi Flavored Soy Sauce

Seasonal Fruit Display

Fortune Cookies

\$35.99 Per Person

Continued on next page.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Reception Specialties Continued...

The Garden Buffet

Your Choice of Two Soups:

*Maryland Crab
Roasted Chicken and Vegetable
Forest Mushroom Cream
Potato Leek
Roasted Corn Chowder
White Bean and Ham*

Salad Bar to Include:

*Field Greens, Crisp Romaine, Baby Spinach Leaves, Garlic Croutons,
Chopped Eggs, Button Mushrooms, Diced Ham, Crisp Bacon Bits, Shredded Cheddar Cheese,
Parmesan Cheese, Sweet Pepper Rings, Cut Scallions, Sweet Red Onions,
Vine-Ripened Tomatoes, Peppercorn, Kalamata Olives, Fresh Vegetables,
Flavored Oils and Vinegars*

Your Choice of Three Dressings:

*Buttermilk Ranch
Light Italian
Creamy Blue Cheese
Basil Vinaigrette
Honey Dijon
Traditional Caesar
Raspberry Vinaigrette*

Your Choice of Three Salads:

*Fresh Fruit
Traditional Chicken Salad
Albacore Tuna Salad
Greek Pasta Salad
Thai Red Curried Beef and Lo Mein Noodle Salad
Cucumber and Red Onion Salad
Garlic Hummus*

*Bountiful Bread Basket with Cracked Wheat Bread, Swirl Marble Rye, Rustic Baguettes,
Butter Croissants, Wheat Pita, Onion Dill Rolls and Herbed Breads*

Dessert Table to Include Chef's Selection, Fresh Baked Cookies and Brownies

\$29.99 Per Person



Specialty Theme Breaks

Take Me Out to the Ballgame

*White Cheese Popcorn, Crackerjacks®, Warm Soft Pretzels with Yellow Mustard and Whole Roasted Peanuts
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water
\$11.99 Per Person*

On the Boardwalk

*Ice-cream Novelties to Include:
Häagen-Dazs® and/or Ben & Jerry's® Assorted Ice Cream Bars
Frozen Fruit Yogurts
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water
\$13.99 Per Person*

The Health Nut

*Chewy and Fruit Filled Granola Bars
Low Fat Assorted Yogurts with Trail Mix
Tray of Freshly Sliced Seasonal Fruits and Berries
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water
\$13.99 Per Person*

Chips n' Dips

*Garlic Hummus with Toasted Pita Chips
Terra Chips®, Doritos®, and Potato Chips
French Onion Dip
Spinach and Artichoke Dip
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks and Bottled Water
\$13.99 Per Person*

Milk and Cookies

*Freshly Baked Chocolate Chip and Double Chocolate Cookies and Rich Chocolate Brownies
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Regular and Chocolate Milk
Assorted Soft Drinks and Bottled Water
\$13.99 Per Person*

Continued on next page.

Afternoon Tea

*Assorted Finger Sandwiches
Petit Fours, Scones and Cookies
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, Assorted Herbal Teas
Honey and Lemon
Assorted Iced Teas and Assorted Soft Drinks
\$14.99*

Celebrate Baltimore

*Berger Cookies
Old Bay Chips
Maryland Crab Dip with Pita Bread, Baguettes and Gourmet Crackers
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Creamed Sodas
Assorted Soft Drinks
\$14.99*

Godiva Themed Break

*Assorted Dark and Milk Chocolates
Assorted Truffles
Assorted Godiva Biscuits
Assorted Godiva Dipped Fruits to include Long Stemmed Strawberries, Pineapple and Apricots
Godiva Chocolate Coffee, Godiva Hot Chocolate
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
\$19.99*

Santa Fe!

*Nacho Bar with Chips, Queso, Guacamole,
Salsa, Sour Cream, and Jalapenos
Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
Assorted Soft Drinks
Assorted Arizona Teas
\$14.99 Per Person*

IN-HOTEL ACTIVITIES

*In-hotel activities are free of charge to all Harbor Magic Guests of the Hotels during the regularly scheduled times; However, the activities are also available for private events and at specific requested times.
In-hotel Activities are subject to change.*

Breakfast with Bite

Available at the Brookshire Suites Only

*Join the Brookshire's Mascot (that would be Mr. Bite to you) for a fun character breakfast in the hotel's Cloud Club overlooking the Inner Harbor. Join in the "Bite Says" birthday game, in celebration of Ten Years of Magic!
\$2.00 additional person to add to a breakfast already included for purchased
\$23.99 person for Mascot and Activities along with the Cloud Club Full All American Breakfast Experience*

Brew at the Brook

Available at the Brookshire Suites Only

*Taste the local flavor of Baltimore with wine from the Boordy Vineyard, located on a 230-acre farm in the Baltimore countryside, and micro-brews from Clipper City Brewery, paired with a variety of hand chosen cheeses. Join in the Ten year Celebration with birthday activities. A birthday gift bag is given away at each activity!
\$12.99 per person*

Crabby Hour

Available at the Pier 5 Hotel Only

*Test your cooking skills as you whip up a savory batch of Pier 5 Maryland Crab Dip or Crabby Crepes. Join us for a hands-on cooking demonstration and learn Ten Fun Facts about our Maryland State Crustacean, the Blue Crab, and the history behind the famous Old Bay Seasoning. Wine trivia prizes and wear wacky crab hats! Also sample Maryland Microbrew and Wine!
\$19.99 per person*

Wish Upon a Star Chocolate Bar

*Where Chocolate wishes really do come true with three chocolate fountains (milk, dark and white chocolates) and a huge variety of treats for you to dip with! Learn Ten interesting facts about chocolate and win trivia prizes!
\$15.99 per person*

The Ghost Tour of The Admiral Fell Inn

Available at the Admiral Fell Inn Only

*A family-friendly walking tour conducted by a resident ghost. See locations and hear the stories of ghost sightings in the hotel from the basement to the roof. Also learn Ten interesting facts about Baltimore and the hotel! The tour concludes with a complimentary glass of wine and a toast to the Admiral himself!
\$9.99 per person*

Admiral's Tea

Available at the Admiral Fell Inn Only

*A tea party of one hour of refreshments, entertainments, and of course, tea! Meet the ghosts of the Admiral Fell Inn and warm yourself with our complimentary spirits! You will also learn the Ten tea etiquette faux pas!
\$15.99 per person*

Pub Sing-Along

Available at the Admiral Fell Inn Only

*Join the ghosts of the Inn in the cozy Admiral's lounge for an hour of musical entertainment. Hear authentic sea shanties and join you voice for a song or two. Sample a vintage sailor's punch while listening to music from throughout the history of Fell's Point.
\$9.99*



Hot Hors d' Oeuvres

Mini Chicken or Beef Wellington
Puff Pastry Filled with Onion and Mushroom

Petite Maryland Crab Cakes
Miniature Versions of a Maryland Classic
Charred Tomato Cocktail Sauce

Bacon Scallops
Scallops Wrapped in Bacon

Smoked Pork Tenderloin, Pretzel Roll
Slaw & House BBQ Sauce

Asian Mushroom Spring Rolls
Sautéed Mushrooms Wrapped in Wonton with an Orange Ginger
Soy Sauce

Vegetable Spring Roll
Vegetables Wrapped in a Small Pastry Shell with Thai Chile Sauce

Spanakopita
Spinach Wrapped in Phyllo Dough

Baked Brie with Raspberry Phyllo
Imported Brie and Fresh Raspberry

Boursin Artichokes
Sundried Tomato Dip

Crab Dip Tart
Lemon Zest & Parmesan Cheese

Coconut Shrimp
Shrimp Lightly Coated in a Crispy Golden Blend of
Sweetened Coconut and Bread Crumbs with Mango & Papaya Salsa

Rare Beef & Crostini
Three Onion Relish

Thai Money Bags
Wonton Wrappers Filled with Vegetables and Shrimp Sauce

Teriyaki Chicken Skewers
Served with a Ponzu Sauce

Grilled Vegetable & Cheese Quesadilla
Served with Enchiladas Sauce

Pumpkin Seed Crusted Lamb Chops
Caramelized Onion Aioli

Mushroom Tarts
Asiago Cheese and Sherry

Duck & Apricot Roulade

Cranberry & Blue Cheese Tart

Grilled Chicken & Potato Tart
Manchego Mornay

Potato Cake Crème Fraiche & Salmon Caviar

Old Bay Soft Shell Crab Roll
"BLT Style"

Cold Hors d' Oeuvres

Assorted Sushi
Variety of Sushi Served with Wasabi and Soy Sauce

Bay Scallop Ceviche
Scallops Marinated in Citrus Juice

Prosciutto Wrapped Asparagus
Cucumber Dill Dip

Rare Tuna & Tomato Marmalade
Potato Croutons, Asian Spoon

Tomato and Mozzarella Canape
Sea Salt Basil and Olive Oil

Saki & Sea Salt Cured Salmon
Wasabi Cracker & Micro Greens

Endive and Gorgonzola Spears
Endive Spears with Gorgonzola Cheese and Caramelized Walnuts

Butter Poached Lobster & Shrimp Salad
Sour Dough Toast

Pricing for Passed Hors d' Oeuvres:

Selection of **Four** Hot or Cold Hors d' Oeuvres: \$24.99 Per Person □ **Six:** \$26.99 Per Person
Also available by the piece at \$3.99 Per Piece

All Prices Subject to Applicable 22% Service Charge and 5% Sales Tax.

Please Note That Pricing is Based on One Hour of Continuous Butler Service. For Each Additional Hour, Please Add \$11.95 Per Person.



Reception Specialties

Domestic and Imported Cheese Display

An Assortment of Cheeses to Include:

*Aged Cheddar, Smoked Gouda, Gorgonzola, Pepper Jack, Provolone,
Havarti Dill, Brie, Boursin, and Holland Gouda*

Garnished with Fresh Seasonal Fruits and Berries, Assorted Gourmet Crackers and Rustic Baguettes
\$12.99 Per Person

Vegetable Crudités

*An Elaborate Variety of Raw Fresh
Vegetables Served with Assorted Dips*
\$5.99 Per Person

Grilled Vegetable Display

*Fresh Market Vegetables, Marinated and Grilled
Served with Dipping Sauces, Assorted Crackers,
and Rustic Baguettes*
\$7.99 Per Person

Mediterranean Trio of Appetizers

*Garlic Hummus, Roasted Eggplant with Sesame Sauce,
and Curried Red Lentil Salad*
\$8.99 Per Person

Baked Wheel of Brie

*Served with Assorted Fruit Preserves,
Gourmet Crackers, and Rustic Baguettes*
\$9.99 Per Person

Smoked Fish Display

*Norwegian Salmon, Smoked Trout and
Peppered Mackerel*
*Accompanied by Chopped Eggs, Sweet Red Onions,
Cucumbers, Vine-Ripened Tomatoes, Capers,
Swedish Mustard Dill Sauce, Pumpernickel
Toast Points, Gourmet Crackers,
and Rustic Baguettes*
\$19.99 Per Person

Seasonal Fruit Display

*Mirrored Trays Filled with
Fresh Seasonal Fruits and Berries*
\$7.99 Per Person

Spinach and Artichoke Dip

Served with Pumpernickel Rounds
\$6.99 Per Person

Maryland Crab Dip

*Served with Assorted Gourmet Crackers
and Rustic Baguettes*
\$8.99 Per Person

Antipasto Display with Rustic Breads

*Salami, Prosciutto, Mortadella, Provolone, Kalamata
Olives, Fresh Mozzarella and Tomato Salad, Marinated
Artichokes, Caesar Salad, Spicy Mustards and Flavored
Rustic Breads*
\$11.99 Per Person

Orient Express

Beef Teriyaki and Cashew Chicken Stir-Fry
*Served with Fried Rice, Miniature Vegetable Egg Rolls,
and Fortune Cookies*
\$15.99 Per Person

Maryland Seafood Station

*Miniature Lump Crab Cakes, Crab Claws, Oysters on
the Half Shell, and Jumbo Shrimp Cocktail Served with
Cocktail Sauce, Tartar Sauce, and Lemon Twists*
\$29.99 Per Person

Continued on next page.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Reception Specialties Continued...

Magical Spoon Tree

Choose Three of the Following:

Safron Mussels

Tuna Tartar

Poached Salmon with Dill

Grilled Portabello with Wild Mushroom Puree

Garlic Hummus

Roasted Eggplant with Sesame Sauce

Smoked Trout with American Caviar

\$15.99

Fruit Palm Tree

Assorted Tropical Fruit Skewers

Displayed on Faux Tropical Palm Trees

\$500 per Tree (served 75 Guests)

Pasta Station

Your Choice of Two Pastas and Two Sauces:

PASTAS

*Penne Pasta, Tricolor Farfalle, Cheese Tortellini
Mini Shell, or Spinach Radiatore*

SAUCES

*Alfredo, Pomodoro Sauce, Basil Pesto, Wild
Mushrooms, Peas, and Sun-Dried Tomatoes with Aioli,
Or Bolognese Sauce*

*Accompanied by Caesar Salad, Rustic Italian Breads,
Parmesan Cheese, and Crushed Red Pepper*

\$12.99 Per Person

Savory Crepe Station

*Seafood Crepe with Shrimp, Scallops and Crab topped
with a Mornay Sauce*

Chicken Morsels with a Mushroom Tarragon Sauce

\$14.99 Per Person

Gourmet Pasta Station

Your Choice of Two:

*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,
kallmata olives,*

Capers, aiago cheese & rosemary olive oil

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

Accompanied by Choice of One:

*Mesculin Greens with Ripe Tomatoes and Cucumbers
Garnished with a Goat Cheese and Pine Nut Tarts,*

Balsamic Vinaigrette,

Traditional Caesar Salad,

*Baby Spinach Salad with Sweet Red Onions, Shittake
Mushrooms dressed with Raspberry Vinaigrette*

\$17.99 Per Person

Viva Mexico!

A Festive Array of Tasty Selections to Include:

Steak and Chicken Fajitas,

Nacho Bar with Chips, Queso, Guacamole,

Salsa, Sour Cream, and Jalapenos

\$17.99 Per Person

All Stations Are Subject to a \$150.00 Attendant Fee (Minimum 1 Carver Per Station) and Are Based on Two-Hour Continuous Service.

Continued on next page.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.

Carving Station

*All Carved Items are Chef Carved by Professional Attendants, Sliced to Order at Your Guests' Request
And are Served with Appropriate Accompaniments and Silver Dollar Rolls*

MOLASSES GLAZED COUNTRY HAM

\$14.99 Per Person

SMOKED SAGE PORK LOIN

\$14.99

ASIAN SESAME BARBECUE FLAT IRON STEAK

\$12.99

SOUR DOUGH CRUSTED SALMON

\$14.99

BROWN SUGAR AND HONEY ROAST TURKEY

\$15.99 Per Person

TOP ROUND OF BEEF IN A CREAMY HORSERADISH SAUCE

\$14.99 per person

BLACK PEPPER RUBBED PRIME RIB

\$17.99 per person

**Minimum of Fifty Persons*

ROSEMARY SCENTED LEG OF LAMB WITH PAPAYA MUSTARD SALSA

\$17.99 Per Person

GRILLED BEEF TENDERLOIN

\$19.99 Per Person

Farmers Market

*Meadow Farms cheeses & summer sausage
Potato and proscuitto salad & Broccoli cheddar soup
Salmon Cakes with remoulade sauce
Grilled chicken & asparagus
\$17.99 Per person*

Bistro Table

*Antipasta with house pickles, meats & cheeses
French Onion Soup & gruyere cheese crostinis
Trio of mushroom risotto
Crispy fried eggplant towers of roasted pepper, mushrooms and goat cheese with a oregano marinara sauce
\$17.99 Per person*

South of the Border

*9 layer Dip & tortilla chips
Black Bean & Roasted Squash Soup
Steak, Chicken & Fish Taco Bar
Chipotle sour cream, cheddar cheese, salsa,
lettuce, tomato, onion & guacamole
Mexican Rice and Mole Baked Beans
\$17.95 Per Person*

**All Stations Require a Minimum of 25 Persons Unless Otherwise Noted.*

All Stations Are Subject to a \$100.00 Attendant Fee (Minimum 1 Carver Per Station) and Are Based on Two-Hour Continuous Service.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Dinner Selections

*All Dinner Selections Include:
Your Choice of First Course
Appropriate Accompaniments
Selection of Dessert
Warm Rolls and Butter*

Freshly Brewed Columbian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

First Course Selections

Selection of One included in the Dinner Course Price, add \$4.00 per person to add an additional selection

*Cream of Crab Soup
Forest Mushroom Cream Soup
Potato Leek Soup
Butternut Squash and Maple Soup
Lobster and Orange Bisque
Field Greens with Chèvre Goat Cheese and Pine Nuts in Phyllo
Vine-Ripened Tomatoes and Fresh Mozzarella with Basil Vinaigrette
Traditional Caesar Salad with Garlic Croutons
Baby Spinach with Radicchio, Strawberries and Aged Balsamic Dressing
Arugula Salad, Dressed with Balsamic Vinaigrette, Gorgonzola Cheese, and Caramelized Walnuts*

Dinner Enhancements

Petite Crab Cakes

*Chef's Version of a Maryland Classic
Served with a Rémooulade Sauce
\$12.99 Per Person*

Smoked Salmon

*Norwegian Smoked Salmon Served with
Honey Dijon Sauce and Pumpernickel Toast Points
\$11.99 Per Person*

Jumbo Shrimp Cocktail

*Plump Gulf Prawns
Served with Tangy Cocktail Sauce
\$12.99 Per Person*

Sesame Crusted Tuna

*Tuna Medallions Crusted with Sesame Seeds
Served with Baby Greens and Wasabi Aioli
\$11.99 Per Person*

Wild Mushroom Strudel

*Wild Mushroom Strudel with Pinot Noir Demi-Glacé
\$8.99 Per Person*

Cinnamon and Blueberry Duck

*Cinnamon Dusted Breast of Duck
with Blueberry Reduction
\$11.99 Per Person*

Lobster Ravioli

*Lobster Filled Ravioli with Brandy Cream Sauce and Black Truffle Oil
\$10.99 Per Person*

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Plated Dinner Entrées

Please Select **One** of the Following for Your Entire Party:

Maryland Crab Cakes

*Chef's Version of a Maryland Classic
Two Crab Cakes Served with An
Old Bay Sauce*

\$43.99 Per Person

New York Strip Steak

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

\$43.99 Per Person

Veal T Bone Steak

*Truffled Bread and Butter Sauce
\$45.99 Per Person*

Herb Breast of Chicken

*Herb Encrusted Breast of Chicken Served with Artichoke
Hearts and a Beurre Blanc Sauce
\$32.99 Per Person*

Teriyaki and Barbecue Chicken

*With a Smokey Pepper Sauce
\$32.99*

Certified All Natural Cornish Game Hen

*Corn Bread Stuffing, Brown Sugar and Honey Mustard
Sauce
\$34.99*

Chicken Chesapeake

*Grilled Chicken Breast Topped with Maryland Lump
Crab with a Lemon Beurre Blanc
\$39.95 Per Person*

Parmesan and Garlic Shrimp Scampi

*With a Lemon Caper Sauce
\$35.99*

Rock "N" Crab

*Crab Crusted Rockfish with Tomato
Fennel Bouillabaisse Sauce
\$39.99 Per Person*

Filet Mignon

*Grilled Filet of Beef with Wild Mushroom Ragout and
Veal Demi-Glacé*

\$45.99

Sour Dough Crusted Salmon

*With Reisling Wine Butter Sauce
\$35.99 Per Person*

Grilled Vegetable & Pasta Rollatini

*Served with Tomato Basil Sauce
\$29.99*

Filo Wrapped Portabella Mushroom

*Filled with Spinach, Roasted Red Pepper Duxelle and
Brie Cheese
\$29.99*

Roasted Free Range Chicken

*Roasted Chicken Breast with Greek Olives, Plum
Tomatoes, and Capers in a Roasted Red Pepper Sauce
\$32.99 Per Person*

Honey and Pistachio Crusted Rack of Lamb

*With a Rosemary Port Demi Glaze
\$46.99*

Duck "2" Ways

*Cinnamon Roasted Duck Breast & Smoked Duck and
Cognac Sausage
\$45.99*

If You Wish to Offer Your Guests a Choice of 2 of the Above Entrées, a \$2.00 Per Person Split Entrée Fee Will Apply.

Dual Plated Dinner Entrées

Please Select **One** of the Following for Your Entire Party:

Chicken and Salmon

*Herb Encrusted Chicken with Buerre Blanc and Salmon Puff Pastry
\$42.95 Per Person*

Filet Mignon and Maryland Crab Cake

\$48.95 Per Person

Filet Mignon and Sour Dough Crusted Salmon

\$45.95 Per Person

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Dessert Selections

(served only, Selection of One, included in Dinner Price)

Chocolate Cinnamon Cake *Spiced Carrot Cake*
Margarita Mousse Cake *Banana Mousse and Cinnamon Fritter*
Fresh Seasonal Berries in a Chocolate Cup *Warm Country Apple Tart*
New York Style Cheesecake Topped with Raspberry Sauce
Chocolate Truffle Center Cake *Linzer Torte*

Dessert Upgrades

(served only, Selection of One)

Lavender Scented Crème Brûlée *Strawberry Shortcake and Vanilla Ice Cream Topped with Strawberries*
Chocolate Trilogy *Chocolate Marquis* *Caramel Mousse Pyramid* *Wild Berry Tart*

\$5.00 Per Person

Viennese Dessert Table

Miniature French Pastries & Petit Fours
Creams, Mousses
Fresh Fruit Skewers
Chocolate Fondue
Chef's selection of
Specialty cakes, pies & tarts
Flavored Coffees & Decaffeinated Coffee

\$15.95 per person

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Dinner Buffet Selections

(Minimum of 30 Guests Required)

To Include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Flavors of Italy Buffet

Minestrone Soup

Antipasto Display to Include Salami, Prosciutto, Mortadella, Provolone, Kalamata Olives, Marinates Artichokes and Spicy Mustards

Traditional Caesar Salad with Garlic Croutons

White Bean Salad with Fresh Tomatoes and Mint Vine-Ripened Red Tomatoes with Fresh Mozzarella and Basil Vinaigrette

*Chicken Medallions Topped with Spinach and Provolone, Served with an Herbed Butter Sauce
Grilled Steak with Mushroom Marsala Demi-Glacé
Poached Salmon Medallions with Grain Mustard and Dill Sauce*

*Spicy Italian Sausage and Fennel Tossed with Farfalle Pasta and Tomato Basil Sauce
Seasonal Grilled Vegetables*

Assorted Breads, Herbed Roll, and Bread Sticks

*Dessert Table to Include Chef's Selections and Hand Filled Cannolis
\$45.99 Per Person*

Tribute to Maryland Buffet

*Fresh Field Greens with Choice of Dressings
Vine-Ripened Red Tomatoes with Fresh Mozzarella and Basil Vinaigrette*

Maryland Crab Cakes

Grilled Breast of Chicken with an Herb-Citrus Butter Sauce

**Choice of Carved Item: Prime Rib, Country Ham, or Roasted Turkey*

Roasted Red Skin Potatoes

Sweet White Corn

Seasonal Vegetables

Chef's Selection of Desserts

\$47.99 Per Person

Harbor Magic Buffet

Design Your Own Magical Culinary Experience!

Your Choice of Soup: Cream of Crab, Potato Leek, White Bean and Ham, Roasted Chicken and Vegetable, or Forest Mushroom Cream

Your Choice of Two Salads: Field Greens with Assorted Dressings, Traditional Caesar Salad, Baby Spinach and Sweet Red Onion, Vine-Ripened Red Tomatoes with Fresh Mozzarella, White Bean Salad with Fresh Tomatoes and Mint, Grilled Vegetables, Mediterranean Hummus, Curried Red Lentil, or Rice Noodle and Seaweed Salad

Your Choice of Two Entrees:

Grilled Chicken Breast with Marsala Sauce, Grilled Breast of Chicken with an Herb-Citrus Butter Sauce, Chicken Medallions with Spinach and Provolone Cheese, Roast Pork Loin with Rosemary Gravy, Beef Tips with Three Peppercorn Sauce, Thai Red Curry Pork Tenderloin, Salmon Medallions with Dill and Grain Mustard Sauce or Swordfish Tips with Seared Pineapple Salsa

**Your Choice of Carved Item: Prime Rib, Pitt Ham or Roasted Turkey*

*Included are Chef's Selection of Three Accompaniments and a Selection of Desserts
\$49.99 Per Person*

*Attendant Carver Fee of \$100 will apply.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.



Themed Buffet Selections

(Minimum of 30 Guests Required)

To Include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

BBQ Bonanza

*Tomato & cucumber salad
Romaine, broccoli & cheddar salad
Bacon ranch dressing
Crispy onion green bean casserole
Honey & jalapeño cornbread
Chopped dry rubbed pork BBQ
Grilled & basted hickory bourbon chicken
Lime & cumin grilled Salmon
Red potato salad & Baked beans
Vinegar & old bay cole slaw
Fresh sliced watermelon
Oatmeal cookies & apple cobbler
\$47.99 per person*

Raging Cajun Menu

*Potato, Cassava and scallion fritters
Tamarind dipping sauce
Crispy fried eggplant creole
Andouille & goat cheese stuffed eggplant
Fried green tomato & Cajun shrimp, Remoulade sauce
Smoked duck & jack cheese quesadillas
Mango & pineapple salsa
Chicken Gumbo
Papaya & Jicama salad
Cumin, lime and jalapeno vinaigrette
Mojo Jerk flat iron steak
passion fruit glaze
Plantain Crusted Salmon
Guava BBQ sauce
Grilled corn on the cob
Roasted fennel butter
Red Beans and Rice
Pineapple & mango flambé station
Brown sugar, butter and Dark Rum
Coconut- Buttermilk Cream Pie
Chefs selection of rolls, breads and spreads
\$48.99 per person*

Tex Mex Fiesta

*Smoked Gouda & Pulled ancho chicken flatbreads
South of the Border BLT & Tangy corn salsa
Grilled shrimp & tequila essence kabobs
Romaine & iceberg salad, crispy asparagus,
cucumber Pico de gallo
Turkey Enchiladas with a roasted tomato and
chipotle sauce
Vegetarian Mexican Lasagna
Mexican rice & sweet potatoes
Roasted vegetable Stuffed peppers with chipotle
remoulade
Bananas Foster Chimichanges
Sweet rum bread pudding
Vanilla ice cream & caramel sauce
\$47.99 per person*

Eastern Shore

*Potato & white corn chowder
Johnny cakes and soft-shell crab BLT stacks
Shrimp Salad Po-boy sliders
Summer vegetable salad
Seasonal fruit salad
Spinach, tomato & blue cheese salad
Lobster Mac & Cheese
Maryland Crab cakes & roasted tomato sauce
Slow roasted Pork loin with a BBQ glaze
Mesquite grilled Flat Iron Steaks
Maryland style sweet corn & Baked Beans
Strawberry cheesecake, apple fritters & brownies
\$51.99 per person*



Maryland Authentic Crab Feasts

*(Crab Feasts are seasonal, based on availability and subject to price change)
(Minimum of 30 Guests Required)*

Premier Tribute to Maryland Crab Feast

*Cream of crab soup
Beefsteak tomatoes & fresh mozzarella
Marinated cucumbers with dill dressing
Gathered field greens
Assorted dressings
Six (6) Crabs per Person
Southern fried chicken
Barbecued beef
Silver queen corn & Roasted Red Potatoes
American Potato Salad
Tortellini Salad
Warm rolls & butter
Maryland dessert table to include:
Key Lime Pie, Chocolate Cake, Fresh Fruit Tarts, Apple Cake
Coffee & Decaffeinated Coffee
Brewed Iced Tea with Lemon Slices*

\$69. 99 per person

Baltimore Crab Feast

*Cream of crab soup
Six (6) Crabs per Person
Southern fried chicken
Silver queen corn & Roasted Red Potatoes
American Potato Salad
Green beans Salad
Tortellini Salad
Warm rolls & butter
Maryland dessert table to include:
Fresh Fruit Tarts, Apple Cake & Berger Cookies
Coffee & Decaffeinated Coffee
Brewed Iced Tea with Lemon Slices*

\$59. 99 per person



Beverage Service

House Brand Bar

*Vodka, Gin, Rum, Tequila, Bourbon, Blended Whiskey, Scotch, Triple Sec,
Peach Schnapps, Amaretto, Dry & Sweet Vermouth
Burlwood Cellars, California Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel
Budweiser, Miller Lite, Assorted Soft Drinks*

Premium Bar

*Stolichnaya 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 Esser Vineyards, Chardonnay, California, Esser Vineyards, Merlot, California,
Assorted Sodas and Fruit Juice*

Top Shelf Bar

*Grey Goose Vodka, Bombay Sapphire, Malibu, Cuervo 1800, Maker's Mark, Crown Royal,
Chivas Regal, Cointreau, Peach Schnapps, Amaretto Di Saronno, Apple Pucker, Kahula Bailey's
Dry & Sweet Vermouth
Niebaum Coppola Winery, Diamond Series Chardonnay, Napa Valley
Wolf Blass, Cabernet Sauvignon, Australia
Assorted Soft Drinks*

Host Bar

*(Sponsored Bar, By the Drink)
House Brands: 6.25 Per Drink
Premium Brands: \$7.50 Per Drink
Top Shelf: \$8.50 Per Drink
Cordials: \$8.50 Per Drink
Imported Beer: \$7.00 Per Drink
Domestic Beer: \$6.00 Per Drink
Wine (By the Glass): \$6.25 Per Drink
Soft Drinks: \$3.00 Per Drink
Bottled Mineral Waters: \$3.50 Per Drink
Fruit Juice: \$4.00 Per Drink*

Cash Bar

*House Brands: \$6.75 Per Drink
Premium Brands: \$8.00 Per Drink
Top Shelf: \$9.25 Per Drink
Cordials: \$9.25 Per Drink
Imported Beer: \$7.50 Per Drink
Domestic Beer: \$6.50 Per Drink
Wine (By the Glass): \$6.75 Per Drink
Soft Drinks: \$3.50 Per Drink
Bottled Mineral Waters: \$4.00 Per Drink
Fruit Juice: \$4.50 Per Drink*

Open Bar

Type of Bar	First Hour	Each Additional Hour	Four Hours
<i>House Brand Bar</i>	<i>\$12.00 Per Person</i>	<i>\$8.00 Per Person</i>	<i>\$32.00 Per Person</i>
<i>Premium Bar</i>	<i>\$14.00 Per Person</i>	<i>\$9.00 Per Person</i>	<i>\$36.00 Per Person</i>
<i>Top Shelf Bar</i>	<i>\$16.00 Per Person</i>	<i>\$10.00 Per Person</i>	<i>\$40.00 Per Person</i>
<i>Beer, Wine, and Soda Bar</i>	<i>\$11.00 Per Person</i>	<i>\$7.00 Per Person</i>	<i>\$28.00 Per Person</i>
<i>Non-Alcoholic Bar</i>	<i>\$8.00 Per Person</i>	<i>\$5.00 Per Person</i>	<i>\$20.00 Per Person</i>

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.
\$150.00 Bartender Fee Per Bartender Will Be Added to all Bar Set-Ups, One Bartender Per 75 Guests.
Note: Prices and Menus May Vary Slightly between Harbor Magic Hotels



Specialty Beverage Reception

Roll In Happy Hour – What a Way to Finish a Meeting

Hotel staff will roll in Beer, Wine and Sodas along with a Selection of Chef's Choice of a Displayed Hors d' oeuvres

\$15.00 per person

This special price only available as an add on to an all day meeting

The Classic Cocktail Station: Martinis and Manhattans

This station will surely be a popular one where we offer the top classic cocktails. Your choice of Martinis and Manhattans are prepared to order whether your guests like them dry or extra dry, "up, or on-the-rocks, with a Twist, an olive or an onion". We'll make them "perfect"

Check out the Harbor Magic Blue Martini

\$2.00 additional per person per hour when adding to a Premium Bar Package

Match Martini

You choose the color, your wedding colors, your company colors.

We will feature your color Martini

\$2.00 additional per person per hour when adding to a Premium Bar Package

Cordial and Coffee Station

At this after dinner station we will offer your choice of a wide variety of cordials to include

Gran Marnier, Baileys Irish Crem, Kahlua, Romano Sambucca, Amaretto di Saronno,

Godiva Chocolate Liqueur

\$10.00 additional per person when adding to a Premium Bar Package (One Hour)

\$7.00 additional per person when adding to a Top Shelf Bar Package (One Hour)

Champagne Cocktail Bar

A Touch of Class, we will offer your choice of a variety of Champagne Cocktails to include:

Good Morning Mexico: Don Eduardo Silver, Triple Sec, Orange Juice, Fresh Lime Sour, Korbel Brut & Lime Zest

Mango "Sparkle" Vodka: Kettel One, Mango, Puree, Lime Sour, White Cranberry Juice, Korbel Brut, Cranberries

Mimosa Drop: Fresh Orange, Ketel One, Tuaca, Fresh Lemon Sour, Korbel Brut, Lemon Wheel, Long Orange Zest

& Super Fine Sugar Rim

Pineapple Apricot Fizz: Appleton VIX, Apricot Nectar, Lime Sour, Lemon, Dash of Angostura Bitters, Korbel Brut

& Pineapple Wedge

Korbel Poinsettia: Korbel Champagne, Triple Sec, and Splash of Cranberry Juice

\$2.00 additional per person per hour when adding to a Premium Bar Package

All Prices Subject to Applicable 22% Service Charge and 5% Sales Tax.

\$150.00 Bartender Fee Per Bartender Will Be Added to all Bar Set-Ups, One Bartender Per 75 Guests

Note: Prices and Menus May Vary Slightly between Harbor Magic Hotels



Sparkling Wines and Champagne

<i>Freixenet, Cordon Negro, Brut, Spain</i>	\$32.00
<i>Korbel, Brut, Sonoma</i>	\$37.00
<i>Moët & Chandon, White Star, France</i>	\$90.00

White Wines

<i>Pinot Grigio, Ecco Domani, Italy</i>	\$28.00
<i>Pinot Grigio, Sterling "Vinters", California</i>	\$36.00
<i>Sauvignon Blanc, Matua, New Zealand</i>	\$38.00
<i>Fume Blanc, Hogue, California</i>	\$28.00
<i>Riesling, Schmitt Sohne "Relax", Germany</i>	\$28.00
<i>Chardonnay, Edna Valley, California</i>	\$38.00
<i>Chardonnay, Hess, California</i>	\$36.00
<i>Chardonnay, Jekel Vineyard, Monterey</i>	\$36.00
<i>Chardonnay, Clos du Bois, Sonoma</i>	\$44.00

Red Wines

<i>Pinot Noir, Barton & Guestier "Bistro", France</i>	\$28.00
<i>Pinot Noir, Jekel Vineyard, Monterey</i>	\$43.00
<i>Pinot Noir, Crosspoint, California</i>	\$44.00
<i>Merlot, Five Rivers Ranches, California</i>	\$36.00
<i>Merlot, Ecco Domani, Italy</i>	\$28.00
<i>Merlot, Fetzer Vineyard Valley Oak, Mendocino</i>	\$30.00
<i>Shiraz, Rosemount Estate, Australia</i>	\$36.00
<i>Cabernet Sauvignon, R.H. Phillips, Barrel Cuvee, California</i>	\$28.00
<i>Cabernet Sauvignon, Beringer Founders' Estate, California</i>	\$30.00
<i>Cabernet Sauvignon, BV "Signet", California</i>	\$36.00
<i>Zinfandel, Heritage Vines, Rancho Zabaco</i>	\$38.00

Blush Wines

<i>White Zinfandel, Beringer Estate, California</i>	\$26.00
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Wine Tasting, Choose one from each of the above categories \$12.00 per person for One Hour of Service.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax.
 \$150.00 Bartender Fee Per Bartender Will Be Added to all Bar Set-Ups, One Bartender Per 75 Guests.