



EVENT / BANQUET PACKAGES





W a t e r f r o n t D i n i n g

www.theharbourgrille.com

Displayed Appetizers

*To be offered only in addition to a banquet package**

- Buffalo Wings** **\$18.75 per dozen**
Spicy wings served with bleu cheese dressing.
- Fruit and Cheese Platter** **\$5.00 per person**
A variety of imported and domestic cheeses served with fruit.
- Vegetable Crudite** **\$5.00 per person**
Seasonal vegetables served with our homemade ranch dip.
- Chicken Tenders** **\$18.75 per dozen**
Chicken tenderloins breaded and golden fried, served with ranch dipping sauce.
- BBQ Rib Bites** **\$4.00 each**
St. Louis style ribs, dry rubbed then slow roasted and basted with spicy barbecue sauce.
- Swedish Meatballs** **\$13.25 per dozen**
Homemade meatballs served in a creamy demi glaze.
- Crab Stuffed Mushroom Caps** **\$5.00 each**
Baked mushroom caps stuffed with a combination of chicken, spinach and cheese.
- Crab, Artichoke and Spinach Dip** **\$5.75 per person**
A creamy blend of crab, artichoke hearts, spinach, mozzarella, parmesan and cream cheese, served with tortilla chips.
- Buffalo Chicken Dip** **\$5.75 per person**
A creamy blend of chicken, buffalo sauce, blue cheese, cream cheese and ranch, served with tortilla chips.
- Deli Roll Ups** **\$5.75 each**
Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and ranch spread.

**Please add 10% tax and 20% gratuity and room fees when considering prices.*





Waterfront Dining

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Passed Hors D'oeuvres

*To be offered only in addition to a banquet package**

Bacon Wrapped Scallops	\$6.75 per person
Broiled sea scallops wrapped in hickory smoked bacon served with a maple dipping sauce.	
Coconut Shrimp	\$5.75 per person
Coconut crusted tiger shrimp served with a mandarin plum sauce.	
Mini Crab Balls	\$5.75 per person
Jumbo lump crab balls served with cocktail sauce.	
Smoked Salmon Bites	\$5.75 per person
House smoked salmon with dill cream on a tortilla crisp.	
Tuna Tartare Wontons	\$6.50 per person
Diced Ahi Tuna in a homemade poke sauce served on a wonton crisp drizzled with wasabi aioli.	
Shrimp Cocktail	\$6.95 per person
Large shrimp served chilled with lemon wedges and our spicy cocktail sauce.	
Mini Chicken Cordon Bleu	\$5.00 per person
Bite sized chicken cordon bleu served with a basil cream sauce.	
Duck Bacon Wontons	\$5.00 per person
Duck bacon, charred sweet corn and cream cheese stuffed in a crispy wonton wrapper.	
Caribbean Chicken Skewers	\$6.00 per person
Jerk marinated chicken skewers served with ranch dipping sauce.	
Vegetable Egg Rolls	\$5.00 per person
Deep fried vegetable egg rolls served with a sweet and sour dipping sauce.	

Featured Additions

*To be offered only in addition to a banquet package**

Banquet Dessert	\$6.00 per person
Choose one of the following to be added to a package: NY Cheesecake, Red Velvet Cake, Chocolate Cake, German Chocolate Cake or Carrot Cake.	
Salad Station	\$5.75 per person
Choose between our house salad (ranch or balsamic vinaigrette), Caesar salad, potato salad, or pasta salad.	
Mashed Potato Bar	\$6.00 per person
Homemade red skin mashed potatoes served with a variety of toppings including the following: sour cream; bacon; scallions; salsa; mixed cheeses; brown butter sauce.	
Chocolate Covered Strawberries	\$4.95 per strawberry
Strawberries dipped in a chocolate ganache. Ordered by the dozen.	

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APPETIZER BANQUET PACKAGE

Package includes unlimited non-alcoholic beverages.

\$31.00 per person, minimum of 25 guests

Choose 2

- **Fruit Platter** - A variety of seasonal fresh fruit.
 - **Vegetable Crudite** - Seasonal vegetables served with our homemade ranch dip
 - **Cheese Platter** - A variety of imported and domestic cheeses served with crackers
 - **Pasta Salad**
 - **Potato Salad**
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Choose 2

- **BBQ Rib Bites** - St. Louis style ribs, dry rubbed then slow roasted and basted with spicy BBQ sauce
 - **Shrimp Cocktail** - Large shrimp served chilled with lemon wedges and our spicy cocktail sauce
 - **Stuffed Mushroom Caps** - Baked mushroom caps stuffed with combination of chicken, spinach, and cheese
 - **Caribbean Chicken Skewers** - Jerk marinated chicken skewers served with ranch dipping sauce
 - **Deli Roll Ups** - Thinly sliced ham and turkey rolled in a flour tortilla with lettuce, mixed cheese, pico de gallo, and herb aioli
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Choose 1

- **Chicken Tenders** - Chicken tenders breaded and golden fried, served with ranch dipping sauce
 - **Egg Rolls** - Deep fried vegetable egg rolls served with mandarin plum sauce
 - **Swedish Meatballs** - Homemade meatballs served in a creamy demi-glace
 - **Duck Bacon Wontons** - Duck bacon, charred sweet corn and cream cheese stuffed in a crispy wonton wrapper
-

Choose 1

- **Buffalo Wings** - Spicy wings served with bleu cheese dressing
- **Crab, Artichoke and Spinach Dip** - A creamy blend of crab, artichoke hearts, spinach, mozzarella, parmesan and cream cheese, served with tortilla chips
- **Bacon Wrapped Scallops** - Broiled sea scallops wrapped in hickory smoked bacon served with a maple dipping sauce
- **Mini Chicken Cordon Bleu** - Bite sized chicken cordon bleu served with a dijon mustard dipping sauce

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Waterfront Dining

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BUFFET PACKAGES

*Minimum of 25 people required for buffet packages

Package A - Choose 3

\$30.00 per person/Lunch*
\$35.00 per person/Dinner*

Meat Lasagna

Chicken Parmesan - Lightly breaded and seasoned chicken breast topped with marinara sauce and parmesan cheese.

BBQ Chicken - Grilled chicken breast basted in a tangy BBQ sauce.

Blackened Chicken Alfredo - Spicy blackened chicken breast grilled and served over penne pasta tossed in Santa Fe alfredo sauce, topped with pico de gallo and parmesan cheese.

Trout Almondine - Fresh Idaho rainbow trout broiled and finished with toasted almondine cream sauce.

Pasta Primavera - Mixed vegetables served over penne pasta tossed in a classic alfredo sauce.

Beef Stroganoff - Thinly sliced steak tossed in a classic stroganoff sauce over penne pasta.

Pork Tenderloin - Center cut roasted pork tenderloin sliced and finished with a Dijon cream sauce.

Package B - Choose 3

\$34.00 per person/Lunch*
\$39.00 per person/Dinner*

London Broil - Marinated sirloin served in a red wine demi-glace.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce.

Jambalaya - Shrimp, chicken, andouille sausage in a rich and spicy tomato sauce over rice.

BBQ Ribs - St. Louis style ribs dry rubbed with special seasonings, basted with our spicy BBQ sauce and slow roasted to perfection.

Caribbean Chicken - Jerk marinated chicken topped with a grilled pineapple relish.

Chicken or Shrimp Stir-Fry - Served with mixed Asian vegetables tossed in a teriyaki ginger sauce served over rice.

Stuffed Trout - Moist and flaky Idaho rainbow trout stuffed with crab imperial and finished with citrus butter sauce.

Package C - Choose 3

\$42.00 per person/Lunch*
\$47.00 per person/Dinner*

Prime Rib - Hand carved cut of juicy slow roasted Black Angus prime rib.

Chicken Cordon Bleu - Chicken breast stuffed with Virginia ham and mozzarella cheese lightly breaded and baked until golden brown; finished with basil cream sauce.

Crab Cakes - Our famous hand-made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together served with cocktail sauce.

Stuffed Salmon - Fresh Atlantic salmon stuffed with crab imperial baked and topped with Creole mustard beurre blanc.

Shrimp and Scallop Pasta - Jumbo shrimp and scallops served with a white wine cream sauce with penne pasta.

Lunch Buffets include 3 entrees, 2 sides, & unlimited non-alcoholic beverages.

Dinner Buffets include dinner rolls with butter, 2 salads, 3 entrees, 2 sides, & unlimited non-alcoholic beverages.

Sides to Choose: Herb roasted potatoes, red skin mashed potatoes, rice pilaf, or vegetable medley.

Salads to Choose: House salad (balsamic vinaigrette), Caesar salad, potato salad, or pasta salad.

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LUNCH PLATED PACKAGES

Packages included unlimited non-alcoholic beverages.

Guest entree selections must be confirmed 1 week prior to event.

Maximum of 40 people for plated packages

Package A – Choose 3

\$23.00 per person*

Caesar Salad with Grilled Chicken - Hot, grilled chicken breast served on a salad of romaine lettuce tossed with our Caesar dressing, sprinkled with parmesan cheese and crunchy croutons.

Cheddar Burger - Half pound Black Angus burger, hot off the grill cooked medium well and topped with cheddar cheese; served on a toasted bun with lettuce, tomato, onion and French fries.

Alamo Chicken Sandwich - Grilled chicken breast layered with bacon, mixed cheese and bbq served on a toasted bun with French fries.

Capellini Pomodoro - Capellini pasta served in olive oil with roma tomatoes, fresh basil, garlic, white wine and fine herbs, sprinkled with parmesan cheese.

Club Wrapper - Thinly sliced turkey and ham rolled in a flour tortilla with mixed cheese, shredded lettuce, pico de gallo, and herb aioli; served with French fries.

Package B – Choose 3

\$28.00 per person*

Old Town Salad - Mixed greens, marinated chicken, sundried tomatoes, red peppers, roma tomatoes, gorgonzola cheese, carrots, croutons and granny smith apples in balsamic vinaigrette.

Crab Cake Sandwich - Brock's signature lunch item! One 5oz. crab cake hand made with jumbo lump crab meat and just enough of our secret ingredients to hold it all together; served with cocktail sauce and French fries.

Portabella Mushroom Sandwich - Grilled marinated portabella mushroom, roasted red peppers, baby spinach, swiss cheese, and pesto dijonaise on toasted ciabatta bread.

Riverside Burger - Mouth watering half pound Black Angus burger grilled medium well and topped with double cheddar cheese, bacon and spicy BBQ sauce; served on a toasted bun with lettuce, tomato, onion and French fries.

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce served with redskin mashed potatoes and vegetable of the day.

Package C – Choose 3

\$32.00 per person*

BBQ Ribs - Half rack of St. Louis style ribs, dry rubbed then slow roasted and basted to perfection with Brock's spicy BBQ sauce; served with redskin mashed potatoes and vegetable of the day.

Top Sirloin - Hand carved Black Angus center cut top sirloin grilled medium and finished with red wine demi-glace; served with redskin mashed potatoes and vegetable of the day.

Roasted Chicken - Two bone-in chicken breasts, herb crusted and slow cooked, finished with a brown butter sauce.

Glazed Salmon - Grilled Atlantic salmon brushed with a sweet honey and red wine glaze and topped with a cucumber bell pepper relish; served with redskin mashed potatoes and vegetable of the day.

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DINNER PLATED PACKAGES

Packages include unlimited non-alcoholic beverages, house salad, entree, herb roasted red potatoes and vegetable of the day. Guest entree selections must be confirmed 1 week prior to event.

Maximum of 40 people for plated packages

Package A – Choose 3

\$36.00 per person

Top Sirloin Steak - Hand carved Black Angus center cut top sirloin, grilled to medium and finished with red wine demi-glaze.

BBQ Ribs - Half rack of succulent St. Louis style ribs dry rubbed with special seasonings, basted with our spicy BBQ sauce and slow roasted to perfection.

Blackened Chicken Alfredo - Spicy blackened chicken breast grilled and served over penne pasta tossed in Santa Fe Alfredo sauce, topped with pico de gallo and parmesan cheese.

Chicken Parmesan - Lightly breaded and seasoned chicken breast topped with marinara sauce and parmesan cheese.

Trout Almondine - Fresh Idaho rainbow trout broiled and finished with toasted almondine cream sauce.

Capellini Pomodoro - Capellini pasta served in olive oil with roma tomatoes, fresh basil, garlic, white wine, fine herbs and parmesan cheese.

Package B – Choose 3

\$40.00 per person

Pepper Steak - Grilled New York strip sprinkled with cracked black pepper and brushed with seasoned butter, grilled to medium.

Alamo Chicken - Grilled chicken breast layered with bacon, mixed cheese, bbq sauce and pico de gallo

Chicken Marsala - Grilled chicken breast served with wild mushrooms in a light marsala wine sauce.

Glazed Salmon - Fresh Atlantic salmon brushed with a sweet honey and red wine glaze topped with a cucumber bell pepper relish.

Stuffed Trout - Moist and flaky Idaho rainbow trout stuffed with crab imperial and finished with citrus butter sauce.

Jambalaya - Shrimp, chicken, andouille sausage in a rich and spicy tomato sauce over rice.

Butternut Squash Ravioli - Ravioli stuffed with butternut squash in brown butter sage sauce. Served with a side of day vegetable.

Package C – Choose 3

\$43.00 per person

Prime Rib - Hand carved cut of juicy slow roasted Black Angus prime rib, served medium.

Filet Mignon - Hand carved filet lightly seasoned and grilled to medium, finished with brown butter sauce. (Add \$3)

Crab Cakes - Two of our famous 5oz. hand made crab cakes, made with jumbo lump crab meat and just enough of our secret ingredients to hold it together served with cocktail sauce.

Stuffed Salmon - Fresh Atlantic salmon stuffed with crab imperial, baked and topped with Creole mustard beurre blanc

Riverside Tuna Steak - Blackened Ahi tuna filet grilled to medium, topped with tomato-basil relish and finished with beurre blanc and balsamic reduction.

Roasted Chicken - Bone-in herb crusted chicken breast, finished with brown butter sauce.

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PLATED BRUNCH PACKAGE

\$29.99 per Person*

Minimum of 25 people

Package includes all non-alcoholic beverages. All guests entree selections must be in 1 week prior to event.

Choose 3

Scrambled Eggs

Four scrambled eggs, served with bacon, white toast and home fries.

Eggs Benedict

Poached eggs and Canadian bacon on toasted English muffin with hollandaise and home fries.

Tenderloin Benedict

Poached Eggs and 6 oz. filet mignon on toasted English muffin with hollandaise sauce and home fries.

Crab Cake Benedict

Poached eggs and 5 oz. crab cake on toasted English muffin with hollandaise sauce and home fries.

Pomodoro Benedict

Poached eggs and sliced tomatoes with sautéed asparagus and parmesan cheese on toasted English muffin with hollandaise sauce and home fries.

Quiche du Jour

Served with home fries and a fresh fruit cup.

BRUNCH BUFFET PACKAGE

\$31.00 per Person*

Minimum of 30 people

Includes the following:


Scrambled Eggs
Bacon or Sausage
Pancakes or French Toast
Herb Roasted Potatoes
Muffins or Bagels
Fruit Bowl

Additional Options Include:

Steamship Round	Mini Crabcakes
Carving Station	(\$9.95 per person)
(\$6.00 per person)	

*All non-alcoholic beverages will be included (coffee, tea, juice, soda, etc.).

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HOLIDAY BUFFET PACKAGE

\$31.00 per person/Lunch*; \$36.00 per person/Dinner*
Minimum of 25 people

ENTRÉES

VIRGINIA SPIRAL HAM

with brown sugar glaze

SMOKED ROASTED TURKEY

with homestyle gravy

SIDES - Choose 3

Mashed Red Skin Potatoes
Sweet Potato Puree
Stuffing
Herb Roasted Red Potatoes
Vegetable Medley
Rice Pilaf

SALADS - Choose 2

House Salad (balsamic vinaigrette)
Caesar Salad
Potato Salad
Pasta Salad

*All non-alcoholic beverages will be included (coffee, tea, juice, soda, etc.).

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BEVERAGE SELECTIONS

A **Host Bar** is defined as a bar where the client or “host” pays for all drinks.

A **Cash Bar** is defined as a bar where the guest pays for their own drinks.

An **Open Bar** is defined as a bar where the host pays per person, per hour rate.

Brands refer to liquor offered; beer and wine included in all rates.

House Brands:

\$18 per person for first hour, \$15 per person for each additional hour

House Brands

Varies based on availability

Bottled Beers

Budweiser
Bud Light
Coors Light
Corona
Heineken
Michelob Ultra
Miller Lite
O'Douls

Wines

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
White Zinfandel

Call Brands:

\$22 per person for first hour, \$19 per person for each additional hour

Call Brands

Absolut Vodka
Bacardi Light Rum
Captain Morgan Spiced Rum
Dewers
Jim Beam
Jose Cuervo Gold
Tanqueray Gin

Bottled Beers

Budweiser
Bud Light
Coors Light
Corona
Heineken
Michelob Ultra
Miller Lite
O'Douls

Wines

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
White Zinfandel

Premium Brands:

\$27 per person for first hour, \$19 per person for each additional hour

Premium Brands

Bombay Sapphire Gin
Crown Royal
Grey Goose Vodka
Jack Daniels
Johnny Walker Black
Patron Silver

Bottled Beers

Budweiser
Bud Light
Coors Light
Corona
Heineken
Michelob Ultra
Miller Lite
O'Douls

Wines

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
White Zinfandel

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EVENT FEES

Port Room Rental

Accommodates up to 50 people
\$200/Lunch (2.5 hours)
\$300/Dinner (3.5 hours)
A/V included

Captains Room Rental

Accommodates up to 40 people
\$200/Lunch (2.5 hours)
\$300/Dinner (3.5 hours)
A/V included

Starboard Room Rental

Accommodates up to 100 people seated / 200 people cocktail style
\$350/Lunch (2.5 hours)
\$600/Dinner (3.5 hours)
A/V included

Optional Ameneties

- **Custom Colored Linen Rental** - \$2.50 per napkin
Please inquire for pricing for tablecloths and overlays. (*White linens are included for all events*)
- **Cake Service** - Service fee automatic for cakes brought in-
\$35/cakes serving up to 70 people \$70/cakes serving 70 or more people

*Room fees are applied for each room based on the time of day and length of event.

Room fees include rental space, tables, chairs, flatware, stemware,
white linen tablecloths & napkins, set-up and clean-up.

***A deposit and signed reservation agreement are required to reserve a room. Deposits are determined by the type of event and room rental. Pricing subject to change at any time due to rapidly changing market conditions.**



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