

Fall 2017



Catering

Reception Menu

harbor  breeze

Hors d'oeuvres

SILVER PACKAGE

Smoked Salmon Crostini

Creamy Smoked Salmon Moussline on a toasted Crostini

Chicken Quesadilla

Shredded Chicken, Onions, Peppers grilled in a Toasted Tortilla

Sononrian Chicken

Spicy Chicken & Cheese baked in Phyllo Dough

Mini Spinach Quiche

Cream Spinach filling baked in a Quiche Shell

Sausage Stuffed Mushrooms

Mushroom Caps stuffed with Savory Sausage and baked

Beef Empanada

Spicy Ground Beef & cheese inside an Empanada

Mini Beef Wellington

Tenderloin wrapped in a Puff Pastry and baked

Bacon-Wrapped Artichokes

Tender Artichokes wrapped with Smokey Bacon

Brie en Crute w/ Raspberry

Creamy Brie and Raspberries baked in Puff Pastry

Cucumber w/ Dill Cream Cheese

Fresh Cucumber wheels topped with fresh dill

GOLD PACKAGE

Mini Maryland Crab Cakes

Sweet Blue Crab Claw Meat prepared cake-style and pan-fried

Caribbean-Jerk Pork Loin on Fried Plantains

Slow-Roasted Jerk Pork Loin atop of Fried Plantains and Cream Cheese

Blackened Shrimp Skewers

Tender Shrimp skewered and blackened w/ Cajun spices

Blue-Crab Stuffed Mushrooms

Mushroom Caps stuffed with sweet Blue Crab and baked



PLATINUM PACKAGE



Mini Shrimp Cocktail

Jumbo Shrimp, Cocktail Sauce & Lemon

Bacon-Wrapped Scallops

Large Scallops wrapped with Applewood Smoked Bacon and baked

Lamb Satay

Tender Lamb combs served with Mango-BBQ Glaze

Oyster Shooters (seasonal)

Fresh Cape Cod Oysters served in a shot glass w/ Cocktail Sauce

Soup & Salad

SILVER PACKAGE

Harbor Breeze House Salad

Organic mixed greens, diced Roma tomatoes, red onion slivers & House Balsamic Vinaigrette Dressing

Classic Caesar Salad

Fresh Romaine lettuce, house made croutons, Asiago Parmesan Cheese an tossed in creamy Caesar dressing

Tomato-Basil Soup

Our amazing house soup made with fresh tomatoes, basil and cream

Manitowish Fish Stew

A hearty tomato based soup featuring white fish, red onions and a vegetable stock



GOLD PACKAGE

Spinach & Poached Pear Salad

Baby Spinach, Poached Pears and Red Onion slivers topped with Hot Bacon Dijon Dressing

Kale Caesar

Fresh Romaine lettuce, marinated Kale, croutons, Parmesan Cheese, Roma Tomatoes and creamy Caesar Dressing

Crab Savannah

Sweet Blue Crab, sweet corn, tomatoes, and savory herbs

Chicken & Wild Rice

A hearty chicken with roasted chicken, carrots, celery, onion and Wisconsin wild rice



PLATINUM PACKAGE

Beefsteak Tomato & Gorgonzola Salad

Beefsteak Tomatoes, Baby Blue Wisconsin Cheese, Toasted Walnuts & Balsamic Reduction

Caprese Salad

Roma Tomatoes, Fresil Basil, Mozzarella Cheese, Kalamata Olives, Kosher Salt & course Black Pepper

Irish Lamb Stew

Tender Lamb, potatoes, carrots, onions, celery in a savory lamb stock

Lobster Bisque

Maine Lobster, cream, sherry and seasonings

Entrees

SILVER PACKAGE

Southern Fried Chicken

Charleston's Best

Mom's Meatloaf

tender meatloaf glazed with tomato demi-glace

Pineapple-Glazed Ham

Bone-In Ham, baked and seared w/ fresh pineapple glaze

Chicken Fried Steak

Tend steak breaded, seasoned and pan-fried w/ white gravy

Rosemary-Roasted Breast of Chicken

Rosemary chicken breast seared and finished in oven covered w/ Demi glaze

Perfect Pork Chops

thin-cut pork chops grilled to perfection

Lemon-Butter Baked White Fish

baked white fish topped w/ lemon butter sauce

GOLD PACKAGE

London Broil

Marinated Top Round, Roasted, Sliced and topped w/ Beef ragout

Pineapple-Glazed Ham

Bone-In Ham, baked and seared w/ fresh pineapple glaze

Spicy Pesto Shrimp

Jumbo Shrimp marinated, grilled and topped w/ pesto vinaigrette

Chicken Marsala

tender chicken seared and topped with marsala gravy

North Atlantic CoHo Salmon

Coho Salmon grilled and topped w/ lemon butter sauce

PLATINUM PACKAGE

Caribbean Jerk Pork Loin

Pork Loin Covered in Jerk Seasoning and Slow-Roasted

Blackened Grouper

Local Grouper covered in Cajun spices and Blackened

Prime Rib Au Jus

Choice Beef prime Rib cooked perfectly and served au jus

Sliced Broiled Sirloin

Broiled Sirloin then thinly sliced and served w/ Demi-Glace

Chicken Scaloppini

thinly sliced Chicken Breast pan seared and smothered in Lemon-Caper Sauce

Vegetables

SILVER PACKAGE



Southern-Style Green bean

Bacon, seasonings

Glazed Carrots

Butter, brown sugar

Summer Veggies

Zucchini, Yellow Squash, Carrots

Roasted Red Peppers

Olive oil, Oven roasted

GOLD PACKAGE

Braised Brussel Sprouts

Bacon, seasonings

Roasted Vegetable Salad

Zucchini, Eggplant, Red Pepper, Red Onion

Creamed Spinach

Spinach, Cream Cheese, Parmesan, Cream

Braised Red Cabbage

Bacon, Seasonings



PLATINUM PACKAGE



Asparagus

Grilled, Butter, Seasonings

Broccoli Lyonnaise

Steamed Broccoli, Lyonnaise Sauce

Sugar Snap Peas

Fresh Peas, Seasonings

Lemon-Butter Baby Carrots

Carrots, Lemon-Butter

Starch

SILVER PACKAGE



Whipped Potatoes

Baby Reds, Milk, Butter, Salt, Pepper

Mashed Sweet Potatoes

Sweet potatoes, Butter, Brown Sugar, Allspice

Autumn Blend Wild Rice

Dry Roasted Wild Rice, Parboiled White Rice, Carrots and Celery

Macaroni & Cheese

Tender macaroni mixed with rich, creamy cheese sauce

GOLD PACKAGE

Creamy Scalloped Potatoes
Savannah-Squash Casserole
Broccoli-Cheese Casserole
Corn Maqueee Choux
Orzo-Faro Blend



PLATINUM PACKAGE



Herbed Couscous

Cheesy Potatoes Au Gratin

Roasted Fingerling Potatoes

Sweet Potato Soufflé

Desserts

Wicked Strawberry Shortcake

Strawberries, Beer-Battered Short cake, Whipped Cream



Chocolate Madness

Chocolate Cake, Chocolate Ganache



Kermit's Key Lime Pie

Graham Cracker Crust, Key Lime Juice



New York-Style Cheesecake

Crust less, Rich, Creamy

The Grand Buffet

Evening Reception Menu

Passed Hors d'oeuvres

(Select Four)

Hot Hors d'oeuvres

Andalusian Pork Rolls
Bacon Wrapped Artichokes
Beef Empanadas
Brie en Crute w/ Raspberry
Calzone w/ Sausage
Chicken Quesadillas
Mango Poppers
Mini Maryland Crab Cakes
Mini Beef Wellington
Mini Spinach Quiche
Sonorian Chicken
Southwestern Bullets
Bacon Wrapped Scallops

Cold Hors d'oeuvres

Scallop Ceviche in Corn Tortillas
Stuffed Artichoke Leaves
Gaufrette of Sweet Potato
Jerk Chicken on Fried Plantains
Ginger-Jalapeno Rice cakes
Smoked Salmon Moussine
Stuffed Cherry Tomatoes
Chevre Grapes
Caprese w/ Goat Cheese
Cucumber w/ Dill cream cheese
Pineapple-Shrimp Canapés
Sausage stuffed Mushrooms

Crostini Displays

(select one)

Warm Creamy Artichoke Dip
Fresh Tomato Salsa & Chips
*Pate with Albatross Crackers
*Spicy Chesapeake Bay Blue Crab Dip
**Fresh Gulf Peel & Eat Shrimp

Mirrored Displays

(select two)

Seasonal Carved Tropical Fruit Display
Fresh Cascade of Crudite w/ Honey Ranch Dijon
Domestic & European Cheese Display
*Display of assorted Dried Fruit & Nuts
*Old World Bread Display
*Assorted Display of Fresh Canapés

Accompaniments

(select two)

Daphnoise Potatoes
Roasted Vegetable Salad
Creamed Baby Spinach
Autumn Blend Wild Rice
Roasted Red Potatoes
Whipped Sweet Potatoes
Steamed Vegetable Medley
Broccoli Lyonnaise

Carving Station

(Select One)

Slow-Roasted Roast Beef
White-Bread Stuffed Turkey Breast
Pineapple Glazed Ham
*Caribbean Jerk Pork Loin
***Red-Pepper Crusted Tenderloin
**Rosemary Roasted Leg of lamb

\$35.00 Per Person