



HARBOR MAGIC  
HOTELS

# CATERING TO YOUR NEEDS

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# BREAKFAST

## EXECUTIVE CONTINENTAL

Orange, Cranberry, & Grapefruit Juice  
Seasonal Fresh Berries  
Locally Baked Muffins, Pastries & Breakfast Breads  
Selection of Bagels with Cream Cheese  
House Made Granola & Greek Yogurt  
Knott's Berry Farm Fruit Preserves & Whipped Butter  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas

## ALL AMERICAN BREAKFAST BUFFET

Orange, Cranberry, & Grapefruit Juice  
Seasonal Fresh Berries  
Blueberry Topped Pancakes  
Selection of Bagels and Cream Cheese  
House Made Granola & Greek Yogurt  
Roasted Potatoes with garlic and rosemary  
Maple Sausage Links and Bacon  
Locally Baked Muffins, Pastries & Breakfast Breads  
Knott's Berry Farm Fruit Preserves & Whipped Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

## CHESAPEAKE BREAKFAST BUFFET

Orange, Cranberry, & Grapefruit Juice  
Seasonal Fresh Berries  
Blueberry Topped Pancakes  
Country Biscuits & Gravy  
Poached Egg and Crab Cake on an English Muffin Topped with Hollandaise Sauce  
Turkey Bacon & Sausage  
Roasted Potatoes with Garlic and Rosemary  
Locally Baked Muffins, Pastries & Breakfast Breads  
Knott's Berry Farm Fruit Preserves & Whipped Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

## HEALTH & WELLNESS

Carrot-Ginger Juice  
Cucumber & Mint Juice  
Fruit Platter  
House Made Granola & Greek Yogurt  
Avocado Toast- Red Onion, Lemon Juice, Parsley  
Deviled Eggs- Olive Oil Yolks, Cayenne, Chives  
Cucumber Wrapped Smoked Salmon  
Agave Crusted Grapefruit  
Scrambled Egg Whites with Herbs  
Sautéed Kale with Roasted Garlic  
Olive Oil Crushed Potatoes with Parsley  
Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Herbal Teas



# BREAKFAST ENHANCEMENTS

## FRESH JUICES

Carrot-Ginger Juice, Cucumber & Kale,  
Watermelon & Mint

## SMOOTHIE STATION

Coconut Water, Almond Milk, Whole Milk,  
Coconut Oil

Banana, Strawberry, Blueberries, Raspberries,  
Mango, Kale, Spinach, Cucumber, Chia Seeds, Peanut  
Butter, Almond Butter

## FRUIT PLATTER

Pineapple, Cantaloupe, Honey Dew Melon,  
Strawberries, Blueberries, Kiwi

## BREAKFAST SANDWICHES

Scrambled Eggs, Bacon, American Cheese,  
Sesame Bagel

Scrambled Eggs, Sausage, Cheddar, English Muffin

Scrambled Eggs, Country Ham, Swiss  
Cheese, Croissant

## WAFFLE STATION

Freshly Made Waffles Served with Seasonal Berries,  
Maple Syrup, & Whipped Cream

## CRÊPE STATION

Parisian Crêpes Made to Order with Bananas,  
Berries, & Hazelnut Chocolate Sauce

## SMOKED SALMON BOARD

Smoked Atlantic Salmon Served with Cream Cheese,  
Chopped Eggs, Capers, Red Onion, Cherry Tomatoes,  
Cucumbers, & Miniature Bagels

## OMELETS MADE TO ORDER

Build Your Own Omelets with One of Our Chefs!

Omelet Station Includes:

Country Ham, Bacon, Maple Sausage

Spinach, Broccoli, Plum Tomatoes, Wild Mushrooms, Bell Peppers, Spanish Onion

Cheddar, Swiss, and Feta Cheese

# BREAKS

## SIGNATURE COFFEE BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

## SOFT DRINKS & WATER

Assorted Soft Drinks & Bottled Water

## BALLPARK SNACKS

White Cheddar Popcorn, Crackerjacks

Warm Soft Pretzels with Yellow Mustard  
Roasted Peanuts & Mini Coney Island Dogs

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas, Assorted Soft Drinks & Bottled Water

## ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream

Hot Fudge, Caramel, Chocolate Syrup,  
Whipped Cream

Walnuts, Pecans, M & M's, Crushed Oreos,  
Marshmallows, Sprinkles,  
Banana, Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas, Assorted Soft Drinks & Bottled Water

## HEALTH & WELLNESS

Cucumber & Mint Juice

Mini Avocado Toast

Deviled Eggs

Cucumber Wrapped Smoked Salmon

Freshly Brewed Coffee,  
Decaffeinated Coffee  
& Assorted Herbal Teas & Bottled Water

## MILK & COOKIES

*\*All cookies are baked in house by our chefs*

Cookies Brownies- Chocolate Chunk,  
Oatmeal Raisin

White Chocolate Macadamia  
& Peanut Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas,  
Chocolate & Whole Milk

Assorted Soft Drinks & Bottled Water

## AFTERNOON TEA

Assorted Finger Sandwiches

Smoked Salmon with Dill Cream  
Cheese and Red Onion

Curried Chicken Salad, Celery,  
Pomegranate, Cilantro

Roasted Squash, Whipped Ricotta,  
Basil, Black Pepper

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas, Assorted Iced Teas & Assorted Soft Drinks

## CELEBRATE BALTIMORE

Berger Cookies, Old Bay Chips, Harbor  
Magic Crab Dip with Assortment of Crackers

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas, Cream Sodas, & Bottled Water



# QUICK LUNCH

## HOW IT WORKS:

Upon Arrival, Your Menu Options Will Be Placed at Each Seat. Attendees Will Select Their Choice of Lunch & Menus will be collected at 10:30 a.m.

Lunch will be served at Your Specified Time. (Available for Parties of 20 Guests or Less)

## ALSO AVAILABLE AS A BOX LUNCH SERVED GRAB 'N GO STYLE WITH:

Harbor Magic House Salad  
Selection of Sandwiches  
Chef's Selection of Dessert  
Soft Drinks & Bottled Water

## ALL SELECTIONS SERVED WITH:

Harbor Magic House Salad  
Chef's Selection of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee,  
& Assorted Herbal Teas Iced Tea with Lemon Slices  
Soft Drinks & Bottled Water

## PLEASE PICK 4 SELECTIONS

### Turkey Club

Honey Roasted Turkey, Bibb Lettuce, Roma Tomato, Maple Bacon, Aged Cheddar

### Caprese Sandwich

Fresh Mozzarella Cheese, Roma Tomatoes, & Basil Pesto on Ciabatta Bread

### Chicken Caesar Salad

Grilled Chicken Served Over Organic Romaine Hearts, Parmesan Cheese, & Herbed Croutons

### Kale Caesar Salad

Tuscan Kale, Buttermilk Caesar Dressing, Parmesan Cheese, & Herbed Croutons

### Crab Cake Sandwich

Harbor Magic Crab Cake, Roma Tomatoes, Bibb Lettuce, & Lemon Aioli on a Kaiser Roll

### Greek Salad

Organic Romaine Hearts with Cherry Tomatoes, Cucumber, Feta Cheese, Pepperoncini Peppers, Kalamata Olives, Herbed Croutons, Oregano Vinaigrette

### Roast Beef Sandwich

Wild Arugula, Sliced Dill Pickles, Horseradish Aioli, on a Dill-Onion Roll

### 18 Month Aged Prosciutto

Wild Arugula, Granny Smith Apples, Honey, & Crushed Black Pepper on a Rustic Baguette

# LUNCH SELECTIONS

## ALL LUNCH SELECTIONS SERVED WITH:

Choice of First Course, Chef's Selection of Dessert & Fresh Baked Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas, Iced Tea with Lemon Slices

## FIRST COURSE

*(Please select one of the following for your entire party)*

Maryland Crab Chowder (Red or White)

Roasted Chicken & Vegetable Soup

Italian Tomato Soup with Garlic Bread (Winter)

Watermelon Gazpacho with Basil (Summer)

Harbor Magic House Salad

Organic Field Greens, Cherry Tomato, Cucumber, Breakfast Radish, Shaved Vegetable Crudité, White Wine Vinaigrette

Traditional Caesar Salad

Organic Romaine Hearts, Parmesan Cheese, & Herbed Croutons, & Caesar Dressing

Fresh Mozzarella

Plum Tomatoes, Pine Nuts, Olives, Basil Pesto

## ENTRÉES

Harbor Magic Crab Cakes

Jumbo Lump Maryland Crab Meat, House Made Remoulade, Lemon Beurre Blanc

Wild Rice Crusted Salmon

Atlantic Salmon Filet with Tarragon Mustard Glaze

Filet Mignon

Grilled Filet of Beef with Wild Mushroom Demi-Glacé

Herbed Chicken Breast

Grilled Chicken Breast, Thyme, Rosemary, Parsley, Oregano, with Artichoke Beurre Blanc

Chicken Chesapeake

Grilled Chicken Breast, Jumbo Lump Maryland Crab Meat, Lemon Beurre Blanc

Wild Mushroom Risotto

Mascarpone Cheese, Black Garlic, Chives

Grilled Vegetable Lasagna

Zucchini, Yellow Squash, Spring Peas, California Carrots, Tomato Ragu, Basil



# LUNCH BUFFET SELECTIONS

## ASSORTED SANDWICH BUFFET

Roast Beef Sandwich: Wild Arugula, Sliced Dill Pickles, Horseradish Aioli, on a Dill-Onion Roll

18 Month Aged Prosciutto: Wild Arugula, Granny Smith Apples, Honey, & Crushed Black Pepper on a Rustic Baguette

Turkey Club: Honey Roasted Turkey, Bibb Lettuce, Roma Tomato, Maple Bacon, Aged Cheddar

Caprese Sandwich: Fresh Mozzarella Cheese, Roma Tomatoes, & Basil Pesto on Ciabatta Bread

Harbor Magic House Salad: Organic Field Greens, Cherry Tomato, Cucumber, Breakfast Radish, Shaved Vegetable Crudit , White Wine Vinaigrette

Potato Chips & Assortment of Condiments

Chef's Selection of Dessert

## WRAP IT UP BUFFET

Chef's Choice of Soup

Harbor Magic House Salad: Organic Field Greens, Cherry Tomato, Cucumber, Breakfast Radish, Shaved Vegetable Crudit , White Wine Vinaigrette

Chicken Caesar Salad Wrap: Organic Romaine Hearts, Parmesan Cheese, & Herbed Croutons, & Caesar Dressing

Roast Beef Wrap: Roasted Peppers, Roquefort Cheese, Bibb Lettuce, Roma Tomato & Horseradish Aioli

Grilled Veggie Wrap: Squash, Zucchini, Peppers, Onion, Mushrooms, & Garlic Hummus

Spiced Shrimp Salad Wrap: Celery, Red Onion, Bibb Lettuce, Lemon Aioli

Greek Pasta Salad

Traditional Cole Slaw

Chef's Selection of Dessert

## FRESH MARKET SOUP & SALAD BAR

Choose One Soup

Maryland Crab Chowder (Red or White)

Roasted Chicken & Vegetable Soup

Italian Tomato Soup with Garlic Bread (Winter)

Watermelon Gazpacho with Basil (Summer)

Greek Pasta Salad: Cherry Tomatoes, Cucumber, Feta Cheese, Pepperoncini Peppers, Kalamata Olives, Herbed Croutons, Oregano Vinaigrette

Grilled Chicken Salad: Toasted Walnuts, Seedless Grapes, Celery, Red Onion, Parsley Aioli

Salad Bar

Organic Field Greens, Romaine Hearts, Wild Arugula

Cherry Tomatoes, Cucumbers, Red Onion, Pepperoncini, Kosher Dill Pickles, Olives, Grilled Asparagus, Shaved Carrots, Radish Feta Cheese

Balsamic Vinaigrette, Ranch, & Bleu Cheese Dressings

Fruit Parfaits: Greek Yogurt, House Made Granola, Seasonal Berries

# LUNCH BUFFET SELECTIONS (CONTINUED)

## LITTLE ITALY BUFFET

Tomato & Roasted Garlic Soup with Garlic Bread

Caesar Salad: Organic Romaine Hearts, Parmesan Cheese, & Herbed Croutons, & Caesar Dressing

Fresh Mozzarella: Plum Tomatoes, Pine Nuts, Olives, Basil Pesto

Chicken Medallions: Roasted Fennel, Roasted Tomato, Pine Nuts

Beef Short Ribs: Goat Cheese Polenta, Broccoli Rabe, Charred Cherry Tomatoes

Spaghetti: Zucchini, Yellow Squash, Cherry Tomatoes, Roasted Garlic, Capers, Basil Pesto, Bread Crumbs

Seasonal Grilled Vegetables

Fresh Baked Rolls & Bread Sticks

Tiramisu & Hand Filled Cannoli's

## SUSHI AND DUMPLING

Assorted Sushi Rolls:

Spicy Tuna Roll, Vegetarian Roll, Crab Roll, Avocado, Cucumber Roll

Pickled Ginger, & Wasabi Flavored Soy Sauce

Assortment of Fried and Steamed Dumplings:

Pork, Thai Chicken Basil, Vegetable

Baby Spring Rolls with Thai Chili Sauce

Orange Glazed Chicken with Chilies

Beef Lo-Mein

Five Vegetable Fried Rice

Fortune Cookies & Fruit Salad





# HORS D' OEUVRES

## HOT HORS D' OEUVRES

- » Mini "Beef Wellington": Puff Pastry Filled with Braised Short Ribs, Spinach, Onion & Mushroom
- » Coconut Shrimp: Shrimp Lightly Coated in Coconut Breadcrumb with Mango & Papaya Salsa
- » Petite Crab Cakes: Miniature Versions of Our Harbor Magic Crab Cake Charred Tomato Cocktail Sauce
- » Beef Carpaccio: Beef Tenderloin with Parmesan Cheese & Fried Capers on Herbed Crouton
- » Maine Sea Scallops: Wrapped in Apple Wood Smoked Bacon
- » Thai Chicken Satay: Toasted and Crushed Peanuts, Ponzu Dipping Sauce
- » Coney Island Dog: All Beef Mini Hot Dogs Wrapped in Puff Pastry with Mustard & Relish
- » Harbor Magic Quesadilla: Grilled Vegetable, Cheddar Cheese, & Enchilada Sauce
- » Vegetable Spring Roll: Pastry Dough Wrapped Vegetables, Sesame Seeds Thai Chile Sauce
- » Rosemary Marinated Lamb Chops: Caramelized Onion Aioli
- » Spanakopita: Spinach Wrapped in Phyllo Dough

## MARYLAND SEAFOOD STATION DISPLAY

Maryland Crab Cakes, Jumbo Shrimp Cocktail, & Crab Claws, Mussels, & Clams, Served with Cocktail Sauce & Tartar Sauce

- » Add Oysters: \$6 per person
- » Add Lobster Tail: \$10 per person

## COLD HORS D' OEUVRES

- » Assorted Sushi: Variety of Sushi Served with Wasabi & Soy Sauce
- » Cherry Tomato: Stuffed w Mozzarella Cheese, Basil, & Pine Nuts
- » Avocado Toast: Red Onion, Lemon Juice, Cilantro, Sourdough Bread
- » Saki & Sea Salt Cured Salmon: Wasabi Cracker & Micro Greens
- » Black Sesame Ahi Tuna: Grapefruit, Chili:Citrus Dressing
- » Endive Spears: Gorgonzola Cheese & Caramelized Walnuts
- » Lobster & Shrimp Crostini: Butter Poached over Sour Dough Toast

## DISPLAYS

Domestic & Imported Cheese Display:

- » An Assortment of Local, Italian & French Cheeses, Garnished with Fresh Berries and Grapes, Assorted Gourmet Crackers, French Baguettes

Vegetable Platter:

- » Crudit  of Vegetables: Carrots, Celery, Cherry Tomatoes, Broccoli
- » Grilled Vegetables: Asparagus, Zucchini, Yellow Squash, Eggplant, Roasted Red Peppers, Portobello Mushroom Ranch Dressing with Chives, Assortment of Crackers, French Baguette

Trio of Dips:

- » Garlic Hummus, Roasted Eggplant Baba ghanoush, & Maryland Crab Dip Served with an Assortment of Crackers and Pita Bread

Italian Antipasti:

- » Salami, Prosciutto, Mortadella, Provolone, Fresh Mozzarella, Tomato Salad, Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Caesar Salad, French Baguette

# RECEPTION STATIONS

## PASTA STATION

Served with Rustic Italian Breads, Parmesan Cheese, & Crushed Red Pepper.

Your Choice of Two :

- » Classic Penne alla Vodka- Cherry Tomato, Parmesan Cheese, Basil
- » Spaghetti Prima Vera- Zucchini, Basil Pesto, Cherry Tomatoes, Black Pepper
- » Ricotta Tortellini Carbonara- Pancetta, English Peas, Onion, Parmesan Cheese
- » House Made Gnocchi- Tomato, Basil, Ricotta Cheese

## GOURMET PASTA STATION

Served with Rustic Italian Breads, Parmesan Cheese, & Crushed Red Pepper.

Your Choice of Two:

- » Fresh Black Pepper Pappardelle (made in house): Beef Short ribs, Caramelized Onions, Tuscan Kale, Wild Mushrooms, Beef Jus
- » Orrecciette Pasta: Lamb Ragout, Confit Tomatoes, Rosemary, Parmesan Cheese
- » Lobster Fra Diavolo: Lobster Tails & Claws, Lite Tomato Sauce, Chili Flakes, Oregano

## CARVING STATION

All Carved Items are Carved by Our Chefs in the Dining Room, Sliced to Order at Your Guests' Request & Served with Fresh Baked Rolls.

- » Molasses Glazed Country Ham
- » Brown Sugar & Honey Roast Turkey
- » Top Round of Beef with Horseradish
- » Black Pepper Rubbed Prime Rib
- » Rosemary Leg of Lamb w Minted Jus
- » Grilled Beef Tenderloin with Sauce Bordelaise

Each Station Accompanied by Choice of One:

- » Harbor Magic House Salad: Organic Field Greens, Cherry Tomato, Cucumber, Breakfast Radish, Shaved Vegetable Crudité, White Wine Vinaigrette
- » Traditional Caesar Salad: Organic Romaine Hearts, Parmesan Cheese, & Herbed Croutons, & Caesar Dressing
- » Kale Caesar Salad: Tuscan Kale, Buttermilk Caesar Dressing, Parmesan Cheese, & Herbed Croutons
- » Winter Salad: Spinach, Frisee, Radicchio, Arugula, Gala Apples, Dried Cranberries, Roquefort Cheese, Cider Vinaigrette



# DINNER SELECTIONS

## ALL DINNER SELECTIONS INCLUDE:

Your Choice of First Course, Appropriate Accompaniments  
Selection of Dessert, Warm Rolls & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted  
Herbal Teas

## FIRST COURSE SELECTIONS

(Please choose one of the following soups or salads  
for your entire party)

### SOUP

Maryland Crab Chowder (Red or White)  
Roasted Chicken & Vegetable Soup  
Roasted Corn Chowder  
Italian Tomato Soup with Garlic Bread (Winter)  
Watermelon Gazpacho with Basil (Summer)

### SALAD

Harbor Magic House Salad: Organic Field Greens, Cherry Tomato,  
Cucumber, Breakfast Radish, Shaved Vegetable Crudit , White  
Wine Vinaigrette

Traditional Caesar Salad: Organic Romaine Hearts, Parmesan Cheese, &  
Herbed Croutons, & Caesar Dressing

Kale Caesar Salad: Tuscan Kale, Buttermilk Caesar Dressing, Parmesan  
Cheese, & Herbed Croutons

Winter Salad: Spinach, Frisee, Radicchio, Arugula, Gala Apples, Dried  
Cranberries, Roquefort Cheese, Cider Vinaigrette

Fresh Mozzarella: Plum Tomatoes, Pine Nuts, Olives, Basil Pesto

### GOURMET ENHANCEMENTS

Petite Crab Cakes: Harbor Magic Crab Cakes Served with a House  
Made R moulade Sauce

Smoked Salmon: Atlantic Smoked Salmon Served with Classic  
Encotrmont & Pumpernickel Toast

Jumbo Shrimp Cocktail: Creole Cocktail Sauce

Black Sesame Ahi Tuna: Grapefruit Segments, Cucumber Ribbon,  
Wasabi Citrus Aioli

Blue Crab Ravioli: Ricotta Cheese Ravioli Topped with Jumbo Lump  
Crab Meat & A Sherry Old Bay Sauce

# DINNER SELECTIONS

## PLATED DINNER ENTRÉES

*(Choose One)*

Harbor Magic Crab Cakes: Jumbo Lump Maryland Crab Meat, House Made Remoulade, Lemon Beurre Blanc

New York Strip Steak: 10oz.Grilled New York Strip Steak with Sauce Au Poive

Filet Mignon: Grilled Filet of Beef with Wild Mushroom Demi-Glacé

Bone In Pork Chop: Apple and Sage Stuffed Berkshire Pork With Mustard Pork Jus

Wild Rice Crusted Crusted Salmon: Atlantic Salmon Filet with Tarragon Mustard Glaze

Herbed Chicken Breast: Grilled Chicken Breast, Thyme, Rosemary, Parsley, Oregano, with Artichoke Beurre Blanc

Chicken Chesapeake: Grilled Chicken Breast, Jumbo Lump Maryland Crab Meat, Lemon Beurre Blanc

Wild Mushroom Risotto: Mascarpone Cheese, Black Garlic, Chives

Grilled Vegetable Lasagna: Zucchini, Yellow Squash, Spring Peas, California Carrots, Tomato Ragu, Basil

Roasted Potato "Boat": Garlic Mashed Potatoes, Vegetable Fricassee, Fresh Thyme, Butter Emulsion

Colorado Rack of Lamb: Harissa, Honey Yogurt, Natural Lamb Jus

Duo of Duck: Duck Breast & Smoked Duck, & Cognac Sausage

## DUAL PLATED DINNER ENTRÉES

*(Choose One)*

Braised Pork Belly And Diver Scallops: Glazed Pork Belly, Seared Maine Sea Scallops, Bacon Pork Jus

Filet & Crab Cake: Grilled Filet of beef with Sauce Bordelaise & Harbor Magic Crab Cake with old bay Beurre Blanc

## DESSERTS *(Choose One)*

Classic Desserts

Chocolate Mousse Cake

Dark Chocolate Cup with Fresh Berries

Warm Country Apple Tart

New York Style Cheesecake

Chocolate Truffle Center Cake

## BALTIMORE DESSERTS TABLE

Miniature French Pastries & Petit Fours

Honey & Walnut Baklava  
Mini Apple Tarts

Chocolate Truffles

Assortment of Cheesecakes

Lemon Square, Blondies,  
S'mores "Bar"



# THEMED DINNER BUFFET SELECTIONS

## ALL DINNER BUFFET SELECTIONS INCLUDE:

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea

## HEALTH & WELLNESS

Tomato Gazpacho with Basil

Avocado Toast: Red Onion, Lemon Juice, Parsley, Sourdough Bread

Crudit  of Vegetables: Carrots, Celery, Cherry Tomatoes, Broccoli

Grilled Vegetables: Asparagus, Zucchini, Yellow Squash, Eggplant, Roasted Red Peppers Portobello Mushroom

Kale Caesar Salad: Yogurt Caesar Dressing, Parmesan Cheese, Crushed Black Pepper, Gluten Free Croutons

Sweet Potato Salad: Avocado, Gala Apple, Red Onion, Seedless Grapes, Parsley, White Wine Vinaigrette

Poached Chicken Breast: Quinoa, Scallions, Charred Cherry Tomatoes

Coconut Curry Root Vegetables over Brown Rice

Lettuce Wraps:

- » Grilled Chicken: Julienned Vegetables, Chili Vinaigrette
- » Roasted Local Vegetables, Oregano Vinaigrette
- » Ground Turkey, Roasted Red Peppers, Chipotle Aioli

Platter of Seasonal Fruits & Berries, House Made Oatmeal Cookies

## ALL AMERICAN BBQ BUFFET

Harbor Magic House Salad: Organic Field Greens, Cherry Tomato, Cucumber, Breakfast Radish, Shaved Vegetable Crudit , White Wine Vinaigrette

Corn on the Cobb with old bay Butter Sauce

Green Bean and Spinach Casserole with Crispy Shallots

Red Russet Garlic Mashed Potatoes

Traditional Cold Slaw

Jalapeno Corn Bread

Honey Battered Fried Chicken

BBQ Pulled Pork inside Baked Sweet Potato

Grilled Skirt Steak with Chimichurri sauce

House Made BBQ Sauce and Honey Mustard

Pecan Pie & Apple Pie with Vanilla Bean Iced Cream

## TRIBUTE TO MARYLAND BUFFET

Maryland Crab Soup

Fresh Field Greens with a Choice of Dressings

Maryland Crab Cakes

Grilled Breast of Chicken with a Herb-Citrus Butter Sauce

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

Roasted Red Skin Potatoes

Sweet White Corn

Season Vegetables

Chef's Selection of Deserts

# THEMED DINNER BUFFET SELECTIONS

(CONTINUED)

## ITALIAN BUFFET

Tomato & Roasted Garlic Soup with Garlic Bread

Antipasti: Assortment of Italian Cured Meats, Marinated Vegetables, & Cheese

Caesar Salad: Organic Romaine Hearts, Parmesan Cheese, & Herbed Croutons, & Caesar Dressing

Fresh Mozzarella: Plum Tomatoes, Pine Nuts, Olives, Basil Pesto

Chicken Medallions: Roasted Fennel, Orange Segments, Caramelized Onions, Chicken Jus

Beef Short Ribs: Goat Cheese Polenta, Broccoli Rabe, Charred Cherry Tomatoes

Poached Atlantic Salmon: Seasoned with Lemon Zest and Oregano

Spaghetti: Zucchini, Yellow Squash, Cherry Tomatoes, Roasted Garlic, Capers, Basil Pesto, Bread Crumbs

Seasonal Grilled Vegetables

Fresh Baked Rolls & Bread Sticks

Tiramisu & Hand Filled Cannoli's

## AUTHENTIC MARYLAND CRAB FEASTS *(Crab feasts are seasonal and based on availability)*

Maryland Crab Chowder

Harbor Magic Salad

Beefsteak Tomatoes & Fresh Mozzarella

Six (6) Crabs per Person

Southern Fried Chicken

Silver Queen Corn

American Potato Salad

Fresh Baked Rolls & Butter

Strawberry Shortcake with Mint

Apple Cobbler with Vanilla Bean Ice Cream

Brewed Iced Tea & Fresh Lemonade

*30 Guests Minimum. For Buffets under 30 guests ask your Sales Manager for a customized menu.*



# BAR PACKAGES

## PREMIUM BAR

Svedka Vodka, Svedka Raspberry Vodka,  
Svedka Orange 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, Seasonal Sam Adams, Miller Lite,  
Yuengling Lager,  
Private Collection by Robert Mondavi Vineyards, Chardonnay,  
Cabernet Sauvignon,  
Assorted Soft Drinks & Waters with Appropriate Mixers

## 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, Kahlua, Bailey's  
Dry & Sweet Vermouth, Amstel Light, Miller Light, Seasonal Sam  
Adams, Yuengling Lager,  
Private Collection by Robert Mondavi Vineyards, Chardonnay, Merlot,  
Cabernet, Sauvignon,  
Assorted Soft Drinks & Waters with Appropriate Mixers

## MATCH MARTINI

You Choose The Color, Your Favorite Colors. We Will Feature Your  
Color Martini (\$3.00 Additional Per Person Per Hour When Adding To a  
Premium Top Shelf Bar Package)

## SPECIALTY BEVERAGE RECEPTION

### ROLL IN HAPPY HOUR

What a Way to Finish a Meeting  
Hotel Staff Will Roll In Beer, Wine & Sodas Along with a  
Selection of Chef's Choice of a Displayed Hors D' Oeuvres

### THE CLASSIC COCKTAIL STATION

Martinis & 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"

### 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

HOST BAR, CASH BAR OR NON-ALCHOLIC BAR  
ARE AVAILABLE UPON REQUEST

# BAR PACKAGES (CONTINUED)

## 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, & Splash of Cranberry Juice

## WINES FROM THE CELLAR

Chardonnay

Exceptional Whites

Champagne & Sparkling Wines

Merlot

Cabernet Sauvignon

Exceptional Reds

Rose' Wine



# GENERAL INFORMATION (POLICIES)

## FOOD AND BEVERAGE SERVICE

The Harbor Magic Hotels are responsible for the quality and freshness of the food served to our guest. Due to health regulations, all food served at the hotel must be prepared by our culinary team. Food may not be taken off the premises after it has been prepared. The sale and service of alcoholic beverages are regulated by the state. As a licensee, the hotel is responsible for the administration of the regulations. It is a policy, therefore, alcoholic beverage cannot be brought into the hotel from the outside.

## GUARANTEES

The guaranteed attendance number is required for all meal functions 10 business days prior to the function date and is not subject to reduction. If the sales manager is not advised by this time, the contracted figure will automatically become the guarantee. All meal functions will be set 5% over the guarantee number for the function. Sets exceeding these parameters will result in an additional fee.

## FACILITIES FEE

Hotel's on-site audio visual company offers state of the art equipment and technical support. The use of another audio visual provider will need prior approval by your sales manager to ensure that they are fully insured and provide high-quality equipment and services. If approved, an additional facility fee will be incurred by your organization. Fees will be calculated by percentage of meeting space used & will include staging, lighting and sound room combinations and separations.

## SIGNAGE

The hotel reserves the right to have full control over signage and it's placement in the hotel. Signage must be kept to a minimum and signage may not be placed in the hotel lobby.

## ADDITIONAL FEES

All charges are subject to a 22% Administrative Fee, 6% state sales tax and 9% Alcohol & Alcohol Related Beverage tax.

## ROOM SETS

All rooms are set to be ready 30 minutes prior to start of the event. Early room ready request to be set for the day before or early rehearsal times will be subject to additional labor fees. Rooms that require significant changes to the final signed event order will incur an added fee. Any space added outside the contract will be charged Room Rental.

## SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to or during an event. Arrangements for security to monitor equipment or merchandise may be made through your event manager prior to your event.

## DÉCOR

Your sales manager will happily provide you with a copy of our Preferred Vendor Lists for all your décor needs. Arrangements may be made directly with the sales manager or vendors of your choice. The hotel does not permit affixing of anything to your walls, floors, ceilings or equipment with nails, staples or tape.

## ROOM RESETS

A \$500 reset fee will apply if event setup is changed after 24 hours prior to the start of the event.