

# Celebrate the Holidays with an Intimate Holiday Package

Harbor Hotel  
COLLECTION

## All Packages Include:

Sit Down Dinner Service, Platter of Two Appetizers per Table Prior to Dinner. Coffee & Tea Service / Holiday Dessert.

### Deck The Halls \$ 34.95

Choice of:

Mixed Green Salad or Soup Du Jour  
Artisan Bread Service  
Choice of Seasonal Vegetable & Potato

Choice of Three Entrées:

Top Sirloin w/ Port Demi Glace  
Herb & Garlic Roasted Chicken  
Roasted Pork Loin with Plum Compote  
Crab Stuffed Sole with Béarnaise Sauce  
Roasted Turkey Breast w/ Pan Gravy & Dressing  
Wild Mushroom & Thyme Gnocchi

### Winter Wonderland \$37.95

Choice of:

Winter Greens Salad, Roasted Beet & Arugula Salad or Soup Du Jour  
Artisan Bread Service  
Choice of Seasonal Vegetable & Potato

Choice of Three Entrées:

Au Poivre Filet of Sirloin  
Herb Roasted Prime Rib au jus  
Butter Poached Halibut w/  
Vanilla Beurre Blanc  
Apple Cranberry Stuffed French Pork Chop  
Florentine Stuffed Chicken  
Wild Mushroom & Thyme Gnocchi

### 'Tis the Season \$39.95

Choice of:

Winter Greens Salad, Caesar Salad or Soup Du Jour  
Artisan Bread Service  
Choice of Seasonal Vegetable & Potato

Choice of Three Entrées:

Herb Roasted Prime Rib au jus  
Filet Oscar  
Dijon Crusted Salmon  
Chicken Medallions in Rich Marsala Sauce  
Apple Cranberry Stuffed French Pork Chop  
Butternut Squash Ravioli with Sage  
Brown Butter Sauce

## APPETIZER CHOICES:

Sausage & Spinach Stuffed Mushrooms \* Baked Brie & Apricot Phyllo Cups \* Cranberry BBQ Meatballs \* Shrimp Cocktail \* Sesame Yuzu Tuna Poke on Wonton Wrap \* Beef Tenderloin Crostini with Blue Cheese Mousse & Caramelized Onion \*  
Deviled Egg topped with Fried Oyster & Pickled Green Bean \* Warm Pear, Brie & Arugula Flatbread

Due to COVID - 19 Restrictions all parties must be seated for service. 50 person Maximum. Tax & Service Charge Not Included.