



Catering Menus



COLLECTION

MEETING BREAKS

TIME OUT TEMPTATIONS

- Coffee, Hot Tea and Decaf - \$5.00 per person
- Assorted Soda - \$3.50 per bottle
- Bottled Water - \$3.00 per bottle
- Assorted Juices - \$13.00 per carafe
- Freshly Baked Cookies - \$29.00 per dozen
- Pastries and Muffins - \$27.00 per dozen
- Assorted Bagels and Cream Cheese - \$29.00 per dozen

MEETING BREAK OPTIONS

Continental Breakfast - \$12.95 per person

Coffee, Hot Tea, Decaf, Assorted Juice, Assorted Pastries and Fresh Fruit

Executive Continental Breakfast - \$15.95 per person

Coffee, Hot Tea, Decaf, Assorted Juice, Assorted Pastries, Fresh Fruit and Yogurt

Bakery Basket - \$16.95 per person

Coffee, Hot Tea, Decaf, and Assorted Juice with your choice of three of the following:
Muffins, Croissants, Pastries, Sweet Rolls, Bagels or Coffee Cake

Afternoon Energizer - \$13.95 per person

Coffee, Hot Tea, Decaf, Bottled Water, Assorted Soda and Iced Tea
Freshly Baked Cookies and Brownies

Not Quite Happy Hour - \$12.95 per person

Coffee, Hot Tea, Decaf, Bottled Water, and Assorted Soda
Pretzels, Popcorn and Potato Chips with Dip

Lively Yet Light - \$15.95 per person

Coffee, Hot Tea, Decaf, Bottled Water and Assorted Soda
Fresh Fruits with Yogurt Dip and Granola Bars

Please let us know about any food allergies.

(PRICE PER PERSON DOES NOT INCLUDE TAXES OR SERVICE CHARGE)



SIT DOWN BREAKFAST

All Breakfasts Include Coffee, Hot Tea, Decaf and Juice

COUNTRY STYLE BREAKFAST - \$18.95 per person

Scrambled Eggs
Home Fried Potatoes
Assorted Pastries

Choice of One

Bacon, Virginia Baked Ham or Country Pork Sausage

EXECUTIVE BREAKFAST - \$23.95 per person

Grapefruit Half with Strawberry
5 oz. Top Sirloin
Scrambled Eggs
Home Fried Potatoes
Croissant

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Harbor Hotel

COLLECTION

BREAKFAST BUFFET SUGGESTIONS

All Buffets Include Coffee, Hot Tea, Decaf and Juice

BREAKFAST BUFFET - \$20.95 per person

(35 person minimum)

Assorted Pastry Display, Fresh Fruit Salad,

French Toast with Maple Syrup,

Scrambled Eggs*, Home Fried Potatoes

Choice of Two

Bacon, Virginia Baked Ham or Country Pork Sausage

INNKEEPER'S BRUNCH - \$23.95 per person

(35 person minimum)

Assorted Pastry Display, Fresh Fruit Salad,

Scrambled Eggs*, Home Fried Potatoes

Choice of One

Chicken Ala King with Noodles or Pastry Shells

Beef Stroganoff with Egg Noodles

Choice of One

Bacon, Virginia Baked Ham or Country Pork Sausage

EMPIRE STATE BRUNCH - \$28.95 per person

(50 person minimum)

Assorted Pastry Display, Fresh Fruit Salad,

Scrambled Eggs*, Home Fried Potatoes

Choice of One

Beef Bourguignon, Chicken Divan

Seafood Newburg or Quiche Du Jour

Choice of One

Carved Roast Beef or

Carved Virginia Baked Ham

Choice of One

Salad of Mixed Field Greens, Cucumber and Tomato Vinaigrette Salad or Waldorf Salad

Choice of One

Bacon or Country Pork Sausage

(Omelet Station is available for an additional \$8.00 per person)

*Scrambled Eggs may include Herbs, Chives, Peppers, Cheeses or Tomatoes

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Harbor Hotel
COLLECTION

SIT DOWN LUNCHEON ENTREES

Parmesan Encrusted Haddock

Tender filet baked with panko breadcrumbs and parmesan cheese.
\$22.95

Cavatappi Primavera

Cavatappi pasta tossed with grilled julienne vegetables and sun-dried tomato pesto.
\$20.95

Chicken Piccata

Lightly floured boneless chicken breast served with light lemon-butter and capers.
\$22.95

Grilled Top Sirloin

Grilled top sirloin served with grape tomatoes and smoked bacon relish.
\$24.95

Shrimp Fresca

Fresh shrimp tossed with tomatoes, basil, and garlic sauce served over linguine.
\$24.95

Stuffed Boneless Breast of Chicken

Herb bread stuffed boneless breast with beurre blanc.
\$22.95

Open Faced Steak Sandwich

Choice NY sirloin grilled and topped with onion rings,
served over garlic toast.
\$26.95

Stuffed Filet of Sole

Delicate sole with spinach stuffing and lemon-butter.
\$23.95

All entrees include a salad of mixed field greens, potato, vegetable, warm rolls and butter.

Your choice of dessert:

Ice Cream Sundae, Brownie Sundae, Carrot Cake,
Chocolate Mousse or Rainbow Sherbet

Coffee, Hot Tea, Decaf and Soda

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WATKINS GLEN

SUGGESTED LUNCHEON BUFFETS

DELI BUFFET - \$23.95 per person

(25 person minimum)

Soup du Jour
Platters of Ham, Sliced Turkey, and Tuna Salad
Sliced American and Swiss Cheeses
Lettuce, Tomato, and Kosher Dill Pickles
Fresh Vegetable Tray with Herb Dip
Assortment of Fresh Breads and Rolls

Choice of One

Potato or Pasta Salad

Freshly Baked Assorted Cookies
Coffee, Hot Tea, Decaf and Soda

One of the following items may be added to the above menu for an additional \$5.00 per person.

Sliced Hot Roast Beef au Jus, Penne Pasta with Marinara Sauce or Hummus with Pita Chips

WATKINS LUNCHEON BUFFET - \$25.95 per person

(35 person minimum)

Basket of Fresh Rolls
Salad of Mixed Field Greens
Fresh Vegetable Tray with Herb Dip

Choice of Two

Seasonal Vegetable Chicken Cacciatore, Seafood Creole,
Medallions of Chicken Maison, Stir Fry Chicken or Beef with Vegetables,
Beef Stroganoff, Beef Tips in Red Wine Sauce or
Vegetable Lasagna with Alfredo Sauce

Choice of One

Rice Pilaf, Au Gratin Potatoes, Whipped Potatoes or Oven Roasted Potatoes

Choice of One

Brownie Sundae, Carrot Cake, Chocolate Mousse, Rainbow Sherbet or Ice Cream Sundae

Coffee, Hot Tea, Decaf and Soda

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Harbor Hotel

COLLECTION

LIGHT LUNCHES

\$22.95 per person

Sit Down Service

Quiche Du Jour and Fresh Fruit

Prepared fresh and baked, served with seasonal fruit.

Tuna Salad, Chicken Salad or Grilled Vegetable Wrap

Served with seasonal fresh fruit.

Julienne Salad

Ham, turkey and cheeses on a bed of mixed greens,
served with warm rolls.

Chicken Caesar Salad

Our classic Caesar salad topped with grilled chicken breast,
served with warm rolls.

Substitute Shrimp for \$6.00

Portobello Mushroom Sandwich

Served on a Kaiser roll with roasted peppers, crumbled bleu cheese,
lettuce and tomato, served with seasonal fruit.

All light lunches are served with your choice of dessert:
Ice Cream Sundae, Brownie Sundae, Carrot Cake, Chocolate Mousse or Rainbow Sherbet

Coffee, Hot Tea, Decaf and Assorted Soda

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Harbor Hotel

COLLECTION

SUGGESTED DINNER ENTREES

10 oz. Prime Rib of Beef

Served tender and juicy with jus.
\$40.95

10 oz. New York Strip Steak

Broiled to perfection and topped with herb butter.
\$42.95

Stuffed Filet of Sole

Delicate sole filled with spinach stuffing.
\$34.95

Shrimp Scampi

Sautéed in butter and garlic, served over linguine.
\$36.95

Cavatappi Primavera

Pasta tossed with julienne vegetables and sun-dried tomato pesto.
\$29.95

Chicken Wellington

Boneless breast of chicken filled with a wild mushroom stuffing,
wrapped in a delicate puff pastry shell.
\$35.95

Grilled Pork Chop au Poivre

Thick cut chop seasoned with peppercorn served with a balsamic reduction.
\$35.95

Duet Plate

5 oz. petite filet mignon with a choice of:
4 oz. Boneless Breast of Chicken with Tarragon Beurre Blanc \$46.95
~ or ~
2 Crab Stuffed Jumbo Shrimp \$51.95

All entrees are served with your choice of soup or salad of mixed field greens,
warm rolls and butter, seasonal vegetable, potato or rice and dessert.

Coffee Service

Please let us know about any food allergies.

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Harbor Hotel
COLLECTION

SUGGESTED DINNER ENTREES

Marinated Pork Loin Caribbean

Seasoned and roasted pork loin topped with orange citrus glaze.
\$35.95

Breast of Chicken

Boneless breast of chicken prepared with
your choice of one sauce: Marsala, Piccata or Tarragon Cream
\$30.95

Baked Stuffed Chicken Poulette

Boneless breast of chicken filled with herb stuffing.
\$33.95

Baked Orange Roughy

Tender orange roughy filet seasoned and baked in lemon butter.
\$34.95

8 oz. Grilled Top Sirloin

Grilled top sirloin steak with rosemary demi glaze.
\$34.95

8 oz. Broiled Filet Mignon

Filet mignon broiled and topped with herb butter.
\$49.95

Chicken Cordon Bleu

Boneless breast of chicken rolled with ham and Swiss cheese,
lightly coated with breadcrumbs.
\$35.95

All entrees are served with your choice of soup or salad of mixed field greens,
warm rolls and butter, seasonal vegetable, potato or rice and dessert.

Coffee Service

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Harbor Hotel
COLLECTION

FINGER LAKES DINNER BUFFET
(35 person minimum)

\$39.95

Salad of Mixed Field Greens
Basket of Warm Rolls and Butter
Choice of Seasonal Vegetable
Carved Roast Top Sirloin Au Jus
Minimum number of guests required for carving service

Choice of Two

Oven Roasted Turkey Breast with Traditional Dressing
Virginia Baked Ham with Maple Orange Glaze
Roast Loin of Pork with Thyme Gravy
Roasted Chicken
Italian Sausage with Peppers and Onions
Beef or Chicken Stir Fry
Cavatappi Primavera with Sundried Tomato Pesto

Choice of One

Rice Pilaf,
Potatoes Au Gratin,
Oven Roasted, Whipped or Scalloped

Choice of Two

Potato Salad, Pasta Salad, Roasted Vegetable Salad,
Penne Pasta with Marinara Sauce or
Tomato Cucumber Vinaigrette Salad

Choice of Dessert

Mixed Berry Tart, Tuxedo Cake, Carrot Cake, or
NY Style Cheesecake with Raspberry Sauce

Coffee Service

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Harbor Hotel

COLLECTION

SENECA HARBOR DINNER BUFFET

(35 person minimum)

\$41.95

Salad of Mixed Field Greens
Basket of Warm Rolls and Butter
Choice of Seasonal Vegetable
Carved Roast Top Sirloin Au Jus
Minimum number of guests required for carving service.

Choice of One Hors D'oeuvre

Vegetable Crudités with Herb Dip
Domestic and Imported Cheese Tray with Assorted Crackers
Fresh Sliced Fruit Tray

Choice of Two

Oven Roasted Turkey Breast with Cranberry Walnut Dressing
Boneless Breast of Chicken
choice of one sauce Marsala, Tarragon Cream or Piccata
Marinated Pork Loin Caribbean
Virginia Baked Ham with Maple Orange Glaze
Seafood Newburg with Rice
Spinach Stuffed Filet of Sole
Seafood Creole with Rice
Beef Bourguignon

Choice of One

Rice Pilaf, Potatoes Au Gratin, Parsley Buttered, Oven Roasted,
Garlic Parmesan Whipped Potatoes or Whipped Sweet Potatoes

Choice of One

Tortellini Primavera
Penne Pasta with Marinara Sauce
Bowtie Pasta with Pesto

Choice of Dessert

Mixed Berry Tart, Tuxedo Cake, Carrot Cake or
NY Style Cheesecake with Raspberry Sauce

Assorted Sweets Table - \$7.95 per person additional

Coffee Service

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(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE) 0624



COLLECTION

DINNER ENTRÉE
ACCOMPANIMENTS

VEGETABLES

(Choice of One)

Green Beans Almondine
Citrus Glazed Baby Carrots
Gingered Snow Peas and Carrots
Sautéed Broccoli and Cauliflower
Balsamic Roasted Vegetable Medley

POTATOES

(Choice of One)

Rice Pilaf
Au Gratin
Scalloped
Twice Baked
Oven Roasted
Garlic Parmesan Whipped
Parsley Buttered Baby Reds
Whipped Sweet Potatoes

DESSERTS

(Choice of One)

Mixed Berry Tart, Tuxedo Cake, Carrot Cake,
New York Cheesecake with Raspberry Sauce or Chocolate Mousse

SPECIAL APPETIZER SELECTIONS

(Choice of One)

(\$13.95 per person with Entrée)

Shrimp Cocktail, Clams Casino, Lobster Bisque,
Crab Stuffed Mushrooms, Crab Cakes,
Fresh Fruit, Cheese and Cracker Tray

SPECIAL DESSERT SELECTIONS

(\$8.95 per person with Entrée)

Tuxedo Mousse Cake
Reese's Peanut Butter Cake
Raspberry Cheesecake

Assorted Sweets Table - \$7.95 per person additional

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COLLECTION

HORS D'OEUVRES

COLD SELECTIONS

- Fresh Fruit Platter - \$90.00 (serves 25)
- Vegetable Crudités with Herb Dip - \$70.00 (serves 25)
- Domestic and Imported Cheese Platter - \$120.00 (serves 25)
- Belgian Endive with Gorgonzola and Walnuts - \$80.00 (50 pieces)
- Assorted Canapés - \$80.00 (50 pieces)
- Crab and Lobster with Shallot Crème Fraiche in Phyllo - \$115.00 (50 pieces)
- Iced Seafood Bar - Market Price (100 pieces)
- Clams or Oysters on the Half Shell - Market Price (50 pieces)
- Cocktail Shrimp - Market Price (50 pieces)
- Spinach Artichoke Hummus with Pita Chips - \$70.00 (serves 25)
- Crisp Vegetable Spring Rolls with Sweet Chili Plum Sauce - \$70.00 (50 pieces)
- Antipasto Tray - \$95.00 (serves 25)
- Bruschetta Bread with Tomato and Cheese - \$70.00 (serves 25)

HOT SELECTIONS

(All items listed below are priced for 50 pieces)

- Clams Casino - Market Price
- Mini Eggrolls with Sweet and Sour Sauce - \$70.00
- Buffalo Style Chicken Wings - \$76.00
served with bleu cheese and celery sticks
- Mini Beef Wellington - \$225.00
- Seafood Stuffed Mushrooms - \$90.00
- Sausage Stuffed Mushrooms - \$75.00
- Shrimp Shaomai - \$95.00
- Coconut Shrimp - \$128.00
- Cocktail Meatballs - \$70.00
choice of Swedish or Teriyaki
- Smoked Gouda Arancini - \$100.00
- Beef Teriyaki Sate with Bourbon Lime Sauce - \$150.00
- Chicken Sate with Peanut Sauce - \$150.00
- Bacon Wrapped Scallops - \$125.00
- Baked Brie with Raspberry and Almonds - \$195.00
- Italian Sausage Medallions with Peppers and Onions - \$80.00
- Spanakopita - \$98.00
- Chicken Lemongrass Potstickers - \$100.00
- Assorted Mini Quiche - \$100.00
- Mini Chicken Quesadillas - \$100.00

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COLLECTION

BEVERAGES

OPEN BAR (per person)

	Premium Brands	Top Shelf Brands
1 Hour	\$22.50	\$25.50
2 Hours	\$25.75	\$30.75
3 Hours	\$29.75	\$35.50
4 Hours	\$32.95	\$39.95

CASH BAR

Available Upon Request / Bartender Fee - \$60.00

All Bars Include:

Scotch, Bourbon, Whiskey, Vodka, Rum, Gin, Bottled Beer, White Wine and Red Wine

Fruit Punch (Gallon) - \$50.00
Wine Punch (Gallon) - \$68.00
Champagne Punch (Gallon) - \$80.00

Wine List Available upon Request

SOFT DRINK BAR - \$5.00 Per Person for One Hour
Additional Hours \$2.00 Per Person

BEER, WINE, AND SOFT DRINK BAR - \$15.95 Per Person for One Hour
Additional Hours \$8.00 Per Person

**NO LIQUOR WILL BE SERVED TO PERSONS UNDER 21 YEARS OF AGE
PICTURE I.D. IS REQUIRED**

Please let us know about any food allergies.

(PRICE DOES NOT INCLUDE TAXES OR SERVICE CHARGES)