

CELEBRATE

Your Holiday Party

AT THE HARBOR

DINNER MENUS

BUFFET OPTIONS

(Minimum of 30 Guests Required)

Mixed Winter Greens Salad or Caesar Salad

Assorted Artisan Rolls and Butter

CHOICE OF TWO APPETIZERS:

Baked Ham and Swiss Cheese Sliders with Honey Mustard Glaze •
Loaded Mashed Potato Shooters • Honey Pistachio Encrusted Feta
Cheese • Crab Spinach and Artichoke Dip • Lobster Bisque Shooters

CHOICE OF TWO ENTRÉES, ONE CHEF CARVED:

Slow Roasted Turkey with White Balsamic Pan Gravy
and Rosemary-Scented Cranberry Sauce

Peach Stuffed Pork Loin with Blackberry-Port Velvet

Brown Sugar Virginia Baked Ham with
Honey Mustard and Piña Colada Dipping Sauces

Herb and Horseradish Encrusted Prime Rib Au Jus
and Horseradish Cream

CHOICE OF ONE:

Sweet Potato Casserole • Holiday Herb Stuffing • Rice Pilaf with Red
and Green Confetti • Potato and Celeriac Whipped with Truffle Oil

CHOICE OF ONE:

Honey-Sriracha Roasted Carrots • Mashed Maple Butternut Squash
with Chèvre and Thyme • Green Bean Gratinée •
Roasted Brussels Sprouts with Pancetta and Onion

CHOICE OF ONE PASTA:

Turkey and Spinach Tossed with Tomato Cream Sauce

Caprese Noodle Casserole

Mushroom, Carrot and Arugula Tossed in Garlic Butter

CHOICE OF ONE DESSERT:

House-Made Warm Peach Cobbler served with Vanilla Ice Cream

White Chocolate and Berry Bread Pudding with Crème Anglaise

Toasted Angel Food Cake with Orange Sauce and Candied Walnuts

Warm Chocolate Brioche Sandwiches with Butter Rum Caramel

Coffee, Tea, Decaf

\$35.95 per person

PLATED OPTIONS

Mixed Winter Greens Salad or Caesar Salad

Assorted Artisan Rolls and Butter

CHOICE OF TWO APPETIZERS:

Baked Ham and Swiss Cheese Sliders with Honey Mustard Glaze •
Loaded Mashed Potato Shooters • Honey Pistachio Encrusted Feta
Cheese • Crab Spinach and Artichoke Dip • Lobster Bisque Shooters

CHOICE OF TWO ENTRÉES:

Slow Roasted Turkey with White Balsamic Pan Gravy
and Rosemary-Scented Cranberry Sauce served with Smashed Red
Potatoes with Artichokes and Green Bean Gratinée

\$30.95 per person

Herb Roasted Pork Loin with Roasted Cherries
and Pistachio-Sage Butter paired with Truffle Scented Celeriac Purée
and Whiskey Glazed Sweet Potatoes, Apples and Pecans

\$32.95 per person

Broiled Diver Scallops with Beetroot Honey, Fried Carrot Strings and
Charred Scallion-Water Chestnut Pesto over Creamy Cauliflower Wild
Rice and Mashed Maple Butternut Squash with Chèvre and Thyme

\$35.95 per person

Lemon Charred Filet Mignon with Esterhazy Sauce served over
Wild Mushroom Polenta with Pancetta Roasted Brussels Sprouts

\$39.95 per person

Vegetarian options are available upon request

CHOICE OF ONE DESSERT:

House-Made Warm Peach Cobbler served with Vanilla Ice Cream

White Chocolate and Berry Bread Pudding with Crème Anglaise

Toasted Angel Food Cake with Orange Sauce and Candied Walnuts

Warm Chocolate Brioche Sandwiches with Butter Rum Caramel

Coffee, Tea, Decaf

All prices are per person, plus appropriate tax and service charge

Call Ann Marie to book 315.686.1100 ext. 7009

Don't forget to ask about our special holiday guest room rates

Harbor Hotel

1000 ISLANDS • CLAYTON



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