

# Celebrate the Holidays with an Intimate Holiday Package

Harbor Hotel  
COLLECTION

## All Packages Include:

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

### Deck The Halls \$49.95

Choice of:

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

Choice of Two 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 \$52.95

Choice of:

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

Choice of Two 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 \$54.95

Choice of:

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

Choice of Two 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:

Crudité Display \* Cheese & Cracker Display \* Fresh Fruit Display \* 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

30 Person Minimum. Tax & Service Charge Not Included.