



HARBOR WALK SHOWER & LUNCHEON PACKAGES

\$50 per Adult | Kids \$25 | Under 3 n/c

THREE HOUR MIMOSA, SPRITZ & BLOODY MARY BAR

Includes a variety of sparkling cocktails prepared by our Harbor Walk bartenders Tito's vodka, and our signature Bloody Mary mix with a variety of festive garnishes. Includes assorted juices; premium coffee; assorted teas and non-alcoholic beverages
Beer; Wine & Cocktails available upon request and priced by consumption.

FULL BAR UPGRADE COST \$15PP
***KIDS SHERBET PUNCH \$20 GALLON**

GRAZING TABLE

Upon Arrival

Domestic & imported cheeses with seasonal fruit GF & crackers on the side
Crudit  with chef's choice dip GF



Choose one of the following buffet options...

"HARBOR BRUNCH"

Yogurt parfaits with fresh berries and granola (GF)
Strawberry & cucumber salad with pistachios, goat cheese and citrus vinaigrette (GF, V)
Frittatas...cheese & fresh herbs / ham & cheese (GF)

Assorted breakfast pizzas
Applewood smoked bacon or breakfast sausage
Herb roasted breakfast potatoes
Brioche French toast with blueberry compote
fresh bagels with schmears (add smoked salmon platter \$95)

**ADD CARVING STATION WITH ROASTED BEEF AND HERB LACQUERED TURKEY
WITH FRESH ROLLS & SAUCES FOR \$10.50 PP**



“DOCKSIDE LUNCHEON”

Duett of Soups : Chowder & Summer Vegetable
Caesar or Garden salad with citrus herb vinaigrette (GF)
Summer pasta salad Kettle chips & pickles

Assorted Sandwiches & Wraps:

Turkey & brie with raspberry mojo
Roast beef, arugula, roasted peppers & garlic aioli baguette
Chicken salad croissant & Cape Cod shrimp salad croissant
Mediterranean hummus w/ garden vegetables & feta wrap

“YACHT CLUB LUNCHEON”

Chicken Milanese & Shrimp Scampi
Caesar or Terrace garden salad with citrus herb vinaigrette (GF)
Roasted market vegetables | Wood oven roasted potatoes with truffle & sea salt
Penne with vodka sauce, mozzarella & basil or Summer primavera
Fresh rolls and butter

“CLASSIC CARVING”

Hand carved roast beef strip loin with au jus & herbed lacquered turkey breast
With accouterments, fresh rolls & butter
Caesar or garden salad with citrus herb vinaigrette
Penne with vodka sauce, mozzarella & basil or Summer primavera
Wood oven roasted potatoes with truffle & sea salt

“HARBOR WALK COOKOUT”

Your choice of chef manned outdoor grill or chaffered indoors
Angus burgers; Sahlen’s hot dogs; Italian & chicken sausages with peppers
Beefsteak tomato, basil & fresh mozzarella platter
Potato salad; garden; crab macaroni salad; corn on the cob

DESSERT

desserts can be provided by client. Service staff will help slice and serve cakes

NOTES

- Don’t see the package your looking for? Our chefs are very talented and quite creative!
- Dining room seats 68 plus 10 at bar and an additional 36 on patio
- Facility rental fee is \$500 which includes dining room, bar & outdoor patio
- 22% Event service fee includes (18% gratuity and 4% admin fee) plus 8.75% NYS sales tax
- Linens, china, flatware and glassware included.