

2016
CATERING MENUS

HARBOR
MARKET
CATERING





THEMED BREAKS

MORNING BUZZ

Coffee Cake, Assorted Danish, Scones,
Muffins

COOKIE MADNESS

(Select Three)

Assorted Homemade Cookies, Brownies &
Blondies. Assorted Italian Biscotti, Black &
White Cookies. Cherry & Almond Trail Mix
Healthy Cookie

FITNESS GRANOLA BREAK

Assorted Naked Juices, Homemade Trail
Mix, Cookies.

Homemade Granola with toppings to
include:

Shredded Coconut, Toasted Almonds,
Peanuts, Sunflower Seeds, Toasted Flax
Seeds, Dried Assorted Fruit, Raisins,
Candied Ginger, M&M's, Chocolate Chips.

THE WARM APPLE

Apple Cider, Seasonal Whole Apples,
Peanut Butter, Raisins, Warm Thick Cut
Country Bread, Apple Butter,
Cinnamon Apple Muffins, Warm Apple
Crisp.

CRISPY PITA BREAK

Assorted Seasonal Crudité with Carrots,
Celery, Squash, Cucumbers.

Assorted Dips & Spreads (Select three)

Hummus, Baba Ghanoush, Red Pepper
Artichoke Dip, Spinach and Feta Dip,
Chipotle Ranch or Blue Cheese.

Seasoned Pita Wedges

SOUTH OF THE BORDER

Warm Tortilla chips, Salsa, Guacamole,
Pico de Gallo, Black Bean Dip,
Pepper Jack Cheese & Grilled Vegetable
Quesadillas. Churros with Chocolate Sauce

DOWNTOWN STREET FAIR FARE

Mini Reuben, Sauerkraut & Russian Dressing,
Mustard, Chicken Satay, Sweet Chili Sauce
Warm Pretzels, Deli Mustard,
Warm Apple Cider Doughnuts.

SWEET TOOTH BREAK

Assorted Miniature Cupcakes,
Create your own candy mix with nostalgia
candies. Fruit Skewers & Yogurt Dip.

LITTLE ITALY BREAK

Assorted Bruschetta, Tomato Basil, Wild
Mushroom, Pesto Artichoke
Italian Charcuterie Plate, Italian Cheeses
Parmesan Crisps, Grissini Breadsticks
Individual Crudités with Dip
Mini Flatbread Pizzas with Roasted
Vegetables
Biscotti, Mini Cannoli



BEVERAGE BREAKS

COLD BEVERAGES

Assorted Pepsi Soft Drinks,
Sparkling & Still Waters, Iced Tea, Lemonade

SUMMER REFRESHERS

Fruit Infused Waters, Specialty Lemonades,
Fresh Brewed Iced Tea, Izze Sparkling Sodas

COOL WEATHER FLAVORS

Local Apple Cider with Cinnamon, Green Tea,
Fresh Brewed Iced Coffee with Syrups
Hot Chocolate with Marshmallows

COFFEE BREAK

Starbucks Coffee and a Selection of Fine Teas.
Hot or Cold Beverages served with Theme Breaks.

The Items Below Are Charged Upon Consumption.
(Not Available As Separate Break).

Assorted Soft Drinks, Sparkling & Still Waters,
Iced Tea, Lemonade,
Chilled Coffee, Frappuccino & Tazo Teas
Starbucks Coffee & Selection Of Fine Teas



COCKTAIL RECEPTIONS

Please select five items below:

COLD

Hummus, Crispy Pita & Cucumber
Tuna Tartare Wasabi Aioli, Savory Cone
Sliced Tenderloin on Crostini with
caramelized onions, blue cheese
Garden Vegetable Crudit  Shooters
Fresh Fruit Skewers, honeyed yogurt dip
Shrimp and Bloody Mary Shooter
Local Goat Cheese on Crostini with Quick
Pickled Golden Beets
Seasonal Chicken Salad on Asian Spoons

HOT

Mini Maryland Crab Cakes with Sambal
Mayo, Curried Chicken Satay, Peanut Sauce
Crab & Corn Fritters, Old Bay Remoulade
Mini Beef Slider, Sharp Cheddar Cheese,
Bacon Aioli
Mushroom and Goat Cheese Tartlet
Chicken Bacon & Ranch Slider
Fig & Blue Cheese Flatbread
Creole Chicken on Cornbread Crostini
Barbeque Pork on Corn Tortilla

CHEESE AND CHARCUTERIE

Maytag Blue, Quince Jam
Effie Mills Cows Milk Cheese, Apple Bacon
Compote, Firefly Farms Goat Cheese,
Truffle Honey Aged Cheddar,
Cured Meats, Dried Fruits,
Mini Pickles, Chutneys and Mustards,
Selection of Country Breads and Crackers

ANTIPASTI STATION

Hummus, Baba Ghanoush, Tabbouleh
Marinated Grilled Vegetables,
Herbed Mozzarella, Cherry Tomato, Fresh
Basil Salad,
Gherkins, Marinated Olives
Grilled Bread and Pita Chips

MID ATLANTIC SPECIALTIES

Fresh-made shrimp and scallop Ceviche
Garlic, Cilantro, and Serrano Chili
Tuna Poke with Avocado and Sesame
Maryland Oysters on the 1/2 shell,
shucked to order
Mignonette Sauce & Cocktail Sauce
Grand Marnier Cured Rockfish, Golden Beet
Gazpacho

FRESH SEASONAL RAW VEGETABLES

Cilantro Pepper Ranch, Hummus, Blue
Cheese Dip



COCKTAIL RECEPTIONS (CONT...)

FARMED GREENS

Spinach, Romaine, Field Mixed, Radicchio
Baby Arugula, Chicory, Iceberg, Watercress

TOPPINGS

Grilled Asparagus, Herb Roasted Baby
Carrots, Grilled Corn,
Marinated Beets, Roasted Cipollini Onions,
Oven Dried Tomatoes
Roasted Seasonal Mushrooms, Sunflower
Seeds

Dried Cranberries, Candied Walnuts

DRESSINGS

Balsamic vinaigrette, Chipotle Ranch, Blue
Cheese, Caesar, Extra Virgin Olive Oil, Red
Wine Vinegar

CARVING STATIONS

Slow Roasted Prime Rib, Selection of
Flavored Mustards

Maryland Pork Loin, Ginger Garlic
Barbeque

Whole Roasted Turkey, Ginger Cranberry
Sauce, Natural Reduction

Sustainably Sourced Roasted Wild Salmon
Lemon Dill Cream, Tomato Chutney,
Chimichurri

Maryland Beef Tenderloin
with Black Pepper, Thyme and Sea Salt, Red
Wine Jus, Béarnaise

SLIDER STATION

(Select Three)

Cheeseburger, Caramelized Onion, Bacon
Aioli

Grilled Chicken, Buffalo Sauce, Blue Cheese
Maryland Crab Cake, old bay remoulade
Mini Lamb Burger, Cucumber Feta Yogurt
Turkey Burger, Cranberry Sauce, sharp
cheddar

Falafel, Pickled Onions, Tzatziki

FRESH PASTA STATION

Pastas (Select Two)

Orecchiette, Tortellini, Farfalle or Penne
Pasta

Sauces (Select Two)

Primavera, Pesto or tomato Basil Vodka
Homemade Garlic Bread, Toasted Pine Nuts,
Freshly Grated Parmesan Cheese

MINI TACO STATION

Pulled Pork & Pulled Chicken, soft tortillas
Cilantro, Pico de Gallo, Guacamole, Black
Bean & Corn Salad

Add Slow-braised Beef Shortribs



DINNER MENU

APPETIZERS

Choose one

- Roasted Butternut Squash Bisque, Coriander Cream
- Creamed Brandied Mushroom Soup, Goat Cheese Crouton
- Classic Caesar Salad, Garlic Croutons
- Panzanella Salad, Grilled Bread, Roasted Tomatoes, Balsamic & EVOO
- Baby Green and Cucumber Salad
- Blue Cheese, Poached Pear, Candied Pecans, Sundried Tomato Vinaigrette
- Oven Roasted Beet Salad with field greens
- Horseradish chevre, Toasted Pine Nuts, Pomegranate Vinaigrette
- Roasted Shrimp Cocktail, Lemon, Garlic Cilantro Marinade

VEGETARIAN OPTIONS

- Portobello Mushroom "Filet", Garlic Tomato Sauce and Sautéed Spinach
- Seasonal Vegetable Risotto, Truffle Oil
- Casserole of Wild Mushroom Cannelloni
- Gratin, Brussel Sprouts
- Quinoa with Ratatouille
- Korean Style Grilled Tofu, Green Papaya Salad, Garlic Ginger Barbeque
- Meatless "Chicken" Pot Pie

ENTRÉES

Choose one; two choices, add \$5 per person

- Seared Salmon
- Wild Rice, Braised Swiss Chard
- Pan Roasted Local Rockfish (in season)
- White Bean, Cipollini Onions, Heirloom Tomatoes
- Rosemary Garlic Roasted Breast of Chicken
- Olive Oil Mashed Potatoes, Haricot Verts, Sundried Tomato Garlic sauce
- Slow Braised Short Rib
- Seasonal Vegetable, Red Wine Sauce, roasted red Potatoes
- Thyme Marinated Filet of Beef
- Green Beans, Potato Purée, Shaved Pecorino & Local Mushrooms
- Roasted Pork Loin Chop
- Local Vegetables & Sweet Potatoes, & Rosemary Mustard sauce
- Certified Angus Beef Filet & Maryland Crab Cake
- Roasted garlic mashed, seasonal vegetables, au jus & old bay remoulade
- Prime Rib
- Italian Roasted Potatoes & Broccoli Rabe

DESSERTS

Choose one

- Homemade Seasonal Cheesecake, Fruit Compote
- Chocolate tort With Vanilla Crème Anglaise
- Blueberry Pie, Lemon Meringue Pie
- Sweet Lemon Meringue Tart, Blueberry Compote
- Local Apple Crisp, Vanilla Bean Ice Cream
- Starbucks Coffee, Tazo Tea



DINNER BUFFETS

HEALTHY AND HEARTY

Vegetarian Minestrone
Kale and Radicchio Salad
Candied Pecans, Dried Cranberries,
Pomegranate Vinaigrette
Quinoa Salad, Seasonal Vegetables,
Spinach, Lemon & Olive Oil
Whole Wheat Penne Pasta Salad
Artichoke, Red Onions, Toasted Pine Nuts,
Shaved Parmesan & Arugula Pesto
Roasted Salmon, Braised Squash, Baby
Carrots, Citrus Coriander Sauce
Grilled Chicken Breast with Farro, Lemon &
Olives with Chicken Jus
Eggplant & Zucchini Lasagna, Fresh
Mozzarella & Crushed Tomatoes
Roasted Baby Potatoes, Shallots & Rosemary
Choose two desserts

FEDERAL HILL BUFFET

Cucumber Salad, Red Onions, Tomatoes,
Peppers, Romaine, Yogurt Dressing
Hummus, Baba Ghanoush, Crispy Pita
Olives, Pickled Vegetables, Marinated Feta,
Braised Marinated Chicken Thighs, Sweet
Peppers, Onions
Sustainable Seafood Catch , Prepared to suit
the Fish
Choose two desserts

TASTE OF MARYLAND

Our Chef and Catering Team will work with
you to create a custom menu, featuring local
Maryland Ingredients at the peak of their
freshness

FROM THE FIELDS

Maryland Cream of Crab Soup
Mixed Greens, Fresh Vegetables,
Champagne Vinaigrette
Ricotta Risotto, Tomato Chutney
Roasted All Natural Chicken
Seasonal Root Vegetables, Rosemary Jus
Grilled Maryland Grass-fed Steak
Caramelized Onions and Poblano Peppers,
Natural Jus
Parsnip and Potato Purée
Heirloom Carrots & Green Beans with Black
Garlic
Choose two desserts

PASTRY CHEF'S DESSERTS

Assorted Cheesecakes, Mini Local Apple
Tarts
Flourless chocolate torte
Black and White Cookies , Greek Yogurt
Panna Cotta
Sliced Fruits, Mini Pastries, Mini Cupcakes
Starbucks Coffee, Tazo teas



DESSERT STATIONS

DESSERTS STATIONS

PASTRY SHOP STATION

Assorted Pastries and Mini Desserts to include:

Traditional New York Cheesecake

Thick Cut Carrot Cake

"Extra" Layers Chocolate Cake

Chocolate Mousse Shooters

Panna Cotta

Sweet Lemon Meringue Tart, Blueberry Compote

FRESH FRUIT DISPLAY STATION

Seasonal Fruits and Berries accompanied by:

Powdered Pound Cake

Brown Sugar, Whipped Cream

CHEESECAKE STATION

Individual Homemade Cheesecakes

Assorted Toppings to include:

Fresh Fruit Compote, Assorted Sauces,

Assorted Nuts,

Fresh Whipped Cream

LIVE ACTION DESSERT STATIONS

Churros

Assortment of Homemade Fresh Churros accompanied by:
Powdered Sugar, Chocolate Dipping Sauce
Strawberry Jam, Cinnamon Sugar
White Chocolate Sauce, Caramel Sauce

BANANAS FOSTER

Sautéed Bananas in Rum and Butter
Vanilla Ice Cream

LIQUID NITROGEN ICE CREAM

Chef Joe creates ice cream to order, seasonal flavors available
Chocolate sauce, caramel sauce, whipped cream

LOCAL ICE CREAM SUNDAES

Taharka Brothers Ice cream
Assorted toppings, whipped cream, mini cones

S'MORES

Chocolate, Cinnamon & Graham Crackers
Chocolate mint, Chocolate Caramel, Classic Chocolate
Marshmallows toasted to order by our staff

MARBLE SLAB ICE CREAM STATION

Vanilla & Chocolate Ice Cream with assorted toppings, mixed to order
Chocolate & Caramel Sauce



COCKTAIL PACKAGES

PLATINUM BAR PACKAGE

Johnny Walker Black Scotch, Crown Royal, Maker's Mark Bourbon,
Grey Goose Vodka, Bacardi Rum, Hendricks Gin, Tanqueray Gin, Patron Tequila,
Selection of Sterling wines, Dogfish Head and Heavy Seas beers
Pepsi brand sodas, juices and bottled water
TWO HOURS OF SERVICE \$22 PER PERSON
EACH ADDITIONAL HOUR \$5 PER PERSON

PREMIUM BAR PACKAGE

Captain Morgan Spiced Rum, Dewar's Scotch, Jack Daniels, Absolut Vodka
Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec,
Selection of Estancia and Boordy wines, Dogfish Head, Heavy Seas beers
Pepsi brand sodas, juices and bottled water
TWO HOURS OF SERVICE \$18 PER PERSON
EACH ADDITIONAL HOUR \$4 PER PERSON

CORDIAL BAR PACKAGE ADD ON

Hennessy VS, Kahlua, Grand Marnier, Bailey's Irish Cream, Sambuca,
Courvoisier, Amaretto Di Saronno
ONE HOUR OF SERVICE \$8 PER PERSON
EACH ADDITIONAL HOUR \$4 PER PERSON

WINE AND BEER BAR PACKAGE

Selection of Estancia and Boordy wines, Dogfish Head, Heavy Seas beers
assorted Pepsi brand sodas, juices and bottled water
TWO HOURS OF SERVICE \$12 PER PERSON
EACH ADDITIONAL HOUR \$4 PER PERSON
SODA AND WATER BAR PACKAGE FOR GUESTS UNDER 21
Infused Waters, Iced tea and Lemonade, Assorted Pepsi Soft Drinks
TWO HOURS OF SERVICE \$4 PER PERSON
EACH ADDITIONAL HOUR \$2 PER PERSON

SIGNATURE COFFEE STATION

Freshly Brewed Starbucks® Organic Shade Grown coffee and Tazo teas
Two Hours of Service \$5 PER PERSON
EACH ADDITIONAL HOUR \$2 PER PERSON
* Additional Selections available upon request