

Harbor Hotel

WATKINS GLEN

Catering Menus

DINNER



WATKINS GLEN

SUGGESTED DINNER ENTREES

10 oz. Prime Rib of Beef

Served tender and juicy with jus.

\$29.95

10 oz. New York Strip Steak

Broiled to perfection and topped with herb butter.

\$31.95

Stuffed Filet of Sole

Delicate sole filled with spinach stuffing.

\$25.95

Shrimp Scampi

Sautéed in butter and garlic, served over linguine.

\$26.95

Cavatappi Primavera

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

\$22.95

Chicken Wellington

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

\$26.95

Grilled Pork Chop au Poivre

Thick cut chop seasoned with peppercorn served with a balsamic reduction.

\$26.95

Duet Plate

5 oz. petite filet mignon with a choice of:

4 oz. Boneless Breast of Chicken with Tarragon Beurre Blanc \$34.95

~ or ~

2 Crab Stuffed Jumbo Shrimp \$39.95

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

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



WATKINS GLEN

SUGGESTED DINNER ENTREES

Marinated Pork Loin Caribbean

Seasoned and roasted pork loin topped with orange citrus glaze.
\$26.95

Breast of Chicken

Boneless breast of chicken prepared with
your choice of one sauce: Marsala, Piccata or Tarragon Cream
\$22.95

Baked Stuffed Chicken Poulette

Boneless breast of chicken filled with herb stuffing.
\$24.95

Baked Orange Roughy

Tender orange roughy filet seasoned and baked in lemon butter.
\$25.95

8 oz. Grilled Top Sirloin

Grilled top sirloin steak with rosemary demi glaze.
\$24.95

8 oz. Broiled Filet Mignon

Filet mignon broiled and topped with herb butter.
\$36.95

Chicken Cordon Bleu

Boneless breast of chicken rolled with ham and swiss cheese,
lightly coated with bread crumbs.
\$25.95

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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WATKINS GLEN

FINGER LAKES DINNER BUFFET

(35 person minimum)

\$28.50

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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WATKINS GLEN

SENECA HARBOR DINNER BUFFET

(35 person minimum)

\$31.50

Salad of Mixed Field Greens
Basket of Warm Rolls and Butter
Choice of Seasonal Vegetable
Carved Roast Top Sirloin Au Jus
Minimum number of guest 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 - \$3.95 per person additional

Coffee Service

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WATKINS GLEN

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)

(\$9.95 per person with Entrée)

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

SPECIAL DESSERT SELECTIONS

(\$6.95 per person with Entrée)

- Warm Pecan Pie
- French Chocolate Chambord
- Key Lime Pie

Assorted Sweets Table - \$3.95 per person additional

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