Harbox Hotel

"AFFORDABLE MEETING PACKAGE" \$39.95

Prices are per person and do not include tax and service charge. (minimum 25 person)

Package Includes:

Complimentary Meeting Room Continental Breakfast (Coffee, Hot Tea, Decaf, Juice, Pastries and Muffins) Mid Morning Coffee Break Choice of Lunch with Coffee, Hot Tea, Decaf and Assorted Soda Afternoon Break: Coffee, Hot Tea, Decaf, Soda and Freshly Baked Cookies

"THE NEW YORKER"

Caesar Salad Warm Rolls and Butter Open Steak Sandwich (served over garlic toast) French Fries

"THE LIGHTER SIDE"

Soup Du Jour and Create Your Own Salad Mixed Field Greens and Romaine Grilled Chicken, Tofu and Hard Boiled Eggs Toppings: Carrots, Tomatoes, Chick Peas, Walnuts, Dried Cranberries, Shredded Parmesan and House-Made Croutons Balsamic, Caesar, Ranch and Concord Grape Vinaigrette Dressings

Additional Specialty Breaks:

"Popcorn Frenzy"
Explode with our variety of
Classic, Cheese and
Cajun Popcorn \$3.00 pp++

"Healthy Choice"
Array of Fresh Seasonal
Fruit \$4.00 pp++

"THE HARBOR DELI"

Crisp Assorted Vegetable Tray Deli Style Ham, Turkey and Roast Beef Sliced American and Swiss Cheeses Lettuce, Tomato and Kosher Dill Pickles Assorted Breads and Rolls Italian Pasta Salad or Potato Salad A Salad of Fresh Seasonal Fruit

"THE DELI EXPRESS"

Soup Du Jour Mixed Field Greens with Dressing Selection German Potato Salad or Tomato Cucumber Vinaigrette Salad <u>Choice of Three:</u> Chicken Caesar Salad in a Garlic Herb Wrap Tuna Salad on a Croissant with Lettuce Roast Beef with Horseradish Mayo, Provolone and Lettuce on Hard Roll Ham, Swiss, and Lettuce with Dijon Mustard on Wheat Bread

Roasted Vegetables with Balsamic Glaze in a Spinach Wrap

Turkey with Sun Dried Tomato Pesto Mayo, Havarti Cheese and Lettuce in a Sun Dried Tomato Wrap

All Lunches are served with your choice:

Brownie Sundae, Carrot Cake, Chocolate Mousse or Rainbow Sherbet

"Healthy & More"
Assorted Yogurts and
Granola Bars \$5.00 pp++

Harbor Hotel

MEETING BREAKS

TIME OUT TEMPTATIONS

Coffee, Hot Tea and Decaf - \$3.50 per person Assorted Soda - \$2.50 per bottle Bottled Water - \$2.50 per bottle Assorted Juices - \$10.00 per carafe Freshly Baked Cookies - \$18.00 per dozen Pastries and Muffins - \$20.00 per dozen Assorted Bagels and Cream Cheese - \$24.00 per dozen

MEETING BREAK OPTIONS

Continental Breakfast - \$8.95 per person Coffee, Hot Tea, Decaf, Assorted Juice, Assorted Pastries and Fresh Fruit

Executive Continental Breakfast - \$10.95 per person

Coffee, Hot Tea, Decaf, Assorted Juice, Assorted Pastries, Fresh Fruit and Yogurt

Bakery Basket - \$10.95 per person

Coffee, Hot Tea, Decaf, and Assorted Juice with your choice of <u>three</u> of the following: Muffins, Croissants, Pastries, Sweet Rolls, Bagels or Coffee Cake

Afternoon Energizer - \$9.95 per person

Coffee, Hot Tea, Decaf, Bottled Water, Assorted Soda and Iced Tea Freshly Baked Cookies and Brownies

Not Quite Happy Hour - \$9.95 per person

Coffee, Hot Tea, Decaf, Bottled Water, and Assorted Soda Pretzels, Popcorn and Potato Chips with Dip

Lively Yet Light - \$10.95 per person

Coffee, Hot Tea, Decaf, Bottled Water and Assorted Soda Fresh Fruits with Yogurt Dip and Granola Bars

Harbox Hotel

CHAUTAUQUA LAKE · CELORON. NEW YORK

BREAKFAST BUFFET SUGGESTIONS

All Buffets Include Coffee, Hot Tea, Decaf and Juice

BREAKFAST BUFFET - \$14.95 per person

(35 person minimum) Assorted Pastry Display, Fresh Fruit Salad, French Toast with Maple Syrup, Scrambled Eggs*, Home Fried Potatoes Choice of Two Bacon, Virginia Baked Ham or Country Pork Sausage

INNKEEPER'S BRUNCH - \$16.95 per person

(35 person minimum) Assorted Pastry Display, Fresh Fruit Salad, Scrambled Eggs*, Home Fried Potatoes Choice of One

Chicken Ala King with Noodles or Pastry Shells Beef Stroganoff with Egg Noodles Choice of One Bacon, Virginia Baked Ham or Country Pork Sausage

EMPIRE STATE BRUNCH - \$20.95 per person

(50 person minimum) Assorted Pastry Display, Fresh Fruit Salad, Scrambled Eggs*, Home Fried Potatoes **Choice of One** Beef Bourguignon, Chicken Divan Seafood Newburg or Quiche Du Jour **Choice of One**

Carved Roast Beef or Carved Virginia Baked Ham

Choice of One

Salad of Mixed Field Greens, Cucumber and Tomato Vinaigrette Salad or Waldorf Salad **Choice of One** Bacon or Country Pork Sausage

(Omelet Station is available for an additional \$4.00 per person)

*Scrambled Eggs may include Herbs, Chives, Peppers, Cheeses or Tomatoes



SIT DOWN BREAKFAST

All Breakfasts Include Coffee, Hot Tea, Decaf and Juice

COUNTRY STYLE BREAKFAST - \$12.95 per person

Scrambled Eggs Home Fried Potatoes Assorted Pastries

Choice of One

Bacon, Virginia Baked Ham or Country Pork Sausage

EXECUTIVE BREAKFAST - \$15.95 per person

Grapefruit Half with Strawberry 5 oz. Top Sirloin Scrambled Eggs Home Fried Potatoes Croissant

Harbox Hotel

SUGGESTED LUNCHEON BUFFETS

DELI BUFFET - \$16.95 per person

(25 person minimum)

Soup du Jour Platters of Ham, Sliced Turkey, and Tuna Salad Sliced American and Swiss Cheeses Lettuce, Tomato, and Kosher Dill Pickles Fresh Vegetable Tray with Herb Dip Assortment of Fresh Breads and Rolls

> **Choice of One** Potato or Pasta Salad

Freshly Baked Assorted Cookies Coffee, Hot Tea, Decaf and Soda

One of the following items may be added to the above menu for an additional \$2.00 per person. Sliced Hot Roast Beef au Jus, Penne Pasta with Marinara Sauce or Hummus with Pita Chips

CHAUTAUQUA LUNCHEON BUFFET - \$18.95 per person

(35 person minimum)

Basket of Fresh Rolls Salad of Mixed Field Greens Fresh Vegetable Tray with Herb Dip

Choice of Two

Seasonal Vegetable Chicken Cacciatore, Seafood Creole, Medallions of Chicken Maison, Stir Fry Chicken or Beef with Vegetables, Beef Stroganoff, Beef Tips in Red Wine Sauce or Vegetable Lasagna with Alfredo Sauce

Choice of One Rice Pilaf, Au Gratin Potatoes, Whipped Potatoes or Oven Roasted Potatoes

Choice of One

Brownie Sundae, Carrot Cake, Chocolate Mousse, Rainbow Sherbet or Ice Cream Sundae

Coffee, Hot Tea, Decaf and Soda

Harbox Hotel

LIGHT LUNCHES \$15.95 per person Sit Down Service

Quiche Du Jour and Fresh Fruit

Prepared fresh and baked, served with seasonal fruit.

Tuna Salad, Chicken Salad or Grilled Vegetable Wrap

Served with seasonal fresh fruit.

Julienne Salad

Ham, turkey and cheeses on a bed of mixed greens, served with warm rolls.

Chicken Caesar Salad

Our classic caesar salad topped with grilled chicken breast, served with warm rolls. Substitute Shrimp for \$2.00

Portobello Mushroom Sandwich

Served on a kaiser roll with roasted peppers, crumbled bleu cheese, lettuce and tomato, served with seasonal fruit.

All light lunches are served with your choice of dessert: Ice Cream Sundae, Brownie Sundae, Carrot Cake, Chocolate Mousse or Rainbow Sherbet

Coffee, Hot Tea, Decaf and Assorted Soda

Harbox Hotel

SIT DOWN LUNCHEON ENTREES

Parmesan Encrusted Haddock

Tender filet baked with panko bread crumbs and parmesan cheese. \$15.95

Cavatappi Primavera

Cavatappi pasta tossed with grilled julienne vegetables and sun dried tomato pesto. \$14.95

Chicken Piccata

Lightly floured boneless chicken breast served with light lemon-butter and capers. \$15.95

Grilled Top Sirloin

Grilled top sirloin served with grape tomatoes and smoked bacon relish. \$16.95

Shrimp Fresca

Fresh shrimp tossed with tomatoes, basil, and garlic sauce served over linguine. \$16.95

Stuffed Boneless Breast of Chicken

Herb bread stuffed boneless breast with beurre blanc. \$15.95

Open Faced Steak Sandwich Choice NY sirloin grilled and topped with onion rings, served over garlic toast. \$19.95

Stuffed Filet of Sole Delicate sole with spinach stuffing and lemon-butter. \$16.95

All entrees include a salad of mixed field greens, potato, vegetable, warm rolls and butter. Your choice of dessert: Ice Cream Sundae, Brownie Sundae, Carrot Cake, Chocolate Mousse or Rainbow Sherbet

Coffee, Hot Tea, Decaf and Soda

Harbor Hotel

CHAUTAUQUA LAKE DINNER BUFFET

(35 person minimum)

\$30.95

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

Harbox Hotel

CELORON PARK DINNER BUFFET

(35 person minimum)

\$32.95

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 - \$4.95 per person additional

Coffee Service

Hotel Harbox

SUGGESTED DINNER ENTREES

10 oz. Prime Rib of Beef

Served tender and juicy with jus. \$30.95

10 oz. New York Strip Steak Broiled to perfection and topped with herb butter. \$32.95

> Stuffed Filet of Sole Delicate sole filled with spinach stuffing. \$26.95

Shrimp Scampi Sautéed in butter and garlic, served over linguine. \$27.95

Cavatappi Primavera Pasta tossed with julienne vegetables and sun-dried tomato pesto. \$23.95

Chicken Wellington Boneless breast of chicken filled with a wild mushroom stuffing, wrapped in a delicate puff pastry shell. \$27.95

Grilled Pork Chop au Poivre

Thick cut chop seasoned with peppercorn served with a balsamic reduction. \$27.95

Duet Plate

5 oz. petite filet mignon with a choice of: 4 oz. Boneless Breast of Chicken with Tarragon Beurre Blanc \$35.95 ~ or ~

2 Crab Stuffed Jumbo Shrimp \$40.95

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

Harbor Hotel

SUGGESTED DINNER ENTREES

Marinated Pork Loin Caribbean

Seasoned and roasted pork loin topped with orange citrus glaze. \$27.95

Breast of Chicken Boneless breast of chicken prepared with your choice of one sauce: Marsala, Piccata or Tarragon Cream \$23.95

Baked Stuffed Chicken Poulette Boneless breast of chicken filled with herb stuffing. \$25.95

Baked Orange Roughy Tender orange roughy filet seasoned and baked in lemon butter. \$26.95

> 8 oz. Grilled Top Sirloin Grilled top sirloin steak with rosemary demi glaze. \$25.95

> 8 oz. Broiled Filet Mignon Filet mignon broiled and topped with herb butter. \$37.95

Chicken Cordon Bleu Boneless breast of chicken rolled with ham and swiss cheese, lightly coated with bread crumbs. \$26.95

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

Harbox Hotel

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 - \$4.95 per person additional

Harbor Hotel

BEVERAGES

OPEN BAR (per person)

Premium Brands \$16.75

Top Shelf Brands

I Hour 2 Hours \$19.75 3 Hours \$22.75 4 Hours \$25.75

\$18.75 \$22.75 \$26.75 \$30.75

CASH BAR

Available Upon Request / Bartender Fee - \$50.00

All Bars Include: Scotch, Bourbon, Whiskey, Vodka, Rum, Gin, Bottled Beer, White Wine and Red Wine

> Fruit Punch (Gallon) - \$40.00 Wine Punch (Gallon) - \$55.00 Champagne Punch (Gallon) - \$65.00

Wine List Available upon Request

SOFT DRINK BAR - \$4.00 Per Person for One Hour Additional Hours \$1.50 Per Person

BEER, WINE, AND SOFT DRINK BAR - \$9.95 Per Person for One Hour Additional Hours \$5.00 Per Person

NO LIQUOR WILL BE SERVED TO PERSONS UNDER 21 YEARS OF AGE **PICTURE I.D. IS REQUIRED**

(PRICE DOES NOT INCLUDE TAXES OR SERVICE CHARGES)

Harbox Hotel

HORS D'OEUVRES

COLD SELECTIONS

Fresh Fruit Platter - \$70.00 (serves 25) Vegetable Crudités with Herb Dip - \$55.00 (serves 25) Domestic and Imported Cheese Platter - \$95.00 (serves 25) Belgian Endive with Gorgonzola and Walnuts - \$65.00 (50 pieces) Assorted Canapés - \$65.00 (50 pieces) Crab and Lobster with Shallot Crème Fraiche in Phyllo - \$85.00 (50 pieces) Iced Seafood Bar - Market Price (100 pieces) Clams or Oysters on the Half Shell - Market Price (50 pieces) Cocktail Shrimp - Market Price (50 pieces) Spinach Artichoke Hummus with Pita Chips - \$55.00 (serves 25) Crisp Vegetable Spring Rolls with Sweet Chili Plum Sauce - \$55.00 (50 pieces) Antipasto Tray - \$70.00 (serves 25) Bruschetta Bread with Tomato and Cheese - \$55.00 (serves 25)

HOT SELECTIONS

(All items listed below are priced for 50 pieces)

Clams Casino - Market Price Mini Eggrolls with Sweet and Sour Sauce - \$55.00 Buffalo Style Chicken Wings - \$55.00 served with bleu cheese and celery sticks Chicken and Pesto Blossoms - \$80.00 Seafood Stuffed Mushrooms - \$70.00 Sausage Stuffed Mushrooms - \$60.00 Southwestern Crab Wontons - \$80.00 Coconut Shrimp - \$105.00 Cocktail Meatballs - \$55.00 choice of Swedish or Teriyaki Chorizo Sausage in Puff Pastry - \$70.00 Beef Teriyaki Sate with Bourbon Lime Sauce - \$75.00 Chicken Sate with Peanut Sauce - \$55.00 Bacon Wrapped Scallops - \$100.00 Baked Brie with Raspberry and Almonds - \$105.00 Italian Sausage Medallions with Peppers and Onions - \$65.00 Spanakopita - \$80.00 Assorted Mini Chicago Deep Dish Pizzas - \$70.00 Assorted Mini Quiche - \$65.00 Mini Chicken Quesadillas - \$70.00

Harbox Hotel

Two Hours Open Bar and Unlimited Hors D'oeuvres (Choice of Three Hot and Three Cold) \$45.95 per person

Hot Selections

Mini Chicken Quesadillas Italian Sausage Medallions with Peppers and Onions Mini Egg Rolls with Sweet and Sour Sauce choice of shrimp or vegetable Cocktail Meatballs choice of Teriyaki, Barbecue, Swedish or Italian Vegetable Tempura with Cusabi Sauce Flat Bread Pizza Squares Franks in Puff Pastry Shell with Dijon

Cold Selections

The Harbor's Assorted Four Foot Sub Vegetable Crudités with Herb Dip Domestic and Imported Cheeses with Assorted Crackers Nacho Chips with Salsa, Sour Cream, and Cheese Parmesan Crostini with Tomatoes, Basil and Garlic Roasted Red Pepper Hummus with Pita Chips Marble Bread with Dip Fresh Sliced Fruit

Harbox Hotel

Two Hours Open Bar and Unlimited Hors D'oeuvres (Choice of Three Hot and Three Cold) \$55.95 per person

Hot Selections

Southwestern Crab Wontons Coconut Shrimp with Citrus Glaze Seafood Stuffed Mushrooms Chicken Pesto Blossoms Sliced Tenderloin served on Baguette with Horseradish Cream Beef Teriyaki Sate with Bourbon Lime Sauce Bacon Wrapped Scallops Spanakopita Baked Brie with Raspberry and Almonds Buffalo Chicken Wings Served with Bleu Cheese and Celery Sticks choice of Mild, Hot, Teriyaki or BBQ

Cold Selections

Vegetable Crudités with Herb Dip Assorted Canapés Domestic and Imported Cheeses with Assorted Crackers Fresh Fruit Kabob with Tropical Yogurt Belgium Endive with Gorgonzola and Walnuts Antipasto Tray Crisp Vegetable Spring Rolls with Sweet Chili Plum Sauce

Harbox Hotel

ADDITIONAL ACCOMPANIMENTS

(One Hour)

Carving Stations Turkey - \$10.95 Beef Tenderloin - \$15.95 Baked Virginia Ham - \$10.95 Roast Top Sirloin - \$12.95 (All of the Above Served on Silver Dollar Rolls with Condiments)

Sauté Stations

Beef Stir Fry - \$10.95 Chicken Stir Fry - \$9.95 Shrimp Scampi - \$12.95

Pasta Station Penne and Cheese Tortellini with Alfredo, Primavera and Marinara Sauce \$8.95

Salad Station

Mixed Field Greens and Romaine Grilled Chicken, Tofu and Hard Boiled Eggs Toppings: Carrots, Tomatoes, Chick Peas, Walnuts, Dried Cranberries, Shredded Parmesan and House-Made Croutons Balsamic, Caesar, Ranch and Concord Grape Vinaigrette Dressings \$9.95

Assorted Sweets Table \$7.95

SHOWER PACKAGES

PACKAGE 1

(20 person minimum) INCLUDES:

One Hour of Fruit Punch and Wine Punch Caesar Salad, Mixed Field Greens or Soup Du Jour Warm Rolls and Butter Dessert Coffee, Hot Tea, Decaf and Soda

CHOICE OF ONE ENTRÉE:

Quiche Du Jour with Fresh Fruit Chicken Salad on Croissant Tuna Salad with Fresh Fruit Greek Chicken Souvlaki Salad Julienne Salad Seafood Caesar Salad Cavatappi Pasta

\$15.95

PACKAGE 2

(20 person minimum) INCLUDES:

One Hour of Fruit Punch and Wine Punch Caesar Salad, Mixed Field Greens, or Soup Du Jour Warm Rolls and Butter Potato or Rice Seasonal Vegetable Dessert Coffee, Hot Tea, Decaf and Soda

CHOICE OF ONE ENTRÉE:

Boneless Breast of Chicken choice of one sauce Marsala, Piccata or Tarragon Cream Stuffed Shells with Marinara and Garlic Bread Grilled Top Sirloin with Sherried Mushroom Sauce Oven Roasted Turkey with Sage Pan Gravy Parmesan Encrusted Haddock Roast Pork Loin with Thyme Gravy

\$17.95

BUFFET PACKAGE 3

(35 person minimum)

INCLUDES:

One Hour of Fruit Punch and Wine Punch Caesar Salad, Mixed Field Greens or Soup Du Jour Warm Rolls and Butter Fresh Vegetable Tray with Herbed Dip Fresh Fruit Salad Potato or Rice Seasonal Vegetable Dessert Coffee, Hot Tea, Decaf, and Soda

CHOICE OF TWO ENTRÉES:

Roast Top Sirloin Au Jus Fresh Roasted Chicken with Herbs Baked Virginia Ham with Maple Orange Glaze Italian Sausage with Peppers and Onions Classic Baked Lasagna or Vegetable Lasagna Stuffed Shells with Marinara Roast Loin of Pork with Thyme Gravy

\$19.95

Harbox Hotel

CHAUTAUQUA LAKE · CELORON, NEW YORK

Evening Showers add \$5.00 per person