



# BREAKFAST

Fresh brewed coffee, decaffeinated coffee, regular & decaffeinated teas

## BREAKFAST BUFFET

All pricing reflects cost per person unless noted otherwise / 90 minutes of service

### SUNRISE CONTINENTAL

Minimum 15 guests \$17

Assorted pastries & breads served with jams, jellies, and butter  
Assorted chilled juices

### SUPREME CONTINENTAL

Minimum 15 guests \$21

Our sunrise continental with:  
Display of seasonal sliced fruit & berries  
Hot oatmeal with toppings of brown sugar, raisins, cinnamon sugar and walnuts  
Assorted cold cereals, and milk  
Assorted fruit yogurts  
Assorted Chilled Juices

### AMERICAN BREAKFAST

Minimum 30 guests \$24

Scrambled eggs  
Bacon and sausage links, home fried potatoes breakfast breads, muffins, danish and croissants, Display of seasonal sliced fruit & berries  
Served with preserves and butter  
Assorted chilled juices

### SPA FRIENDLY

Minimum 30 guests \$29

Display of seasonal sliced fruit & berries  
Greek yogurts with fresh berries  
Assorted bagels with low fat cream cheese, jams, jellies, butter, and honey,  
Scrambled eggbeaters  
Turkey bacon and turkey sausage  
Roasted potato hash  
Egg white quiche with spinach, mushroom, and caramelized onion  
Orange and grapefruit juice and cucumber infused water tower

### HARRISON BREAKFAST BUFFET

Minimum 30 guests \$32

Assortment of juices  
Assorted fresh baked breakfast pastries  
Display of seasonal sliced fruits and berries with honey yogurt dipping sauce  
Maple smoked bacon and country sausage links,  
Home fries  
Pancakes or French toast with maple syrup  
Scrambled eggs,  
Biscuits with sausage gravy

## BREAKFAST BUFFET ENHANCEMENTS

Priced per person based on final guarantee

Bagels & assorted cream cheese.....	\$5	Granola bars .....	\$3
Yogurt.....	\$4	Bacon or sausage.....	\$5
Fruit & yogurt parfait bar.....	\$8	Muffins or pastries.....	\$3
French toast .....	\$6	Cold cereal with milk.....	\$3
Pancakes .....	\$6	Scrambled eggs .....	\$4
Oatmeal.....	\$4	Hard boiled eggs .....	\$3
Whole fruit .....	\$3	Assorted Breakfast Sandwiches .....	\$8
Sliced fruit.....	\$5		

# CONTINENTAL ACTION STATIONS

\$10 per person

## OMELET STATION\*

Eggs and egg beaters, bacon and ham, peppers, mushrooms, onion, spinach, and shredded cheddar

## LOX & BAGELS DISPLAY

with cream cheese, capers, red onion, and tomato

\*Requires Station Attendant Fee

**PLATED AND VOUCHER BREAKFAST OPTIONS AVAILABLE**  
Chat with your sales manager to find the best breakfast for your group.

# BREAKS

90 minutes of service | Priced per person based on final guarantee

## THE BAVARIAN \$15

Warm soft pretzel sticks  
Warm cheese sauce  
Spicy mustard  
Soft drinks and bottled water

## COFFEE BREAK \$16

Assorted mini donut holes  
Coffee cake  
Regular and decaf coffee,  
soft drinks and bottled water

## SPA BREAK \$19

Greek yogurt  
Assortment of fruits  
Cinnamon-roasted apple oatmeal,  
Granola & protein bars  
assorted juices, fruit infused water station

## COOKIES, BROWNIES

### AND CANDY \$19

Assorted jumbo cookies and brownies  
Assorted candy bars  
Soft drinks and bottled water  
Fresh brewed coffee (regular and decaf)  
and assorted herbal teas

## FARMERS MARKET \$20

Seasonal garden vegetables  
with buttermilk ranch  
Roasted red pepper hummus  
Assortment of imported and domestic cheeses  
Pita bread and savory crackers  
Assorted soft drinks  
Fruit infused water station

# A LA CARTE BREAKS

Priced per dozen or person based on final guarantee

Brownies ..... by the dozen \$32  
Cookies ..... by the dozen \$32  
Soft pretzel sticks & mustard ..... per person \$8  
Assorted yogurts ..... per person \$5  
Assorted granola bars ..... per person \$3  
Assorted full sized candy bars .... by the dozen \$24  
Whole fruit ..... per person \$3

Sliced fruit..... per person \$5  
Vegetable crudité with ranch dip ..... per person \$7  
Chips, pretzels, & dip ..... per person \$5  
Tortilla chips, salsa & guac ..... \$8 per person  
Assorted mixed nuts & trail mix ..... \$30 per pound  
Assorted cubed cheese crudité  
with crackers ..... per person \$8

## BEVERAGE STATION

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### ALL DAY COFFEE

*8 hours of service; \$15 per person*  
coffee, decaffeinated coffee, assorted hot teas

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### HALF DAY COFFEE

*4 hours of service; \$10 per person*  
coffee, decaffeinated coffee, assorted hot teas

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### HALF DAY COFFEE & SODA

*4 hours of service; \$15 per person*  
coffee, decaffeinated coffee, assorted hot teas,  
assorted sodas

### ALL DAY COFFEE & SODA

*8 hours of service; \$20 per person*  
coffee, decaffeinated coffee, assorted hot teas,  
assorted sodas

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### BEVERAGES ON CONSUMPTION

*Minimum order of three gallons per order;*  
*coffee or tea service - \$39 per gallon*  
*iced tea - \$15 per gallon*  
*lemonade - \$15 per gallon*  
*fruit punch - \$15 per gallon*

## LUNCH

Iced tea or lemonade, fresh brewed coffee, decaffeinated coffee, regular and decaffeinated teas  
Rolls with Butter  
*Plated \$29 or buffet \$37*  
*minimum of 30 people / maximum of 90 minutes of service / add soda & bottled water \$4*

## STARTERS

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(Choose one)

### CAESAR SALAD

Chopped romaine lettuce with classic Caesar dressing, croutons and shredded parmesan

### HOUSE SALAD

Ranch, oil and vinegar

## ENTRÉES

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(Choose two)

CHICKEN MARSALA  
LEMON CHICKEN  
VEGETABLE RISOTTO  
PENNE BOLOGNESE

CARVED PEPPERCORN CRUSTED SIRLOIN  
ROASTED SALMON  
BAKED COD  
SHRIMP RISOTTO

## SIDES

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(Choose two)

POTATO SALAD  
PASTA SALAD  
GREEN BEANS  
SAUTÉED SEASONAL VEGETABLES

GARLIC MASHED POTATOES  
ROASTED POTATOES  
RICE PILAF

## DESSERTS

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(+\$5 per guest | Max of 2 choices)

CANNOLIS  
CHOCOLATE CAKE

CHEESECAKE  
LEMON SQUARES

# SPECIALTY LUNCH BUFFETS

*minimum of 30 people / maximum of 90 minutes of service*  
All served with lemonade or iced tea and freshly brewed coffee & decaf

## BOARDWALK COOKOUT \$29

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- Assorted mini beef burgers
- Chicken breast sliders
- Assorted cheeses
- All beef hot dogs
- Served with classic condiments of ketchup, mustards, relish, grilled onions, BBQ sauce, and pickles.
- Accompanied with potato salad and tangy cole slaw
- Brownies & cookies

## SOUP, SALAD AND WRAPS \$25

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- Caesar or house salad with choice of dressing
- Soup du jour
- Wraps: Grilled chicken with avocado, ranch, romaine, tomato
- Shrimp salad with romaine, red onion
- Roasted Red Pepper hummus with pita, carrots, bell peppers
- House made kettle chips
- Cookies & brownies

## THE ITALIAN \$27

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- House salad with white balsamic dressing
- Caprese salad
- Penne Bolognese
- Mushroom Risotto
- Sautéed squash & zucchini
- Garlic bread sticks
- Cheesecake

## TACO BAR \$32

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- Mixed greens salad with ranch dressing
- Seasoned ground beef and shredded chicken with flour tortillas and taco shells
- Tortilla chips, guacamole, Monterey jack cheese, sour cream, tomatoes, shredded lettuce, onions, red salsa, limes
- Refried beans, Spanish rice
- Churros with cinnamon sugar

## EASTERN SHORE CLASSIC \$35

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- Tomato, onion, and cucumber salad
- Eastern shore fried chicken
- BBQ pulled pork, red onion, on potato roll
- Country style green beans
- Macaroni & cheese
- Corn bread and apple pie

## AMERICAN DELI BUFFET \$29

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- House salad
- Pasta salad
- Soup du jour
- Build your own sandwiches and wraps with choices of ham, turkey breast, or roast beef accompanied with sliced cheddar, Swiss, and American cheese, sliced tomatoes, lettuce, onions, condiments, dill pickles, and potato chips
- Assorted cookies

## BOXED LUNCHES

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All boxed lunches include kettle cooked potato chips, fresh baked cookie, whole fresh fruit & bottled waters \$23

### ITALIAN HERO

Spicy Italian ham, salami, pepperoni, lettuce, tomatoes, onion, dressing on side, Italian roll

### TURKEY & SWISS

Sliced turkey, Swiss, tomatoes, lettuce, mayonnaise on a butter croissant

### VEGETABLE WRAP

Avocado, kale, carrots, bell peppers, onion, cucumber in wrap with green goddess dressing on the side

### CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, parmesan, Caesar dressing

# RECEPTION

## HORS D'OEUVRES

*Hors d'oeuvres are available passed or displayed and are priced by 50 pieces per order / 50 piece minimum*

### CHILLED

Grape tomato, basil, and fresh mozzarella on a skewer .....	\$140
Tomato, basil, garlic bruschetta .....	\$75
Ahi tuna on crispy wonton with sweet soy glaze.....	\$150
Shrimp cocktail.....	MKT
Chicken salad endive, fresh fruit and berry cups.....	\$150
Watermelon salad with feta, arugula, balsamic drizzle .....	\$150

### HOT

Mini crab cakes with old bay remoulade.....	\$250
Coconut shrimp with sweet chili dipping sauce .....	\$150
Crispy vegetable spring roll with sweet chili sauce.....	\$100
Scallops wrapped in bacon .....	\$200
Miniature meatballs .....	\$175
Spinach artichoke dip (1pan) .....	\$140
Teriyaki skewers.....	\$250
Fire grilled skewer of hanger steak with garlic herb butter .....	\$150
Crab dip (1 pan) .....	\$250
Shaved beef crostini .....	\$150
Chicken wings (old bay or buffalo) with bleu cheese .....	\$150
Mini slider- choice of burger, pulled pork, shrimp salad, or chicken salad.....	\$200
Buffalo cauliflower .....	\$175
Mini quiches.....	\$175

## BUILD YOUR OWN BAR

*Create your own food masterpiece / priced per person based on final guarantee minimum 25 people*

### MASHED POTATO \$12

Whipped mashed potatoes with toppings of sour cream, shredded cheese, chopped bacon, broccoli florets, jalapenos, scallions, mushrooms, red onion, ranch & gravy

### MAC AND CHEESE \$12

House made macaroni and cheese with toppings of broccoli florets, diced tomato, jalapeno, chopped bacon, cubed ham, scallions, parmesan, and old bay

### COOKIE & BROWNIES & BARS \$14

Assorted cookies, brownies and lemon bars with toppings of whipped cream, diced strawberry, m&m's, peanut butter nibs, mini marshmallows, chocolate and caramel sauces

### SNACK MIX BAR \$12

Assorted trail mix items, pretzels, M&M's, peanuts, raisins, yogurt raisins, granola, dried fruit

### YOGURT BAR \$14

assorted yogurt flavors with toppings; dried fruit, nuts, granola, berries & honey

## RECEPTION DISPLAYS

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*Priced per person based on final guarantee. Minimum 25 people*

### IMPORTED & DOMESTIC CHEESE DISPLAY \$12

Assortment of gourmet cheeses served with grapes, dried fruits, nuts, strawberry and raspberry preserves, gourmet crackers and toasted baguette

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### ANTIPASTO DISPLAY \$22

Prosciutto, salami, capicola, provolone, roasted zucchini and squash with red peppers, Caprese salad, marinated artichokes, assorted olives, garlic bread

### FRUIT CRUDITÉS \$10

Assorted fresh seasonal fruits, berries and melons

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### VEGETABLE CRUDITÉS \$10

Assorted raw vegetables served with gourmet crackers, balsamic dressing and ranch dip

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### FLAT BREAD STATION \$15 (Choice of 3)

Caprese  
Seasonal vegetable and boursin  
BBQ pulled chicken & cheddar  
Chicken, bacon, ranch, tomato, jalapeno, monteray jack  
Boursin & shaved steak  
Smoked salmon, herbed cheese, red onion, dill

## BUFFET ACTION STATIONS

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*\$150 per attendant per hour / two hour minimum / Minimum 25 people*

### CARVED PEPPERCORN CRUSTED SIRLOIN \$18

Served with béarnaise and horseradish sauce

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### BAKED VIRGINIA HAM \$12

Served with spicy mustard

### CARVED SIDE OF SALMON \$17

Lemon dill aioli

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### ROSEMARY ROASTED PORK TENDERLOIN \$15

Whole grain mustard aioli, au jus

## KIDS MENU

All kids options includes milk, juice, or soda and a cookie \$16

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### CHEESE PIZZA

Personal sized pizza

### CHICKEN TENDERS & FRENCH FRIES

with honey mustard & bbq sauce

# DINNER

Iced tea or lemonade, fresh brewed coffee, decaffeinated coffee, regular and decaffeinated teas  
Rolls with butter

*Plated \$39 / 2 entree buffet \$49 / 3 entrée buffet \$59  
minimum of 30 people / maximum of 90 minutes of service / add soda and/or bottled water \$4 each*

## SALAD COURSE

(Choose one)

**HOUSE SALAD**  
Ranch, oil and vinegar

**CAESAR SALAD**  
Chopped romaine lettuce with  
classic Caesar dressing, croutons  
and shredded parmesan

**WEDGE SALAD (+\$4)**  
Iceberg, crumbled applewood bacon,  
house blue cheese, grape tomato,  
red onion

## ENTRÉES

**BAKED COD**  
Lemon beurre blanc

**ROSEMARY CRUSTED PORK LOIN**

**ATLANTIC SALMON**  
Lemon caper

**CHICKEN MARSALA**

**JERK CHICKEN TENDERLOINS**

**CHAR-GRILLED SLICED SIRLOIN**  
with roasted mushrooms & cabernet demi

**ROASTED LEMON HERB CHICKEN**  
with garlic cream sauce

## VEGETARIAN OPTIONS

*All vegetarian options are available at same menu pricing for specialty plated or buffets*

**PESTO TORTELLINI**  
Cheese stuffed tortellini,  
house alfredo, pesto

**LEMON RISOTTO**  
Creamy lemon risotto, artichoke  
hearts, bell peppers, sweet peas,  
grape tomato, garlic seared  
spinach

**SPINACH RAVIOLI**  
roasted wild mushrooms,  
vodka sauce, shaved  
pecorino cheese

## SIDES

(Choose two)

Green beans, asparagus,  
sautéed seasonal vegetables,  
garlic mashed potatoes,  
roasted red potatoes, wild rice

## DESSERTS

(Choose two)

Chocolate cake, lemon squares,  
carrot cake, apple pie

### WANT TO ADD SEAFOOD TO YOUR ITEMS?

Talk to your sales team member for market pricing on  
clams, scallops, mussels, crabcakes, shrimp, steamed blue crabs and raw bars

# SPECIALTY DINNER BUFFETS

*minimum of 30 people / maximum of 90 minutes of service*

Iced tea or lemonade, fresh brewed coffee, decaffeinated coffee, regular and decaffeinated teas

Rolls and butter

## THE BAR-B-QUE \$54

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- Mixed green salad with seasonal veggies, buttermilk ranch dressing
- Bbq spiced chicken breasts with hickory bbq sauce
- Jerk Pork tenderloin with pineapple salsa
- Corn bread with butter & honey
- Traditional coleslaw, baked beans, corn on the cob and mac & cheese
- Served with apple pie

## THE EASTERN SHORE \$59

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- Crispy fried chicken
- Lemon and Old Bay baked rockfish
- Buttered red potatoes
- Succotash
- Traditional coleslaw, cucumber salad, hush puppies
- Mac and cheese
- Served with strawberry shortcake

## THE STEAK HOUSE \$79

*(Requires station attendant fee)*

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- Caesar salad: fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan, fresh ground black pepper
- Pan seared salmon with peas
- Roasted chicken breast with sauteed spinach in a Dijon cream
- Carved garlic rosemary crusted prime rib with bearnaise, au jus, and horseradish cream
- Garlic mashed potatoes
- Sauteed brussels sprouts
- Roasted asparagus
- Warm rolls and butter
- Cheesecake with fresh berry compote

## BELLA NOTTE \$69

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- Caprese salad display
- Grilled Chicken alfredo-diced chicken tossed with cavatappi, house garlic alfredo
- Baked cod with lemon caper butter
- Steak Tagliata-balsamic marinated steak, sliced thin, with arugula, and shaved parm
- Baked penne pomodoro fresco
- Roasted mushroom & pecorino Romano risotto
- Italian Green Beans with Fresh Garlic
- Sauteed Italian Squash and Zucchini
- Tiramisu

## FIESTA DE LA PLAYA \$59

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- Chopped romaine, black bean, tomato, cucumber red onion and cotija with honey habanero vinaigrette
- Fajita and taco station: shaved beef, shredded chicken, ground beef and carnita, grilled bell peppers and onions, flour and corn tortillas, salsa roja, salsa verde, chipotle crème, pico de gallo, lettuce, tomato, onion, diced jalapenos, pineapple salsa, shredded cabbage, shredded Monterey jack, cotija, assorted hot sauces.
- Shrimp and crab ceviche
- Homemade guacamole with tortilla chips
- Mexican street corn dip
- Cilantro lime rice and refried beans
- Cinnamon churros and strawberry stack

## SEAFOOD FESTIVAL \$74

*(Requires station attendant fee)*

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- House salad
- Steamed mussels in white wine, garlic & butter
- Shrimp cocktail
- Carved garlic rosemary crusted prime rib with bearnaise, au jus, and horseradish cream
- Roasted salmon with lemon and herbs
- Seasonal vegetables and starch
- Warm rolls and butter
- Peach cobbler

# THE BAR

## HOST BAR

drinks will be charged to a master account on a per drink basis

## CASH BAR

drinks will be charged individually to each guest per drink. your guests may start individual tabs with a credit card. prices will reflect current drinks prices at the day of event.

## OPEN BAR

charged per person based on the final guaranteed guest count of attendees 21 year and over.

## OPEN BAR PACKAGES

*Prices per person, for first three hours*

### PREMIUM BAR

\$40 / \$7.50 each additional hour

### TOP SHELF BAR

\$49 / \$9.50 each additional hour

### BEER & WINE ONLY

\$35 / \$6 each additional hour

## PREMIUM BAR

*Your guests will enjoy popular brands such as the following at your event.*

### BEER SELECTIONS

- Bud Light
- Budweiser
- Coors Light
- Corona
- Miller Light
- O'Conner El Guapo IPA
- Michelob Ultra
- Yuengling
- Stella N/A

### WINES

- Pinot grigio
- Chardonnay
- Rose
- Merlot
- Cabernet

### PREMIUM LIQUORS

*fully stocked bar – includes house brands and selections such as the following:*

- Tanqueray
- El Jimador
- Captain Morgan
- Bacardi
- Seagram's 7
- George Dickel
- Jack Daniel's
- Dewar's
- Johnny Walker Red

## TOP SHELF BAR

*In addition to the selections listed in the premium bar, upgraded wines and famous label spirits are included:*

### TOP SHELF LIQUORS

- Belvedere
- Grey Goose
- Ketel One
- Bombay Sapphire
- Hendrick's
- Jameson
- Crown Royal
- Maker's Mark
- Bulleit
- Knob Creek
- Johnny Walker Black
- Glenfiddich
- Kahlua
- Baileys
- Grand Marnier
- Courvoisier
- Patron
- Don Julio

*All guest must be 21 years of age to consume alcohol and have a valid form of ID. Alcohol prices are subject to taxable service charge and all state and local sales taxes. In accordance with liquor laws, all alcohol must be purchased on property.*

*\* Our house selections vary during the seasons, please ask your catering manager for a list of current brand names*

*\* All food and beverage orders are subject to a 12% taxable surcharge (6% city tax & 6% state tax), and a 22% taxable service charge.*

# POLICIES & PROCEDURES

## BARTENDER & CULINARY FEES

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Culinary Fee/additional labor charges of \$150.00 will provide you with a station attendant/bartender for a minimum of the first two (2) hours. \$35 each additional hour. 1 attendant/bartender required per 75 people

## OUTSIDE FOOD

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The Harrison Group reserves the exclusive right to provide all food and beverage. In order for the Restaurant to Maintain its standards of providing quality products no food and/or beverage other than that provided by The Harrison Group may be brought onto the premises.

## MINIMUMS, GUARANTEES, AND PAYMENT PROCEDURES

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A minimum guarantee of attendance must be submitted 7 days in advance of your function. This number will be considered a minimum guarantee and will not be subject to reduction. If the number of attendees falls below the final guarantee you will be billed for the number guaranteed. If attendance exceeds the guaranteed number you will be billed the quoted price for each attendee over the final guarantee.

## RESET CHARGE

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A change in the set up outlined in the Banquet Event Order received with in 24 hours prior to the function will be subject to a reset fee equal to 50% of the contract room rental charge with a minimum charge of \$250.

## LINEN

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All functions will be provided with house linens unless otherwise requested. Please consult your catering sales manager for additional linen selections, at an additional charge.

## PAYMENT PROCEDURES

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The total balance of your catering events is due seven days prior to your event, with the minimum guarantee numbers, when paying with credit card or cashier's check. Check payments must be submitted fourteen days prior to your event, with minimum guarantee numbers.

## CANCELLATION

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Notification of cancellation must be provided to Catering Sales Department at least 30 days prior to the date of the function. Any cancellations less than 30 days prior to the function will be charged the entire food and beverage fees. Both food and beverage activities are chargeable at 100% of anticipated billing. All deposits will be applied to total billing. All reasonable efforts will be made to reschedule the event outside the 30 day period.

## ALCOHOL

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The Harrison Group prohibits any liquor being brought into the Licensed Premise due to State of Virginia Liquor Commission Laws. These laws state that all alcoholic beverages being consumed on premises must be purchased from the caterers.

Consumption of alcoholic beverages by persons under the age of 21 is prohibited in Virginia. Compliance with the noted and related laws of Virginia is the client's responsibility and that of their guests.

## HEALTH DEPARTMENT WARNING

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Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

## TAXES & FEES

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All food and beverage orders are subject to a 12% taxable surcharge (6% city tax & 6% state tax), and a 22% taxable service charge.