



DINNER BUFFET

Prices are per guest. For groups under 20, please add \$3 per guest.

Harbor Classic

\$38

Entrée

choose two

each additional entrée \$7 per guest

Roasted Chicken, Shallot Jus

Grilled Salmon, Cilantro Chimichurri

Grilled Beef Flank Steak, Peppercorn Demi-Glace

Dijon and Herb Roasted Pork Tenderloin

Grilled Mushrooms, Heirloom Grains, Seasonal Grilled Vegetables

Side

choose two

each additional side \$4 per guest

Roasted Spiced Cauliflower

Buttermilk Whipped Potatoes

Crispy Brussels Sprouts

Aromatic Rice

Herb Roasted Potatoes

Dessert

choose two

each additional dessert \$5 per guest

Assorted Mini Desserts

Salted Caramel Cheesecake

Warm Apple Crisp, Vanilla Whipped Cream

Cardamom Scented Chocolate Cake, Milk Jam



DINNER BUFFET

Prices are per guest. For groups under 20, please add \$3 per guest.

Harbor Grand

\$55

Salad

choose two

each additional salad \$3 per guest

Arugula Salad, Toasted Nuts, Seasonal Fruit, Honey Vinaigrette

Romaine Salad, Pickled Shallot, Sunflower Seed, Red Wine Vinaigrette, Bleu Cheese

Caesar Salad

Chef's Salad

Entrée

choose two

each additional entrée \$7 per guest

Grilled Pork Chops, Maple Bourbon Glaze

Slow Roasted Prime Rib, Garlic Herb Crust, Horseradish Jus

Stuffed Chicken Breast, Wild Mushrooms, Brie, Chardonnay Velouté

Seared Wild Halibut, Smoked Beurre Blanc

Grilled Mushrooms, Heirloom Grains, Seasonal Grilled Vegetables

Side

choose two

each additional side \$4 per guest

House-Made Pasta

Crispy Brussels Sprouts

Yorkshire Pudding

Potato Leek Gratin

Dessert

choose two

Assorted Mini Desserts

Salted Caramel Cheesecake

Warm Apple Crisp, Vanilla Whipped Cream

Cardamom Scented Chocolate Cake, Milk Jam