

HARBORVIEW CATERING



FOOD PACKAGES

HARBOR VIEW CONTINENTAL \$29.95

Salad
Pasta
1 Entrees
Potato or rice
Vegetable
Carving station – choice of two: Turkey, Pork, Beef Tenderloin

KIDS MENU \$12.95 (Pick 1)

Under 12 yrs of age
Chicken Tenders & Fries
Fish & Chips
Pasta with Butter

TACO BAR \$23.95

Add Shrimp additional \$3 per person
Chicken & Steak
Cheese lettuce & flour tortillas
Pico & Mango salsas
Cilantro ranch & lime sour cream
Ginger lime rice

APPETIZERS

Antipasta

Fresh Mozzarella balls, vegetable giardiniera, assorted olives, roasted red peppers, and Italian meats with an xvo0 drizzle

Bruschetta

San Marzano tomatoes, with roasted garlic, fresh basil, cipolini onions and xvo0. Served with our Parmesan and herb crusted baguette

Mussels

Fresh pei mussels stewed either in garlic tomato broth or lemon butter compost with white wine and fresh herbs

Steamed Clams

Little necks stewed in a garlic and white wine broth

Wings

Mild, Hot, Honey BBQ (served with Bleu Cheese)

Buffalo Chicken Sun Rolls

chicken rolled in a flour tortilla with our buffalo sauce, Cheddar Jack cheese, and fresh tomatoes. Lightly fried and served with our cilantro ranch

Chips and Salsa

Fresh house made chips seasoned in adobo spices and served with our roasted garlic tomato salsa

Guacamole and Chips

Signature Whales Tale recipe made fresh daily

Chicken Quesadilla

Char grilled chicken with Cheddar Jack cheese and cilantro. Served with lime sour cream

SALADS (PICK 1) ADD CHICKEN TO ANY SALAD \$1 A PERSON

House

Fresh romaine and mesclun mix, heirloom tomatoes, sliced red onion and salted cucumbers served with a house made herb vinaigrette

Caesar

Classic Caesar salad tossed in our house made caesar dressing

South West

Salad mix tossed in a cilantro & lime ranch topped with black beans, pico de gallo, cheddar jack cheese, street corn

ENTREE DISHES

Chicken Picatta

Pounded breasts dredged in seasoned flour lightly fried, & dressed with a fresh squeezed lemon, white wine, fresh herbs & lemon

Chicken Marsala

Fresh Portobello Mushrooms, roasted garlic and herbs sautéed in a Marsala wine with butterflied marinated cutlets

Eggplant Rolattini

Thin cut eggplant breaded fried and rolled in our seasoned Ricotta and baked in our tomato sauce

Chicken Parmigiana

Lightly breaded cutlets. Gently fried and baked in the oven with our diced tomato sauce and fresh mozzarella and parmigiana reggiano

Sausage and Peppers

Flame charred sausage diced and roasted with fresh peppers and onions pastas

PASTAS ADD CHICKEN TO ANY PASTA DISH \$1 A PERSON

Penne Alla Vodka

Tomato basil pink sauce with fresh grated Parmesan cheese and Italian herbs

Pasta Primavera

Fresh assorted vegetables in a roasted garlic and lemon sauce

Rustica

Fresh baby spinach, oven roasted tomatoes and Parmesan sautéed in a garlic and cream sauce

Mac and Cheese

Oven roasted penne pasta with five cheeses and toasted seasoned bread crumbs

VEGETABLE (Pick 1)

Vegetable Medley
Garlic Sautéed Broccoli

POTATO OR RICE (Pick 1)

Roasted red bliss potato
Rice w/ parsley & butter Brown rice pilaf
Basmati Rice w/ lime ginger

RAW BAR

Shrimp Cocktail MKT

COMBO PLATTERS

60 clams, 40 oysters,
30 shrimp (serves 18-22) \$185
120 clams, 70 oysters,
50 shrimp (serves 30-40) \$370
180 clams, 120 oysters,
90 shrimp (serves 50-70) \$520

SEAFOOD

\$4 per person
New England Casserole
Sea Bass Al Forno
With tomatoes
Salmon Dijonaise
With herbs & wine

BAR

Soda Coffee & Tea: \$4.95
Pre-Game Package: \$15.95
Our own Brewery's beer, wine, sangria Full Bar \$28.95