

HOLIDAY GATHERING PACKAGE

\$25 PER PERSON ++

First Course

Choice of

Seasonal Greens with Cranberry, Almond + Cider Vinaigrette

Garden Salad with Balsamic Vinaigrette

Caesar with House-made Croutons

Sweet Potato Bisque

New England Clam Chowder

White Bean and Kale soup with Chourico

Entrée

Choose Two

Pan Seared Chicken

Mushroom Marsala Demi or Lemon-Caper Picatta Style

Classic Baked Atlantic Cod

Fresh Herb, Lemon-infused, Butter and Crumb Topping

Pan Seared Salmon

Maple Ginger Glaze

Roasted Pork Loin

Herb crusted with Local Cider Gravy

Seasonal Vegetarian Ravioli

Light Cream Sauce

Accompaniments

Choose Two

Oven Roast Red Bliss Potatoes with Fresh Herbs

Whipped Sweet Potatoes

Wild Rice Pilaf

Chefs Choice of Seasonal Fresh Vegetables

Roasted Green Beans

Dessert

Seasonal Cookies and Brownies

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty -one percent administrative fee and sales tax of eight percent. Items and prices are subject to change without notice until written guarantee is confirmed.

HOLIDAY CELEBRATION PACKAGE

\$35 PER PERSON ++

Appetizer

Choice of

Sweet Potato Bisque

New England Clam Chowder

White Bean and Kale Soup with Chourico

Salad

Choice of

Seasonal Greens with Cranberry, Almond + Cider Vinaigrette

Garden Salad with Balsamic Vinaigrette

Caesar with House-made Croutons

Entrée

Choose Two

Worcestershire Glazed Roast Beef Tenderloin

Truffle Demi or Mushroom Gravy

Braised Short Rib

Pan Gravy

Pan Seared Chicken

Mushroom Marsala Demi or Lemon-Caper Picatta Style

Classic Baked Atlantic Cod

Fresh Herb, Lemon-infused, Butter and Crumb Topping

Pan Seared Salmon

Maple Ginger Glaze

Roasted Pork Loin

Herb crusted with Local Cider Gravy

Seasonal Vegetarian Ravioli

Light Cream Sauce

Accompaniments

Choose Two

Oven Roast Red Bliss Potatoes with Fresh Herbs

Whipped Sweet Potatoes

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Chefs Choice of Seasonal Fresh Vegetables

Roasted Green Beans

Dessert

Choice of

House Made Bread Pudding ala mode

Seasonal fruit crisp with fresh whipped cream

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HOLIDAY FESTIVAL PACKAGE

\$45 PER PERSON ++

Stationary Display

Choice of

Tuscan Antipasto Display

Selection of Tuscan-style Charcuterie and Cheeses, paired with Marinated and Roasted Vegetables, Garlic-White Bean Dip, Olives, Pepperoncini, House-made Focaccia and Artisan Crackers with Infused Olive Oil

or

Farmstead Cheese Display

Imported and Domestic Cheeses to include Imported Swiss, Brie, New England Cheddar, Great Hill Blue and Peppered Goat Cheese served with French Bread and Traditional Crackers

Appetizer

Choice of

Truffled Cream of Cauliflower

Sweet Potato Bisque

New England Clam Chowder

White Bean and Kale Soup with Chourico

Salad

Choice of

Arugula + fennel, with grapefruit and citrus

Seasonal greens with cranberry, almond + Cider Vinaigrette

Garden Salad with Balsamic Vinaigrette

Caesar with House-made Croutons

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Entrée

Choose Two

Worcestershire Glazed Roast Beef Tenderloin

Truffle Demi or Mushroom Gravy

Braised Short Rib

Pan Gravy

Surf and Turf

Grilled Petit Filet with two Baked Stuffed Shrimp

Pan Seared Chicken

Mushroom Marsala Demi or Lemon-Caper Picatta Style

Seasonal Stuffed Statler

Cornbread and Cranberry stuffed, Maple Bourbon Glaze

Classic Baked Atlantic Cod

Fresh Herb, Lemon-infused, Butter and Crumb Topping

Pan Seared Salmon

Maple Ginger Glaze

Roasted Pork Loin

Herb crusted with Local Cider Gravy

Seasonal Vegetarian Ravioli

Light Cream Sauce

Accompaniments

Choose Two

Oven Roast Red Bliss Potatoes with Fresh Herbs

Whipped Sweet Potatoes

Wild Rice Pilaf

Chefs Choice of Seasonal Fresh Vegetables

Roasted Green Beans

Dessert

Choice of

House Made Bread Pudding ala mode

Seasonal fruit crisp with fresh whipped cream

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ULTIMATE HOLIDAY PACKAGE

\$55 PER PERSON ++

Passed Hors d'oeuvres

Choose three

Roasted Mushrooms "Escargot"
Asparagus + Asiago in Phyllo
Tomato Bisque Shooter, Grilled Cheese Soldier
Roasted Pork Belly, Smoky-Scallion Vinaigrette
Mini BLT Cup

Basil Aioli Lollipop Lamb Chops, Honey-Mint
Lobster Mac + Cheese Bites
Mini Beef Tenderloin, Horseradish Dijon
BBQ-Bacon Wrapped Shrimp, Pepper Jack
Scallops Wrapped in Bacon

Stationary Display

Choice of

Tuscan Antipasto Display

Selection of Tuscan-style Charcuterie and Cheeses, paired with Marinated and Roasted Vegetables, Garlic-White Bean Dip, Olives, Pepperoncini, House-made Focaccia and Artisan Crackers with Infused Olive Oil

or

Mezze Display

Selection of House-made Hummus, Baba Ghanoush, Tzatziki and Tapanades, paired with Marinated and Roasted Vegetables, Fried Artichokes, Olives, House-made Focaccia and Artisan Crackers with Infused Olive Oil

or

Farmstead Cheese Display

Imported and Domestic Cheeses to include Imported Swiss, Brie, New England Cheddar, Great Hill Blue and Peppered Goat Cheese served with French Bread and Traditional Crackers

Appetizer

Choice of

Truffled Cream of Cauliflower
Sweet Potato Bisque
New England Clam Chowder
White Bean and Kale Soup with Chourico

Salad

Choice of

Arugula + Fennel with Grapefruit and Citrus Vinaigrette
Seasonal Greens with Cranberry, Almond + Cider Vinaigrette
Garden Salad with Balsamic Vinaigrette
Caesar with House-made Croutons

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Entrée

Choose Two

Worcestershire Glazed Roast Beef Tenderloin

Truffle Demi or Mushroom Gravy

Braised Short Rib

Pan Gravy

Surf and Turf

Grilled Petit Filet with two Baked Stuffed Shrimp

Pan Seared Chicken

Mushroom Marsala Demi or Lemon-Caper Picatta Style

Seasonal Stuffed Statler

Cornbread and Cranberry stuffed, Maple Bourbon Glaze

Baked Stuffed Shrimp

Truly Jumbo shrimp, Seafood Stuffing, Lemon and Drawn Butter

Classic Baked Atlantic Cod

Fresh Herb, Lemon-infused, Butter and Crumb Topping

Pan Seared Salmon

Maple Ginger Glaze

Roasted Pork Loin

Herb Crusted with Local Cider Gravy

Seasonal Vegetarian Ravioli

Light Cream Sauce

Accompaniments

Choose Two

Oven Roast Red Bliss Potatoes with Fresh Herbs

Whipped Sweet Potatoes

Wild Rice Pilaf

Chefs Choice of Seasonal Fresh Vegetables

Roasted Green Beans

Dessert

Choice of

House Made Bread Pudding ala mode

Seasonal Fruit Crisp with Fresh Whipped Cream

and each table receives house baked holiday cookies

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Upgrades to make your party really swing!

Passed Hors d'oeuvres | \$9 per person

Choose three

Roasted Mushrooms "Escargot"
Asparagus + Asiago in Phyllo
Tomato Bisque Shooter, Grilled Cheese Soldier
Roasted Pork Belly, Smoky-Scallion Vinaigrette
Mini BLT Cup
Basil Aioli Lollipop Lamb Chops, Honey-Mint
Lobster Mac + Cheese Bites
Mini Beef Tenderloin, Horseradish Dijon
BBQ-Bacon Wrapped Shrimp, Pepper Jack
Scallops Wrapped in Bacon

Baked Brie en Croute | \$225 each

French Brie Baked in Pastry with Raspberry Sauce, French Bread and Assorted Crackers
(serves 40 people)

Smoked Salmon Display | \$ 195 each

Norwegian Smoked Salmon, Thinly Sliced and Served with Chopped Eggs, Bermuda Onion, Capers,
Horseradish Cream, Lemon Wedge and Pumpernickel Bread
(serves 30 people)

Add a Second Starter

Pasta Course \$2.50 per person
Lobster Bisque substitution \$3.00 per person

Holiday Dessert Table | \$12 per person

Add to your package for a truly memorable dessert experience
Festively decorated table filled with

Cheesecakes
Chocolate Cakes
Seasonal Pies and Tarts
Fruit Tortes
Bouche Noel
House-Baked Holiday Cookies

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Cocktail Menu

Premium Brands	\$9.00 and up
Call Brands	\$8.00
Well Brands	\$7.00
Cognacs/Cordials/Whiskeys	\$9.00 and up
House Wine	\$7.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$3.00

Hosted Premium Bar Package

Gold

Premium Brand Liquors, Imported and Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$22 per person, for the first hour and a half

\$11 per person for each additional hour

Hosted Bar Package

Silver

Call Brand Liquors, Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$19 per person, for the hour and a half

\$9 per person for each additional hour

Hosted Beer, Wine and Non-Alcoholic Package

Bronze

Imported and Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$15 per person, for the first hour and a half

\$7 per person for each additional hour

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EVENT INFORMATION

Guarantees/Pricing

- Our catering and conference service managers would be delighted to help customize a specific menu for your event
- Event details must be provided four (4) weeks prior to your event
- Prices listed are subject to a taxable 20% administrative fee, a 7% Rhode Island State Sales Tax and a 1% State-wide Food and Beverage Tax
- Harbor Lights does not permit the bringing in of outside Food and Beverage into any of our public spaces
- Menu pricing will be guaranteed 45 days prior to your arrival
- Buffets are designed to remain open for one hour and a Minimum Buffet Guarantee of 25 Guests will apply
- A final guest guarantee is required as contracted prior to the event start time.

Cancellation

- Once a contract is executed it is understood that if the guest should cancel, the group would be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.

Laws we must comply with

- Law prohibits the sale and/or delivery of alcohol to a minor
- Law prohibits serving alcohol to an intoxicated person
- Harbor Lights is governed by the Rhode Island State Liquor Control Act + Regulations and pursuant to these laws we do not allow alcoholic beverages to be brought into the club from the outside

Policy to insure the safe enjoyment of your event

- Guests who look thirty (30) years of age or younger could be asked to produce proper identification
- Alcoholic beverage service will end 30 minutes prior to the end of the event.
- The service of non-alcoholic beverages will be encouraged

Audio/Visual

- Audio/Visual aids are available for rental. We require advance notice for the quotation of pricing and guarantee of availability.

Liability

- Harbor Lights reserves the rights to inspect and control all private functions.

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