



*Harbor Hotel*

WATKINS GLEN

**Catering Menus**  
**Dinner**



WATKINS GLEN

## BEVERAGES

### OPEN BAR (*per person*)

	Premium Brands	Top Shelf Brands
1 Hour	\$14.75	\$16.75
2 Hours	\$17.75	\$20.75
3 Hours	\$20.75	\$24.75
4 Hours	\$23.75	\$28.75

### CASH BAR

Available Upon Request / Bartender Fee - \$50.00

#### *All Bars Include:*

**Scotch, Bourbon, Whiskey, Vodka, Rum, Gin, White & Red Wine and Bottled Beer**

Fruit Punch (Gallon) \$35.00	Champagne Punch (Gallon) \$60.00
Wine Punch (Gallon) \$50.00	

Bottle of Premium House Wine (*Chardonnay, Merlot, Riesling or Cabernet*) Market Price  
Bottle of Domestic Champagne - \$21.95

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

BEER, WINE AND SOFT DRINK BAR - \$8.95 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 GRATUITIES)



WATKINS GLEN

SUGGESTED DINNER ENTREES

**Prime Rib of Beef**

Served tender and juicy with au jus  
\$27.95

**New York Strip Steak**

New York's favorite! Broiled to perfection and topped with herb butter  
\$29.95

**Stuffed Filet of Sole**

Delicate Sole filled with spinach stuffing  
\$24.95

**Shrimp Scampi**

Sautéed in butter and garlic, served over angel hair pasta  
\$25.95

**Pasta Primavera**

Pasta tossed with julienne vegetables and a butter garlic sauce  
\$21.95

**Chicken Wellington**

Boneless breast of chicken stuffed with a wild mushroom stuffing and wrapped in a delicate puff pastry shell  
\$25.95

**Stuffed Shells**

Large pasta shells stuffed with ricotta cheese served with marinara sauce  
\$21.95

**Stuffed Pork Chop**

Thick cut chop loaded with zesty stuffing  
\$24.95

**Combination Plate #1**

5oz. sliced petite tenderloin and 4 oz. boneless breast of chicken poulete  
\$30.95

**Combination Plate #2**

Petit Filet Mignon and broiled Scallops  
\$36.95

All entrees are served with your choice of soup, a salad of garden greens, warm rolls and butter, seasonal vegetable, potato or rice and dessert.  
Coffee, Hot Tea, Decaf

(PRICE PER PERSON DOES NOT INCLUDE TAX OR GRATUITIES)



WATKINS GLEN

SUGGESTED DINNER ENTREES

**Roast Loin of Pork**

Roasted and topped with country gravy  
\$22.95

**Surf and Turf**

The best from the land and sea make this unforgettable combination  
MARKET PRICE

**Breast of Chicken**

Boneless breast of chicken prepared with your choice of sauce  
(Marsala, ala Orange, Supreme, Piccata or Poulete)  
\$20.95

**Baked Stuffed Chicken Breast**

Boneless breast of chicken filled with your choice of a zesty bread stuffing or  
rice stuffing baked to perfection with a Poulete or Raspberry Plum Sauce  
\$22.95

**Chicken Kiev**

Boneless breast of chicken wrapped around seasoned Kiev butter and baked  
\$23.95

**Baked Orange Roughy**

Tender filet seasoned and baked in lemon butter  
\$25.95

**Roast Top Sirloin au jus**

Slow roasted beef, sliced and topped with natural juices  
\$22.95

**London Broil**

Marinated, sliced and topped with a sherried mushroom sauce  
\$24.95

**Broiled Filet Mignon**

Broiled and topped with herb butter  
\$32.95

**Chicken Cordon Bleu**

Boneless breast of chicken rolled with ham and swiss cheese  
lightly coated with bread crumbs  
\$23.95

All entrees are served with your choice of soup, a salad of garden greens,  
warm rolls and butter, seasonal vegetable, potato or rice and dessert.  
Coffee, Hot Tea, Decaf

(PRICE PER PERSON DOES NOT INCLUDE TAX OR GRATUITIES)



WATKINS GLEN

## **FINGER LAKES DINNER BUFFET**

(50 person minimum)

**\$26.95\***

Salad of Garden 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 Stuffing  
Virginia Baked Ham with Fruit Glaze  
Breaded Pork Chops  
Southern Fried or Roasted Chicken  
Italian Sausage with Peppers and Onions  
Beef Bourguignon  
Classic or Vegetable Lasagna  
(*Marinara or Alfredo Sauce*)

### **(Choice of One)**

Rice Pilaf  
Potatoes Au Gratin, Delmonico  
Oven Roasted, Whipped or Scalloped

### **(Choice of Two)**

Potato Salad, Three-Bean Salad, Pasta Salad  
Fresh Vegetable Tray with Herb Dip  
Penne Pasta with Marinara Sauce  
Tomato Cucumber Vinaigrette Salad

### **(Choice of Dessert)**

Ice Cream Sundae, Sherbet or Mousse  
Coffee, Hot Tea, Decaf

\*(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR GRATUITY)



WATKINS GLEN

## SENECA HARBOR DINNER BUFFET

(50 PERSON MINIMUM)

**\$29.95\***

Salad of Garden 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)**

Fresh Vegetable Tray with Herb Dip  
Domestic & Imported Cheese Tray with Assorted Crackers  
Fresh Sliced Fruit Tray

### **(Choice of Two)**

Oven Roasted Turkey Breast with Stuffing  
Boneless Breast of Chicken  
(*Marsala, Supreme, ala Orange or Piccata*)  
Roast Loin of Pork with Gravy  
Virginia Baked Ham with Fruit Glaze  
Seafood Newburg with Rice  
Seafood Stir Fry  
Seafood Creole

### **(Choice of One)**

Rice Pilaf  
Potatoes Au Gratin, Parsley Buttered, Oven Roasted,  
Whipped or Sweet Potatoes

### **(Choice of One)**

Tortellini Primavera  
Penne Pasta with Marinara Sauce  
Bowtie Pasta with Pesto

Assorted Sweets Table  
Coffee, Hot Tea, Decaf

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WATKINS GLEN

FAMILY STYLE DINNER

\$59.99

Appetizer

Salad of Garden Greens

Basket of Warm Rolls and Butter

Seasonal Vegetable

Choice of Potato or Rice

Dessert

Coffee, Hot Tea, Decaf

**(Choice of Two)**

Roast Top Sirloin of Beef au jus

London Broil with Sherried Mushroom Sauce

Roast Turkey with Country Gravy

Baked Breaded Pork Chops

Baked Virginia Ham with Fruit Glaze

Boneless Breast of Chicken

(Supreme, Marsala or Picatta Sauce)

Fresh Roasted Chicken with Herbs

**(Choice of One)**

Savory Dressing

Penne Pasta with Marinara Sauce

Marinated Vegetable Salad

Relish Tray with Herb Dip

Fresh Fruit Tray

(PRICES DO NOT INCLUDE TAX OR GRATUITY)



WATKINS GLEN

**DINNER ENTRÉE  
ACCOMPANIMENTS**

**VEGETABLES**

(Choice of One)

Glazed Baby Carrots  
French Cut Green Beans Almondine  
Broccoli Polonaise  
Snap Peas & Carrots  
Vegetable Medley

**POTATOES**

(Choice of One)

Au Gratin  
Twice Baked  
Whipped  
Parsley Buttered Baby Reds  
Oven Roasted  
Scalloped  
Delmonico  
Rice Pilaf

**DESSERTS**

(Choice of One)

Ice Cream Sundae, Warm Pie Ala Mode  
Mousse, Peach Melba, Sherbet

**SPECIAL APPETIZER SELECTIONS**

**Choice of One**

(\$8.95 per person with Entrée)

Shrimp Cocktail, Clams Casino, Lobster Bisque  
Crab Stuffed Mushrooms, Crab Cakes,  
Fresh Fruit, Cheese and Cracker Tray

**SPECIAL DESSERT SELECTIONS**

(\$4.95 per person with Entrée)

New York Cheesecake, Turtle Puffs, Pecan Pie Ala Mode  
Brownie Sundae, Carrot Cake, Bananas Foster  
French Chocolate Chambord

(PRICE PER PERSON DOES NOT INCLUDE TAXES OR GRATUITIES)