



THE
NEWPORT

HARBOR HOTEL AND MARINA

49 AMERICA'S CUP AVENUE

NEWPORT, RI 02840

MEETING & EVENT MENU

SALES & CATERING OFFICE

TEL: (401) 848-3304

FAX: (401) 846-3932

E-MAIL: NEWPORTSALES@SHANERCORP.COM

WWW.NEWPORTHOTEL.COM



DOCKSIDE SPECIALS

Our Plated Breakfast includes a Side and an Entrée

All Plated Breakfasts are served with Home Fries, Toast, Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

Please select one item from each category of Sides and Entrées.

\$20.00 per guest

SIDES

Fresh Melon Wedge
Applewood Smoked Bacon or
Link Sausages

ENTREES

♦FARM FRESH SCRAMBLED EGGS

FRENCH TOAST
Served with Vermont Maple Syrup and Whipped Butter

BUTTERMILK OR BLUEBERRY PANCAKES
Served with Vermont Maple Syrup and Whipped Butter

♦PORTUGUESE QUESADILLA
Farm Fresh Scrambled Eggs, Chourizo, Pepper Jack Cheese, Sour Cream and Salsa

BREAKFAST ON THE HARBOR

Our Buffet is based on a minimum of 20 guests

Chilled Orange, Cranberry and Grapefruit Juices
Fresh Seasonal Sliced Fruit
♦Farm Fresh Scrambled Eggs
Home Fries
Assorted Cereals
Applewood Smoked Bacon and Link Sausages
English Muffins (*toast available upon request*)
Assorted Freshly Baked Bagels, Muffins, Croissants and Specialty Breads
Fresh, Locally Brewed Regular and Decaffeinated Coffee
and a Selection of Herbal Teas

\$30.00 per guest

ENHANCEMENTS FOR YOUR BREAKFAST

FRENCH TOAST
Served with Vermont Maple Syrup and Whipped Butter
\$6.00 per guest

CABO SAN LUCAS
Breakfast Quesadilla made with Eggs, Onions, Peppers, Sausage and Cheddar Cheese, served with Sour Cream and Salsa on the side
\$6.00 per guest

SMOKED SALMON
With Capers, Egg Yolks, Egg Whites, Red Onions and Cream Cheese
\$19.00 per guest

BUTTERMILK OR BLUEBERRY PANCAKES
Served with Vermont Maple Syrup and Whipped Butter
\$6.00 per guest

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Please inform your server in advance of any food allergies



RISE AND SHINE

Chilled Orange, Cranberry and Grapefruit Juices
Assorted Freshly Baked Muffins, Croissants,
English Muffins, Bagels and Specialty Breads
Seasonal Fruits

Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas
\$23.00 per guest

CREATIVE ENHANCEMENTS TO THE RISE AND SHINE

◆ **PORTUGUESE QUESADILLA**

Farm Fresh Scrambled Eggs, Chourizo, Cheddar Cheese, Sour Cream and Pico de Gallo
\$6.00 per guest

◆ **WESTERN QUESADILLA**

Farm Fresh Scrambled Eggs, Ham, Pepper, Onion, Cheddar Cheese, Sour Cream and Salsa
\$6.00 per guest

◆ **HOT BREAKFAST SANDWICH**

Fried Egg with Bacon or Ham and Cheddar Cheese Served on a Fresh English Muffin
\$6.00 per guest

◆ **VEGGIE QUESADILLA**

*Farm Fresh Scrambled Eggs, Array of Fresh Sautéed Veggies,
Pepper Jack Cheese, Sour Cream and Salsa*
\$6.00 per guest

◆ **SCRAMBLED EGGS**

Farm Fresh Scrambled Eggs with Bacon or Sausage
\$6.00 per guest

★ THE COMMODORE PACKAGE ★

Our Day Meeting Package includes all of the following:

RISE AND SHINE

(Please See Above)

MID-MORNING BREAK

Assorted Granola Bars
Seasonal Whole Fruit

Fresh Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

AFTERNOON BREAK

Create your own Afternoon Break
(Please See Menu on Page 4)

\$55.00 per guest

CREATE YOUR OWN “MORNING SHAKE-A-LEG” AND “AFTERNOON TIDE ME OVER”

Please choose up to three items from the following menu to customize a break for your group

Assorted Freshly Baked Cookies

Brownies and Blondies

Assorted Dessert Bars

Bags of Chips, Pretzels and Cracker Jacks

Cheese Board & Mixed Nuts

Fresh Vegetable Crudite with Hummus

Assorted Candy Bars

Chips and Salsa

Freshly Baked Specialty Breads

Fresh Hot Popcorn

Individual Assorted Novelty Ice Cream Selections

Seasonal Whole Fruits

Individual Fruit Yogurts

Seasonal Fresh Sliced Fruit

Power Bars

Assorted Muffins & Croissants

Yogurt Parfaits

Italian Ices

\$ 18.50 per guest



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ENHANCEMENTS FOR YOUR COFFEE BREAK

Fresh, Locally Brewed Regular and Decaffeinated Coffee	\$75.00 per gallon
Selection of Herbal Teas	\$45.00 per gallon
Chilled Tomato, Cranberry, Orange <u>or</u> Apple Juice	\$14.00 per pitcher
Red Bull	\$3.75 each
Gatorade	\$3.75 each
Vitamin Water	\$3.75 each
Assorted Soft Drinks	\$3.50 each
Pellegrino Sparkling Water	\$4.50 each
Bottled Fiji Water	\$4.50 each
Freshly Brewed Iced Tea <i>with lemon wedges</i>	\$20.00 per gallon
Country Style Lemonade	\$20.00 per gallon

BUILD YOUR OWN SMOOTHIE BAR

Strawberries, Raspberries, Blueberries, Bananas, Pomegranate, Oranges,
Apples, Pears

Kale, Spinach, Beets, Tomatoes

Greek Yogurt, Skim Milk, Soy Milk

Orange Juice, Cranberry Juice, Pineapple Juice, Apple Juice

Peanut Butter, Mixed Nuts

\$6.00 per guest

NEW ENGLAND COFFEE BAR

Downeast Regular, Decaf and Selection of Two Specialty Coffees

Specialty Coffee Blends: Blueberry, Caramel Toffee, French Vanilla,
Hazelnut, Swiss Chocolate Almond

Whipped Cream, Cinnamon Sticks

Flavor Shots (Please Select Two): Caramel, Irish Cream, Coconut, Sugar
Free Vanilla

\$5.75 per guest

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LUNCH ON AMERICA'S CUP

Our Plated Luncheon includes a Starter, an Entrée and a Dessert

All Plated Luncheons are served with
Your Preferences from the Seasonal Accompaniment Menu (located on page 16), Specialty Breads and Lavash, Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

Starters

Please Select One (Or Choose from the Seasonal Menu on Page 16)

New England Clam Chowder

Lobster Bisque

Mixed Field Greens Salad *with Tomatoes, Cucumbers and Red Onions*

Chef's Seasonal Salad

Italian Roma Tomatoes & Mozzarella *with Fresh Basil, Balsamic Reduction and Olive Oil*

Entrées

Frenched Chicken Breast *with Tarragon Beurre Monte*

Grilled Swordfish *Topped with Ginger Orange Glaze*

♦NY STRIP *with Blue Cheese Whipped Butter*

Traditional Cobb Salad (For Shrimp or Lobster add \$8.00)

Please note that Vegetarian options are also available

Desserts

Please Select One (Or Choose from the Seasonal Menu on Page 16)

Strawberry Grand Marnier Cake

Chocolate Lava Cake

Cheesecake with Fruit Garnish

\$34.00 per guest

THAMES STREET DELI

Based on a minimum of 15 guests

Our Deli Buffet is served with Chips, Pretzels, Kosher Pickles, Mayonnaise, Mustard, Ketchup, Horseradish, Lettuce, Tomato, Onion and Assorted Dessert Bars

Our Deli Buffet includes all of the following:

Soup / Salad

Lobster Bisque or New England Clam Chowder

Mixed Field Greens Salad *with Tomatoes, Cucumbers and Red Onions*

Red Bliss Potato Salad

Entrées

Peppered Roast Beef

Roasted Turkey

Chicken Salad

Tuna Salad

Sliced Cheeses

Swiss

Cheddar

American

Pepper Jack

Breads

Wheat Bread

Focaccia

Rye Bread

Multi-Grain Bread

Baguettes

\$36.00 per guest

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LUNCHEON BUFFETS

Our Luncheon Buffets are based on a minimum of 20 guests

PICNIC ON THE BAY

New England Clam Chowder
Red Bliss Potato Salad
Cole Slaw
Fish and Chips *with Sweet Tartar Sauce*
Mini Lobster Rolls
Mixed Field Greens *with Tomatoes, Cucumbers and Red Onions*
Roasted Chicken
Strawberry Grand Marnier Torte

\$42.00 per guest

BACKYARD BARBECUE

Baby Salad Greens w/ Ranch Dressing
Southern Spiced Chicken Breasts w/ Red Pepper Mayo
Smoked Pork Ribs w/ Zesty Barbecue Sauce
Cedar Grilled Orange-Bourbon Salmon
Country Cole Slaw
Applewood Smoked Bacon Baked Beans
Corn on the Cob, Baked Potato
Assortment of Cookies, Brownies and Blondies

\$45.00 per guest

THE ITALIAN FLEET

Italian Wedding Soup
Marinated Antipasto Platter
Sausage, Peppers & Onions with Rolls on the Side
Chef's Specialty Lasagna
Caesar Salad
Tiramisu

\$38.00 per guest

LET'S WRAP IT UP

Gazpacho Soup
Mixed Field Greens Salad *with Tomatoes, Cucumbers and Red Onions*
Assorted Wraps to Include:
Ham and Swiss Cheese *with Honey Mustard*
Turkey and Provolone Cheese *with Cranberry Relish*
Tuna Salad
Curry Chicken Salad
Roast Beef with Boursin Cheese
Brownies & Blondies

\$36.00 per guest

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LUNCHEON BUFFETS

Our Luncheon Buffets are based on a minimum of 20 guests

FIESTA TIME

Grilled Corn, Tomato and Cilantro Salad
Ground Beef
Ground Turkey
Pulled Chicken
Flaked White Fish
Pico de Gallo
Shredded Lettuce
Guacamole Dip
Sour Cream
Shredded Mexican Blend Cheese
Fresh Salsa
Diced Onions
Flour Tortillas
Taco Shells
Mexican Rice
Refried Beans
Jalapeño Pepper Slices
Nacho Cheese Sauce
Tiramisu

\$36.00 per guest

GREENS & PROTEINS

Tomato Whiskey Soup
Freshly Baked Specialty Breads and Lavash
Chopped Romaine Lettuce
Mesclun Greens
Baby Spinach Greens
Chicken Breast
Albacore White Tuna Flakes
Sliced Beef Tenderloin
Rock Shrimp
Blue Cheese Crumbles
Cherry Tomatoes
Sliced Egg
Crumbled Bacon
Sliced Cucumbers
Avocado Chunks
Kalamata Olives
Steamed Red Potatoes
Red and Green Sliced Bell Peppers
Marinated Artichoke Hearts
Chocolate Lava Cake

\$38.00 per guest

BACK TO BASICS

Lobster Bisque
Garden Salad
Garlic Smashed Potatoes
Chicken Cacciatore

Baked Cod with Ritz Crackers and Lemon Beurre Blanc
Grilled Zucchini and Summer Squash
Freshly Baked Specialty Breads and Lavash
Cheesecake with Fruit Garnish

\$40.00 per guest

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PRE-ORDER LUNCH MENU

Based on a maximum of 10 guests

A Pre-Order Lunch Menu is given to each guest by 9am on the day of the event

Starters

(Each Guest Selects One)

- | | |
|-----------------------------------------------------------------------------|-------------------------------------------------------------------------|
| New England Clam Chowder | Lobster Bisque |
| Spinach Salad <i>with Blue Cheese, Tomatoes, Bacon and Herb Vinaigrette</i> | Mixed Field Greens Salad <i>with Tomatoes, Cucumbers and Red Onions</i> |

Entrées

(Each Guest Selects One)

CHICKEN CAESAR WRAP
Grilled Chicken and Romaine Lettuce Tossed in Caesar Dressing

CHICKEN COBB SALAD
Mixed Greens with Grilled Chicken, Blue Cheese, Hard Boiled Egg, Bacon, Cucumber and Tomato

CHICKEN CLUB
Grilled Chicken Breast with Swiss and Bacon on Toasted Brioche

FRESH LOCAL LOBSTER ROLL
House made Fresh Lobster Salad (additional \$6 per guest)

PEPPERED ROAST BEEF WRAP
With Lettuce, Tomato and Boursin Cheese

VEGETABLE PANINI
Roasted Veggies with Boursin Cheese on Multi-Grain Bread

VEGETABLE QUINOA
With Zucchini, Yellow Squash, Eggplant, Mushrooms, Roasted Tomatoes and Avocado

WARM PENNE PASTA SALAD
With Kalamata Olives, Artichokes, Tomatoes, Basil and Feta

GRILLED PORTOBELLO MUSHROOM
With Zucchini, Yellow Squash, Roasted Tomatoes on Bed of Beluga Lentils

\$28.00 per guest

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MEETING ADJOURNED....

Our Boxed Lunches are perfect for a meal on the go

Select up to three sandwich options from the following:

*FRESH LOCAL LOBSTER ROLL
House made Fresh Lobster Salad

PEPPERED ROAST BEEF WRAP
With Lettuce, Tomato and Boursin Cheese

CHICKEN SALAD WRAP
With Lettuce and Tomato

ROAST TURKEY WRAP
With Lettuce, Tomato, Mayonnaise and Provolone Cheese

BAKED HAM WRAP
With Lettuce, Tomato, Honey Mustard and Swiss Cheese

TUNA SALAD WRAP
With Lettuce and Tomato

GRILLED VEGETABLE WRAP
With Boursin Cheese

\$25.50 per guest

All Boxed Lunches are served with Potato Chips, a Red Delicious Apple and a Freshly Baked Cookie

Add Assorted Soft Drinks	\$3.50 each
Add Bottled Spring Water	\$4.50 each

*This Boxed Lunch choice is an additional \$6.00 per guest

...A GREAT BEGINNING

Based on a minimum of 20 guests

ASSORTMENT OF IMPORTED & DOMESTIC CHEESE

With Assorted Crackers
and Breads

\$225.00 per 25 guests

ANTIPASTO

Fresh Mozzarella, Roasted Italian Roma Tomatoes,
Pepperoncini, Roasted Red Peppers,
Marinated Mushrooms,
Artichokes, Salami,
Hard Boiled Eggs and Kalamata Olives, Flavored
Dipping Oils and Breads

\$300.00 per 25 guests

◆PIER 49 RAW BAR

Chef's Selection of Oysters, Little Necks, & Chilled
Shrimp

\$4.00 per piece

(Add Lobster Tails at market price)

SWEET TOOTH

Assorted Mini Fresh Fruit Tarts, Cheesecakes and
Cakes to include Chocolate Mousse, Raspberry
Mousse and Flourless Chocolate Cake

\$16.00 per guest

THE FRUIT STAND

Array of Fresh, Sliced Fruit Including
Pineapple, Honey Dew, Cantaloupe, Grapes, Mixed
Berries and Seasonal Selections

\$6.75 per guest

VEGETABLE CRUDITÉ

Array of Farm Fresh Vegetables
Served with Assorted Dressings and Hummus

\$125.00 per 25 guests

BRIE EN CROUTE

Fruit Chutney, Seasonal Berries,
French Baguette Slices and Assorted Crackers

\$75.00 per wheel



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...A GREAT BEGINNING

Based on a minimum of 20 guests

FRESH FROM THE GARDEN

Chopped Romaine Lettuce
Mesclun Greens
Baby Spinach Greens
Chicken Breast
Albacore White Tuna Flakes
Blue Cheese Crumbles
Cherry Tomatoes
Sliced Egg
Crumbled Bacon
Sliced Cucumbers
Avocado Chunks
Kalamata Olives
Steamed Red Bliss Potatoes
Red and Green Sliced Bell Pepper
Marinated Artichoke Hearts
Steamed Green Beans
Red Onions
Balsamic Vinaigrette
Blue Cheese Dressing
Italian Dressing
Oil and Balsamic Vinegar
\$15.00 per guest

SPECIALTY MEATS AND CHARCUTERIE

Capicola
Cured Duck Salami
Sweet Soppressata
French Style Dry Salami-Saucisson
Italian Speck
Pancetta
\$20.00 per guest

BUILD YOUR OWN POTATO BAR

Idaho Baked Potatoes and a Variety of Smashed Potatoes Including Yukon Gold, Red Bliss, and Sweet Potatoes
Sour Cream
Chopped Chives
Shredded Cheddar Cheese, Gorgonzola Blue Cheese, and Gruyere Cheese
Applewood Smoked Bacon Bits
Caramelized Onions
Roasted Garlic
Veal Demi
Chili
\$15.00 per guest

TACO BAR

Choose Two Proteins:

- Ground Beef
- Ground Turkey
- Pulled Chicken
- Flaked White Fish
- Pico De Gallo

Shredded Lettuce
Guacamole Dip
Sour Cream
Shredded Mexican Blend Cheese
Fresh Salsa
Diced Onions
Flour Tortillas
Mexican Rice
Refried Beans
Jalapeno Pepper Slices
Nacho Cheese Sauce
\$16.50 per guest

CHIPS & DIPS

Potato Chips
Tortilla Chips
Pretzels
Accompanied by Onion Dip, Fresh Herb Dip, Pineapple-Mango Salsa, Tomato Salsa, Guacamole, Bean Dip
\$12.00 per guest

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The Newport Harbor Hotel and Marina

All prices are subject to a 22% taxable service charge and 8% state sales



RECEPTION ENHANCEMENTS

Based on a minimum of 30 guests

Our Hand Carved Items are served with Assorted Freshly Baked Breads

OVEN ROASTED TURKEY BREAST

Served with Fresh Cranberry Relish

\$12.00 per guest

PORK TENDERLOIN

With Apple Sage Reduction

\$12.00 per guest

◆ROASTED PRIME RIB

Served with Au Jus and Horseradish Cream

\$19.00 per guest

◆ROASTED TENDERLOIN OF BEEF

With Cabernet Demi-Glaze

\$23.00 per guest

All Hand Carved Items require a Chef Attendant at \$95.00 per 30 guests

HOT HORS d'OEUVRES

\$200.00 per 50 pieces, per selection

Chicken Satay
Coconut Chicken
Shrimp Tempura
Spanakopita
Potstickers
Spring Rolls

Mini Empanadas
Asparagus Tartlets (Mini-Quiche)
Scallops Wrapped in Bacon
Coconut Shrimp
Veggie Egg Roll
Crab Rangoons
Raspberry Brie in Phyllo
Beef Satay

\$215.00 per 50 pieces, per selection

Lobster Pot Pie
Mini Crab Cakes
Miniature Beef Wellington

\$225.00 per 50 pieces, per selection

COLD HORS d'OEUVRES

Pepper Crusted Roast Beef on Toast Points
with Horseradish Cream
Bruschetta
Smoked Salmon Pinwheels
Belgian Endives with Goat Cheese & Cranberries,
Drizzled with Honey
Melon & Prosciutto Wraps
Antipasto Kabob with Mozzarella

\$200.00 per 50 pieces, per selection

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DINNER BY THE MARINA

Our Plated Dinner includes a Salad, an Entrée and a Dessert

All Plated Dinners are served with Your Selections from the Seasonal Accompaniment Menu (Located on page 16),
Specialty Breads and Lavash,
Fresh, Locally Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

Appetizers

The following are offered as a fourth course enhancement to the Plated Dinner Menu

NEW ENGLAND CLAM CHOWDER
\$5.00 per guest

LOBSTER BISQUE
\$5.00 per guest

NEW ENGLAND CRAB CAKES *with Chipotle Aioli*
\$10.00 per guest

CHILLED SHRIMP COCKTAIL *with Traditional Cocktail Sauce*
\$10.00 per guest

Salads

Please Select One for the entire group (Or Choose from the Seasonal Accompaniment Menu Located on Page 16)

Mixed Field Greens *with Tomatoes, Cucumbers and Red Onions*

Spinach Salad *with Blue Cheese, Tomatoes, Bacon and Herb Vinaigrette*

Italian Roma Tomatoes and Fresh Mozzarella *with Fresh Basil and Balsamic Reduction and Olive Oil*

Desserts

Please Select One for the entire group (Or Choose from the Seasonal Accompaniment Menu Located on Page 16)

Strawberry Grand Marnier Torte

New York Cheesecake with Fruit Garnish

Chocolate Lava Cake

Tiramisu

ENTRÉE SELECTIONS

Poultry

CHICKEN PICCATA WITH CAPERS AND LEMON BUTTER SAUCE

Served with Red Bliss Smashed Potatoes

\$40.00 per guest

ROASTED CHICKEN TOPPED WITH SWEET AND SPICY PINEAPPLE SALSA

Served with Roasted Red Bliss Potatoes

\$40.00 per guest

BOURSIN & PROSCIUTTO STUFFED CHICKEN WITH A TARRAGON CREAM

Served with Red Bliss Smashed Potatoes

\$42.00 per guest

Beef

♦TENDERLOIN TIPS IN MUSHROOM DEMI GLAZE

Served with Blue Cheese Smashed Potatoes

\$44.00 per guest

♦ROAST PRIME RIB OF BEEF WITH HORSERADISH CREAM

Served at Medium temp. with Garlic Smashed Potatoes

\$46.00 per guest

♦GRILLED FILET OF BEEF WITH CABERNET DEMI GLAZE

Served at Medium temp. with Creamy Risotto

\$48.00 per guest

*NY Strip Steak Topped with Sweet Caramelized Onion Butter

Served at a Medium temp. with Red Bliss Garlic Smashed Potatoes

\$45.00 per guest

Seafood

GRILLED SWORDFISH TOPPED WITH GINGER ORANGE GLAZE

Served with Rice Pilaf

\$40.00 per guest

GRILLED MAHI MAHI WITH CITRUS REMOULADE

Served with Rice Pilaf

\$40.00 per guest

GRILLED SALMON FILET WITH ORANGE BOURBON GLAZE

Served with Creamy Risotto

\$40.00 per guest

CRABMEAT STUFFED SHRIMP

Served with Rice Pilaf

\$42.00 per guest

Vegetarian

GRILLED PORTOBELLO CAPS

With Zucchini, Yellow Squash, Roasted Tomatoes, on a Bed of Beluga Lentils

\$24.00 per guest

VEGETABLE QUINOA

*With Zucchini, Yellow Squash, Eggplant,
Mushrooms, Roasted Tomatoes and Avocado*

\$24.00 per guest

All include a Seasonal Vegetable

Surf and Turf

♦GRILLED FILET OF BEEF WITH ROASTED SHALLOT DEMI GLAZE

AND CRABMEAT STUFFED SHRIMP

Served with Red Bliss Smashed Potatoes

\$65.00 per guest

♦GRILLED FILET OF BEEF WITH CABERNET DEMI GLAZE

AND LOBSTER TAIL WITH TARRAGON BUTTER

Served with Roasted Red Bliss Potatoes

\$70.00 per guest

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SEASONAL MENU ITEMS

Spring & Summer

Appetizers

ASPARAGUS CREAM SOUP SERVED WITH GARLIC CROUTONS

SEASONAL GAZPACHO

ARUGULA SALAD, SLICED RADISHES AND STRAWBERRIES AND GRUYERE
CHEESE

BIBB SALAD SERVED WITH WATERMELON AND SWISS CHEESE

Accompaniments

CARAMELIZED CIPOLLINI ONIONS AND BAKED PARSNIP

SWISS CHARD WITH BACON

SAUTEED FIDDLEHEADS WITH SHALLOTS AND GARLIC

GRILLED ASPARAGUS WITH PARMESAN CHEESE

ASPARAGUS RISOTTO

SPRING PEA RISOTTO

Desserts

CHERRY PIE

BLUEBERRY COBBLER

STRAWBERRY SHORTCAKE

Fall & Winter

Appetizers

CARROT GINGER SOUP WITH CRÈME FRAICHE

POTATO LEEK SOUP AND CRISPY PANCETTA

BABY SPINACH SALAD WITH CRANBERRIES, PECANS, GOAT CHEESE DRIZZLED
WITH MAPLE-BACON VINAIGRETTE

BABY SPINACH, BLUE CHEESE, POACHED PEAR & WALNUTS SERVED WITH
PEAR REDUCTION OLIVE OIL

Accompaniments

HARICOTS VERTS TOSSED IN OLIVE OIL

ACORN SQUASH BAKED WITH BROWN SUGAR

SMASHED SWEET POTATOES

BUTTERNUT SQUASH RISOTTO

PORCINI MUSHROOM RISOTTO

Desserts

PECAN PIE

APPLE CRANBERRY TART

PUMPKIN ROULADE

THE BEST OF NEWPORT

Based on a minimum of 20 guests

Our Clam Boil Buffet includes:

New England Clam Chowder or Mixed Field Greens Salad

Freshly Baked Cornbread

*Steamed 1 ¼ pound Native Lobster

♦Native Steamers and Mussels
With Clarified Butter and Clam Broth

Barbecue or Herb Lemon Breast of Chicken

Corn on the Cob

Roasted Red Bliss Potatoes

Cheesecake with Strawberry Garnish

Market Price per guest

Add *♦Carved Prime Rib of Beef *with Au Jus and Horseradish Cream*
for an additional \$19.00 per guest



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A FEAST ON THE WHARF

Based on a minimum of 20 guests

Our Dinner Buffet is served with Your Vegetable Choice from Our Seasonal Accompaniment Menu (Located on page 16), Specialty Breads and Lavash

Soups and Salads

(Please Select Two)

New England Clam Chowder

Chef's Seasonal Soup

Italian Roma Tomatoes and
Fresh Mozzarella
*with Fresh Basil, Balsamic
Vinaigrette and Olive Oil*
Mixed Field Greens Salad
with Tomato, Cucumber, Red Onion

Entrées

(Please Select Two) – Three Entrees for 50 or more guests

CHICKEN PICCATA *with Capers and Lemon Butter Sauce*

BOURSIN & PROSCIUTTO STUFFED CHICKEN *with a Tarragon Cream*

BAKED COD *with Seasoned Ritz Crackers and Lemon Beurre Blanc*

GRILLED MAHI MAHI *topped with Citrus Remoulade*

GRILLED SALMON FILET *with Teriyaki Glaze*

CRABMEAT STUFFED SHRIMP

♦ROASTED NEW YORK STRIP *with Horseradish Demi-Glaze*

*♦ROAST PRIME RIB OF BEEF *with Au Jus and Horseradish Cream*

PENNE PRIMAVERA

Starch

(Please Select One)

Red Bliss Smashed Potatoes

Roasted Red Bliss Potatoes

Rice Pilaf

Creamy Risotto

Desserts

(Please Select Three)

Cheesecake with Fruit Garnish

Tiramisu

Chocolate Lava Cake

Strawberry Grand Marnier Torte

\$68.00 per guest

*Requires a Chef Attendant at \$95.00

PRE-ORDER DINNERS

Based on a maximum of 20 guests

A Pre-Order Dinner menu is given to each guest upon arrival to make their selections

Each guest has their choice of a Starter, Entrée, Dessert, as well as Fresh, Locally Brewed Regular and Decaffeinated Coffee, and a Selection of Herbal Teas

Starters

(Each Guest Selects One)

New England Clam Chowder Mixed Field Greens Salad
with Tomatoes, Cucumbers and Red Onions

Entrées

(Each Guest Selects One)

HERB GRILLED CHICKEN WITH LEMON BEURRE BLANC
Served with Rice Pilaf

♦NEW YORK STRIP WITH BLEU CHEESE DEMI
Served with Roasted Red Bliss Potatoes

BAKED COD WITH SEASONED RITZ CRACKERS AND LEMON BEURRE BLANC
Served with Rice Pilaf

ROASTED SALMON IN LEMON BROTH WITH PEA PUREE
Served with Rice Pilaf

SHRIMP PASTA WITH CRISPY PANCETTA
Served with Spinach and Roasted Tomato

MAHI MAHI WITH GINGERED BELUGA LENTILS
Served with Sautéed Spinach

Desserts

(Each Guest Selects One)

Cheesecake with Fruit Garnish Chocolate Lava Cake

\$42.00 per guest

Each guest has their choice of a Starter, Entrée and Dessert, as well as Locally Brewed Regular and Decaffeinated Coffee, and a Selection of Herbal Teas

Salads

(Each Guest Selects One)

Italian Roma Tomatoes and Fresh Mozzarella Mixed Field Greens Salad
With Fresh Basil, Balsamic Reduction and Olive Oil *with Tomatoes, Cucumber and Red Onion*

Starters

(Each Guest Selects One)

New England Clam Chowder ♦ CHILLED SHRIMP Cocktail

Entrées

(Each Guest Selects One)

♦GRILLED FILET MIGNON
Served with Roasted Red Bliss Potatoes and Bernaise Sauce

HERB ROASTED STATLER CHICKEN BREAST
Served with Roasted Red Bliss Potatoes, Spinach and Apples and Pan Herb Gravy

GRILLED SWORDFISH
Served with Avocado Tzatziki and Cucumber Sauce atop of Roasted Tomato Risotto

Desserts

(Each Guest Selects One)

Strawberry Grand Marnier Torte Chocolate Lava Cake
Cheesecake with Fruit Garnish

\$70.00 per guest

♦The Rhode Island Department of Health warns that eating partially cooked beef, eggs or raw seafood increases your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should order their food thoroughly cooked. Children under 12 may not be served undercooked beef.
Please inform your server in advance of any food allergies

BANQUET BEVERAGE ARRANGEMENTS

The Newport Harbor Hotel offers both Hosted and Cash Bar options for events.

Each Bartender can professionally accommodate 75 guests.

A required \$100.00 Bartender fee, per 75 guests, will be applied to the Master Bill for each event (per four hours)

A cashier fee of \$50.00 will also apply for a cash bar only (per four hours)

LIQUOR

CORDIALS

Premier	Premium	House
Johnnie Walker Black	Absolut	New Amsterdam Vodka
Crown Royal	Canadian Club	Dewar's
Maker's Mark	Tanqueray	Sagram's 7
Grey Goose	Jack Daniels	New Amsterdam Gin
Barbancourt 5 Star	Captain Morgan	Jim Beam
Bombay Sapphire	Cuervo Gold	Don Q Rum
Patrón	Johnnie Walker Red	Durango
Hosted Bar: \$12.00 each Cash Bar: \$12.50 each	Hosted Bar: \$8.00 each Cash Bar: \$8.50 each	Hosted Bar: \$7.00 each Cash Bar: \$7.50 each

Amaretto di Saronno
Bailey's Irish Cream
Chambord
Courvoisier VS
Drambuie
Grand Marnier
Kahlua
Sambuca Romana
Hosted Bar: \$9.00 each Cash Bar: \$9.50 each

Please note that these prices are for beverages made with a single liquor/cordial; beverages made with multiple liquors/cordials would be an additional \$1.00 each.
Additional selections may be included upon request

BEERS

HOUSE WINES*

Domestic	Imported
Budweiser	Heineken
Bud Light	Heineken Light
Miller Light	Amstel Light
Coors Light	Corona
O'Douls	
Hosted Bar: \$5.50 each Cash Bar: \$6.00 each	Hosted Bar: \$6.50 each Cash Bar: \$7.00 each

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Noir
Pinot Grigio
Hosted Bar: \$8.00 each Cash Bar: \$8.50 each

*Please inquire about additional available wines

The Newport Harbor Hotel and Marina

All prices are subject to a 22% taxable service charge and 8% state sales tax

HOSTED BAR PRICING

Price Per Person by the Hour:

House (Premium: Add \$1 to each hour, Premier: Add \$3 to each hour)

One Hour - \$22.00 per guest

Two Hours - \$29.00 per guest

Three Hours - \$35.00 per guest

Four Hours - \$42.00 per guest

Beer & Wine Only

One Hour - \$18.00 per guest

Two Hours - \$24.00 per guest

Three Hours - \$30.00 per guest

Four Hours - \$36.00 per guest



AUDIOVISUAL ARRANGEMENTS

The Newport Harbor Hotel offers complete audiovisual services through the Hotel and via the services and equipment of an outside vendor. Equipment may be subject to availability of terms requested.

Meeting Accessories

Flipchart (includes Easel, Pad,
4 Markers and Tape)
Standard Flipchart Pad
Post-It brand Pad
Polycom Speakerphone
With External Mics
RF Wireless Remote
for Laptop Control
Whiteboard with Markers
and 2 Easels
Corkboard with 2 Easels
Power Strip
Extension Cord
Laser Pointer
13 foot Black Velour Drape
P&D Upright with Base
P&D Crossbar

Video Accessories

17 inch Flat Panel Monitor
Folsom Pres. Pro Switcher
4 Port VGA Switcher
15 foot VGA Extension
25 foot VGA Extension
50 foot VGA Extension
VGA Distribution Amp
32 inch Flat Panel Monitor
With Rolling Stand

Projection

2500 Lumen LCD Projector
3300 Lumen LCD Projector
4000 Lumen LCD Projector
2000 Lumen Overhead Projector
35mm Slide Projector
Long Throw Lens for 35mm
Remote for 35mm
Projector Stand for 35mm

Screens

6 foot Tripod Screen
8 foot Tripod Screen
6' by 8' Fastfold Screen

Lighting

Source Four Par (floor)
Source Four Leko
Leprecon Dimmer Pack
Leprecon Control Board
Magic Gadget Dimmer
Lighting Tree (2-4 lights)
Gobo Patterns
Colored Gels

Audio

Wired Microphone
Floor Microphone Stand
Boom Arm for Above
Table Microphone Stand
Wireless Microphone
(Handheld or Lavalier)
4 Channel Mixer
Mackie 1202 Mixer
Mackie 1604 Mixer
JBL EON 15 Powered Speaker
Ultimate Speaker Stand
Portable Stereo AM/FM, CD
Sound Bar and Speaker (laptop
audio)
Computer Speakers

Printers

HP 1320 Black & White Printer
HP 1600 Color LaserJet

Computers

Laptops
Desktops

Technicians

In room Technician
(Please call at least two weeks ahead
to schedule)
Set Up/Strike Labor
Delivery

Please note that set up /delivery fees may apply to some equipment. Pricing available upon request