

HARBOR VIEW HOTEL

MEETING AND EVENTS SAMPLE MENU



ALLOW OUR CHEFS TO IMPRESS YOU



Thank you for considering Harbor View Hotel for
your group event.

Our sample menus and pricing are subject to change
according to seasonality and availability.

The Culinary Team and Event Planners will be happy
to assist you to create a customized menu that will be
a memorable part of your special occasion.

Food is love, after all - let's make it perfect for you
and your guests!

ALLOW OUR CHEFS TO IMPRESS YOU

Breakfast

NORTH WATER CONTINENTAL BREAKFAST

Croissants, Muffins
Whole Wheat, Country White Bread, Bagels & English Muffins
Creamy Butter, Jams, Cream Cheese
Individual Greek Yogurt & Granola
Seasonal Fresh Fruit Display
Orange, Apple, Cranberry Juices
Regular and Decaffeinated Coffee, Assorted Teas

RISE AND GO

Individually Packaged Breakfast Sandwich
Over Easy Eggs, American Cheese, Drizzle of Maple Syrup,
on Toasted English Muffin
Choice of Pork Sausage or Bacon
Seasonal Fruit Cup
Yogurt Parfait with Granola
Orange, Apple, Cranberry Juices
Regular and Decaffeinated Coffee, Assorted Teas

EAST CHOP BREAKFAST BUFFET

Croissants, Muffins, Assorted Danishes
Whole Wheat, Country White Bread, Bagels & English Muffins
Creamy Butter, Jams, Cream Cheese
Individual Greek Yogurt & Granola
Seasonal Fresh Fruit Display
Scrambled Eggs with Aged Cheddar
Applewood Smoked Bacon and Breakfast Sausage
Home Fries
Orange, Apple, Cranberry Juices
Regular and Decaffeinated Coffee, Assorted Teas

Breakfast Enhancements

OMELET STATION

Whole Egg And Egg Whites

Black Forest Ham, Applewood Smoked Bacon

Vermont Cheddar, Feta, Swiss, Goat Cheese

Arugula, Spinach, Tomato, Bell Pepper, Mushroom

Add Smoked Salmon

Add Lobster To Omelet Station

Chef Attendant Required

SMOKED SALMON PLATE

Toasted Bagel, Cream Cheese, Capers, Pickled Red Onion,

Tomato, Cucumber, Dill

COFFEE STATION

Serves Up To 16 Guests

Regular And Decaffeinated Coffee

Assorted Teas

Lunch Buffet

WATER STREET DELI

Island Tomato Gazpacho, Roasted Garlic Chips, Cheese Toast Baby Kale Caesar,
Croutons, Shaved Parmesan

Pasta Salad, Cherry Tomatoes, Mozzarella, Basil

SANDWICHES AND WRAPS:

Choose two:

Prosciutto, Soppressata, Provolone, Mozzarella, Tomato, Arugula, Basil Pesto

Smoked Turkey on Multi-Grain with Aged Cheddar, Arugula,
Tomato, Shaved Onion, Dijonnaise

Grilled Chicken Club, Applewood Smoked Bacon, Tomato,
Lettuce, Herb Mayonnaise

Caprese Sandwich, Burrata, Heirloom Tomatoes,
Aged Balsamic, Toasted Ciabatta

Local MV Lobster Roll, Lemon Crème Fraiche, Bibb Lettuce

Seasonal Fruit Display

Chocolate Chip Cookies

Regular and Decaffeinated Coffee

Lunch Buffet

GREAT LAWN BARBECUE

Cheddar & Jalapeno Cornbread, Whipped Honey Butter Fresh

Watermelon Salad, Feta, Mint, Basil

Smoked Barbecue Half Chicken

Grilled Corn, Lime, Chipotle Aioli, Cotija Cheese

Creamy Mac N' Cheese

BBQ Baked Beans

Coleslaw

Strawberry Shortcake

Iced Tea and Lemonade

Plated Lunch

ISLAND SIMPLICITY

Artisanal Rolls, Creamy Butter

FIRST COURSE

-Pre-Select One-

Island Harvest Clam Chowder
Crispy Pancetta, Brown Butter Drizzle

Arugula, Citrus, Shaved Fennel, Toasted Pistachios, Aged
Parmesan, Lemon Honey Vinaigrette

Local Greens, Breakfast Radishes, Cucumber, Herbs,
Sherry Vinaigrette

SECOND COURSE

(Pre- Select Two and Provide Entree Counts with Guarantee)

Pan Seared Chicken Breast, Creamy Mashed Potatoes, Market
Vegetables, Lemon Chicken Jus

Marinated Skirt Steak, Seared Asparagus, Crushed Potatoes,
Chimichurri

Grilled Miso Glazed Salmon
Risotto, Baby Bok Choy, Yuzu Beurre Blanc
Cauliflower Steak, Pomegranate Salsa,
Herb Chutney, Feta Yogurt

THIRD COURSE

(Pre- Select One)

New York Style Cheesecake, Seasonal Fruit
Flourless Chocolate Torte
Chef's Seasonal Choice

Regular and Decaffeinated Coffee
Assorted Teas

Lunch on the go

PERFECT FOR AFTERNOON EXCURSIONS OR AT THE
END OF A MEETING FOR THE RIDE HOME.

CHOICE OF

Prosciutto, Soppressata, Provolone, Mozzarella, Tomato,
Arugula, Basil Pesto

Smoked Turkey on Multi-Grain with Aged Cheddar,
Arugula, Tomato,
Shaved Onion, Dijonnaise

Grilled Chicken Club, Applewood Smoked Bacon, Tomato,
Lettuce, Herb Mayonnaise

Caprese Sandwich, Burrata, Heirloom Tomatoes, Aged
Balsamic, Toasted Ciabatta

Local MV Lobster Roll, Lemon Crème Fraiche, Bibb Lettuce

LUNCH INCLUDES:

Fresh Fruit

Bag of Cape Cod Chips

Chocolate Chip Cookie

Bottle of Spring Water

Children's plated Meal

PRE-SELECT ONE OF THE FOLLOWING:

CHICKEN TENDERS WITH FRIES PASTA AND MARINARA

MAC AND CHEESE

GRILLED CHICKEN AND VEGETABLES

All Served with Fresh Fruit, Chocolate Chip Cookie,
and a Choice of Beverage

SERVED ANY TIME FOR YOUR YOUNGER GUESTS 12
AND UNDER

Canapés (Cold)

GARLIC CHEESE CROSTINI

JUMBO SHRIMP COCKTAIL

JONAH CRAB RAVIGOTE TART

YELLOWFIN TUNA TARTARE WITH AVOCADO, SESAME,
LEMONGRASS CHILI SAUCE

ROASTED BEET, WHIPPED GOAT CHEESE,
LOCAL HONEY & WALNUT TART

HOUSE CURED ÒRA KING SALMON BLINI PANCAKE

Add Caviar, Domestic or Imported

Canapés (Warm)

CRISPY EGGPLANT PARMESAN

WARM TOMATO TART

BROWN BUTTER LOBSTER ROLL

COCONUT SHRIMP WITH MANGO CHUTNEY

CRAB RANGOON WITH CHILI SAUCE

JONAH CRAB CAKE WITH CREOLE MUSTARD SAUCE

FRIED ISLAND OYSTER REMOULADE

PRIME ROAST BEEF DEBRIS ROLL
WITH HORSERADISH CREAM

Displays

ARTISANAL CHEESES

Local, Regional & Worldly Cheese, Local Honey & Honeycomb, a Selection of Roasted Nuts and House-Made Crackers

ROASTED & RAW LOCAL VEGETABLES

Hummus, Tahini Vinaigrette, Dill Yogurt Sauce, Grilled Bread

CURED & SMOKED FISH

House Cured Ōra King Salmon, Local Crab Cake Salad, White Fish Salad, English Cucumber, Shaved Red Onion, Fried Capers, Grated Egg, Corn Blinis, House-Made Crackers

ISLAND RAW BAR

Island Oysters, Scallops & Clams
Mignonette & Cocktail Sauces, Fresh Horseradish, Lemon, Hot Sauce, Saltine Crackers

CHARCUTERIE

Selection of Cured Meats, Mixed Olives, Seasonal Jams, Grain Mustard, Cornichons, Assorted Crackers

Plated Dinner

ISLAND SIMPLICITY DINNER

Artisanal Rolls, Creamy Butter

FIRST COURSE

-Pre-select One -

Island Harvested Clam Chowder, Crispy Pancetta, Brown Butter Drizzle
Chilled Sweet Corn, Jonah Crab & Avocado Salad, Micro Cilantro
Island Tomato Gazpacho, Roasted Garlic Chips, Cheese Toast

SECOND COURSE

-Pre-select One-

Baby Mesclun, Apples, Candied Hazelnuts, Crispy Pancetta,
Cider Tarragon Vinaigrette
Arugula, Citrus, Shaved Fennel, Toasted Pistachios, Aged Parmesan,
Lemon Honey Vinaigrette
Belgian Endive, Poached Pears, Candied Walnuts,
Whipped Goat Cheese, Truffle Honey Vinaigrette
Local Greens, Breakfast Radishes, Cucumber, Herbs, Sherry Vinaigrette

THIRD COURSE

Preselect Maximum Two & Provide Entree Counts with Final Guarantee

Roasted Half Chicken, Balsamic Glazed Cipollini Onions,
Roasted Mushrooms, Spinach, Lemon Chicken Jus

Prime Filet of Beef & Grilled Lobster, Fingerling Potato, Onion Hash
Roasted Asparagus, Bearnaise Sauce | 25 Up Charge

Roasted Local Cod, Grilled Artichoke Heart, Shallot Fondue,
Crispy Potato Cake, Lemon Butter

Grilled Prime Ribeye, Smashed Potatoes, Roasted Garlic, Chimichurri | 8 Up Charge
Pan Seared Salmon, Mint and Pea Risotto, Market Vegetables

Chef's Seasonal Risotto
Grilled Cauliflower Steak, Garlic Yogurt, Herb Pesto, Pomegranate
(VG or V)

DESSERT

-Pre-select One-

Flourless Chocolate Cake
Honey-Ginger Panna Cotta, Macerated Seasonal Fruit
Chef's Seasonal Choice

Regular and Decaffeinated Coffee, Assorted Teas

Clambake

HAND PASSED

-Revolving Weekly-

Big Eye Tuna Sashimi
Lobster Mango Salad
Spicy Shrimp Cocktail
Baked Stuffed Clams
Lobster Fritter

PLATED DINNER - PER PERSON

1lb Lobster
1/2 Dozen Little Neck
1/2 Dozen Steamers
1/2 Dozen Mussels
Grilled Sausage
Spicy Boiled Potatoes
Corn

FAMILY STYLE

Cocktail Sauce – Citrus Aioli – Spicy Mustard Sauce
Field Pea Salad
Potato Salad
Cornbread
Yeast Rolls

DESSERT

Strawberry Pie

Assorted Soft Drinks and Iced Teas

Beverage Service

OPEN BAR PACKAGES

All bars are stocked with vodka, gin, tequila, rum, bourbon, scotch, beer, wine, soft drinks, mixers, and mineral waters.

Select from the following package(s) per person:

PLATINUM

Grey Goose, Bombay Sapphire, Don Julio Blanco, Mount Gay Rum, Maker's Mark, Johnnie Walker Black

Domestic Beer: Budweiser, Bud Light, Sam Adams Boston Lager, Harpoon IPA

Imported Beer: Heineken, Stella Artois, Corona Extra

Wine: Rodney Strong

GOLD

Tito's Vodka, Tanqueray, Patrón Silver, Captain Morgan, Crown Royal, Johnnie Walker Red Label

Domestic Beer: Budweiser, Bud Light, Sam Adams Boston Lager, Harpoon IPA

Imported Beer: Heineken, Stella Artois, Corona Extra

Wine: Sterling Vineyards

Beverage Service

NON-ALCOHOLIC BEVERAGE PACKAGE

FRESH BEVERAGE STATIONS

Displayed beverage with fresh natural ingredients

Mint Strawberry Infused Water

Vineyard Wild Berries Infused Water

Naturally Brewed Sweet Tea

Old Fashioned Lemonade

Lavender Lemonade

CONSUMPTION PACKAGES

Platinum Brands

Gold Brands

Platinum Wine

Gold Wine

Imported Bottled Beer

Domestic Bottled Beer

Sparkling Water

Soft Drinks

Desserts

A selection of seasonal house-made and regionally sourced desserts customizable for any event.

Talk to the culinary team and your event planner to create memorable selections.



Contact Us

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