



# BANQUET MENUS

*The*  
**DECK**  
AT HARBOR POINTE

WEDDINGS • BANQUETS • SPECIAL EVENTS • NIGHTCLUB

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101 Taylor Avenue Essington, PA 19029    [www.thedeckhp.com](http://www.thedeckhp.com)    [mj@thedeckhp.com](mailto:mj@thedeckhp.com)    267.803.1999

# Paradise Buffet

Whether it's a Holiday Party, Anniversary, Reunion, Birthday or Company Event, our Paradise Buffet is the perfect menu for almost ANY occasion!

## Packages

**\$28 PER PERSON**

*INCLUDES 2 HOT ENTREES*

**\$32 PER PERSON**

*INCLUDES 3 HOT ENTREES*

**\$36 PER PERSON**

*INCLUDES 4 HOT ENTREES*

*(Minimum 50 guests for ALL packages)*

## Add On Hors D'Oeuvres

**DOMESTIC & IMPORTED CHEESES WITH PEPPERONI, CRACKERS & MARINATED ROASTED PEPPERS \$45**

**CREAMY ARTICHOKE & SPINACH DIP \$45**

**SWEET CHERRY CRAB DIP \$45**

## Specialty Bars

(ADD \$3 PER PERSON)

### MASHED POTATO BAR

Sweet, Yukon Jack and garlic served with a variety of toppings

### ITALIAN BAR

Roasted peppers, artichoke hearts, Italian meats and cheeses with a variety of Italian breads and a tomato basil spread

### SOUTH AMERICAN BAR

Beef, shredded chicken, olives, jalapenos, shredded cheese, salsa, sour cream, guacamole spread with fried corn chips and flour tortillas

## Salads

Choice of 2:

**GARDEN, TORTELLINI, CAESAR, GRILLED VEGETABLE OR ASIAN**

WEDDINGS • BANQUETS • SPECIAL EVENTS • NIGHTCLUB

## *Hot Entrees*

### **SLOW ROASTED EYE ROUND**

Wrapped in bacon & topped with our horseradish cream sauce

### **SLOW ROASTED VODKA TURKEY BREAST**

Semi-boneless breast glazed with orange & lemon vodka, served with mandarin orange stuffing

### **CITRUS GLAZED PORK TENDERLOIN**

Stuffed with mandarin orange and cranberry salsa

### **GLAZED HAM**

Boneless ham baked with brown sugar and maple syrup served with fresh pineapple glaze

### **SAUSAGE SCALOPPINI**

Hot and sweet Italian sausage slowly simmered in marinara with bell peppers, onions and mushrooms

### **CHICKEN MARSALA**

Sautéed with mushrooms and Marsala wine with a hint of rosemary

### **CHICKEN OR BEEF STIR-FRY**

Sautéed with fresh vegetables finished with a sweet teriyaki glaze

### **BAKED ZITI**

Baked with Italian herbs and provolone, mozzarella and parmesan cheeses

### **STUFFED SHELLS**

Homemade pasta shells stuffed with ricotta cheese and topped with marinara sauce

### **ITALIAN HERB ROASTED PORK**

Slow roasted tenderloin sliced with homestyle gravy and wild rice

### **CHICKEN A LA MARIA**

Boneless chicken breast stuffed with sweet Italian sausage and smothered in a rich creamy garlic sauce

### **STUFFED CHICKEN CARBONARA**

Fresh chicken breast stuffed with prosciutto & bacon then topped with an au poivre cream sauce

### **JAMBALAYA**

Chicken, andouille sausage and shrimp sautéed with fresh vegetables and finished in a spicy tomato sauce

### **BROILED SALMON**

Topped with a sweet sherry crab sauce

### **COCONUT TILAPIA**

Finished with fresh tropical salsa

### **IMPERIAL STUFFED FLOUNDER**

Stuffed with succulent crab imperial

WEDDINGS • BANQUETS • SPECIAL EVENTS • NIGHTCLUB

## Vegetable

Choice of 1:

### LAGOON MIXED BLEND

Seasoned, assorted mixed vegetables

### ISLAND MIXED VEGETABLES

Assorted mixed vegetables with pineapple chunks

### BROCCOLI AU GRATIN

Fresh broccoli topped with assorted grated cheeses

### GREEN BEANS ALMONDINE

Fresh green beans with slivered almonds

### BABY CARROTS

Fresh baby carrots in a honey glaze

## Potato / Rice

Choice of 1:

### GARLIC MASHED POTATOES

Mashed red bliss potatoes

### ROASTED RED BLISS POTATOES

Diced, roasted and seasoned to perfection

### WILD CITRUS RICE

With cranberries, mandarin orange and pineapples

### SPICED PECAN & CRANBERRY STUFFING

With carrots, celery and our own spiced pecans

## Dessert

### ASSORTED MINI SWEETS & COFFEE STATION

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AT HARBOR POINTE

### Bar Service

(BARTENDER FEE \$75)

### OPEN, CASH, OR TAB BAR AVAILABLE

#### Top Shelf Open Bar

2 hours \$20 per person

3 hours \$25 per person

4 hours \$30 per person

#### House Open Bar

2 hours \$15.00 per person

3 hours \$20.00 per person

4 hours \$25.00 per person

AT HARBOR POINTE

### ADDITIONAL FEES

Carving Station \$75

18% Gratuity & 6% Sales Tax

\$200 Non Refundable Room Rental Fee Includes, Set Up, Linen Rental & Stemware

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# Sunset Barbeque Deck Party

"This is our most popular menu and is ideal for any outdoor event! The Sunset Barbeque is a casual outdoor event, but can be upgraded for an additional charge. Ask for details."

## Packages

**\$19.99** per person plus tax and gratuity

-Minimum 50 guests-

### Salads

Choice of 2:

Garden, Caesar, Pasta, Cole Slaw, Red Bliss Potato

### Entrées

Choice of 3:

#### Slow Roasted Top Round Beef

Served with horseradish, hot peppers and homemade au jus

#### Bourbon BBQ Pulled Pork

#### Italian Pulled Pork

#### Herb Roasted Chicken

Served with fresh rosemary and thyme

#### BBQ Chicken with Pineapple Peach Salsa

#### Meatballs Marinara

#### Baked Ziti

(ADD \$5 PER PERSON FOR THE FOLLOWING ENTRÉES)

#### Bourbon Molasses Rubbed BBQ Ribs

#### Southern Style Jambalaya

Chicken, andouille sausage and shrimp sautéed with fresh vegetables and finished in a spicy tomato sauce

#### Coconut Encrusted Salmon with Malibu Rum Cream Sauce

#### Stuffed Chicken Breast

Chicken breast stuffed with andouille sausage & pineapples then glazed with our own BBQ sauce

### Dessert

*The* Grilled Malibu Marinated Pineapple Wedges

### Bar Service

Open, Cash, Tab

#### Top Shelf Open Bar

2 hours \$20 per person

3 hours \$25 per person

4 hours \$30 per person

#### House Open Bar

2 hours \$15.00 per person

3 hours \$20.00 per person

4 hours \$25.00 per person

**Bartender Fee \$75.00**

**18% Gratuity & 6% Sales Tax**

**\$200 Non Refundable Room Rental Fee REQUIRED**

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# Cocktail Party

"We can customize your cocktail party to suit your needs."

## Packages

\$35 per person plus tax and gratuity, includes 2 hour House Open Bar  
\$45 per person plus tax and gratuity, includes 2 hour Premium Open Bar  
-Minimum 50 guests-

## Butlered Hors D'Oeuvres

Choice of 5:

Shrimp Jammers  
Hawaiian Sesame Chicken  
Crab Ragoons  
Spinach Filos  
Pigs in Blankets  
Mini Quiche  
Stuffed Mushrooms Italiano  
Assorted Quesadillas  
Mini Egg Rolls  
Mozzarella Triangles  
Malibu Rum Chicken Skewers

## Pasta Station

Choice of 2:

Penne Marinara  
Bow Tie in a Vodka Rosa Sauce  
Tortellini in a Garlic Cream Sauce  
Cajun Fire Roasted Tomato Mac & Cheese

## Add On Trays

(ADD \$45 FOR EACH TRAY)

Italian Hoagie Dip  
Buffalo Chicken Dip  
BBQ Pork Dip  
Fresh Nacho Bar  
Spinach & Artichoke Dip  
Marinated Roasted Peppers & Crudités  
Assorted Fresh Cheeses, Pepperoni, Fruit and Crackers

18% Gratuity & 6% Sales Tax / \$75 Bartender Fee  
\$200 Non Refundable Room Rental Fee Includes, Set Up, Linen Rental & Stemware

WEDDINGS • BANQUETS • SPECIAL EVENTS • NIGHTCLUB

# The Classic Holiday Party

"The Classic Holiday Party is a buffet that is sure to please any palate."

## Packages

**\$28 PER PERSON**

*INCLUDES 2 HOT ENTREES*

**\$32 PER PERSON**

*INCLUDES 3 HOT ENTREES*

**\$36 PER PERSON**

*INCLUDES 4 HOT ENTREES*

*(Minimum 50 guests for ALL packages)*

## Add On Hors D'Oeuvres

**DOMESTIC & IMPORTED CHEESES WITH PEPPERONI, CRACKERS & MARINATED ROASTED PEPPERS \$45**

**CREAMY ARTICHOKE & SPINACH DIP \$45**

**SWEET CHERRY CRAB DIP \$45**

## Specialty Bars

(ADD \$3 PER PERSON)

### MASHED POTATO BAR

Sweet, Yukon Jack and garlic served with a variety of toppings

### ITALIAN BAR

Roasted peppers, artichoke hearts, Italian meats and cheeses with a variety of Italian breads and a tomato basil spread

### SOUTH AMERICAN BAR

Beef, shredded chicken, olives, jalapenos, shredded cheese, salsa, sour cream, guacamole spread with fried corn chips and flour tortillas

## Salads

Choice of 2:

**GARDEN, TORTELLINI, CAESAR, GRILLED VEGETABLE OR ASIAN**

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## *Hot Entrees*

### **SLOW ROASTED EYE ROUND**

Wrapped in bacon & topped with our horseradish cream sauce

### **SLOW ROASTED VODKA TURKEY BREAST**

Semi-boneless breast glazed with orange & lemon vodka, served with mandarin orange stuffing

### **CITRUS GLAZED PORK TENDERLOIN**

Stuffed with mandarin orange and cranberry salsa

### **HOLIDAY GLAZED HAM**

Boneless ham baked with brown sugar and maple syrup served with fresh pineapple glaze

### **SAUSAGE SCALLOPINE**

Hot and sweet Italian sausage slowly simmered in marinara with bell peppers, onions and mushrooms

### **CHICKEN MARSALA**

Sautéed with mushrooms and Marsala wine with a hint of rosemary

### **CHICKEN OR BEEF STIR-FRY**

Sautéed with fresh vegetables finished with a sweet teriyaki glaze

### **BAKED ZITI**

Baked with Italian herbs and provolone, mozzarella and parmesan cheeses

### **STUFFED SHELLS**

Homemade pasta shells stuffed with ricotta cheese and topped with marinara sauce

### **ITALIAN HERB ROASTED PORK**

Slow roasted tenderloin sliced with homestyle gravy and wild rice

### **CHICKEN A LA MARIA**

Boneless chicken breast stuffed with sweet Italian sausage and smothered in a rich creamy garlic sauce

### **STUFFED CHICKEN CARBONARA**

Fresh chicken breast stuffed with prosciutto & bacon then topped with an au poivre cream sauce

### **JAMBALAYA**

Chicken, andouille sausage and shrimp sautéed with fresh vegetables and finished in a spicy tomato sauce

### **AUTUMN BROILED SALMON**

Topped with a sweet sherry crab sauce

### **COCONUT TILAPIA**

Finished with fresh tropical salsa

### **IMPERIAL STUFFED FLOUNDER**

Stuffed with succulent crab imperial

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## Vegetable

Choice of 1:

### LAGOON MIXED BLEND

Seasoned, assorted mixed vegetables

### ISLAND MIXED VEGETABLES

Assorted mixed vegetables with pineapple chunks

### BROCCOLI AU GRATIN

Fresh broccoli topped with assorted grated cheeses

### GREEN BEANS ALMONDINE

Fresh green beans with slivered almonds

### BABY CARROTS

Fresh baby carrots in a honey glaze

## Potato / Rice

Choice of 1:

### GARLIC MASHED POTATOES

Mashed red bliss potatoes

### ROASTED RED BLISS POTATOES

Diced, roasted and seasoned to perfection

### WILD CITRUS RICE

With cranberries, mandarin orange and pineapples

### SPICED PECAN & CRANBERRY STUFFING

With carrots, celery and our own spiced pecans

## Dessert

### ASSORTED MINI SWEETS & COFFEE STATION

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### Bar Service

(BARTENDER FEE \$75)

### OPEN, CASH, OR TAB BAR AVAILABLE

#### Top Shelf Open Bar

2 hours \$20 per person

3 hours \$25 per person

4 hours \$30 per person

#### House Open Bar

2 hours \$15.00 per person

3 hours \$20.00 per person

4 hours \$25.00 per person

AT HARBOR POINTE

### ADDITIONAL FEES

Carving Station \$75

18% Gratuity & 6% Sales Tax

\$200 Non Refundable Room Rental Fee Includes, Set Up, Linen Rental & Stemware

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LUNCHEON  
MENUS

*The*  
DECK  
AT HARBOR POINTE

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# Sit Down Luncheon

Whether it's a Holiday Party, Anniversary, Reunion, Birthday or Company Event, our sit down luncheon is the perfect menu for almost ANY occasion!

## Packages

**\$20 PER PERSON**

-Minimum 50 guests-

THIS MENU INCLUDES SALAD, ENTRÉE, CHEF'S CHOICE OF VEGETABLE & POTATO, DESSERT WITH COFFEE & TEA

## Add On Hors D'Oeuvres

**DOMESTIC & IMPORTED CHEESES WITH PEPPERONI, CRACKERS & MARINATED ROASTED PEPPERS \$45**

**CREAMY ARTICHOKE & SPINACH DIP \$45**

**SWEET CHERRY CRAB DIP \$45**

## Salads

Choice of 1:

### DECK HOUSE SALAD

Fresh romaine lettuce, cherry tomatoes, carrots & diced pineapples topped with our citrus vinaigrette

### CAESAR SALAD

Fresh romaine lettuce tossed with our homemade Caesar dressing and fresh croutons

## Hot Entrees

Choice of 2:

### PENNE PRIMAVERA

Penne pasta with fresh spinach, sundried tomatoes & artichoke hearts in an oil and garlic sauce

### MEATBALL & SAUSAGE SCALOPPINI

Sautéed peppers & onions accompany meatballs & Italian sausage in our homemade marinara served over a bed of farfalle pasta

### CHICKEN MARSALA

Boneless chicken breast pan seared & topped with our homemade mushroom marsala wine reduction sauce

### STUFFED CHICKEN BREAST FLORENTINE

Boneless chicken breast stuffed with spinach & provolone cheese, then topped with a garlic white wine sauce

### APPLE CIDER PORK CHOP

Bone in pork chop marinated in apple cider & topped with an apple jack demi-glaze

### STUFFED TILAPIA

Filet filled with our signature crab imperial then topped with sweet tomato sherry crab sauce

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*Dessert*

Choice of 1:

**CHOCOLATE MOUSSE**

With fresh whipped cream & berries

**NEW YORK CHEESECAKE**

Topped with strawberry or chocolate sauce

**ICE CREAM**

Topped with a cookie!

*Bar Service*

(BARTENDER FEE \$75)

**OPEN, CASH, OR TAB BAR AVAILABLE**

*Top Shelf Open Bar*

2 hours \$20 per person

3 hours \$25 per person

4 hours \$30 per person

*House Open Bar*

2 hours \$15.00 per person

3 hours \$20.00 per person

4 hours \$25.00 per person

*The*  
**DECK**

AT HARBOR POINTE

*ADDITIONAL FEES*

**18% Gratuity & 6% Sales Tax**

**\$200 Non Refundable Room Rental Fee Includes, Set Up, Linen Rental & Stemware**

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# Luncheon Buffet

*"This is the perfect menu for baby showers, christenings, corporate meetings, first holy communions, graduations, retirements and wedding showers."*

## Packages

**\$19.99 PER PERSON**

*-Minimum 50 guests-*

## Add On Hors D'Oeuvres

**DOMESTIC & IMPORTED CHEESES WITH PEPPERONI, CRACKERS & MARINATED ROASTED PEPPERS \$45**

**CREAMY ARTICHOKE & SPINACH DIP \$45**

**SWEET CHERRY CRAB DIP \$45**

**BUFFALO CHICKEN DIP \$45**

**ITALIAN HOAGIE DIP \$45**

**BBQ PORK DIP \$45**

## Salads

*Choice of 2:*

*Caesar, Pasta, Cole Slaw, Red Bliss Potato*

## Entrees

*Choice of 3:*

### **HOT ROAST BEEF OR HOT ROAST PORK**

Served on fresh Italian rolls with horseradish & hot peppers

### **BBQ CHICKEN**

Assorted legs, wings, thighs & breasts in our signature honey BBQ sauce

### **BAKED ZITI**

Topped with our homemade marinara sauce & shredded mozzarella

### **SAUSAGE & MEATBALL SCALOPPINI**

Sautéed peppers & onions accompany meatballs & Italian sausage in our homemade marinara served over a bed of farfalle pasta

### **CAJUN MAC & CHEESE**

Baked to perfection!

### **MAKE YOUR OWN HOAGIE PLATTER**

Fresh sliced turkey, roast beef, Virginia baked ham, Genoa salami, provolone & American cheese, lettuce, tomato & onion

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**SLIDERS**

Your choice of cheeseburgers, marinated grilled chicken or homemade BBQ pulled pork

**ITALIAN CHICKEN CUTLET**

Hand breaded, boneless chicken breast topped with sautéed spinach & provolone

**MEATBALL MARINARA**

A homemade house specialty!

**BBQ PULLED PORK**

Slow roasted & marinated in our own BBQ sauce

ALL BUFFETS INCLUDE:

FRESH ROLLS & CONDIMENTS TO COMPLIMENT EACH ITEM, COFFEE, LEMONADE & ICED TEA

*Bar Service*

(BARTENDER FEE \$75)

**OPEN, CASH, OR TAB BAR AVAILABLE**

*Top Shelf Open Bar*

2 hours \$20 per person

3 hours \$25 per person

4 hours \$30 per person

*House Open Bar*

2 hours \$15.00 per person

3 hours \$20.00 per person

4 hours \$25.00 per person

*The*  
**DECK**  
AT HARBOR POINTE

*ADDITIONAL FEES*

*18% Gratuity & 6% Sales Tax*

*\$200 Non Refundable Room Rental Fee Includes, Set Up, Linen Rental & Stemware*

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# Brunch

"We'll help you get your day started right!"

## Packages

\$24.99 PER PERSON

\$14.99 FOR CHILDREN UNDER 12

-Minimum 50 guests-

## Salads

Choice of 1:

**Cold Tortellini**

**Fresh Fruit**

**Caesar**

**Garden with choice of dressing**

**Grilled Vegetable**

## Entrees

Choice of 2:

**Scrambled Eggs**

*A traditional favorite!*

**Eggs Benedict**

*Poached egg topped with hollandaise over an English muffin*

**Eggs Chesapeake**

*Poached eggs topped with crabmeat & lemon butter over an English muffin*

**Ale Battered Stuffed Texas Toast**

*Our version of French toast served with cream cheese & fresh berries*

**Glazed Ham**

*Boneless ham baked with brown sugar & maple syrup topped with cranberry & pineapple glaze*

**Apple Cider Pork**

*Pork loin marinated in apple cider & topped with applejack demi glaze*

**Broiled Salmon**

*Fresh broiled salmon finished in a honey ginger glaze*

**Baked Ziti**

*Baked with Italian herbs, provolone, mozzarella and parmesan cheese*

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## *Sides*

Choose 2:

**Bacon**  
**Sausage Links**  
**Ham**

**Hash Browns**

**Roasted Red Bliss Potatoes**  
**Cranberry & Mandarin Wild Rice**

## *Vegetables*

Choose 1:

**Green Beans Almandine**  
**Bourbon Glazed Carrots**  
**Mixed vegetable Medley**

## *Additional Options*

**Omelet Station \$50 (Plus Additional \$2 per guest)**  
**Domestic & Imported Cheese w/ Pepperoni, Crackers & Marinated Roasted Peppers \$45**  
**Creamy Artichoke & Spinach Dip \$45**  
**Sweet Sherry Crab Dip \$45**

## *Bar Service*

(BARTENDER FEE \$75)

**OPEN, CASH, OR TAB BAR AVAILABLE**

### *Top Shelf Open Bar*

2 hours \$20 per person

3 hours \$25 per person

4 hours \$30 per person

### *House Open Bar*

2 hours \$15.00 per person

3 hours \$20.00 per person

4 hours \$25.00 per person

*The*  
**DECK**

## **OUR BRUNCH MENU INCLUDES**

COMPLIMENTARY MIMOSA  
ASSORTED BAGELS, PASTRIES & MINI MUFFINS  
BUTTER, CREAM CHEESE & JAMS  
ASSORTED MINI SWEETS  
COFFEE & TEA STATION

AT HARBOR POINTE

ADDITIONAL FEES

**18% Gratuity & 6% Sales Tax**

**\$200 Non Refundable Room Rental Fee Includes, Set Up, Linen Rental & Stemware**

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