

Menu Add-On

Passed Hors d'oeuvres

A variety of offerings to select from
\$7.50 Per Person

Garden Crudités Display

With an array of creamy dips
\$2.00 Per Person

Cheese & Cracker Display

Cubed cheddar cheese with gourmet crackers
\$2.75 Per Person

Middle Eastern Display

*Hummus, tabbouleh, baba ganoujh,
Kalmata olives, grilled pita etc..*
\$3.00 Per Person

Shrimp Cocktail

*Gulf Shrimp with cocktail sauce,
lemon and Tabasco*
\$6.00 Per Person

Baked Potato Bar

*Sour cream, shredded cheddar, scallions,
bacon bits, caramelized onion, etc..*
\$4.50 Per Person

Sweet Endings Add On

Assorted Miniature Italian Pastries

Cannolis, éclairs, key fruit tartlets, etc...
\$2.75 Per Person

Cakes & Torts Station

*Triple chocolate truffle cake, carrot cake,
NY cheesecake, pecan torte, etc...*
\$4.00 Per Person

Ice Cream Sundae Bar

*Vanilla, chocolate & strawberry ice cream with a variety of
toppings, hot fudge and whipped cream*
\$3.50 Per Person

Strawberry Shortcake Station

*"Make your own" with homemade biscuits, strawberries in syrup
and fresh whipped cream*
\$3.00 Per Person

Warm Apple Cobbler

*Apple cobbler with a crumb topping
and whipped cream*
\$2.75 Per Person

Harbor Room Menu Package Includes:

All gratuities and Service Charges

6.25% State Meals Taxes

Culinary Staff

Wait Staff

China

Flatware

Stemware

Linen Overlays for Guest Tables

Fully Dressed Banquet Tables

On-Site Manager

Cruiseport Gloucester

Let us host your next event...

Corporate Meetings

Holiday Parties

Bereavements

Communions & Confirmations

Bridal Showers

Baby Showers

Birthday Parties

Retirement Parties

Trade Shows



Cruiseport Gloucester

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Cruiseport Gloucester

Harbor Room

Special
Occasions

Menu

Luncheon

Dinner

Sandwich & Salad Luncheon Buffet Menu

Spring Green Salad

With an herbed vinaigrette

Fresh Sliced Seasonal Fruit

Honeydew, cantaloupe, oranges, pineapple, grapes, strawberries and raspberries

Cold Cavatappi Caprese

Cavatappi tossed with bocconcini, fresh basil, cherry tomatoes and extra virgin olive oil

Creamy Gourmet Cole Slaw

Assorted Finger Sandwiches

*Tuna, egg & chicken salad
on fresh finger rolls*

Assorted Cookies

Chocolate chip, oatmeal, etc...

Beverage Service

Coffee Station

*Premium coffees and assorted herbal teas
served from elegant silver urns*

Menu Pricing

\$14.95 Per Person based on 100-125 guests

\$16.95 Per Person based on 75-99 guests

\$18.95 Per Person based on 50-74 guests

\$21.95 Per Person based on 25-49 guests

Price includes gratuities & state meals tax

Additional Salad/Sandwich Menu Items

Trio of Wraps

*Ham and Swiss cheese with Dijon, roast beef with boursin,
turkey and cheese with cranberry mayonnaise*

\$2.95 Per Person

New England Clam Chowder

*Piping hot with Westminster oyster crackers
and Tabasco sauce*

\$2.00 Per Person

Fettuccini Alfredo

\$2.50 Per Person

Classic Potato Salad

\$1.00 Per Person

Luncheon Buffet Menu

“Virgillio’s Rolls

With butter

Classic Potato Salad

Caesar Salad

*With a creamy Caesar dressing, hand-made croutons
and shredded Parmesan*

Trio of Wraps

*Ham and Swiss cheese with Dijon, roast beef with boursin,
turkey and cheese with cranberry mayonnaise*

Chicken Broccoli & Penne

*Grilled chicken tossed with extra virgin olive oil, garlic,
Fresh broccoli and penne al dente*

Italian Meatballs

With a “scratch” marinara

Assorted Cookies

Chocolate chip, oatmeal, etc...

Beverage Service

Coffee Station

*Premium coffees and assorted herbal teas
served from elegant silver urns*

Menu Pricing

\$19.95 Per Person based on 100-125 guests

\$21.95 Per Person based on 75-99 guests

\$23.95 Per Person based on 50-74 guests

\$25.95 Per Person based on 25-49 guests

Price includes gratuities & state meals tax

Additional Luncheon Buffet Menu Items

Baked Haddock

Seasoned with a light bread crumb topping

\$5.00 Per Person

Grilled North Atlantic Salmon

With a dill Hollandaise sauce

\$5.00 Per Person

Butternut Squash Ravioli

With a mascarpone sage cream sauce

\$3.00 Per Person

Barbecued Chicken wings

Made with a “slow-cooked” barbecue sauce

\$3.00 Per Person

Dinner Buffet Menu

“Virgillio’s Rolls

With butter

Spring Green Salad

With an herbed vinaigrette

Herb Crusted Chicken

*With caramelized onion and a
sweet sherry sauce*

Grilled Sirloin Tips

*With sautéed peppers & onions and
a cool horseradish cream on the side*

Penne al Dente

With a basil pesto

Roasted Red Potatoes

Accented with garlic & shallots

Chef’s Choice of Vegetable

Assorted Cookies & Brownies

*Fresh baked brownies with
Assorted cookies*

Beverage Service

Coffee Station

*Premium coffees and assorted herbal teas
served from elegant silver urns*

Dinner Menu Pricing

\$24.95 Per Person based on 100-125 guests

\$27.95 Per Person based on 75-99 guests

\$29.95 Per Person based on 50-74 guests

\$31.95 Per Person based on 25-49 guests

Price includes gratuities & state meals tax

Additional Dinner Buffet Menu Items

Baked Haddock

Seasoned with a light bread crumb topping

\$5.00 Per Person

Grilled North Atlantic Salmon

With a dill Hollandaise sauce

\$5.00 Per Person

Shrimp Scampi

Served over angel hair pasta

\$6.00 Per Person

Butternut Squash Ravioli

With a mascarpone sage cream sauce

\$3.00 Per Person