



SUITE MENU



WELCOME

Spectra Food Services & Hospitality welcomes you to the suites at Harbor Park. We look forward to providing you and your guests with an outstanding dining experience.

As the exclusive provider of food and beverages at Harbor Park, we are committed to the highest standards of quality and service. Spectra's on-premise culinary staff is dedicated to providing the finest food services and amenities for you and your guests.

Our suite menu features a wide array of choices; from appetizers to full menu packages, hot and cold sandwiches to sweet desserts and complete beverage service.

Please contact us with any questions, special requests or to place your order.

Phone: (757) 624-1048 x 113

Fax: (757) 640-0527

Email: suitecatering@norfolktides.com

Scott Lorow, *General Manager*

Thank you for allowing us to serve you!

Bon Appetit!



SUITE PACKAGE

For your ordering convenience, Spectra has prepared custom packages designed to accommodate 12 guests.

The All American - A Summer Classic

PEANUTS

Fresh roasted in the shell and lightly salted.

GRAND SLAM TRIO

A real triple play featuring favorites from our fruit, vegetable and cheese platters. Served with ranch dressing, fresh crackers and garnished with grapes.

CHICKEN TENDERLOINS

Breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard dipping sauce.

HOT DOG AND HAMBURGER PLATTER

Hearty all beef Gwaltney hot dogs and juicy all beef hamburgers served with lettuce, tomatoes, diced onions and the traditional condiments along with fresh baked buns.

BISTRO STYLE POTATO SALAD

Red bliss potatoes mixed with peppers, red and green onions, tossed in a dijon dressing.

ASSORTED COOKIES

An assortment of one dozen jumbo fresh baked cookies.

\$300.00





SUITE PACKAGE

Bases Loaded

CHIPS AND DIP

Served with French onion dip.

GRAND SLAM TRIO

A real triple play featuring favorites from our fruit, vegetable and cheese platters. Served with ranch dressing, fresh crackers and garnished with grapes.

CHICKEN TENDERLOINS

Breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard dipping sauce.

BBQ PORK SANDWICH

Chef Steve's homemade pork barbecue, served with barbecue sauce and fresh baked Kaiser rolls.

HOT DOGS

All beef Gwaltney hot dogs served with diced onions and all the traditional condiments along with fresh baked buns.

SOUTHERN COLESLAW

A mixture of the finest shredded cabbage, fresh carrots and celery, tossed in a tangy vinaigrette.

BROWNIE PLATTER

One dozen mouthwatering "Sweet Street" brownies.

\$300.00

SUITE PACKAGE

Base Hit

POPCORN

A bottomless basket of freshly popped and lightly seasoned corn.

GRAND SLAM TRIO

A real triple play featuring favorites from our fruit, vegetable and cheese platters. Served with ranch dressing, fresh crackers and garnished with grapes.

COUNTRY STYLE FRIED CHICKEN

Golden fried chicken cooked to perfection southern style, breaded and fried.

HOT DOGS

All beef Gwaltney hot dogs served with all the traditional condiments along with diced onions and fresh baked buns.

BISTRO STYLE POTATO SALAD

Red bliss potatoes mixed with peppers, red and green onions, tossed in a dijon dressing.

ASSORTED COOKIES

An assortment of one dozen jumbo fresh baked cookies.

\$265.00





SUITE PACKAGE

Triple Bag Italian

Fresh made Meat and Vegetarian Lasagna, cheesy garlic bread and a fresh mixed green salad. Package comes with a half pan of meaty lasagna and a half pan of vegetarian lasagna (all meat or all veggie upon request), garlic bread and the mix green salad w/salad dressing choices.

Service of 12 - \$195.00

The All Star Clam Bake

(Please place your order for this package 72 hours prior to the event to ensure availability)

An old fashion combination of succulent Little Neck clams, warm water mussels, peel and eat shrimp and snow crab legs all steamed to perfection and lightly seasoned. Served with corn on the cob, cocktail sauce and drawn butter. You will have that at the beach feeling of great seafood and friends, all while enjoying great Tides' baseball.

Service of 12 - \$275.00

SUITE PACKAGE

The Harbor Park Fish Fry

A mouth watering display of beer battered cod and shrimp and Little Neck clams, all deep fried to a golden brown. Served with coleslaw, hush puppies, cocktail and tartar sauce.

Service of 12 - \$225.00

Chef Steve's Baby Back Ribs

Ribs that will fall off the bone, and melt in your mouth. Basted in your choice of one of three distinctive sauces that are prepared here, in the kitchens of Harbor Park, from our own recipes. Served with corn on the cob and coleslaw. Choose one of the following sauces:

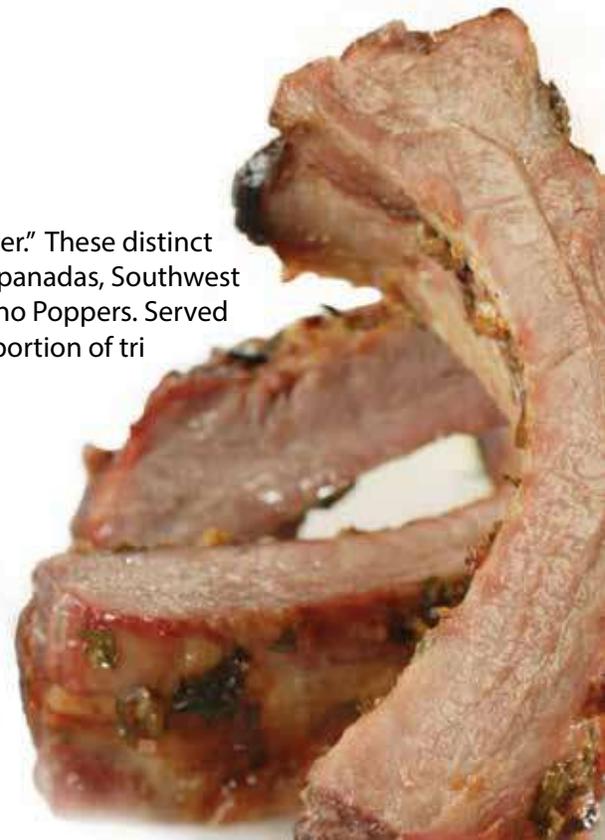
Chipotle Citrus, Mango Habanero or Classic Honey and Brown Sugar

Service of 12 - \$200.00

Tex-Mex Triple Play

A tantalizing taste sensation direct from "South of The Border." These distinct items will receive a standing ovation. Featured are Beef Empanadas, Southwest Eggrolls, Chicken & Cheese Taquitos, Mini Tacos and Jalapeno Poppers. Served with homemade black bean and corn salsa and a heaping portion of tri colored tortilla chips.

Service of 12 - \$195.00





SNACKS

All cold appetizers serve approximately 12 people.

*POPCORN

Bottomless basket of freshly popped and lightly seasoned corn. \$16.00

*PEANUTS

Fresh roasted in the shell and lightly salted. \$17.00

*POTATO CHIPS AND DIP

Served with French onion dip. \$21.00

*TORTILLA CHIPS AND SALSA

Crispy corn tortilla chips served with fresh salsa. \$24.00

HUMMUS AND BRUSCHETTA SAMPLER

A sampling of roasted garlic hummus, chipotle chili hummus and fresh basil pesto hummus, accompanied by extra virgin olive oil drizzled bruschetta and seasoned pita chips. \$26.00

*EXTRA DIPS - Priced per bowl

Salsa \$5.00

Ranch Dip \$5.00

French Onion \$5.00

* DENOTES ITEMS THROUGHOUT THE MENU THAT ARE AVAILABLE FOR GAME DAY ORDERING UP UNTIL THE 5TH INNING.

COLD APPETIZERS

All cold appetizers serve approximately 12 people.

GARDEN FRESH VEGETABLE PLATTER

Crisp, fresh seasonal vegetables served with ranch dressing. \$50.00

MARKET FRESH FRUIT PLATTER

Our chef has selected the finest and freshest fruits of the season to create an artful display. \$60.00

GOURMET CHEESE PLATTER

A sampling of domestic and imported cheeses served with a variety of fresh crackers and garnished with grapes. \$60.00

*7 LAYER NACHO DIP

"Our famous" seven layer nacho dip that includes: spicy refried beans, diced tomatoes, shredded cheese, sour cream, black olives, jalapeno peppers and green onions. Served with crispy tortilla chips. \$52.00

*MAJOR LEAGUE SHRIMP COCKTAIL

32 jumbo shrimp, steamed and lightly seasoned with Old Bay. Served cold with cocktail sauce and lemon wedges. \$85.00

GRAND SLAM TRIO

A real triple play featuring favorites from our fruit, vegetable and cheese platters. Served with ranch dressing, fresh crackers and garnished with grapes. \$80.00





HOT APPETIZERS

All hot appetizers serve approximately 12 people.

*JUMBO CHICKEN WINGS

Jumbo spicy Buffalo wings, served with bleu cheese dressing and celery sticks.

Full order - \$79.00

Half order - \$40.00

*CHICKEN TENDERLOINS

Breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard dipping sauce.

Full order - \$80.00

Half order - \$42.00

BACON MAC-N-CHEESE BOWLS

Creamy home made (by our chef) mac-n-cheese stuffed into bacon bowls and topped with extra sharp cheddar cheese and heated to perfection, served to you ready to eat.

\$66.00

*MEATBALLS

Ground beef seasoned lightly and tossed with your choice of tangy barbecue, oriental sweet & sour or mouthwatering marinara sauce.

Full order - \$64.00

Half order - \$34.00

MINI CRAB BITES

Sweet delicate crab meat mixed with celery, onion, roasted red pepper and fresh herbs. Dusted with bread crumbs and grilled until crisp. Served with creamy Chesapeake tartar sauce.

\$79.00

TRITON EGGROLL PLATTER **NEW!**

"Made In House" 3 different varieties of eggrolls, 5 – Philly steak & cheese, 5 – Pork and 8 – vegetable eggrolls, all served with a sweet & sour sauce and horseradish mustard sauce.

\$69.00

*SMASHED POTATO SKINS

18 Monster potato skins, smashed, cooked to a crispy texture then loaded with sharp cheddar cheese, bacon and fresh scallions. Served with house made Ranch dressing and sour cream upon request.

\$35.00

SALADS

All salads serve approximately 12 people.

*CLASSIC CAESAR SALAD

Crisp cut whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese and garlic croutons, tossed in the suite by your suite attendant. Please ask your suite sales representative about adding grilled breast of chicken to your salad.

\$36.00

With chicken - \$50.00

*BISTRO STYLE POTATO SALAD

Red bliss potatoes mixed with peppers, red and green onions, tossed in a dijon dressing.

\$20.00

*SOUTHERN COLESLAW

A mixture of the finest shredded cabbage, fresh carrots and celery, tossed in a tangy vinaigrette.

\$16.00

*ITALIAN PASTA SALAD

Penne pasta tossed with tomatoes, black olives and red onions, marinated in an Italian vinaigrette.

\$24.00

CAPRESE SALAD

Fresh mozzarella pearls with fresh basil, grape tomatoes, tossed with oregano and extra virgin olive oil.

\$35.00

BABY SPINACH & BLEU CHEESE SALAD

Baby spinach leaves tossed with a raspberry vinaigrette dressing, garlic croutons and Bleu cheese crumbles.

\$40.00





CHEESE OR PEPPERONI PIZZA

Hot and delicious hand tossed 18" cheese or pepperoni pizza, made fresh for you on the premises, and delivered to your suite by our suite attendant. 18" pizza serves approximately 12 people. \$32.00

COLD SANDWICHES

All cold sandwiches serve approximately 12 people.

THE HARBOR SUB

A classic three foot submarine sandwich stacked high with ham, turkey and roast beef. Garnished with lettuce, sliced tomatoes and provolone cheese and served with all the appropriate condiments. \$75.00

ITALIAN GRINDER SANDWICH

Italian salami, smoked ham, provolone cheese, lettuce and tomatoes on an Italian baguette with cracked black pepper; oil and vinegar dressing served on the side. \$75.00

SOUTHWEST CHIPOTLE CHICKEN WRAP

Smoked breast of chicken with mild chipotle spread, shredded lettuce, fresh tomatoes and smoked cheddar cheese, rolled in a tomato tortilla. \$80.00

LOBSTER ROLLS

Real Maine lobster meat, tossed with traditional seasonings and served on a soft potato slider bun, 24 per order. \$85.00

HOT SANDWICHES

All hot serve approximately 12 people.

*FRANKLY SPEAKING - "A Baseball Fan Favorite"

All beef Gwaltney hot dogs served with all the traditional condiments along with fresh baked buns.

\$60.00

With chili and cheese - \$68.00

*KOSHER PARTY

Hearty all beef kosher dogs served with diced onions, sweet relish and all the traditional condiments along with fresh baked buns.

\$68.00

LOUISVILLE SLUGGER

Italian sausage served on a bed of sauteed onions and peppers along with the traditional condiments and fresh baked hoagie rolls.

\$65.00

*THE BURGER

All beef patties lightly seasoned and grilled to perfection. Served with crisp lettuce, tomatoes, sliced American cheese and all the traditional accompaniments, served with fresh baked rolls.

\$75.00

*BBQ PORK SANDWICH

Pork barbecue served with barbecue sauce and fresh baked Kaiser rolls.

\$68.00

HICKORY SMOKED BEEF BRISKET

USDA choice whole beef brisket that has been hand rubbed and marinated before being smoked for 12 hours over a hickory fire. This tender and flavorful entree is served with soft rolls and BBQ sauce

\$70.00

SLIDERS DOGS

All beef hot dogs wrapped in applewood bacon and served on a soft slider bun, 24 per order.

\$75.00



DESSERTS

*ASSORTED COOKIES

As assortment of one dozen jumbo freshly baked cookies.

\$29.00

*GOURMET BROWNIES

One dozen assorted "Sweet Street" brownies

\$31.00



CHOC'LATE LOVIN'SPOON CAKE - 14 slices

A giant mouthful of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.

\$52.00

CHOCOLATE PEANUT BUTTER PIE WITH REESE'S PEANUT BUTTER CUPS - 14 slices

The popular candy bar in a pie! Dark chocolate and peanut butter mousse full of Reese's Peanut Butter Cups.

\$48.00

CARROT CAKE - 14 slices

From an old family recipe – dark fruity, and moist.

\$48.00

BOURBON STREET PECAN PIE

Mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon.

\$48.00

SINFULLY NO-SUGAR ADDED CHEESECAKE

A decadent vanilla-flecked cheesecake all crusted on dark chocolate with less than 3 net carbs per slice.

\$48.00

BEVERAGES

*SOFT DRINKS - Available in six packs only (cans)

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew,
Ginger Ale, Mug Root Beer, Orange Crush, Dr. Pepper,
Caffeine Free Pepsi, Lipton Iced tea with lemon \$9.50
Aquafina Bottle Water – 4 pack \$9.00

*MIXERS

Orange Juice, Cranberry Juice - 15.2 oz each \$4.00
Tonic Water, Club Soda - liter \$5.00
Bloody Mary Mix - liter \$5.00

FROM THE BAR - Liquor in 750 ml bottles

VODKA

Three Olives	\$36.00
SKYY	\$38.00
Absolut, Absolut Citron,	
Absolut Vanilla	\$44.00
AVA from Tarnish Truth	\$49.00
Grey Goose	\$72.00

GIN

Tanqueray	\$52.00
Fourth Handle from Tarnish Truth	\$72.00

BOURBON

Jim Beam	\$37.00
Jack Daniel's	\$54.00
Tarnish Truth High Rye Straight Bourbon	\$132.00

SCOTCH

Dewar's	\$53.00
J & B	\$43.00

RUM

Bacardi Light	\$35.00
Captain Morgan Spice	\$43.00

BLEND

Canadian Club	\$33.00
Crown Royal	\$59.00

OTHER

Fireball	\$38.00
Jose Cuervo Gold	\$42.00
Jagermeister	\$53.00
Patron	\$105.00





WINE

By the bottle (750ml)

WHITE WINES

Robert Mondavi - Pinot Grigio	\$28.00
Woodbridge - Pinot Grigio	\$19.00
Robert Mondavi - Sauvignon Blanc	\$28.00
Robert Mondavi - Chardonnay	\$28.00
Woodbridge - Chardonnay	\$19.00
Robert Mondavi - Riesling	\$28.00
Woodbridge - Moscato	\$19.00

RED WINES

Robert Mondavi - Pinot Noir	\$28.00
Woodbridge - Merlot	\$19.00
Robert Mondavi Cabernet Sauvignon	\$28.00
Woodbridge Cabernet Sauvignon	\$19.00

ROSÈ AND BLUSH WINE

Woodbridge - Rosè	\$19.00
Woodbridge - White Zinfandel	\$19.00

SPARKLING WINE

Cooks California Champagne	\$28.00
Ruffino Prosecco Champagne	\$35.00

WOODBIDGE
by ROBERT MONDAVI



ROBERT MONDAVI
PRIVATE SELECTION

Our wine list is listed in progressive order from lightest to heaviest to help our guests select the perfect wine.

BEER - Available in 6 packs only

PREMIUMS - 16oz aluminum bottles

Budweiser, Bud Light, Bud Light Lime	\$33.00
Miller Lite	\$33.00
Coors Light	\$33.00
Michelob Ultra	\$33.00
Land Shark	\$33.00
Blue Moon	\$40.00

PREMIUMS - 12oz glass bottle

Yuengling Lager	\$28.00
St. Pauli Girl NA	\$26.00

CRAFT BREWS - 12oz glass bottle

Sam Adam's Lager	\$36.00
Shock Top	\$36.00
O'Conner (Norfolk Canyon, El Guapo)	\$36.00
Devil's Backbone Vienna Lager	\$36.00

IMPORTS - 12oz glass bottle

Corona, Corona Light	\$36.00
Heineken, Heineken Light	\$36.00

SELTZERS - 16oz cans

White Claw (Black Cherry or Mango)	\$33.00
Bud Light Seltzer (Black Cherry or Mango)	\$33.00

DOMESTIC HALF KEG - For Suites with proper equipment \$320.00





SUITE INFORMATION

HOURS OF OPERATION

The suite guest relations team is available to assist you in your food and beverage selections if you have any questions or special requests. Normal business hours are from 10:00am to 5:00pm, Monday through Friday. Please call (757) 624-1048 x 113 or fax your order to (757) 640-0527.

SUITE ADVANCE ORDERS

To make your suite visit as effortless as possible, we ask that all food and beverage selections (this includes all special requests) be placed by 2:00pm, three business days prior to each event. This will ensure that you and your guests receive the highest in food presentation and quality. Please follow the schedule below:

ORDERS FOR

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday/Sunday

PLACED BY 2:00PM ON

Wednesday prior
Thursday prior
Friday prior
Monday prior
Tuesday prior
Wednesday prior

All orders and changes placed after the deadline must refer to the (*) items which indicate game day items available for ordering. The cut off for game day orders will be 12:00 noon, day of the event. Your suite server upon your arrival will accept all orders after the cut off.

PAYMENT METHODS

Payments for all orders can be made with cash, major credit card, established house charge account, or company check made out to Spectra Food Services and Hospitality. New house charges accounts are no longer being accepted. All suite holders are required to have a major credit card number on file with Spectra Foods Services and Hospitality. The credit card on file will be used for any house accounts payment that exceeds 45 days.

All suite charges are subject to an 18% Management Charge as well as all state and local taxes of 12.5% and 6%. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

SPECIAL REQUESTS

Suite services will gladly try to meet any special requests you may have. Please contact the Spectra suites office at (757) 624-1048 x 113. Please allow five business days for any special requests.

FOOD AND BEVERAGE DELIVERY

All pre-ordered food and beverages will be delivered to your suite upon your arrival.

CANCELLATION

In the event you must cancel your order, please notify Spectra immediately. Orders cancelled within 12 hours of the scheduled event will be charged 100% of the food and beverage order. In the event of a rainout, there will be no need for the cancellation notice. However, if there are guests in the suite consuming food or beverage and the game is called due to rain, then the entire order will be charged to the final bill.

ALCOHOLIC BEVERAGES

We all win when we remember to drink responsibly!

Please refer to our beverage section of the menu for suggestions.

Cans and bottles may not be taken outside of your suite. Please pour beverages into the plastic cups provided. It is the responsibility of the suite holder or her/his representative to monitor and control alcoholic beverage consumption within the suite. State ordinance prohibits alcohol beverages from entering or leaving the facility grounds. Minors under the age of 21 are not permitted to consume alcoholic beverages at any time.

Suites with draft keg boxes are responsible for the maintenance and costs related in keeping the unit operational. We do not have anyone on staff able to repair these units.

SECURITY

Please remove all personal property from the suite when leaving the property. Spectra Food Services & Hospitality cannot be responsible for any misplaced property left unattended in your suite. It is the suite holder's responsibility to secure all alcohol beverages in the cabinets provided.



Harbor Park • 150 Park Avenue • Norfolk, VA 23510