Hits at the Park Catering

Harbor Park's premier catering facility, Hits at the Park, is pleased to offer this catering menu. Please consider our menu as a list of suggestions. We pride ourselves in being flexible in providing you with exactly that "special menu."

The Facility

Located at the end of the 1st base concourse, Hits at the Park comprises 10,000 square feet of spectacular view floor space. Floor to ceiling windows on two sides provide stunning panoramic vistas of the bustling Elizabeth River, the Harbor Park ferry landing, and the romance of the playing field. The feeling is light and open, providing a truly upscale environment. We are very proud to offer this tastefully appointed room at no charge for your event with a minimum food and beverage purchase of \$1,500.00.

Capacity

The restaurant seats 200 for seated affairs, and may accommodate up to 275 for reception gatherings. An adjoining parking lot is well lit and available at no charge. Hits at the Park is handicap accessible.

Availability

Hits at the Park is available for private parties all during the off season from September through March. During the season the facility is available on all nongame days for evening functions, and virtually any day for luncheon affairs.

150 Park Ave. Norfolk, Virginia 23510 (757) 624-1048 x186

General Information

Please read this general information carefully. By signing an Ovations Food Service contract, you will be responsible for adherence to these policies.

Menu Selection

In order to guarantee your selection; please provide your choices to the catering manager four weeks prior to your event. We are very happy to create a "special menu" to suit your individual requirements and budget.

Food and Beverage Policy

Only food and beverages provided by Hits at the Park may be consumed on the premises.

Guarantees

Seven working days before your function please advise us of the exact amount of guests attending. This number will constitute the guarantee, not subject to reduction, and charges will be made accordingly. If no guarantee is received by the appropriate time, the expected attendance will be used as the guarantee. Additions to the guarantee maybe made up to 3 days prior to the event.

Deposit and Payment Policy

A 50% deposit and a signed contract is required Two weeks prior to confirm an event. The balance is always due at the conclusion of the event. Any additional charges will be included at this time. Cancellations within Two weeks of the event will result in the loss of all deposit. All checks to be made to Ovations Food Service.

Taxes and Fees

A 12.5% state and city meal tax and an 18% Management Charge will be applied to all food and beverage purchases. This Management Charge is the sole property of the food and beverage service company or the venue owner, as applicable, is used to cover party cost 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.

Fees, Rentals, Room charges and Misc. charges

Rentals for linen, dance floors, additional food service equipment, tents and other items are in addition to the regular menu. A room charge may be incurred if food

and beverage sales do not reach a minimum of \$1500.00. A bartender fee of \$50.00 will be charged on all non hosted bars.

Good Morning

Continental I
Danish pastry, bagels and cream cheese, blueberry muffins
\$7.95 per person

Continental II Danish pastry, blueberry muffins, seasonal fresh fruit \$7.95 per person

Traditional I

Danish pastry, blueberry muffins, ham and sausage biscuits (2 p/p), cereal with milk, seasonal fruit
\$12.95 per person

Traditional II

Danish pastries, blueberry muffins and bagels and cream cheese Scrambled eggs, Crispy bacon (3 p/p), sausage links (2 p/p)

Hot corn bread with honey, Harbor Park hashbrowns or grits

Fresh fruit
\$16.95 per person

Bottomless OJ, sodas, regular and decaffeinated Coffees \$3.00 per person

Reception

Sliced slow roast prime beef for 50 Served with mini rolls, gourmet mustard, and creamed horseradish sauce \$175.00

> Sliced honey baked ham for 50 Served with mini rolls, gourmet mustard and mayonnaise \$175.00

> > Chilled grilled shrimp (50 pieces- large) Served with fresh spicy cocktail sauce \$125.00

Buffalo Style Chicken Wings (50 pieces) Served with Blue Cheese or Ranch Dressing \$75.00

Chicken fingers (50 pieces)
Served with honey mustard and barbecue sauce
\$75.00

BBQ, Italian or Sweet and Sour Meatballs (50 pieces) \$75.00

Crab Stuffed Mushrooms (50 pieces) \$140.00



Reception (cont'd)

International cheese board for 50 Served with assorted crackers and bread \$150.00

Fresh vegetable tray for 50 Served with Creamy ranch \$130.00

Fresh fruit mirror for 50 \$150.00

Mini Beef Wellington (50 pieces) \$160.00

Mini Chicken Cordon Blue (50 pieces) \$125.00

Chesapeake Bay Crab balls (50 pieces) \$125.00

Spring rolls with Sweet and Sour sauce (50 pieces) \$90.00

Assorted Mini Quiche (50 pieces) \$80.00

Penne and Bow Tie pasta primavera for 50 \$90.00

Reception (cont'd)

Brownies and Cookies (50 pieces) \$80.00

Mini Cheesecakes and Assorted Dessert Bars (50 pieces) \$90.00

Chocolate Dipped Strawberries (50 pieces) Seasonal pricing

Pretzels and chips \$3.00 per person

Spinach and Artichoke dip With toast points and crackers \$2.75 per person

Creamy Crab dip With toast points and crackers \$4.95 per person

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The above menu selections are but a small sampling of the items Available. We at Hit's welcome your ideas and suggestions so we can Personalize the menu exactly for your event.

Specialty Stations Minimum of 100 guests required Sauté chef or carver included for two hours

Sauté Station Chicken and Penne Pasta Pomodoro (\$8.95 per person) Fettuccini Alfredo with Shrimp (\$10.95 per person)

Carving Station I
With Smoked Turkey or Roast Beef (\$11.95 per person)
With Beef Brisket or honey Baked Ham (12.95 per person)
With rolls and condiments

Carving Station II
With Slow Roasted Beef Tenderloin or Prime Rib
Served with Rolls and Condiments
\$18.95 per person

Carving Station III With Pork or Beef Steamship round, rolls and condiments \$16.95 per person

Oriental Stir Fry Station
Vegetarian \$8.00 per person
Beef or Chicken (choose one) \$10.95 per person
Shrimp \$12.95 per person

Gourmet Salad Station
Wild Mushroom
Caesar Salad
Anti-Pasta Salad
Capresse Salad
\$11.95 per person (100 person minimum)



Buffets

Hits at the Park "Celebration Buffet" that features:

Carved Prime Rib Au Jus with Creamed Horseradish Sauce
Chicken Cordon Bleu with a Chardonnay sauce
Choice of fresh Seasonal Seafood or Pasta (choose one)
Rolls and Butter
Potatoes
Seasonal vegetables
Caesar, Tossed and Pasta Salads
Desserts
\$34.95

Hits at the Park Special Event Buffet
Braised Beef Tenderloin with Merlot Demi Glace
Rotisserie Style Chicken or Roasted Pork (pick one)
Stuffed or Loose Pasta with Choice of Sauce
Potatoes and Mixed Vegetables
Rolls and Butter
Caesar and Tossed Salads
With Dessert \$28.95
Without Dessert \$26.95

Harbor Park "Classic Picnic"

Crispy Fried Chicken or Carolina Pork BBQ (choose one)
Hot Dogs with Onions, Relish, Mustard and Ketchup
Grilled 1/4 pound Hamburgers with Lettuce and Tomato
Baked Beans or Corn on the Cobb (choose one)
Potato Salad and Cole Slaw
Assorted Gourmet Cookies
\$24.95

"The Delicatessen"

Caesar, Tossed and Pasta Salads Sliced Ham, Turkey, Roast Beef and Assorted Cheeses Kaiser Rolls and Sliced Breads Assorted Cookies \$16.95

"The 3 Course Lunch"

Caesar and Tossed Salads with 3 dressing choices
2 Entrée's (ask chef for menu option sheet)
Potato and Mixed Vegetable
Chef's selection for dessert
\$18.95
(3 entrée option \$18.95)

Note** Most of our buffets and dinners are customized to fit our guests needs, and the prices will reflect that. We would love to talk to you about what type of an affair that you are planning. Thank you – Steve Gillette, Executive Chef, Hits at the Park.

Beverages

We offer either a hosted or cash bar arrangement.

Host Bar Prices (Taxes and Gratuities additional)

Call Brands	§7 . 25
Well Brands	\$5.50
Domestic Bottled Beer	\$5.00
Imported Bottled Beer	\$6.50
House Wine Per Glass	\$5.00
Liqueurs\$7	7.50
Cognac\$7.	.50

Cash Bar Prices** (Taxes included)

Call Brands\$8.0	0
Well Brands\$6.0	0
Domestic Bottled Beer	\$5.50
Imported Bottled Beer	\$6.50
House Wine Per Glass	\$6.00
Liqueurs\$8.00	
Cognac\$9.00	

^{**}A \$50.00 bartender fee per bartender will be charged for all cash bars.

