

## **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 non-game days for evening functions, and virtually any day for luncheon affairs.**

**150 Park Ave.  
Norfolk, Virginia 23510  
(757) 624-9000**

## **General Information**

**Please read this general information carefully. By signing a Fabs L.L.C. 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 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 30 days of the event will result in the loss of all deposit. Service charges will be applied to all credit card purchases. All checks to be made to Fabs L.L.C.**

### **Tax and Gratuity**

**A 11.5% state and city tax and a 17% gratuity will be applied to all food and beverage purchases.**

### **Fees, Rentals, Room charges and Misc. charges**

**Set-up and breakdown fees range between \$15.00 to \$400.00. Rentals for linen, dance floors, additional food service equipment, tents and other items are in addition to the regular menu. A room charge maybe 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  
\$5.95 per person**

### **Continental II**

**Danish pastry, blueberry muffins, seasonal fresh fruit  
\$6.95 per person**

### **Traditional I**

**Danish pastry, blueberry muffins, ham and sausage biscuits (2 p/p), cereal with  
milk, seasonal fruit  
\$8.95 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  
\$11.95 per person**

**Bottomless OJ, sodas, regular and decaffeinated  
Coffees  
\$2.25 per person**



## **Reception**

**Sliced slow roast prime beef for 50**  
**Served with mini rolls, gourmet mustard, and creamed horseradish sauce**  
**\$190.00**

**Sliced honey baked ham for 50**  
**Served with mini rolls, gourmet mustard and mayonnaise**  
**\$155.00**

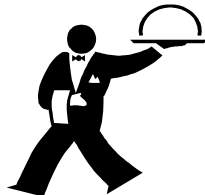
**Chilled grilled shrimp (50 pieces- large)**  
**Served with fresh spicy cocktail sauce**  
**\$125.00**

**Deviled eggs (50 pieces)**  
**\$55.00**

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

**Swedish, Italian or sweet and sour meatballs (50 pieces)**  
**\$65.00**

**Mushrooms stuffed with crab imperial (50 pieces)**  
**\$105.00**



**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  
\$110.00**

**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)  
\$110.00**

**Spring rolls with sweet and sour sauce (50 pieces)  
\$80.00**

**Assorted Mini Quiche (50 pieces)  
\$90.00**

**Penne and Bow Tie pasta primavera for 50  
\$95.00**

**Reception (cont'd)**

**Brownies and Cookies (50 pieces)  
\$65.00**

**Mini cheesecakes and assorted dessert bars (50 pieces)  
\$90.00**

**Chocolate dipped strawberries (50 pieces)  
Seasonal pricing**

**Peanuts  
\$2.50 per person**

**Pretzels and chips  
\$2.00 per person**

**Spinach and Artichoke dip  
With toast points and crackers  
\$2.25 per person**

**Creamy Crab dip  
With toast points and crackers  
\$3.00 per person**

\*

*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 (\$4.25 per person)**  
**Fettuccini Alfredo with shrimp or Chicken (pick one) (\$5.00 per person)**

**Carving Station I**  
**With smoked turkey, honey baked ham or roast beef (choose one)**  
**With rolls and condiments**  
**\$6.95 per person**

**Carving Station II**  
**With roasted tenderloin, rolls and condiments**  
**\$15.95 per person**

**Carving Station III**  
**With Pork or Beef steamship round, rolls and condiments**  
**\$8.95 person**

**Oriental Stir Fry Station**  
**Vegetarian \$3.00 per person**  
**Beef or chicken (choose one) \$4.75 per person**  
**Shrimp \$5.95 per person**

**Gourmet Salad Station**  
**Wild mushroom**  
**Caesar salad**  
**Anti-pasta salad**  
**Heart of Palm**  
**Tomato, mozzarella and basil**  
**\$8.50 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) and preparation  
Rolls and Butter  
Potatoes  
Seasonal vegetables  
Mixed Green Tossed Salad with Assorted Dressing  
Desserts  
\$34.95**

**Harbor Park “Classic Picnic”**

**Crispy Fried Chicken  
Hot Dogs with Onions, Relish, Mustard and Ketchup  
Grilled ¼- pound hamburgers with lettuce and tomato  
Carolina Pork BBQ sandwiches  
Baked Beans  
Potato Salad and Cole Slaw  
Potato Chips and Dip  
Assorted gourmet cookies  
\$21.95**

**Hits at the Park Special Event Buffet**

**Beef London Broil with Merlot Demi-Glace  
Rotisserie Style Chicken or Roasted Pork (pick one)  
Manicotti or Stuffed Shells Marinara (pick one)  
Potatoes and Mixed Vegetables  
Rolls and Butter  
Caesar and Tossed Salads  
Chefs Selection of Cakes and Pies  
\$27.95**

**The Delicatessen**

**Caesar, Tossed and Pasta Salads  
Sliced Ham, Turkey, Roast Beef and Assorted Cheeses  
Kaiser Rolls and Sliced Breads  
Assorted Cookies  
\$18.95**

**“The 3 Course Lunch”**

**Choice of either soup or salad  
Plated entree with seasonal vegetable and pasta or potato  
Chef’s selection for dessert  
\$16.95**

**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)**

<b>Call Brands.....</b>	<b>\$6.25</b>
<b>Well Brands .....</b>	<b>\$4.50</b>
<b>Domestic Bottled Beer.....</b>	<b>\$4.00</b>
<b>Imported Bottled Beer.....</b>	<b>\$5.50</b>
<b>House Wine Per Glass.....</b>	<b>\$5.00</b>
<b>Liqueurs.....</b>	<b>\$6.50</b>
<b>Cognac.....</b>	<b>\$6.50</b>

### **Cash Bar Prices\*\* (Taxes included)**

<b>Call Brands.....</b>	<b>\$7.00</b>
<b>Well Brands.....</b>	<b>\$5.00</b>
<b>Domestic Bottled Beer.....</b>	<b>\$5.00</b>
<b>Imported Bottled Beer.....</b>	<b>\$6.00</b>
<b>House Wine Per Glass.....</b>	<b>\$6.00</b>
<b>Liqueurs.....</b>	<b>\$7.00</b>
<b>Cognac.....</b>	<b>\$7.00</b>

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