

HARMA

Hospitality in Harmony

NONNO CARLO
ITALIAN DELI & IMPORTS


Crab Shack
CARIBBA

DOCKSIDE
GRILLE
- 1984-2021 -

COSMO

SUGAR BAR
SWEETS + COFFEE

Our sister restaurant NONNO CARLO offers a separate catering menu.
Our sister bakery SUGAR BAR offers an extensive dessert selection, custom cakes & wedding cakes.
Both available on request

BANQUETS & CATERING

FULL SERVICE CATERING * OFF-SITE/ON-SITE * CUSTOM MENUS
ALL EVENTS * STAFFING * DECOR * ENTERTAINMENT * PLANNING

ON-SITE LOCATIONS:

Dockside Grille, Cheat Lake
Banquet room w/ private bar - Available all year - 125 guests
Offseason (Nov thru March) - Entire facility 225 guests
Special events (seasonal, multiple levels) - 350 guests

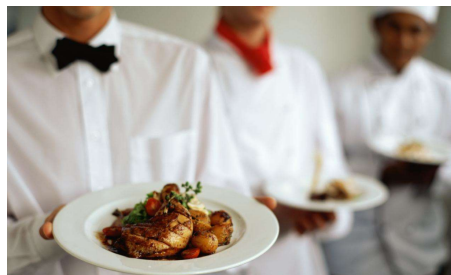
Cosmo Lounge, Suncrest Towne Centre
2nd level over looking main floor - 40 to 125 guests
Patio - 20-30 guests

Crab Shack Caribba, Suncrest Towne Centre
Covered heated patio - 25 - 75 guests

OFF-SITE CATERING

Travel up to 1hr radius of Morgantown

- * 25 guest minimum for full service catering. Offsite based on distance.
- * Pricing does not include 6% sales tax & 20% service fees.
- * Pricing does not include linen, and other add-on's.
- * Attendant fees apply to offsite events & Chef manned stations.
- * Off-site rental / disposables charges may apply.
- * Deposit requirement of 25% for booking.
- * Other charges and fees may apply based on total package.



A LA CARTE

PER PERSON, OR DOZEN OR BY THE PLATTER(20-30 PEOPLE)

NON-SEAFOOD HORS D'OEUVRES

- MEATBALLS \$3.50 pp
- Traditional red sauce or Soy glaze
- HUMMUS & PITA \$4 pp
- CHICKEN WINGS 50-\$60, 100-\$110
- MINI HAMBURGER SLIDERS \$5.50/slider
- CHICKEN TIKKA KABOB \$4 pp
- FRIED GREEN TOMATOES (SEASONAL) \$3.25 pp
- CHICKEN QUESADILLA CORNUCOPIA \$45/doz
- SPANAKOPITA OR SPINACH PIE \$45/doz
- COCKTAIL FRANK IN PUFF PASTRY \$20/doz
- ASPARAGUS WRAPPED IN FILO W/ CHEESES \$45/doz
- ANTIPASTO SKEWER W/ MOZZARELLA, SUNDRIED TOMATO, ARTICHOKE, OLIVES \$50/doz
- CHEESESTEAK EGGROLLS \$40/doz
- GENERAL TSO'S CAULIFLOWER \$4 pp
- ANTIPASTO PLATTER \$7 pp

SEAFOOD HORS D'OEUVRES

- FRIED SHRIMP \$3 pp
Served w/ Remoulade
- COCONUT FRIED SHRIMP \$4 pp
Served w/ Remoulade
- SHRIMP SKEWER \$4 pp
with Island Glaze
- FRIED CALAMARI \$4 pp
w/ Sweet Tiger Sauce
- CRAB DIP \$6 pp
w/ Fried Pita
- OYSTER BAR DISPLAY Market
w/ Cocktail Sauce, Horseradish, & Lemons
- JUMBO COCKTAIL SHRIMP Market
on Ice w/ Cocktail Sauce, & Lemons
- PEEL & EAT OLD BAY SHRIMP \$4 pp
w/ Cocktail Sauce, Lemons
- MINI CRAB CAKES Market
in Filo Shell w/ Tartar or Remoulade
- AHI TUNA TATAKI \$4 pp
w/ Ponzu
- OYSTER ROCKEFELLER Market
- BACON WRAPPED SEA SCALLOP Market

BREADS

- DINNER ROLLS \$1 pp
- ASSORTED BREAD BASKET \$1.25 pp

LARGE PLATTER DISPLAYS

- FRUIT & CHEESE DISPLAY \$4.50 pp
Premium Cheeses & Assorted Fruits, crackers & accoutrements.
- FRUIT & VEGETABLE DISPLAY \$4
Assorted fruits, vegetables & dipping sauce.
- MEAT & CHEESE DISPLAY \$5 pp
Assorted Deli Sliced Meats, premium cheeses, crackers and accoutrements
- RAW BAR DISPLAY Market Price
Cocktail Shrimp, Oysters, Stone Crab, Cocktail King Crab, Lobster.
- NACHO BAR DISPLAY \$4 pp With beef or Pork \$5
Chips, Pico de Gallo, Chili, Melted Cheese, Sour Cream

SOUPS/SALADS

- New England Clam Chowder \$6.50 pp | Maryland Crab \$6.50 pp | Creole Étouffée \$6.50 pp | Gumbo \$6.50pp | Crab Bisque \$6.50pp | Lobster Bisque \$6.50pp | Potato & Kale \$3.75pp | Potato & Bacon \$4pp | Garden Vegetable \$3.75pp | Chili \$4.50pp | Tomato Bisque \$4.50pp |
- Garden Salad \$3pp | Spinach Salad \$3pp | Caesar Salad \$3.25pp | Coleslaw \$3pp | Caprese Salad \$3.75pp | Potato Salad \$3.50pp | Penne Pasta Salad \$3.50pp | Macaroni Salad \$3.50pp | Cucumber, Tomato, Onion \$3.25pp | Broccoli & Kale Salad \$4.25pp |

FULL PANS (SERVES 20-30)

- CAJUN CHICKEN ALFREDO \$135
- CHICKEN ALFREDO PENNE \$135
- CHICKEN PICCATA 135
- CHICKEN MARSALA 135
- CLASSIC MEAT LASAGNA \$198
- ITALIAN SAUSAGE & PEPPERS 150
- LOBSTER MAC N CHEESE \$180
- MAC N CHEESE \$75
- PENNE ALLA VODKA \$98
- PASTA PRIMAVERA \$98
- PASTA MARINARA \$98
- SPINACH LASAGNA \$90
- VEGETABLE LASAGNA \$90
- VEGETABLES - ROASTED OR GRILLED \$98
- FRESH GARDEN SPRING MIX SALAD \$65
- CAESAR SALAD \$65

BRUNCH & BREAKFAST

RISE & SHINE \$10 pp

Cinnamon rolls
Assorted pastries
Orange juice
Coffee

RISE & SHINE CLASSIC \$16

Scrambled eggs
Choice of sausage links or bacon
Home fries
Toast
Assorted pastries
Oranje juice
Coffee

RISE & SHINE DELUXE \$20

Scrambled eggs
Sausage link
Bacon
Choice of Biscuits or Toast or Pancakes or waffles
Home fries
Fruit Salad
Assorted pastries
Orange juice & apple juice
Coffee
Add ons:
Grilled asparagus \$3 pp
Scalloped potatoes \$3 pp
Deviled eggs \$3 pp
Sausage, bacon & spinach quiche \$7 pp
Herb roasted chicken \$4 pp
Beef filet in balsamic reduction \$5 pp

FROM SUGAR BAR

BAKED FRESH DAILY
Jumbo cinnamon rolls \$72/doz
Mini cinnamon rolls \$38/doz
Chocolate chip scones(GF) \$55/doz
Pumpkin cream cheese muffins \$52/doz(seasonal)
Ham & cheese croissant \$75/doz (\$6.85 each)
Regular croissant \$38/doz
Assorted fruit tray \$40 (serves 10-15)
Coffee 96oz carafe - House blend \$39 (serves 10)

MIMOSA BAR \$99 Additional champagne bottle \$18

Four bottle of champagne.
Pick 3 juices - Orange, Pineapple, cranberry,
Passion fruit, Guava.
Assortment of fruit garnish.

BLOODY MARY BAR \$165

Bron's Bloody Mary Mix(Won best bloody mary by
Chopped on Food Network).
All garnish and accoutrements.
Salt rimmer.
Titos

LUNCHEONS

SALAD BAR \$18 pp

Grilled chicken & steak.
Mixed greens & Spinach.
Onions, Tomatoes, Cucumbers, Mushrooms, Olives.
Cheddar & parmesan cheese.
Ranch, Italian, Balsamic, Caesar. Honey mustard
Bread rolls.
Assorted Ghirardelli chocolate bites.

TACO BAR \$19 pp

Pico, sour cream, cheese.
Mexican rice & black beans.
Chips & salsa.
Assorted Ghirardelli chocolate bites.

Choice of two - Beef, carnitas, chicken, shrimp, fish.

DELI PICNIC \$20 pp

Pasta Salad
Assorted sandwich breads
Deli Ham, Turkey, Roast beef
Swiss, Cheddar, American cheese
Gourmet mustard, Mayo, Ketchup
Lettuce, Tomato, Onions, Pickles
Cookies & Brownies
Assorted Chips

BUSINESS LUNCH \$20 pp

Garden salad
Pasta salad / Potato salad
Assorted sodas and water
Assorted Ghirardelli chocolate bites.

MIX & MATCH: 2 for 15 & up, 3 for 25 and up

Shrimp Po-Boy
Jambalaya
Ham sandwich
Pulled pork sandwich
Cubano
Cheese burgers
Shrimp & Chicken Stir-fry
Sausage & Pepper Hoagie



BUFFETS & SUCH

BLUE LOT TAILGATE \$22 pp

Nachos - Cheese, Chili, Pico
Baked Beans, Potato salad, Cookies Brownie

Choose two - Hot Dogs w/ all the fixins,
Cheeseburgers w/ all the fixins
BBQ Chicken, Pulled pork, Meatball hoagie

CLASSIC BBQ \$26 pp

Cole Slaw, Baked Beans, Corn on the Cob, Potato
Salad, Pasta Salad, Corn bread, Cookies & Brownie.

Choose two - Grilled Sausage, BBQ Chicken, Pulled
Pork, Baby back ribs, Shrimp skewers, Hot dogs,
Burgers.
Beef Brisket (Add \$4 pp)

ITALIAN \$19

Garden salad, Garlic bread
Grilled Chicken, Meat Balls in sauce
Pasta Marinara, Pasta Alfredo

ITALIAN DELUXE \$34

Garden salad, Caprese salad, Garlic bread
Chicken Parmesan, Meat Balls in sauce
Shrimp Scampi (Add \$5)
Pasta Alfredo, Classic Meat Lasagna
Roasted Green Beans & Tomatoes w/ parmesan
NY Cheesecake

SOUL \$22 pp

Mixed Green Salad
Fried Chicken, Country fried steak and gravy
Collard greens, Mashed Potato, Corn bread,
Mac N Cheese, Chocolate brownie

BACKYARD LOW COUNTRY BOIL Market

Shrimp, Snow Crabs, Clams/Mussels, Andouille
sausage
Corn on the Cob, Red potato
Cooked in a beer-oldebay seafood broth in large
pots. Served with melted butter, cocktail sauce and
corn fritters

CRAWFISH BOIL Market

Fresh LIVE Crawfish (Requires 2 week notice)
Shrimp, Andouille sausage, Corn on the Cob,
Red potato, Cooked in a beer-oldebay seafood broth
in large pots. Served
with melted butter, cocktail sauce and corn fritters



THE DINNER BUFFET

BUILD YOUR OWN \$29 pp

Includes iced tea & water.

SALAD & BREAD

Mixed Green Salad
Dinner rolls

CHOOSE ONE

Cole Slaw
Pasta salad
Fruit salad
Penne alla Vodka
Pasta alfredo or marinara
Broccoli
Creamed spinach
Green beans
Asparagus
Chef's vegetables
Baked beans

CHOOSE ONE

Mashed Potato
Scalloped Potato
Roasted Red Potato
Baked Potato
Mac N Cheese
Dirty Pilaf
Saffron Rice

CHOOSE TWO

Chicken Marsala
Lemon-garlic Chicken
Chicken parmesan
Chicken piccata
BBQ Chicken
Chicken Parmesan
BBQ Pulled pork
Blackened Salmon
Bourbon Salmon
Shrimp Scampi
Island glaze Shrimp skewers
Beef filet tips in balsamic reduction
Braised Beef in red wine reduction w/ bacon
Green peas & onion ravioli
Prime Rib (Add \$9 pp)

DESSERT

Chef's select assorted

APPETIZER ADD ON \$5 pp

CHOOSE TWO

Fruit & Cheese Platter
Fruit & veggie Platter
Meat & Cheese Platter
Chips & Assorted Dips (Guacamole, salsa, cheese)
Pretzel & beer cheese
Hummus & Pita
Caprese salad

