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.

$325.00
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**
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.

$330.00
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. $18.00

*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

*EXTRA DIPS - Priced per bowl
Salsa $6.00
Ranch Dip $6.00
French Onion $6.00

* 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

7 LAYER NACHO DIP
Seven layer nacho dip that includes: spicy refried beans, diced tomatoes, shredded cheese, sour cream, black olives, jalapeño 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.

CHICKEN WINGS
Jumbo spicy Buffalo wings, served with bleu cheese dressing and celery sticks.  
Full order - $89.00  
Half order - $50.00

*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

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.  
$84.00
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. $40.00
With chicken - $55.00

*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
**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
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. $36.00

DESSERTS

*ASSORTED COOKIES
As assortment of one dozen jumbo freshly baked cookies. $29.00

*GOURMET BROWNIES
One dozen assorted “Sweet Street” brownies $40.00
BEVERAGES

*SOFT DRINKS - Available in six packs only (cans)
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger Ale,
Orange Crush, Dr. Pepper, Lipton Iced Tea with Lemon $10.00
Aquafina Bottle Water – 4 pack $9.00

*MIXERS
Orange Juice, Cranberry Juice - 15.2 oz each $6.00
Tonic Water, Club Soda - liter $6.00
Bloody Mary Mix - liter $10.00

FROM THE BAR - Liquor in 750 ml bottles

VODKA
Three Olives $36.00
Absolut, Absolut Citron, $44.00
Absolut Vanilla
Grey Goose $72.00

GIN
Tanqueray $52.00
Brokers $50.00
Amsterdam $40.00

BOURBON
Jim Beam $37.00
Jack Daniel’s $54.00
Evan Williams Green Label $35.00
Four Roses $50.00

SCOTCH
Dewar’s $54.00
J & B $43.00

RUM
Bacardi Light $35.00
Blackheart Spice $35.00

BLEND
Canadian Club $35.00
Crown Royal $59.00

OTHER
Fireball $38.00
Jose Cuervo Gold $42.00
Jagermeister $53.00
Jameson Irish Whiskey $56.00
Patron $110.00
WINE
By the bottle (750ml)

WHITE WINES
Woodbridge Wines
Pinot Grigio $21.00
Sauvignon Blanc $21.00
Chardonnay $21.00

RED WINES
Woodbridge Wines
Pinot Noir $21.00
Merlot $21.00
Cabernet Sauvignon $21.00

BLUSH WINE
Woodbridge Wines
Rosè $21.00
White Zinfandel $21.00

SPARKLING WINE
j. Roget Brut $18.00

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 and cans**
- Budweiser, Bud Light $35.00
- Miller Lite $35.00
- Coors Light $35.00
- Michelob Ultra $35.00
- Blue Moon $35.00
- Yuengling Lager $35.00
- Rolling Rock $35.00

**CRAFT BREWS - 16oz cans**
- O’Conner El Guapo $42.00
- Devils Backbone Vienna Lager $37.00
- Bold Rock Apple Cider $37.00

**IMPORTS - 16oz cans**
- Corona $38.00
- Heineken $38.00

**SELTZERS - 16oz cans**
- White Claw (Black Cherry or Mango) $35.00
- Bud Light Seltzer (Black Cherry or Mango) $35.00

**DOMESTIC HALF KEG - For suites with proper equipment** $350.00
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 4:00pm, 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:

<table>
<thead>
<tr>
<th>ORDERS FOR</th>
<th>PLACED BY 2:00PM ON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Wednesday prior</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Thursday prior</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Friday prior</td>
</tr>
<tr>
<td>Thursday</td>
<td>Monday prior</td>
</tr>
<tr>
<td>Friday</td>
<td>Tuesday prior</td>
</tr>
<tr>
<td>Saturday/Sunday</td>
<td>Wednesday prior</td>
</tr>
</tbody>
</table>

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. You may place your game day item order with your suite representative upon your arrival.

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 20% 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.