

THEHAROLD

EVENTS MENU





OPEN BAR PACKAGES

Two Hour Open Bar

WINE & BEER

39 per person
2 hour package

Draft Beers
House Red & White Wines
Sparkling Wine
(Shots Not Included)

BASIC OPEN BAR

 $45 \begin{array}{l} {\tt per person} \\ {\tt 2 hour package} \end{array}$

House Liquor
Draft Beers
House Red & White Wines
Sparkling Wine
(Shots Not Included)

FULL OPEN BAR

62 per person 2 hour package

Premium Liquor*
Draft Beers
House Red & White Wines
Sparkling Wine
(Shots Not Included)

PREMIUM OPEN BAR

75 per person
2 hour package

Specialty Cocktails
Premium Liquor*
Draft Beers
House Red & White Wines
Sparkling Wine
(Shots Not Included)

10 per person
add sparkling wine toast

15 per person
additional open bar hour



PLATTERS

Add Platters To Any Package

GRILLED CHICKEN SKEWERS \$80 (50 pcs)

SHRIMP COCKTAIL DISPLAY \$180 (40 pcs)

SMOKED SALMON CROSTINIS \$100 (50 pcs) on toasted brioche with crème fraiche

PROSCIUTTO-WRAPPED GRILLED ASPARAGUS \$95 (40 pcs)

HAROLD CROSTINIS \$65 (40 pcs) $\sqrt{}$ with tomato & olive tapenade

FLIGHT OF DIPS \$80 ✓

roasted eggplant, tzatziki, lemon hummus, spicy feta, served with warm naan

FILET MIGNON CROSTINIS \$125 (30 pcs) sliced on toasted crostini with warm gorgonzola

MEDITERRANEAN MEATBALLS \$100 (50 pcs) **●**

VEGETABLE CRUDITE \$75 **●** ✓

CHEESE PLATTER \$150 ♥ √ selection of artisanal cheese

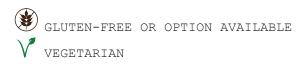
CHARCUTERIE PLATTER \$150 **●** selection of arisanal meats

BUFFALO MOZZARELLA CAPRESE \$95 **★** ✓

BURGER SLIDERS \$110 (30 pcs)
natural angus beef, maple smoked cheddar

PASSED HORS D'OEUVRES

make any of the
 platters into
passed hors d'oeuvres
 +2/person





BUFFET

PRICING

Staring at \$45/person includes 4 Mains & 2 Sides

Add more items to your buffet for \$7/person per item. *Premium Item. Additional charge per person.

Desserts sold separately. Priced per cake.

PASTAS

Classic Mac & Cheese V
Wild Mushroom Papardelle V
Rigatoni Bolognese
Ricotta Ravioli V
Spaghettini with Fresh Tomato & Basil V
*Seafood Fettuccini (+\$4)

MEAT

Oven Roasted Chicken (*)

Jerk Chicken (*)

Petit Filet Mignon (+\$4) ()

Braised Short Ribs

Crispy Fried Cod

Pan Seared Salmon (+\$2) ()

Jerk Shrimp (+\$4) (*)

Crispy Calamari (+\$2)

SALADS

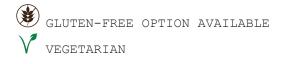
Mixed Greens V
Cobb
Caesar
Mediterranean V

SIDES

French Fries V Sweet Potato Fries V Sweet Potato Fries V Sweet Potatoes V Spanish Rice V Spanish

DESSERTS

New York Cheesecake \$65 (serves 16) \(\forall \) Fresh Fruit Salad \$45 (serves 12) \(\forall \) Old Fashioned Chocolate Cake \$69 (serves 14) Apple Tart \$65 (serves 12) \(\forall \) Petit Four Dessert Platter \$75 \(\forall \) Espresso Package \$8/person espresso, cappuccino, latte & macchiato



- Not all ingredients are listed. Please notify us of any existing allergies •
- Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses •



PRIX FIXE

THREE COURSE

STARTER

per person

Mixed Greens Salad √ ③

ENTREE

House Burger 3 Fish Tacos

Mushroom Pappardelle √ 🏟 Chicken Paillard (*)

DESSERT

Tiramisu √

New York Cheesecake ✓ Fresh Fruit Salad V

Drip coffee, tea, soda, juice included. Open Bar packages available.

GLUTEN-FREE OPTION AVAILABLE

FOUR COURSE

STARTER Mixed Greens Salad V

per person

APPETIZER

Burrata di Bufalo V Guacamole √

ENTREE

House Burger Fish Tacos Mushroom Pappardelle V Chicken Paillard (*)

DESSERT

Tiramisu V New York Cheesecake ✓ Fresh Fruit Salad V **FIVE COURSE**

per person

RAW BAR Shrimp Cocktail (*)

Fresh Shucked Oysters

SALAD

Mixed Greens Salad V

APPETIZER

Burrata di Bufalo 🇸 🐞 Guacamole ✓

ENTREE

House Burger Fish Tacos Mushroom Pappardelle √ (*) Chicken Paillard

DESSERT

Tiramisu √ New York Cheesecake √

Fresh Fruit Salad V



BREAKFAST/BRUNCH BUFFET

FULL AMERICAN

per person

Freshly Baked Pastries and Breads with Butter & Jam, Sliced Ham & Cheeses Jams, Scrambled Eggs, Egg Whites, Applewood Smoked Bacon, Breakfast Sausage, Greek Yogurt with Granola and Honey, Buttermilk Pancakes, Challah French Toast, Fresh Fruit Salad

Fresh Orange Juice, FOR FIVE® Coffee, Decaf, and NUMI® Teas

CONTINENTAL

25

per person

Freshly Baked Pastries and Breads with Butter & Jam, Sliced Ham & Cheeses, Greek Yogurt with Granola and Honey, Fresh Fruit Salad

Fresh Orange Juice, FOR FIVE® Coffee, Decaf, and NUMI® Teas



BREAKFAST/BRUNCH PRIX FIXE

TWO COURSE

per person

STARTER

Viennese Bread Basket assorted mini croissants, danishes, muffins, & assorted rolls

ENTREE

(Choose 3-5 items) Eggs Any Style V Eggs Benedict w/Ham Buttermilk Pancakes √ Hueavos Rancheros V Greek Yogurt Bowl Challah French Toast V House Burger 🐌 Mushroom Pappardelle √ 🐌 Avocado Toast √ Mediterranean Salad V

Drip coffee, tea, soda, juice included. Open Bar packages available.

GLUTEN-FREE OPTION AVAILABLE

THREE COURSE

per person

ENTREE

rolls

STARTER

(Choose 3-5 items) Eggs Any Style V Eggs Benedict w/Ham Buttermilk Pancakes √ Hueavos Rancheros V Greek Yogurt Bowl Challah French ToastV House Burger Avocado Toast√ Mediterranean Salad V

Viennese Bread Basket

danishes, muffins, & assorted

assorted mini croissants,

DESSERT

Tiramisu V New York Cheesecake ✓ Fresh Fruit Salad V

ADDITIONS

\$8/person ESPRESSO PACKAGE espresso, cappuccinos, lattes, & macchiatos 2 hours. extra hour \$4/person

\$30/person BOOZY BRUNCH espress package + mimosas, bloody maries, & bellinis 2 hours. extra hour \$12/person

DESSERT

please refer to our Buffet section for dessert options

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