



food

wine

spirits

**The Harold** an american bistro

# CATERING

# PACKAGES





THE HAROLD  
an american bistro

## OPEN BAR PACKAGES

(minimum of two hours)

### WINE & BEER

**32** per person  
2 hour package | Premium Draft Beers  
House Red and White Wines  
Sparkling Wine  
(Shots Not Included)

### BASIC OPEN BAR

**35** per person  
2 hour package | House Mixed Drinks  
Premium Draft Beers  
House Red and White Wines  
Sparkling Wine  
(Shots Not Included)

### FULL OPEN BAR

**40** per person  
2 hour package | Martinis and Mixed Drinks  
Liquor (\$11 and below)  
Premium Draft Beers  
House Red and White Wines  
Sparkling Wine  
(Shots Not Included)

### PREMIUM OPEN BAR

**59** per person  
2 hour package | Specialty Cocktails  
Premium Liquor (\$15 and below)  
Premium Draft & Bottled Beers  
All Wines Included  
(Shots Not Included)

**15** per person  
each additional hour

**6** per person  
add cordials

**5** per person  
add champagne toast





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## PLATTERS

Add Platters to Any Package

**CHICKEN CROQUETTES** 90  
with violet mustard  
(50 pcs)

**GRILLED CHICKEN SKEWERS** 80  
with spicy mustard & old bay sauce  
(50 pcs)

**SHRIMP COCKTAIL DISPLAY** 180  
(40 pcs)

**SMOKED SALMON** 100  
on toasted brioche with crème fraiche  
(50 pcs)

**GRILLED ASPARAGUS & PROSCIUTTO** 95  
(40 pcs)

**HAROLD CROSTINI** 65  
with tomato & olive tapenade  
(40 pcs)

**TEMPURA CRISPY COD** 100  
with malt vinegar aioli  
(40 pcs)

**FILET MIGNON CROSTINI** 125  
sliced on toasted crostini with warm gorgonzola  
(30 pcs)

**PETITE LUMP CRABCAKES** 180  
with chipotle aioli  
(40 pcs)

**GRILLED HARISSA SHRIMP** 180  
spicy grilled shrimp with julienne vegetables  
(40 pcs)

**MEDITERRANEAN MEATBALLS** 100  
(50 pcs)

**VEGETABLE CRUDITE** 75  
with roasted garlic dip or hummus

**CHEESE PLATTER** 150  
served with seasonal fruit & toast

**CHARCUTERIE PLATTER** 150  
select dried and cured meats

**LOBSTER SLIDERS** 180  
served on mini brioche buns  
(30 pcs)

**CRISPY CALAMARI PLATTER** 95  
with spicy chili sauce

**BAKED CLAMS** 90  
with toasted garlic butter & pesto  
(30 pcs)

**BUFFALO MOZZARELLA** 95  
with heirloom tomatoes, basil, balsamic reduction

**BEEF SLIDERS** 110  
with smoked maple cheddar  
(30 pcs)

### - SALADS -

**MEDITERRANEAN** 85  
cucumber, tomato, olive, feta  
peppers, artichoke, red wine vinaigrette

**CLASSIC CAESAR** 75  
romaine hearts, shaved parmesan reggiano

**ARUGULA** 85  
walnuts, caramelized strawberries  
gorgonzola, balsamic

**KALE** 85  
spiced almonds, dried cherries  
sliced apple, white balsamic

### PASSED HORS D'OEUVRES

make any of the  
above platters into  
passed hors d'oeuvres

**2**  
additional  
per person

### RAW BAR

(minimum 1 dozen)  
served with cocktail sauce, lemon, mignonette

**EAST COAST OYSTERS**  
shucked 36 · barbequed 48

**LITTLE NECK CLAMS** 2.5

**SEAFOOD PLATTER ROYALE** m/p

### COCKTAIL PACKAGES starting at

**32**  
per person



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BUFFET

- PASTA -

**GARGANELLI PRIMAVERA** 190  
local corn, english peas  
asparagus, house-made ricotta

**RIGATONI BOLOGNESE** 220  
paccheri rigatoni, slow-cooked  
beef & veal ragu, basil

**RICOTTA RAVIOLI** 200  
house-made ricotta, creamy  
mushroom sauce

- CHICKEN -

**PISTACHIO CRUSTED CHICKEN** 240  
frenched natural chicken  
pistachios, herbs

**BRICK CHICKEN** 250  
natural chicken marinated and  
cooked under a brick

**DUCK CONFIT** 275  
spaetzle pasta, pomegranate  
mint, pecans, red wine sauce

- SALADS -

**KALE** 85  
baby kale, sun-dried cherries  
spiced almonds, sliced apple  
white balsamic dressing

**SPINACH CAESAR** 75  
baby spinach, parmigiano reggiano  
focaccia croutons  
house caesar dressing

**ARUGULA** 85  
organic arugula,  
caramelized strawberries, walnuts  
gorgonzola, balsamic dressing

**MEDITERRANEAN** 85  
barrel-aged feta, olives, tomatoes  
cucumbers, artichokes, greek oregano  
extra virgin olive oil

- MEAT -

**STEAK FRITES** 275  
flatiron steak, shallot pan sauce

**FILET MIGNON** 350  
blue cheese crust, red wine sauce

**BRAISED SHORT RIBS** 275  
red wine, local market vegetables

- SEAFOOD -

**SEAFOOD FETTUCCINI** 250  
maine lobster, rock shrimp  
mussels, clams, sea scallops  
sage butter nage

**CRISPY COD** 200  
crispy boston cod, tempura-ipa batter,  
malt vinegar aioli

**POT OF MUSSELS** 175  
belgian beer, fennel, shallots

**BLACKENED SALMON** 250  
atlantic salmon, chervil tartare sauce

- SIDES -

**GRILLED LOCAL ROOT VEGETABLES** 75

**HAND-CUT FRIES** 65  
regular or sweet potato

**GRILLED RAPINI** 75

**YUKON GOLD WHIPPED POTATOES** 65

**RICE PILAF** 50

**CRISPY FINGERLING POTATOES** 75

COCKTAIL PACKAGES

add a package  
starting at

32

per person



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## SIT DOWN DINNER

**49** per person

**- STARTERS -**  
(choose one)

Roasted Baby Beets  
Chicken Skewers  
Spinach Caesar Salad  
Kale Salad  
Fish Tacos

**- MAINS -**  
(choose three)

Wild Mushroom Garganelli  
Harold House Burger  
Rigatoni Bolognese  
Seafood Fettuccini  
Fish and Chips  
Salmon  
Brick Chicken  
Duck Confit

**- DESSERTS -**  
(choose one)

Tiramisu  
Cheesecake

**79** per person

**- RAW BAR -**  
(choose one)

Shrimp Cocktail  
Tuna Tartare  
Oysters (3-pc)

**- SALADS -**  
(choose one)

Spinach Caesar Salad  
Kale Salad

**- STARTERS -**  
(choose one)

Lobster Sliders  
Roasted Baby Beets  
Lobster Bisque  
Pesto Baked Clams  
Chicken Skewers

**55** per person

**- SALADS -**  
(choose one)

Spinach Caesar Salad  
Kale Salad

**- STARTERS -**  
(choose one)

Roasted Baby Beets  
Shrimp Cocktail  
Chicken Skewers  
Pesto Baked Clams  
Fish Tacos  
Lobster Bisque

**- MAINS -**  
(choose three)

Wild Mushroom Garganelli  
Harold House Burger  
Rigatoni Bolognese  
Slow-Braised Short Ribs  
Seafood Fettuccini  
Fish and Chips  
Salmon  
Brick Chicken  
Duck Confit

**- DESSERTS -**  
(choose one)

Tiramisu  
Cheesecake

**- MAINS -**  
(choose three)

Slow-Braised Short Ribs  
New York Strip Steak  
Rigatoni Bolognese  
Brick Chicken  
Duck Confit  
Seafood Fettuccini  
Salmon  
Truffle Lobster Ravioli

**- DESSERTS -**  
(choose one)

Tiramisu  
Cheesecake  
Profiteroles

**65** per person

**- SALADS -**  
(choose one)

Spinach Caesar Salad  
Kale Salad

**- STARTERS -**  
(choose one)

Fish Tacos  
Roasted Baby Beets  
Chicken Skewers  
Shrimp Cocktail  
Pesto Baked Clams  
Lobster Bisque

**- MAINS -**  
(choose three)

Wild Mushroom Garganelli  
Seafood Fettuccini  
Fish and Chips  
Salmon  
Brick Chicken  
Duck Confit  
Steak Frites  
Slow-Braised Short Ribs  
Rigatoni Bolognese

**- DESSERTS -**  
(choose one)

Tiramisu  
Cheesecake  
Profiteroles

### COCKTAIL PACKAGES

add a package  
starting at

**32**

per person

**3** per person  
add specialty coffee  
cappuccino - espresso