# Open Bar Packages

(minimum of two hours)

## Wine & Beer

<table>
<thead>
<tr>
<th>Package Duration</th>
<th>Price per Person</th>
<th>Contents</th>
</tr>
</thead>
</table>
| 2 hour           | 32              | Premium Draft Beers  
|                  |                 | House Red and White Wines  
|                  |                 | Sparkling Wine  
|                  |                 | (Shots Not Included) |

## Basic Open Bar

<table>
<thead>
<tr>
<th>Package Duration</th>
<th>Price per Person</th>
<th>Contents</th>
</tr>
</thead>
</table>
| 2 hour           | 35              | House Mixed Drinks  
|                  |                 | Premium Draft Beers  
|                  |                 | House Red and White Wines  
|                  |                 | Sparkling Wine  
|                  |                 | (Shots Not Included) |

## Full Open Bar

<table>
<thead>
<tr>
<th>Package Duration</th>
<th>Price per Person</th>
<th>Contents</th>
</tr>
</thead>
</table>
| 2 hour           | 40              | Martinis and Mixed Drinks  
|                  |                 | Liquor ($14 and below)  
|                  |                 | Premium Draft Beers  
|                  |                 | House Red and White Wines  
|                  |                 | Sparkling Wine  
|                  |                 | (Shots Not Included) |

## Premium Open Bar

<table>
<thead>
<tr>
<th>Package Duration</th>
<th>Price per Person</th>
<th>Contents</th>
</tr>
</thead>
</table>
| 2 hour           | 59              | Specialty Cocktails  
|                  |                 | Premium Liquor ($18 and below)  
|                  |                 | Premium Draft & Bottled Beers  
|                  |                 | All Wines Included  
|                  |                 | (Shots Not Included) |

### Additional Options

- **Add Cordials**: 6 per person
- **Add Champagne Toast**: 5 per person
**The Harold**

**PLATTERS**

Add Platters to Any Package

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Croquettes</td>
<td>90</td>
<td>with violet mustard (50 pcs)</td>
</tr>
<tr>
<td>Grilled Chicken Skewers</td>
<td>80</td>
<td>with spicy mustard &amp; old bay sauce (50 pcs)</td>
</tr>
<tr>
<td>Shrimp Cocktail Display</td>
<td>180</td>
<td>(40 pcs)</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>100</td>
<td>on toasted brioche with crème fraiche (50 pcs)</td>
</tr>
<tr>
<td>Grilled Asparagus &amp; Prosciutto</td>
<td>95</td>
<td>(40 pcs)</td>
</tr>
<tr>
<td>Harold Crostini</td>
<td>65</td>
<td>with tomato &amp; olive tapenade (40 pcs)</td>
</tr>
<tr>
<td>Tempura Crispy Cod</td>
<td>100</td>
<td>with malt vinegar aioli (40 pcs)</td>
</tr>
<tr>
<td>Filet Mignon Crostini</td>
<td>125</td>
<td>sliced on toasted crostini with warm gorgonzola (30 pcs)</td>
</tr>
<tr>
<td>Petite Lump Crabcakes</td>
<td>180</td>
<td>with chipotle aioli (40 pcs)</td>
</tr>
<tr>
<td>Grilled Harissa Shrimp</td>
<td>180</td>
<td>spicy grilled shrimp with julienne vegetables (40 pcs)</td>
</tr>
<tr>
<td>Mediterranean Meatballs</td>
<td>100</td>
<td>(50 pcs)</td>
</tr>
<tr>
<td>Vegetable Crudite</td>
<td>75</td>
<td>with roasted garlic dip or hummus</td>
</tr>
<tr>
<td>Cheese Platter</td>
<td>150</td>
<td>served with seasonal fruit &amp; toast</td>
</tr>
<tr>
<td>Charcuterie Platter</td>
<td>150</td>
<td>select dried and cured meats</td>
</tr>
<tr>
<td>Lobster Sliders</td>
<td>180</td>
<td>served on mini brioche buns (30 pcs)</td>
</tr>
<tr>
<td>Crispy Calamari Platter</td>
<td>95</td>
<td>with spicy chili sauce</td>
</tr>
<tr>
<td>Baked Clams</td>
<td>90</td>
<td>with toasted garlic butter &amp; pesto (30 pcs)</td>
</tr>
<tr>
<td>Mediterranean</td>
<td>85</td>
<td>cucumber, tomato, olive, feta peppers, artichoke, red wine vinaigrette</td>
</tr>
<tr>
<td>Classic Caesar</td>
<td>75</td>
<td>romaine hearts, shaved parmesan reggiano</td>
</tr>
<tr>
<td>Arugula</td>
<td>85</td>
<td>walnuts, caramelized strawberries gorgonzola, balsamic</td>
</tr>
<tr>
<td>Kale</td>
<td>85</td>
<td>spiced almonds, dried cherries sliced apple, white balsamic</td>
</tr>
</tbody>
</table>

**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
BUFFET

- PASTA -
**GARGANELLI PRIMAVERA**
local corn, english peas, asparagus, house-made ricotta  
200

**RIGATONI BOLOGNESE**
paccheri rigatoni, slow-cooked beef & veal ragù, basil  
240

**RICOTTA RAVIOLI**
house-made ricotta, creamy mushroom sauce  
230

- CHICKEN -
**PISTACHIO CHICKEN PAILLARD**
arugula, cherry tomato, shaved fennel pistachio-basil dressing  
240

**BRICK CHICKEN**
natural chicken marinated and cooked under a brick  
275

**DUCK CONFIT**
spaetzle pasta, pomegranate mint, pecans, red wine sauce  
300

- SALADS -
**KALE**
baby kale, sun-dried cherries, spiced almonds, sliced apple, white balsamic dressing  
95

**SPINACH CAESAR**
baby spinach, parmigiano reggiano, foccacia croutons, house caesar dressing  
85

**ARUGULA**
organic arugula, caramelized strawberries, walnuts, gorgonzola, balsamic dressing  
95

**MEDITERRANEAN**
barrel-aged feta, olives, tomatoes, cucumbers, artichokes, greek oregano, extra virgin olive oil  
95

- MEAT -
**DENVER STEAK**
flatiron steak, shallot pan sauce  
300

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

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

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

**CRISPY COD**
crispy boston cod, tempura-ipa batter, malt vinegar aioli  
230

**POT OF MUSSELS**
belgian beer, fennel, shallots  
200

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

- SIDES -
**GRILLED LOCAL ROOT VEGETABLES**
75

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

**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
SIT DOWN DINNER

49 per person
- STARTERS -
  (choose one)
  Roasted Baby Beets
  Chicken Skewers
  Spinach Caesar Salad
- MAINS -
  (choose three)
  Shiitake Pappardelle
  Harold House Burger
  Chicken Spaghetti
- DESSERTS -
  (choose one)
  Tiramisu
  Cheesecake

55 per person
- SALADS -
  (choose one)
  Spinach Caesar Salad
  Kale Salad
- STARTERS -
  (choose one)
  Roasted Baby Beets
  Chicken Skewers
  Pesto Baked Clams
- MAINS -
  (choose three)
  Shiitake Pappardelle
  Harold House Burger
  Fish and Chips
- DESSERTS -
  (choose one)
  Tiramisu
  Cheesecake

65 per person
- SALADS -
  (choose one)
  Spinach Caesar Salad
  Kale Salad
- STARTERS -
  (choose two)
  Fish Tacos
  Roasted Baby Beets
- MAINS -
  (choose four)
  Shiitake Pappardelle
  Harold House Burger
  Braised Short Ribs
- DESSERTS -
  (choose two)
  Tiramisu
  Cheesecake
  Warm Apple Tartlet

79 per person
- RAW BAR -
  (choose one)
  Shrimp Cocktail
  Tuna Tartare
- SALADS -
  (choose one)
  Spinach Caesar Salad
  Kale Salad
- STARTERS -
  (choose two)
  Lobster Sliders
  Roasted Baby Beets
- MAINS -
  (choose four)
  Shiitake Pappardelle
  Harold House Burger
- DESSERTS -
  (choose two)
  Tiramisu
- RAW BAR -
  (choose one)
  Shrimp Cocktail
  Tuna Tartare
- SHISH KEBABS -
  (choose two)
  Chicken Shish Kebab
  Pork Shish Kebab
- MAINS -
  (choose four)
  Shiitake Pappardelle
- DESSERTS -
  (choose two)
  Tiramisu

Cocktail Packages
add a package starting at

32 per person

6 per person
add specialty coffee cappuccino - espresso