



# THE HAROLD

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## EVENTS MENU





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 (\$14 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 (\$18 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** 150  
with violet mustard  
(50 pcs)

**GRILLED CHICKEN SKEWERS** 180  
with spicy mustard & old bay sauce  
(50 pcs)

**SHRIMP COCKTAIL DISPLAY** 225  
(40 pcs)

**SMOKED SALMON** 200  
on toasted brioche with crème fraiche  
(50 pcs)

**GRILLED ASPARAGUS & PROSCIUTTO** 175  
(40 pcs)

**HAROLD CROSTINI** 125  
with tomato & olive tapenade  
(40 pcs)

**TEMPURA CRISPY COD** 200  
with malt vinegar aioli  
(40 pcs)

**FILET MIGNON CROSTINI** 225  
sliced on toasted crostini with warm gorgonzola  
(30 pcs)

**PETITE LUMP CRABCAKES** 250  
with chipotle aioli  
(40 pcs)

**GRILLED HARISSA SHRIMP** 250  
spicy grilled shrimp with julienne vegetables  
(40 pcs)

**MEDITERRANEAN MEATBALLS** 200  
(50 pcs)

**VEGETABLE CRUDITE** 125  
with roasted garlic dip or hummus

**CHEESE PLATTER** 225  
served with seasonal fruit & toast

**CHARCUTERIE PLATTER** 275  
select dried and cured meats

**LOBSTER SLIDERS** 250  
served on mini brioche buns  
(30 pcs)

**CRISPY CALAMARI PLATTER** 250  
with spicy chili sauce

**BAKED CLAMS** 225  
with toasted garlic butter & pesto  
(30 pcs)

**BUFFALO MOZZARELLA** 150  
with heirloom tomatoes, basil, balsamic reduction

**BEEF SLIDERS** 225  
with smoked maple cheddar  
(30 pcs)

### - SALADS -

**MEDITERRANEAN** 150  
cucumber, tomato, olive, feta  
peppers, artichoke, red wine vinaigrette

**CLASSIC CAESAR** 125  
romaine hearts, shaved parmesan reggiano

**ARUGULA** 150  
walnuts, caramelized strawberries  
gorgonzola, balsamic

**KALE** 150  
spiced almonds, dried cherries  
sliced apple, white balsamic

**COCKTAIL PACKAGES**  
starting at

**32**

per person

**PASSED  
HORS D'OEUVRES**

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

**2**

additional  
per person



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## BUFFET

### - PASTA -

**GARGANELLI PRIMAVERA** 325  
local corn, english peas  
asparagus, house-made ricotta

**RIGATONI BOLOGNESE** 350  
paccheri rigatoni, slow-cooked  
beef & veal ragu, basil

**RICOTTA RAVIOLI** 300  
house-made ricotta, creamy  
mushroom sauce

### - CHICKEN -

**PISTACHIO CHICKEN PAILLARD** 350  
arugula, cherry tomato, shaved fennel  
pistachio-basil dressing

**BRICK CHICKEN** 325  
natural chicken marinated and  
cooked under a brick

### - SALADS -

**KALE** 150  
baby kale, sun-dried cherries  
spiced almonds, sliced apple  
white balsamic dressing

**CLASSIC CAESAR** 125  
romaine hearts, shaved permesan  
reggiano, house caesar

**ARUGULA** 150  
organic arugula,  
caramelized strawberries, walnuts  
gorgonzola, balsamic dressing

**MEDITERRANEAN** 150  
barrel-aged feta, olives, tomatoes  
cucumbers, artichokes, greek oregano  
extra virgin olive oil

### - MEAT -

**DENVER STEAK** 375  
flatiron steak, shallot pan sauce

**FILET MIGNON** 450  
blue cheese crust, red wine sauce

**BRAISED SHORT RIBS** 350  
red wine, local market vegetables

### - SEAFOOD -

**SEAFOOD FETTUCCINI** 425  
maine lobster, rock shrimp  
mussels, clams, sea scallops  
sage butter nage

**CRISPY COD** 375  
crispy boston cod, tempura-ipa batter,  
malt vinegar aioli

**POT OF MUSSELS** 325  
belgian beer, fennel, shallots

**BLACKENED SALMON** 400  
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)

Shiitake Pappardelle  
Harold House Burger  
Chicken Spaghettini  
Braised Short Ribs  
Fish and Chips  
Salmon Kuromame  
Brick Chicken  
BBQ Tuna Steak

**- DESSERTS -**  
(choose one)

Tiramisu  
Cheesecake

**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)

Shiitake Pappardelle  
Harold House Burger  
Chicken Spaghettini  
Braised Short Ribs  
Fish and Chips  
Salmon Kuromame  
Brick Chicken  
BBQ Tuna Steak

**65** per person

**- SALADS -**  
(choose one)

Spinach Caesar Salad  
Kale Salad

**- STARTERS -**  
(choose two)

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

**- MAINS -**  
(choose four)

Shiitake Pappardelle  
Harold House Burger  
Chicken Spaghettini  
Braised Short Ribs  
Fish and Chips  
Salmon Kuromame  
Brick Chicken  
BBQ Tuna Steak

**79** per person

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

Shrimp Cocktail  
Tuna Tartare  
Oysters (3-pc)

**- SALADS -**  
(choose one)

Spinach Caesar Salad  
Kale Salad

**- STARTERS -**  
(choose two)

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

**- DESSERTS -**  
(choose one)

Tiramisu  
Cheesecake

**- MAINS -**  
(choose four)

Shiitake Pappardelle  
Harold House Burger  
Chicken Spaghettini  
Braised Short Ribs  
Fish and Chips  
Salmon Kuromame  
Brick Chicken  
BBQ Tuna Steak

**- DESSERTS -**  
(choose two)

Tiramisu  
Cheesecake

Warm Apple Tartlet

**- DESSERTS -**  
(choose two)

Tiramisu  
Cheesecake

Warm Apple Tartlet

### COCKTAIL PACKAGES

add a package  
starting at

**32**

per person

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