



THE HAROLD

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 per person
2 hour package | 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

*In addition to house liquor, includes Tito's, Absolute, Tanqueri, Bombay Sapphire, Bacardi, Don Julio Blanco, Patron Silver, Dewar's, Jack Daniels, Jameson, Maker's Mark, or equivalent. Subject to change without notice.

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) 
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 artisanal 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



IS GLUTEN-FREE OR
GLUTEN-FREE OPTION AVAILABLE



VEGETARIAN

• 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 •

BUFFET

Available only for private events

PRICING

Starting 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.

MAINS

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

SIDES

- Mixed Greens Salad ✓
- Cobb Salad
- Caesar Salad
- Mediterranean Salad ✓
- French Fries ✓ Ⓢ
- Sweet Potato Fries ✓ Ⓢ
- Whipped Potatoes ✓ Ⓢ
- Grilled Asparagus ✓ Ⓢ
- Oven Roasted Brussel Sprouts ✓ Ⓢ
- Spanish Rice Ⓢ

DESSERTS

- New York Cheesecake \$65 (serves 16) ✓
- Fresh Fruit Salad \$45 (serves 12) ✓ Ⓢ
- Tiramisu \$69 (serves 12) ✓
- Old Fashioned Chocolate Cake \$69 (serves 14)
- Apple Tart \$65 (serves 12) ✓
- Assorted Mini Pastries Platter \$140 ✓
- Espresso Package \$8/person
espresso, cappuccino, latte & macchiato



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LUNCH/DINNER PRIX FIXE

THREE COURSE

65

per person

STARTER

Mixed Greens Salad ✓🌾

ENTREE

House Burger 🌾

Fish Tacos

Mushroom Pappardelle ✓🌾

Jerk Chicken 🌾

DESSERT

Tiramisu ✓

New York Cheesecake ✓

Fresh Fruit Salad ✓🌾

FOUR COURSE

77

per person

STARTER

Mixed Greens Salad ✓🌾

APPETIZER

Chaat Cauliflower ✓🌾

Guacamole ✓

ENTREE

House Burger 🌾

Fish Tacos

Mushroom Pappardelle ✓🌾

Jerk Chicken 🌾

DESSERT

Tiramisu ✓

New York Cheesecake ✓

Fresh Fruit Salad ✓🌾

FIVE COURSE

85

per person

RAW BAR

Shrimp Cocktail 🌾

Fresh Shucked Oysters 🌾

SALAD

Mixed Greens Salad ✓🌾

APPETIZER

Chaat Cauliflower ✓🌾

Guacamole ✓

ENTREE

House Burger 🌾

Fish Tacos

Mushroom Pappardelle ✓🌾

Jerk Chicken 🌾

DESSERT

Tiramisu ✓

New York Cheesecake ✓

Fresh Fruit Salad ✓🌾

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



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BREAKFAST/BRUNCH BUFFET

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FULL AMERICAN

35

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

32

per person

STARTER

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

ENTREE

(Choose 3-5 items)

Eggs Any Style ✓🌾
Eggs Benedict w/Ham
Buttermilk Pancakes ✓
Huevos Rancheros ✓🌾
Greek Yogurt Bowl ✓🌾
Challah French Toast ✓
House Burger 🌾
Mushroom Pappardelle ✓🌾
Avocado Toast ✓
Mediterranean Salad ✓🌾

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



IS GLUTEN-FREE OR
GLUTEN-FREE OPTION AVAILABLE



VEGETARIAN

THREE COURSE

40

per person

STARTER

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

ENTREE

(Choose 3-5 items)

Eggs Any Style ✓🌾
Eggs Benedict w/Ham
Buttermilk Pancakes ✓
Huevos Rancheros ✓🌾
Greek Yogurt Bowl ✓🌾
Challah French Toast ✓
House Burger 🌾
Mushroom Pappardelle ✓🌾
Avocado Toast ✓
Mediterranean Salad ✓🌾

DESSERT

Tiramisu ✓
New York Cheesecake ✓
Fresh Fruit Salad ✓🌾

ADDITIONS

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

BOOZY BRUNCH \$30/person
espresso 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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