



# THE HAROLD

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# 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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VEGETARIAN

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

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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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GLUTEN-FREE OPTION AVAILABLE



VEGETARIAN

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# BREAKFAST/BRUNCH BUFFET

Available only for private events

## 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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