



# 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, Absolut, 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

 GLUTEN-FREE OR 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

## 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.

## PASTAS

Classic Mac & Cheese ✓

Wild Mushroom Papardelle ✓🌾

Rigatoni Bolognese

Ricotta Ravioli ✓

Spaghettoni with Fresh Tomato & Basil ✓🌾

\*Seafood Fettuccini (+\$4) 🌾

## MEAT

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)

## SALADS

Mixed Greens ✓

Cobb

Caesar

Mediterranean ✓

## SIDES

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) ✓

Petit Four Dessert Platter \$75 ✓

Espresso Package \$8/person

espresso, cappuccino, latte & macchiato



GLUTEN-FREE OPTION AVAILABLE



VEGETARIAN

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# PRIX FIXE

## THREE COURSE

65

per person

### STARTER

Mixed Greens Salad ✓

### ENTREE

House Burger

Fish Tacos

Mushroom Pappardelle ✓

Chicken Paillard

### DESSERT

Tiramisu ✓

New York Cheesecake ✓

Fresh Fruit Salad ✓

## FOUR COURSE

77

per person

### STARTER

Mixed Greens Salad ✓

### APPETIZER

Burrata di Bufalo ✓

Guacamole ✓

### ENTREE

House Burger

Fish Tacos

Mushroom Pappardelle ✓

Chicken Paillard

### 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

Burrata di Bufalo ✓

Guacamole ✓

### ENTREE

House Burger

Fish Tacos

Mushroom Pappardelle ✓

Chicken Paillard

### DESSERT

Tiramisu ✓

New York Cheesecake ✓

Fresh Fruit Salad ✓

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



GLUTEN-FREE OPTION AVAILABLE



VEGETARIAN

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# BREAKFAST/BRUNCH BUFFET

## 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   
Hueavos 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.



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   
Hueavos 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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