



THE HAROLD

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 90
with violet mustard
(50 pcs)

GRILLED CHICKEN SKEWERS 80
with spicy mustard & old bay sauce
(50 pcs)

SHRIMP COCKTAIL DISPLAY 180
(40 pcs)

SMOKED SALMON 100
on toasted brioche with crème fraiche
(50 pcs)

GRILLED ASPARAGUS & PROSCIUTTO 95
(40 pcs)

HAROLD CROSTINI 65
with tomato & olive tapenade
(40 pcs)

TEMPURA CRISPY COD 100
with malt vinegar aioli
(40 pcs)

FILET MIGNON CROSTINI 125
sliced on toasted crostini with warm gorgonzola
(30 pcs)

PETITE LUMP CRABCAKES 180
with chipotle aioli
(40 pcs)

GRILLED HARISSA SHRIMP 180
spicy grilled shrimp with julienne vegetables
(40 pcs)

MEDITERRANEAN MEATBALLS 100
(50 pcs)

VEGETABLE CRUDITE 75
with roasted garlic dip or hummus

CHEESE PLATTER 150
served with seasonal fruit & toast

CHARCUTERIE PLATTER 150
select dried and cured meats

LOBSTER SLIDERS 180
served on mini brioche buns
(30 pcs)

CRISPY CALAMARI PLATTER 95
with spicy chili sauce

BAKED CLAMS 90
with toasted garlic butter & pesto
(30 pcs)

BUFFALO MOZZARELLA 95
with heirloom tomatoes, basil, balsamic reduction

BEEF SLIDERS 110
with smoked maple cheddar
(30 pcs)

- SALADS -

MEDITERRANEAN 85
cucumber, tomato, olive, feta
peppers, artichoke, red wine vinaigrette

CLASSIC CAESAR 75
romaine hearts, shaved parmesan reggiano

ARUGULA 85
walnuts, caramelized strawberries
gorgonzola, balsamic

KALE 85
spiced almonds, dried cherries
sliced apple, white balsamic

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



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BUFFET

- PASTA -

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

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

RICOTTA RAVIOLI 230
house-made ricotta, creamy
mushroom sauce

- CHICKEN -

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

BRICK CHICKEN 275
natural chicken marinated and
cooked under a brick

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

- SALADS -

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

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

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

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

- MEAT -

DENVER STEAK 300
flatiron steak, shallot pan sauce

FILET MIGNON 350
blue cheese crust, red wine sauce

BRAISED SHORT RIBS 275
red wine, local market vegetables

- SEAFOOD -

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

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

POT OF MUSSELS 200
belgian beer, fennel, shallots

BLACKENED SALMON 250
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

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

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

- 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

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

- 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