



# CATERING DINNER MENU

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Menu items reflect the freshest ingredients for the season and are subject to change.

Menus are required two weeks prior to your scheduled event.

Prices do not include service charge and tax and are subject to change.

*Due to its unique partnership structure, Harbor House regretfully is unable to accept Bartolotta Gift Certificates, Gift Cards and any other Bartolotta promotional coupons.*



## STATION & FAMILY STYLE HORS D'OEUVRES

*-Prices indicated below are per person-*

Minimum of 8 guests per selection

**Artisan Cheese Platter**, Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers 9.00

**Charcuterie**, Assorted Cured Meats, Marinated Olives, Mustard, Cornichons 10.00

**Smoked Salmon Platter**, Crème Fraiche, Capers, Chopped Hard Boiled Egg 9.00

**Crudité**, Assorted Raw Vegetables and Dips 8.00

**Fresh Fruit**, Assorted Seasonal Selection 8.00

*-Prices indicated below are per order-*

Serves 2 – 3 people

**Fried Calamari**, Marinated in Garlic and Mint, Marinara Sauce 12.95

**Fried Clams**, Lightly Battered Ipswich Clams, Tartar Sauce, French Fries 13.95

**Oysters Rockefeller**, Creamed Spinach, Bacon, Pernod, Béarnaise Sauce 15.95

## RAW BAR & OYSTERS

**"The Sailboat" Seafood Tower\*** 32.00

2 Oysters, 2 Clams, 2 Shrimp, Crab, Tartare

**"The Yacht" Seafood Tower\*** 60.00

4 Oysters, 4 Clams, 3 Shrimp, Crab, Tartare, ½ lb. Lobster

**"The Ocean Liner" Seafood Tower\*** 87.00

6 Oysters, 8 Clams, 6 Shrimp, Crab, Tartare, ½ lb. Lobster

**1lb Main Lobster MKT**

Split, Chilled

**Jumbo Lump Crab** 3.50/oz

**Tuna Tartare** 2.50/oz

### East/West Coast Oysters

2.95 each | Half Dozen 16.50 | Dozen 32.00

### Shrimp Cocktail

3.50 each | Half Dozen 19.00 | Dozen 38.00

### Chef Reserve Oysters

3.95 each | Half Dozen 22.00 | Dozen 43.00

### Top Neck Clams

1.95 each | Half Dozen 10.00 | Dozen 20.00

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## PASSED HORS D'OEUVRES

*-Prices are charged per dozen-*

Minimum order of **two** dozen of each required. Recommended 4 pieces per person, per hour.

### WARM

**Miniature Maryland Style Crab Cakes, Mustard Mayo** 36.00

**Smoked Salmon Sandwiches, Brioche, Crème Fraiche, Lemon, Cornichon** 31.00

**Mini Grilled Cheese, Wisconsin Cheddar, Cornichon** 25.00

**Filet Mignon Bites, Horseradish Crème Fraiche, Chives** 36.00

**Grilled Shrimp, Herbed Bread Crumbs, Garlic Butter** 36.00

### CHILLED

**Tuna Tartare, Crispy Wontons, Sesame Soy vinaigrette, Wasabi Tobiko** 35.00

**Salmon Rilletes, Smoked Salmon Salad, Lemon Mayo, Dill** 30.00

**Crab Salad, Blue Crab, Orange Mayo, Toasted Brioche** 34.00

**Classic Shrimp Cocktail, Zesty Cocktail Sauce, Lemon** 38.00

**Pesto Chicken Salad, Golden Raisins, Toasted Baguette** 26.00

**Citrus Marinated Shrimp, Avocado, Chives, Fresh Tortilla Chip** 32.00

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## FIRST COURSE

*-Please select up to two-*

*For groups of 25 or more guests, counts are required for each first course one week prior to the reservation, with a maximum of two selections; host is to provide place cards clearly indicating the selection*

**Caesar Salad**, Crisp Romaine, Parmesan, Croutons, Anchovy Dressing 9.95

**Mesclun Greens**, Cherry Tomatoes, Cucumbers, Radishes, Carrots, Rice Wine Vinaigrette 8.95

**Crab Salad**, Avocado, Lump Crab, Cherry Tomato, Chickpeas, Arugula, Citrus Vinaigrette 17.95

**New England Clam Chowder**, Bacon, Potatoes 6.95/9.95

**Shellfish Bisque**, Lobster, Crab, Shrimp, Brandy, Tomato, Cream 7.95/10.95

## MIDDLE COURSE

*- Please Select up to two -*

*- Counts are required for each selection one week prior to the reservation, with a maximum of two selections; host is to provide place cards clearly indicating each selection*

**Fried Clams**, Lightly Battered Ipswich Clams, Tartar Sauce, French Fries 13.95

**Fried Calamari**, Marinated in Garlic and Mint, Marinara Sauce 12.95

**Steamed Mussels**, White Wine, Tomato, Spinach, Chili Flake, Toasted Baguette 16.95

**Maryland Style Blue Crab Cake**, Remoulade Sauce, Carrot and Celery Salad 15.95

**Classic Shrimp Cocktail**, Zesty Cocktail Sauce, Lemon 15.95

**Oysters Rockefeller**, Creamed Spinach, Bacon, Pernod, Bearnaise Sauce 15.95

**Sea Scallops**, Asparagus, Mushrooms, Basil, Beurre Blanc 17.95

**Grilled Shrimp**, Chickpeas, Zucchini, Tomato, Herbs 15.95

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## ENTRÉES

*-Please select up to three-*

*For groups of 25 or more guests, counts are required for each entrée one week prior to the reservation, with a maximum of three entrée selections; host is to provide place cards clearly indicating the entrée selection.*

### FISH & SHELLFISH

**Idaho Rainbow Trout**, Toasted Almonds, French Beans, Red Potatoes, Lemon Brown Butter 28.95

**Grilled Salmon**, Asparagus, Cauliflower-Potato Purée, Red Wine Butter 29.95

**Grilled Tuna**, Avocado, Green Beans, Cherry Tomato, Chickpeas, Arugula, Citrus Vinaigrette 35.95

**Alaskan Halibut**, Clams, White Wine, Fingerling Potatoes, Asparagus, Demi Sec Tomatoes 33.95

**Sea Scallops**, Brown Butter Polenta, Sweet Corn, Roasted Bell Peppers, Sautéed Mushrooms, Beurre Blanc 35.95

### LAND ENTRÉES

**Filet Mignon\***, Potato Purée, French Beans, Red Wine Butter 39.95

**Center Cut New York Strip\***, Fingerling Potatoes, Sautéed Mushrooms, Béarnaise 43.95

**Roasted Semi Boneless Chicken\***, Sautéed Zucchini, Fingerling Potatoes, Lemon 22.95

**Cavatappi Pasta and Zucchini**, Chickpeas, Arugula, Cherry Tomatoes, White Wine, Parmesan 18.95

### COMBINATION ENTRÉES

Served with **Filet Mignon**, Potato Purée, Sautéed Spinach, Béarnaise Sauce

Upgrade to New York Strip + 11.50

Make any Combination Oscar + 11.95

**Sauteed Sea Scallops** 8oz Filet 54.95 / 6oz Filet 44.95

**Grilled Salmon** 8oz Filet 50.95 / 6oz Filet 40.95

**Grilled Shrimp** 8oz Filet 52.95 / 6oz Filet 42.95

**Crab Cake** 8oz Filet 51.95 / 6oz Filet 41.95

Combinations Available with Entrée Counts

**Steamed 1/2 lb Alaskan Crab Legs** 8oz Filet 63.95 / 6oz Filet 53.95

**South African Lobster Tail** 8oz Filet 62.95 / 6oz Filet 52.95

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## DESSERTS

*-Please select two -*

**Key Lime Pie**, Graham Cracker Crust, Honey Meringue 9.50

**Carrot Cake**, Caramel, Pecans, Cream Cheese Frosting 8.50

**Flourless Chocolate Cake**, Vanilla Ice Cream, Fresh Berries 9.50

*Below Desserts are available for parties of 25 or fewer guests.*

*Parties of 25 or more, counts are required for each dessert and place cards clearly indicating each dessert selection*

**Crème Brûlée**, Fresh Berries 8.50

**House Made Sorbet**, Daily Selection 8.50

**House Made Ice Cream**, Daily Selection 8.50

## CHILDREN'S MENU

*-Children's Menu includes a Fresh Fruit Cup and one Entrée selection for \$16.00-  
All children must have the same entree entrée unless they order from the full menu.*

Fried Perch Sandwich with French Fries and Tartar Sauce

Fried Shrimp with French Fries and Cocktail Sauce

Buttered Pasta

Spaghetti with Tomato Sauce

Fried Chicken Strips with French Fries

Salmon with Potato Purée and Green Beans

## RENTAL OPTIONS

### Presenter's Package 200

*- Required for all presentations -*

Black Privacy Curtain

Projection Screen

Power Strip

Extension Cord

AV Table

### Available Upon Request

60in Flat Screen Television

LCD Projector

Handheld Microphone

Wireless Lavalier

Easel

Tenting

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