



# CATERING LUNCH 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.

\*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information contact your physician or public health department.



## 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 10

**Charcuterie**, Assorted Cured Meats, Marinated Olives, Mustard, Cornichons 11

**Smoked Salmon Platter**, Crème Fraiche, Capers, Chopped Hard Boiled Egg 10

**Crudité**, Assorted Raw Vegetables and Dips 9

**Fresh Fruit**, Assorted Seasonal Selection 9

*-Prices indicated below are per order-*

Serves 2 – 3 people

**Fried Calamari**, Marinated in Garlic and Mint, Marinara Sauce 14

**Fried Clams**, Lightly Battered Ipswich Clams, Tartar Sauce, French Fries 15

**Oysters Rockefeller**, Creamed Spinach, Bacon, Pernod, Béarnaise Sauce 17

## RAW BAR & OYSTERS

**“The Sailboat” Seafood Tower\*** 34

4 Oysters, 2 Shrimp, Crab, Tartare

**“The Yacht” Seafood Tower\*** 63

8 Oysters, 3 Shrimp, Crab, Tartare, ½ lb. Lobster

**“The Ocean Liner” Seafood Tower\*** 90

12 Oysters, 6 Shrimp, Crab, Tartare, ½ lb. Lobster

**1lb Main Lobster MKT**

Split, Chilled

**Jumbo Lump Crab 4/oz**

**Tuna Tartare 3/oz**

### East/West Coast Oysters

3 each | Half Dozen 17 | Dozen 33

### Chef Reserve Oysters

4 each | Half Dozen 23 | Dozen 45

### Shrimp Cocktail

4 each | Half Dozen 23 | Dozen 45

### Top Neck Clams

2 each | Half Dozen 11.00 | Dozen 21

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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 38

**Smoked Salmon Sandwiches**, Brioche, Crème Fraiche, Lemon, Cornichon 32

**Mini Grilled Cheese**, Wisconsin Cheddar, Cornichon 26

**Filet Mignon Bites**, Horseradish Crème Fraiche, Chives 38

**Sautéed Shrimp**, Herbed Bread Crumbs, Garlic Butter 38

### CHILLED

**Tuna Tartare**, Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko 37

**Salmon Rillettes**, Smoked Salmon Salad, Lemon Mayo, Dill 32

**Crab Salad**, Blue Crab, Orange Mayo, Toasted Brioche 36

**Classic Shrimp Cocktail**, Zesty Cocktail Sauce, Lemon 45

**Pesto Chicken Salad**, Golden Raisins, Toasted Baguette 27

**Citrus Marinated Shrimp**, Avocado, Chives, Fresh Tortilla Chip 33

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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 11

**Mesclun Greens**, Cherry Tomatoes, Cucumbers, Radishes, Carrots, Rice Wine Vinaigrette 10

**New England Clam Chowder**, Bacon, Potatoes 8/11

**Shellfish Bisque** Lobster, Crab, Shrimp, Brandy, Tomato, Cream 9/12

## MIDDLE COURSE

*- Please Select up to two; available only if counts are provided in advance –*

*- **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 15

**Fried Calamari**, Marinated in Garlic and Mint, Marinara Sauce 14

**Steamed Mussels**, White Wine, Tomato, Spinach, Chili Flake, Toasted Baguette 18

**Maryland Style Blue Crab Cake**, Remoulade Sauce, Carrot and Celery Salad 17

**Classic Shrimp Cocktail**, Zesty Cocktail Sauce, Lemon 17

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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

**Plymouth Springs Rainbow Trout**, French Beans, Red Potatoes, Toasted Almonds, Lemon Brown Butter 27

**Grilled Salmon**, Spinach, Celery Root-Potato Purée, Red Wine Butter 24

**Sea Scallops**, Sweet Potato Purée, Bacon Lardons, Sautéed Mushrooms, Beurre Rouge 27

**Maine Lobster Roll** Old Bay Mayo, Celery, Brioche Bun, French Fries 26

## LAND ENTRÉES

**Petite Filet Mignon\***, Potato Purée, French Beans, Red Wine Butter 30

**Roasted Semi Boneless Chicken Breast\***, Sweet Potato Purée, Caramelized Cauliflower, Lemon 20

**Cavatappi Pasta**, French Beans, Roasted Cauliflower, Cherry Tomatoes, Chickpeas, Basil Pesto 18

## DESSERTS

*- Please Select up to two -*

**Key Lime Pie**, Graham Cracker Crust, Honey Meringue 10

**Carrot Cake**, Caramel, Pecans, Cream Cheese Frosting 9

**Flourless Chocolate Cake**, Vanilla Ice Cream, Fresh Berries 10

*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*

**Pot de Crème**, Salted Caramel, Chantilly Cream 9

**House Made Sorbet Trio**, Daily Selection 9

**House Made Ice Cream Trio**, Daily Selection 9

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## CHILDREN'S MENU

-Children's Menu includes a Fresh Fruit Cup and one Entrée selection for \$17.00-  
*All children must have the same 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

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## 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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