



PRIVATE DINING MENU

MICHAEL GENRE, EXECUTIVE CHEF | MARTIN DELGADILLO, CHEF DE CUISINE

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

HH-Private Dining Menu-2024 0105



PASSED APPETIZERS

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

WARM

Miniature Maryland-Style Crab Cakes Remoulade Sauce	48
Hanger Steak Skewers Black Truffle Butter, Brandy-Peppercorn Sauce	50
Roasted Shrimp Herbed Bread Crumbs, Garlic Butter	60
Shrimp Scampi Sautéed, Lemon Herb Butter, Garlic, White Wine	60

CHILLED

Tuna Tartare Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten-Free without Wontons)	48
Salmon Rillettes Smoked Salmon Pâté, Lemon Mayo, Dill (Crostoni or Gluten-Free on Endive)	42
Classic Shrimp Cocktail Zesty Cocktail Sauce, Lemon (Gluten Free)	60
Miniature Lobster Rolls Prepared Connecticut-Style or Maine-Style	96
Bruschetta Whipped Burrata, Cherry Tomatoes, Basil (Gluten-Free W/O Baguette)	38
Smoked Salmon & Cucumber Canapaé Dill Cream Cheese, Lemon	48
Goat Cheese Tartlet Caramelized Onion, Fig	39

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. A 3% credit card convenience fee will be applied for all charged amounts. No fee is charged if paid by cash, check, EFT/ACH, or wire transfer.

*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



CHEESE & FRUIT PLATTERS

Prices indicated below are per person. Minimum of 8 guests per selection.

Artisan Cheese Platter Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers	13
Charcuterie Assorted Cured Meats, Marinated Olives, Mustard, Cornichons	14
Crudité Assorted Raw Vegetables and Dips	12
Fresh Fruit Assorted Seasonal Selection	12

SOUPS AND SALADS

Bartolotta's Caesar Salad Crisp Romaine, Parmesan, Croutons, Anchovy Dressing (Gluten Free without Croutons)	16
Black Truffle Burrata Roasted Squash, Blood Orange, Fig, Arugula, Aged Balsamic, Pistachio (Gluten Free)	20
Mixed Greens Salad Spring Lettuces, Carrot Ribbons, Red Onions, Demi-Sec Tomatoes, Roasted Lemon and Herb Vinaigrette	13
Chopped Wedge Salad Cherry Tomatoes, Red Onions, Penta Creme Blue, Bacon Breadcrumbs (Gluten Free without Croutons)	16
New England Clam Chowder Bacon, Potatoes	13
Shellfish Bisque Lobster, Crab, Shrimp, Brandy, Cream	14

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ENTRÉES

Please select up to two options, plus a vegetarian entrée.

Please note, all steaks cooked medium-rare to medium

For groups of 12 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

Served with Buttered Red Potatoes

Bay of Fundy Salmon	40
<i>Pan-Seared, Winter Squash Risotto, King Trumpet Mushrooms, Fried Brussels Sprouts, Candied Cranberries</i>	
Hudson Canyon Sea Scallops	49
<i>Roasted Spaghetti Squash, Wild Mushrooms, Sage Brown Butter, Toasted Pine Nuts</i>	
Rainbow Trout	37
<i>Winter Squash, Cauliflower, Brussels Sprouts, Saffron Beurre Blanc</i>	
Grilled Swordfish	48
<i>Olive Oil Potatoes, Swiss Chard, Artichoke Tomato Provencal</i>	

LAND

8 oz Black Angus Filet Mignon	55
<i>Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce</i>	
18 oz Black Angus Ribeye	64
<i>Smashed Fingerling Potatoes, Baby Cauliflower, Roasted Garlic Herb Butter</i>	
8 oz Prime Black Angus Filet Mignon	79
<i>Sautéed Green Beans, Béarnaise Sauce</i>	
Roasted Chicken	28
<i>Spaghetti Squash, Swiss Chard, Sage Brown Butter</i>	
Pappardelle Pasta	28
<i>Swiss Chard, Cauliflower, Cherry Tomatoes, Saffron Cream (Vegetarian)</i>	

COMBINATION ENTRÉES

Served with 8 oz Filet Mignon, Yukon Gold Potato Purée, Green Beans, Béarnaise Sauce.

South African Lobster Tail	82
Lobster Oscar	80
Seared Sea Scallops	76
Grilled Shrimp	64
Herb-Roasted Salmon	64
Crab Cake	64

VEGETABLE SIDES

French Green Beans	Sautéed Mushrooms
Roasted Brussels Sprouts (seasonal)	Squash Risotto (seasonal)

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DESSERTS

Please select up to two choices.

Dessert counts are required one week prior to the reservation, with a maximum of two dessert selections.

Key Lime Pie Graham Cracker Crust, Honey Meringue	12
Carrot Cake Candied Pecans, Cream Cheese Frosting	12
Butter Cake Apple Cider Caramel, Crème Fraîche Ice Cream	12
Honeycrisp Apple Crumble Spiced Oats, Bourbon Caramel Ice Cream (Gluten Free)	12
Chocolate and Hazelnut Dark Chocolate Torte, Hazelnut Milk Chocolate Cream, Praline	12
Sorbet Trio Daily Selection (Gluten Free)	12
Ice Cream Trio Daily Selection (Gluten Free)	12

CHILDREN'S MENU

Ages 12 and under. Children's entrées served with Fresh Fruit Cup.

Fish & Chips Beer Battered Cod, Fries, Tartar Sauce	21
Beer Battered Shrimp Fries, Cocktail Sauce	21
Pasta with Butter Parmesan	21
Pasta with Marinara Parmesan	21
Chicken Tenders Fries, Ranch	21
Petite Filet Mignon 4oz Steak, Potato Purée, Green Beans	32

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SEAFOOD SPECIALTIES

CAVIARS

Calvisius Oscietra Royal	150 / 28g
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex & persistent, hazelnut, butter, sea urchin notes, brown to dark brown with warm amber tones pearls, velvety & firm texture	
Calvisius Oscietra Classic	125 / 28g
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm	
Calvisius Tradition Prestige	90 / 28g
<i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	
Bemka Royal Ossetra	75 / 28g
<i>(Acipenser Baerii)</i> Siberian Sturgeon, USA clean, crisp nutty flavors, medium dark brown pearls, firm texture	

RAW BAR AND OYSTERS

Maine Lobster	MKT / each
Tuna Tartare	48 / 1lb
King Crab Legs	MKT / 1lb
East / West Coast Oysters	3 each 33 / dozen
Chef Reserve Oysters	4 each 45 / dozen

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**TO PLACE AN ORDER, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM**

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