



CATERING APPETIZER 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 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 New England Clams, Tartar Sauce, French Fries 15

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

Sea Scallops, Roasted Squash, Brussels Sprout Leaves, Cauliflower, Brown Butter Balsamic 21

Steamed Mussels & Clams, Chorizo, Roasted Corn, White Wine, Toasted Baguette 18

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 Maine 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 | 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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DESSERT

-Prices are charged per dozen-

Minimum order of **two** dozen of each Dessert required.

Mini Cheesecakes, Seasonal Fruit 35

Key Lime Squares, Graham Cracker Crust, Honey Meringue 30

Petite Carrot Cake, Cream Cheese Frosting 28

Mini Strawberry Shortcakes 33

Mini Chocolate Cakes with Fruit 37

Mini Vanilla Crème Brûlée 35

Penny Candy Station (three selections) 9.00 per person

Rental options

-Prices available upon request-

Available Upon Request

60in Flat Screen Television

LCD Projector

Handheld Microphone

Wireless Lavalier

Easel

Tenting

Presenter's Package 230

- Required for all presentations -

Black Privacy Curtain

Projection Screen

Power Strip

Extension Cord

AV Table

BAR PACKAGES

Unlimited Cocktail Hour Charges are based on a per person basis for Each Hour.

Bar Package based on Call Brands.

Premium or Super Premium will have an Extra Charge of \$7 or \$15 per hour, respectively.

This does not include wine being poured at your table during dinner.

One hour	\$25 per person
Two Hours	\$30 per person
Three Hours	\$35 per person
Four Hours	\$45 per person
Five Hours	\$50 per person

Consumption bar

Super Premium Brands start at	\$11.00 per drink
Premium Brands start at	\$8.50 per drink
Call Brands start at	\$7.50 per drink
Rail Brands start at	\$6.50 per drink
Domestic Beer	\$5.00 per bottle
Import Beer	\$6.00 per bottle
Tap Beer	\$7.00 per glass