



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 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

Shrimp Cocktail

4 each | Half Dozen 23 | Dozen 45

Chef Reserve Oysters

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, Tomatoes, Cucumbers, Carrots, Radishes, Sweet Herb Vinaigrette 10

Beet Salad, Roasted Beets, Creamy Herbed Goat's Cheese, Pine Nuts, Arugula 12

New England Clam Chowder, Bacon, Potatoes 8/11

Shellfish Bisque, Lobster, Crab, Shrimp 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 & Clams, Chorizo, Roasted Corn, White Wine, 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

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

Striped Sea Bass, Wild Mushrooms, Savoy Cabbage, Fingerling Potatoes, Vermouth Beurre Blanc 38

Grilled Salmon, Lentils, Red Peppers, Greens, Shallot Red Wine Saba Sauce 26

Sea Scallops, Roasted Squash, Brussels Sprout Leaves, Cauliflower, Brown Butter Balsamic 27

Grilled Tuna Nicoise, Mesclun Greens, Green Beans, Hard Boiled Egg, Fingerling Potatoes, Cherry Tomatoes, Olive Tapenade 28

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

LAND ENTRÉES

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

Roasted Semi Boneless Chicken*, Garlicky Broccolini, Smashed Fingerling Potatoes, Lemon-Rosemary Gremolata 25

Vegetable Fettuccini, Zucchini, Cherry Tomatoes, Green Beans, Basil, Extra Virgin Olive Oil 19

DESSERTS

- Please Select up to two -

Key Lime Pie, Graham Cracker Crust, Honey Meringue 10

Carrot Cake, Pecans, Cream Cheese Frosting 10

Flourless Chocolate Cake, Vanilla Ice Cream, Berries 10

Maple Cheesecake, Cider Poached Pears, Whipped Cream 10

Mango Rum Semifreddo, Toasted Coconut Almond Cake, Coconut Meringue 10

Pumpkin Cream Torte, Cinnamon Whipped Ganache, Candied Pepitas, Salted Caramel Sauce 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

House Made Sorbet Trio, Daily Selection 10

House Made Ice Cream Trio, Daily Selection 10

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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

RENTAL OPTIONS

Presenter's Package 230

- 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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