



# 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, 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

### 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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## 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

**Crab Salad**, Grilled Asparagus, Jumbo Lump Crab, Citrus Mayonnaise, Radish 19

**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 & 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

**Ceviche**, Fresh Catch, Mango, Pineapple, Cucumber, Tomato, Tortilla Chips 16

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

**Sea Scallops**, Roasted Sweet Corn, Mushrooms, Arugula, Sweet Herb Vinaigrette 21

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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 35

**Grilled Salmon**, Grilled Asparagus, Fingerling Potatoes, Artichoke & Tomato Provencal 32

**Alaskan Halibut**, Cous Cous, Asparagus, Sweet Peas, Zucchini, Basil Broth 39

**Block Island Swordfish**, Zucchini, Olive Oil Potatoes, Tomato & Caper Relish 39

**Grilled Tuna Nicoise**, Mesclun Greens, Green Beans, Hard Boiled Egg, Fingerling Potatoes, Cherry Tomatoes, Olive Tapenade 39

**Sea Scallops**, Roasted Sweet Corn, Sautéed Mushrooms, Arugula, Sweet Herb Vinaigrette 38

### LAND ENTRÉES

**Filet Mignon\***, Potato Purée, French Beans, Red Wine Butter 42

**Bone-In Ribeye\***, Caramelized Cipollini, Smashed Fingerling Potatoes, Arugula 49

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

**Zucchini 'Spaghetti'**, Cherry Tomatoes, Asparagus, Green Beans, Basil, Extra Virgin Olive Oil 21

### COMBINATION ENTRÉES

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

Upgrade to Bone-In-Ribeye + 12

Make any Combination Oscar + 11

**Sauteed Sea Scallops** 8oz Filet 58 / 6oz Filet 48

**Grilled Salmon** 8oz Filet 54 / 6oz Filet 44

**Grilled Shrimp** 8oz Filet 56 / 6oz Filet 46

**Crab Cake** 8oz Filet 55 / 6oz Filet 45

#### Combinations Available with Entrée Counts

**Steamed 1/2 lb Alaskan Crab Legs** 8oz Filet 67 / 6oz Filet 57

**South African Lobster Tail** 8oz Filet 67 / 6oz Filet 57

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## 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

## CHILDREN'S MENU

-Children's Menu includes a Fresh Fruit Cup and one Entrée selection for \$17.00-  
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

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## 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 Lavalieri

Easel

Tenting

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