



# 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 9.00

**Charcuterie**, Assorted Cured Meats, Marinated Olives, Mustard, Cornichons 10.00

**Smoked Salmon Platter**, Crème Fraiche, Capers, Chopped Hard Boiled Egg 9.00

**Crudité**, Assorted Raw Vegetables and Dips 8.00

**Fresh Fruit**, Assorted Seasonal Selection 8.00

*-Prices indicated below are per order-*

Serves 2 – 3 people

**Fried Calamari**, Marinated in Garlic and Mint, Marinara Sauce 12.95

**Fried Clams**, Lightly Battered Ipswich Clams, Tartar Sauce, French Fries 13.95

**Oysters Rockefeller**, Creamed Spinach, Bacon, Pernod, Béarnaise Sauce 15.95

## RAW BAR & OYSTERS

**“The Sailboat” Seafood Tower\*** 32.00

2 Oysters, 2 Clams, 2 Shrimp, Crab, Tartare

**“The Yacht” Seafood Tower\*** 60.00

4 Oysters, 4 Clams, 3 Shrimp, Crab, Tartare, ½ lb. Lobster

**“The Ocean Liner” Seafood Tower\*** 87.00

6 Oysters, 8 Clams, 6 Shrimp, Crab, Tartare, ½ lb. Lobster

**1lb Main Lobster MKT**

Split, Chilled

**Jumbo Lump Crab** 3.50/oz

**Tuna Tartare** 2.50/oz

### East/West Coast Oysters

2.95 each | Half Dozen 16.50 | Dozen 32.00

### Chef Reserve Oysters

3.95 each | Half Dozen 22.00 | Dozen 43.00

### Shrimp Cocktail

3.50 each | Half Dozen 19.00 | Dozen 38.00

### Top Neck Clams

1.95 each | Half Dozen 10.00 | Dozen 20.00

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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 36.00

**Smoked Salmon Sandwiches**, Brioche, Crème Fraiche, Lemon, Cornichon 31.00

**Mini Grilled Cheese**, Wisconsin Cheddar, Cornichon 25.00

**Filet Mignon Bites**, Horseradish Crème Fraiche, Chives 36.00

**Grilled Shrimp**, Herbed Bread Crumbs, Garlic Butter 36.00

### CHILLED

**Tuna Tartare**, Crispy Wontons, Sesame Soy vinaigrette, Wasabi Tobiko 35.00

**Salmon Rillettes**, Smoked Salmon Salad, Lemon Mayo, Dill 30.00

**Crab Salad**, Blue Crab, Orange Mayo, Toasted Brioche 34.00

**Classic Shrimp Cocktail**, Zesty Cocktail Sauce, Lemon 38.00

**Pesto Chicken Salad**, Golden Raisins, Toasted Baguette 26.00

**Citrus Marinated Shrimp**, Avocado, Chives, Fresh Tortilla Chip 32.00

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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 9.95

**Mesclun Greens**, Cherry Tomatoes, Cucumbers, Radishes, Carrots, Rice Wine Vinaigrette 8.95

**Crab Salad**, Avocado, Lump Crab, Cherry Tomato, Chickpeas, Arugula, Citrus Vinaigrette 17.95

**New England Clam Chowder**, Bacon, Potatoes 6.95/9.95

**Shellfish Bisque** Lobster, Crab, Shrimp, Brandy, Tomato, Cream 7.95/10.95

## MIDDLE COURSE

*- Please Select up to two -*

*- 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 13.95

**Fried Calamari**, Marinated in Garlic and Mint, Marinara Sauce 12.95

**Steamed Mussels**, White Wine, Tomato, Spinach, Chili Flake, Toasted Baguette 16.95

**Maryland Style Blue Crab Cake**, Remoulade Sauce, Carrot and Celery Salad 15.95

**Classic Shrimp Cocktail**, Zesty Cocktail Sauce, Lemon 15.95

**Sea Scallops**, Asparagus, Mushrooms, Basil, Beurre Blanc 17.95

**Grilled Shrimp**, Chickpeas, Zucchini, Tomato, Herbs 15.95

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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

**Idaho Rainbow Trout**, Toasted Almonds, French Beans, Red Potatoes, Lemon Brown Butter 22.95

**Grilled Salmon**, Asparagus, Cauliflower-Potato Purée, Red Wine Butter 22.95

**Alaskan Halibut**, Clams, White Wine, Fingerling Potatoes, Asparagus, Demi Sec Tomatoes 29.95

**Sea Scallops**, Potato Purée, Sweet Corn, Roasted Peppers, Sautéed Mushrooms, Beurre Blanc 25.95

**Maine Lobster Roll** Old Bay Mayo, Celery, Brioche Bun, French Fries 22.95

### LAND ENTRÉES

**Filet Mignon\***, Potato Purée, French Beans, Red Wine Butter 28.95

**Roasted Semi Boneless Chicken Breast\***, Sautéed Zucchini, Fingerling Potatoes, Lemon 17.95

**Cavatappi Pasta**, Zucchini, Chickpeas, Arugula, Cherry Tomatoes, White Wine, Parmesan 15.95

### DESSERTS

*-Please select up to two -*

**Key Lime Pie**, Graham Cracker Crust, Honey Meringue 9.50

**Carrot Cake**, Caramel, Pecans, Cream Cheese Frosting 8.50

**Flourless Chocolate Cake**, Vanilla Ice Cream, Fresh Berries 9.50

*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*

**Crème Brûlée**, Fresh Berries 8.50

**House Made Sorbet**, Daily Selection 8.50

**House Made Ice Cream**, Daily Selection 8.50

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## CHILDREN'S MENU

-Children's Menu includes a Fresh Fruit Cup and one Entrée selection for \$16.00-  
*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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