



CATERING
MENU

CANAPÉS

Canapes are created on site and passed by hired service staff
\$40 / dozen · \$25 / half dozen

seafood

SWEET SOY TUNA TACO
avocado mash, crispy wonton

MINI CRAB CAKE
fresh mint, chili + thai basil dressing

THAI CURRY SHRIMP SKEWER
fresh lime, avocado salsa

SCALLOP POTATO BRAVA
portuguese chorico, crispy rosti

GRILLED FISH TACOS
lime cilantro salsa, chipotle mayo

CRAB & GRUYERE
mini garlic breads, chopped herbs

SMOKED SALMON ON RYE
herbed cream cheese, caviar

meat

DUCK SPRING ROLLS
hoisin glaze, togarashi

HANDMADE PORK GYOZA
tamari, sesame, ginger

ARGENTINEAN BEEF EMPANADAS
garden chimichurri, sherry vinegar

TUSCAN CHICKEN CROQUETTE
roasted garlic, smoked paprika chutney

CHICKEN SATAY SKEWERS
sweet soy, roasted peanuts, cilantro

SMOKED LAMB TACOS
chili, crema, chopped mint + lime salsa

SMOKEY BACON + HALLOUMI
charred red onions, garlic + herb drizzle

vegetarian

SAVORY GOAT'S CHEESE TART
bermuda onion chutney, garden herbs

TRUFFLE DEVILED EGG
french dijon, smoked paprika

MOZZARELLA STUFFED ARANCINI
smokey tomato, fresh oregano

SMOKED CHEDDAR CROSTINI
charred apple salsa, tarragon leaves

SPICED BUTTERNUT SQUASH
whipped goat's cheese, crispy garlic

vegan

VEGGIE SPRING ROLLS
chopped cilantro, miso ginger dressing

COCONUT CRUSTED TOFU
fresh lime, sweet sriracha

BLACK BEAN MEATBALL
toasted sesame, spicy aquafaba

CRISPY HOMEMADE FALAFEL
smoked paprika aquafaba, meyer lemon

KOREAN FRIED CHICKEN
sweet gochujang glaze, cucumber kimchi

PLATED | 3-COURSE SERVICE

Menus can be created bespoke to your unique event, or you can opt for one of the menus below. Simply choose one option from each course for your entire party. Be sure to communicate any food allergies or dietary requirements.

OPTION 1 - \$100 per guest

appetiser

PATAGONIAN SEARED SCALLOPS
tarragon butter, toasted almond salsa

PROVOLETA
grilled provolone, fresh oregano, warm tomato, toasted ciabatta

FIG & BURRATA
peppery arugula, torn basil, extra virgin olive oil, pan fried brioche croutons

FOREST BERRY & GOAT'S CHEESE SALAD
miles-to-grow greens, toasted sunflower seeds, gooseberry vinaigrette

entrée

SEARED RIBEYE
blue cheese & herb butter, roasted fingerlings, crispy artichoke

ROASTED DUCK BREAST
loquat + citrus gastrique, charred bda carrots, pan-fried goat's cheese polenta

STUFFED PORK TENDERLOIN
cornbread, ruby red grapefruit, sage honey, caramelized fennel

PAN FRIED LOCAL FISH
white bean purée, smokey bacon, sweet peas, sesame yuzu vinaigrette

dessert

BERRY TART
grilled pineapple, mascarpone

COFFEE CAKE
hazelnut mousse, kahlua cream

DULCE DE LECHE CHEESECAKE
raspberry pudding

OPTION 2 - \$75 per guest

appetiser

TUNA CARPACCIO
pineapple salsa, sweet soy, sriracha mayo, crispy wonton

MAPLE SMOKED SALMON SALAD
chopped egg, bacon lardon, miles-to-grow greens, sliced cucumber, cherry tomatoes, dijon vinaigrette

VEGAN SHANGHAI SALAD
julienne garden vegetables, roasted peanuts, baby kale, avocado, orange + miso dressing

dessert

BANANA CHOCOLATE UPSIDE CAKE
sea salted caramel

STICKY RUM PUDDING
almond chantilly, bada-bing cherries

entrée

GRILLED LOCAL CATCH
fragrant green curry, bamboo rice, roasted pineapple, spiced tomato jam

PEACH BALSAMIC CHICKEN BREAST
smashed baby potatoes, grilled broccolini, citrus jus

SLOW SMOKED BRISKET
mac n cheese, wilted greens, black seal baked beans

GRILLED STRIPLOIN
mashed porcini potatoes, grilled asparagus, calvados truffle jus

*please ask about our
plant-based creations!*

BUFFET & FAMILY STYLE

Great for an intimate or more casual gathering! These menu options can be served buffet style on platters and chaffing pans, or in bowls for guests to pass around the table. Please be sure to communicate any of your guests food allergies or dietary requirements.

salads

ROAST VEGETABLE + QUINOA
fresh arugula, creamy tahini

LENTIL TABBOULEH
fresh mint, lemon vinaigrette

SPICED MUMBAI CHICKPEAS
sliced mango, toasted peanuts

MEDITERRANEAN ORZO
chopped tomato, fresh basil, lemon

THAI RICE NOODLE
cilantro, chili, ginger peanut dressing

MOROCCAN SWEET POTATO
smoked paprika, citrus tossed kale

TRUFFLE POTATO
grainy mustard, chopped egg, fresh chives

SUMMER CORN
crumbled feta, chopped bacon, creamy chili dressing

BOCCACCINI + TOMATO
sliced cucumber, white balsamic, fresh lemon, garden basil

GREEN BEAN SALAD
chopped egg, fresh dill, toasted pumpkin seeds, maple dijon

LITE \$55

lighter meal - ideal for lunches!

CHOICE OF:

2 x sides & salads
2 x from the grill
1 x dessert

FULL \$85

great for an evening buffet!

CHOICE OF:

4 x sides & salads
3 x from the grill
2 x dessert

sides

SAFFRON CITRUS RICE PILAF

PARMESAN POTATO WEDGES

GARLIC MUSHROOMS + FRIED ONIONS

CHEESY CAULIFLOWER BAKE

ROASTED VEGETABLE MEDLEY

TRUFFLE MAC + CHEESE

ROASTED POTATOES, BACON + CHIVES

BLACK SEAL BAKED BEANS

GRILLED CHILI LIME STREET CORN

CRUMBLed FETA + GRILLED ASPARAGUS

BUFFET & FAMILY STYLE

from the grill

CHICKEN

GRILLED HONEY CHICKEN BREAST
scallions, toasted sesame

MEDITERRANEAN GRILLED CHICKEN
olives, sun-dried tomatoes, fresh oregano

PEACH BALSAMIC CHICKEN BREAST
garden basil, citrus gastrique

BBQ THAI CHICKEN THIGHS
lemongrass + ginger bbq glaze

BEEF

SWEET CHIPOTLE FLANK STEAK
fried onions, charred tomato

SLOW SMOKED BEEF BRISKET
texas bbq rub, cracked pepper

GRILLED STRIP-LOIN
mild poblano sauce, sea salt

desserts

COTTON CAKE
kaffir lime mango mousse

FRESH FRUIT SALAD
ginger syrup

MINI CHERRY PIES

S'MORES IN A JAR

SEAFOOD

GRILLED LOCAL FISH
caribbean salsa, spiced tomato broth

BAKED SALMON
sweet soy, toasted sesame, scallion tempura

GRILLED WAHOO
charred chili corn salsa

BLACKENED SHRIMP SKILLET
grilled vegetables, smokey chorizo

VEGETARIAN

BALSAMIC PORTABELLA
shallots, crushed garlic, boursin cheese

PERSIAN SPICED EGGPLANT
pomegranate, beet root, harissa, lemon

EVENT STAFF

Harry's catered events are full service!

The number of staff needed for each event is dependent on number of guests, service style, and venue.

Our events team will indicate in your quote the number of staff needed for your event and the estimated duration.

Staff rates billed on an hourly basis:

Event Manager - \$75

Chef - \$75

Bartender - \$65

Server - \$50

WINE LIST

SPARKLING + CHAMPAGNE

Cinzano Prosecco, ITA - \$35
*Bailly Lapierre Cremant Brut NV - \$35
*Henriot Brut Champagne NV - \$75
Bollinger Brut Champagne NV - \$105
Dom Perignon Champagne 2008 - \$295

SAUVIGNON BLANC

*Earth's End, NZ - \$30
Dogpoint, NZ - \$45
Groth, USA - \$55
Cakebread, USA - \$60
Ladoucette Pouilly Fume, FR - \$60
Comte Lafond Sancerre, FR - \$60
Cloudy Bay, NZ - \$65

CHARDONNAY

William Fevre Chablis, FR - \$35
Bouchard Pouilly Fuisse, FR - \$45
La Crema, USA - \$50
Stag's Leap, USA - \$70
William Fevre Chablis 1er Cru, FR - \$75
Chateau Montelena, USA - \$100
Vincent Girardin Chassagne
Montrachet, FR - \$110

OTHER WHITE GRAPES & BLENDS

Mount Edward Reisling, NZ - \$30
Teleran Piot Grigio, ITA - \$35
Paco & Lola Albarino, ESP - \$40
La Scolca Gavi de Gavi Black Label, ITA - \$70

** exclusive to Miles Market &
Harry's Restaurant*

ROSÉ

*L'Orangerie, FR - \$35
*L'escarelle FR - \$40
Bon Jovi's Hampton Water, FR - \$50

PINOT NOIR

*Mount Edward Privateer, NZ - \$50
La Crema, USA - \$52
Domaine Drouhin, USA - \$65
Bouchard Nuits-Saint-Georges, FR - \$75
Patz & Hall, USA - \$80
Cristophe Violot-Guillemard Pommard
La Vache, FR - \$90

CABERNET SAUVIGNON

J. Lohr Seven Oaks, USA - \$45
St. Francis, USA - \$45
Justin, USA - \$65
Sequoia Grove, USA - \$85
Heitz, USA - \$100
Silver Oak, Alexander Valley, USA - \$140

MERLOT

Chateau St. Michelle, USA - \$45
Frog's Leap, USA - \$70
Duckhorn, USA - \$85

OTHER RED GRAPES & BLENDS

Il Borro Pian Di Nova, ITA - \$40
Alpasion Malbec, ARG - \$45
Gubinelli Malbec, ARG - \$45
Querciabella Chianti Classico, ITA - \$50
Duckhorn Decoy, USA \$60
Blasson D'Issan Margeaux, FR \$85

Are you wanting something that you don't see here? Reach out to our team and we will see if we can find it for you!

BAR PACKAGES

*Per guest pricing includes garnishes, ice and glassware. Prices do not include staff.
For off site events a set up fee or additional equipment rentals may apply.*

basic

Stella Artois & Amstel Light	\$28 (1st 2 hours)
House Red Wine (Privateer Pinot Noir)	\$11 / additional hour
House White Wine (Earths End Sauvignon Blanc)	
Assorted Sodas & Juices	
Waterfront Still Water, SPA Sparkling Water	

premium

Stella Artois, Amstel Light, Dogfish Head IPA	\$34 (1st 2 hours)
House Red Wine (Privateer Pinot Noir)	\$14 / additional hour
House White Wine (Earths End Sauvignon Blanc)	
Rose (L'escarelle Provence)	
Black Seal Rum	
Tito's Vodka	
Tanqueray Gin	
Johnny Walker Black Label Whiskey	
Assorted Sodas & Juices	
Waterfront Still Water, SPA Sparkling Water	

executive

An assortment of imported craft beers	\$40 (1st 2 hours)
Premium Red (Duckhorn Decoy)	\$17 / additional hour
Premium White (Cloudy Bay Sauvignon Blanc)	
Rose (L'escarelle Provence)	
Sparkling (Bailly Lapierre Brut)	
Black Seal Rum	
Grey Goose Vodka	
Hendricks Gin	
Macallan 12`	
Assorted Sodas & Juices	
Aqua Panna Still & San Pelligrino Sparkling Water	

consumption bar

Assorted Soda & Juices \$3	Basic Spirits \$7
Aqua Pana Still & San Pelegrino Waters (750ml) \$7	Premium Spirits \$10
Basic Beer (Stella, Heineken, Amstel Light) \$7	Top Shelf Spirits \$14
Premium Beer (Peroni, Dogfish IPA, Yuengling) \$10	
Wines Priced Per Bottle (as listed)	



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