

Gourmet CATERING MENU



*A Longboat Key
Landmark*

5600 Gulf of Mexico Drive
Longboat Key, FL

FINE DINING • GOURMET DELI • CORNER STORE



941.383.0777 • HARRYSKITCHEN.COM
INFO@HARRYSKITCHEN.COM • FAX: 941.383.2029

Packages

Designed to develop a menu to meet your needs for your event.

Packages are priced for food only. Beverages, service and rental are not included.

LIDO KEY PACKAGE \$40 PER PERSON

Hors D'oeuvres (Choose 4)

- Phyllo Triangles, Spinach, Feta Cheese
- Coconut Chicken, Orange Chili Sauce
- Sausage Stuffed Mushrooms, Parmesan Cheese
- Brie and Almond Bouchées, Raspberry Drizzle
- Chicken Liver Rumaki, Water Chestnut, Bacon
- Creole Meatballs
- Roasted Eggplant Bruschetta, Tomato, Fresh Mozzarella
- Smoked Salmon Deviled Eggs
- Buffalo Mozzarella & Basil Tomato Skewers

First Course (Choose 1)

- Cream of Tomato Soup with Fresh Basil
- Vichyssoise Soup, Chilled Potatoes and Leeks
- Seasonal Mixed Greens Salad with Carrot, Cucumber, Tomato & Choice of Dressing
- Caesar Salad with House Made Croutons, Parmesan Cheese
- Raspberry Salad with Glazed Walnuts, Mixed Greens, Sweet Onion & Raspberry Vinaigrette

Second Course (Choose 2)

- Chicken Blackberry with Brandy, Mushrooms & Fresh Berries
- Local Catch Française, Egg Battered, Sautéed, White Wine Lemon Butter Sauce
- Beef Bourguignon, Tenderloin, Pearl Onion, Mushrooms, Bacon, Burgundy Wine Sauce
- Seared Salmon with Strawberry Sauce
- Pork or Chicken Saltimbocca, Prosciutto, Fresh Sage, Provolone, Mushroom-Marsala Sauce
- Grilled Mahi-Mahi Keys Style, Mushrooms, Black Olives, Pimentos, Lemon Butter Wine Sauce
- Garlic Infused Gulf Shrimp, Bacon, Red Onion, Garlic Barbecue Butter Sauce

All entrées include Starch, Vegetable & Bread & Butter

Grand Finale (Choose 1)

- Carrot Cake • Chocolate Mousse Cake • Strawberry Cheesecake

LONGBOAT KEY PACKAGE \$60 PER PERSON

Hors D'oeuvres (Choose 4)

- Nova Scotia Salmon Canapés
- Tenderloin Canapé, Béarnaise
- Spinach Pancake Medallions with Chèvre Cheese, Sundried Tomatoes
- Coconut Shrimp with Orange-Chili Sauce
- Spinach & Prosciutto Stuffed Mushrooms
- Mini Crab Cakes, Remoulade
- Bacon Wrapped Sea Scallops, Brown Sugar & Soy Glaze
- Shrimp Chorizo Lollipops, Honey-Mustard Drizzle
- Roast Duck Wontons, Orange-Chili Sauce
- Grilled Garlic Rosemary Lamb Chops, Basil Mint Jelly (Add \$6)



First Course (Choose 1)

- Fresh Chilled Gazpacho, Baby Shrimp, Crouton
- Shrimp Bisque Soup
- Harry's Pear Salad, Bleu Cheese, Glazed Walnuts, Mixed Greens, Mango-Basil Vinaigrette
- Fresh Mozzarella, Tomato & Basil Salad, Mixed Greens, Balsamic Vinaigrette
- Insalata Mediterranean Salad, Olives, Cucumber, Olives, Pepperoncini, Feta Cheese, Greek Dressing

Second Course (Choose 2)

- Grouper Matecumbie, Tomato, Sherry-Shallot Butter, Seasoned Bread Crumbs
- Coconut Crusted Hog Fish, Pineapple Chili Sauce (\$4 Extra)
- Macadamia Nut Crusted Salmon with Orange-Poppy Sauce
- Chicken Florentine, Baby Spinach, Basil, Sun-Dried Tomatoes, Parmesan Mornay Sauce
- Grilled Filet of Beef (6 oz.), Gorgonzola Butter & Bordelaise or Harwood Style with Dijon Mustard & Port Wine Reduction
- Lobster Thermador (6 oz. Tail) (\$5 Extra)
- Roast Rack of Lamb (4 chops), Dijon Mustard and Chèvre Cheese
- Grilled Portabella Mushroom, Pesto Squash Linguine, Puttanesca Sauce

All entrées include Starch, Vegetable & Bread & Butter

Grand Finale (Choose 1)

- Strawberry Shortcake • German Chocolate Cake • Key Lime Pie

Catering

FOR ALL OCCASIONS

(Priced for 25 people)

Box Lunch Special \$14 per person

- Choice of: Roast Turkey, Tuna Salad, Ham, Roast Sirloin, Chicken Salad
- Choice of Bread: White, Wheat, Marble Rye (Croissant or French Baguette \$1 Extra)
- Includes: Choice of Salad (Potato, Cole Slaw, Pasta), Pickle, Cookie

Classic Deli Buffet \$20 per person

- Assorted Sandwich Platters (All Sandwiches Cut in ½)
- Seasonal Green Salad, Carrot, Cucumber, Tomato, Choice of Dressing
- Choice of 2 Deli Salads
- Fresh Fruit Platter
- Cookie & Brownie Tray

(Add on Hors D'oeuvres: Shrimp Cocktail, Antipasto Platter, Gourmet Cheese Board)

Italian Theme \$24 per person

- Anti Pasta Platter
- Caesar Salad
- Eggplant Parmigiana
- Lasagna Bolognese
- Garlic Bread
- Mini Cannoli with Chocolate Chips

Comfort Theme \$21 per person

- Seasonal Green Salad, Carrot, Cucumber, Tomato, Choice of Dressing
- Harry's Famous Meatloaf, Mushroom Gravy
- Chicken Marsala, Marsala Wine Sauce with Mushrooms
- Garlic Mashed Potatoes
- Mixed Vegetables (Squash, Zucchini, Carrots, Broccoli)
- Choice of Bread
- Chocolate Brownies, Assorted Cookies

Oriental Express \$28 per person

- Selection of Sushi Rolls: California, Veggie, Spicy Tuna, Smoked Salmon, Volcano
- Tuna Tataki Platter, Wasabi, Pickled Ginger, Soy Sauce
- Crab Rangoons, Orange-chili Sauce
- Coconut Shrimp, Orange-chili Sauce
- Chicken Sate, Peanut Sauce
- Asian Meatballs, Hoisin Sauce, Sesame Seeds

Spanish Tapas \$26 per person

- Mini Empanadas (various flavors)
- Crostini's Crab Salad, Brie & Artichoke, Prosciutto & Eggplant, Bruschetta of Tomato, Basil, Mozzarella
- Grilled Shrimp & Chorizo Lollipops, Honey-Mustard Drizzle
- Olive Bar: Assorted Olives, Pickled Vegetables, Marinated Cheese
(Add Paella, Seafood or Land Lover \$12 Extra)

Fun Zone (kids or adults) \$19 per person

- Panko Chicken Fingers, Honey Mustard, Ranch
- Cheeseburger Sliders
- Seasoned Tater Tots
- Smoked Gouda Mac & Cheese
- Mini Corn Dogs (2 bites)



Early Birds Ideas

- Brunch and Breakfast options
- Continental Breakfast
- From Quiche to Croquette
- Omelet Station to Eggs Benedict
- Sausage, Bacon, Roast Beef Hash
- Egg Sandwiches, Biscuit, English Muffin
- Biscuits & Sausage Gravy
- Smoke Salmon & Bagels
- Breakfast Burritos



Afternoon Delight: To Energize Your Group, Here Are Some Choice Packages:

- Fresh Platters: Vegetable Platters, Hummus, Cheeses
- Fruit Sensation: Fresh Fruit Platters, Juice, Bottled Water
- The Cookie Jar: Various Cookies, Milk, Water, Hot Chocolate, Coffee
- Energy Surge: Energy Bars, Fruit, Nuts, Yogurt, Drinks
- Tea Time Delight: Teas, Biscotti, Lemon bars, Canapes, Tea Sandwiches

*Inquire about customizing your group needs.

Items and prices may change without notice.



	PER SERVING
Scrambled Eggs	6.00
Scrambled Eggs Western Ham, Peppers, Onions	7.00
Omelette Station, Made To Order Choice of Ingredients	9.95
Harry's Roast Beef Hash, Diced Potatoes, Onions (4 oz. Portion)	7.00
Bacon or Sausage Patties	5.00
Cheese Grits	3.50
Oven-Roasted Red Potatoes Home Fries, Onions	3.50
Potato Pancake (4 Inches), Sour Cream, Apple Sauce	3.50
Old Fashioned German Pancake	13.00
Apple or Banana with Lingonberries, Maple Syrup	
Sausage Gravy with Biscuits	7.95
Waffles Made To Order, Choice of Sides: Bananas,	7.95
Strawberries, Pecan, Butter, Syrup, Whipped Cream	
Breakfast Sandwich One Egg, with Sausage, Bacon or Ham,	5.95
Cheese on an English Muffin, Biscuit or Croissant	
Breakfast Burrito Bacon, Chorizo or Ham	5.95

	PER DOZEN
Assorted Mini Danish Cheese, Apple, Cinnamon, Raspberry	18.00
Bagels Butter & Cream Cheese	24.00
Homemade Mini Muffins	12.00
Zucchini, Lemon Poppyseed, Blueberry, Cinnamon Roll	
Apple Walnut Coffee Cake	32.00
Mini Biscuits Butter, Assorted Jellies	8.00

Quiche

	SMALL (SERVES 4)	LARGE (SERVES 8)
Quiche Lorraine	24.00	44.00
Cheese, Bacon, Ham, Mushroom, Onion, Spinach		
Vegetable	22.00	40.00
Cheese, Mushroom, Spinach, Onion, Fresh Vegetables		
Smoked Salmon	28.00	52.00
Cream Cheese, Onion, Fresh Dill & Nova Scotia Salmon		
Shrimp & Crab	27.00	50.00
Onion, Mushroom, Swiss or Cheddar Cheese		



"The food and presentation was beyond perfect. Your chef was world class and your staff was delightful." - A&W



Hot Hors D'oeuvres

	PER DOZEN
Spinach Pancake Medallions Chèvre, Sundried Tomatoes	26.00
Coconut Chicken Orange Chili Sauce	26.00
Coconut Shrimp Orange Chili Sauce.....	28.00
Phyllo Triangles Spinach, Feta Cheese.....	24.00
Stuffed Mushrooms Sausage, Crab or Spinach & Prosciutto	24.00
Bouchées Puff Pastry Filled with Crab, Chicken or Brie & Almond.	24.00
New Potato Skins Cheddar Cheese, Bacon, Green Onions, Sour Cream.	24.00
Mini Crab Cakes Rémoulade Sauce	28.00
Potato Pancakes Sour Cream, Apple Sauce.....	24.00
Rumaki Chicken Liver Wrapped in Bacon, Water Chestnut	24.00
Bacon Wrapped Dates Stuffed with Almonds	24.00
Bacon Wrapped Scallops or Shrimp	30.00
Grilled Bronzed Shrimp Honey Mustard	30.00
Teriyaki Skewers Chicken or Pork28.00 Tenderloin or Shrimp..	38.00
Grilled Shrimp & Chorizo Sausage Lollipop Honey Mustard.....	30.00
Chicken Satay Peanut Sauce	28.00
Roast Duck Wonton Orange Chili Sauce.....	28.00
Swedish, Creole, or Asian Meatballs (25 Per Quart)	24.00
Assorted Mini Quiche Lorraine, Smoked Salmon, Vegetable	26.00
Pistachio Crusted Mini Lamb Chops	42.00
Grilled Mini Lamb Chops Garlic & Rosemary, Basil Mint Jelly.....	42.00
Macadamia Nut Encrusted Scallops Orange Poppy Sauce.....	30.00
Quesadillas Black Bean, or Chicken, Cheddar Cheese (8 Pieces) ...	16.00
Roasted Eggplant Bruschetta Tomato & Fresh Mozzarella	24.00

Cold Hors D'oeuvres

	PER DOZEN
Sushi Rolls (10 Pieces).....	20.00/Roll
Volcano Crab, California, Philadelphia, Veggie, or Spicy Tuna	
Buffalo Mozzarella & Tomato Skewers Basil	24.00
Shrimp Dill Canapé Creamy Shrimp & Dill, Toast Points	30.00
Nova Scotia Salmon Canapé Cream Cheese & Capers, Toast Points.	30.00
Tenderloin of Beef Canapé Béarnaise Sauce, French Bread	30.00
Smoked Turkey Canapé Cranberry Sauce, French Bread	24.00
Stuffed Belgian Endive Vegetable or Salmon Mousse	24.00
Fresh Asparagus Wrapped with Prosciutto	24.00
Assorted Tea Sandwiches Chicken, Tuna, Ham or Egg Salad	24.00
Deviled Eggs Curry, Smoked Salmon or Truffle & Prosciutto	24.00
Stuffed Cherry Tomatoes Walnut, Gorgonzola	24.00
Crab Crostini	24.00
Bruschetta Crostini Tomato, Basil, Garlic, Olive Oil.....	24.00
Seared Tuna Wonton Ginger Slaw, Wasabi Aioli.....	30.00

Platters

(Needs Vary in Combinations with Other Appetizers)

(XS) Extra Small 10-15 People (S) Small 15-25 People,
(M) Medium 25-35 People (L) Large 35 -50 People

Sliced Nova Scotia Salmon

Chopped Onion, Capers, & Cream Cheese, Breads

(XS) 1lb: 75.00 (M) 2lb: 155.00
(S) 1.5lb: 115.00 (L) 2.5lb: 195.00

Fresh Jumbo Shrimp (18 Per lb)

Cocktail Sauce or Marinated with Champagne Vinegar, Olive Oil,
Fresh Dill, Cucumber & Red Onions

(XS) 1.5lb: 60.00 (M) 3lb: 125.00
(S) 2.5lb: 100.00 (L) 5lb: 195.00

Seared Tuna Tataki

Sliced, Soy Sauce, Wasabi, Pickled Ginger & Crispy Wontons

(XS) 1.5lb: 60.00 (M) 2.5lb: 125.00
(S) 2lb: 100.00 (L) 3lb: 195.00

Sliced Roast Sirloin Béarnaise & Horseradish Sauce, Bread

(XS) 1.5lb: 58.00 (M) 2.5lb: 90.00
(S) 2lb: 74.00 (L) 3lb: 111.00

Sliced Jerk Pork

Marinated Pork Loin with Mango Chutney, Bread

(XS) 1.5lb: 52.00 (M) 2.5lb: 80.00
(S) 2lb: 66.00 (L) 3lb: 99.00

Sliced Cured Ham Mustard-Mayonnaise, Bread

(XS) 1.5lb: 31.00 (M) 2.5lb: 45.00
(S) 2lb: 38.00 (L) 3lb: 57.00

Warm Crab & Artichoke Dip Parmesan Cheese, Croustades

(XS) 60.00 (M) 80.00
(S) 70.00 (L) 95.00

Salmon Mousse Spread

Nova Scotia Salmon, Cream Cheese, Capers, Onions, Crackers

(XS) 1lb: 50.00 (M) 2lb: 95.00
(S) 1.5lb: 70.00 (L) 2.5lb: 115.00

Shrimp & Crab Spread, Crackers

(XS) 1.5lb: 45.00 (M) 3lb: 65.00
(S) 2lb: 55.00 (L) 4lb: 80.00

Cheese Torta

Layered Chèvre, Pesto & Sun-Dried Tomatoes, Pinenuts, Melba

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Baked Brie En Croûte

Sliced Apples & Toasted Almonds, Baked in Puff Pastry

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Harry's Fromage Gourmet Specialty Cheese Board

Brie, Gorgonzola, Manchego, Grapes, Honey, Nuts, Crusty Bread

(XS) 60.00 (M) 90.00

(S) 75.00 (L) 110.00

Cheese & Fruit

Assorted Cubed Cheese & Fresh Fruit, Crackers

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Fresh Fruit Bite-Size Pieces of Assorted Fresh Fruit

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Grilled Vegetable Platter (Teriyaki or Olive Oil & Herbs)

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Fresh Vegetables Blue Cheese Dip or Dill Dip

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Hummus, Traditional, Red Lentil, Black Bean, Roasted Red Pepper

Sesame Tahini, Vegetable Crudités, Pita Bread

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Antipasto

Marinated Grilled Vegetables, Cheese, Salami, Olives, Mushrooms,

Artichoke Hearts, Hearts of Palm, Roasted Red Peppers

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Provençale Spinach Dip

Spinach, Blue Cheese, Garlic, Pinenuts & Black Olives, Crudités, Crackers

(XS) 50.00 (M) 75.00

(S) 65.00 (L) 90.00

Chicken, Liver & Truffle Pâté Chopped Onion, Eggs, Gherkins, Bread

(XS) 1lb 40.00 (M) 2lb 60.00

(S) 1.5lb 50.00 (L) 2.5lb 80.00

Salads

TRADITIONAL SALADS

	PER SERVING
Mixed Green Salad Choice of Dressing.....	4.00
Classic Caesar Salad	5.50
Tropical Caesar Salad Mango, Avocado, Pine Nuts	6.50
Fresh Pear, Gorgonzola & Walnuts	7.50
Mixed Greens, Mango Basil Vinaigrette	
Raspberry Salad Fresh Raspberries, Florida Sweet Onion,	7.50
Glazed Walnuts, Mixed Greens, Raspberry Vinaigrette	
Insalata Mediterranean Fried Feta, Baby Arugula, Kalamata Olives, Cucumber, Pepperoncini, Tomato, Red Onion, Greek Dressing	8.50
Fresh Mozzarella, Tomato & Basil	8.50
Mixed Greens, Balsamic Vinaigrette	



*"Thank you so much.
The food was great and the
servers were phenomenal."
- Wendy*



DELI SALADS

	4oz. PER SERVING
Mediterranean Salad	4.50
Hearts of Palm, Artichoke Hearts, Tomato, Cucumber	
Chicken Salad Seedless Grapes, Toasted Almonds	4.50
Seafood Pasta Salad Shrimp, Crab, Louis Dressing	4.50
Tuna Salad Egg, Red Onions.....	4.50
Tuna Salad Ceviche Style Sesame Oil	4.50
Fresh Fruit Salad Assortment of Seasonal Fruits.....	3.50
Couscous Grilled Vegetables.....	3.50
Orzo Salad Roasted Garlic, Sun-Dried Tomatoes.....	3.50
German Potato Salad	3.50
Roasted Corn & Feta Salad Red & Green Peppers	3.50
Tomato & Feta Red Onions, Basil Vinaigrette.....	3.50
Oriental Salad	3.50
Snow Peas, Water Chestnuts, Chinese Cabbage, Soy Dressing	
Asian Slaw Ginger Dressing	3.50
Pasta Primavera Fresh Vegetables, Herbs	3.00
Couscous Tabbouleh	3.00
Red Skinned Potato Salad with Eggs	3.00
Creamy Cole Slaw with Fresh Pineapple	3.00

Buffet Entrée Platters

Approximate Serving Sizes

Needs Vary When Combined with Other Foods

All Served with French Bread or Homemade Dinner Rolls

Fresh Florida Stone Crabs (Per Pound) (Seasonal) Market Price
with Mustard-Mayonnaise Sauce or Drawn Butter

Whole Poached Salmon (Serves 10-18) 180.00
Tomato Roses & Leek Garnish with Cucumber Dill Sauce

Decorated Poached Salmon Filets (Individual Serving) 18.00/Ea
with Cucumber Dill Sauce

Whole Roast Tenderloin of Beef (Serves 8-12)..... Market Price
with Béarnaise or Creamy Horseradish Sauces

Whole Roast New York Strip (Entrecôte) (Serves 12-14)..... Market Price
with Béarnaise or Horseradish Sauce

Whole Roast Boneless Prime Rib (Serves 14-24) Market Price
with Au Jus and Horseradish Sauce

Fresh or Corned Beef Brisket (Serves 12-18) 110.00

Whole Australian Rack of Lamb (Serves 2-3)..... 42.00
with Basil Mint Jelly

Butterfly Cut Leg of Lamb (Serves 10-20) 125.00
Grilled & Served with Basil Mint Jelly

Fresh Roast Turkey Breast

Sliced Boneless Breast with Mustard Mayonnaise & Cranberry Sauce
Half (Serves 8-15) ... 60.00 Whole (Serves 20-30)..... 120.00

Tuscan Stuffed Turkey Breast

Spinach, Egg, Prosciutto, Parmesan with Green Goddess Sauce
Half (Serves 8-20) ... 60.00 Whole (Serves 16-40)..... 120.00

Whole Smoked Bone-In Ham (Serves 20-40) 125.00
with Rum Raisin Sauce

Roasted Pork Loin with Mustard Herb Crust (Serves 10-16)..... 110.00
with Smitane Sauce

Smoked Pulled Pork (5 lbs.) 110.00
Southern Style (with Traditional and Mustard Vinegar Sauces)

Individual Portion Entrées

(Includes Vegetable, Starch & Bread)

Fresh Grouper, Snapper, Mahi Mahi Market Price

- Keys Style, Grilled, Mushrooms, Black Olives, Pimento, Lemon Butter, White Wine
- Grenoblois, Sautéed with Mushrooms, Capers, Lemon Butter
- Pescatore, Battered & Sautéed, Leeks in a Lemon Garlic Sauce, Pasta
- Herb Crusted, Warm Tomato Basil Vinaigrette
- Coconut Fried, Orange Chili Pepper Sauce
- Matecumbie - Baked Over a Sliced Tomato, Sherried Shallots Seasoned, Buttered Breadcrumbs
- Maryland Sautéed, Crab & Capers in Light White Wine Sauce
- Française, Battered & Sautéed, White Wine Lemon Sauce

Sea Scallops Market Price

- Tropical Fruit Compote
- Scampi, Garlic, Lemon, Butter

Salmon 19.95

- Poached or Grilled with Cucumber-Dill Sauce, Dill Butter, Mango Salsa or Curry Apricot Sauce
- Horseradish & Oat Crusted Salmon, Whole Grain Mustard Sauce
- Pan Seared with a Raspberry Wine Reduction
- Macadamia Nut Crusted Orange Poppyseed Sauce

Seafood Paella Market Price

Fresh Fish, Shrimp, Scallops, Mussels, Clams, Chorizo Sausage, Saffron Infused Paella Rice (Lobster & Crab Claws Extra)

Country Paella Chicken, Pork & Chorizo 19.95

Sautéed Crab Cakes Rémooulade Sauce 19.95

Gulf Shrimp 25.95

- Pesto Pasta, Basil, Garlic, Olive Oil, Pine Nuts, Gemelli Pasta
- Garlic Infused, Red Onion, Bacon, Garlic Butter Sauce

Shrimp & Scallop Dijon with Pasta 23.95

Sautéed with Mushrooms & Scallions in a Light White Sauce, Dijon Mustard

Spiny Lobster Tail (8 oz.) Market Price

- Grilled with Lemon Butter
- Thermidor
- Butter Poached

Chicken Breast	18.95
<ul style="list-style-type: none"> • Blackberry with Brandy, Mushrooms, Fresh Berries • Marsala, Sautéed with Marsala Wine, Mushrooms • Piccata, Sautéed with Lemon, Butter, Mushrooms, White Wine • Tuscan, Stuffed with Spinach, Egg, Prosciutto, Parmesan • Florentine, Fresh Spinach, Garlic, Sun-Dried Tomatoes, Parmesan-Mornay Sauce • Saltimbocca, Sage, Prosciutto, Provolone with Sauce of Your Choice 	
Veal	23.95
<ul style="list-style-type: none"> • Piccata - Pan-Seared & Deglazed with Lemon Butter, Capers, Mushrooms • Française - Egg Battered, Lemon Butter Sauce • Marsala - Sautéed with Marsala Wine, Mushrooms • Saltimbocca - Sage, Prosciutto, Provolone, Sauce of Your Choice 	
Rack of Lamb (New Zealand)	29.95
<ul style="list-style-type: none"> • Grilled with Garlic and Rosemary, Basil Mint Jelly • Roast with Dijon Mustard, Chèvre Cheese, Bordelaise 	
Beef Bourguignon	19.95
Tenderloin Tips Sautéed with Pearl Onions, Mushrooms in a Burgundy Wine Sauce, Topped with Crispy Bacon	
Black Angus Center Cut Filet Mignon	Market Price
<ul style="list-style-type: none"> • Sautéed Au Poivre (with Peppercorns), Deglazed with Brandy & Cream • Harwood, Topped with Sweet Mustard, Port Wine Reduction • Arcadia, with Brandy, Roasted Garlic, Mushrooms • Châteaubriand, with Bordelaise, Baked Tomato Crown • Beef Wellington, Topped with Pâté, in Puff Pastry with Bordelaise 	
Surf & Turf	Market Price
6 oz. Filet Mignon, Choice of 4 oz. Fish or Lobster with Béarnaise, Lemon Butter	
Lasagne Bolognese or Vegetarian Lasagne	15.95
Pasta with Lean Meat Sauce, Ricotta, Parmesan, Provolone	
or Garden Vegetables (Half Steam Table Pan, Serves 10).....	99.95
Eggplant Parmigiana	15.95
(Half Steam Table Pan, Serves 10)	99.95
Breaded Eggplant, Marinara Sauce, Provolone, Parmesan Cheese	
Grilled Portobello Mushroom	18.95
Stuffed with Zucchini Squash Linguini, Parmesan Cheese, Pesto or Puttanesca Sauce	

Choice of Vegetables

- Restaurant Veggies (Zucchini, Squash, Red Pepper, Shallots, Garlic)
- Mixed Vegetables (Steamed Zucchini, Carrots, Broccoli, Cauliflower)
- Creamed Spinach
- Ratatouille (Eggplant, Zucchini, Squash, Tomatoes, Peppers, Onion, Garlic)
- Sautéed Green Beans Almondine with Red Pepper
- Roasted Cauliflower
- Roasted Root Vegetables: Carrots, Sweet Potatoes, Fresh Beets (Add \$3.00 Per Person)
- Grilled Vegetable Bundles (Add \$3.00 Per Person)
- Roasted, Grilled or Steamed Asparagus (Add \$3.00 Per Person)
- Butternut Squash Purée
- Brussel Sprout Hash, Bacon, Balsamic Reduction (Add \$3.00 Per Person)
- Cheddar Cauliflower Mash (Add \$2.00 Per Person)

Choice of Starch

- Garlic Mashed Potatoes
- Oven Roasted Red Potatoes
- Scalloped Potatoes
- Duchess Potatoes
- Potatoes Au Gratin
- Mashed Sweet Potatoes
- Sweet Potato Gorgonzola Au Gratin (Add \$2.00 Per Person)
- Loaded Twice Baked Potatoes (Add \$2.00 Per Person)
- Harry's Minnesota Wild Rice with Cranberries & Mushrooms (Add \$2.00 Per Person)
- Coconut Jasmine Rice
- Creamy Polenta with Roasted Corn
- Wild Rice Blend
- Lemon Dill Rice, Toasted Orzo
- Mediterranean Rice



"I loved your special touches on the buffet with the extra decorations." -Amy



Finishing Touches

	PER PERSON
Chocolate Mousse Cake	4.50
Carrot Cake	4.50
Chocolate Raspberry Cake with White Mousse Frosting	4.50
German Chocolate Cake	4.50
Peanut Butter Pie	4.50
Warm Chocolate Pecan Pie with Fresh Whipped Cream	4.50
Cheesecake, Choice of Assorted Flavors	4.50
Bread Pudding with A Brandy Alexander Sauce	4.50
Banana Cream or Coconut Cream Pie	4.50
Key Lime Pie	4.50
Strawberry Short Cake	4.50
Angel Food Cake with Strawberry Glaze or Orange or Lemon Icing .	4.50
Rum Cake	4.50
Flourless Chocolate Cake with Berries & Raspberry Coulis	4.50
Fresh Berries with Sabayon Sauce	6.95
Fruit Pies Apple, Peach, Blueberry	4.50
Trifles	5.50
Napoleons	4.50
Variety of Cobblers	4.50

	PER DOZEN
Mini Peanut Butter Pie Tarts	24.00
Mini Key Lime or Strawberry Tarts	24.00
Mini Cheesecakes with Assorted Fresh Fruit Toppings	24.00
Mini Eclairs Filled with Chocolate Mousse	24.00
Chocolate Cups Filled with White Chocolate Mousse	24.00
or Peanut Butter Filling	
Cream Puff Swans	24.00
Chocolate Covered Strawberries	24.00
Homemade Cookies	12.00
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar	

Harry's Famous Double Fudge Brownies	3.00/Ea
Lemon Squares	2.00/Ea
Toffee Bars	2.00/Ea

Harry's Perfect Wedding Cakes Available

Customize with Desired Fillings & Fresh Flowers, Chocolate Shells, Etc.



*"An outstanding job!
Harry's is professional,
easy and a delight to
work with." -Aviva*





Fabulous Flavors

SENSATIONAL STYLE

SUPERIOR SERVICE FOR OVER 38 YEARS.

Savory, award-winning cuisine, picture-

perfect, immaculate presentation, and impeccable service. That's what you can expect from Harry's Catering. For over 38 years, Harry's has maintained a solid reputation as Sarasota's most referred caterer. From pre-event planning, to menu tastings and clean up, you will get the attention-to-detail and seamless service you need to make your corporate event, charity fundraiser, wedding, or dinner party one you and your guests will rave about for a long time to come.



"It was such a pleasure working with you. It all worked out perfectly and the food was so delicious." - Carol



For Any OCCASION

- Graduation Parties
- Special Events
- Anniversaries
- Afternoon Teas
- Christenings
- Bar Mitzvahs/Bat Mitzvahs
- Cookouts/Barbecues
- Showers (Wedding/Baby)
- Corporate Functions
- Sit-Down Dinners
- Wine Dinners
- Rehearsal Dinners
- Weddings
- After Wedding Brunch
- Reunions
- Birthdays
- Funerals/Memorials
- Cocktail Parties
- Themed Parties
- Proms
- Holiday Parties

FINE DINING • GOURMET DELI • CORNER STORE



941.383.0777 • HARRYSKITCHEN.COM
INFO@HARRYSKITCHEN.COM • FAX: 941.383.2029