

Gourmet CATERING MENU



*A Longboat Key
Landmark*

5600 Gulf of Mexico Drive
Longboat Key, FL

FINE DINING • GOURMET DELI • CORNER STORE



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Packages

Designed to make entertaining easy.

Packages are priced for food only. Beverages, service, rental and tax are not included. Suggested for groups of 20 or more.

LIDO KEY PACKAGE \$50 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
- Creole Meatballs
- Roasted Eggplant Bruschetta, Tomato, Fresh Mozzarella
- Deviled Eggs (Traditional, Southern or Smoked Salmon)
- Buffalo Mozzarella & Basil Tomato Skewers

First Course (Choose 1)

- Seasonal Mixed Greens Salad with Carrot, Cucumber, Tomato & Choice of Dressing
- Caesar Salad with House Made Croutons, Parmesan Cheese
- Strawberry Salad with Fresh Strawberries, Florida Sweet Onion, Glazed Walnuts, Mixed Greens, Feta, Berry 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 \$70 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
- Roasted Eggplant Bruschetta
Fresh Tomato and Mozzarella



First Course (Choose 1)

- Harry's Pear Salad, Gorgonzola, Glazed Walnuts, Mixed Greens, Mango-Basil Vinaigrette
- Fresh Mozzarella, Tomato & Basil Salad, Baby Arugula, Balsamic Vinaigrette
- Insalata Mediterranean Salad, Fried Feta, Baby Arugula, Kalamata Olives, Cucumber, Pepperoncini, Tomato, Red Onion, Greek Dressing

Second Course (Choose 2)

- Grouper Matecumbie, Tomato, Sherry-Shallot Butter, Seasoned Bread Crumbs
- Coconut Crusted Red Snapper, 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

Assorted Mini Desserts (Choice of Three)

Peanut Butter Pie, Key Lime Pie, Strawberry Tarts, Cheesecake, Eclairs, Cream Puffs, Chocolate Cups Filled with White Chocolate Mousse or Peanut Butter Filling

Catering

FOR ALL OCCASIONS

(Suggested for 25 people or more)

Box Lunch Special

- Choice of: Roast Turkey, Tuna Salad, Ham, Roast Sirloin, Chicken Salad
- Choice of Bread: White, Wheat, Marble Rye, Wrap
French Baguette (50¢ Extra) Croissant (\$1 Extra)
- Includes: Choice of Salad (Potato, Cole Slaw, Pasta), Pickle, Cookie

Classic Deli Buffet

- 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

- Anti Pasta Platter
- Caesar Salad
- Eggplant Parmigiana
- Lasagna Bolognese
- Garlic Bread
- Choice of Dessert

Comfort Theme

- 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

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

Spanish Tapas

- Paella Rice (Seafood or Land Lover)
- Mini Empanadas (Beef, Chicken or Veggie)
- Brie & Artichoke, Prosciutto & Eggplant, Bruschetta of Tomato, Basil, Mozzarella
- Grilled Shrimp & Chorizo Lollipops, Honey-Mustard Drizzle
- Olive Bar: Assorted Olives, Pickled Vegetables, Marinated Cheese

Fun Zone (kids or adults)

- 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
- Various Quiche
- Omelet Station
- 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.



Breakfast & Brunch

	PER SERVING
Scrambled Eggs	7.50
Scrambled Eggs Western Ham, Peppers, Onions.....	8.50
Omelet Station, Made To Order Choice of Ingredients	12.00
Harry's Roast Beef Hash , Diced Potatoes, Onions (4 oz. Portion)	8.00
Bacon or Sausage Patties	5.00
Cheese Grits	4.00
Oven-Roasted Red Potatoes Home Fries, Onions.....	4.00
Potato Pancake (4 Inches), Sour Cream, Apple Sauce.....	4.00
Old Fashioned German Pancake	15.00
Apple or Banana with Lingonberries, Maple Syrup	
French Toast Harry's Style Raspberry Sauce, Powdered Sugar	10.00
Sausage Gravy with Biscuits	10.00
Low Country Shrimp and Grits Jumbo Shrimp, Cheese Grits,	21.00
Bacon and Garlic Sauce	
Breakfast Sandwich One Egg, with Sausage, Bacon or Ham,.....	7.00
Cheese on an English Muffin, Biscuit or Croissant	
Breakfast Burrito Bacon, Chorizo or Ham	7.00

	PER DOZEN
Assorted Mini Danish Cheese, Apple, Cinnamon, Raspberry	21.00
Fresh Baked Bagels Butter & Cream Cheese.....	30.00
Homemade Mini Muffins	18.00
Zucchini, Lemon Poppysed, Blueberry, Cinnamon Roll	
Apple Walnut Coffee Cake (Whole Cake).....	36.00

Quiche

	SMALL (SERVES 4)	LARGE (SERVES 8)
Quiche Lorraine	28.00	48.00
Cheese, Bacon, Ham, Mushroom, Onion, Spinach		
Vegetable	26.00	46.00
Cheese, Mushroom, Spinach, Onion, Fresh Vegetables		
Smoked Salmon	32.00	58.00
Cream Cheese, Onion, Fresh Dill & Nova Scotia Salmon		
Shrimp & Crab	30.00	56.00
Onion, Mushroom, Mozzarella and 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	30.00
Coconut Chicken Orange Chili Sauce	30.00
Coconut Shrimp Orange Chili Sauce	36.00
Phyllo Triangles Spinach, Feta Cheese	30.00
Stuffed Mushrooms Sausage, Crab or Spinach & Prosciutto	30.00
Bouchées Puff Pastry Filled with Crab, Chicken or Brie & Almond ..	30.00
New Potato Skins Cheddar Cheese, Bacon, Green Onions, Sour Cream..	30.00
Mini Crab Cakes Rémoulade Sauce	36.00
Potato Pancakes Sour Cream, Apple Sauce	30.00
Bacon Wrapped Scallops	38.00
Bacon Wrapped Shrimp	36.00
Grilled Bronzed Shrimp Honey Mustard	36.00
Teriyaki Skewers Chicken or Pork36.00 Tenderloin or Shrimp...	42.00
Grilled Shrimp & Chorizo Sausage Lollipop Honey Mustard.....	36.00
Chicken Satay Peanut Sauce	32.00
Roast Duck Wonton Orange Chili Sauce	36.00
Swedish, Creole, or Asian Meatballs (25 Per Quart).....	28.00
Mini Quiche Lorraine, Vegetable	30.00
Mini Quiche Smoked Salmon.....	34.00
Pistachio Crusted Mini Lamb Chops	48.00
Grilled Mini Lamb Chops Garlic & Rosemary, Basil Mint Jelly.....	48.00
Macadamia Nut Encrusted Scallops Orange Poppy Sauce	38.00
Roasted Eggplant Bruschetta Tomato & Fresh Mozzarella	30.00
Artichoke and Brie Crostini	30.00

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	30.00
Shrimp Dill Canapé Creamy Shrimp & Dill, Toast Points	36.00
Nova Scotia Salmon Canapé Cream Cheese & Capers, Toast Points .	38.00
Tenderloin of Beef Canapé Béarnaise Sauce, French Bread	38.00
Smoked Turkey Canapé Cranberry Sauce, French Bread.....	30.00
Stuffed Belgian Endive Vegetable or Salmon Mousse	30.00
Fresh Asparagus Wrapped with Prosciutto	30.00
Tea Sandwiches Chicken, Tuna, Ham, Veggie, Egg Salad	30.00
Deviled Eggs Curry, Smoked Salmon or Truffle & Prosciutto.....	30.00
Stuffed Cherry Tomatoes Walnut, Gorgonzola	30.00
Bruschetta Crostini Tomato, Basil, Garlic, Olive Oil.....	30.00
Seared Tuna Wonton Ginger Slaw, Wasabi Aioli.....	36.00

Platters

(Needs Vary in Combinations with Other Appetizers)

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

Sliced Nova Scotia Salmon

Chopped Onion, Capers, & Cream Cheese, Breads

(XS) 1lb: 90.00 (M) 2lb: 170.00
(S) 1.5lb: 130.00 (L) 2.5lb: 210.00

Fresh Jumbo Shrimp (18 Per lb)

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

(XS) 1.5lb: 70.00 (M) 3lb: 140.00
(S) 2.5lb: 115.00 (L) 5lb: 225.00

Seared Tuna Tataki

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

(XS) 1.5lb: 70.00 (M) 2.5lb: 135.00
(S) 2lb: 110.00 (L) 3lb: 165.00

Sliced Roast Sirloin Béarnaise & Horseradish Sauce, Bread

(XS) 1.5lb: 60.00 (M) 2.5lb: 100.00
(S) 2lb: 80.00 (L) 3lb: 120.00

Sliced Jerk Pork

Marinated Pork Loin with Mango Chutney, Bread

(XS) 1.5lb: 60.00 (M) 2.5lb: 100.00
(S) 2lb: 80.00 (L) 3lb: 120.00

Sliced Cured Ham Mustard-Mayonnaise, Bread

(XS) 1.5lb: 45.00 (M) 2.5lb: 65.00
(S) 2lb: 55.00 (L) 3lb: 75.00

Warm Crab & Artichoke Dip Parmesan Cheese, Croustades

(XS) 70.00 (M) 100.00
(S) 85.00 (L) 115.00

Salmon Mousse Spread

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

(XS) 1lb: 60.00 (M) 2lb: 105.00
(S) 1.5lb: 80.00 (L) 2.5lb: 125.00

Shrimp & Crab Spread Crackers

(XS) 1.5lb: 60.00 (M) 3lb: 90.00
(S) 2lb: 75.00 (L) 4lb: 110.00

Cheese Torta

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

(XS) 55.00	(M) 85.00
(S) 70.00	(L) 100.00

Baked Brie En Croûte

Sliced Apples & Toasted Almonds, Baked in Puff Pastry

(XS) 55.00	(M) 80.00
(S) 70.00	(L) 95.00

Harry's Fromage Gourmet Specialty Cheese Board

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

(XS) 65.00	(M) 95.00
(S) 80.00	(L) 115.00

Charcuterie Board Salami, Mortadella, Capicola, Prosciutto, Whole Grain Mustard, Kalamata Olives, Gherkins Pickles, Crusty Bread

(XS) 65.00	(M) 95.00
(S) 80.00	(L) 115.00

Cheese & Fruit Assorted Cubed Cheese & Fresh Fruit, Crackers

(XS) 60.00	(M) 90.00
(S) 75.00	(L) 105.00

Fresh Fruit Bite-Size Pieces of Assorted Fresh Fruit

(XS) 60.00	(M) 90.00
(S) 75.00	(L) 105.00

Grilled Vegetable Platter (Teriyaki or Olive Oil & Herbs)

(XS) 60.00	(M) 90.00
(S) 75.00	(L) 105.00

Hummus, Red Lentil, Traditional, Roasted Red Pepper

Vegetable Crudités, Pita Bread

(XS) 60.00	(M) 90.00
(S) 75.00	(L) 105.00

Antipasto

Marinated Grilled Vegetables, Cheese, Salami, Olives, Mushrooms, Artichoke Hearts, Hearts of Palm, Roasted Red Peppers

(XS) 65.00	(M) 95.00
(S) 80.00	(L) 110.00

Provençale Spinach Dip

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

(XS) 60.00	(M) 90.00
(S) 75.00	(L) 105.00

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

(XS) 1lb 55.00	(M) 2lb 85.00
(S) 1.5lb 70.00	(L) 2.5lb 100.00

Salads

TRADITIONAL SALADS

	PER SERVING
Mixed Green Salad Choice of Dressing.....	6.00
Classic Caesar Salad	7.50
Tropical Caesar Salad Mango, Avocado, Tomato, Pine Nuts	9.50
Fresh Pear, Gorgonzola & Walnuts	9.50
Mixed Greens, Mango Basil Vinaigrette	
Strawberry Salad Fresh Strawberries, Florida Sweet Onion,	9.50
Glazed Walnuts, Mixed Greens, Feta, Berry Vinaigrette	
Insalata Mediterranean Fried Feta, Baby Arugula, Kalamata Olives, Cucumber, Pepperoncini, Tomato, Red Onion, Greek Dressing.....	9.50
Asian Noodle Salad	9.50
Lo Mein Noodles, Napa Cabbage, Romaine, Red Pepper, Carrot, Snow Pea, Crispy Wonton, Wasabi-Ginger Dressing	
Happy Salad Fuji Apple, Toasted Pecans, Chevre Cheese,	9.50
Craisins, Cherry Tomato, Mixed Greens, Lemon-Honey Dressing	
Fresh Mozzarella, Tomato & Basil	10.50
Baby Arugula, Balsamic Vinaigrette	

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

- Wendy

DELI SALADS

	4oz. PER SERVING
Mediterranean Salad	5.00
Hearts of Palm, Artichoke Hearts, Tomato, Cucumber, Kalamata	
Chicken Salad Seedless Grapes, Toasted Almonds	5.00
Seafood Pasta Salad Shrimp, Crab, Louis Dressing	5.00
Tuna Salad Egg, Red Onions	5.00
Tuna Salad Ceviche Style Lime Juice, Cilantro, Tomato, Onion	5.00
Fresh Fruit Salad Assortment of Seasonal Fruits & Berries	4.00
Couscous Grilled Vegetables	4.00
Orzo Salad Roasted Garlic, Sun-Dried Tomatoes	4.00
German Potato Salad	4.00
Roasted Corn & Feta Salad Red & Green Peppers.....	4.00
Tomato & Feta Red Onions, Basil Vinaigrette.....	4.00
Oriental Salad	4.00
Snow Peas, Water Chestnuts, Chinese Cabbage, Soy Dressing	
Asian Slaw Ginger Dressing	4.00
Pasta Primavera Fresh Vegetables, Herbs.....	3.50
Couscous Tabbouleh	3.50
Red Skinned Potato Salad with Eggs	3.50
Creamy Coleslaw with Fresh Pineapple	3.50

Buffet Entrée Platters

Approximate Serving Sizes

Needs Vary When Combined with Other Foods

All Served with French Bread or Homemade Dinner Rolls

Sliders Cheeseburger, Chix Filet (Fried Chicken Breast), 6.00-10.00
Pollo Loco (Grilled Chicken), BBQ Pork, Tenderloin, Sirloin,
Poached Salmon, Reuben, Roast Turkey, Caprese

Quesadillas Black Bean, or Chicken, Cheddar Cheese (8 Pieces) 16.00

Whole Poached Salmon (Serves 10-18) 225.00
Tomato Roses & Leek Garnish with Cucumber Dill Sauce

Decorated Poached Salmon Filets (Individual Serving)..... 20.00/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)..... 125.00

Whole Australian Rack of Lamb (Serves 2-3) 48.00
with Basil Mint Jelly

Butterfly Cut Leg of Lamb (Serves 10-20) 150.00
Grilled & Served with Basil Mint Jelly

Fresh Roast Turkey Breast
Sliced Boneless Breast with Mustard Mayonnaise & Cranberry Sauce
Half (Serves 8-15) ... 70.00 Whole (Serves 20-30)..... 140.00

Tuscan Stuffed Turkey Breast
Spinach, Egg, Prosciutto, Parmesan with Green Goddess Sauce
Half (Serves 8-20) ... 75.00 Whole (Serves 16-40)..... 150.00

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

Roasted Pork Loin with Mustard Herb Crust (Serves 10-16) 125.00
with Smitane Sauce

Smoked Pulled Pork (5 lbs.) 125.00
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
- Sautéed Maryland Style, 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 22.00

- 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 Poppseed 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 21.00

Sautéed Crab Cakes Rémooulade Sauce..... 21.00

Gulf Shrimp 28.00

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

Spiny Lobster Tail (8 oz.)(Spiny or Cold Water)..... Market Price

- Grilled with Lemon Butter
- Thermidor, Baked with Lobster Cream Sauce, Sautéed Arugula, Buttered Bread Crumbs
- Butter Poached, Saffron Cream Sauce

Chicken Breast	21.00
<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	26.00
<ul style="list-style-type: none"> • Piccata - Pan-Seared & Deglazed with Lemon Butter, Mushrooms • Française - Egg Battered, Lemon Butter Sauce • Marsala - Sautéed with Marsala Wine, Mushrooms • Saltimbocca - Sage, Prosciutto, Provolone, Sauce of Your Choice 	
Rack of Lamb (Australian)	36.00
<ul style="list-style-type: none"> • Grilled with Garlic and Rosemary, Basil Mint Jelly • Roast with Dijon Mustard, Chèvre Cheese, Bordelaise 	
Beef Bourguignon	24.00
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	17.00
Pasta with Lean Meat Sauce, Ricotta, Parmesan, Provolone	
or Garden Vegetables (Half Steam Table Pan, Serves 10)	125.00
Eggplant Parmigiana	17.00
(Half Steam Table Pan, Serves 10)	125.00
Breaded Eggplant, Marinara Sauce, Provolone, Parmesan Cheese	
Grilled Portobello Mushroom	20.00
Stuffed with Zucchini Squash Linguine, 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)
- 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
 - Scaloped Potatoes
 - Duchess Potatoes
 - Potatoes Au Gratin
 - Mashed Sweet Potatoes
 - Coconut Jasmine Rice
 - Creamy Polenta with Roasted Corn
 - Wild Rice Blend
 - Lemon Dill Rice, Toasted Orzo
 - Mediterranean Rice
- 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)



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



Finishing Touches

	PER PERSON
Chocolate Mousse Cake	5.25
Carrot Cake	5.25
Chocolate Raspberry Cake with White Mousse Frosting	5.25
German Chocolate Cake	5.25
Peanut Butter Pie	5.25
Warm Chocolate Pecan Pie with Fresh Whipped Cream	5.25
Cheesecake , Choice of Assorted Flavors	5.25
Bread Pudding with a Brandy Alexander Sauce.....	5.25
Banana Cream or Coconut Cream Pie	5.25
Key Lime Pie	5.25
Strawberry Short Cake	5.25
Angel Food Cake with Strawberry Glaze or Orange or Lemon Icing...	5.25
Rum Cake	5.25
Flourless Chocolate Cake with Berries & Raspberry Coulis	5.25
Fresh Berries with Sabayon Sauce.....	Market Price
Fruit Pies Apple, Peach, Blueberry.....	5.25

	PER DOZEN
Mini Peanut Butter Tarts	30.00
Mini Key Lime or Strawberry Tarts	30.00
Mini Cheesecakes with Assorted Fresh Fruit Toppings	30.00
Mini Coconut Cream or Banana Cream	30.00
Mini Carrot Cake	30.00
Mini Eclairs Filled with Chocolate Mousse	30.00
Chocolate Cups Filled with White Chocolate Mousse	30.00
or Peanut Butter Filling	
Cream Puff Swans	30.00
Chocolate Covered Strawberries	30.00
Homemade Cookies	15.00
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar	
Harry's Famous Double Fudge Brownies	3.49/Ea
Lemon Squares	2.49/Ea
Toffee Bars	2.49/Ea
Ultimate Chocolate Cookie	2.49/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 SINCE 1979.

Savory, award-winning cuisine, picture-perfect, immaculate presentation, and impeccable service. That's what you can expect from Harry's Catering. 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
- Corporate Functions
- Birthdays
- Special Events
- Sit-Down Dinners
- Funerals/
Memorials
- Anniversaries
- Wine Dinners
- Cocktail Parties
- Afternoon Teas
- Rehearsal Dinners
- Themed Parties
- Christenings
- Weddings
- Proms
- Bar Mitzvahs/Bat Mitzvahs
- After Wedding
- Holiday Parties
- Cookouts/Barbecues
- Brunch
- Showers (Wedding/Baby)
- Reunions

FINE DINING • GOURMET DELI • CORNER STORE



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