

# Gourmet

## CATERING MENU

FINE DINING  
GOURMET DELI  
CORNER STORE



*A Longboat Key Landmark*

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[www.HarrysKitchen.com](http://www.HarrysKitchen.com)

5600 Gulf of Mexico Drive

Longboat Key, FL

## *Packages*

Designed to make entertaining easy.

Estimated price for items listed below, price is subject to change with Market Price and customization.

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

Suggested for groups of 12 or more.

## **LIDO KEY PACKAGE \$80 PER PERSON**

### **Hors D'oeuvres** (Choose 4)

- Phyllo Triangles, Spinach, Feta Cheese
- Coconut Shrimp, Orange Chili Sauce
- Sausage Stuffed Mushrooms, Parmesan Cheese
- Brie and Almond Bouchées, Raspberry Drizzle
- Mini Quiche with Smoked Salmon
- Spinach Pancakes with Chevre Cheese
- Mini Crab Cakes with Remoulade
- Fresh Asparagus Wrapped with Prosciutto
- Deviled Eggs (Traditional, or Southern)
- 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 or Chicken Marsala
- Local Catch Française, Egg Battered, Sautéed, White Wine Lemon Butter Sauce
- Beef Bourguignon, Tenderloin, Pearl Onion, Mushrooms, Bacon, Burgundy Wine Sauce
- Grilled Salmon with Lemon Dill Caper Sauce
- Louisiana Steak Creole, Peppers, Onions, Garlic, Creole Sauce
- Pomarola Pasta, Grilled Chicken, Tomato, Garlic, Pine Nuts, Olive Oil, Parmesan Cheese
- 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 \$100 PER PERSON

## **Hors D'oeuvres** (Choose 4)

- Nova Scotia Salmon Canapés
- Seared Tuna Wonton, Wasabi Aioli, Slaw
- 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
- Happy Salad, Fuji Apple, Toasted Pecans, Chevre Cheese, Craisins, Cherry Tomato, Mixed Greens, Lemon-Honey Dressing

## **Second Course** (Choose 2)

- Grouper Matecumbie, Tomato, Sherry-Shallot Butter, Seasoned Bread Crumbs
- Red Snapper Princess, Francaise Style, Crab Meat-Caper Sauce
- 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
- Braised Short Ribs, Port Wine-Honey Sauce
- Roast Rack of Lamb (4 chops), Dijon Mustard & Chèvre Cheese (\$4 Extra)
- Grilled Portabella Mushroom, Pesto Squash Linguine, Puttanesca Sauce

*All entrées include Starch, Vegetable & Bread & Butter*

## **Grand Finale** (other desserts available)

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, Mini Double Fudge Brownies

# HARRY'S FIRST CLASS BUFFET

## \$95 PER PERSON (MINIMUM 12 PPL)

### 1st Hour (Choose 4)

- Mini Crab Cakes, Remoulade Sauce
- Grilled Shrimp and Chorizo Lollipops
- Puffed Pastry Bouchées, Brie, Almond
- Spinach Pancakes, Chevre Cheese
- Roasted Eggplant Bruschetta, Tomato, Mozzarella
- Coconut Chicken, Orange Chili Sauce
- Mini Quiche, Smoked Salmon, Cream Cheese
- Mozzarella & Tomato Skewers, Basil, Marinade

### 2nd Hour

- Classic Caesar Salad or Fresh Pear Salad, Mango-Basil Dressing or Garden Mix Salad, Choice of Dressing
- Harry's Breadbasket (French Bread, Ciabatta Bread), Seasoned Butter
- Whole Roast Tenderloin, Bearnaise, Horseradish Sauce
- Seared Snapper Piccata or Grouper Françoise or Macadamia Nut Crusted Salmon, Orange Poppy Sauce
- Chicken Florentine or Chicken Marsala or Boneless Grilled Pork Chop, Creamy Dijon-Demi
- Garlic Mashed Potato or Minnesota Wild Rice, Mushroom, Dried Cranberry's or Creamy Polenta
- Sauteed Mixed Veggies, Shallots, Garlic, Steamed Broccoli, Grilled Assorted Vegetable Platter

### 3rd Hour (Choose 2)

- Assorted Mini Desserts: Keylime Pie, Peanut Butter Pie, Mini Cheesecake, Double Fudge Brownie, Mini Carrot Cake, Mini Eclairs, Strawberry Tart, Mini Coconut Cream Pie

## AMI FAMILY MEAL BUFFET \$66 PER PERSON

### 1st Hour (Choose 3)

- Fromage and Charcuterie Platter, 3 Gourmet Cheese, Assorted Meats, French Bread
- Smoked Salmon Mousse, Cream cheese, Capers, Onion, Crackers
- Hummus Platter, Vegetable Crudites, Seasoned Pita Bread
- Cheese Torta, Chevre Cheese, Pesto, Sundried Tomatoes, Pine Nuts, Melba Toast
- Classic Shrimp Cocktail, Poached Gulf Shrimp, Cocktail Sauce
- Assorted Sushi Platter, California, Veggie, Spicy Tuna Roll, Soy Sauce, Wasabi, Ginger
- Seared Tuna Tataki Platter, Soy Sauce, Wasabi, Ginger, Crispy Wontons

### 2nd Hour (Choose 2)

- Chicken Blackberry or Chicken Marsala
- Sauteed Local Catch Françoise, Egg Battered, White Wine Lemon Butter Sauce
- Seared Harry Rubbed Salmon Grenoblois, White Wine Lemon Butter Mushrooms Capers
- Pomarola Pasta with Shrimp, Fresh tomato, Garlic, Pine Nuts, Basil, Olive Oil, Parmesan Cheese
- Herb and Dijon Rubbed Roasted Pork Loin, Creamy Dijon Demi
- Beef Bourguignon, Beef Tenderloin, Pearl Onions, Mushrooms, Burgundy Wine Sauce
- Whole Roast Tenderloin, Bearnaise, Horseradish Sauce (Add \$10 pp)

### Side Dishes (1 Starch, 1 Vegetable)

- Oven Roasted Red Potatoes, Garlic Mashed, Lemon Dill Rice, Coconut Jasmine Rice
- Sauteed Mixed Veggies, Shallots, Garlic, Steamed Broccoli, Grilled Assorted Vegetable Platter

### 3rd Hour (Pick 2)

- Whole Key Lime Pie, Peanut Butter Pie, Coconut Cream Pie, Banana Cream Pie, Apple Walnut Cheesecake, 7 Inch Carrot Cake, 7 Inch Chocolate Mousse Cake

# 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 Platters: Shrimp Cocktail, Antipasto Platter, Gourmet Cheese Board)

### **Italian Theme**

- Anti Pasta Platter
- Caesar Salad
- Eggplant Parmigiana
- Baked Ziti
- Lasagna Bolognese
- Chicken Marsala
- 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
- Sautéed Mixed Vegetables (Squash, Zucchini, Carrots, Broccoli)
- French Bread and Butter
- Chocolate Brownies, Assorted Cookies

### **Oriental Express**

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

# Breakfast & Brunch

	PER SERVING
<b>Scrambled Eggs</b> .....	8.50
<b>Scrambled Eggs Western Ham, Peppers, Onions</b> .....	9.50
<b>Omelet Station, Made To Order Choice of Ingredients</b> .....	13.00
<b>Harry's Roast Beef Hash, Diced Potatoes, Onions (4 oz. Portion)</b> ..	10.00
<b>Bacon or Sausage Patties</b> .....	6.00
<b>Cheese Grits</b> .....	5.00
<b>Oven-Roasted Red Potatoes Home Fries, Onions</b> .....	5.00
<b>Potato Pancake (4 Inches), Sour Cream, Apple Sauce (each)</b> .....	5.00
<b>Old Fashioned German Pancake</b> .....	(S)11.00 (L)17.00
Apple or Banana with Lingonberries, Maple Syrup	
<b>French Toast Harry's Style Raspberry Sauce, Powdered Sugar</b> .....	11.00
<b>Sausage Gravy with Biscuits</b> .....	12.00
<b>Low Country Shrimp and Grits Jumbo Shrimp, Cheese Grits,</b> .....	26.00
Bacon and Garlic Sauce	
<b>Breakfast Sandwich One Egg, with Sausage, Bacon or Ham,</b> .....	10.00
Cheese on an English Muffin, Biscuit or Croissant	
<b>Breakfast Burrito Bacon, Chorizo or Ham</b> .....	9.00

	PER DOZEN
<b>Assorted Mini Danish Cheese, Apple, Cinnamon, Raspberry</b> .....	30.00
<b>Fresh Baked Bagels Butter &amp; Cream Cheese</b> .....	36.00
<b>Homemade Mini Muffins</b> .....	24.00
Zucchini, Lemon Poppyseed, Blueberry, Banana, Carrot	
<b>Apple Walnut Coffee Cake (Whole Cake)</b> .....	42.00
<b>Croissant</b> .....	36.00

# Quiche

	SMALL (SERVES 4)	LARGE (SERVES 8)
<b>Quiche Lorraine</b> .....	38.00	60.00
Cheese, Bacon, Ham, Mushroom, Onion, Spinach		
<b>Vegetable</b> .....	38.00	60.00
Cheese, Mushroom, Spinach, Onion, Fresh Vegetables		
<b>Smoked Salmon</b> .....	46.00	72.00
Cream Cheese, Onion, Fresh Dill & Nova Scotia Salmon		
<b>Shrimp &amp; Crab</b> .....	46.00	72.00
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
<b>Spinach Pancake Medallions</b> Chèvre, Sundried Tomatoes .....	40.00
<b>Coconut Chicken</b> Orange Chili Sauce .....	40.00
<b>Coconut Shrimp</b> Orange Chili Sauce.....	46.00
<b>Phyllo Triangles</b> Spinach, Feta Cheese.....	40.00
<b>Stuffed Mushrooms</b> Sausage, Crab or Spinach & Prosciutto .....	40.00
<b>Bouchées Puff Pastry</b> Filled with Crab, Chicken or Brie & Almond .	40.00
<b>New Potato Skins</b> Cheddar Cheese, Bacon, Green Onions, Sour Cream.	40.00
<b>Mini Crab Cakes</b> Rémoulade Sauce .....	46.00
<b>Potato Pancakes</b> Sour Cream, Apple Sauce.....	40.00
<b>Bacon Wrapped Scallops</b> .....	49.00
<b>Bacon Wrapped Shrimp</b> .....	47.00
<b>Grilled Bronzed Shrimp</b> Honey Mustard .....	46.00
<b>Teriyaki Skewers</b> Chicken or Pork .....36.00 Tenderloin or Shrimp..	58.00
<b>Grilled Shrimp &amp; Chorizo Sausage Lollipop</b> Honey Mustard.....	46.00
<b>Chicken Satay</b> Peanut Sauce .....	46.00
<b>Roast Duck Wonton</b> Orange Chili Sauce.....	46.00
<b>Swedish, Creole, or Asian Meatballs</b> (25 Per Quart) .....	38.00
<b>Mini Quiche</b> Lorraine, Vegetable .....	40.00
<b>Mini Quiche</b> Smoked Salmon .....	46.00
<b>Pistachio Crusted Mini Lamb Chops</b> .....	MKT
<b>Grilled Mini Lamb Chops</b> Garlic & Rosemary, Basil Mint Jelly.....	MKT
<b>Macadamia Nut Encrusted Scallops</b> Orange Poppy Sauce.....	48.00
<b>Roasted Eggplant Bruschetta</b> Tomato & Fresh Mozzarella .....	44.00
<b>Artichoke and Brie Crostini</b> .....	44.00

## Cold Hors D'oeuvres

	PER DOZEN
<b>Sushi Rolls</b> (10 Pieces Per Roll).....	25.00
Volcano Crab, California, Philadelphia, Veggie, or Spicy Tuna	
<b>Buffalo Mozzarella &amp; Tomato Skewers</b> Basil .....	40.00
<b>Shrimp Dill Canapé</b> Creamy Shrimp & Dill, Toast Points .....	46.00
<b>Nova Scotia Salmon Canapé</b> Cream Cheese & Capers, Toast Points.	52.00
<b>Tenderloin of Beef Canapé</b> Béarnaise Sauce, French Bread .....	52.00
<b>Smoked Turkey Canapé</b> Cranberry Sauce, French Bread .....	40.00
<b>Fresh Asparagus</b> Wrapped with Prosciutto .....	40.00
<b>Tea Sandwiches</b> Chicken, Tuna, Ham, Veggie, Egg Salad .....	40.00
<b>Deviled Eggs</b> Curry, Smoked Salmon or Truffle & Prosciutto .....	40.00
<b>Stuffed Cherry Tomatoes</b> Walnut, Gorgonzola .....	40.00
<b>Bruschetta Crostini</b> Tomato, Basil, Garlic, Olive Oil.....	40.00
<b>Seared Tuna Wonton</b> Ginger Slaw, Wasabi Aioli.....	46.00

# 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: 108.00                      (M) 2lb: 216.00  
(S) 1.5lb: 159.00                    (L) 2.5lb: 263.00

## **Fresh Jumbo Shrimp (18 Per lb)**

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

(XS) 1.5lb: 90.00                      (M) 3lb: 171.00  
(S) 2.5lb: 146.00                    (L) 5lb: 280.00

## **Seared Tuna Tataki**

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

(XS) 1.5lb: 102.00                    (M) 2.5lb: 170.00  
(S) 2lb: 136.00                      (L) 3lb: 204.00

## **Sliced Roast Sirloin** Béarnaise & Horseradish Sauce, Bread

(XS) 1.5lb: 73.00                      (M) 2.5lb: 122.00  
(S) 2lb: 98.00                        (L) 3lb: 147.00

## **Sliced Jerk Pork**

Marinated Pork Loin with Mango Chutney, Bread

(XS) 1.5lb: 78.00                      (M) 2.5lb: 130.00  
(S) 2lb: 104.00                      (L) 3lb: 156.00

## **Sliced Cured Ham** Mustard-Mayonnaise, Bread

(XS) 1.5lb: 59.00                      (M) 2.5lb: 93.00  
(S) 2lb: 74.00                        (L) 3lb: 108.00

## **Warm Crab & Artichoke Dip** Parmesan Cheese, Croustades

(XS) 90.00                                (M) 134.00  
(S) 113.00                                (L) 155.00

## **Salmon Mousse Spread**

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

(XS) 1lb: 78.00                        (M) 2lb: 144.00  
(S) 1.5lb: 108.00                    (L) 2.5lb: 175.00

## **Shrimp & Crab Spread** Crackers

(XS) 1.5lb: 78.00                      (M) 3lb: 144.00  
(S) 2lb: 108.00                      (L) 4lb: 175.00



**Cheese Torta**

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

(XS) 70.00 (M) 114.00

(S) 94.00 (L) 134.00

**Baked Brie En Croûte**

Sliced Apples &amp; Toasted Almonds, Baked in Puff Pastry

(XS) 70.00 (M) 114.00

(S) 94.00 (L) 134.00

**Harry's Fromage** Gourmet Specialty Cheese Board

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

(XS) 84.00 (M) 131.00

(S) 107.00 (L) 160.00

**Charcuterie Board** Salami, Mortadella, Capicola, Prosciutto, Whole Grain

Mustard, Kalamata Olives, Gherkins Pickles, Crusty Bread

(XS) 84.00 (M) 131.00

(S) 107.00 (L) 160.00

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

(XS) 1lb 70.00 (M) 2lb 114.00

(S) 1.5lb 94.00 (L) 2.5lb 134.00

**Cheese & Fruit** Assorted Cubed Cheese & Fresh Fruit, Crackers

(XS) 81.00 (M) 128.00

(S) 104.00 (L) 157.00

**Fresh Fruit** Bite-Size Pieces of Assorted Fresh Fruit

(XS) 81.00 (M) 128.00

(S) 104.00 (L) 157.00

**Grilled Vegetable Platter** (Teriyaki or Olive Oil & Herbs)

(XS) 81.00 (M) 128.00

(S) 104.00 (L) 157.00

**Hummus, Red Lentil, Traditional, Roasted Red Pepper**

Vegetable Crudités, Pita Bread

(XS) 81.00 (M) 128.00

(S) 104.00 (L) 157.00

**Antipasto**

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

Artichoke Hearts, Hearts of Palm, Roasted Red Peppers

(XS) 88.00 (M) 135.00

(S) 108.00 (L) 159.00

**Provençale Spinach Dip**

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

(XS) 81.00 (M) 128.00

(S) 104.00 (L) 157.00

# Salads

## TRADITIONAL SALADS

	PER SERVING
<b>Mixed Green Salad</b> Tomato, Cucumber, Carrot, Choice of Dressing ...	8.50
<b>Classic Caesar Salad</b> Tomato, Croutons, Parmesan Cheese.....	10.50
<b>Tropical Caesar Salad</b> Mango, Avocado, Tomato, Pine Nuts .....	13.00
<b>Fresh Pear, Gorgonzola &amp; Walnuts</b> .....	13.00
Mixed Greens, Mango Basil Vinaigrette	
<b>Strawberry Salad</b> Fresh Strawberries, Florida Sweet Onion, .....	13.00
Glazed Walnuts, Mixed Greens, Feta, Berry Vinaigrette	
<b>Insalata Mediterranean</b> Fried Feta, Baby Arugula, Kalamata Olives, Cucumber, Pepperoncini, Tomato, Red Onion, Greek Dressing .....	13.00
<b>Happy Salad</b> Fuji Apple, Toasted Pecans, Chevre Cheese,.....	13.00
Craisins, Cherry Tomato, Mixed Greens, Lemon-Honey Dressing	
<b>Asian Noodle Salad</b> .....	13.00
Lo Mein Noodles, Napa Cabbage, Romaine, Red Pepper, Carrot, Snow Pea, Crispy Wonton, Wasabi-Ginger Dressing	
<b>Fresh Mozzarella, Tomato &amp; Basil</b> .....	13.00
Baby Arugula, Balsamic Vinaigrette	

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

## DELI SALADS

	4oz. PER SERVING
<b>Mediterranean Salad</b> .....	7.50
Hearts of Palm, Artichoke Hearts, Tomato, Cucumber, Kalamata	
<b>Chicken Salad</b> Seedless Grapes, Toasted Almonds .....	7.50
<b>Seafood Pasta Salad</b> Shrimp, Crab, Louis Dressing .....	7.50
<b>Tuna Salad</b> Egg, Red Onions.....	7.50
<b>Tuna Salad Ceviche Style</b> Lime Juice, Cilantro, Tomato, Onion .....	7.50
<b>Fresh Fruit Salad</b> Assortment of Seasonal Fruits & Berries.....	6.50
<b>Couscous</b> Grilled Vegetables.....	5.50
<b>Orzo Salad</b> Roasted Garlic, Sun-Dried Tomatoes.....	5.50
<b>German Potato Salad</b> .....	5.50
<b>Roasted Corn &amp; Feta Salad</b> Red & Green Peppers .....	6.50
<b>Tomato &amp; Feta</b> Red Onions, Basil Vinaigrette.....	5.50
<b>Oriental Salad</b> .....	5.50
Snow Peas, Water Chestnuts, Chinese Cabbage, Soy Dressing	
<b>Asian Slaw</b> Ginger Dressing .....	5.50
<b>Pasta Primavera</b> Fresh Vegetables, Herbs .....	5.50
<b>Couscous Tabbouleh</b> .....	5.50
<b>Red Skinned Potato Salad</b> with Eggs .....	5.50
<b>Creamy Coleslaw</b> with Fresh Pineapple.....	5.50

## *Buffet Entrée Platters*

**Sliders** Cheeseburger, Chix Filet (Fried Chicken Breast), ..... 9.00-16.00  
Pollo Loco (Grilled Chicken), BBQ Pork, Tenderloin, Sirloin,  
Poached Salmon, Reuben, Roast Turkey, Caprese

**Quesadillas** Black Bean, Chicken, Pork, Ground Beef, ..... 20.00  
Vegetarian Black Bean and Cheese (8 Pieces)

**Whole Poached Salmon** (Serves 10-18) ..... Market Price  
Tomato Roses & Leek Garnish with Cucumber Dill Sauce

**Decorated Poached Salmon Filets** (Individual Serving) .....26.00/Ea  
with Cucumber Dill Sauce

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

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

**Lasagne Bolognese** (Half Pan, Serves 10)..... 150.00  
Pasta with Lean Meat Sauce, Ricotta, Parmesan, Provolone,  
with French Bread

**Eggplant Parmigiana** (Half Pan, Serves 10) ..... 150.00  
Breaded Eggplant, Marinara Sauce, Provolone, Parmesan Cheese,  
with French Bread

**Baked Ziti** (Half Pan, Serves 10) ..... 150.00  
with Marinara Sauce, Ricotta Cheese, Mozzarella Cheese  
• with Meatballs and Mild Italian Sausage  
• with Fresh Vegetables (Zucchini, Squash, Eggplant, Mushroom)

**Whole Australian Rack of Lamb** (Serves 2-3)..... Market Price  
with Basil Mint Jelly, with French Bread

**Butterfly Cut Leg of Lamb** (Serves 10-20) ..... Market Price  
Grilled & Served with Basil Mint Jelly, with French Bread

**Fresh Roast Turkey Breast** ..... 180.00  
Sliced Boneless Breast with Mustard Mayonnaise & Cranberry Sauce  
Half (Serves 8-15) ... 85.00 Whole (Serves 20-30)

**Tuscan Stuffed Turkey Breast** ..... 185.00  
Spinach, Egg, Prosciutto, Parmesan with Green Goddess Sauce  
Half (Serves 8-20) ... 90.00 Whole (Serves 16-40)

**Roasted Pork Loin with Mustard Herb Crust** (Serves 10-16)..... 160.00  
with Smitane Sauce, with French Bread

**Southern Style Smoked Pulled Pork** (5 lbs.) ..... 160.00  
with Traditional BBQ and Mustard Vinegar Sauces, with Dinner Rolls

# *Individual Portion Entrées*

*(Includes Vegetable, Starch & Bread)*

**Fresh Grouper, Snapper, Mahi Mahi. Local Catch** ..... 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

**Seared Sea Scallops** ..... Market Price

- Tropical Fruit Compote, Blackberry BBQ, Lobster Cream Sauce
- Sautéed Scampi, Garlic, Lemon, Butter Sauce

**Salmon** ..... 32.00

- Poached or Grilled with Cucumber-Dill Sauce, Dill Butter, Mango Salsa or Curry Apricot Sauce
- Brazed Salmon, Creamy Lemon Mustard Dill 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 Extra)

**Country Paella Chicken, Pork & Chorizo** ..... 30.00

**Gulf Shrimp** ..... 38.00

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

<b>Chicken Breast</b> .....	28.00
<ul style="list-style-type: none"> <li>• Blackberry with Brandy, Mushrooms, Fresh Berries</li> <li>• Marsala, Sautéed with Marsala Wine, Mushrooms</li> <li>• Piccata, Sautéed with Lemon, Butter, Mushrooms, White Wine</li> <li>• Florentine, Fresh Spinach, Garlic, Sun-Dried Tomatoes, Parmesan-Mornay Sauce</li> <li>• Saltimbocca, Sage, Prosciutto, Provolone Marsala with Sauce (\$4 Extra)</li> </ul>	
<b>Rack of Lamb (Australian)</b> .....	Market Price
<ul style="list-style-type: none"> <li>• Grilled with Garlic and Rosemary, Basil Mint Jelly</li> <li>• Roast with Dijon Mustard, Chèvre Cheese, Bordelaise</li> </ul>	
<b>Beef Bourguignon</b> .....	32.00
Tenderloin Tips Sautéed with Pearl Onions, Mushrooms in a Burgundy Wine Sauce, Topped with Crispy Bacon	
<b>Black Angus Center Cut Filet Mignon</b> .....	Market Price
<ul style="list-style-type: none"> <li>• Sautéed Au Poivre (with Peppercorns), Deglazed with Brandy &amp; Cream</li> <li>• Harwood, Topped with Sweet Mustard, Port Wine Reduction</li> <li>• Arcadia, with Brandy, Roasted Garlic, Mushrooms</li> <li>• Châteaubriand, with Bordelaise, Baked Tomato Crown</li> <li>• Beef Wellington, Topped with Pâté, in Puff Pastry with Bordelaise</li> </ul>	
<b>Surf &amp; Turf</b> .....	Market Price
6 oz. Filet Mignon, Choice of 4 oz. Fish or Lobster with Béarnaise, Lemon Butter	
<b>Grilled Portobello Mushroom</b> .....	27.00
Stuffed with Zucchini Squash Linguine, Parmesan Cheese, Pesto or Puttanesca Sauce	
<b>Braised Boneless Short Ribs</b> .....	38.00
<ul style="list-style-type: none"> <li>• Honey Port Wine Sauce</li> <li>• Natural Beef Gravy</li> </ul>	
<b>Pomarola Pasta</b> .....	24.00
Fresh Tomato, Garlic, Pine Nuts, Basil, Olive Oil, Parmesan Cheese, Angel Hair Pasta (Add Grilled Chicken Breast 8.00, Add Grilled Shrimp 10.00)	



### Choice of Vegetables

- Mixed Vegetables (Zucchini, Carrots, Broccoli, Cauliflower)
- Garlic Broccoli
- Sautéed Green Beans Almondine with Red Pepper
- Roasted Cauliflower
- Creamed Spinach
- Roasted Baby Carrots Fresh Herbs, Garlic Oil (Add \$3.00 Per Person)
- Roasted Root Vegetables: Carrots, Sweet Potatoes, Fresh Beets (Add \$3.00 Per Person)
- Grilled Vegetable Bundles (Add \$6.00 Per Person)
- Roasted, Grilled or Steamed Asparagus (Add \$6.00 Per Person)
- Brussel Sprout Hash, Bacon, Balsamic Reduction (Add \$6.00 Per Person)

### Choice of Starch

- Garlic Mashed Potatoes
- Oven Roasted Red Potatoes
- Scalloped Potatoes
- Mashed Sweet Potatoes
- Coconut Jasmine Rice
- Creamy Polenta with Roasted Corn
- Wild Rice Blend
- Lemon Dill Rice, Toasted Orzo
- Mediterranean Rice
- Potatoes Au Gratin with Cream, Garlic, Parmesan Cheese (Add \$3.00 Per Person)
- Sweet Potato Gorgonzola Au Gratin (Add \$3.00 Per Person)
- Loaded Twice Baked Potatoes with Sour Cream Bacon, Cheese, Green Onion (Add \$3.00 Per Person)
- Harry's Minnesota Wild Rice with Cranberries & Mushrooms (Add \$3.00 Per Person)



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



## Finishing Touches

	PER PERSON
<b>Chocolate Mousse Cake</b> .....	7.50
<b>Carrot Cake</b> .....	7.50
<b>Chocolate Raspberry Cake</b> with White Mousse Frosting .....	7.50
<b>German Chocolate Cake</b> .....	7.50
<b>Peanut Butter Pie</b> .....	7.50
<b>Warm Chocolate Pecan Pie</b> with Fresh Whipped Cream .....	7.50
<b>Cheesecake</b> , Choice of Assorted Flavors .....	7.50
<b>Bread Pudding</b> with a Brandy Alexander Sauce .....	7.50
<b>Banana Cream or Coconut Cream Pie</b> .....	7.50
<b>Key Lime Pie</b> .....	7.50
<b>Strawberry Short Cake</b> .....	7.50
<b>Angel Food Cake</b> with Strawberry Glaze or Orange or Lemon Icing .	7.50
<b>Rum Cake</b> .....	7.50
<b>Flourless Chocolate Cake</b> with Berries & Raspberry Coulis .....	7.50
<b>Fresh Berries</b> with Sabayon Sauce .....	Market Price
<b>Fruit Pies</b> Apple, Peach, Blueberry .....	7.50
<b>Vanilla Cake</b> Raspberry Filling, White Chocolate Butter Creme .....	7.50

	PER DOZEN
<b>Mini Peanut Butter Tarts</b> .....	39.00
<b>Mini Key Lime or Strawberry Tarts</b> .....	39.00
<b>Mini Cheesecakes</b> with Assorted Fresh Fruit Toppings .....	39.00
<b>Mini Coconut Cream or Banana Cream</b> .....	39.00
<b>Mini Carrot Cake</b> .....	39.00
<b>Mini Eclairs</b> Filled with Chocolate Mousse .....	39.00
<b>Chocolate Cups</b> Filled with White Chocolate Mousse .....	39.00
or Peanut Butter Filling	
<b>Cream Puff Swans</b> .....	39.00
<b>Chocolate Covered Strawberries</b> .....	39.00
<b>Homemade Cookies</b> .....	20.00
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar	
<b>Harry's Famous Double Fudge Brownies</b> .....	4.75/Ea
<b>Lemon Squares</b> .....	3.75/Ea
<b>Toffee Bars</b> .....	3.75/Ea
<b>Ultimate Chocolate Cookie</b> .....	3.75/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*





# HARRY'S GOURMET CATERING

Award-Winning Cuisine | Immaculate Presentation | Impeccable Service Since 1979

*for any occasion*

Graduation  
Anniversaries  
Cookouts/Barbecues  
Corporate Functions  
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Wine Dinners  
Rehearsal Dinner  
Bridal Shows

Weddings  
Baby Shows  
Brunches  
Reunions  
Birthdays  
Celebration of Life  
Cocktail Parties  
Holiday Parties



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.

