

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 Française 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
- Sautéed 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
- Sautéed Local Catch Française, 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
- Sautéed 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



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
- Sauteed 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