

the Harp

Private Event Menu

Appetizers

Priced by the dozen (minimum of 3 dozen each)

Crispy Calamari Cones

Served with Papaya-Pepperoncini Salsa

Lager-Lime Battered Chicken Tenders

Served with Ginger-Citrus Honey Mustard

Buffalo style Chicken Drumettes

Served with Local Bleu Cheese

Basil Chicken Quesadillas

Pulled Pork Quesadillas

With Pepperjack Cheese, Avocado and Beer-Braised Onions

Pulled Pork Wontons

With Chipotle-Honey BBQ Sauce

Mini Cubano Sandies

Served with Chipotle-Orange Aioli

B.L.T Crostini

With Avocado Mousse and Red Onion Jam

Roasted Tomato Bruschetta

With Caramelized Onion and Basil

Beef Tenderloin Carpaccio Crostini

With Gorgonzola Cream and Red Onion Jam

Vegetable Spring Rolls

With Sweet and Spicy Soy Dipping Sauce

Shrimp Cocktail

Mini Crab Cakes

Grilled Artichoke Crostini with Feta and Oregano

Steak Tip Pizza with Truffled Mashed and Gruyere Cheese

Poached Roma Tomato Pizza

With Fresh Mozzarella and Basil

Fried Coconut Shrimp

Served with Mango Dipping Sauce

Scallops Wrapped in Herb Roasted Apple Bacon

Spicy Peanut Chicken Satay

Sesame Beef Skewers with Teriyaki Glaze

Mini Lobster Rolls with Boston Lettuce

English Cucumber Canapé

With Herbed Boursin, Smoked Salmon and Dill

Sesame Tuna Tartare on Mini Wontons Crisps

Banquet Enhancements

Priced per person

Roasted Garlic Hummus with toasted pita chips

Domestic and Imported Cheese Display

Harvest Vegetable Crudités

Grilled and Roasted Mediterranean Vegetable Antipasti

Blue Corn Tortilla Chips with black beans and roasted tomato salsa

Make your own sandwich bar

Ham, Turkey, Roast Beef, Swiss and American Cheese, traditional accompaniments

Soups & Salads

Priced per person

Brown Ale Braised Onion Soup

Grilled Corn and Chipotle Chowder

Shrimp and Lobster Bisque

Seasonal Greens with selection of dressing

Caesar Salad with Fresh Herb Croutons

B.L.T. Salad with Buttermilk Dressing

Spinach Salad with Local Bleu Cheese, Bacon Vinaigrette

Chopped Salad with Basil Chicken, Feta and Toasted Pine Nuts

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Entrées~ Plated/Buffer (no attendant)

All entrees are served with choice of one starch and one vegetable included in menu price

Priced per person

BBQ Sirloin Tips with Beer Braised Onions

Tasso Mac & Cheese

Roasted Pork Tenderloin with Braised Spiced Apples

Whole Roasted Beef Tenderloin with Figgy-Port Wine Sauce

48 Hour Brined & Roasted Turkey with Cornbread stuffing & gravy

Roasted Airline Chicken Breast with Chili-Orange Rosemary glaze

Baked Salmon with Lemony, Thymey, Garlicky, Mustardy Sauce

Penne Pasta Carbonara with or without Rapini

Braised Boneless Beef Short Ribs with Melted Leeks

Side Dishes

Priced per person

Roasted Garlic Mashed Potatoes

Baked Yams with Maple Syrup and Ginger

Harp Fried Rice

Haricot Verts with Roasted Red Pepper Butter

Baby Carrots and other baby vegetables

Grilled Asparagus

Cranberry Sauce

Jalapeno Cornbread or without Jalapenos

Sautéed Zucchini and Golden Squash with Tarragon Butter

Roasted Potatoes in their Jackets

Desserts

Per person

Brownies and Cookies

Small Sweets and Petit Fours

Chocolate Dipped Strawberries

Chocolate Cakes

Fresh Seasonal Fruit