



Special

Events

MENU



Appetizers

Minimum order size specified in parenthesis at the end of each item ()**

Pulled Pork Sliders Braised pork, cheddar cheese, pickles (25) \$3 per piece

Tempura Prawns Fried served with a sweet and spicy sauce and green onions (25) \$2 per piece

Lavash Flat Bread Cured salmon, crème fraiche, capers, red onion, frisee (10) \$13 per piece

Truffled Deviled Eggs Crisp prosciutto with chives (20) \$2 per piece

Mushroom Puff Brie, caramelized onions and seasonal mushrooms (40) \$2 per piece

Pork Belly Sliders Braised pork belly, pickled cumpers with spicy garlic mayo (40) \$4 per piece

Grilled Shrimp w/ pickled cucumber and remoulade sauce (2 lbs. / roughly 60 pcs.) \$65 per order

Oysters on the half shell (75) \$3 per piece

Platters

Minimum number of persons required for each platter specified in parenthesis at the end of each item ()**

Mediterranean Hummus, tatziki, artichoke mousse, feta dip, naan, olives, cucumber, peppers and celery (30) \$6 / per person

Antipasto Artisan meats and cheeses, olives, jams, vegetables, baguettes and lavash (20) \$7 per person

Fruit Seasonal fruits. Minimum (30) \$4 per person

Veggie Seasonal vegetables (30) \$3 per person

Pizza (Sheet Pan)

Pepperoni Marinara, mozzarella and pepperoni \$55

Combo Marinara, chicken, bacon, pepperoni, peppers, red onions and mozzarella \$65

Vegetarian Olive oil and garlic, mozzarella, artichoke hearts, olives, bell pepper and arugula \$60

Cheese Marinara, mozzarella, gouda, parmesan and feta \$55

Salads

Greek Cucumbers, tomatoes, red onion, olives, marinated feta, creamy dill dressing \$5 per person

House Mixed greens, cucumber, tomatoes, carrots, hardboiled egg and cheese. Ranch, blue cheese or house vinaigrette \$4 per person

Brussel Sprout Caesar Parmesan, croutons, chives with ceasar dressing \$5 per person

Sides

Truffle Mac n Cheese Gruyer and brie sauce, mushrooms \$5 per person

Southern Mac n Cheese Cheddar and gouda sauce, bacon, bread crumbs \$4 per person

Garlic Mashed Potatoes \$3 per person

Loaded Potato Twice baked, sour cream, bacon, chives and cheddar cheese \$4 per person

Rice Pilaf \$2 per person

Mushroom Pot Pie Mushrooms, cream sauces and parmesan \$4 per person

Shoe String Fries \$2 per person

Meats

Minimum number of persons required for each meat dish specified in parenthesis at the end of each item ()**

Seared New York Served with a red wine peppercorn sauce (20) \$18 per person

Grilled Tri-tip Roast Marinated (20) \$9 per person.

Veggie Wellington Eggplant, mushrooms and goat cheese wrapped in puff pastry (10) \$9 per person

Roasted Chicken Chicken quarters slow roasted with a pan sauce (no min order) \$12 per person

Seared Thai Snapper Served with lemon, capers and a Beurre Blanc sauce (12) \$17 per person

**For any themed party or interest in creating your own menu, please contact us at (916) 441-4693
or email privateevents@harlows.com**