

HARWOOD  
HOSPITALITY



— OFF-SITE CATERING —

HORS D'OUERVES,  
DINNER, DISPLAYS  
& STATIONS

(214) 965-1441

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[harwoodhospitality.com](http://harwoodhospitality.com)



# ESCAPE THE ORDINARY

From birthdays & weddings to brand activations & corporate gatherings, let us take your special occasion to the next level with incredible private events or convenient catering that can come to you.

Cultivating spaces & celebrating people are our passions. At Harwood, we craft unique, memorable experiences by providing innovative cuisine & sophisticated libations in a uniquely vibrant atmosphere.





# CANAPES

## HOT CANAPES

25 PIECE MINIMUM / INCREMENTS OF 10

**\$6**

- EACH**  
**BUTCHER BLOCK MEATBALL**  
HWD house grind, whipped ricotta, marinara
- MAC-N-CHEESE CROQUETTE**  
white cheddar fondue
- WILD MUSHROOM TART**  
mascarpone, arugula
- PIGS IN A BLANKET**  
kosher beef frank, puff pastry, spicy ketchup
- BRIE CHEESE PUFF**  
black truffle honey

**\$7**

- EACH**  
**BUFFALO RANCH ARANCINI**  
spicy shredded chicken, bleu cheese, ranch dipping sauce
- JUMBO LUMP CRAB CAKES**  
lemon aioli, pickled mustard seed
- SHORT RIB ARANCINI**  
parmesan beer cheese
- VADOUVAN CHICKEN SKEWERS**  
curry marinade, cashew, cilantro

**\$8**

- EACH**  
**BACON WRAPPED DATES**  
medjool dates, applewood bacon, bleu cheese, port reduction
- HWD SLIDER**  
beef patty, bacon onion jam, bleu cheese, garlic aioli
- TEMPURA SHRIMP**  
sweet & spicy aioli
- HOUSE MADE TOTS**  
crème fraiche, caviar, chive

## COLD CANAPES

25 PIECE MINIMUM / INCREMENTS OF 10

**\$5**

- EACH**  
**MARINATED CAPRESE SKEWER**  
marinated grape tomatoes, ciliegine mozzarella, basil pesto
- VEGAN CAULIFLOWER CEVICHE TACO**  
tomato, avocado, cilantro
- STUFFED PEPPADEW PEPPERS**  
whipped rosemary goat cheese
- BEET TARTARE**  
fire roasted beets, apple, vanilla goat yogurt, dill

**\$6**

- EACH**  
**GREEN GODDESS DEVEILED EGGS**  
avocado & arugula whipped egg filling, bacon jam

**\$7**

- EACH**  
**MINI PROSCIUTTO & FIG SANDWICH**  
shaved prosciutto, fig jam, gorgonzola, arugula
- VADOUVAN CHICKEN SALAD**  
pickled grapes, pâte à choux puff
- PASTRAMI SALMON CROSTINI**  
harissa cured salmon, cucumber raita, feta, poppadum

- ROASTED EGGPLANT & TOMATO TART**  
baba ghanoush, marinated heirloom tomato, pickled red onion

**\$8**

- EACH**  
**GRILLED CILANTRO LIME SHRIMP SKEWER**  
chimichurri, crunchy garlic
- AHI TUNA CRUNCH**  
seared ahi tuna, togarashi, crispy rice cake, yuzu aioli
- HWD BEEF TARTARE**  
horseradish panna cotta, parmesan crisp

Prices are exclusive of 23% service charge & sales tax. Menu prices are subject to change. Custom Menu Options available upon request



# A LA CARTE DINNER

PRE-SELECTED CHOICE OF ONE SALAD, TWO ENTREES, & TWO PAIRINGS

## SALAD

PRE- SELECT ONE • \$15 EACH

### CAESAR SALAD

shaved parmesan, croutons, & lemon anchovy emulsion

### GEM LETTUCE SALAD

frisée, bacon, pickled shallot, marinated tomato & champagne vinaigrette

### WEDGE SALAD

wedge salad with iceberg, bacon lardon, marinated tomatoes, chives, bleu cheese

### SPINACH SALAD

candied pecans, goat cheese, cranberries, & citrus vinaigrette

### WALDORF SALAD

gem lettuce, shaved apples, citrus segments, celery, walnuts, & honey-dijon dressing

### GARDEN SALAD

baby arugula, strawberries, pickled shallot, goat cheese, candied pecans, & poppyseed dressing

## ENTRÉE

PRE- SELECT ONE

### AIRLINE CHICKEN BREAST

truffle jus | \$56

### PAN SEARED SALMON

mustard beurre blanc | \$56

### CHICKEN BALLOTINE

stuffed with pears, fig & goat cheese, port wine reduction | \$58

### ROASTED SEABASS

champagne lobster sauce | \$58

### BRAISED BEEF SHORT RIB

cabernet | \$60

### 8 OZ PANCETTA WRAPPED PORK TENDERLOIN

huckleberry reduction | \$60

### 8 OZ BLOCK CUT NY STRIP

chimichurri | \$66

### GRILLED 6OZ ANGUS TENDERLOIN

bordelaise | \$64

## OPTIONAL ADDITIONAL COURSES

## BREAD SERVICE

\$6 PER GUEST

### WHOLE GRAIN MINI BAGUETTE, EPI, PRETZEL ROLL

served with whipped butter & fleur de sel

## STARTER

PRE- SELECT ONE • \$14 EACH

### SEARED SCALLOP

cauliflower puree, frisée & red wine reduction

### BUTTERNUT SQUASH RAVIOLI

toasted hazelnut, brown butter, and sage

### TRUFFLE RISOTTO

white wine & fresh shaved black truffle

### TRADITIONAL SHRIMP COCKTAIL

spicy cocktail sauce & delicate mustard

### JUMBO LUMP CRAB CAKE

granny smith-jicama slaw & lemon aioli

### BEEF TARTARE

grilled crostini & baby arugula salad

## VEGETABLES

PRE- SELECT ONE • \$8 PER GUEST

### GRILLED ASPARAGUS

lemon

### ROASTED BRUSSELS SPROUTS

brown butter

### CHARRED CAULIFLOWER

gremolata & sliced almonds

### HARICOTS VERTS

crispy shallot

### CHARRED BROCCOLINI

citrus & parmesan

### ROASTED ZUCCHINI & SQUASH

### ROASTED CARROTS

whiskey-honey glaze & pine nuts

## STARCHES

PRE- SELECT ONE • \$10 PER GUEST

### ROASTED POTATO GALETTE

### ROASTED BRUSSELS SPROUTS

### CRISPY WHITE CHEDDAR GRITS CAKE

### YUKON POTATO GRATIN

parmesan & herbs caramelized onion tart

### SAVORY BREAD PUDDING

pancetta, gruyere, & rosemary

### CHARRED CORN POLENTA

mascarpone & sage

### CAULIFLOWER & POTATO TERRINE

mascarpone & sage

## DESSERT

PRE- SELECT ONE • \$12 EACH

### APPLE TART TATIN

vanilla chantilly cream

### CREME BRULEE

pistachio & caramelized raspberry

### PASSION FRUIT TART

italian meringue

### TEXAS BREAD PUDDING

candied pecans, vanilla brandy

### ANGLAIS VANILLA BEAN CHEESECAKE

raspberry coulis

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# COMPOSED DINNERS

EACH DINNER IS ACCOMPANIED WITH SALAD, ENTREE, PAIRINGS, & DESSERT

**THE SAINT**

**\$85 PER GUEST**

**BABY SPINACH SALAD**  
Candied Pecans, Goat Cheese, Cranberries & Citrus Vinaigrette

**HERB ROASTED CHICKEN BREAST**  
Garlic Whipped Potatoes, Green Beans & Dark Chicken Jus Salted Caramel Cake with Butter Cream, Caramel Sauce, & Berries

**SALTED CARAMEL CAKE**  
Butter Cream, Caramel Sauce, & Berries

**BISTRO**

**\$85 PER GUEST**

**BABY KALE SALAD**  
Honey Crisp Apple, Toasted Walnut, Bleu Cheese, & White Balsamic Vinaigrette

**6OZ ANGUS FILET MIGNON**  
Potato Gratin, Grilled Asparagus, Cognac Peppercorn Sauce

**DECADENT CHOCOLATE CAKE**  
Strawberry Compote, Chantilly Cream

**SURF & TURF**

**\$104 PER GUEST**

**BABY GEM & FRISÉE SALAD**  
Bacon, Pickled Shallot, Marinated Tomato & Champagne Vinaigrette

**DUO OF BRAISED BEEF SHORT RIB & SEARED SCALLOP**  
Potato Mouseline, Braised Radish, Truffle Bordelaise

**PASSION FRUIT TART**

**TIVOLI**

**\$94 PER GUEST**

**TRICOLORED SALAD**  
Endive, Radicchio, Arugula & Tuscan Vinaigrette

**POTATO GNOCCHI**  
Braised Short Rib, Black Truffle Cream & Parmesan

**TIRAMISU LAYERED**  
Mascarpone, Espresso, Lady Fingers, & Cocoa

**CHOPHOUSE**

**\$100 PER GUEST**

**WEDGE SALAD**  
Iceberg, Bacon Lardon, Marinated Tomatoes, Chives, & Blue Cheese

**BLOCK CUT NY STRIP STEAK**  
Potato Galette, Trumpet Mushroom, Red Wine Jus

**VANILLA BEAN CHEESECAKE**  
Raspberry Coulis

**THE OSCAR**

**\$108 PER GUEST**

**ENDIVE SALAD**  
Shaved Asiago, Citrus Segments, Marcona Almonds & Roasted Shallot Vinaigrette

**6OZ ANGUS FILET TOPPED**  
Jumbo Lumb Crab Meat & Hollandaise Sauce, Potato Gallet, Creamed Spinach

**CREME BRULEE**  
Pistachios & Caramelized Raspberry

**RANCH HAND**

**\$96 PER GUEST**

**CAESAR SALAD**  
Shaved Parmesan, Croutons, & Lemon-Anchovy Emulsion

**MARINATED & GRILLED PORK LOIN**  
Truffle Cream Corn, Pickled Onion, Pan Jus

**TEXAS BREAD PUDDING**  
Candied Pecans, Vanilla Brandy Anglaise

**UPTOWN**

**\$102 PER GUEST**

**BABY ARUGULA**  
Shaved Fennel, Citrus, Pecorino, Pistachio & Burnt Orange Vinaigrette

**ATLANTIC GRILLED SALMON & CHICKEN BREAST**  
Garlic Whipped Potato, Charred Broccolini, Chicken Jus & Citrus Beurre Blanc

**APPLE TART TATIN**  
Vanilla Chantilly Cream

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# DINNER BUFFETS

BUFFETS ARE DESIGNED FOR 2 HOURS OF SERVICE • PREPARED ON THE FULL GUEST GUARANTEE.

## BACKYARD BBQ

\$60 PER GUEST

- MIXED GREENS SALAD  
Cucumbers, Tomatoes, Croutons, & Ranch Dressing
- COUNTRY STYLE POTATO SALAD
- GRILLED CHICKEN BREAST  
BBQ Sauce
- JALAPENO CHEDDAR SAUSAGE
- 12 HOUR SMOKED BRISKET
- RANCH BEANS
- WHITE CHEDDAR MAC & CHEESE
- MINI PECAN PIE & FRUIT COBBLER

## ITALIAN

\$65 PER GUEST

- CAPRESE SALAD  
Sliced Tomatoes, Fresh Mozzarella, Basil,  
Balsamic & Extra Virgin Olive Oil
- TRICOLE SALAD  
Endive, Radicchio, Arugula & Tuscan Vinaigrette
- ROASTED CHICKEN  
Calabrian Chili, Capers & Marinated Olives
- GRILLED ITALIAN SAUSAGE  
White Bean Ragout & Kale  
Beef & Spinach Lasagna
- CREAMY POLENTA  
Parmesan & Mascarpone Cheese
- CHARRED BROCCOLINI  
Pesto & Preserved Lemon
- TIRAMISU & LEMON CHEESECAKE

## FIESTA

\$62 PER GUEST

- WARM CORN CHIPS  
Pico De Gallo & Guacamole
- "STREET CORN" SALAD  
Jalapenos, Charred Corn, Hominy, Cotija  
Cheese, Creme & Hot Sauce Shaved Cabbage
- SALAD  
Shaved Raish, Pepitas, Queso Fresco, & Chili Lime  
Vinaigrette Carne Asada Fajitas with Chile Toreados
- BRAISED PORK  
Ancho Chili Sauce
- SHREDDED CHICKEN TINGA
- SPANISH RICE
- BLACK BEANS  
Queso Fresco
- SOUR CREAM, SALSA ROJO, & PICKED  
VEGETABLES
- CHURROS & TRES LECHES CAKE

## THE FARMHOUSE

\$68 PER GUEST

- BABY KALE SALAD  
Candied Texas Pecans, Dried Cranberries, &  
Apple Cider Vinaigrette
- ROASTED BEET SALAD  
Local Apples, Frisée & Citrus Vinaigrette  
Pan Roasted
- CHICKEN BREAST  
Bacon Lardons, Roasted Mushroom Ragout
- GRILLED SALMON  
Zucchini & Corn Succotash
- BRAISED BEEF SHORT RIB  
Cipollini Onions & Demi - Glace
- ROASTED CAULIFLOWER  
Brown Butter
- SMASHED POTATOES  
Cheddar Cheese, Scallions & Sour Cream
- MINI CHEESECAKES & CARROT CAKE

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# DISPLAYS

25 PERSON MINIMUM • FOOD WILL BE PREPARED FOR FULL GUARANTEED GUEST COUNT

## CHIPS & DIPS

\$23 PER GUEST

RED BEET HUMMUS  
CARAMELIZED ONION DIP  
WHITE BEAN DIP  
GUACATILLO  
VEGETABLE CRUDITÉ  
GRILLED PITA  
POTATO CHIPS  
TORTILLA CHIPS  
SLICED BAGUETTE  
CRACKERS

## CRUDITÉ

\$24 PER GUEST

CHERRY TOMATOES  
BABY CARROTS  
RADISH  
CAULIFLOWER  
SWEET BABY PEPPER  
MARINATED OLIVES  
BLEU CHEESE  
GREEN GODDESS DIP

## ANTIPASTO

\$26 PER GUEST

CILIEGINE MOZZARELLA  
Roasted Tomato & Basil  
PEPPADEW PEPPERS  
MARINATED OLIVES  
PROSCIUTTO  
SALAMI  
PARMESAN  
PECORINO  
GRILLED BREAD  
GARLIC INFUSED OLIVE OIL

## FROMAGE

\$28 PER GUEST

EMMENTAL SWISS  
WHITE CHEDDAR  
MAYTAG BLEU  
ASIAGO  
BRIE DISPLAYED  
HOUSE MADE MARMALADE  
PRESERVES  
HONEYCOMB  
NUTS  
DRIED FRUIT  
SLICED BAGUETTE  
CRACKERS

## SHRIMP COCKTAIL

\$28 PER GUEST

FRESH LEMON  
COCKTAIL SAUCE  
DELICATE MUSTARD SAUCE

## CHARCUTERIE

\$30 PER GUEST

PROSCIUTTO  
SOPRESSATA  
SALAMI  
CHORIZO  
CORNICHONS  
WHOLE GRAIN MUSTARD  
PICKLED ONION SLICED  
BAGUETTE  
CRACKERS

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# ACTION STATIONS

STATIONS ARE DESIGNED FOR 2 HOURS OF SERVICE • PREPARED ON THE FULL GUEST GUARANTEE • AN EVENT REQUIRES A TWO-STATION MINIMUM NOT TO INCLUDE DESSERT. CHEF ATTENDED STATIONS • \$150 PER ATTENDANT/PER STATION.

## TACO TIME

\$30 PER GUEST

CHOICE OF TWO IN ADVANCE

### CHICKEN TINGA

shredded chicken, pickled cabbage slaw, cilantro, cotija, salsa verde

### CARNE ASADA

grilled beef, smashed avocado, cilantro, onion, salsa roja

### AL PASTOR

grilled pork, pineapple, onion, cilantro, guacatillo sauce

### PESCADO

asado marinated catfish, creamy cabbage slaw

### BIRRIA

braised short rib, cilantro, cotija

### PORTABELLA MUSHROOM AL PASTOR

portabella mushroom, pineapple, onion, cilantro, guacatillo sauce

### SPICY SHRIMP

grilled shrimp, roasted hatch chile, onion, avocado crema (+3 pp)

### CILANTRO RICE

ONION

SALSA

SOUR CREAM

GUACATILLO

## SLIDER STATION

\$32 PER GUEST

CHOICE OF TWO IN ADVANCE

### THE CLASSIC

all beef patty, caramelized onion, cheddar cheese, secret sauce

### THE CLUCK

chicken tender, pimento cheese, honey butter, fluffy biscuit

### THE UPTOWN

all beef patty, bleu cheese, bacon jam, garlic aioli

### THE TEXAN

smoked brisket, BBQ sauce, fried onions sauce, fried onions

### THE STALLION

smashed meatball, marinara, mozzarella cheese

### THE HIPPIE

black bean patty, LTO, curry ketchup

### FRENCH FRIES

## POKE BOWL

\$32 PER GUEST

CHOICE OF TWO IN ADVANCE

### AHI TUNA

avocado, carrot, cucumber, ponzu

### SPICY SALMON

edamame, sesame, bean sprout, sriracha mayo

### PORTABELLA MUSHROOM

scallion, jalapeno, sweet shoyu, pea shoots

### TEMPURA SHRIMP

cucumber, avocado, scallion, sweet chili sauce (+2 pp)

### BEEF BULGOGI

marinated & seared beef, edamame, avocado, pickled onion, gochujang (+2 pp)

SERVED OVER

WHITE RICE

QUINOA





# CARVING STATIONS

STATIONS ARE DESIGNED FOR 2 HOURS OF SERVICE • PREPARED ON THE FULL GUEST GUARANTEE • AN EVENT REQUIRES A TWO-STATION MINIMUM NOT TO INCLUDE DESSERT. CHEF ATTENDED STATIONS • \$150 PER ATTENDANT/PER STATION.

## TOGARASHI CRUSTED AHI TUNA

\$34 PER GUEST

**TENDER GREENS SALAD**  
with Edamame, Shaved Carrot,  
Pickled Onion, & Sesame soy  
Vinaigrette

**KUNG PAO BRUSSEL SPROUTS**

## ROASTED FREE RANGE TURKEY

\$38 PER GUEST

**BABY KALE SALAD**  
with Grapes, Walnuts, Apples, &  
Honey Dijon Vinaigrette

**WILD RICE**  
with Sliced Almonds, Cranberries, &  
Lemon Oil

**CRANBERRY CHUTNEY  
TURKEY GRAVY**

## WHOLE ROASTED ANGUS TENDERLOIN

\$42 PER GUEST

**LITTLE GEM SALAD**  
with Bacon, Heirloom Tomato,  
Pickled Onion & Creamy Bleu  
Cheese

**POTATO GRATIN**  
Parmesan Cheese, Garlic & Thyme

## CEDAR PLANK SALMON

\$34 PER GUEST

**BABY SPINACH SALAD**  
with Bacon, Shaved Apple, Goat  
Cheese, & Roasted Shallot Dressing

**BUTTERED BABY POTATOES**  
with Fine Herbs

**WHISKEY MAPLE GLAZE**

## HERB CRUSTED PRIME RIB

\$40 PER GUEST

**HOUSE SALAD**  
with shaved Vegetables, & Balsamic  
Vinaigrette

**SMASHED YUKON POTATO**  
Scallions, & Herb Butter

**CREAMY HORSERADISH  
BORDELAISE SAUCE**

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# BEVERAGES

HOSTED BAR • ALL BEVERAGES TO BE CHARGED BASED UPON CONSUMPTION.

## SUPER PREMIUM PACKAGE

3 HOURS - \$80 PER PERSON

Wines  
SAUVIGNON BLANC  
CHARDONNAY  
CABERNET SAUVIGNON  
PINOT NOIR

Liquors  
ABSOLUT ELYX VODKA  
HENDRICKS GIN  
GENTLEMAN JACK BOURBON  
DEWARS 12 YEAR SCOTCH  
CASAMIGOS TEQUILA  
CAPTAIN MORGAN BLACK SPICED RUM

Beer  
STELLA ARTOIS  
DOS XX  
SHINER BOCK  
BUD LIGHT  
MICHELOB  
ULTRA IPA

## PREMIUM PACKAGE

3 HOURS - \$60 PER PERSON

Wines  
SAUVIGNON BLANC  
PINOT NOIR  
SPARKLING WINE

Liquors  
ABSOLUT VODKA  
HENDRICKS GIN  
CROWN ROYAL BOURBON  
DEWARS WHITE LABEL  
MILAGRO TEQUILA  
CAPTAIN MORGAN RUM

Beer  
STELLA ARTOIS  
DOS XX  
SHINER BOCK  
BUD LIGHT  
MICHELOB  
ULTRA IPA

## WELL PACKAGE

3 HOURS - \$45 PER PERSON

Wines  
SAUVIGNON BLANC  
PINOT NOIR  
SPARKLING WINE

Liquors  
ABSOLUT VODKA  
FORDS GIN  
CUTTY SARK SCOTCH  
MILAGRO TEQUILA  
DON Q RUM

Beer  
STELLA ARTOIS  
DOS XX  
SHINER BOCK  
BUD LIGHT  
MICHELOB  
ULTRA IPA

## BEER & WINE PACKAGE

3 HOURS - \$40 PER PERSON

Wines  
CHARDONNAY  
CABERNET SAUVIGNON  
SPARKLING WINE

Beer  
DOS XX  
BUD LIGHT MICHELOB  
ULTRA CORONA

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HARWOOD  
HOSPITALITY



WE LOOK FORWARD  
TO YOUR FLAWLESS EVENT

EXPLORE OUR OTHER RESTAURANTS & EVENT VENUES



*Delce Riviera*  
RESTAURANT & BOUTIQUE

MAGNOLIAS  
SOUS LE PONT

MERCAT  
BISTRO

*Te Deseo* *Saint Ann*  
CASA DE CANTINA

THE GROVE  
AT HARWOOD

*Marie Gabrielle*  
RESTAURANT AND BAR

HAPPY HOUR

HARWOOD  
AT THE  
RHS

*Babou's*

*Sillwell's*  
VENUE AND BAR

TEQUILA  
SOCIAL

hôtel  
SWEXAN

LÉONIE

*Isabelle's*

PIZZA  
*pocoFiasco*  
MARTINI