

Harry's

SAVOY BALLROOM

The Brunch Buffet

ASSORTED JUICES

SEASONAL FRESH FRUIT

CROISSANTS AND PASTRIES

BAGELS WITH CREAM CHEESE

GRILLED EGGPLANT, ROMA TOMATO, HAND-PULLED MOZZARELLA DISPLAY

SMOKED NOVA SCOTIA SALMON WITH ONIONS, CAPERS, AND EGG

BOSTON BIBB, CRESS SALAD WITH ASSORTED VINAIGRETTES

LUMP CRABMEAT & SALMON CAKES WITH A LOBSTER NAGE, WASABI CREAM & CRISP WONTON GARNISH

CHOICE OF:

EGGS BENEDICT, EGGS BLACKSTONE (WITH BACON) OR
RAISIN-WALNUT FRENCH TOAST WITH WARM MAPLE SYRUP OR FRESH FRUIT TOPPING

CHOICE OF:

BACON OR SAUSAGE

HOME FRIES

CHEF'S ASSORTMENT OF MINIATURE SWEETS

HARRY'S CUSTOM ROASTED COFFEES AND HOT TEAS

\$33.95 PER PERSON

MINIMUM OF 25 GUESTS, \$2.00 ADDITIONAL PER PERSON IF LESS THAN 25

Additional Options

ATTENDANT FEE: \$50.00

INTERNATIONAL COFFEE STATION, Harry's Custom-Roasted Coffees served with Assorted Flavored Syrups, Shaved Chocolate, Cinnamon and Fresh Whipped Cream	\$4.00 PER PERSON
OMELET STATION Available with Cheese, Diced Peppers, Bacon, Diced Ham, Onions, Crab, and Salmon	\$7.75 PER PERSON
PANCAKE OR FRENCH TOAST STATION Available with Warm Maple Syrup Your Choice of One Fruit Sauce Choice of: Blueberry, Apple, or Strawberry	\$6.50 PER PERSON
DELI CARVING STATION Fresh Pastrami and Corned Beef served with Condiments and Rolls	\$9.95 PER PERSON
CHEESE BLINTZES with Fruit Topping added to the Buffet	\$4.25 PER PERSON
SCRAMBLED EGGS with Fresh Herbs and Cream Cheese added to the Buffet	\$5.50 PER PERSON

where great events happen!

ALL PRICES SUBJECT TO SERVICE CHARGE

2016

OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT