

# Harry's

SAVOY BALLROOM

## Luncheon Buffet

### The Buffet

CHEF'S SOUP DU JOUR

SELECT ONE SALAD:

HARRY'S CRISP TOSSED CAESAR SALAD WITH SOURDOUGH CROUTONS

SEASONAL GREEN SALAD WITH RASPBERRY VINAIGRETTE AND RANCH DRESSING

BABY SPINACH SALAD WITH FIG WALNUT VINAIGRETTE

### Entrees

SELECT TWO ENTREES:

CAJUN-SEASONED GRIDDLE-SEARED BEEF WITH SQUASH ZUCCHINI

FLAT IRON FRENCH BROIL WITH MADEIRA DEMI-GLACE

LOCAL NEW JERSEY SOLE ROULADES, JULIENNED VEGETABLES, LEMON HERB BUTTER

GRILLED CHICKEN VALENCIA, SPINACH, ORANGE, PINE NUTS, MUSHROOMS AND SULTANAS

ROAST LOIN OF PORK PIPERADE

SELECT ONE ACCOMPANIMENT:

HARRY'S GARLIC MASHED POTATOES, RICE PILAF, OR STEAMED NEW POTATOES

ALSO INCLUDES:

PENNE PASTA WITH ROASTED SEASONAL VEGETABLES IN A BLUSH SAUCE

CHEF'S SEASONAL VEGETABLE

FRESHLY BAKED DINNER ROLLS

### Dessert Display

CHEF'S ASSORTMENT OF MINIATURE SWEETS

HARRY'S CUSTOM ROASTED COFFEE, DECAFFEINATED COFFEE, AND GOURMET HOT TEA

\$34.50 PER PERSON

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

*where great events happen!*