

# Harry's

SAVOY BALLROOM

## *Social Luncheon Menu*

### *The Reception*

FRESH FRUIT PUNCH

SPECIALTY CHEESE WITH AN ARRAY OF FRESH SEASONAL FRUIT AND CRACKERS

### *Appetizer*

SELECT ONE

MINISTRONE SOUP

HARRY'S CLASSIC CAESAR SALAD

SEASONAL GREEN SALAD WITH RASPBERRY VINAIGRETTE

NEW ENGLAND CLAM CHOWDER (ADDITIONAL \$2.00)

BABY SPINACH SALAD WITH FIG WALNUT VINAIGRETTE

### *Entrees*

SELECT THREE ENTREES

GUARANTEED ENTRÉE COUNT REQUIRED THREE BUSINESS DAYS PRIOR TO EVENT DATE

WARM SHRIMP AND ASPARAGUS QUICHE, WITH GRUYERE CHEESE, LOCAL SEASONAL GREENS IN A CITRUS VINAIGRETTE

GINGER HONEY GLAZED GRILLED SALMON OR CHICKEN BREAST OVER BOSTON BIBB AND CRESS SALAD

GRILLED EUROPEAN-CUT CHICKEN BREAST, MEDALLION OF YUKON GOLD POTATO, BROCCOLI RABE AND TOMATO GASTRIQUE

ROASTED ATLANTIC SALMON FILET, SUNDRIED TOMATO MUSHROOM CRUST, HARICOT VERT, CITRUS CREAM, GAUFRETTE POTATO

FLAT IRON FRENCH BROIL, CABERNET REDUCTION SAUCE, GARLIC MASHED POTATOES AND CHEF'S SEASONAL VEGETABLE

RED SNAPPER TEMPURA, YUZU GLAZE, WASABI MASHED POTATOES, CHEF'S SEASONAL VEGETABLES

ORECCHIETTE PASTA, ARTICHOKE AND OLIVES WITH WALNUT ARUGULA PESTO

CAVATELLI PASTA SORRENTO, W/SWEET ITALIAN SAUSAGE, LOCAL MUSHROOMS, BELL PEPPERS, SUNDRIED TOMATOES, BLUSH SAUCE

### *Dessert*

HARRY'S CUSTOM DESIGNED CAKE  
WITH WRITING OF YOUR CHOICE

CLASSIC OR CHOCOLATE GENOISE SPONGE CAKE  
WITH VANILLA BUTTERCREAM OR BITTERSWEET CHOCOLATE BUTTERCREAM  
(OPTIONAL: RASPBERRY FILLING)

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

\$33.75 PER PERSON

*where great events happen!*