

*Harry's Bar/Bat Mitzvah Celebration Package*

*The Cocktail Hour*

COMPLETE THREE HOUR PREMIUM OPEN BAR

INCLUDES: CANADIAN CLUB, SEAGRAMS 7, GRANTS SCOTCH, GILBEY'S GIN, SVEDKA VODKA, CRUZAN RUM, OLD GRAND DAD 86 BOURBON, HARRY'S PRIVATE LABEL CABERNET SAUVIGNON AND CHARDONNAY, BERINGER WHITE ZINFANDEL, DOMESTIC AND IMPORTED BEERS, ASSORTED SODAS, JUICES  
(DELUXE BRANDS AND CORDIALS AVAILABLE AT AN ADDITIONAL CHARGE)

\*OFFERINGS ARE SUBJECT TO CHANGE

(ADDITIONAL HOUR OF PREMIUM OPEN BAR - \$6.50 PP)

*Displayed Hors d'Oeuvres*

MEDITERRANEAN-STYLE CRUDITÉ, OLIVES, BABY CARROTS, CUCUMBER, GRAPE TOMATOES, SUGAR SNAP PEAS WITH DILL YOGURT DIP

CHOICE OF:

SPECIALTY CHEESE DISPLAYED WITH AN ARRAY OF FRESH SEASONAL FRUIT

OR

ROASTED GARLIC AND CHICK PEA HUMMUS WITH CRISP PITA CHIPS

*Reception Buttered Hors d'Oeuvres*

SCALLION POTATO LATKES

MUSHROOM CAPS STUFFED WITH MOROCCAN BARBEQUE BEEF

CAJUN CHICKEN AND MUENSTER CANAPÉ

ASIAN VEGETABLE SPRING ROLL WITH A SWEET CHILI DIPPING SAUCE

SMOKED SALMON ON PUMPERNICKEL, CREAM CHEESE AND CAPER SPREAD WITH PICKLED RED ONION

FRESH BAKED CHALLAH

FOR HAMOTZIE

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# Harry's

SAVOY BALLROOM

## *Dinner Menu*

CHAMPAGNE AND SPARKLING APPLE CIDER TOAST

WINE SERVICE WITH DINNER

HARRY'S PRIVATE LABEL CABERNET SAUVIGNON AND CHARDONNAY SERVED WITH DINNER  
(ADDITIONAL \$10.50 PER PERSON)

## *Appetizer*

(SELECT ONE APPETIZER)

CREAM OF BROCCOLI SOUP WITH LOCAL FARM CHEDDAR CHEESE

CHICKEN MATZO BALL SOUP

SEASONAL CHILLED FRESH FRUIT WITH RASPBERRY SAUCE

SEARED AHI TUNA WITH A THAI SALAD, CRISP CELLOPHANE NOODLES, CHIPOTLE OIL AND RED HAWAIIAN SEA SALT

ROASTED GARLIC SPINACH RAVIOLI WITH SAUTEED MUSHROOMS IN A RUSTIC TOMATO SAUCE

## *Salad*

(SELECT ONE SALAD)

ORGANIC FARM SEASONAL MIXED GREENS WITH GRAPE TOMATOES AND CARROTS IN A RASPBERRY VINAIGRETTE

ISRAELI CAESAR SALAD WITH FETA CHEESE, ROMA TOMATO SLICES AND SOURDOUGH CROUTONS

SPINACH AND BLACK MISSION FIG SALAD WITH SPICED PECANS, SUNDRIED CHERRIES AND RED ONIONS  
IN A FIG WALNUT VINAIGRETTE

## *Entrée*

(SELECT TWO ENTRÉES)

A GUARANTEED NUMBER OF EACH ENTRÉE MUST BE GIVEN THREE WORKING DAYS PRIOR TO THE EVENT.

HARRY'S AWARD WINNING PRIME RIB OF BEEF AU JUS SERVED MEDIUM WITH A BAKED STUFFED  
POTATO AND CHEF'S SEASONAL VEGETABLE \$104.25 PER PERSON

GRILLED PETITE FILET MIGNON WITH GARLIC MASHED POTATOES AND FRESH ASPARAGUS IN A  
MADEIRA DEMI GLACE \$106.45 PER PERSON

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ROASTED EUROPEAN-CUT CHICKEN BREAST STUFFED WITH SPINACH AND PORTOBELLO MUSHROOMS AND MEDALLION OF YUKON GOLD POTATOES IN A RED PEPPER COULIS \$95.95 PER PERSON

GRILLED CARIBBEAN SEASONED EUROPEAN-CUT CHICKEN BREAST WITH PINEAPPLE MANGO RELISH, JASMINE RICE, SNOW PEAS AND RED ONION \$95.95 PER PERSON

GRILLED ATLANTIC SALMON FILET WITH A COCONUT RED CURRY SAUCE, STEAMED YELLOW FINN POTATOES AND CHEF'S SEASONAL VEGETABLES \$99.25 PER PERSON

ROASTED ATLANTIC SALMON FILET WITH A SUNDRIED TOMATO BASIL CRUST, SHALLOT HERB NAGE, HARICOT VERTS AND A GAUFRETTE POTATO \$99.25 PER PERSON

RED SNAPPER TEMPURA WITH A YUZU GLAZE, HERBED NEW POTATOES AND FRESH ASPARAGUS \$98.75 PER PERSON

## *Desserts*

(SELECT ONE DESSERT)

WARM APPLE CRISP SERVED WITH A WARM CARAMEL SAUCE

MARGARITA CHEESECAKE WITH ORANGE DULCE DE LECHE

HOMEMADE VANILLA ICE CREAM

HARRY'S SIGNATURE ICE CREAM

HOMEMADE CARROT CAKE

AND

TRADITIONAL TORAH CAKE

*INCLUDES CANDLES FOR THE CEREMONY*

CLASSIC OR CHOCOLATE GENOISE SPONGE CAKE

WITH VANILLA BUTTERCREAM OR BITTERSWEET CHOCOLATE BUTTERCREAM

(OPTIONAL: RASPBERRY FILLING)

*CUSTOM DESIGNED CAKES ALSO AVAILABLE*

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

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SAVOY BALLROOM

## *Additional Offerings*

### STRAWBERRY AND SEASONAL MELON TABLE

PREMIUM STRAWBERRIES AND MELON DISPLAYED WITH CHOCOLATE SAUCE, FRESH WHIPPED CREAM, POWDERED SUGAR AND A GRAND MARNIER CARAMEL SAUCE  
\$6.45 PER PERSON

### CHOCOLATE FOUNTAIN

WITH ASSORTED DIPPING ITEMS OF YOUR CHOICE  
(PRICING AVAILABLE UPON REQUEST)

### AN ASSORTMENT OF CHEF'S MINIATURE SWEETS

MAY INCLUDE: PECAN SHORTBREAD COOKIES, HOMEMADE CHOCOLATE TRUFFLES, LEMON MERINGUE TARTLETES, CHOCOLATE-COVERED STRAWBERRIES, ASSORTED COOKIES, MINI BROWNIES & MINI CARROT CAKES  
\$8.75 PER PERSON

### ALL CHOCOLATE LOVERS DESSERT BUFFET

FRANGELICA AND BITTERSWEET CHOCOLATE TIMBALE, ASSORTED CHOCOLATE TRUFFLES, CHOCOLATE ESPRESSO TORT, SWISS CHOCOLATE MADELEINE, SEMI-SWEET CHOCOLATE AND HAZELNUT MOUSSE IN WHITE CHOCOLATE CUPS, CHOCOLATE AND RASPBERRY SPONGE CAKE ROULADE, HAWAIIAN WHITE CHOCOLATE AND MANGO CHEESECAKE  
\$15.95 PER PERSON

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