

*Harry's Bar/Bat Mitzvah Package*

*The Cocktail Hour*

COMPLETE ONE 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

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

*Displayed Hors d'Oeuvres*

SPECIALTY CHEESES DISPLAYED WITH AN ARRAY OF FRESH SEASONAL FRUIT

CHOICE OF:

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

OR

ROASTED GARLIC AND CHICK PEA HUMMUS WITH CRISP PITA CHIPS

*Reception Buttered Hors d'Oeuvres Package*

(ADDITIONAL \$14.25 PER PERSON)

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

*where great events happen!*

# *Harry's* SAVOY BALLROOM

## *Dinner Menu*

WINE SERVICE WITH DINNER

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

### *Appetizer*

(SELECT ONE APPETIZER)

SALAD OF SEASONAL GREENS WITH BALSAMIC VINAIGRETTE

MESCLUN GREEN SALAD, ORGANICALLY GROWN GOURMET LETTUCES  
ATOP A HALF TOMATO SERVED WITH SUNDRIED CRANBERRY VINAIGRETTE

HARRY'S CLASSIC CAESAR SALAD - TRADITIONAL PREPARATION WITH ROMAINE LETTUCE,  
SEASONED CROUTONS AND ROMANO CHEESE

ROASTED GARLIC AND TOMATO SOUP WITH CROUTONS

CHICKEN MATZO BALL SOUP

### *Entrées*

(SELECT TWO ENTRÉES)

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

ROASTED PRIME RIB AU JUS, AWARD WINNING AGED IOWA BEEF SERVED MEDIUM WITH A BAKED STUFFED POTATO  
AND CHEF'S SEASONAL VEGETABLE \$78.95 PER PERSON

GRILLED PETITE FILET MIGNON SERVED MEDIUM WITH GARLIC MASHED POTATOES, FRESH ASPARAGUS IN A  
MADEIRA DEMI GLACE \$82.25 PER PERSON

ROASTED EUROPEAN-CUT CHICKEN BREAST STUFFED WITH JASMINE RICE, DRIED APRICOTS AND SULTANAS,  
SAUTÉED SPINACH IN A GRAND MARNIER SAUCE \$66.75 PER PERSON

GRILLED EUROPEAN-CUT CHICKEN BREAST WITH BROCCOLI RABE AND MEDALLION YUKON GOLD POTATO IN A  
TOMATO GASTRIQUE \$66.75 PER PERSON

RED SNAPPER TEMPURA WITH YUZU GLAZE, HERBED NEW POTATOES AND CHEF'S SEASONAL VEGETABLE \$71.25  
PER PERSON

GRILLED ATLANTIC SALMON FILET WITH SCALLION POTATO PANCAKE, BRAISED LEEKS AND BABY CARROTS IN A  
RAVIGOTE SAUCE \$69.95 PER PERSON

*where great events happen!*

# Harry's

SAVOY BALLROOM

## *Desserts*

(SELECT ONE DESSERT)

BITTERSWEET CHOCOLATE MOUSSE CAKE WITH RASPBERRY SAUCE

MARGARITA CHEESECAKE WITH ORANGE DULCE DE LECHE

HARRY'S SIGNATURE ICE CREAM

NATURAL VANILLA 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

*where great events happen!*