

# Harry's

SAVOY BALLROOM

## Premium Dinner Reception Menu

### The Cocktail Hour Complete Premium One Hour Open Bar

FEATURING DIBON SPARKLING WINE  
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  
(BRANDS ARE SUBJECT TO CHANGE)  
(ADDITIONAL HOUR OF PREMIUM OPEN BAR - \$6.50 PP)

### Hors d'Oeuvres SPECIALTY CHEESES WITH AN ARRAY OF FRESH SEASONAL FRUIT AND CRACKERS

### Reception Hors d'Oeuvres Package

OPTIONAL, \$12.95 PER PERSON  
AHI TUNA TARTARE WITH GALA APPLE & POBLANO PEPPER CANAPÉ  
SERRANO POTATA, CHIPOLTE AIÖLI  
TRUFFLE SCENTED SHEEP'S MILK RICOTTA PASTRY  
HOT CRABMEAT & ARTICHOKE DIP WITH SOURDOUGH CROUTONS

## The Dinner Menu

### Appetizer

SELECT ONE  
LOBSTER & SWEET CORN CHOWDER (ADDITIONAL \$2.00)  
TUSCAN ROASTED TOMATO AND CANNELLINI BEAN SOUP  
FRESH FRUIT AND BERRIES WITH RASPBERRY SAUCE  
NEW ENGLAND CLAM CHOWDER (ADDITIONAL \$2.00)  
ROASTED GARLIC & SPINACH RAVIOLI WITH WILD MUSHROOMS & RUSTIC TOMATO SAUCE  
CRISP FRIED CALAMARI  
COLD POACHED DIVER SCALLOP, YUZU CITRUS RELISH & MICRO CILANTRO

### Salad

SELECT ONE  
SALAD OF SEASONAL GREENS  
BABY SPINACH SALAD WITH A FIG WALNUT VINAIGRETTE  
HARRY'S CLASSIC CAESAR SALAD

*where great events happen!*

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## Entrée

SELECT CHOICE OF THREE ENTRÉES

GUARANTEED ENTRÉE COUNT REQUIRED THREE BUSINESS DAYS PRIOR

HARRY'S AWARD-WINNING PRIME RIB OF BEEF AU JUS SERVED MEDIUM BAKED STUFFED POTATO AND CHEF'S SEASONAL VEGETABLE	\$63.50 PER PERSON
GRILLED PETITE FILET MIGNON SERVED MEDIUM AU GRATIN POTATOES AND CHEF'S SEASONAL VEGETABLES	\$65.75 PER PERSON
BROILED CHESAPEAKE JUMBO LUMP CRAB CAKES HERBED NEW POTATOES, RED BELL PEPPER AND ZUCCHINI WITH SAUCE CRUDO	\$72.50 PER PERSON
GRILLED ATLANTIC SALMON FILET COCONUT, RED CURRY SAUCE WITH JASMINE RICE	\$60.50 PER PERSON
SLICED ROAST PORK LOIN SAUCE PIPERADE, AU GRATIN POTATOES AND CHEF'S SEASONAL VEGETABLES	\$56.95 PER PERSON
GRILLED EUROPEAN-STYLE CHICKEN BREAST PROVENCAL FRESH HERB NEW POTATOES AND A LEMON THYME REDUCTION	\$56.95 PER PERSON
ROASTED EUROPEAN-CUT CHICKEN BREAST WITH SPINACH & FONTINA CHEESE STUFFING, ROASTED NEW POTATOES, RED PEPPER COULIS	\$56.95 PER PERSON
MISO MIRIN SEARED GROUPEL SCALLION RICE, HARICOT VERTS AND RED BELL PEPPERS	\$60.50 PER PERSON
PAN SEARED CORVINA HERB BUTTER, TOMATILLO SALSA, SEASONAL VEGETABLE, WASABI MASHED POTATOES	\$65.75 PER PERSON

## Dessert

SELECT ONE

CHOCOLATE CHAMBORD MOUSSE CAKE WITH RASPBERRY SAUCE
HOMEMADE CARROT CAKE
WARM APPLE CRISP WITH CARAMEL SAUCE
BANANA FOSTER CAKE WITH CARAMEL CREAM CHEESE ICING
SEASONAL CHEESECAKE
SEASONAL BREAD PUDDING
WARM APPLE ALMOND CREAM TART
A LA MODE (ADDITIONAL \$2.00 PP)
CHEF'S TASTING TRIO:
CHOCOLATE CHAMBORD MOUSSE CAKE, WARM APPLE ALMOND CREAM TART, SEASONAL CHEESECAKE (ADDITIONAL \$4.00 PP)

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

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