

DINNER MENU

PACKAGE INCLUDES SOUP/SALAD COURSE, ENTRÉE COURSE AND DESSERT COURSE
ALL ENTRÉES INCLUDE CHEF'S SELECTION OF SEASONAL LOCAL PRODUCE

RECEPTION PACKAGE

CHOOSE ONE PLATTER AND TWO PASSED APPETIZERS: (\$7.00PP)

PLATTERS

CHEESE & FRUIT
CRUDITÉ
CRAB & ARTICHOKE DIP

PASSED APPETIZERS

SHRIMP & TOMATO BRUSCHETTA
MELON & PROSCIUTTO BITES
RISOTTO PARMESAN BALLS, MARINARA
CHÈVRE & TOMATO JAM PASTRIES
CAPRESE SKEWERS, BASIL AIOLI
GRILLED ASPARAGUS, SPECK, AGED BALSAMIC
ROASTED PORK BELLY, SPICED MAPLE GLAZE, ENDIVE SPEAR

APPETIZER COURSE

OPTIONAL COURSE: SELECT ONE FOR \$5.00 PER PERSON

SHRIMP COCKTAIL
CRAB MAC & CHEESE
SEARED AHI TUNA
CAVATELLI BOLOGNESE
FOUR CHEESE RAVIOLI, PESTO CREAM

SOUP/SALAD COURSE (SELECT ONE)

LOBSTER & SWEET CORN CHOWDER
ROASTED TOMATO & BASIL SOUP
NEW ENGLAND CLAM CHOWDER
BABY SPINACH SALAD, FIG WALNUT VINAIGRETTE
SALAD OF SEASONAL GREENS, BALSAMIC VINAIGRETTE
HARRY'S CLASSIC CAESAR SALAD

DESSERT COURSE (SELECT ONE)

CHOCOLATE CHAMBORD MOUSSE CAKE
HOMEMADE CARROT CAKE
WARM APPLE CRISP, CARAMEL SAUCE
BANANAS FOSTER CAKE, CARAMEL CREAM CHEESE ICING
SEASONAL CHEESECAKE
SEASONAL BREAD PUDDING
WARM APPLE ALMOND CREAM TART
CHEF'S TASTING TRIO (\$4.00PP):
CHOCOLATE CHAMBORD MOUSSE CAKE, WARM APPLE ALMOND CREAM
TART, SEASONAL CHEESECAKE

ENTRÉE COURSE (SELECT THREE)

GUARANTEED ENTRÉE COUNT REQUIRED THREE BUSINESS DAYS
PRIOR TO EVENT DATE
(GROUPS OF 25 OR FEWER MAY CHOOSE ENTRÉE UPON ARRIVAL)

HARRY'S AWARD WINNING PRIME RIB OF BEEF \$49.95
SAUCE CHOICE: AU JUS, BÉARNAISE

GRILLED PETITE FILET SERVED MEDIUM \$56.95
SAUCE CHOICE: PEPPERCORN, BÉARNAISE, BORDELAISE

BRAISED BEEF SHORT RIB \$48.95
SAUCE CHOICE: PEPPERCORN, HUNTER, PERIGOURDINE

GRILLED BONE-IN PORK CHOP \$42.95
SAUCE CHOICE: CHARCUTERIE, POIVRADE, DIJON-HONEY GLAZE

ROASTED RACK OF LAMB \$58.95
SAUCE CHOICE: HERBED DEMI, BEARNAISE, MINT CHIMICHURRI

GRILLED EUROPEAN STYLE CHICKEN BREAST \$38.95
SAUCE CHOICE: MARSALA, TOMATO GASTRIQUE, TARRAGON-DIJON CRÈME

OVEN ROASTED BREAST OF DUCK \$48.95
SAUCE CHOICE: PORT CHERRY, HONEY BALSAMIC, A L'ORANGE

BROILED CHESAPEAKE JUMBO LUMP CRAB CAKES \$56.95
SAUCE CHOICE: RAVIGOTE, CRUDO, SWEET CORN RELISH, NANTUA

PAN SEARED ATLANTIC SALMON \$42.95
SAUCE CHOICE: CITRUS NAGE, GINGER-HONEY, TOMATO-OLIVE RELISH

PAN SEARED ROCKFISH \$46.95
SAUCE CHOICE: NANTUA, COCONUT-CURRY CREAM

GRILLED SWORDFISH \$52.95
SAUCE CHOICE: NAGE, PINEAPPLE RELISH, SWEET ONION CONFIT

GRILLED PETITE FILET AND BROILED PRAWNS \$62.95
SAUCE CHOICE: BERCY BUTTER, BÉARNAISE, CHORON

LA COLOMBE COFFEE, DECAFFEINATED COFFEE, GOURMET HOT AND ICED TEA INCLUDED

where great events happen!