

LUNCH 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

JUMBO 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: CHOCOLATE CHAMBORD MOUSSE CAKE, WARM
APPLE ALMOND CREAM TART, SEASONAL CHEESECAKE (\$4.00PP)

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 \$38.95
SAUCE CHOICE: AU JUS, BÉARNAISE

BROILED 6OZ BISTRO FILET \$32.95
SAUCE CHOICE: AU JUS, BÉARNAISE, DEMI

BRAISED BEEF SHORT RIB \$34.95
SAUCE CHOICE: CHARCUTERIE, POIVRADE, HERBED DEMI

HERB ROASTED PORK LOIN \$29.95
SAUCE CHOICE: CHARCUTERIE, POIVRADE, DIJON-HONEY GLAZE

GRILLED EUROPEAN STYLE CHICKEN BREAST \$28.95
SAUCE CHOICE: MARSALA, TOMATO GASTRIQUE, TARRAGON-DIJON CRÈME

BROILED CHESAPEAKE JUMBO LUMP CRAB CAKE \$32.95
SAUCE CHOICE: RAVIGOTE, CRUDO, SWEET CORN RELISH

PAN SEARED ATLANTIC SALMON \$32.95
SAUCE CHOICE: CITRUS NAGE, GINGER-HONEY, TOMATO-OLIVE RELISH

BLACKENED LOCAL CATFISH \$27.95
SAUCE CHOICE: CREOLE-TOMATO, CORN TOMATO SALSA, CITRUS AIOLI

PAN SEARED BRANZINO \$29.95
SAUCE CHOICE: NAGE, BEURRE NOISETTE, SWEET ONION CONFIT

BLACK BEAN CROQUETTES \$26.95
SAUCE CHOICE: RED PEPPER COULIS, CORN TOMATO SALSA

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

where great events happen!