

LUNCH BUFFET MENU

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

SOUP (SELECT ONE)

LOBSTER & SWEET CORN CHOWDER
ROASTED TOMATO & BASIL
NEW ENGLAND CLAM CHOWDER
BUTTERNUT SQUASH BISQUE

SALAD (SELECT ONE)

BABY SPINACH SALAD, FIG WALNUT VINAIGRETTE
MEDITERRANEAN FARRO SALAD
SALAD OF SEASONAL GREENS, BALSAMIC VINAIGRETTE
HARRY'S CLASSIC CAESAR SALAD
ROASTED VEGETABLE & QUINOA SALAD

SIDES (SELECT TWO)

ADDITIONAL SIDES ARE \$2 PER PERSON
HORSERADISH-BACON WHIPPED POTATOES
HERB-ROASTED FINGERLINGS
SAFFRON RICE PILAF
GREEN BEAN ALMONDINE
PAPRIKA-CUMIN ROASTED CARROTS
ROASTED BRUSSELS SPROUTS

ENTRÉE

SELECT THREE ENTRÉES

PLEASE CHOOSE ONE SAUCE FOR EACH ENTRÉE SELECTED

(PARTIES OF 20 OR FEWER SELECT TWO ENTRÉES)

GUARANTEED GUEST COUNT REQUIRED THREE BUSINESS DAYS PRIOR TO EVENT DATE

FLAT IRON FRENCH BROIL
SAUCE CHOICE: AU JUS, BÉARNAISE

BRAISED BEEF SHORT RIB
SAUCE CHOICE: PEPPERCORN, HUNTER, PERIGOURDINE

SLICED ROASTED PORK LOIN
SAUCE CHOICE: CHARCUTERIE, POIVRADE, DIJON-HONEY GLAZE

GRILLED CHICKEN BREAST
SAUCE CHOICE: MARSALA, TOMATO GASTRIQUE, TARRAGON-DIJON CRÈME

BROILED CHESAPEAKE JUMBO LUMP CRAB CAKES (ADDITIONAL \$8PP)
SAUCE CHOICE: RAVIGOTE, CRUDO, SWEET CORN RELISH

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

PAN SEARED SEASONAL FIN FISH
SAUCE CHOICE: NANTUA, COCONUT CURRY CREAM

BLACK BEAN CROQUETTES
SAUCE CHOICE: RED PEPPER COULIS, CORN-TOMATO SALSA

HARRY'S AWARD WINNING PRIME RIB OF BEEF (ADDITIONAL \$12PP)
CREAMY HORSERADISH & HORSERADISH

DESSERT (SELECT ONE)

ADDITIONAL DESSERT SELECTIONS ARE \$2 PER PERSON

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 SELECTION ASSORTED MINI DESSERTS

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

\$34.95 PER PERSON

where great events happen!