

Harry's Bar/Bat Mitzvah Celebration Package

The Cocktail Hour

Complete One Hour Premium Open Bar

Includes: Canadian Club, Seagrams 7, Dewar's Scotch, Beefeater Gin, Tito's Vodka, Bacardi Silver Rum, Old Grand Dad 86 Bourbon, Hayes Ranch Cabernet Sauvignon and Chardonnay, Beringer White Zinfandel, Walch "Prendo" Pinot Grigio, 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 - \$7.50 pp)

Savoy Grand Hors d'Oeuvres Display

Hot Crab and Artichoke Dip, Sourdough Croutons
Imported & Domestic Cheeses with Crisps and Crackers
Fresh Seasonal Fruits
Roasted Garlic Chick Pea Hummus, Imported Olive Tapenade, Crisp Pita Chips
Fresh Salsa and House Made Corn Chips
Relish Display of Mixed Greek Olives, Assorted Peppers, Marinated Local Mushrooms
House Made Bread & Butter Pickles
Chef's Selection of Assorted Flatbreads

Reception Butlered Hors d'Oeuvres Package

Scallion Potato Latkes
Polpettine Meatball with Veal Reduction
Buffalo Chicken Skewers
Asian Vegetable Spring Roll with a Sweet Chili Dipping Sauce
Smoked Salmon on Pumpnickel, Cream Cheese & Caper Spread with Pickled Red Onion

Fresh Baked Challah For Hamotzie

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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)

Shrimp Cocktail
Crab Mac & Cheese
Seared Ahi Tuna
Cavatelli Bolognese
Four Cheese Ravioli, Pesto Cream

Soup/Salad

(select one)

Lobster & Sweet Corn Chowder
Chicken Matzo Ball Soup
New England Clam Chowder
Baby Spinach Salad, Fig Walnut Vinaigrette
Salad of Seasonal Greens, Balsamic Vinaigrette
Harry's Classic Caesar Salad

Entrees

(select two entrees)

A guaranteed number of each entrée must be given three working days prior to the event.

Harry's Award Winning Prime Rib of Beef \$108.50
Sauce choice: Au Jus, Béarnaise

Grilled Petite Filet Served Medium \$110.50
Sauce choice: Peppercorn, Béarnaise, Bordelaise

Braised Beef Short Rib \$102.50
Sauce choice: Peppercorn, Hunter, Perigourdine

Roasted Rack of Lamb \$108.50
Sauce choice: Herbed Demi, Bearnaise, Mint Chimichurri

Grilled Chicken Breast \$99.95
Sauce choice: Marsala, Tomato Gastrique, Tarragon-Dijon Crème

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Entrees-Continued

Oven Roasted Breast of Duck \$102.50
Sauce choice: Port Cherry, Honey Balsamic, A l'Orange

Broiled Chesapeake Jumbo Lump Crab Cakes \$110.50
Sauce choice: Ravigote, Crudo, Sweet Corn Relish, Nantua

Pan Seared Atlantic Salmon \$103.50
Sauce choice: Citrus Nage, Ginger-Honey, Tomato-Olive Relish

Pan Seared Seasonal Fin Fish \$99.50
Sauce choice: Nantua, Coconut-Curry Cream

Grilled Swordfish \$102.50
Sauce choice: Nage, Pineapple Relish, Sweet Onion Confit

Desserts

(select one dessert)

Chocolate Chambord Mousse Cake
Warm Apple Crisp with Caramel Sauce
Seasonal Cheese Cake
Seasonal Bread Pudding
Chef's Miniature Dessert Display

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

La Colombe Coffee, Decaffeinated Coffee, Gourmet Hot and Iced Tea Included

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Additional Offerings

S'Mores Station

Marshmallows, Graham Crackers, Assorted Chocolates,
Chocolate Sauce, Assorted Nuts
\$9 per person

Hot Belgian Waffle Station

Fresh-Made Waffles, Strawberries, Whipped Cream,
Chocolate Sauce, Nutella, Assorted Nuts, Berry Compote
\$11 per person
(Additional \$50.00 Attendant Fee)

Strawberry and Seasonal Melon Table

Premium Strawberries and Melon displayed with Chocolate Sauce,
Fresh Whipped Cream, Powdered Sugar
and a Grand Marnier Caramel Sauce
\$6.45 per person

Chef's Miniature Sweets Display

Seasonal Selection May include: House-Made Gourmet Assortment of
Cookies, Brownies, Cakes, Truffles, Tartlettes & Bars
\$7.00 per person

All Chocolate Lovers Dessert Buffet

Frangelica and Bittersweet Chocolate Timbale,
Assorted Chocolate Truffles, Chocolate Espresso Tort,
Swiss Chocolate Madeleine, Semi-Sweet Chocolate and Hazelnut
Mousse in White Chocolate Cups, Chocolate and
Raspberry Sponge Cake Roulade,
Hawaiian White Chocolate and Mango Cheesecake
\$15.95 per person

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