

# Harry's

SAVOY BALLROOM

## 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: (\$8.00PP)

#### PLATTERS

CHEESE & FRUIT  
CRUDITÉ  
CRAB & ARTICHOKE DIP

#### PASSED APPETIZERS

SHRIMP & TOMATO BRUSCHETTA  
MELON & PROSCIUTTO BITES  
RISOTTO PARMESAN BITES, 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 \$6.00 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 - INCLUDES):  
CHOCOLATE CHAMBORD MOUSSE CAKE,  
WARM APPLE ALMOND CREAM TART, SEASONAL CHEESECAKE

### ENTRÉE COURSE (SELECT THREE)

PLEASE CHOOSE ONE SAUCE FOR EACH ENTRÉE SELECTED

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 \$52.95  
SAUCE CHOICE: AU JUS, BÉARNAISE

GRILLED PETITE FILET SERVED MEDIUM \$59.95  
SAUCE CHOICE: PEPPERCORN, BÉARNAISE, BORDELAISE

BRAISED BEEF SHORT RIB \$51.95  
SAUCE CHOICE: PEPPERCORN, HUNTER, PERIGOURDINE

GRILLED BONE-IN PORK CHOP \$45.95  
SAUCE CHOICE: CHARCUTERIE, POIVRADE, DIJON-HONEY GLAZE

ROASTED RACK OF LAMB \$61.95  
SAUCE CHOICE: HERBED DEMI, BEARNAISE, MINT CHIMICHURRI

GRILLED CHICKEN BREAST \$41.95  
SAUCE CHOICE: MARSALA, TOMATO GASTRIQUE, TARRAGON-DIJON CRÈME

OVEN ROASTED BREAST OF DUCK \$51.95  
SAUCE CHOICE: PORT CHERRY, HONEY BALSAMIC, A L'ORANGE

BROILED CHESAPEAKE JUMBO LUMP CRAB CAKES \$59.95  
SAUCE CHOICE: RAVIGOTE, CRUDO, SWEET CORN RELISH, NANTUA

PAN SEARED ATLANTIC SALMON \$45.95  
SAUCE CHOICE: CITRUS NAGE, GINGER-HONEY, TOMATO-OLIVE RELISH

PAN SEARED SEASONAL FIN FISH \$49.95  
SAUCE CHOICE: NANTUA, COCONUT-CURRY CREAM

GRILLED SWORDFISH \$55.95  
SAUCE CHOICE: NAGE, PINEAPPLE RELISH, SWEET ONION CONFIT

GRILLED PETITE FILET AND BROILED PRAWNS \$65.95  
SAUCE CHOICE: BERCY BUTTER, BÉARNAISE, CHORON

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

*where great events happen!*