

## 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: (\$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

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)

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 \$41.95  
SAUCE CHOICE: AU JUS, BÉARNAISE

BROILED 6OZ BISTRO STEAK \$35.95  
SAUCE CHOICE: AU JUS, BÉARNAISE, DEMI

BRAISED BEEF SHORT RIB \$37.95  
SAUCE CHOICE: CHARCUTERIE, POIVRADE, HERBED DEMI

HERB ROASTED PORK LOIN \$32.95  
SAUCE CHOICE: CHARCUTERIE, POIVRADE, DIJON-HONEY GLAZE

GRILLED CHICKEN BREAST \$31.95  
SAUCE CHOICE: MARSALA, TOMATO GASTRIQUE, TARRAGON-DIJON CRÈME

BROILED CHESAPEAKE JUMBO LUMP CRAB CAKE \$35.95  
SAUCE CHOICE: RAVIGOTE, CRUDO, SWEET CORN RELISH

PAN SEARED ATLANTIC SALMON \$35.95  
SAUCE CHOICE: CITRUS NAGE, GINGER-HONEY, TOMATO-OLIVE RELISH

BLACKENED LOCAL CATFISH \$30.95  
SAUCE CHOICE: CREOLE-TOMATO, CORN TOMATO SALSA, CITRUS AIOLI

PAN SEARED BRANZINO \$32.95  
SAUCE CHOICE: NAGE, BEURRE NOISETTE, SWEET ONION CONFIT

BLACK BEAN CROQUETTES \$29.95  
SAUCE CHOICE: RED PEPPER COULIS, CORN TOMATO SALSA

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

*where great events happen!*