

Harry's Savoy Ballroom's Christmas Eve Celebration

SATURDAY, DECEMBER 24, 2022

4:00 PM TO 8:00 PM

JOIN US AT OUR ANTIPASTI TABLE

SAMPLE A VARIETY OF IMPORTED CHEESES, SALUMIS, OLIVES & PEPPERS

CHOOSE FROM A HOST OF SALADS, INCLUDING:

HEARTS OF ROMAINE CAESAR SALAD, SOURDOUGH CROUTONS
SPICED BARLEY SALAD, SUNDRIED TOMATO RELISH ON A BED OF SPINACH
ROASTED ASPARAGUS SALAD WITH CHEVRE, PECANS AND SUNDRIED CHERRIES

FRESH FROM THE SEA

TASTE OUR FRESH SEAFOOD: JUMBO SHRIMP COCKTAIL, SMOKED SALMON DISPLAY
PAN FRIED CRAB CAKE STATION, CHIPOTLE AIOLI, MIRLITON SLAW
SHRIMP & SCALLOP PORTUGUESE SAUCE ATOP GEMELLI PASTA
PARMESAN-CRUSTED HALIBUT, ROASTED RED PEPPER CREAM
HOT CRAB & ARTICHOKE DIP, SOURDOUGH CROUTONS

CARVERY AND CLASSICS

HARRY'S AWARD WINNING PRIME RIB

AU JUS, HORSERADISH CREAM

STUFFED LOIN OF PORK, RAPINI AND FONTINA CHEESE

TENDERLOIN TIPS STROGANOFF

CLASSIC CASSOULET: ROAST DUCK, PORK BELLY, FRESH SAUSAGE

IN A WHITE BEAN CASSEROLE

STEAMED NEW POTATOES, GREEN BEANS ALMONDINE

CHILDREN'S BUFFET

CHICKEN TENDERS

PENNE MEATBALLS MARINARA

STEAMED BROCCOLI

MASHED POTATOES

FRUIT SALAD

DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

70% DARK CHOCOLATE PECAN BROWNIE WITH BOURBON VANILLA SAUCE

STOLLEN BREAD PUDDING • BUCHE DE NOEL

FRUIT CAKE WITH MARZIPAN • SPICED SALTED CARAMEL LOGS

SPICED EGG NOG CHEESECAKE • PECAN BOURBON PIES

DARK & WHITE CHOCOLATE MOUSSE WITH CRANBERRY COMPOTE (GF)

HOLIDAY RUM BALLS • GINGERBREAD MAN COOKIES • SPICED CARROT CAKE

APPLE-CINNAMON CRUMBLE PIES • SPICED MINCE PIES • CHESTNUT VANILLA LOGS

**\$59.95 (PLUS 22% SERVICE CHARGE) PER PERSON • \$19.95 (PLUS 22% SERVICE CHARGE) CHILDREN AGED 5-12
CHILDREN UNDER 5 ARE NO CHARGE • NON-ALCOHOLIC BEVERAGES INCLUDED • MENU SUBJECT TO CHANGE**