

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

IMPORTED & DOMESTIC CHEESES, CRISPS & CRACKERS
HOT CRAB & ARTICHOKE DIP, SOURDOUGH CROUTONS
FRESH SEASONAL SLICED FRUITS

PASSED APPETIZERS

FRIED CORN NUGGETS, MAPLE GLAZE
SPICY GRILLED SHRIMP
TOMATO MOZZARELLA CROSTINI
OLIVE TAPENADE CRISP PASTRIES
LEMONGRASS CHICKEN POT STICKERS

APPETIZER COURSE

OPTIONAL COURSE: SELECT ONE FOR \$7.00 PER PERSON

JUMBO SHRIMP COCKTAIL
PAPRIKA & GARLIC ROASTED CAULIFLOWER, BASIL AIOLI
FRESH SLICED SEASONAL FRUIT, RASPBERRY SAUCE
FOUR CHEESE RAVIOLI, RUSTIC TOMATO SAUCE

SOUP/SALAD COURSE (SELECT ONE)

NEW ENGLAND CLAM CHOWDER
CHICKEN VEGETABLE SOUP
ROASTED RED PEPPER BISQUE
HARRY'S CLASSIC CAESAR SALAD
SALAD OF SEASONAL GREENS, BALSAMIC VINAIGRETTE
MINI ICEBERG WEDGE, RANCH & BLUE CHEESE DRESSING

DESSERT COURSE (SELECT ONE)

CHOCOLATE CHAMBORD MOUSSE CAKE
HOMEMADE CARROT CAKE
WARM APPLE CRISP, CARAMEL SAUCE
SEASONAL CHEESECAKE
SEASONAL BREAD PUDDING
CHEF'S TASTING TRIO: CHOCOLATE CHAMBORD MOUSSE CAKE, WARM
LEMON TART, SEASONAL CHEESECAKE (\$5.00PP)

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 AU JUS \$48.95

GRILLED 6 OZ BEEF RIBEYE CAP STEAK, SERVED MEDIUM \$38.95
SAUCE CHOICE: BORDELAISE, DIANE, MADEIRA DEMI

BRAISED BEEF SHORT RIB \$39.95
SAUCE CHOICE: PEPPERCORN, BURGUNDY REDUCTION, HUNTER DEMI

HERB ROASTED PORK LOIN \$37.95
SAUCE CHOICE: CHARCUTERIE, POIVRADE, DIJON-HONEY GLAZE

GRILLED EUROPEAN-STYLE CHICKEN BREAST \$36.95
SAUCE CHOICE: MARSALA, GARLIC-HERB WHITE WINE SAUCE, TOMATO BASIL
SAUCE

ROASTED EUROPEAN-STYLE CHICKEN BREAST \$36.95
SAUCE CHOICE: FLORENTINE CREAM, HONEY-GARLIC GLAZE, WALNUT-
ARUGULA PESTO

ROASTED ATLANTIC SALMON FILET \$38.95
SAUCE CHOICE: MEYER LEMON GLAZE, SWEET ONION CONFIT, CITRUS NAGE

PARMESAN-CRUSTED HALIBUT \$38.95
SAUCE CHOICE: SHALLOT-HERB NAGE, RED PEPPER CREAM, SUNDRIED
TOMATO CREAM

PASTA PRIMAVERA WITH FRESH VEGETABLES, PESTO-PARMESAN CREAM
SAUCE \$33.95

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

where great events happen!