

## 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

IMPORTED AND DOMESTIC CHEESES, CRISPS AND CRACKERS  
ROASTED GARLIC CHICKPEA HUMMUS, PITA CHIPS  
HOT CRAB & ARTICHOKE DIP, SOURDOUGH CROUTONS  
FRESH SEASONAL FRUITS

#### PASSED APPETIZERS

OLIVE TAPENADE CRISP PASTRIES  
SPICY GRILLED SHRIMP  
CHICKEN EMPANADAS, LIME CREMA  
SCALLOPS AND BACON  
FRIED CORN NUGGETS, MAPLE GLAZE  
BUFFALO CHICKEN SKEWERS

### APPETIZER COURSE

OPTIONAL COURSE: SELECT ONE FOR \$7.00 PER PERSON

SHRIMP COCKTAIL  
CRAB MAC & CHEESE  
PAPRIKA AND GARLIC ROASTED CAULIFLOWER, BASIL AIOLI  
FOUR CHEESE RAVIOLI, RUSTIC TOMATO SAUCE

### SOUP/SALAD COURSE (SELECT ONE)

SALAD OF SEASONAL GREENS, BALSAMIC VINAIGRETTE  
HARRY'S CLASSIC CAESAR SALAD  
NEW ENGLAND CLAM CHOWDER  
ROASTED RED PEPPER BISQUE  
MIXED GREEN SALAD, TOASTED ALMONDS, DRIED CHERRIES, HERB VINAIGRETTE  
BEEF AND MUSHROOM BARLEY SOUP

### 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 (\$5.00PP - INCLUDES):  
CHOCOLATE CHAMBORD MOUSSE CAKE,  
LEMON 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 \$55.95

SAUCE CHOICE: AU JUS, CREAMY HORSERADISH

GRILLED PETITE FILET SERVED MEDIUM \$59.95

SAUCE CHOICE: PEPPERCORN, BRANDY MUSHROOM DEMI, BORDELAISE

BRAISED BEEF SHORT RIB \$52.95

SAUCE CHOICE: HUNTER, PERIGOURDINE, TOMATO-MUSHROOM RAGOUT

GRILLED BONE-IN PORK CHOP \$46.95

SAUCE CHOICE: SAUTÉED MUSHROOMS & ONIONS, POIVRADE, POMMERY  
MUSTARD GLAZE

GRILLED EUROPEAN-STYLE CHICKEN BREAST \$43.95

SAUCE CHOICE: MARSALA, TARRAGON-DIJON CRÈME, GINGER-TOMATO JAM

OVEN ROASTED BREAST OF DUCK \$51.95

SAUCE CHOICE: CITRUS GLAZE, SUNDRIED CHERRY DEMI, YUZU GLAZE

ROASTED ATLANTIC SALMON FILET \$47.95

SAUCE CHOICE: TOMATO-OLIVE RELISH, MEYER LEMON GLAZE, CHIPOTLE  
AIOLI

PARMESAN-CRUSTED HALIBUT \$55.95

SAUCE CHOICE: SHALLOT-HERB NAGE, RED PEPPER CREAM, SUNDRIED  
TOMATO CREAM

BUTTER-BRAISED CORVINA \$55.95

SAUCE CHOICE: MEYER LEMON GLAZE, TOMATILLO SALSA, MISO MIRIN GLAZE

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

*where great events happen!*