

LUNCH BUFFET MENU

RECEPTION PACKAGE

CHOOSE ONE PLATTER AND TWO PASSED APPETIZERS: (\$8.00PP)

PLATTERS

IMPORTED & DOMESTIC CHEESES, CRISPS & CRACKERS
ROASTED GARLIC & CHICK PEA HUMMUS, PITA CHIPS
CRAB & ARTICHOKE DIP, SOURDOUGH CROUTONS

PASSED APPETIZERS

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

SOUP (SELECT ONE)

CHICKEN VEGETABLE
BEEF & MUSHROOM BARLEY
ROASTED RED PEPPER BISQUE
NEW ENGLAND CLAM CHOWDER

SALAD (SELECT ONE)

HARRY'S CLASSIC CAESAR SALAD
SALAD OF SEASONAL GREENS, BALSAMIC VINAIGRETTE
SPICED BARLEY & OLIVE SALAD ON A BED OF SPINACH
ROMAINE, TOMATOES, OLIVES, MOZZARELLA, HERB VINAIGRETTE

SIDES (SELECT TWO)

ADDITIONAL SIDES ARE \$2 PER PERSON
STEAMED YUKON GOLD POTATOES
SAFFRON RICE PILAF
BACON-HORSERADISH MASHED POTATOES
PLAIN MASHED POTATOES
STEAMED GREEN BEANS
PAPRIKA-GARLIC ROASTED CAULIFLOWER

ENTRÉE

SELECT THREE ENTRÉES

PLEASE CHOOSE ONE SAUCE FOR EACH ENTRÉE SELECTED

(PARTIES OF 20 OR FEWER SELECT TWO ENTRÉES)

GUARANTEED GUEST COUNT REQUIRED THREE BUSINESS DAYS PRIOR TO EVENT DATE

GRILLED CHICKEN BREAST

SAUCE CHOICE: MARSALA, TARRAGON-DIJON CRÈME, ROASTED RED PEPPER CREME

ROASTED CHICKEN BREAST

SAUCE CHOICE: FLORENTINE CREAM, HONEY-GARLIC GLAZE, MEYER LEMON GLAZE

SLICED ROASTED PORK LOIN

SAUCE CHOICE: POIVRADE, BRANDIED MUSTARD DEMI, ROSEMARY STEWED TOMATO

ROAST ATLANTIC SALMON FILET

SAUCE CHOICE: YUZU TRUFFLE CREAM, MEYER LEMON GLAZE, SWEET ONION CONFIT

PARMESAN-CRUSTED MAHI MAHI FILET

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

SHRIMP & GEMELLI PASTA PRIMAVERA

BRAISED SHORT RIB OF BEEF

SAUCE CHOICE: HUNTER, PERIGOURDINE, MUSHROOM-TOMATO RAGOUT

STUFFED PORTOBELLO MUSHROOM, GARLIC & HERB-SEASONED, SPINACH, SHARP CHEDDAR, RUSTIC TOMATO SAUCE

HARRY'S AWARD WINNING PRIME RIB OF BEEF (ADDITIONAL \$6.00PP)

CREAMY HORSERADISH & HORSERADISH

DESSERT (SELECT ONE)

ADDITIONAL DESSERT SELECTIONS ARE \$2 PER PERSON

CHOCOLATE CHAMBORD MOUSSE CAKE

HOMEMADE CARROT CAKE

WARM APPLE CRISP, CARAMEL SAUCE

SEASONAL CHEESECAKE

SEASONAL BREAD PUDDING

CHEF'S SELECTION ASSORTED MINI DESSERTS

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

\$42.95 PER PERSON

where great events happen!