



BALLROOM AND PRIVATE DINING ROOM RENTALS

<u>HARRY'S SAVOY BALLROOM</u>	<u>FOUR HOUR RATE</u>	<u>FULL DAY RATE</u>
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ENTIRE BALLROOM FACILITY (HARRY'S SAVOY BALLROOM, PATIO ROOM, COURTYARD)	\$475.00	\$950.00
HARRY'S SAVOY BALLROOM	\$325.00	\$650.00
BALLROOM A	\$200.00	\$400.00
BALLROOM B	\$125.00	\$250.00
PATIO ROOM AND COURTYARD	\$150.00	\$300.00
THE BOARD ROOM	\$50.00	\$100.00

<u>UPSTAIRS AT HARRY'S SAVOY GRILL</u>	<u>FOUR HOUR RATE</u>	<u>FULL DAY RATE</u>
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CHELSEA ROOM	\$100.00	\$200.00
WINDSOR BOARD ROOM	\$50.00	\$100.00

<u>SUPPLEMENTAL SERVICE CHARGES</u>	<u>FOUR HOUR RATE</u>	<u>OVER FOUR HOURS</u>
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SERVER FEE (FOR PARTIES UNDER 20 GUESTS)	\$50.00	\$100.00
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BEVERAGE MENU

PREMIUM OPEN BAR

INCLUDES: CANADIAN CLUB, SEAGRAM'S 7, DEWAR'S SCOTCH, BEEFEATER GIN, TITO'S VODKA, BACARDI RUM, OLD GRAND DAD 86 BOURBON, SAUZA TEQUILA, HAYES RANCH CABERNET SAUVIGNON AND CHARDONNAY, WALCH "PRENDO" PINOT GRIGIO, BERINGER WHITE ZINFANDEL, DOMESTIC AND IMPORTED BEERS, ASSORTED SODAS, JUICES (BRANDS ARE SUBJECT TO CHANGE)

FIRST HOUR - \$11.50 PER GUEST
EACH ADDITIONAL HOUR - \$7.50 PER GUEST

DELUXE OPEN BAR

INCLUDES: CANADIAN CLUB, VO, SEAGRAM'S 7, DEWAR'S SCOTCH, BOMBAY SAPPHIRE GIN, ABSOLUT VODKA, CAPTAIN MORGAN RUM, MALIBU RUM, JACK DANIEL'S, JIM BEAM, SAUZA TEQUILA, HAYES RANCH CABERNET SAUVIGNON AND CHARDONNAY, WALCH "PRENDO" PINOT GRIGIO, BERINGER WHITE ZINFANDEL, DOMESTIC AND IMPORTED BEERS, ASSORTED SODAS, JUICES (BRANDS ARE SUBJECT TO CHANGE)

FIRST HOUR - \$13.50 PER GUEST
EACH ADDITIONAL HOUR - \$9.50 PER GUEST

CONSUMPTION OR CASH BAR

INCLUDE BOTH PREMIUM AND DELUXE BRANDS LISTED ABOVE.
BARTENDER FEE: **\$75.00** PER BARTENDER UP TO 3 HOURS OF BAR SERVICE
ADDITIONAL **\$25.00** PER BARTENDER FOR EACH ADDITIONAL HOUR OF BAR SERVICE

ADDITIONAL OFFERINGS

CHAMPAGNE TOAST OR SPARKLING CIDER TOAST	\$4.00 PER GUEST
FRESH FRUIT PUNCH	\$35.00 PER GALLON

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PASSED HORS D'OEUVRES SELECTIONS

PRICED PER DOZEN

HOT

CRAB CAKE BITES \$38
SHRIMP TEMPURA, HORSERADISH MARMALADE \$40
SCALLOPS WRAPPED IN BACON \$37
SPICY GRILLED SHRIMP \$37

CHEESESTEAK LOLLIPOPS, SPICY KETCHUP \$36
FRIED CHICKEN SLIDERS, BASIL AIOLI, TOMATO \$36
POLPETTINE MEATBALLS \$30
BUFFALO CHICKEN SKEWERS \$32
LAMB LOLLIPOPS \$58
CHICKEN EMPANADAS, LIME CHILI CREMA \$32

GORGONZOLA DATES WRAPPED IN BACON \$33
SOFT PRETZEL STICKS, CHEDDAR FONDUE \$29
SMOKED GOUDA GRILLED CHEESE SHOOTERS,
TOMATO BISQUE \$31
ASIAN VEGETABLE SPRING ROLLS, SWEET CHILI
DIPPING SAUCE \$31
BLACK BEAN & CORN EMPANADAS \$32

COLD

CRAB RAVIGOTE CROUSTADE \$36
AHI TUNA & APPLE CANAPÉS \$33

SHRIMP COCKTAIL \$49
POACHED SHRIMP, TOMATO BRUSCHETTA \$34

TOMATO & MOZZARELLA CROSTINI \$30
ANTIPASTO SKEWERS: ROASTED TOMATO, TORTELLINI,
OLIVE AND PROSCIUTTO \$32
CAPRESE BITES \$31

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STATIONS & DISPLAYS

PRICED PER PERSON WHEN ADDED TO A PACKAGE
ATTENDANT FEE: \$50.00 MAY APPLY

HARRY'S CLASSICS DISPLAY HOT CRAB & ARTICHOKE DIP, CLAMS CASINO, CRAB MAC & CHEESE	\$22 PER PERSON
HARRY'S AWARD WINNING PRIME RIB OF BEEF STATION, CONDIMENTS AND ROLLS (ADDITIONAL \$50.00 ATTENDANT FEE)	\$28 PER PERSON
FRESH ROASTED TURKEY BREAST STATION, CONDIMENTS AND ROLLS (ADDITIONAL \$50.00 ATTENDANT FEE)	\$20 PER PERSON
BRUSCHETTA STATION BREADS: BAGUETTE, OLIVE OIL & SALT ROASTED FLATBREADS TOPPINGS: TOMATO BRUSCHETTA, SPINACH-ARTICHOKE SPREAD, SUNDRIED TOMATO HUMMUS, MARINATED MOZZARELLA & ROASTED TOMATOES, OLIVE TAPENADE	\$14 PER PERSON
CRAB CAKE SAUTÉ STATION JUMBO LUMP CRAB CAKES, PAN SEARED GOLDEN BROWN TARTAR SAUCE, SRIRACHA AIOLI, COCKTAIL SAUCE (ADDITIONAL \$50.00 ATTENDANT FEE)	MARKET PRICE
MAC & CHEESE BAR HOUSE-MADE MACARONI & CHEESE TOPPINGS: BACON, HAM, BROCCOLI, SCALLIONS, TOMATOES, JALAPENOS	\$16 PER PERSON
THE ULTIMATE RAW BAR EAST & WEST COAST OYSTERS, CLAMS ON THE HALF SHELL, SHRIMP COCKTAIL ASSORTED SAUCES & ACCOMPANIMENTS (ADDITIONAL \$50.00 SHUCKER FEE)	MARKET PRICE

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DESSERT STATIONS & DISPLAYS

PRICED PER PERSON WHEN ADDED TO A PACKAGE
ATTENDANT FEE: \$50.00 MAY APPLY

S'MORES STATION MARSHMALLOWS, GRAHAM CRACKERS, ASSORTED CHOCOLATES, CHOCOLATE SAUCE, ASSORTED NUTS	\$9 PER PERSON
ICE CREAM SUNDAE BAR VANILLA AND CHOCOLATE ICE CREAM, FRESH WHIPPED CREAM, SPRINKLES, HOT FUDGE SAUCE, ASSORTED TOPPINGS (ADD BROWNIES FOR AN ADDITIONAL \$1.50 PP)	\$10 PER PERSON
ASSORTED COOKIES & BROWNIES	\$8 PER PERSON
CHEF'S MINIATURE SWEETS DISPLAY SEASONAL SELECTION MAY INCLUDE: HOUSE-MADE GOURMET ASSORTMENT OF COOKIES, BROWNIES, CAKES, TRUFFLES, TARTLETTES & BARS	\$12 PER PERSON
CLASSIC GRAND DESSERT DISPLAY CHEF'S MINIATURE SWEETS DISPLAY, MINIATURE SEASONAL CHEESECAKES, ASSORTED CREAM PUFFS, MINIATURE CANNOLI	\$14 PER PERSON
SAVOY GRAND DESSERT DISPLAY CLASSIC GRAND DESSERT DISPLAY, MINIATURE SEASONAL CRÈME BRÛLÉE & ASSORTED SEASONAL TRIFLES	\$16 PER PERSON

ABOVE DESSERTS CAN BE SUBSTITUTED FOR EXISTING PACKAGE DESSERTS AT A DISCOUNTED RATE

CUSTOM DESIGNED ICE CARVINGS FROM \$350.00

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THE BRUNCH BUFFET

ASSORTED JUICES

SEASONAL FRESH FRUIT

CROISSANTS, PASTRIES, BAGELS WITH CREAM CHEESE

CHEESE DISPLAY OF MUENSTER AND PEPPERJACK

ROASTED ASPARAGUS SALAD, TOASTED WALNUTS AND SULTANAS

SPICED BARLEY SALAD WITH OLIVE TAPENADE ON A BED OF SPINACH

CHOICE OF: BACON OR SAUSAGE

HOME FRIED POTATOES

CHEDDAR AND VEGETABLE FRITTATA

TOASTED CHEESE BLINTZES, FRESH BERRIES

ROASTED ATLANTIC SALMON, MEYER LEMON NAHE

CHEF'S ASSORTMENT OF MINIATURE SWEETS

HARRY'S CUSTOM ROASTED COFFEES AND HOT TEAS

\$38.95 PER PERSON

MINIMUM OF 25 GUESTS, \$3.00 ADDITIONAL PER PERSON IF FEWER THAN 25

Additional Offerings

ATTENDANT FEE: \$50.00

OMELET STATION: ONIONS, MUSHROOMS, SHREDDED CHEDDAR CHEESE, DICED PEPPERS, TOMATOES, BACON	\$11.25 PER PERSON
CLASSIC BRIOCHE FRENCH TOAST, WARM MAPLE SYRUP OR CLASSIC BUTTERMILK PANCAKES, WARM MAPLE SYRUP	\$9.25 PER PERSON
SCRAMBLED EGGS WITH FRESH HERBS AND CREAM CHEESE	\$8.25 PER PERSON
CHICKEN ALFREDO OVER GEMELLI PASTA	\$10.25 PER PERSON
SMOKED SALMON WITH ONIONS, CAPERS, EGG	\$9.25 PER PERSON

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ALL PRICES SUBJECT TO SERVICE CHARGE

2023

OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT

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

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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

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DELUXE DELI LUNCH BUFFET

THE BUFFET

CHEF'S SOUP DU JOUR

SALAD OF SEASONAL GREENS, ASSORTED DRESSINGS

PENNE PASTA WITH ARTICHOKE, PLUM TOMATOES, SPINACH, PARMESAN CREAM SAUCE

ASSORTED BREADS & ROLLS

SLICED ROAST BEEF AU JUS, CONDIMENTS & ROLLS

DELI ARRANGEMENT:
FRESHLY SLICED TURKEY BREAST
FRESHLY SLICED OVEN BAKED HAM
ASSORTED SLICED CHEESES

SLICED GARDEN TOMATOES, ONIONS & PICKLES ON A BED OF MIXED GREENS, BLACK OLIVES
HORSERADISH MAYONNAISE, MUSTARD, OLD FASHIONED MAYONNAISE

HOMEMADE YUKON GOLD POTATO CHIPS

DESSERT DISPLAY

AN ASSORTMENT OF HOMEMADE COOKIES & BROWNIES

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

\$36.95 PER PERSON
MINIMUM OF 25 GUESTS, \$2.00 ADDITIONAL PER GUEST IF FEWER THAN 25

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SAUCES

CHICKEN

MARSALA SAUCE – MUSHROOM DEMI & MARSALA WINE REDUCTION

TOMATO GASTRIQUE – LIGHT TOMATO SAUCE WITH A RED WINE VINEGAR AND SUGAR REDUCTION

TARRAGON-DIJON CRÈME – HERB NAGE BASED SAUCE WITH TARRAGON, DIJON MUSTARD, LEMON AND SEASONINGS

BEEF

BÉARNAISE –HOLLANDAISE (EGG, BUTTER SAUCE) WITH A TARRAGON REDUCTION

PEPPERCORN SAUCE – DEMI-GLACE, BRANDY, WORCESTERSHIRE SAUCE, MUSTARD, CREAM AND PEPPERCORNS

BORDELAISE – FRENCH SAUCE WITH DRY RED WINE, BUTTER AND SHALLOTS

HUNTER SAUCE – BROWN SAUCE WITH MUSHROOMS, SHALLOTS, TOMATOES AND FINE HERBS

PERIGOURDINE SAUCE – FRENCH COMPOUND SAUCE MADE FROM DEMI-GLACE WITH TRUFFLE ESSENCE

PORK

CHARCUTERIE SAUCE – MADE WITH ONIONS, MUSTARD, WHITE WINE, CHOPPED CORNICHONS SIMMERED IN BASIC DEMI-GLACE

POIVRADE – PEPPERY SAUCE MADE OF COOKED MIREPOIX THICKENED WITH FLOUR & MOISTENED WITH WINE & VINEGAR

DIJON-HONEY GLAZE - HONEY, BROWN SUGAR, BUTTER, DIJON MUSTARD, WHOLE-GRAIN MUSTARD AND THYME

FISH

CITRUS NAGE – CHICKEN STOCK, WHITE WINE, BUTTER, CREAM, LEMON, ORANGE ZEST, THYME SPRIGS

NANTUA – SEAFOOD CREAM SAUCE MADE WITH SHRIMP, BUTTER AND CRAYFISH

COCONUT RED CURRY SAUCE – MILDLY SPICED COCONUT CREAM SAUCE, GINGER, ORANGE, SOY SAUCE

GINGER-HONEY – HONEY, GINGER, CHICKEN STOCK, RICE WINE VINEGAR, THICKENED WITH CORN STARCH

CHILDREN'S MENU

SELECT ONE FOR ALL CHILDREN UNDER 12 ATTENDING EVENT

ENTRÉES

CHICKEN FINGERS AND FRENCH FRIES

GRILLED HAMBURGER AND FRENCH FRIES

CHILD'S CUT PRIME RIB AND FRENCH FRIES

HARRY'S HOT DOG AND FRENCH FRIES

PASTA WITH BUTTER OR TOMATO SAUCE

TRADITIONAL MAC AND CHEESE WITH SLICED HOT DOG

GRILLED CHEESE AND FRENCH FRIES

PITA PIZZA

DESSERT

ICE CREAM SUNDAE

VANILLA ICE CREAM, CHOCOLATE SYRUP, MARASCHINO CHERRY

\$15.00 PER GUEST

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CREDIT CARD REQUIRED FOR ALL CAKE ORDERS;
IF YOU FAIL TO SHOW FOR YOUR RESERVATION, CREDIT CARD WILL BE CHARGED FOR PRICE OF THE CAKE ORDERED

CAKE SELECTIONS

CLASSIC VANILLA, CHOCOLATE, OR MARBLE CAKE
WITH CHOICE OF BUTTERCREAM OR BITTERSWEET CHOCOLATE BUTTERCREAM ICING
AND RASPBERRY FILLING (OPTIONAL)

HOMEMADE CARROT CAKE
LAYERED WITH CREAM CHEESE ICING AND FINISHED WITH TOASTED WALNUTS

LEMON SWIRL CAKE
LEMON BUTTERCREAM, LEMON CURD FILLING (OPTIONAL)

STRAWBERRY SHORTCAKE
VANILLA CAKE LAYERED WITH WHIPPED CREAM AND FRESH STRAWBERRIES

BITTERSWEET CHOCOLATE MOUSSE CAKE
CHOCOLATE CHIFFON CAKE AND BITTERSWEET CHOCOLATE MOUSSE FINISHED WITH A DARK CHOCOLATE MIRROR GLAZE

PRICING

7" CAKE	SERVES 2-8	\$30
9" CAKE	SERVES 9-14	\$40
10" CAKE	SERVES 15-23	\$50
12" CAKE	SERVES 24-30	\$60
½ SHEETS	SERVE 35-65	\$100
FULL SHEETS	SERVE 75-100	\$170

OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS: DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT
48 HOURS NOTICE REQUIRED FOR ALL SPECIAL-ORDER CAKES
CREDIT CARD REQUIRED FOR ALL CAKE ORDERS;
IF YOU FAIL TO SHOW FOR YOUR RESERVATION, CREDIT CARD WILL BE CHARGED FOR PRICE OF THE CAKE ORDERED.