



## **Harry's Bar/Bat Mitzvah Celebration Package**

### **The Cocktail Hour**

#### **Complete One Hour Premium Open Bar**

Includes: Canadian Club, Seagrams 7, Dewar's Scotch, Beefeater Gin, Tito's Vodka, Bacardi Silver Rum, Old Grand Dad 86 Bourbon, Hayes Ranch Cabernet Sauvignon and Chardonnay, Beringer White Zinfandel, Walch "Prendo" Pinot Grigio, Domestic and Imported Beers, Assorted Sodas, Juices  
(Deluxe brands and cordials available at an additional charge)  
Offerings are subject to change  
(each additional hour of premium open bar - \$7.50 pp)

#### **Savoy Grand Hors d'Oeuvres Display**

Hot Crab and Artichoke Dip, Sourdough Croutons  
Imported & Domestic Cheeses with Crisps and Crackers  
Fresh Seasonal Fruits  
Roasted Garlic Chick Pea Hummus, Imported Olive Tapenade, Crisp Pita Chips  
Fresh Salsa and House Made Corn Chips  
Relish Display of Mixed Greek Olives, Assorted Peppers, Marinated Local Mushrooms  
House Made Bread & Butter Pickles  
Chef's Selection of Assorted Flatbreads

#### **Reception Butlered Hors d'Oeuvres Package**

Scallion Potato Latkes  
Polpettine Meatball with Veal Reduction  
Buffalo Chicken Skewers  
Asian Vegetable Spring Roll with a Sweet Chili Dipping Sauce  
Smoked Salmon on Pumpernickel, Cream Cheese & Caper Spread with Pickled Red Onion

Fresh Baked Challah For Hamotzie

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# Harry's

SAVOY BALLROOM

## **Dinner Menu**

Wine Service with Dinner  
Hayes Ranch Cabernet Sauvignon and Chardonnay,  
served with Dinner  
(additional \$10.50 per person)

## **Appetizer**

(select one)

Shrimp Cocktail  
Crab Mac & Cheese  
Seared Ahi Tuna  
Cavatelli Bolognese  
Four Cheese Ravioli, Pesto Cream

## **Soup/Salad**

(select one)

Lobster & Sweet Corn Chowder  
Chicken Matzo Ball Soup  
New England Clam Chowder  
Baby Spinach Salad, Fig Walnut Vinaigrette  
Salad of Seasonal Greens, Balsamic Vinaigrette  
Harry's Classic Caesar Salad

## **Entrees**

(select two entrees)

A guaranteed number of each entrée must be given three working days prior to the event.

Harry's Award Winning Prime Rib of Beef \$118.50  
Sauce choice: Au Jus, Béarnaise

Grilled Petite Filet Served Medium \$120.50  
Sauce choice: Peppercorn, Béarnaise, Bordelaise

Braised Beef Short Rib \$112.50  
Sauce choice: Peppercorn, Hunter, Perigourdine

Roasted Rack of Lamb \$118.50  
Sauce choice: Herbed Demi, Bearnaise, Mint Chimichurri

Grilled Chicken Breast \$109.95  
Sauce choice: Marsala, Tomato Gastrique, Tarragon-Dijon Crème

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**Entrees-Continued**

Oven Roasted Breast of Duck \$112.50  
Sauce choice: Port Cherry, Honey Balsamic, A l'Orange

Broiled Chesapeake Jumbo Lump Crab Cakes \$120.50  
Sauce choice: Ravigote, Crudo, Sweet Corn Relish, Nantua

Pan Seared Atlantic Salmon \$113.50  
Sauce choice: Citrus Nage, Ginger-Honey, Tomato-Olive Relish

Pan Seared Seasonal Fin Fish \$109.50  
Sauce choice: Nantua, Coconut-Curry Cream

Grilled Swordfish \$112.50  
Sauce choice: Nage, Pineapple Relish, Sweet Onion Confit

**Desserts**

(select one dessert)

Chocolate Chambord Mousse Cake  
Warm Apple Crisp with Caramel Sauce  
Seasonal Cheese Cake  
Seasonal Bread Pudding  
Chef's Miniature Dessert Display

and

**Traditional Torah Cake**

Includes candles for the ceremony  
Classic or Chocolate Genoise Sponge Cake  
with Vanilla Buttercream or Bittersweet Chocolate Buttercream  
(Optional: Raspberry Filling)

Custom Designed Cakes Also Available

La Colombe Coffee, Decaffeinated Coffee, Gourmet Hot and Iced Tea Included

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**Additional Offerings**

S'Mores Station

Marshmallows, Graham Crackers, Assorted Chocolates,  
Chocolate Sauce, Assorted Nuts  
\$9 per person

Strawberry and Seasonal Melon Table

Premium Strawberries and Melon displayed with Chocolate Sauce,  
Fresh Whipped Cream, Powdered Sugar  
and a Grand Marnier Caramel Sauce  
\$9.75 per person

Chef's Miniature Sweets Display

Seasonal Selection May include: House-Made Gourmet Assortment of  
Cookies, Brownies, Cakes, Truffles, Tartlettes & Bars  
\$12.00 per person

Harry's Savoy Grand Dessert Display

Seasonal Selection of House-Made Gourmet Cookies,  
Brownies, Cakes, Truffles, Tartlettes & Bars,  
Miniature Cream Puffs, Miniature Eclairs, Miniature Cheesecakes  
\$16.00 per person

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