



Harry's Bar/Bat Mitzvah 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

(additional \$18 per person)
Scallion Potato Latkes
Polpettine Meatball with Veal Reduction
Buffalo Chicken Skewers
Asian Vegetable Spring Roll with a Sweet Chili Dipping Sauce
Smoked Salmon on Pumpnickel, Cream Cheese & Caper Spread with Pickled Red Onion

Fresh Baked Challah for Hamotzie

where great events happen!

ALL PRICES SUBJECT TO 22% SERVICE CHARGE

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OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT

2022

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 appetizer)

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 \$92.95
Sauce choice: Au Jus, Béarnaise

Grilled Petite Filet Served Medium \$96.25
Sauce choice: Peppercorn, Béarnaise, Bordelaise

Braised Beef Short Rib \$89.50
Sauce choice: Peppercorn, Hunter, Périgourdine

Roasted Rack of Lamb \$97.50
Sauce choice: Herbed Demi, Béarnaise, Mint Chimichurri

Grilled Chicken Breast \$80.75
Sauce choice: Marsala, Tomato Gastrique, Tarragon-Dijon Crème

Oven Roasted Breast of Duck \$89.50
Sauce choice: Port Cherry, Honey Balsamic, à l'Orange

Broiled Chesapeake Jumbo Lump Crab Cakes \$96.25
Sauce choice: Ravigote, Crudo, Sweet Corn Relish, Nantua

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Entrees-Continued

Pan Seared Atlantic Salmon \$83.95
Sauce choice: Citrus Nage, Ginger-Honey, Tomato-Olive Relish

Pan Seared Seasonal Fin Fish \$85.50
Sauce choice: Nantua, Coconut-Curry Cream

Grilled Swordfish \$91.50
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 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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