

LUNCH BUFFET MENU \$52.95/PERSON

SOUPS (select one)

MARYLAND CRAB*

OLD BAY, LUMP CRAB

NEW ENGLAND CLAM CHOWDER

POTATO, CREAM, BACON

CLASSIC CHICKEN NOODLE*

CARROT, THYME, HERBS

BEEF & MUSHROOM BARLEY

RIBEYE, CREMINI, BEEF BROTH

CREAMY CORN CHOWDER*

SALADS (select one)

CAESAR

PARMESAN, ROMAINE, FOCACCIA CROUTONS

SPINACH & LOLA ROSA*

FRESH MUSHROOMS, GRUYERE, BALSAMIC VINAIGRETTE

FARM GREENS*

CUCUMBER, TOMATO, HOUSE VINAIGRETTE

FRISÉE & BABY KALE*

RADISH, RADICCHIO, CARROT, RED WINE VINAIGRETTE

ENTRÉE COURSE (select three)

HARRY'S AWARD WINNING PRIME RIB OF BEEF* (ADD \$7 PER PERSON)

AU JUS, CREAMY AND PICKLED HORSERADISH

BRAISED BEEF SHORT RIB* AU POIVRE OR RED WINE REDUCTION

ROASTED PORK LOIN* RUSTIC TOMATO RELISH OR SUNDRIED TOMATO CREAM

JERK PORK LOIN* GUAVA DEMI OR CHILE-PINEAPPLE SALSA

HARRY'S SIGNATURE 2OZ CRAB CAKES (ADD \$9 PER PERSON)

TARTAR OR COCKTAIL OR LEMON AIOLI

PAN SEARED ATLANTIC SALMON* MUSHROOM CHIVE CREAM OR MISO-GINGER BROTH

SHRIMP & PENNE PASTA PRIMAVERA OR ALFREDO OR TOMATO-BASIL

GRILLED CHICKEN BREAST* LYONNAISE OR MARSALA

ROASTED CHICKEN BREAST* MUSTARD-CHIVE CREAM OR LYONNAISE

PORTOBELLO MUSHROOM CAPONATA* PARSLEY PESTO

SIDE DISHES (select two)

ADDITIONAL SIDES \$3 PER PERSON

STEAMED HARICOT VERTS*

ROASTED CARROTS* CUMIN, BROWN SUGAR

ROASTED CAULIFLOWER*

PAPRIKA, GARLIC, TOASTED PARMESAN CHEESE

ROASTED NEW POTATOES* ROASTED GARLIC, HERBS

WHIPPED POTATOES*

SAFFRON RICE PILAF*

DESSERT COURSE (select one)

HARRY'S HOMEMADE CARROT CAKE

BRANDIED CURRANT, CARROT CREAM, PECAN STREUSEL

HAZELNUT CRUNCHY CHOCOLATE BAR

SEASONAL MINI CHEESECAKE

CHOCOLATE CHAMBORD MOUSSE CAKE

CHEF'S SELECTION OF

ASSORTED MINI DESSERTS

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

where great events happen!

*INDICATES GLUTEN-FREE

ALL PRICES SUBJECT TO SERVICE CHARGE.

2025

OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:

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