



## *Deluxe Dinner Reception Menu*

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

FEATURING DIBON SPARKLING WINE  
CANADIAN CLUB, SEAGRAMS 7, GRANTS SCOTCH, GILBEY'S GIN, SVEDKA VODKA, CRUZAN RUM,  
OLD GRAND DAD 86 BOURBON, HARRY'S PRIVATE LABEL CABERNET SAUVIGNON AND CHARDONNAY, BERINGER  
WHITE ZINFANDEL, DOMESTIC AND IMPORTED BEERS,  
ASSORTED SODAS, JUICES AND BOTTLED WATER  
(BRANDS ARE SUBJECT TO CHANGE)

### *Hors d'Oeuvres*

COMBINATION FRESH VEGETABLE CRUDITE, SPECIALTY CHEESES, FRESH SEASONAL FRUIT,  
WITH SPICY VEGETABLE DIP, RANCH DIP AND CRACKERS

### *Reception Hors d'Oeuvres Package*

OPTIONAL, \$10.95 PER PERSON

AHI TUNA TARTARE WITH YUZU ESSENCE AND POBLANO PEPPERS  
CAJUN CHICKEN AND MUEENSTER CANAPÉ  
HUMBOLT FOG CHEESE PASTRIES  
HOT CRABMEAT & ARTICHOKE DIP WITH SOURDOUGH CROUTONS

## *The Dinner Menu*

SELECT ONE MENU ITEM PER COURSE

### *Appetizer*

LOBSTER & SWEET CORN CHOWDER (ADDITIONAL \$2.00)  
TUSCAN ROASTED TOMATO AND CANNELLINI BEAN SOUP  
FRESH FRUIT AND BERRIES WITH RASPBERRY SAUCE  
NEW ENGLAND CLAM CHOWDER (ADDITIONAL \$2.00)  
ROASTED GARLIC & SPINACH RAVIOLI WITH WILD MUSHROOMS & RUSTIC TOMATO SAUCE  
CRISP FRIED CALAMARI  
COLD POACHED DIVER SCALLOP, YUZU CITRUS RELISH & MICRO CILANTRO

### *Salad*

SALAD OF SEASONAL GREENS  
BABY SPINACH SALAD WITH A FIG WALNUT VINAIGRETTE  
HARRY'S CLASSIC CAESAR SALAD

## *Entrée*

SELECT CHOICE OF THREE ENTRÉES  
GUARANTEED ENTRÉE COUNT REQUIRED THREE BUSINESS DAYS PRIOR

HARRY'S AWARD-WINNING PRIME RIB OF BEEF AU JUS SERVED MEDIUM Baked Stuffed Potato and Chef's Seasonal Vegetable	\$61.50 PER PERSON
GRILLED PETITE FILET MIGNON SERVED MEDIUM Au Gratin Potatoes and Chef's Seasonal Vegetables	\$67.00 PER PERSON
BROILED CHESAPEAKE JUMBO LUMP CRAB CAKES Herbed New Potatoes, Red Bell Pepper and Zucchini with Sauce Crudo	\$73.50 PER PERSON
GRILLED ATLANTIC SALMON FILET Coconut, Red Curry Sauce with Jasmine Rice	\$56.00 PER PERSON
SLICED ROAST PORK LOIN Sauce Piperade, Au Gratin Potatoes and Chef's Seasonal Vegetables	\$54.95 PER PERSON
GRILLED EUROPEAN-STYLE CHICKEN BREAST PROVENCAL Fresh Herb New Potatoes and a Lemon Thyme Reduction	\$54.95 PER PERSON
ROASTED EUROPEAN-CUT CHICKEN BREAST with Spinach & Fontina Cheese Stuffing, Roasted New Potatoes, Red Pepper Coulis	\$54.95 PER PERSON
MISO MIRIN SEARED ESCOLAR Scallion Rice, Haricot Verts and Red Bell Peppers	\$56.00 PER PERSON
PAN SEARED CORVINA Herb Butter, Tomatillo Salsa, Seasonal Vegetable, Wasabi Mashed Potatoes	\$67.00 PER PERSON

## *Dessert*

HARRY'S SIGNATURE ICE CREAM  
BITTERSWEET CHOCOLATE MOUSSE CAKE WITH RASPBERRY SAUCE  
WARM APPLE CRISP WITH CARAMEL SAUCE  
MARGARITA CHEESECAKE WITH ORANGE DULCE DE LECHE  
HOMEMADE CARROT CAKE  
ALA MODE (ADDITIONAL \$2.00)

*CUSTOM DESIGNED CAKES ALSO AVAILABLE*

HARRY'S CUSTOM ROASTED COFFEE, DECAFFEINATED COFFEE, AND GOURMET HOT TEA

ALL PRICES SUBJECT TO 20% SERVICE CHARGE  
Our menu contains the following food allergens:  
dairy, egg, peanut, tree nuts, fish, shellfish, soy, wheat