



Luncheon Buffet

The Buffet

CHEF'S SOUP DU JOUR

SELECT ONE SALAD:

HARRY'S CRISP TOSSED CAESAR SALAD WITH SOURDOUGH CROUTONS

SEASONAL GREEN SALAD WITH RASPBERRY VINAIGRETTE AND RANCH DRESSING

BABY SPINACH SALAD WITH FIG WALNUT VINAIGRETTE

Entrees

SELECT TWO ENTREES:

GRIDDLE-SEARED BEEF WITH PROVENCALE VEGETABLES AND A MADERIA DEMI-GLACE

LOCAL NEW JERSEY SOLE ROULADES, JULIENNED VEGETABLES, LEMON HERB BUTTER

GRILLED CHICKEN VALENCIA, SPINACH, ORANGE, PINENUTS, MUSHROOMS AND SULTANAS

ROAST LOIN OF PORK PIPERADE

SELECT ONE ACCOMPANIMENT:

HARRY'S GARLIC MASHED POTATOES, RICE PILAF, OR STEAMED NEW POTATOES

ALSO INCLUDES:

PENNE PASTA WITH ROASTED SEASONAL VEGETABLES IN A BLUSH SAUCE

CHEF'S SEASONAL VEGETABLE

FRESHLY BAKED DINNER ROLLS

Dessert Display

AN ASSORTMENT OF CHEF'S SEASONAL PETIT FOURS

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

\$32.50 PER PERSON

MINIMUM OF 25 GUESTS, \$2.00 ADDITIONAL PER PERSON IF LESS THAN 40

ALL PRICES SUBJECT TO 20% SERVICE CHARGE

Our menu contains the following food allergens:
dairy, egg, peanut, tree nuts, fish, shellfish, soy, wheat

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