



Social Luncheon Menu

The Reception

FRESH FRUIT PUNCH

DISPLAY OF SPECIALTY CHEESES, FRESH SEASONAL FRUIT
AND VEGETABLE CRUDITÉS WITH SPICY VEGETABLE DIP AND RANCH DIP

Appetizer

MINISTRONE SOUP

HARRY'S CLASSIC CAESAR SALAD

SEASONAL GREEN SALAD WITH RASPBERRY VINAIGRETTE

NEW ENGLAND CLAM CHOWDER

BABY SPINACH SALAD WITH FIG WALNUT VINAIGRETTE

Entrees

SELECT THREE ENTREES

WARM SHRIMP AND ASPARAGUS QUICHE, with Gruyere Cheese, Local Seasonal Greens in a Citrus Vinaigrette

GINGER HONEY GLAZED GRILLED SALMON OR CHICKEN BREAST over Boston Bibb and Cress Salad

GRILLED EUROPEAN-CUT CHICKEN BREAST, Medallion of Yukon Gold Potato, Broccoli Rabe and Tomato Gastrique

ROASTED ATLANTIC SALMON FILET, Sundried Tomato Mushroom Crust, Haricot Vert, Citrus Cream, Gaufrette Potato

FLAT IRON FRENCH BROIL, Cabernet Reduction Sauce, Garlic Mashed Potatoes and Chef's Seasonal Vegetable

RED SNAPPER TEMPURA, Yuzu Glaze, Wasabi Mashed Potatoes, Chef's Seasonal Vegetables

ORRECCHIETTE PASTA, Artichokes and Olives with Walnut Arugula Pesto

CAVATELLI PASTA SORRENTO, with Sweet Italian Sausage, Local Mushrooms, Bell Peppers, Sundried Tomatoes in a Blush Sauce

Dessert

HARRY'S CUSTOM DESIGNED CAKE
WITH WRITING OF YOUR CHOICE

CLASSIC OR CHOCOLATE GENOISE SPONGE CAKE
WITH VANILLA BUTTERCREAM OR BITTERSWEET CHOCOLATE BUTTERCREAM
(OPTIONAL: RASPBERRY FILLING)

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

\$31.95 PER PERSON

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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