



Social Luncheon Buffet

The Reception

FRESH FRUIT PUNCH

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

The Buffet

SELECT ONE SALAD:

HARRY'S CRISP TOSSED CAESAR SALAD WITH SOURDOUGH CROUTONS

or

SEASONAL GREEN SALAD WITH SUNDRIED CRANBERRY VINAIGRETTE AND RANCH DRESSING

ROASTED ATLANTIC SALMON FILET WITH SHALLOT HERB NAGE

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

SELECT ONE PASTA:

PENNE PASTA AURORA WITH FRESH TOMATO BASIL COULIS

ORRECCHIETTE PASTA WITH ARTICHOKE, OLIVES AND WALNUT ARUGULA PESTO

CAVATELLI PASTA, SWEET ITALIAN SAUSAGE, LOCAL MUSHROOMS, BELL PEPPERS IN A BLUSH SAUCE

SELECT ACCOMPANIMENT:

HARRY'S GARLIC MASHED POTATOES, RICE PILAF, OR FRESH HERB NEW POTATOES

CHEF'S SEASONAL VEGETABLE

FRESHLY BAKED DINNER ROLLS

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

\$32.95 PER PERSON

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

ALL PRICES SUBJECT TO 20% SERVICE CHARGE

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

3/12