



Classic Dinner Buffet

Displayed Hors d'Oeuvres

SPECIALTY CHEESES DISPLAYED WITH AN ARRAY OF FRESH SEASONAL FRUITS

The Buffet

SELECT TWO SALADS:

HARRY'S CRISP TOSSED CAESAR SALAD WITH SOURDOUGH CROUTONS

OR

SEASONAL GREEN SALAD WITH SUNDRIED CRANBERRY VINAIGRETTE AND RANCH DRESSING

OR

BABY SPINACH SALAD WITH SUNDRIED CHERRIES, SPICED WALNUTS,
MAYTAG BLEU CHEESE IN A FIG WALNUT VINAIGRETTE

SELECT ONE CARVED ENTREE:

HARRY'S AWARD-WINNING PRIME RIB OF BEEF AU JUS PREPARED MEDIUM

OR

SLICED ROAST PORK LOIN WITH SAUCE PIPERADE

ROASTED ATLANTIC SALMON FILET WITH SHALLOT AND HERB NAGE

YUZU GLAZED CHICKEN

CRISP SEARED CHICKEN TENDERS TOSSED IN A SWEET AND SPICY JAPANESE CITRUS GLAZE

SELECT ONE ACCOMPANIMENT:

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

CHEF'S SEASONAL VEGETABLE

FRESHLY BAKED DINNER ROLLS

Dessert Display

AN ASSORTMENT OF CHEF'S SEASONAL PETIT FOURS

(CUSTOM DESIGNED CAKES ALSO AVAILABLE)

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

\$48.25 PER PERSON

MINIMUM OF 40 GUESTS, \$4.00 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

3/12