SAVOY BALLROOM

Tocial Luncheon

The Reception

FRSH FRUIT PUNCH

SPECIALTY CHEESE WITH AN ARRAY OF FRESH SEASONAL FRUIT AND CRACKERS

he Butte

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, PINE NUTS, MUSHROOMS AND SULTANAS

SELECT ONE PASTA:

PENNE PASTA AURORA WITH FRESH TOMATO BASIL COULIS ORECCHIETTE PASTA WITH ARTICHOKES, 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

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)

\$35.50 PER PERSON

where great events happen!

ALL PRICES SUBJECT TO SERVICE CHARGE OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS: DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT