



BREAKFAST BUFFET

prices are per guest | 20 guest minimum | buffets are refreshed for one hour

THE CONTINENTAL

Seasonal Sliced Fruit Tray
Assorted Fruit Yogurts
Bagels with Whipped Cream Cheese
Assorted Breakfast Pastries and Coffee Cakes
Fruit Preserves, Whipped Butter and Honey
Fresh Orange, Fresh Grapefruit and Cranberry Juices
Freshly Brewed Coffee and Gourmet Hot Tea Selections
\$14

HEALTHY START

Whole Seasonal Fruit
Sliced Mango, Pineapple, Papaya and Fresh Berries
Cottage Cheese
Whole Wheat Toast
Fruit Preserves, Whipped Butter and Honey
Granola with Soy and Skim Milk
Raw Almonds
Assorted Fruit Yogurts
Fresh Orange, Fresh Grapefruit and Cranberry Juices
Freshly Brewed Coffee and Gourmet Hot Tea Selections
\$18

FULL BREAKFAST

Seasonal Sliced Fruit Tray
Assorted Fruit Yogurts and Granola
Traditional Breakfast Cereals with Skim and Whole Milk
Steel Cut Oatmeal with Roasted Granny Smith Apples and Brown Cane Sugar
Bagels with Whipped Cream Cheese
Assorted Breakfast Pastries and Coffee Cakes
Fruit Preserves, Whipped Butter and Honey
Scrambled Eggs
French Toast
Applewood Smoked Bacon and Sausage Links
Breakfast Potatoes
Fresh Orange, Fresh Grapefruit and Cranberry Juices
Freshly Brewed Coffee and Gourmet Hot Tea Selections
\$21

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



PLATED BREAKFAST

prices are per guest | 20 guest minimum

THE SCRAMBLE

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon or Sausage Links
Breakfast Potatoes
Fresh Orange or Grapefruit Juice
Miniature Muffins, Breakfast Breads, Fruit Preserves and Whipped Butter
Freshly Brewed Coffee and Gourmet Hot Tea Selections
\$15

FRENCH TOAST

Thick Cut French Toast
Maple Syrup and Whipped Butter
Applewood Smoked Bacon or Sausage Links
Fresh Orange or Grapefruit Juice
Miniature Muffins, Breakfast Breads, Fruit Preserves and Butter
Freshly Brewed Coffee and Gourmet Hot Tea Selections
\$15

BENEDICT

Poached Eggs with Canadian Bacon on English Muffin with Hollandaise
Jumbo Lump Crab Cakes Benedict | **add \$5**
Breakfast Potatoes
Fresh Orange or Grapefruit Juice
Miniature Muffins, Breakfast Breads, Fruit Preserves and Butter
Freshly Brewed Coffee and Gourmet Hot Tea Selections
\$17

STEAK AND EGGS

6 oz. Filet Mignon and Farm Fresh Scrambled Eggs
Breakfast Potatoes
Fresh Orange or Grapefruit Juice
Miniature Muffins, Breakfast Breads, Fruit Preserves and Butter
Freshly Brewed Coffee and Gourmet Hot Tea Selections
\$27



BRUNCH BUFFET

prices are per guest unless otherwise indicated | 30 guest minimum | two hour service

Seasonal Sliced Fruit Tray with Yogurt Dipping Sauce
International Cheese Display
Assorted Bagels, Breakfast Pastries and Coffee Cakes
Whipped Cream Cheese, Fruit Preserves, Whipped Butter and Honey
Smoked Salmon, Capers, Tomatoes and Red Onions
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Sausage Links
Breakfast Potatoes
Garden Mixed Greens with Balsamic Vinaigrette
Chicken Vesuvio
Rigatoni with Vodka Sauce
Chef's Selection of Assorted Desserts
Fresh Orange, Fresh Grapefruit and Cranberry Juices
Freshly Brewed Coffee and Gourmet Hot Tea Selections
\$26

BLOODY MARY BAR

two hour package

Harry's Signature Bloody Mary Mix
Absolut, Absolut Peppar and Absolut Citron
Bleu Cheese Stuffed Olives, Celery Stalks, Cocktail Onions, Salami,
Lime Wedges, Pickle Spears and Celery Salt
add \$12

CHEF-ATTENDED STATIONS

\$75 chef fee, per chef applies

OMELETTE STATION

Mozzarella, Cheddar, Swiss,
Mushrooms, Green Peppers, Tomatoes, Onions,
Broccoli, Ham and Italian Sausage
add \$6

BELGIAN WAFFLE STATION

Sautéed Apples and Peaches, Mixed Berries,
Toasted Pecans, Whipped Cream, Powdered Sugar,
Maple Syrup and Whipped Butter
add \$6

CARVING STATIONS

served with assorted bakery fresh bread with whipped butter | serves 20-25 guests

Whole Tenderloin of Beef with Horseradish Cream | **add \$225**
Whole Honey Baked Ham with Pineapple Relish | **add \$80**
Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | **add \$90**
Whole Roasted Turkey Breast with Honey Mustard | **add \$80**

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BOXED LUNCHES

prices are per guest | 20 guest minimum

SANDWICHES

select up to three

Grilled Vegetables, Roma Tomatoes, Pesto and Fresh Mozzarella on Herb Ciabatta
Vine-Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar on French Bread
Oven Roasted Turkey Breast and Gruyère on Herb Ciabatta
Grilled Pesto Chicken Breast and Provolone on Tomato Focaccia
Rosemary Chicken Salad Wrapped in Spinach Tortilla
Honey Baked Ham and Swiss on Kaiser Roll
Roast Beef and Cheddar on French Bread
Tuna Salad Wrapped in Tomato Tortilla

Assorted Condiments
Kosher Dill Pickle Spear
Holy Cow!® Potato Chips
Roasted Vegetable Pasta Salad
Fresh Fruit Salad
Homemade Chocolate Chip Cookie

\$18

SALADS

select up to three

Hearts of Palm, Tomatoes, Roasted Red Peppers, Onions, Garbanzo Beans, Fresh Mozzarella and Balsamic Vinaigrette
Baby Greens, Granny Smith Apples, Pears, Candied Walnuts and Gorgonzola with Raspberry Dressing
Grilled Chicken Caesar with Homemade Garlic Croutons and Shaved Parmigiano-Reggiano
Chicken Pesto Pasta Salad with Hearts of Palm, Artichoke Hearts and Tri-Color Peppers
Chopped Chicken, Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola and Sweet Herb Vinaigrette
Italian Meats, Hearts of Palm, Artichoke Hearts, Peppers, Green Beans, Provolone and Balsamic Vinaigrette

Bakery Fresh Bread with Whipped Butter
Fresh Fruit Salad
Homemade Chocolate Chip Cookie

\$18

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LUNCHEON BUFFET

*includes freshly brewed coffee and gourmet hot tea selections
prices are per guest | 20 guest minimum | buffets are refreshed for one hour*

CORNER DELI

Garden Mixed Greens with Balsamic Vinaigrette
Red Skin Potato Salad
Holy Cow!® Potato Chips
assorted halved sandwiches:

Roast Beef, Grilled Breast of Chicken, Roasted Turkey, Honey Baked Ham and Grilled Vegetables
Assorted Condiments, Lettuce, Tomatoes, Onions and Pickles
Homemade Fudge Brownies and Assorted Cookies

\$22

BALL PARK

Harry's Chili with Chopped Onions, Cheddar, Sour Cream and Oyster Crackers
Cole Slaw
Red Skin Potato Salad
Holy Cow!® Potato Chips
Kosher Hot Dogs
Char-Grilled Hamburgers

Assorted Condiments, Cheese, Lettuce, Tomatoes, Onions, Relish and Pickles
Homemade Fudge Brownies and Assorted Cookies

\$24

LITTLE ITALY

Minestrone Soup
Caesar Salad with Shaved Parmigiano-Reggiano
Mostaccioli Marinara
Rotini Alfredo
Miniature Meatballs with Marinara
Italian Sausage and Peppers
Bakery Fresh Breads with Whipped Butter and Oyster Crackers
Chef's Selection of Assorted Desserts

\$26

ITALIAN DELI

Panzanella Bread Salad with Plum Tomatoes
Roasted Vegetable Pasta Salad
Chilled, Sliced Pesto Breast of Chicken
Genoa Salami, Soppressata, Spicy Coppa, Prosciutto di Parma, Speck Alto Adige and Salamini
Chilled, Marinated Roasted Vegetables
Provolone, Asiago, Smoked Mozzarella, Lettuce, Tomatoes, Onions and Pickles
Oil & Vinegar, Garlic Aioli, Balsamic Vinaigrette and Italian Dressing
Assorted Italian Breads with Whipped Butter
Chef's Selection of Assorted Desserts

\$27

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LUNCHEON BUFFET

continued

SOUP & SALAD BAR

Minestrone
New England Clam Chowder
Tuscan White Bean and Italian Sausage Soup
Iceberg and Baby Mixed Greens
Ranch, Balsamic Vinaigrette and Creamy Garlic Dressings
Diced Ham, Julienne Turkey and Crumbled Bacon
Shredded Swiss, Cheddar and Fresh Mozzarella
Sliced Mushrooms, Tomato Wedges, Bermuda Onions and Cucumber Wheels
Sliced Hard Boiled Eggs, Garlic Croutons, Chow Mein Noodles and Sun Flower Seeds
Bakery Fresh Breads with Whipped Butter and Oyster Crackers
Chef's Selection of Assorted Desserts
\$22

STEAKHOUSE

Beefsteak Tomato and Onion Salad
Chopped Salad with Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola and Sweet Herb Vinaigrette
Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter
London Broil with Mushroom Bordelaise
Garlic Mashed Potatoes
Creamed Corn
Bakery Fresh Breads with Whipped Butter
Chef's Selection of Assorted Desserts
\$32

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PLATED LUNCHEONS

prices are per guest | entrée counts are required in advance for 50 or more guests

SOUP OR SALAD

includes bakery fresh breads with whipped butter and oyster crackers | select one

Garden Mixed Greens with Balsamic Vinaigrette
Minestrone Soup
Soup of the Day

ENTRÉE

includes freshly brewed iced tea | select up to three

Caesar Salad with Grilled Breast of Chicken and Homemade Garlic Croutons | **\$22**
Chicken Vesuvio | **\$25**
Chicken Marsala | **\$24**
Chicken Parmigiana | **\$24**
Chicken Limone | **\$24**
Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter | **\$24**
Fresh Linguine with Grilled Chicken, Arugula and Pine Nuts in Lemon and Garlic Olive Oil | **\$22**
Fresh Penne with Pesto, Sun-Dried Tomatoes, Asparagus and Mushrooms | **\$22**
Fresh Rigatoni with Vodka Sauce and Shaved Parmigiano-Reggiano | **\$22**
Baked Lasagne | **\$24**
9oz Filet Mignon | **\$41**
9oz Prime Rib of Beef with Horseradish Cream | **\$32**
Macadamia Nut Crusted Grouper with Saffron Rum Butter | **\$35**
Grilled Salmon Fillet with Dill Butter | **\$29**

POTATO

select one

Vesuvio Potatoes
Garlic Mashed Potatoes
Parmigiano-Reggiano Scalloped Potatoes
Herb Roasted New Potatoes with Garlic Butter

VEGETABLE

select one

Creamed Corn
Green Beans with Lemon Oil and Lemon Zest
Baby Carrots with Brown Sugar Butter
Creamed Spinach

DESSERT

includes freshly brewed coffee and gourmet hot tea selections | select one

Flourless Chocolate Truffle Cake with Raspberry Sauce
Fresh Key Lime Pie Topped with Whipped Cream
New York Style Cheesecake with Strawberry Sauce
White Chocolate Mousse with Sliced Strawberries
Tiramisu with Chocolate Shavings and Chocolate Sauce | **add \$2**
Baseball Dessert with Chocolate Cake and Chocolate Mousse Covered in White Chocolate | **add \$4**

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MEETING BREAKS

SNACKS

served by the dozen

- Assorted Muffins | **\$30**
- Pecan or Cinnamon Rolls | **\$32**
- Assorted Donuts and Pastries | **\$28**
- Bagels and Whipped Cream Cheese | **\$28**
- Smoked Salmon, Bagels, Whipped Cream Cheese, Sliced Tomatoes, Onions and Capers | **\$96**
- Whole Fruit Basket | **\$24**
- Seasonal Sliced Fruit Tray | serves 12 | **\$48**
- Assorted Fruit Yogurts | **\$36**
- Nutri-Grain Bars | **\$30**
- Granola Bars | **\$30**
- Packaged Nuts and Pretzels | **\$24**
- Warm Soft Pretzels with Yellow Mustard | **\$36**
- Holy Cow!® Potato Chips | serves 12 | **\$24**
- Assorted Ice Cream and Fruit Bars | **\$48**
- Assorted Candy Bars | **\$30**
- Vanilla, Chocolate or Lemon Cupcakes | **\$28**
- Assorted Homemade Cookies | **\$30**
- Homemade Fudge Brownies | **\$30**

BEVERAGES

- Soft Drinks | **\$2.75 each**
- Aquafina or Pellegrino | **\$3.25 each**
- Freshly Brewed Iced Tea | **\$8 per carafe**
- Lemonade | **\$10 per carafe**
- Fresh Orange, Fresh Grapefruit and Cranberry Juices | **\$15 per carafe**
- Assorted Bottled Snapple Beverages | **\$4.00 each**
- 2%, Skim or Chocolate Milk | **\$2.75 each**
- Freshly Brewed Coffee, Regular and Decaffeinated | **\$40 per gallon**
- Gourmet Hot Tea Selections | **\$2.50 each**

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ALL DAY MEETING PACKAGE

*available from 8:00am-5:00pm | includes paper, pens, water pitchers and glasses
20 guest minimum*

CONTINENTAL BREAKFAST

one hour service

Seasonal Sliced Fruit Tray
Assorted Fruit Yogurts
Bagels with Whipped Cream Cheese
Assorted Breakfast Pastries and Coffee Cakes
Fruit Preserves, Butter and Honey
Fresh Orange, Fresh Grapefruit and Cranberry Juices
Freshly Brewed Coffee and Gourmet Hot Tea Selections

MID-MORNING BREAK

Soft Drinks and Refresh of Coffee

LUNCH

*includes iced tea and freshly brewed coffee
select one | one hour service*

Deli Sandwiches

Garden Mixed Greens with Balsamic Vinaigrette
Red Skin Potato Salad
Holy Cow!® Potato Chips

assorted halved sandwiches:

Roast Beef, Grilled Breast of Chicken, Roasted Turkey, Honey Baked Ham and Grilled Vegetables
Assorted Condiments
Lettuce, Tomatoes, Onions and Pickles
Chef's Selection of Assorted Desserts

Little Italy

Minestrone Soup
Caesar Salad with Shaved Parmigiano-Reggiano
Mostaccioli Marinara
Rotini Alfredo
Miniature Meatballs with Marinara
Italian Sausage and Peppers
Bakery Fresh Breads with Whipped Butter and Oyster Crackers
Chef's Selection of Assorted Desserts
add \$4 per guest

AFTERNOON BREAK

Soft Drinks and Freshly Brewed Iced Tea
Homemade Fudge Brownies and Assorted Cookies

\$44 per guest

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HORS D'OEUVRES

may be added to enhance any package or plated event | all selections consist of 50 pieces

COLD

- Harry's Bruschetta with Shaved Parmigiano-Reggiano | **\$75**
- Brie and Rosemary Crostini with Candied Walnuts and Apple Compote | **\$100**
- Boursin Cheese Stuffed Snow Pea Pods | **\$100**
- Tortilla Cups filled with Roasted Corn and Avocado Relish | **\$100**
- Roasted Caponata and Shaved Pecorino Crostini | **\$75**
- Herbed Goat Cheese and Sun-Dried Tomato Crostini | **\$90**
- Caprese Salad Skewers | **\$90**
- Rosemary Chicken Salad on Brioche with Chives | **\$90**
- Grilled Chicken, Pesto and Asiago Crostini | **\$100**
- Roasted Pork Loin Crostini with Orange Cilantro Compote | **\$90**
- Seared Beef Tenderloin, Caramelized Onions, Aged Balsamic and Bleu Cheese Filled Tortilla Cups | **\$125**
- Tenderloin of Beef, Arugula and Horseradish Cream on Brioche | **\$125**
- Colossal Shrimp with Cocktail Sauce | **\$175**
- Smoked Salmon with Cream Cheese and Chives on Toast Points | **\$110**
- Maine Lobster Salad on Brioche | **\$225**
- Coriander and Lemon Pepper Crusted Seared Yellowfin Tuna on Rosemary Flatbread with Avocado Cream | **\$160**

HOT

- Herbed Polenta Cake with Olive Tapenade | **\$100**
- Spicy Vegetable Caponata on Herbed Flatbread | **\$100**
- Caramelized Onions and Fontina Cheese on Rosemary Flatbread with Balsamic Glaze | **\$75**
- Spinach and Parmesan Cheese Stuffed Mushrooms | **\$75**
- Asparagus and Sun-Dried Tomato Risotto Cakes with Tomato Onion Relish | **\$90**
- Toasted Cheese Ravioli with Marinara | **\$75**
- Macaroni and Cheese Bites with Smoked Mozzarella | **\$90**
- Sautéed Wild Mushrooms in Phyllo Cups with Balsamic Glaze | **\$90**
- Mozzarella Marinara | **\$75**
- Baked Brie with Raspberry Compote and Almonds in Phyllo Cups | **\$90**
- Chicken Quesadilla Triangles with Mango Salsa | **\$100**
- Cajun Chicken Firecracker Rolls with Avocado Cream | **\$100**
- Chicken Vesuvio Skewers | **\$90**
- Adobo Beef Skewers with Fire Roasted Salsa | **\$150**
- Seared Beef Tenderloin, Roasted Red Peppers and Baby Arugula on Parmesan Crisp with Balsamic Reduction | **\$150**
- Toasted Meat Ravioli with Marinara | **\$75**
- Miniature Corn Dogs with Mustard Dipping Sauce | **\$100**
- Grilled Italian Sausage and Pepper Skewers | **\$90**
- Baked Polenta with Italian Sausage, Ricotta Salata and Wild Mushrooms with Balsamic Glaze | **\$90**
- Puff Pastry Wrapped Italian Sausage | **\$90**
- Italian Meatballs with Marinara | **\$75**
- Applewood Smoked Bacon Wrapped Medjool Dates | **\$90**
- Baby Lamb Chops Oreganato | **market**

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HOT

continued

Prosciutto Wrapped Grilled Shrimp with Roasted Red Pepper Coulis | **\$160**

Shrimp de Jonghe Skewers | **\$150**

Jumbo Lump Crab Cakes with Caper Rémoulade | **\$180**

Sea Scallops Wrapped with Applewood Smoked Bacon | **\$150**

Harry's Calamari with Cocktail Sauce | **\$100**

DISPLAY PLATTERS

serves 50 guests

Domestic Cheese Selection with Water Crackers | **\$150**

Artisanal Cheese Arrangement with Dried Fruits, Smoked Almonds and Assorted Crackers | **\$200**

Assorted Seasonal Fresh Fruit Display | **\$200**

Fresh Garden Vegetable Crudit  with Ranch Dressing | **\$150**

Chilled Seasonal Grilled Marinated Vegetables | **\$175**

Marinated Roasted Red Bell Peppers with Fresh Mozzarella and Sweet Basil | **\$175**

Antipasto Platter with Assorted Italian Meats and Cheeses, Grilled Vegetables and Fresh Melon | **\$295**

Assorted Wraps with Chicken, Sirloin, Tuna and Grilled Vegetable Salads | **\$175**

Holy Cow!® Potato Chips | **\$2 per guest**

Baked Brie and Mango Chutney Wrapped in Puff Pastry with French Bread | **\$175**

Artichoke, Spinach and Parmesan Dip with Rosemary Flatbread and Garlic Crostini | **\$150**

Miniature Cheeseburgers with Caramelized Onions | **\$150**

Miniature Roast Beef Sandwiches with Horseradish Cream | **\$150**

Decorated Whole Poached Salmon with Capers, Red Onions and Dill Cream Cheese | **\$225**

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SPECIALTY STATIONS

*\$75 chef fee, per chef may apply | prices are per guest unless otherwise indicated
the following options may be added to enhance any buffet or hors d'oeuvres package | two hour service*

CARVING STATIONS

chef carved and served with assorted bakery fresh rolls with whipped butter | serves 20-25 guests

Whole Tenderloin of Beef with Horseradish Cream | **\$225**

Whole Honey Baked Ham with Pineapple Relish | **\$80**

Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | **\$90**

Whole Roasted Turkey Breast with Honey Mustard | **\$80**

PASTA STATION

chef prepared and served with assorted Italian breads | select two

Rigatoni, Plum Tomatoes, Shallots and Basil with Vodka Sauce

Penne, Zucchini, Yellow Squash and Portobello Mushrooms with Marinara

Cheese Tortellini and Shaved Parmigiano-Reggiano with Alfredo

Rotini, Grilled Chicken, Arugula and Pine Nuts with Lemon and Garlic Olive Oil

Spinach Fusilli, Italian Sausage, Roma Tomatoes and Basil with Spicy Tomato Cream

\$8

RISOTTO STATION

chef prepared and served with assorted Italian breads | select two

Wild Mushrooms and Caramelized Shallots

Roasted Vegetables with Shaved Parmigiano-Reggiano

Italian Sausage and Leeks

Rock Shrimp, Asparagus, Sun-Dried Tomatoes and Fennel | **add \$1**

Jumbo Lump Crab, Shaved Coconut and Fresh Lime | **add \$3**

\$9

GRAND ANTIPASTO DISPLAY

Marinated Olives, Artichoke Hearts, Hearts of Palm and Pepperoncini

Grilled Marinated Vegetables

Fresh and Aged Italian Imported Cheeses

Italian Salami, Spicy Soppresata, Capocollo and Prosciutto

Smoked Almonds and Dried Fruits

Freshly Baked Tuscan Breads with Infused Olive Oils

Bruschetta Platter with Diced Roma Tomatoes, Olive Tapenade and Caponata

\$10

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SPECIALTY STATIONS

continued

RAW BAR

*presented over ice with fresh lemons, cocktail sauce, horseradish and Tabasco
two pieces of each item per guest*

Alaskan King Crab Legs
Colossal Shrimp Cocktail
Bluepoint Oysters on the Half Shell
Topneck Clams
Cold Steamed Mussels

market

MASHED POTATO BAR

Idaho potatoes and sweet potatoes / select up to eight toppings

Sour Cream, Whipped Butter, Honey Butter
Crumbled Gorgonzola, Shaved Parmigiano-Reggiano, Shredded Cheddar
Chives, Caramelized Onions, Diced Tomatoes, Sautéed Wild Mushrooms
Crispy Leek Ribbons, Roasted Garlic, Crumbled Bacon, Horseradish
Brown Sugar, Miniature Marshmallows, Candied Walnuts

\$6

SWEET STATION

Miniature Pastries
Assorted Cakes and Pies
White Chocolate Mousse with Fresh Berries
Freshly Brewed Coffee
and Gourmet Hot Tea Selections

\$9

CHOCOLATE FOUNTAIN

White, Dark or Milk Chocolate
Whole Strawberries and Sliced Fresh Fruit
Pretzels, Pound Cake, Marshmallows
Freshly Brewed Coffee
and Gourmet Hot Tea Selections

\$5 (*fountain fee not included*)

BANANAS FOSTER STATION

chef prepared

Sliced Bananas Caramelized with Brown Sugar,
Rum and Banana Liqueur
Served over Vanilla Bean Ice Cream
Freshly Brewed Coffee and
Gourmet Hot Tea Selections

\$7

ICE CREAM STATION

your choice of vanilla bean or chocolate

Chocolate and Caramel Sauce
Chopped Nuts
Multi-Colored Sprinkles
Brownie Chunks
Chocolate, Peanut Butter
and Butterscotch Chips

Fresh Strawberries, Cherries and Bananas
Whipped Cream

\$6

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HORS D'OEUVRES PACKAGES

prices are per guest | minimum of 30 guests | two hour service

UNO

Fresh Garden Vegetable Crudit  with Creamy Garlic Dip
Domestic Cheese Selection with Water Crackers
Holy Cow!® Potato Chips
Harry's Bruschetta with Shaved Parmigiano-Reggiano
Spinach and Parmesan Cheese Stuffed Mushrooms
Toasted Meat Ravioli with Marinara
Puff Pastry Wrapped Italian Sausage

\$22

DUE

Marinated Roasted Red Bell Peppers with Fresh Mozzarella and Sweet Basil
Holy Cow!® Potato Chips
Tenderloin of Beef, Arugula and Horseradish Cream on Brioche
Roasted Pork Loin Crostini with Orange Cilantro Compote
Toasted Cheese Ravioli with Marinara
Macaroni and Cheese Bites with Smoked Mozzarella
Chicken Vesuvio Skewers
Harry's Calamari with Cocktail Sauce

\$27

TRE

Seasonal Grilled Marinated Vegetables, Served Chilled
Artichoke, Spinach and Parmesan Dip with Rosemary Flatbread and Garlic Crostini
Holy Cow!® Potato Chips
Brie and Rosemary Crostini with Candied Walnuts and Apple Compote
Rosemary Chicken Salad on Brioche with Chives
Smoked Salmon with Cream Cheese and Chives on Toast Points
Asparagus and Sun-Dried Tomato Risotto Cakes with Tomato Onion Relish
Grilled Italian Sausage and Pepper Skewers
Seared Beef Tenderloin, Roasted Red Peppers and Baby Arugula on a Parmesan Crisp with Balsamic Reduction
Jumbo Lump Crab Cakes with Caper R moulade

\$36

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BAR OPTIONS

\$75 bartender fee, per bartender | one bartender per 100 guests

HOSTED BAR

host will be charged based on consumption according to the prices shown

Call Brands	\$7.50
Premium Brands	\$8.50
Super Premium Brands	\$9.50
Domestic Beers	\$5.00
Imported and Premium Beers	\$6.00
House Wines	\$7.00
Soft Drinks	\$2.75
Sparkling or Bottled Water	\$3.25
Juices	\$3.50

CASH BAR

guests purchase their own beverages at the prices shown above, plus tax

PACKAGE BARS

prices are per guest | two hour minimum applies

Domestic and Imported Beer, Wine and Soda

Two Hours	\$25
Three Hours	\$30
Four Hours	\$36

Call Brands*

Two Hours	\$26
Three Hours	\$32
Four Hours	\$42

Premium Brands*

Two Hours	\$30
Three Hours	\$38
Four Hours	\$50

Super Premium Brands*

Two Hours	\$34
Three Hours	\$42
Four Hours	\$54

**includes domestic and imported beer, wine and soda*



BAR OPTIONS

continued

BRAND SELECTIONS

Beer

Domestic | Budweiser, Bud Light
Imported | Amstel Light, Heineken, Sam Adams
Non-Alcoholic | O'Doul's

Call

Absolut Vodka
Bacardi Rum
Beefeater Gin
Cuervo Gold Tequila
Jim Beam Bourbon
Seagram's 7 American Whiskey
Dewar's White Label Scotch

Premium

Belvedere Vodka
Myers's Jamaican Rum
Bombay Gin
Jose Cuervo Gold 1800 Tequila
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Canadian Club Whiskey
Chivas Regal Scotch

Super Premium

Grey Goose Vodka
10 Cane Rum
Bombay Sapphire Gin
Sauza Tres Generaciones Anejo Tequila
Knob Creek Bourbon
Glenlivet 12 Year Scotch
Seagram's V.O. Canadian Whiskey
Courvoisier VS Cognac
Grand Marnier Liqueur
Godiva Liqueur