



A Sampling of our Catering Selections

Displayed Hors d'Oeuvres

HOT CRABMEAT & ARTICHOKE DIP WITH SOURDOUGH CROUTONS
SMOKED SALMON CANAPÉ WITH ONION & CAPER RELISH
FLAT IRON FRENCH BROIL, CHEVRE & BALSAMIC RED ONION CANAPÉ
COMBINATION OF CHEESE FRESH VEGETABLES, SPECIALTY CHEESES & FRESH FRUIT
MEDITERRANEAN STYLE MARINATED VEGETABLES, OLIVES & PEPPERS
OLIVE & ROASTED PEPPER TEMPANADE WITH CRISP PITA CHIPS

CRAB AND FONTINA QUICHE
CRAB RAVIGOTE CROUSTADE
CLASSIC ANTIPASTI DISPLAY
VINE RIPE TOMATO CROSTINI WITH MOZZARELLA
SESAME CHICKEN WITH A PINEAPPLE RELISH CANAPÉ

Salads

BABY SPINACH SALAD WITH FIG WALNUT VINAIGRETTE
CALIFORNIA STYLE CHOPPED SALAD, RADICCHIO, NAPA & RED CABBAGE,
CRISP WONTONS AND SESAME SEEDS WITH A CITRUS VINAIGRETTE

HARRY'S CRISP TOSSED CAESER SALAD, SOURDOUGH CROUTONS
SEASONAL GREEN SALAD

Soups

LOBSTER AND SWEET CORN CHOWDER
CREAM OF BRIE
TUSCAN ROASTED TOMATO SOUP WITH OLIVE PESTO

Plattered Entrées

SLICED TENDERLOIN OF BEEF, HORSERADISH CREAM SAUCE AND ROLLS
HERB SEASONED ROASTED LOIN OF PORK, SAUCE NATURALE
BONELESS CHICKEN BREAST, WILD MUSHROOMS AND MARSALA WINE SAUCE
ROASTED ATLANTIC SALMON FILET, MUSTARD BRAISED LEEKS, TRUFFLE LEMON BUTTER

SAUTÉED CRAB CAKES, COCKTAIL AND TARTER SAUCE
FRESH ROASTED TURKEY BREAST, CONDIMENTS AND ROLLS
PENNE PASTA, SUNDRIED TOMATOES AND VEGETABLES

Accompaniments

HARRY'S DELUXE MASHED POTATOES
RICE PILAF
CHEF'S SEASONAL VEGETABLES
POTATO SALAD

LOBSTER MASHED POTATOES
FRESH HERB NEW POTATOES
COLE SLAW
PASTA SALAD

Desserts

ASSORTMENT OF SWEETS AND PASTRIES
SEASONAL SELECTIONS WHICH MAY INCLUDE: HOMEMADE CARROT CAKES, LEMON MERINGUE TARTLETS, PECAN SHORTBREAD,
HOMEMADE CHOCOLATE TRUFFLES AND CHOCOLATE COVERED STRAWBERRIES