

Harry's RECIPE OF THE MONTH

BARBECUED OYSTERS

Ingredients

- 1/3 cup Garlic
- 4 oz. Panchetta (2 slices, 1/3" thick)
- 1 lb. Whole Butter (room temperature)
- 1/4 cup Chopped Parsley
- 1/2 cup Chopped Scallion
- Pinch Black Pepper
- 12 each Oysters on the half shell (Open/shuck) raw or steam open on grill (about 2 minutes)

Preparation

Grill the Panchetta until lightly browned. Remove and dice, medium fine. Add to the butter and mix well in a bowl. Add the garlic, parsley and chopped scallion. Mix well. Add a pinch of pepper. Put a heaping tablespoon of the compound butter on each of the oysters. Place each oyster on the charcoal grill. The natural tilt of the oysters will cause the butter to melt off and flame; this is perfect and creates a great char flavor and barbecue aroma. When the butter has melted and is nicely bubbling, remove and serve immediately!

GO TO WWW.HARRYS-SAVOY.COM



Check out our new website to view menus and wine lists, make reservations online, learn more about wedding packages, purchase gift certificates, see what's happening, get directions, find employment opportunities and more.



101 South Market Street
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2020 Naamans Road
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(302) 475-3000
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July/August 2006

Harry's NOTEBOOK

ADD STYLE TO YOUR CELEBRATION WITH APPLETINI BAR OR MINI WEDDING CAKES

Celebrations are a tradition at Harry's Savoy Ballroom, where we cater events for up to 400 guests. We'll customize the decor and table settings to meet your needs, and offer fun features such as our famous Appletini Bar or individual wedding cakes. Our richly-appointed ballroom and patio room are perfect for:

- Weddings & wedding receptions
- Bar and bat mitzvahs
- First communion and confirmation parties
- Bridal showers, rehearsal dinners and engagement parties
- Anniversary, birthday and holiday parties
- Corporate meetings
- Private dining/parties



Special touches such as these add fun and elegance to events at Harry's Savoy Ballroom.

Call us at (302) 475-3000 for more information, and find out how we can customize your special event!

DON'T MISS OUR MITZVAH EXPO, OCT. 29



If you've got a Bar or Bat Mitzvah in your family's future, mark your calendar for the first-ever Mitzvah Expo at Harry's Savoy Ballroom on Sunday, October 29, from noon to 4 p.m. You'll find everything you need to plan the perfect Mitzvah party, including decorators, DJs and entertainment, photographers, videographers, stationers, chocolatiers and more. Sample our award-winning food as you talk with Bar/Bat Mitzvah specialists. Cost is \$5 for adults, free for celebrating young adults. Call Marge Gilbert at (302) 475-3001 to register!

Harry's

JULY-SEPTEMBER 2006

HAPPENINGS

HARRY'S SEAFOOD GRILL

Happy Hour Monday through Friday

\$3 drafts and a \$3 happy hour menu, 5-7 p.m. at the bar. Also enjoy tastings from our wide selection of tequilas.

Live Entertainment Every Wednesday

It's time for summer fun on the Riverfront. Our patio is jammin' with live entertainment every Wednesday, from 6-9 p.m. Look for our entertainment schedule at www.harrysseafoodgrill.com under "Happenings."

Martini Mondays

\$5 martinis at the bar, 5 p.m. to close.

Double Your Pleasure Oysters, Tuesdays & Thursdays

\$1 oysters at the bar or raw bar only, 5 p.m. to close

Lobster Night Sundays

Enjoy a 1 lb. lobster with 12 steamed clams (\$28.95) or New England Lobster Boil (\$42.95), from noon to 9 p.m.

Harry's SAVOY GRILL

Whole Maine Lobster Night Wednesday

Crack open a New England Lobster Boil every Wednesday (\$24.95)

1/2 Price Oysters Thursday

\$1 oysters at the bar, every Thursday, 5 p.m. to close

Friday \$5 Martinis, from Happy Hour to Late Night

\$5 martinis, every Friday from 5 p.m. to close

Live Music Every Friday and Saturday Night

Enjoy live music performed by Philly George, Geri Smith, Acoustic Axis, Tomato Can, Tony Grandberry, Bob Croce, Richie "O" and others, from 8:30 to 11:30 p.m.

Prime Rib and Merlot Special Sunday

Harry's famous grill cut of prime rib with a glass of our house merlot (\$21.99). Guido the Magician appears from 5-8 p.m.

WIRELESS INTERNET ACCESS

Harry's Savoy Grill and Ballroom is pleased to offer complimentary wireless Internet access throughout our dining and meeting rooms. To find out more about our facility and how we can meet your business needs, please contact our sales office at (302) 475-3000.

UPCOMING EVENTS

JULY-AUGUST - Summer Seafood

Don't miss our fabulous summer seafood specials with cool summer wine selections, all summer long at both Harry's restaurants! Enjoy fresh Maine lobster, Chesapeake Bay soft shell crab, line-caught Alaskan King Salmon and so much more. If you can't decide, try our Seafood Plateau, with a selection of crab, lobster, oysters, shrimp and more (pictured here).



July 23 - Field Trip to Chaddsford Winery

Harry's Sommelier Anne Hood hosts a field trip to Chaddsford Winery, where guests will sample wines and enjoy lunch catered by Harry's. For reservations, call (302) 475-3000.

August 29 - Hurricane Katrina Anniversary Fundraiser

Join us in our continuing support of Hurricane Katrina victims. On this day, 10 percent of Harry's proceeds will go to ongoing relief efforts.

September 14 - Cigar Dinner at Harry's Savoy Grill

Mark your calendar for another fabulous cigar dinner at Harry's Savoy Grill, featuring a gourmet menu, fine wines, a special selection of cigars. For reservations and more information, call (302) 475-3000.

September 17 - Fall Bridal Fair at Harry's Savoy Ballroom

Find everything you need to plan the wedding of your dreams, including gowns, tuxedos, video, photography, flowers, limousine service, entertainment, guest accommodations, honeymoon travel and more at our Fall Bridal Fair. Enjoy complimentary hors d'oeuvres, beverages and fabulous door prizes. Noon to 4 p.m., tickets are \$5. Call 302-475-3001 for reservations.

September 25 - Harry's Scholarship Golf Tournament

Join us at the Brandywine Country Club to raise funds for the Harry's Savoy Grill Scholarship for a University of Delaware hospitality student. This golf tournament includes golf, box lunch, beverages on the course, reception and dinner back at Harry's Savoy Ballroom, plus prizes, silent auction and more. Noon shotgun start. Cost is \$175. Hole sponsors and silent auction donations needed! For information, call (302) 475-3000.

For Harry's Seafood Grill, call (302) 777-1500.

For Harry's Savoy Grill & Ballroom, call (302) 475-3000.