

MOTHER'S DAY BUFFET DINNER

HARRY'S SAVOY BALLROOM

MAY 11, 2008

3:00 PM TO 6:30 PM

APPETIZER BUFFET

Golden Hawaiian Pineapple & Strawberries
Cheese Display of Humboldt Fog and Bel Paese
Portier Smoked Salmon, Chilled Jumbo Shrimp Cocktail
Tuscan Style Cannellini Bean Salad
Asparagus and Daikon Salad with Sesame Soy Vinaigrette
Display of Mini Bagels with Cream Cheese
Artisan Breads and Focaccia
Spring Tomato Salad with Enoki Mushroom and Thai Basil Vinaigrette
Hand-pulled Mozzarella with Cured Olives
Lollarossa and Frisée Salad with Pistachio, Lemon and Balsamic Onion Dressing

CHEF'S CARVING & COOKING STATIONS

Harry's Award Winning Prime Rib au Jus
Roasted Pork Loin with Rosemary and Pomerey Mustard
Griddled French Broil and Shiitake Mushrooms with Yuzu Glaze

HOT BUFFET

Chicken Savoy
Angel Hair Pasta Florentine with Sundried Tomato Cream
Shrimp and Scallops with Low Country Succotash
Crabmeat & Salmon Cakes with Vegetable Vermicelli
Rice Pilaf
Cauliflower, Peas and Carrots

Children's Buffet

Macaroni & Cheese, Chicken Fingers, Tropical Fruit Salad,
Meatballs Marinara, Buttered Farfalle Pasta, Strawberries

GRAND DESSERT BUFFET

Warm Apple Crisp with Whipped Cream
Chocolate Covered Strawberries
Chocolate Hazelnut Chiffon Crunch
Lemon Meringue Tartlettes
Assorted Chocolate Truffles
Peanut Butter Fudge Brownies
Assorted Miniature French Pastries
Miniature Carrot Cake, Vanilla Bean Raspberry Cheesecake
Pecan Shortbread Cookies, Assorted Fruit Gelees
Toasted Almond Meringue Cookies, Chocolate Chip Cookies
Raspberry Linzer Cookies

**\$37.50 (PLUS 18% GRATUITY) FOR ADULTS;
\$15.95 FOR CHILDREN (12 & UNDER); UNDER 5 EAT FREE**