



cocktail reception

*artichoke and brie crostini • tomato basil bruschetta • prosciutto and eggplant crostini
shrimp with spinach, garlic and maître d'hôtel butter*

first course

french onion soup

with garlic crostini, provolone and parmesan cheeses

classic caesar salad

crisp romaine and homemade dressing topped with parmesan cheese, sliced tomato and croutons

fresh pear salad

with crumbled gorgonzola cheese, glazed walnuts and mixed greens, drizzled with mango basil vinaigrette

second course

chicken florentine

*sautéed twin breasts with spinach, garlic, basil, sun-dried tomatoes
and fresh parmesan mornay sauce, wild rice, sautéed spinach*

macadamia nut encrusted salmon

baked with orange poppy butter sauce, mediterranean rice and asparagus

seafood pescatore

*with fresh grouper, diver sea scallops and gulf shrimp, lightly battered and sautéed
with leeks in a lemon and garlic butter sauce over angel hair pasta*

the filet harwood

*black angus center cut filet mignon topped with sweet mustard and a port wine reduction
potato of the day, fresh vegetables*

sweet finish

warm double fudge brownie with vanilla ice cream and homemade hot fudge

harry's world famous key lime pie topped with meringue

homemade raspberry sorbet with fresh berries