



## **BRUNCH PARTIES AND EVENTS**

UPDATED MAY 2010

The following pages are planned menus we have developed for dinner parties. A planned menu is required for groups of 15 or more guests. These menu formats have worked well in the past due to the different price levels as well as the variety of selections each menu offers. Your guests will be seated with a printed, personalized copy of the menu you select from the following pages and will make their own selections at the time of service. You simply choose one of these menus or work with our private party coordinator to create your own custom menu. Some minor pricing adjustments may apply to custom menus. Parties of more than thirty (30) guests may require modifications and limitations may apply to specific menu items as listed.

Please note that minimum spending and seating requirements do apply for the guaranteed use of private rooms at The Grill at Harryman House. These menus are priced to reflect room use as well as the other special services you will be receiving as a private party guest. These requirements are used as general guidelines for menu planning and appropriate room assignment. They may vary seasonally. In some cases, the menu price alone will not satisfy the minimum requirements, and additional room fees may apply. Our party coordinator can answer your questions concerning our room requirements and which room is best suited for the size of your group and type of event.

Each menu listed below includes a choice of one item from each category and includes sodas, iced tea, hot teas, and coffee service. Specialty non-alcohol beverages, fruit juices, and bottled waters are not included. Bar Service is on generally on a Consumption Basis, but you may wish to offer Wine by the Bottle from our list of banquet wines or from our award-winning Wine List. Pricing and availability may vary according to the size of your party. An 18% gratuity and 6% state tax will be added to your final bill.

<b>ORANGE PEKOE BRUNCH MENU</b>	<b>\$24.00</b>
<b>EARL GREY BRUNCH MENU</b>	<b>\$26.00</b>
<b>CHAMOMILE BRUNCH MENU</b>	<b>\$28.00</b>
<b>DARJEELING BRUNCH MENU</b>	<b>\$30.00</b>
<b>CHAI BRUNCH MENU</b>	<b>\$32.00</b>
<b>JASMINE BRUNCH MENU</b>	<b>\$34.00</b>

# ORANGE PEKOE BRUNCH MENU

## FIRST COURSE

### FRUIT SALAD

grapefruit, oranges, pineapple, grapes and fresh berries

### CINNAMON BUNS

swirled with cinnamon, served warm with  
powdered sugar icing

## MAIN COURSE

### SPICY SCRAMBLED EGGS

with green onions and jalapeno jack cheese,  
served with glazed ham and a buttermilk biscuit

### BELGIAN WAFFLES

served with fresh berry compote, whipped cream,  
a side of maple syrup and brunch potatoes

### TEXAS BREAKFAST SKINS

full of scrambled eggs tossed with Texas chili,  
diced onion and bell peppers, topped with melted cheese  
and served with sour cream on the side

### FRENCH TOAST FOSTERS

french bread, dipped in a cinnamon-egg batter,  
pan-fried and topped with sliced bananas and a  
brown sugar and rum sauce served with brunch potatoes

## BEVERAGES

SODAS, ICED TEA, COFFEE AND  
ASSORTED HOT TEAS

# EARL GREY BRUNCH MENU

## FIRST COURSE

CRAB GUMBO

SOUP OF THE DAY

CAESAR SALAD

hearts of romaine lettuce, classic Caesar dressing,  
croutons and shaved parmesan

ROASTED BEET SALAD

red and yellow beets, herb vinaigrette, goat cheese  
crumbles, toasted pistachios, served chilled

## MAIN COURSE

QUICHE AND FRUIT SALAD

house made quiche served warm with fresh fruit salad

MARYLAND CRAB CAKE

4-ounce crab cake broiled and served with corn bread  
and an heirloom tomato salad

PIEDMONT CHICKEN SANDWICH

pesto grilled chicken breast, basil, roasted peppers,  
parmesan cheese, basil aioli, focaccia roll, and fries

SHRIMP SALAD SANDWICH

shrimp tossed in a dijon, mayonnaise, old bay dressing  
on artisan baguette, lettuce, tomato and potato salad

## BEVERAGES

SODAS, ICED TEA, COFFEE AND  
ASSORTED HOT TEAS

# CHAMOMILE BRUNCH MENU

## STATIONARY HORS D'OEUVRES

### FRESH VEGETABLE CRUDITÉS WITH FRUIT AND ASSORTED CHEESES

served with crackers, flatbreads, and buttermilk ranch dip

## MAIN COURSES

### GRILLED STEAK SALAD

flat iron steak grilled to medium, over an arugula salad with grilled roma tomatoes, maytag blue cheese crumbles, zucchini ribbons, red onion and horseradish vinaigrette

### SALMON SALAD

salmon fillet roasted and finished with truffle infused honey served over organic lettuces with cherry tomatoes and citrus vinaigrette

### LOBSTER RAVIOLI

stuffed with lobster and ricotta cheese  
served in a crayfish étouffée sauce

### MARYLAND CRAB CAKE

4-ounce crab cake broiled and served with corn bread and an heirloom tomato salad

## BEVERAGES

SODAS, ICED TEA, COFFEE AND  
ASSORTED HOT TEAS

# DARJEELING BRUNCH MENU

## FIRST COURSE

### ROASTED CORN GAZPACHO

#### CLAMS CASINO

eight top neck clams, garlic butter, bacon, parmesan cheese, baked and served with lemon

#### SPRING SALAD

bibb lettuce, peas, asparagus, shaved fennel, radishes, heirloom tomatoes, ranch dressing

#### ROASTED BEET SALAD

red and yellow beets, herb vinaigrette, goat cheese crumbles, toasted pistachios, served chilled

## MAIN COURSE

### PENNE & ASPARAGUS

penne pasta tossed with asparagus tips in a tomato cream sauce with a hint of black olive puree

### ROASTED SALMON

salmon fillet roasted and finished with truffle infused honey with sautéed spinach, scallions, and English peas

### FLAT IRON STEAK FRITES

steak grilled to medium and served with hand-cut fries tossed with kosher salt and chopped rosemary

### PARMESAN CHICKEN

boneless breasts, sautéed in a parmesan crust, served in a white wine sauce with lemon-thyme risotto

## BEVERAGES

SODAS, ICED TEA, COFFEE, ASSORTED HOT TEAS

# CHAI BRUNCH MENU

## "EYE OPENERS"

BLOODY MARY

MIMOSA

STRAWBERRY SMOOTHIE

## FIRST COURSE

FRUIT SALAD

grapefruit, oranges, pineapple, grapes and fresh berries

CINNAMON BUNS

swirled with cinnamon, served warm with  
powdered sugar icing

## MAIN COURSE

BELGIAN WAFFLES

served with fresh berry compote, whipped cream,  
a side of maple syrup and brunch potatoes

QUICHE AND FRUIT SALAD

house made quiche served warm with fresh fruit salad

SPICY SCRAMBLED EGGS

with green onions, jalapeno jack cheese,  
glazed ham and a buttermilk biscuit

HONEY-MAPLE GRILLED

CHICKEN SALAD

grilled and glazed served over your choice of  
tossed salad with citrus vinaigrette dressing or  
classic caesar salad

## BEVERAGES

SODAS, ICED TEA, COFFEE, ASSORTED HOT TEAS

# JASMINE BRUNCH MENU

## FIRST COURSE

GRILLED ARTICHOKE  
with EVOO and lemon aioli

CHICKEN QUESADILLA  
bronzed chicken, black beans, corn, bell peppers,  
shredded cheese, pineapple salsa

SPINACH SALAD  
fried apple chips, spicy pecans, button mushrooms, brie  
cheese, warm bacon vinaigrette

## MAIN COURSE

QUICHE AND FRUIT SALAD  
house made quiche served warm with fresh fruit salad

FRENCH TOAST FOSTERS  
french bread, dipped in a cinnamon-egg batter,  
pan-fried and topped with sliced bananas and a  
brown sugar and rum sauce served with brunch potatoes

BLUE CRAB "BRIOCHE" SANDWICH  
griddled brioche bread, scrambled eggs, lump crabmeat,  
and mozzarella cheese with brunch potatoes

MORNING OMELETTE  
classic three egg omelette with red onion, bell peppers,  
tomato, ham, and a blend of cheeses with brunch potatoes  
*(no modifications please)*

## DESSERT

NEW YORK CHEESECAKE  
served with a wild Maine blueberry compote

TOLLHOUSE PIE  
tollhouse pie with walnuts and chocolate chips served  
warm with vanilla bean ice cream

## BEVERAGES

SODAS, ICED TEA, COFFEE AND HOT TEAS