



## **BRUNCH PARTIES AND EVENTS**

### **FALL/WINTER 2011**

*A planned menu is required for all groups of 18 or more guests.* The following pages are the menus we have developed for brunch groups. These formats have worked well in the past due to the different price levels as well as the selections each menu offers. Each of your guests will be seated with a printed copy of the menu you select and will make their own selections at the time of service. You may choose one of the following menus or work with our private party coordinator to create your own custom menu. Pricing adjustments may apply to menus that are customized. In addition, parties of more than thirty (30) guests may require menu modifications; certain limitations may apply to specific items.

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<b>BRUNCH MENU #1</b>	<b>\$22.00</b>
<b>BRUNCH MENU #2</b>	<b>\$25.00</b>
<b>BRUNCH MENU #3</b>	<b>\$27.00</b>
<b>BRUNCH MENU #4</b>	<b>\$28.00</b>
<b>BRUNCH MENU #5</b>	<b>\$32.00</b>
<b>BRUNCH MENU #6</b>	<b>\$33.00</b>
<b>BRUNCH MENU #7</b>	<b>\$34.00</b>
<b>BRUNCH MENU #8</b>	<b>\$35.00</b>

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Minimum Spending and Minimum Seating requirements apply for the guaranteed use of any private room at The Grill at Harryman House. These requirements are used as general guidelines for menu planning and appropriate room assignment. They may vary seasonally and by the day of the week. In some cases, the price of the menu will not satisfy the minimum requirements and additional room fees may apply. Our party coordinator, Mary Armacost can answer your questions about room requirements and which room is best suited for the size of your group and type of event.

Planned menus include a choice of one item from each menu category. Soft drinks, iced tea, hot teas, and coffee are included, unlimited, and interchangeable. Specialty non-alcohol beverages, fruit juices, and bottled waters are not included. Bar service is on a Consumption Basis, but you may wish to offer Wine by the Bottle from our special list of Banquet Wines or from our extensive and award-winning restaurant list. Pricing and availability may vary according to the size of your party.

Planned brunch menus do not include white tablecloth set-up, but this can be added for a minimal fee to any planned event. An 18% gratuity is added to the Food and Beverage sub-total of your event. Finally, 6% sales tax and 9% bar beverage tax are applied. A deposit is required to confirm all private events and parties of 15 or more, and will be deducted from the bill at the time of payment.

# **FALL/WINTER BRUNCH MENU #1**

## **FIRST COURSE**

FRESH FRUIT CUP

CINNAMON BUNS

swirled with cinnamon, served warm with powdered sugar icing

## **MAIN COURSE**

CHICKS & PIGS

scrambled eggs with your choice of bacon or sausage  
served with brunch potatoes and a side of toast

SMOKED SALMON PLATTER

sliced smoked salmon with capers, diced red onions,  
lemony arugula salad and rye toast points

SUNDAY WAFFLES

Belgian waffles served with sautéed cinnamon apples and raisins,  
whipped cream, maple syrup and a side of brunch potatoes

FRIED CHICKEN AND BISCUITS

sweet potato biscuits topped with prosciutto ham and  
boneless buttermilk-fried chicken finished with gravy

QUICHE AND FRUIT

daily selection of house-made quiche served warm with a side of fruit

## **BEVERAGES**

SOFT DRINKS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

## **FALL/WINTER BRUNCH MENU #2**

### **STATIONARY DISPLAY**

VEGETABLE CRUDITÉS WITH FRESH FRUIT  
AND ASSORTED CHEESES  
served with crackers, flatbreads and buttermilk-peppercorn dip

### **MAIN COURSE**

#### **CHIPOTLE ROSTI**

a pan-fried shredded potato cake topped with scrambled chipotle-pesto eggs, jalapeno pepper jack cheese, applewood smoked bacon, and sour cream

#### **FOSTER'S FRENCH TOAST**

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

#### **CHICKEN HASH**

pulled chicken with onions, bell peppers and red-skinned potatoes topped with a fried egg over toast

#### **MARYLAND CRAB CAKE**

a four ounce crab cake broiled and served with cornbread and tomatoes provençale topped with herbed bread crumbs and parmesan cheese

### **BEVERAGES**

SOFT DRINKS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

## **FALL/WINTER BRUNCH MENU # 3**

### **FIRST COURSE**

CRAB BISQUE  
BLACK BEAN SOUP  
SOUP OF THE DAY

### **MAIN COURSE**

MARYLAND CRAB CAKE  
a four ounce crab cake broiled and served with cornbread and  
tomatoes provençale topped with herbed bread crumbs and parmesan cheese

QUICHE AND FRUIT  
daily selection of house-made quiche served warm with a side of fruit

CHICKEN CAESAR CLUB SANDWICH  
grilled chicken breast, bacon, Caesar-mayo, parmesan cheese,  
lettuce and tomato on ciabatta roll served with fries

CRAB "BRIOCHANDWICH"  
scrambled eggs, lump crabmeat and melted mozzarella cheese  
on a brioche roll served with brunch potatoes

STEAK SALAD  
grilled tenderloin medallions, romaine, corn, cherry tomatoes,  
maytag bleu cheese, buttermilk peppercorn dressing, onion straws

### **BEVERAGES**

SODAS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

## **FALL/WINTER BRUNCH MENU #4**

### **FIRST COURSE**

#### **SOUP SELECTION**

#### **CAESAR SALAD**

romaine mix, toasted croutons, caesar dressing, and shaved parmesan cheese

#### **TABLE SALAD**

petite greens, cherry tomatoes, cucumbers, red onion, herb vinaigrette

#### **APPLE FRITTER POPPERS**

granny smith apples fried in a cinnamon-sugar batter, dusted with powdered sugar

### **MAIN COURSE**

#### **MORNING OMELETTE**

classic three egg omelette with ham, red onion, tomato, bell peppers and a blend of cheeses served with brunch potatoes and a side of toast

*(NO MODIFICATIONS PLEASE)*

#### **MARYLAND CRAB CAKE SANDWICH**

a four ounce crab cake fried and served on a brioche roll with lettuce, tomato, a side of tartar sauce and coleslaw

#### **SHRIMP SALAD SANDWICH**

Old Bay, dijon, and mayonnaise dressing with diced celery served with lettuce and tomato on a brioche roll with a side of red skinned potato salad

#### **CRANBERRY CHICKEN SALAD**

petite greens, grilled chicken, almonds, dried cranberries, roasted red peppers, cranberry balsamic dressing and crumbles goat cheese

#### **SHORT RIBS WITH CREAMY POLENTA**

braised short ribs served over creamy polenta with a pan sauce and topped with an over-easy egg

### **BEVERAGES**

SOFT DRINKS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

## **FALL/WINTER BRUNCH MENU #5**

### **FIRST COURSE**

SOUP SELECTION

TABLE SALAD

petite greens, cherry tomatoes, cucumbers, red onion, herb vinaigrette

FRESH FRUIT CUP

### **MAIN COURSE**

SALAD SAMPLER

a trio of albacore tuna salad, almond chicken salad, and shrimp salad served on petite greens with cherry tomatoes and cucumber, dressed with herb vinaigrette

QUICHE AND FRUIT

daily selection of house-made quiche served warm with a side of fruit

CHIPOTLE ROSTI

a pan-fried shredded potato cake topped with scrambled chipotle-pesto eggs, jalapeno pepper jack cheese, applewood smoked bacon, and sour cream

MARYLAND CRAB CAKE SANDWICH

a four ounce crab cake fried and served on a brioche roll with lettuce, tomato, a side of tartar sauce and coleslaw

### **DESSERT**

NEW YORK CHEESECAKE

TOLLHOUSE PIE

chocolate chip and nut pie served warm with ice cream

### **BEVERAGES**

SODAS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

## **FALL/WINTER BRUNCH MENU # 6**

### **FIRST COURSE**

#### **CLAMS CASINO**

topped with garlic butter, bacon and parmesan cheese,  
baked and served with fresh lemon

#### **SOUP SELECTION**

#### **HARVEST SALAD**

petite greens, cherry tomatoes, sun-dried cranberries, chopped bacon and  
goat cheese crumbles with truffle vinaigrette and crispy onion straws

#### **CAESAR SALAD**

romaine mix, toasted croutons, caesar dressing, and shaved parmesan cheese

### **MAIN COURSE**

#### **SHRIMP AND POLENTA**

jumbo shrimp sautéed with onions and peppers  
in a creole sauce over creamy polenta

#### **MARYLAND CRAB CAKE**

a four ounce crab cake broiled and served with cornbread and  
tomatoes provençale topped with herbed bread crumbs and parmesan cheese

#### **SALT AND PEPPER SALMON**

oven roasted with black pepper and sea salt, served with  
a side of smashed red-skinned potatoes with meyer lemon, peas and onions

#### **STEAK FRITES**

marinated flat iron steak, grilled to medium and served with hand-cut fries

### **BEVERAGES**

SODAS, ICED TEA, COFFEE, AND ASSORTED HOT TEAS

## **FALL/WINTER BRUNCH MENU #7**

### **“EYE OPENERS”**

HOUSE BLOODY MARY

MIMOSA

GLASS OF HOUSE WINE

HOUSE MARGARITA

### **FIRST COURSE**

SOUP SELECTION

APPLE FRITTER POPPERS

granny smith apples fried in a cinnamon-sugar batter, dusted with powdered sugar

TABLE SALAD

baby field greens, cherry tomatoes, cucumber and  
red onion, tossed with herb vinaigrette

### **MAIN COURSE**

CHICKS & PIGS

scrambled eggs with your choice of bacon or sausage  
served with brunch potatoes and a side of toast

SMOKED SALMON PLATTER

sliced smoked salmon with capers, diced red onions,  
lemony arugula salad and rye toast points

CINNAMON FRENCH TOAST

french bread dipped in cinnamon-egg batter, griddled and served  
with maple syrup and brunch potatoes

MARYLAND CRAB CAKE SANDWICH

a four ounce crab cake fried and served on a brioche roll with lettuce, tomato,  
a side of tartar sauce and coleslaw

QUICHE AND FRUIT

daily selection of house-made quiche served warm with a side of fruit

### **BEVERAGES**

SODAS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

## **FALL/WINTER BRUNCH MENU #8**

### **FIRST COURSE**

#### **SPINACH SALAD**

candied pecans, grilled portabella mushrooms and warm bacon dressing

#### **BEET SALAD**

roasted yellow and red beets with herb vinaigrette, toasted pistachios and crumbled goat cheese with a mâche garnish

#### **SOUP SELECTION**

### **MAIN COURSE**

#### **QUICHE AND FRUIT**

daily selection of house-made quiche served warm with a side of fruit

#### **FOSTER'S FRENCH TOAST**

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

#### **CRAB "BRIOCHANDWICH"**

scrambled eggs, lump crabmeat and melted mozzarella cheese on a brioche roll served with brunch potatoes

#### **CRANBERRY CHICKEN SALAD**

petite greens, grilled chicken, almonds, dried cranberries, roasted red peppers, cranberry balsamic dressing and crumbles goat cheese

#### **SHRIMP SALAD PLATTER**

Old Bay, dijon, and mayonnaise dressing with diced celery on a bed of petite greens with cherry tomatoes and cucumber, dressed with herb vinaigrette

### **DESSERT**

#### **JO JO'S CHOCOLATE TEMPTATION**

served warm with chocolate sauce and vanilla ice cream

#### **BREAD PUDDING**

made with sliced granny smith apples and sun-dried cranberries, served warm with bourbon sauce

### **BEVERAGES**

SODAS, ICED TEA, COFFEE AND ASSORTED HOT TEAS