



DINNER PARTIES & EVENTS

FALL/WINTER 2011

A planned menu is required for all groups of 16 or more guests. The following pages are the menus we have developed for dinner 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.

DINNER MENU #1	\$37.00
DINNER MENU #2	\$39.00
DINNER MENU #3	\$42.00
DINNER MENU #4	\$46.00
DINNER MENU #5	\$48.00
DINNER MENU #6	\$55.00

*WEEKNIGHT DINNER MENU	\$32.00
*WEEKNIGHT 'LIGHT FARE'	\$28.00

**(Available Sunday-Thursday Only; Tablecloths not included; Limited availability for December dates.)*

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.

All planned dinner menus also include white tablecloth set-up. An 18% gratuity is charged on the Food and Beverage sub-total of your event. And 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 MENU #1

FIRST COURSE CHOICE OF ONE

SOUP OF THE DAY

CRAB BISQUE

TABLE SALAD

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

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

MAIN COURSE

STEAK FRITES

flat iron steak, marinated and grilled to medium,
served with hand cut russet fries and house steak sauce

ROASTED CHICKEN

a chicken breast and leg quarter roasted and served
with a butternut squash and potato gratin and sautéed spinach

BUTTERNUT SQUASH RAVIOLI

with sautéed spinach in a crème fraîche and marsala wine sauce
with crumbled goat cheese

SEARED SESAME TUNA

seared tom medium rare and served with a sauté of spinach and bok choy
with a sesame-soy sauce and wasabi aioli

DESSERT

CHOICE OF ICE CREAM OR FRUIT SORBET

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

FALL/WINTER MENU #2

FIRST COURSE CHOICE OF ONE

BLACK BEAN SOUP

SOUP OF THE DAY

CRAB BISQUE

SPINACH SALAD

candied pecans, grilled portabella mushrooms, warm bacon dressing

TABLE SALAD

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

MAIN COURSE

SMOKY PORK PAPPARDELLE

fresh pork shoulder braised, shredded and
tossed with roasted cherry tomatoes, pappardelle pasta, and a pan jus

ROASTED CHICKEN

a chicken breast and leg quarter roasted and served
with a butternut squash and potato gratin and sautéed spinach

SALT AND PEPPER SALMON

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

VEGETARIAN FETTUCCHINE

fresh black pepper fettuccine tossed with EVOO, shallots, garlic and
the Chef's daily selection of seasonal vegetables
(also available with marinara sauce)

DESSERT

NEW YORK CHEESECAKE

RASPBERRY SORBET

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

FALL/WINTER MENU #3

FIRST COURSE CHOICE OF ONE

BLACK BEAN SOUP

SOUP OF THE DAY

CRAB BISQUE

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

TABLE SALAD

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

MAIN COURSE CHOICE OF ONE

SALT AND PEPPER SALMON

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

CRISPY QUAIL

two semi-boneless quail, cornbread stuffed and roasted with chili jam, served over carrot batonnets

SHRIMP AND RISOTTO

four jumbo shrimp sautéed and served with corn risotto and sautéed spinach in a pinot gris butter sauce

FLAT IRON STEAK

marinated and grilled to medium, served with house steak sauce
mashed red-skinned potatoes and sautéed spinach

DESSERT

TOLLHOUSE PIE

served warm with ice cream

BREAD PUDDING

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

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

FALL/WINTER MENU #4

FIRST COURSE CHOICE OF ONE

SOUP SELECTION

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

TABLE SALAD

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

CLAMS CASINO

broiled with garlic butter, bacon and parmesan cheese

MAIN COURSE

MARYLAND CRAB CAKES

two crab cakes, broiled and served with cornbread and tomatoes provençale topped with parmesan and herb bread crumbs

NEW YORK STRIP STEAK

a twelve ounce natural strip, grilled to medium and served with onion rings and house steak sauce

ROASTED CHICKEN

a chicken breast and leg quarter roasted and served with a butternut squash and potato gratin and sautéed spinach

SHRIMP AND RISOTTO

four jumbo shrimp sautéed and served with corn risotto and sautéed spinach in a pinot gris butter sauce

DESSERT

BREAD PUDDING

granny smith apples and sun dried cranberries served warm with bourbon sauce

JO JO'S CHOCOLATE TEMPTATION

served warm with chocolate sauce and vanilla ice cream

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

FALL/WINTER MENU #5

FIRST COURSE CHOICE OF ONE

CHILLED SHRIMP COCKTAIL
three jumbo shrimp with cocktail sauce

BEET SALAD
yellow and red beets, herb vinaigrette, goat cheese crumbles, toasted pistachios

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

SOUP SELECTION

MAIN COURSE

MARYLAND CRAB CAKES
two crab cakes, broiled and served with cornbread and tomatoes provençale
topped with parmesan and herb bread crumbs

FILET MIGNON
six ounce center cut angus filet, grilled medium, served with
mashed red-skinned potatoes and sautéed spinach
(6.00 additional for eight ounce cut)

ROASTED CHICKEN
a chicken breast and leg quarter roasted and served
with a butternut squash and potato gratin and sautéed spinach

SALT AND PEPPER SALMON
oven roasted with black pepper and sea salt, served with a side of
smashed red-skinned potatoes with peas, onion and meyer lemon

DESSERT

BANANAS FOSTER
sliced bananas sautéed in a rum and brown sugar sauce with homemade banana bread,
vanilla ice cream and toasted coconut

CRÈME BRÛLÉE
silky vanilla custard with a caramelized brown sugar crust

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

FALL/WINTER MENU #6

FIRST COURSE

CRAB BISQUE
BLACK BEAN SOUP
SOUP OF THE DAY

SALAD COURSE

CAESAR SALAD
romaine mix, toasted croutons, caesar dressing, shaved parmesan
HARVEST SALAD
petite greens, cherry tomatoes, sun-dried cranberries, chopped bacon,
goat cheese crumbles, truffle vinaigrette, onion straw garnish

MAIN COURSE

MISO MARINATED CHILEAN SEA BASS
pan-seared and served over wasabi mashed potatoes with sautéed baby bok choy

FILET MIGNON
six ounce center cut angus filet, grilled medium, served with
mashed red-skinned potatoes and sautéed spinach
(6.00 additional for eight ounce cut)

CHICKEN MARSALA
boneless chicken breast, sautéed with mushrooms in a marsala wine brown sauce
and served with sautéed spinach and mashed red-skinned potatoes

MARYLAND CRAB CAKES
two crab cakes, broiled and served with cornbread and tomatoes provençale
topped with parmesan and herb bread crumbs

DESSERT

TOLLHOUSE PIE
served warm with ice cream
NEW YORK CHEESECAKE

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

WEEKNIGHT DINNER MENU

*(Available Sunday thru Thursday only;
Limited availability for December dates)*

FIRST COURSE CHOICE OF ONE

BLACK BEAN SOUP

SOUP OF THE DAY

TABLE SALAD

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

MAIN COURSE

STEAK FRITES

flat iron steak, marinated and grilled to medium,
served with hand cut russet fries and house steak sauce

CHICKEN MARSALA

boneless chicken breast, sautéed with mushrooms in a marsala wine brown sauce
and served with sautéed spinach and mashed red-skinned potatoes

VEGETARIAN FETTUCCHINE

fresh black pepper fettuccine tossed with EVOO, shallots, garlic and
the Chef's daily selection of seasonal vegetables
(also available with marinara sauce)

DESSERT

CHOICE OF ICE CREAM OR FRUIT SORBET

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

WEEKNIGHT 'LIGHT FARE' MENU

*(Available Sunday thru Thursday only;
no Limited availability for December dates)*

FIRST COURSE CHOICE OF ONE

BLACK BEAN SOUP

SOUP OF THE DAY

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

SMALL CRAB DIP with grilled pita points

MAIN COURSE

SHORT RIB STROGANOFF

boneless short ribs, braised and served with pan-fried spaetzle and
a mushroom and sour cream brown sauce

CRANBERRY CHICKEN SALAD

petite greens, grilled chicken breast, dried cranberries, roasted red peppers,
cranberry balsamic dressing, goat cheese
(also available over a table or caesar salad)

GRILLED PORTABELLA PLATE

served with sautéed spinach, roasted red peppers, and corn risotto

MARYLAND CRAB CAKE

a single crab cake, broiled and served with cornbread and
tomatoes provençale topped with parmesan-herb bread crumbs

MARGHERITA PIZZA

crushed tomatoes, mozzarella cheese and fresh basil
baked on a thin crust in our brick oven

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS