



## LUNCH 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.

**PATAPSCO LUNCH MENU** **\$23.00**

*(AVAILABLE ONLY MONDAY-FRIDAY FOR PARTIES OF 25 OR LESS)*

**CATOCTIN LUNCH MENU** **\$25.00**

**GAMBRILL LUNCH MENU** **\$26.00**

**ROCKY GAP LUNCH MENU** **\$28.00**

**DEEP CREEK LUNCH MENU** **\$34.00**

**NEW GERMANY LUNCH MENU** **\$36.00**

*340 Main Street • Reisterstown, Maryland 21136 • (410)833-8850 • [www.harrymanhouse.com](http://www.harrymanhouse.com)*

# PATAPSCO LUNCH MENU

## FIRST COURSE

CRAB GUMBO

SIMPLE FIELD GREENS

with seasonal vegetables citrus vinaigrette

CAESAR SALAD

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

## MAIN COURSE

QUICHE AND SALAD

house made quiche served warm with organic lettuce, cherry  
tomatoes, and herb vinaigrette

SHRIMP SALAD SANDWICH

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

PIEDMONT CHICKEN SANDWICH

pesto grilled chicken breast, basil, roasted peppers,  
parmesan cheese, basil aioli, ciabatta roll with fries

THE "GRILL" BURGER

8 ounces natural ground beef, apple wood-smoked bacon,  
Tillamook cheddar cheese on an onion Kaiser roll with a  
side of crispy onions and hand cut fries

*(available as a cheeseburger or a hamburger; no other  
modifications please! )*

## BEVERAGES

SODAS, ICED TEA, COFFEE AND  
ASSORTED HOT TEA

# CATOCTIN LUNCH MENU

## MAIN COURSE

### SALAD SAMPLER

shrimp salad, tuna salad, bbq chicken salad, over a salad of bibb lettuce, cucumbers and cherry tomatoes with citrus vinaigrette

### TURKEY POWERHOUSE

roasted turkey, lettuce, tomato, cucumber, sprouts and local ranch dressing on whole wheat ciabatta with potato salad

### CRAB CAKE CLUB

4 ounce broiled crab cake with bacon, lettuce, tomato, and creole tartar sauce on toasted sourdough with russet fries

### HONEY-MAPLE GRILLED CHICKEN SALAD

grilled and glazed served over your choice of tossed salad with citrus vinaigrette dressing or a Caesar salad

## DESSERT

### NEW YORK CHEESECAKE

served with a wild maine blueberry compote

### TOLLHOUSE PIE

a chocolate chip and walnut tollhouse-style pie served "fall-apart" warm with coffee ice cream

## BEVERAGES

SODAS, ICED TEA, COFFEE AND  
ASSORTED HOT TEA

# **GAMBRILL LUNCH MENU**

## **SOUPS AND SALADS**

**SMALL CRAB DIP**  
with grilled flatbread

**GRILLED ARTICHOKE**  
with EVOO and lemon aioli

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

## **MAIN COURSES**

**QUICHE AND SALAD**  
house made quiche served warm with a salad of organic  
greens and cherry tomatoes with herb vinaigrette

**PIEDMONT CHICKEN SANDWICH**  
pesto grilled chicken breast, basil, roasted peppers,  
parmesan cheese, basil aioli, ciabatta roll, and fries

**SHRIMP SALAD SANDWICH**  
on artisan baguette with lettuce and tomato, served  
with potato salad

**GREEK SALAD**  
bibb lettuce, sliced tomatoes, feta cheese,  
kalamata olives, red onions, and green pepperoncinis,  
garlic-parmesan vinaigrette

## **BEVERAGES**

**SODAS, ICED TEA, COFFEE AND  
ASSORTED HOT TEAS**

# **ROCKY GAP LUNCH MENU**

## **FIRST COURSE**

ROASTED CORN GAZPACHO

CRAB GUMBO

CAESAR SALAD

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

SPRING SALAD

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

## **MAIN COURSES**

LOBSTER RAVIOLI

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

HONEY-TRUFFLE 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

VEGETARIAN PENNE PASTA

penne pasta and seasonal vegetables tossed with  
your choice of marinara or pesto sauce  
garnished with shaved parmesan cheese

## **BEVERAGES**

SODAS, ICED TEA, COFFEE AND HOT TEA

# **DEEP CREEK LUNCH MENU**

## **SOUPS AND SALADS**

SOUP OF THE DAY

CRAB GUMBO

ROASTED BEET SALAD

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

SIMPLE FIELD GREENS

with seasonal vegetable and citrus vinaigrette

## **MAIN COURSES**

GRILLED RAINBOW TROUT

whole grain mustard sauce, sautéed brussels sprouts, smoked apple wood bacon, onions

MARYLAND CRAB CAKE

a 4-ounce crab cake broiled and served with a succotash of corn, cherry tomatoes, and soy beans

GRILLED STEAK SALAD

flat iron steak grilled and sliced, arugula, grilled tomatoes, red onion, zucchini ribbons, maytag bleu cheese, horseradish vinaigrette dressing

PARMESAN CHICKEN

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

## **DESSERTS**

CRÈME BRÛLÉE

CHOCOLATE PECAN CAKE

chopped pecans, semisweet chocolate, and Jack Daniel's whiskey blend together in the delicious chocolate cake with chocolate sauce and mint chocolate chip ice cream

## **BEVERAGES**

SODAS, ICED TEA, COFFEE AND HOT TEA

# **NEW GERMANY LUNCH MENU**

## **FIRST COURSE**

### **CLAMS CASINO**

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

### **ROASTED BEET SALAD**

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

### **CALAMARI FRITO MISTO**

dredged in sweet flour and lightly fried,  
served with lemon aioli dipping sauce

## **MAIN COURSES**

### **ROASTED SALMON**

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

### **MARYLAND CRAB CAKE**

a 4-ounce crab cake broiled and served with  
a succotash of corn, cherry tomatoes, and soy beans

### **FLAT IRON STEAK FRITES**

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

### **CHICKEN PENNE**

pulled chicken and fresh spinach with tossed with cranberry  
stilton and penne pasta

## **DESSERTS**

### **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  
ASSORTED HOT TEA**