



BRUNCH PARTIES FALL 2018

Thank you for considering The Grill at Harryman House for your upcoming event, special occasion, holiday celebration, or business function. A planned menu will be required any time you have a group of 15 or more and wish to guarantee the use of any of one of our private dining rooms.

To develop a menu that works for you, you will make several selections within the framework laid out in the three different menus that follow. Personalized menus will be printed for each guest who will select one item from each category from the pre-selected limited menu you create (*for example: 1 First Course, 1 Second Course, and 1 Dessert Course*). Guests with dietary restrictions will be accommodated in addition to the menu selected. Bar service is billed on a consumption basis, and wines may be ordered by the bottle.

Food and beverage spending and maximum seating requirements apply for the guaranteed use of any private dining room. These are used as general guidelines for menu planning and appropriate room assignment. They vary seasonally, by the day of the week, and the meal period in question. In some cases, the planned menu price may not satisfy the minimum requirements and therefore, room rental fees may be assessed.

A deposit is required to confirm all private events and is based on 50% of the minimum food and beverage requirement. All deposits are non-refundable within 30 days of your event. Deposits are applied in full to the final balance due upon completion of your event.

Lastly, set-up and other fees are billed as flat fees according to room use and the particulars of each event. A 20% service fee is assessed on the food, beverage, and other fees related to the event; sales tax (6%) applies to all food, service, and other fees in addition to bar tax (9%) where applicable.

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BREAKFAST-STYLE BRUNCH

\$25.00/person | \$32.00/person with dessert added

STARTERS

DEVILED EGGS
topped with pancetta and smoked paprika

FRESH FRUIT SALAD

BEIGNETS
dusted with confectioners sugar and served
with strawberry jam

ENTRÉES

QUICHE AND SALAD
house made quiche served warm with a side salad

CINNAMON FRENCH TOAST
with maple syrup and brunch potatoes

SMOKED SALMON WRAP
scrambled eggs, smoked salmon, chevre goat cheese, diced green onions,
in a spinach tortilla, Mediterranean salsa, and brunch potatoes

CHEESE OMELETTE
a three egg omelette filled with Monterey jack cheese served with
brunch potatoes and toast

DESSERTS

Please Select two (2) desserts

TOLLHOUSE PIE

CHEESECAKE OF THE DAY

SORBET

CHOCOLATE SUNDAE

Bread & Muffins, Coffee, Tea and Soda service is included
Items are Served as Listed, NO Modifications or Substitutions



RELAXING SUNDAY BRUNCH

\$29.00/person | \$37.00/person with dessert added

STARTERS

Please Select three (3)

DAILY SOUP SELECTION

CAESAR SALAD

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

FRESH FRUIT SALAD

BEIGNETS

dusted with confectioners sugar and served
with strawberry jam

ENTRÉES

JUMBO LUMP CRAB OMELETTE

a three egg omelette filled with jumbo lump crabmeat, spinach, chopped tomatoes,
and boursin cheese served with brunch potatoes and toast

BANANAS FOSTER FRENCH TOAST

cinnamon french toast topped with bananas
in a brown sugar and dark rum sauce

BLACKENED CHICKEN WRAP

blackened chicken breast, guacamole, black bean and corn salsa,
pepper jack cheese in a spinach tortilla wrap, served with fries

GRILLED SALMON BLT

grilled farmer's white bread, bacon, lettuce, tomato, and mayonnaise
served with french fries

DESSERTS

Please Select two (2) desserts

TOLLHOUSE PIE WITH ICE CREAM

CHEESECAKE OF THE DAY

JOJO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

Bread & Muffins, Coffee, Tea and Soda service is included
Items are Served as Listed, NO Modifications or Substitutions



LUNCH-STYLE BRUNCH

\$35.00/person | \$42.00/person with dessert added

SOUPS & SALADS

Please Select three (3)

DAILY SOUP SELECTIONS

COBB SALAD

petite greens, avocado, tomato, bacon, pepper-jack cheese,
hard-boiled egg, chipotle ranch dressing

BEET SALAD

citrus braised beets served chilled with arugula, chevre goat cheese and
puffed quinoa, lemon basil vinaigrette

CRAB AND ARTICHOKE DIP

artichoke hearts and lump crabmeat blended with cream cheese, Old Bay,
Monterey jack cheese, diced scallions, served with grilled pita bread

ENTRÉES

RAINBOW TROUT

rainbow trout fillets pan-seared in an herb and Dijon butter served with
a butternut squash and potato pave gratin

SHRIMP AND GRITS

jumbo shrimp, goat cheese grits, andouille sausage,
creamy etouffe sauce, diced scallions

GARLIC-PARMESAN SPAGHETTI SQUASH

spaghetti squash tossed with garlic, fresh herbs, forest mushrooms,
finished with parmesan cheese

WAGYU BEEF FILET

sous vide Wagyu sirloin, char-grill finish, served with horseradish-
parmesan cheese aioli and side-winder fries

DESSERTS

Please Select two (2) desserts

JO-JO'S CHOCOLATE TEMPTATION

SEASONAL CROSTADA

CRÈME BRULÉE

CHOCOLATE-CASHEW TORTE

Bread & Muffins, Coffee, Tea and Soda service is included
Items are Served as Listed, NO Modifications or Substitutions

