



## DINNER 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.

The Grill at Harryman House • 340 Main Street •  
Reisterstown, Maryland 21136 • (410)833-8850  
[www.harrymanhouse@aol.com](mailto:www.harrymanhouse@aol.com) • email: [hheventmngr@aol.com](mailto:hheventmngr@aol.com)

# SIMPLE SUPPER

\$36.00/person | \$43.00/person with dessert added

## FIRST COURSE

Please select three (3) from the following list

### DAILY SOUP SELECTION

#### CAESAR SALAD

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

#### DEVILED EGGS

topped with pancetta and smoked paprika

#### TABLE SALAD

petite greens, cherry tomatoes,  
cucumbers, red onions, lemon-basil vinaigrette

## SECOND COURSE

Please select three (3) from the following list of entrées

#### SHRIMP AND GRITS

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

#### RAINBOW TROUT

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

#### BISTRO FILET

7 ounce teres major steak grilled to medium, served with chef's potato  
and vegetable, red wine demi-glaze

#### SPAGHETTI SQUASH WITH GRILLED CHICKEN BREAST

grilled chicken breast atop spaghetti squash with garlic, fresh herbs, forest  
mushrooms, finished with parmesan cheese  
(can be offered as a vegetarian or vegan option)

## DESSERT COURSE

Please Select two (2) desserts for and additional \$6

### TOLLHOUSE PIE WITH ICE CREAM

### NEW YORK CHEESECAKE

### SORBET

### CHOCOLATE SUNDAE

# RELAXING DINNER PARTY

\$38.00/person | \$46.00/person with dessert added

## FIRST COURSE

Please select three (3) from the following list

### DAILY SOUP SELECTION

#### COBB SALAD

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

#### POLENTA AND MEATBALLS

brisket, chuck, and ground pork sausage braised in Pomodoro sauce  
served over polenta, pecorino cheese

#### GRILLED ARTICHOKE

served with a lemon aioli dipping sauce

## SECOND COURSE

Please select three (3) from the following list of entrées

#### JW CHICKEN

crispy roast chicken breast and thigh, salsa verde, pan-fried  
creamer potatoes, rosemary

#### HONEY-GINGER SALMON

salmon fillet, honey and ginger glaze, coconut rice,  
stir fried vegetables

#### WILD BOAR RAGOUT

braised boar shoulder, mirepoix vegetables, strozzapreti pasta,  
pecorino cheese

#### WAGYU BEEF FILET

sous vide, char-grill finished, served with side-winder fries  
and horseradish-parmesan aioli

## DESSERT COURSE

Please Select two (2) desserts for an additional \$7

### JO JO'S CHOCOLATE TEMPTATION

### NEW YORK CHEESECAKE

### SEASONAL CROSTADA

### CHOCOLATE-CASHEW TORTE

# CELEBRATORY DINNER PARTY

\$48 / person includes dessert

## FIRST COURSE

Please select three (3) from the following list

### DAILY SOUP SELECTION

#### AUTUMN SALAD

petite greens, caramelized acorn squash, spiced pecans, avocado, pomegranate seeds, seedless cucumber, pomegranate-ginger vinaigrette

#### KALE & BRUSSELS SALAD

shaved kale and Brussel sprouts, bacon, toasted almond pieces, grated pecorino cheese, maple-syrup balsamic vinaigrette

#### DUCK CONFIT RILLETTES

confit of Jurgielewicz Farms duck leg, cracked black pepper, grilled bread, pickled onion

#### FRIED OYSTERS

oysters dredged in cornmeal and flour and fried served with creole tartar sauce

## SECOND COURSE

Please select three (3) entrées

#### FILET MIGNON

6 ounce filet, grilled to medium rare, red wine demi glaze and served with chef's potato and vegetable  
(\$10 upcharge per order)

#### SEAFOOD IMPERIAL

crab, shrimp, and scallops baked in our zesty imperial sauce and served with zucchini cakes with crème fraiche

#### SHRIMP SCAMPI PASTA

shrimp served over strozzapreti pasta in a white wine and garlic butter sauce, finished with parmesan cheese

#### BRAISED SHORT RIBS

with a cipolini onion jus, mashed potatoes, and cauilini, fried onion-ring garnish

#### JW CHICKEN

crispy roast chicken breast and thigh, salsa verde, pan-fried creamer potatoes, rosemary

## DESSERT COURSE

Please Select two (2) desserts

### JO JO'S CHOCOLATE TEMPTATION

#### CRÈME BRULÉE

#### SEASONAL CROSTADA

#### BANANA'S FOSTER