

LUNCH 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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SIMPLE LUNCH

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

SOUPS & SALADS

DAILY SOUP SELECTIONS

CAESAR SALAD

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

TABLE SALAD

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

ENTRÉES

Please select three (3) sandwiches

TUNA SALAD SANDWICH

albacore tuna, celery, mayo, served on a brioche roll
with lettuce, tomato, and pasta salad

GS CHICKEN SALAD

pulled chicken, chopped celery, lemon juice, Duke's mayonnaise
on whole wheat bread with lettuce, tomato, and pasta salad

FALL TURKEY CLUB

roasted turkey, cranberry compote, bacon, and cheddar cheese on raisin
walnut bread with housemade chips

QUICHE OF THE DAY

served warm with fresh fruit

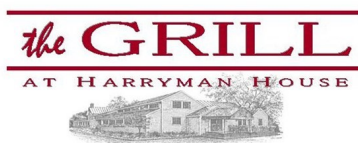
DESSERTS

Please Select two (2) desserts

TOLLHOUSE PIE WITH ICE CREAM

NEW YORK CHEESECAKE

SORBET



RELAXING LUNCH

\$30.00/person | \$38.00/person with dessert added

SOUPS AND SALADS

Please select three (3)

DAILY SOUP SELECTION

DEVILED EGGS

pancetta and smoked paprika

CAESAR SALAD

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

KALE & BRUSSELS SALAD

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

ENTRÉES

Please select three (3)

GRILLED SALMON BLT

grilled salmon on grilled bread, bacon,
lettuce, tomato, and mayonnaise served with french fries

CHICKEN COBB SALAD

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

THE GRILL BURGER

brisket-chuck blended ground beef grilled to medium, tomato-bacon-
onion jam, gruyere cheese, lettuce, brioche roll, served with fries

BLACKENED CHICKEN WRAP

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

DESSERTS

Please Select two (2) desserts

TOLLHOUSE PIE WITH ICE CREAM

NEW YORK CHEESECAKE

JO JO'S CHOCOLATE TEMPTATION

SEASONAL CROSTADA



SPLENDID LUNCH

\$35.00/person | \$43.00/person with dessert added

SOUPS & SALADS

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

AUTUMN SALAD

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

GRILLED ARTICHOKE

served with a lemon aioli dipping sauce

ENTRÉES

Please select three (3) entrées

HONEY-GINGER SALMON

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

GARLIC-PARMESAN SPAGHETTI SQUASH

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

SHRIMP AND GRITS

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

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

CHOCOLATE-CASHEW TORTE

SEASONAL CROSTADA

CRÈME BRULÉE

