

LUNCH PARTIES SPRING 2019

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
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SIMPLE LUNCH

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

SOUPS & SALADS

DAILY SOUP SELECTIONS

CAESAR SALAD

romaine and kale 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 croissant
with lettuce, tomato, and pasta salad

GS CHICKEN SALAD

pulled chicken, chopped celery, Duke's mayonnaise
on a croissant with lettuce, tomato, and pasta salad

JR. TURKEY CLUB

roasted turkey, bacon, cheddar cheese, lettuce, tomato,
and mayonnaise on toasted farmers white bread
with house-made chips

QUICHE OF THE DAY

served warm with fresh fruit

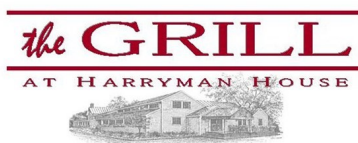
DESSERTS

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
with smoked paprika

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

CAULIFLOWER POPCORN
cauliflower florets fried in rice flour and served with a honey-sriracha dipping sauce

ENTRÉES

Please select three (3)

GRILLED SALMON BLT
grilled salmon on grilled bread, bacon, lettuce, tomato, and mayonnaise served with potato salad

SEARED TUNA
yellowfin tuna peppered and seared to rare, sliced and served over shaved fennel, red onion, and cucumber with a charred tomato vinaigrette

CHEDDAR CHEESEBURGER
brisket-chuck blended ground beef grilled to medium, cheddar cheese, lettuce, tomato, brioche roll, served with "house pickle" and fries

CHICKEN CAESAR SANDWICH
grilled chicken breast served on a croissant with lettuce, parmesan cheese and a creamy Caesar spread, with potato salad

DESSERTS

Please Select two (2) desserts

TOLLHOUSE PIE WITH ICE CREAM

CRÈME BRULEE

JO JO'S CHOCOLATE TEMPTATION

CARAMEL BUDINO



SPLENDID LUNCH

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

SOUPS & SALADS

Please select three (3) from the following list

DAILY SOUP SELECTION

CHAR-GRILLED ESCAROLE SALAD

minute char-grilled escarole with pickled carrot and pepper relish, fine herbs, pecorino cheese and shallot-caper vinaigrette

VIDALIA ONION TART & SALAD

a warm chevre cheese and Vidalia onion tart served with an arugula salad, charred tomato vinaigrette pecans,

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

SPAGHETTI SQUASH WITH GRILLED CHICKEN

spaghetti squash tossed with braised kale, peas, and asparagus in a Pomodoro sauce topped with grilled chicken finished with pecorino Romano cheese

SHRIMP PIL PIL

jumbo shrimp, chorizo, garlic, smoked paprika, shishito and bell peppers, EVOO, and chopped parsley served with grilled bread

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

BANANAS FOSTER

SEASONAL CROSTADA

CRÈME BRULÉE

