

## BRUNCH PARTIES SUMMER 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  
[www.harrymanhouse@aol.com](http://www.harrymanhouse@aol.com) • email: [hheventmngr@aol.com](mailto:hheventmngr@aol.com)

# BREAKFAST-STYLE BRUNCH

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

## STARTERS

DEVILED EGGS  
topped with 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

CHICK AND PIGS  
scrambled eggs and Applewood smoked bacon served  
with toast 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 WITH VANILLA ICE CREAM

CHEESECAKE OF THE DAY

SORBET

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 and kale 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

#### CHICKEN CAESAR SANDWICH

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

#### GRILLED SALMON BLT

grilled farmer's white bread, bacon, lettuce, tomato, and mayonnaise  
served with potato salad

## DESSERTS

Please Select two (2) desserts

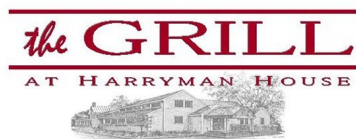
#### TOLLHOUSE PIE WITH ICE CREAM

#### 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

Please Select three (3)

#### HONEY GINGER SALMON

roasted Atlantic salmon fillet, honey-ginger glaze, coconut rice,  
stir-fried vegetables

#### MARYLAND STYLE CRAB CAKES

jumbo lump crabmeat blended with bread crumbs and housemade  
mustard sauce, broiled and served with a Mexican street corn  
salad with avocado, cotija cheese, and grilled scallions in a  
green goddess dressing

#### SPAGHETTI SQUASH WITH GRILLED CHICKEN

spaghetti squash tossed with Pomodoro sauce, braised kale, peas,  
and asparagus finished with pecorino Romano cheese

#### STEAK FRITES

7ounce teres major steak served with french fries  
and red wine demi-glaze

## DESSERTS

Please Select two (2) desserts

#### JO-JO'S CHOCOLATE TEMPTATION

#### SEASONAL CROSTADA

#### CRÈME BRULÉE

#### BANANAS FOSTER

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

