



## DINNER 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.

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# 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 and kale mix, toasted croutons,  
caesar dressing, shaved parmesan cheese

#### DEILED EGGS

topped with 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

#### GRILLED LAMB SKEWER

leg of lamb medallions marinated and grilled served with harissa  
carrots finished with feta cheese and torn mint

#### ROASTED SALMON

roasted salmon fillet served with basmati rice and a  
charred tomato vinaigrette

#### BISTRO FILET

7 ounce teres major steak grilled to medium, served with  
mashed potatoes and grilled asparagus

#### SPAGHETTI SQUASH WITH GRILLED CHICKEN BREAST

grilled chicken breast atop spaghetti squash tossed with Pomodoro  
sauce, braised kale, peas, and asparagus topped with  
pecorino Romano cheese  
(can be offered as a vegetarian or vegan option)

## DESSERT COURSE

Please Select two (2) desserts

#### TOLLHOUSE PIE

#### NEW YORK CHEESECAKE

#### SORBET

#### ICE CREAM

# 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

#### 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

#### BLACKENED MAHI BITES

served with a cilantro-lime dipping sauce

## SECOND COURSE

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

#### CRISPY CHICKEN SCHNITZEL

lightly breaded and fried chicken breasts, fried mac and cheese, arugula salad, lemon-basil vinaigrette

#### HONEY-GINGER SALMON

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

#### FETTUCINE BOLGONESE

fettucine topped with house-made Bolognese sauce with ground beef, Italian sausage, Pomodoro sauce, and grated pecorino Romano cheese

#### WAGYU BEEF FILET

sous vide Wagyu sirloin filet, char-grilled finished, side-winder fries, horseradish-parmesan cheese aioli

## DESSERT COURSE

Please Select two (2) desserts

JO JO'S CHOCOLATE TEMPTATION

TOLLHOUSE PIE WITH ICE CREAM

CARAMEL BUDINO

CRÈME BRULEE

# CELEBRATORY DINNER PARTY

\$48 / person includes dessert

## FIRST COURSE

Please select three (3) from the following list

### DAILY SOUP SELECTION

#### GREEK SALAD

heirloom tomatoes, Kalamata olives, cucumber, tomato, pepperoncinis, romaine, feta, parmesan-oregano dressing

#### GRILLED STRAWBERRY AND BRIE SALAD

petite greens, grilled strawberries, brie cheese, honey-champagne vinaigrette, crushed pistachios garnish

#### CRAB & AVOCADO TOAST

grilled Italian bread, avocado half, jumbo lump crab salad, pesto, tomato coulis

#### FRIED GREEN TOMATOES

fried in buttermilk and flour crust, served with a smoked tomato remoulade sauce and chow-chow

## SECOND COURSE

Please select three (3) entrées

#### FILET MIGNON

6 ounce filet, grilled to medium rare, red wine demi glaze and served with mashed potatoes and asparagus (\$10 upcharge per order)

#### ATLANTIC HALIBUT

oven-roasted with a puttanesca tomato-Kalamata olive sauce, Israeli cous cous with heirloom cherry tomatoes, dehydrated olives

#### MARYLAND-STYLE CRAB CAKES

jumbo lump crab meat blended with bread crumbs and housemade mustard sauce, broiled and served with a Mexican street corn salad with avocados, cotija cheese, grilled scallions and green goddess sauce

#### BOURBON PORK LOIN

grilled boneless pork loin chop, bourbon glaze, mashed potatoes, braised kale, fried onion-ring garnish

#### CHICKEN CHESAPEAKE

grilled chicken breast topped with jumbo lump crabmeat topped and baked with imperial sauce, served with grilled asparagus

## DESSERT COURSE

Please Select two (2) desserts

### JO JO'S CHOCOLATE TEMPTATION

#### CRÈME BRULÉE

#### SEASONAL CROSTADA

#### BANANA'S FOSTER