



MEMORIAL LUNCHESES SUMMER 2019

Thank you for considering The Grill at Harryman House for your upcoming event. Generally speaking, a planned menu will be required or strongly recommended for all groups of 15 or more guests and any time you wish to guarantee the use of any of one of our private or semi-private dining rooms.

Due to the often short notice for Memorial Events please choose from one of the following menus. Personalized menus will be printed and each guest will select one item from each category from the pre-selected limited menu you create (for example: 1 Soup or Salad, 1 Entrée, and 1 dessert). Guests with dietary restrictions will be accommodated in addition to the menu selected. Children's a la carte menus are available as well. Bar service is billed on a consumption basis, additionally, you may wish to offer wine by the bottle from our restaurant wine list.

Due to the uncertain nature of guest counts for events of this type a deposit of \$100.00 is requested. Deposits are applied in full to the final balance due upon completion of your event. A Credit Card Number on file may also be used to secure your event. Please be aware that during peak times a minimum food and beverage requirement may apply.

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 charges related to the event; sales tax of 6% applies to all food charges, in addition to a bar tax of 9% where applicable.

Please contact our Banquet Coordinator, Vanessa Lytle at (410) 833-8850 for more information or to begin the planning process.

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

SIMPLE SANDWICH LUNCH

\$32.00/person

SOUPS & SALADS

TABLE SALAD

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

CAESAR SALAD

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

DAILY SOUP SELECTION

ENTRÉES

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

JR TURKEY CLUB

roasted turkey, bacon, lettuce, tomato, cheddar cheese and
mayonnaise on toasted farmers white bread with potato salad

QUICHE OF THE DAY

served warm with fresh fruit

DESSERTS

FRESH FRUIT CUP

SORBET

ICE CREAM

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



RELAXING LUNCH

\$34.00 / person

SOUPS & SALADS

DEVEILED EGGS

topped with smoked paprika

BEET SALAD

citrus braised beets served chilled with arugula, chevre cheese crumbles, puffed quinoa and lemon-basil vinaigrette

DAILY SOUP SELECTION

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

CHEDDAR CHEESEBURGER

brisket-chuck blended ground beef grilled to medium, three onion relish, Havarti cheese, lettuce, tomato, brioche roll, served with fries

CHICKEN CAESAR SANDWICH

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

DESSERTS

FRESH FRUIT CUP

SORBET

ICE CREAM

Flatbread & Spread, Coffee, Tea, and Soda service is included

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SPLENDID LUNCH

\$36.00 / person

APPETIZERS

COBB SALAD

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

VIDALIA ONION TART

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

DAILY SOUP SELECTION

ENTRÉES

Please select three (3) entrées

HONEY-GINGER SALMON

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

SPAGHETTI SQUASH

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

MARYLAND STYLE CRAB CAKE

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

STEAK FRITES

7oz. teres major steak grilled to medium,
served with french fries

DESSERTS

FRESH FRUIT CUP

SORBET

ICE CREAM

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