



DINNER PARTIES

FALL 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, toasted croutons, caesar dressing,
shaved parmesan cheese

DEVILED 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 RAINBOW TROUT

boneless rainbow trout fillet served with fire roasted vegetables
tossed with orzo and a saffron butter

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 broccolini

SPAGHETTI SQUASH WITH GRILLED CHICKEN BREAST

grilled chicken breast atop spaghetti squash tossed with Pomodoro
sauce, spinach, peas, and broccolini 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

ROASTED CHICKEN

roasted semi boneless chicken breast with wild mushrooms,
chopped tomato, thyme, and shallots, chasseur sauce

HONEY-GINGER SALMON

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

FETTUCINE BOLOGNESE

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

PAN SEARED SCALLOPS

sea scallops sautéed and served over goat cheese polenta,
bacon-tomato butter sauce, charred scallions

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

AUTUMN SALAD

baby kale, spinach, swiss chard, caramelized butternut squash,
spiced pecans, pomegranate seeds, seedless cucumber,
pomegranate-ginger vinaigrette

BEET SALAD

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

SEAFOOD SHACK BAKED OYSTERS

oysters topped with crabmeat baked with garlic and herb butter
and topped with golden brown cheesy breadcrumbs

POLENTA AND MEATBALLS

brisket chuck and ground pork sausage braised in marinara
sauce served over polenta topped with
pecorino cheese

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 broccolini
(\$10 upcharge per order)

OVEN ROASTED RED SNAPPER

red snapper fillet roasted with curry butter over fennel ,
marble potatoes, red onion, torn mint garnish

BRAISED SHORT RIBS

braised to tender served with red wine demi-glaze, mashed
potatoes, and tobacco onion ring garnish

RACK OF LAMB

lamb chops marinated and grilled served with braised lentils

TORTELLINI AND LOBSTER

cheese tortellini tossed with Maine lobster meat in a vodka and
tomato cream sauce, micro basil finish

DESSERT COURSE

Please Select two (2)desserts

JO JO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

SEASONAL CROSTADA

BANANA'S FOSTER