

the GRILL

AT HARRYMAN HOUSE



HORS D'OEUVRES AND RECEPTION MENU

PASSED HORS D'OEUVRES

WARM / HOT

- SOUTHWEST CHICKEN EGGROLLS** **\$3 / EACH**
diced chicken and a peppers and bean salsa wrapped in rice paper and fried, Asian dipping sauce
- ASIAN POPCORN CHICKEN SPOONS** **\$2 / EACH**
chicken nuggets tossed in our Asian BBQ sauce and served with a dollop of bleu cheese sauce
- BARBEQUED SHRIMP** **\$3 / EACH**
wrapped in applewood-smoked bacon and stuffed with swiss cheese
- MARYLAND CRAB BALLS (1½ OZ EACH)** **\$4 / EACH**
fried and served with cocktail and creole tartar sauce
- FRIED OYSTERS SPOONS** **\$3 / EACH**
served with a dollop of creole tartar sauce
- RACK OF LAMB** **\$4 / CHOP**
lollipop lamb chops grilled and served with a minted tzatziki dipping sauce (*available as stationary*)

CHILLED / COLD

- DEVILLED EGGS** **\$2 / EACH**
with smoked paprika
- SMOKED SALMON CANAPÉS** **\$2 / EACH**
on rye bread topped capers, diced red onion, horseradish cream, fresh herb garnish
- MINI CAPRESE NAPOLEONS** **\$1.50 / EACH**
bite-sized bread rounds topped with pesto sauce, cherry tomato, and fresh mozzarella
- CHILLED BEEF BRUSCHETTAS** **\$3 / EACH**
served on garlic toasted baguette slices with teres major chevre goat cheese, and pickled red onion
- BEET AND GOAT CHEESE SPOONS** **\$1.50 / EACH**
chilled citrus braised beets topped with chevre goat cheese, lemon-basil vinaigrette
- MINI BLT SANDWICHES** **\$2 / EACH**
sour dough toast rounds, mayo, lettuce, tomato, and applewood smoked bacon
- SHRIMP COCKTAIL** **\$3.50 / EACH**
jumbo shrimp (U12s) served chilled with our classic cocktail sauce (*available as stationary*)

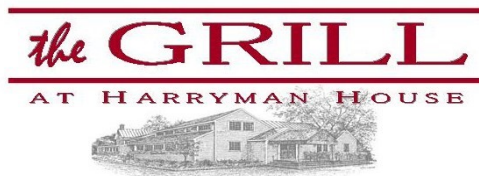
STATIONARY SELECTIONS

WARM / HOT

- HOT JUMBO LUMP CRAB AND ARTICHOKE DIP** **\$3 / PERSON**
with grilled pita (*minimum 15 people*)
- HOUSE-MADE PARTY MEATBALLS** **\$2.50 / EACH**
served with marinara sauce (*minimum 25 pieces*)
- CHICKEN WINGS** **\$1.50 / EACH**
choice of Asian BBQ sauce, Old Bay seasoned, or buffalo style served with blue cheese and celery (*minimum 25 pieces*)
- GOURMET BRICK OVEN PIZZAS** **\$15- \$17 / EACH**
seasonal selection of 12-inch pizzas including Margherita Pizza, Shrimp Scampi Pizza, Chicken Chipotle Pizza, Godfather, and Loaded Potato

CHILLED / COLD

- FRESH VEGETABLE CRUDITÉS** **\$4 / PERSON**
with dipping sauce
- FRESH SEASONAL FRUIT DISPLAY** **\$5 / PERSON**
- CHEESE DISPLAY** **\$6 / PERSON**
a selection of domestic and artisan cheeses served with fruit, assorted nuts, preserves, and crackers
- VEGETABLES, FRUIT, & CHEESE** **\$7.50 / PERSON**
a combination of all three options
- CHARCUTERIE BOARD** **\$10 / PERSON**
assortment of cured meats, pickles, condiments, and sliced baguette | Available with artisan cheeses (*minimum of 15 people*)
- ASSORTED CHIPS AND DIPPERS** **\$3.00/PERSON**
tortilla chips, flatbreads, housemade potato chips, and grilled pita triangles served with these dips/spreads
Black-Eyed Pea Hummus
Bacon and Bleu Cheese Dip
Pimento Cheese Spread
Black Bean and Corn Salsa
(*minimum order for 25*)
- OYSTERS ON THE HALF SHELL** **\$15 / DOZEN**
selection of east coast oysters served with cocktail sauce, lemon, and Tabasco sauce
(*Available by the case with a shucker on site \$200/ case of 100 and \$150 for the shucker for 1 to 3 cases*)



HORS D'OEUVRES AND RECEPTION MENU (PAGE 2)

**HEAVY HORS D'OEUVRES AND
FULL MEAL BUFFET ITEMS**

ASSORTED MINI SANDWICHES **\$24.50/DOZEN**
assorted sandwiches prepared from our featured menus

SALAD FOR A CROWD **\$4.00/PERSON**
Choice of Classic Caesar, Table Salad, or Cobb Salad

Optional Salad Toppers:

Grilled Chicken \$4.00/person
Roasted Salmon \$5.00/person
Grilled Bistro Filet \$6.00/person

SMOKED SALMON **\$115.00 / SIDE**
a side of smoked salmon sliced and served with chopped red onion,
capers, chopped hard-boiled egg, a lemon-dill aioli, and cocktail rye bread
(serves approximately 25 people)

WHOLE POACHED SALMON **\$135.00**
garnished with cucumber and lemon scales and served with dill sauce
and lemon aioli, and toast points
(serves approximately 25 people)

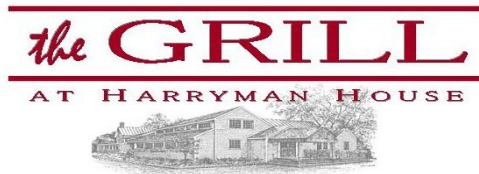
PASTA **\$3 / PERSON**
pasta tossed with a fresh basil pesto cream sauce,
zesty marinara sauce, or mac-n-cheese style garnished
with freshly grated parmesan cheese

SLICED WHOLE BEEF TENDERLOIN **MARKET PRICE (APPROX. \$235.00)**
served sliced with horseradish sauce, shaved onion, mayonnaise and rolls
(serves approximately 15 people)

BEEF CARVING STATION **MARKET PRICE (APPROX. \$200.00)**
beef top round roasted and sliced at the buffet and served with
horseradish sauce, shaved onion, mayonnaise and rolls
(serves approximately 40 people)

TURKEY CARVING STATION **MARKET PRICE (APPROX. \$165.00)**
roasted turkey breasts sliced at the buffet and served with honey mustard,
cranberry compote, mayonnaise and rolls
(serves approximately 25 people)

FARM-RAISED CARVING HAM **MARKET PRICE (APPROX. \$175.00)**
roasted with a brown sugar and honey glaze sliced at the buffet and
served with honey mustard, mayonnaise and rolls
(serves approximately 30 people)



HORS D'OEUVRES AND RECEPTION MENU (PAGE 3)

**HORS D'OEUVRES PLATES DURING
COVID-19 RESTRICTIONS**

During the current COVID-19 restrictions imposed on restaurants, we are unable to do passed Hors d'Oeuvres or "Guest Pick-Up" Buffet Hors d'Oeuvres. Therefore, we offer *Hors d'Oeuvres Plates* with several individual Hors d'Oeuvres served to each guest at their seat. You make select from the following list of Hors d'Oeuvres to construct an *Hors d'Oeuvres Plate* of your choosing. The price of the plate will be the total of the price per piece of the items you select.

WARM / HOT

SOUTHWEST CHICKEN EGGROLLS	\$3 / EACH
ASIAN POPCORN CHICKEN SPOONS	\$2 / EACH
BARBEQUED SHRIMP	\$3 / EACH
MARYLAND CRAB BALLS (1½ OZ EACH)	\$4 / EACH
FRIED OYSTERS SPOONS	\$3 / EACH
RACK OF LAMB	\$4 / CHOP
HOUSE-MADE PARTY MEATBALLS	\$2.50 / EACH

CHILLED / COLD

DEVILLED EGGS	\$2 / EACH
SMOKED SALMON CANAPÉS	\$2 / EACH
MINI CAPRESE NAPOLEONS	\$1.50 / EACH
CHILLED BEEF BRUSCHETTAS	\$3 / EACH
BEET AND GOAT CHEESE SPOONS	\$1.50 / EACH
MINI BLT SANDWICHES	\$2 / EACH
SHRIMP COCKTAIL	\$3.50 / EACH
FRESH VEGETABLE CRUDITÉS	\$4 / PERSON
ARTISAN CHEESE DISPLAY	\$6 / PERSON

Full descriptions of these Hors d'Oeuvres is available of page 1.