



BRUNCH PARTIES AND EVENTS

SPRING/SUMMER 2012; REVISED 5.31.12

A planned menu is required for all groups of 18 or more guests. The following pages are the menus we have developed for brunch groups. These formats have worked well in the past due to the different price levels as well as the selections each menu offers. Each of your guests will be seated with a printed copy of the menu you select and will make their own selections at the time of service. You may choose one of the following menus or work with our private party coordinator to create your own customized menu. Pricing adjustments may apply to menus that are customized. In addition, parties of more than thirty (30) guests may require menu modifications and certain limitations may apply to specific items.

BRUNCH MENU #1	\$22.00
BRUNCH MENU #2	\$25.00
BRUNCH MENU #3	\$27.00
BRUNCH MENU #4	\$28.00
BRUNCH MENU #5	\$32.00
BRUNCH MENU #6	\$33.00
BRUNCH MENU #7	\$34.00
BRUNCH MENU #8	\$35.00

Minimum Spending and Minimum Seating requirements apply for the guaranteed use of any private room at The Grill at Harryman House. These requirements are used as general guidelines for menu planning and appropriate room assignment. They may vary seasonally and by the day of the week. In some cases, the price of the menu will not satisfy the minimum requirements and additional room fees may apply. Our party coordinator, Mary Armacost can answer your questions about room requirements and which room is best suited for the size of your group and type of event.

Planned menus include a choice of one item from each menu category. Soft drinks, iced tea, hot teas, and coffee are included, unlimited, and interchangeable. Specialty non-alcohol beverages, fruit juices, and bottled waters are not included. Bar service is on a Consumption Basis, but you may wish to offer Wine by the Bottle from our special list of Banquet Wines or from our extensive and award-winning restaurant list. Pricing and availability may vary according to the size of your party.

Planned brunch menus do not include white tablecloth set-up, but this can be added for a minimal fee to any planned event. A 20% gratuity is added to the Food and Beverage sub-total of your event. Finally, 6% sales tax and 9% bar beverage tax are applied. A deposit is required to confirm all private events and parties of 15 or more, and will be deducted from the bill at the time of payment.

340 Main Street • Reisterstown, Maryland 21136 • (410)833-8850 • www.harrymanhouse.com

SPRING/SUMMER BRUNCH MENU # 1

FIRST COURSE

FRESH FRUIT CUP

APPLE FRITTER POPPERS

granny smith apples fried in cinnamon-sugar batter and dusted with powdered sugar

CINNAMON BUNS

swirled with cinnamon, served warm with powdered sugar icing

BRUNCH SELECTIONS

CHICKS AND PIGS

scrambled eggs with your choice of bacon or sausage served
with brunch potatoes and a side of toast

SMOKED SALMON PLATTER

sliced smoked salmon with capers, diced red onions, hard-boiled egg
arugula salad and sourdough toast points

SUNDAY WAFFLES

Belgian waffles served with seasonal fruit topping,
whipped cream, maple syrup and a side of brunch potatoes

QUICHE AND SALAD

daily selection of house-made quiche served warm with choice of:
fresh fruit, table or caesar salad

FRIED CHICKEN AND BISQUITS

sweet potato biscuits topped with country ham and
boneless buttermilk-fried chicken finished with gravy

BEVERAGES

SOFT DRINKS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

SPRING/SUMMER BRUNCH MENU B-2

STATIONARY DISPLAY

VEGETABLE CRUDITÉS WITH FRESH FRUIT
AND ASSORTED CHEESES
served with crackers, flatbreads and chipotle ranch dip

MAIN COURSE

CHIPOTLE ROSTI
a pan-fried shredded potato cake topped with scrambled chipotle-pesto eggs,
jalapeno pepper jack cheese, apple wood smoked bacon, and sour cream

FOSTER'S FRENCH TOAST
french bread dipped in cinnamon-egg batter, griddled and served
with sliced bananas, brown sugar rum sauce and brunch potatoes

CHICKEN HASH
pulled chicken with onions, bell peppers and red-skinned
potatoes topped with a fried egg over toast

MARYLAND CRAB CAKE
a four ounce crab cake broiled and served with basil whipped potatoes,
farm vegetables and tomato jam

BEVERAGES

SOFT DRINKS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

SPRING/SUMMER BRUNCH MENU B-3

SOUP COURSE

MARYLAND CRAB SOUP
SWEET CORN CHOWDER
SOUP OF THE DAY

MAIN COURSE

MARYLAND CRAB CAKE
a four ounce crab cake broiled and served with basil whipped potatoes,
farm vegetables and tomato jam

QUICHE AND FRUIT
daily selection of house-made quiche served warm with a side of fruit

JERK CHICKEN SANDWICH
jerk seasoned grilled chicken breast, grilled pineapple and tomato jam
with lettuce on brioche roll with sweet potato fries

CRAB "BRIOCHANDWICH"
scrambled eggs, lump crabmeat and melted mozzarella cheese
on a brioche roll served with brunch potatoes

GREEK SALAD
romaine lettuce, sliced tomatoes, feta cheese, green peppers, red onions, kalamata olives,
and pepperoncinis with parmesan-oregano dressing

BEVERAGES

SODAS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

SPRING/SUMMER BRUNCH MENU B-4

FIRST COURSE

SOUP SELECTION

CAESAR SALAD

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

TABLE SALAD

petite greens, cherry tomatoes, cucumbers, carrots, red onion, herb vinaigrette

MAIN COURSE

MORNING OMELETTE

classic three egg omelette with ham, red onion, tomato, bell peppers
and a blend of cheeses served with brunch potatoes and a side of toast
(available as a plain cheese omelette)

MARYLAND CRAB CAKE SANDWICH

a four ounce crab cake fried and served on a brioche roll with lettuce, tomato,
a side of tartar sauce and hand cut fries

SHRIMP SALAD SANDWICH

Old Bay, dijon, and mayonnaise dressing with diced celery served
with lettuce and tomato on a brioche roll with a side of red skinned potato salad

CHICKEN COBB SALAD

grilled chicken breast, harvest greens, napa cabbage, avocado, tomato,
bacon, hard-boiled egg, pepper-jack cheese and chipotle ranch dressing
(also available over a table or caesar salad)

BEVERAGES

SOFT DRINKS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

SPRING/SUMMER BRUNCH MENU B-5

FIRST COURSE

SOUP SELECTION

TABLE SALAD

petite greens, cherry tomatoes, cucumbers, carrots, red onion, herb vinaigrette

FRESH FRUIT CUP

MAIN COURSE

SALAD SAMPLER

a trio of albacore tuna salad, BBQ chicken salad, and shrimp salad served on petite greens with cherry tomatoes and cucumber, dressed with herb vinaigrette

QUICHE AND FRUIT

daily selection of house-made quiche served warm with a side of fruit

CHIPOTLE ROSTI

a pan-fried shredded potato cake topped with scrambled chipotle-pesto eggs, jalapeno pepper jack cheese, apple wood smoked bacon, and sour cream

MARYLAND CRAB CAKE SANDWICH

a four ounce crab cake fried and served on a brioche roll with lettuce, tomato, a side of tartar sauce and hand cut fries

DESSERT

NEW YORK CHEESECAKE

TOLLHOUSE PIE

chocolate chip and nut pie served warm with ice cream

BEVERAGES

SODAS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

SPRING/SUMMER BRUNCH MENU B-6

FIRST COURSE

CLAMS CASINO

topped with garlic butter, bacon and parmesan cheese,
baked and served with fresh lemon

SOUP SELECTION

CAESAR SALAD

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

MAIN COURSE

SHRIMP AND POLENTA

jumbo shrimp sautéed with onions and peppers
in a creole sauce over creamy polenta

MARYLAND CRAB CAKE

a four ounce crab cake broiled and served with basil whipped potatoes,
farm vegetables and tomato jam

PAN SEARED SALMON

with a spring vegetable ragout of peas, carrots, leeks, and potatoes

STEAK SALAD

sliced sirloin served over a salad of arugula, overnight tomatoes, red onion,
blue cheese crumbles and horseradish vinaigrette

BEVERAGES

SODAS, ICED TEA, COFFEE, AND ASSORTED HOT TEAS

SPRING/SUMMER BRUNCH MENU B-7

"EYE OPENERS"

HOUSE BLOODY MARY

MIMOSA

GLASS OF HOUSE WINE

HOUSE MARGARITA

FIRST COURSE

SOUP SELECTION

CINNAMON BUNS

swirled with cinnamon, served warm with powdered sugar icing

TABLE SALAD

petite greens, cherry tomatoes, cucumbers, carrots, red onion, herb vinaigrette

MAIN COURSE

CHICKS & PIGS

scrambled eggs with your choice of bacon or sausage
served with brunch potatoes and a side of toast

SMOKED SALMON PLATTER

sliced smoked salmon with capers, diced red onions, hard-boiled egg
arugula salad and sourdough toast points

CINNAMON FRENCH TOAST

french bread dipped in cinnamon-egg batter, griddled and served
with maple syrup and brunch potatoes

MARYLAND CRAB CAKE SANDWICH

a four ounce crab cake fried and served on a brioche roll with lettuce, tomato,
a side of tartar sauce and handcut fries

QUICHE AND FRUIT

daily selection of house-made quiche served warm with a side of fruit

BEVERAGES

SODAS, ICED TEA, COFFEE AND ASSORTED HOT TEAS

SPRING/SUMMER BRUNCH MENU B-8

FIRST COURSE

BEET SALAD

roasted yellow and red beets with herb vinaigrette, toasted pistachios and crumbled goat cheese with a mâche garnish

BABY SPINACH SALAD

bacon, pickled red onion, hard boiled egg, goat cheese and sherry vinaigrette

SOUP SELECTION

MAIN COURSE

QUICHE AND FRUIT

daily selection of house-made quiche served warm with a side of fruit

FOSTER'S FRENCH TOAST

french bread dipped in cinnamon-egg batter, griddled and served with sliced bananas, brown sugar rum sauce and brunch potatoes

CRAB "BRIOCHANDWICH"

scrambled eggs, lump crabmeat and melted mozzarella cheese on a brioche roll served with brunch potatoes

CHICKEN COBB SALAD

grilled chicken breast, harvest greens, napa cabbage, avocado, tomato, bacon, hard-boiled egg, pepper-jack cheese and chipotle ranch dressing
(also available over a table or caesar salad)

SHRIMP SALAD PLATTER

Old Bay, dijon, and mayonnaise dressing with diced celery on a bed of petite greens with cherry tomatoes and cucumber, dressed with herb vinaigrette

DESSERT

JO JO'S CHOCOLATE TEMPTATION

served warm with chocolate sauce and vanilla ice cream

CRÈME BRULÉE

BEVERAGES

SODAS, ICED TEA, COFFEE AND ASSORTED HOT TEAS