



DINNER PARTIES & 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 dinner 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.

DINNER MENU # 1	\$33.00
DINNER MENU # 2	\$38.00
DINNER MENU # 3	\$40.00
DINNER MENU # 4	\$45.00
DINNER MENU # 5	\$48.00
DINNER MENU # 6	\$55.00

*WEEKNIGHT 'LIGHT FARE' \$26.00

*Available Sunday-Thursday Only for parties of 25 or less;
Tablecloths not included; Limited availability for May and June dates.*

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.

All planned dinner menus also include white tablecloth set-up. A 20% gratuity is charged on the Food and Beverage sub-total of your event. And finally, 6% sales tax and 9% bar beverage tax are applied. A deposit is required to confirm all 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

SPRING/SUMMER MENU D-1

FIRST COURSE CHOICE OF ONE

SOUP OF THE DAY

MARYLAND CRAB SOUP

SWEET CORN CHOWDER

TABLE SALAD

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

MAIN COURSE

CHICKEN MARSALA

boneless breast sautéed with mushrooms in a marsala wine brown sauce
served with whipped potatoes and farm vegetables

VEGETARIAN PESTO PASTA

penne pasta tossed with EVOO, pesto, shallots, garlic,
oven roasted tomatoes and farm vegetables
(also available with marinara sauce)

CEDAR PLANK ROASTED RAINBOW TROUT

charred tomato vinaigrette and sautéed brussels sprouts with bacon and onions

DESSERT

CHOICE OF ICE CREAM OR FRUIT SORBET

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER MENU D-2

FIRST COURSE CHOICE OF ONE

SOUP SELECTION

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

TABLE SALAD

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

MAIN COURSE

STEAK FRITES

eight ounce sirloin, marinated and grilled to medium and sliced
with chimichurri sauce and hand cut fries with truffle salt

SMOKED PAPRIKA SHRIMP

four jumbo shrimp served with sautéed spinach, roasted red peppers, olives,
orange-ginger jus and parsley emulsion

PAN SEARED SALMON

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

SUMMER RISOTTO

Arborio rice simmered in vegetable stock with chopped summer vegetables and
garnished with shaved parmesan

DESSERT

NEW YORK CHEESECAKE

RASPBERRY SORBET

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER MENU D-3

FIRST COURSE CHOICE OF ONE

GRILLED ARTICHOKE

grilled with EVOO and sea salt, served with lemon-basil aioli

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

BABY SPINACH SALAD

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

MAIN COURSE

GRILLED SWORDFISH

served with saffron rice and a corn, tomato and black bean salsa

DOUBLE GARLIC CHICKEN

free range breast and thigh rubbed with roasted garlic puree, oven roasted and served with sautéed spinach and overnight tomatoes in a garlic-herb sauce

LAMB PORTERHOUSE CHOPS

three chops grilled medium and served with chimichurri sauce, whipped potatoes and farm vegetables

VEGETARIAN PESTO PASTA

penne pasta tossed with EVOO, pesto, shallots, garlic, oven roasted tomatoes and farm vegetables
(also available with marinara sauce)

DESSERT

TOLLHOUSE PIE

served warm with cappuccino crunch ice cream

NEW YORK CHEESECAKE

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/ SUMMER MENU D-4

FIRST COURSE CHOICE OF ONE

SOUP SELECTION

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

TABLE SALAD

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

CLAMS CASINO

broiled with garlic butter, bacon and parmesan cheese

MAIN COURSE

MARYLAND CRAB CAKES

two crab cakes, broiled and served with farm vegetables,
basil whipped potatoes and tomato jam

NEW YORK STRIP STEAK

a twelve ounce natural strip, grilled to medium and served with
whipped potatoes and farm vegetables

CHICKEN MARSALA

boneless breast sautéed with mushrooms in a marsala wine brown sauce
served with whipped potatoes and farm vegetables

PAN SEARED SALMON

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

DESSERT

NEW YORK CHEESECAKE

JO JO'S CHOCOLATE TEMPTATION

served warm with chocolate sauce and vanilla ice cream

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER MENU D-5

FIRST COURSE CHOICE OF ONE

INDIVIDUAL CRAB DIP with grilled pita points

BEET SALAD

yellow and red beets, herb vinaigrette, goat cheese crumbles, toasted pistachios

BABY SPINACH SALAD

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

GRILLED ARTICHOKE

grilled with EVOO and sea salt, served with lemon-basil aioli

SOUP SELECTION

MAIN COURSE

MARYLAND CRAB CAKES

two crab cakes, broiled and served with farm vegetables,
basil whipped potatoes and tomato jam

FILET MIGNON

six ounce center cut angus filet, grilled medium, served with
whipped potatoes, farm vegetables and red wine demi-glace
(7.00 additional for 8 ounce cut)

DOUBLE GARLIC CHICKEN

free range breast and thigh rubbed with roasted garlic puree, oven roasted and
served with sautéed spinach and overnight tomatoes in a garlic-herb sauce

CEDAR PLANK ROASTED RAINBOW TROUT

charred tomato vinaigrette and sautéed brussels sprouts with bacon and onions

DESSERT

BANANAS FOSTER

sliced bananas sautéed in a rum and brown sugar sauce
with homemade banana bread, vanilla ice cream and toasted coconut

TOLLHOUSE PIE

served warm with cappuccino crunch ice cream

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER MENU D-6

SOUP COURSE

MARYLAND CRAB SOUP
SWEET CORN CHOWDER
SOUP OF THE DAY

SALAD COURSE

CAESAR SALAD
romaine mix, toasted croutons, caesar dressing, shaved parmesan
TABLE SALAD
petite greens, cherry tomatoes, cucumbers, red onion, herb vinaigrette

MAIN COURSE

FILET MIGNON
six ounce center cut angus filet, grilled medium, served with
whipped potatoes, farm vegetables and red wine demi-glace
(7.00 additional for eight ounce cut)
CHICKEN MARSALA
boneless breast sautéed with mushrooms in a marsala wine brown sauce
served with whipped potatoes and farm vegetables
MARYLAND CRAB CAKES
two crab cakes, broiled and served with farm vegetables,
basil whipped potatoes and tomato jam
PAN SEARED SALMON
with a spring vegetable ragout of peas, carrots, leeks, and potatoes

DESSERT

JO JO'S CHOCOLATE TEMPTATION
served warm with chocolate sauce and vanilla ice cream
CRÈME BRULEE
FRESH BERRIES with whipped cream

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

WEEKNIGHT 'LIGHT FARE' MENU

(Available Sunday thru Thursday only; Limited availability for May and June dates)

FIRST COURSE CHOICE OF ONE

SWEET CORN CHOWDER

SOUP OF THE DAY

MARYLAND CRAB SOUP

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

TABLE SALAD

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

INDIVIDUAL CRAB DIP with grilled pita points

MAIN COURSE

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)

HOUSE BURGER

grilled to medium and served with hand cut fries

on a brioche roll with lettuce and tomato

(also available as a cheeseburger; no other modifications available)

SHRIMP SALAD SANDWICH

on a brioche roll with lettuce, tomato and a side of hand cut fries

MARYLAND CRAB CAKE

single crab cake, broiled and served with farm vegetables,

basil whipped potatoes and tomato jam

MARGHERITA PIZZA

crushed tomatoes, mozzarella cheese and fresh basil

baked on a thin crust in our brick oven

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS