



LUNCH 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 lunch 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 custom menu. Pricing adjustments may apply to menus that are customized. In addition, parties of more than thirty (30) guests may require menu modifications; certain limitations may apply to specific items.

LUNCH MENU #1	\$23.00
LUNCH MENU #2	\$25.00
LUNCH MENU #3	\$26.00
LUNCH MENU #4	\$26.00
LUNCH MENU #5	\$27.00
LUNCH MENU #6	\$28.00
LUNCH MENU #7	\$33.00
LUNCH MENU #8	\$39.00

*TRIPLE LUNCH MENU \$18.00
*Monday-Thursday only for groups of 25 or less;
availability for December dates may be limited.

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 lunch 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

SPRING/SUMMER LUNCH MENU L-1

SOUP SELECTION

MARYLAND CRAB SOUP
SOUP OF THE DAY
SWEET CORN CHOWDER

MAIN COURSE

HOUSE BURGER

fresh angus beef grilled to medium and served on a brioche roll with
lettuce, tomato and a side of side of hand-cut fries
(also available as a cheeseburger with American, Swiss, or cheddar)

SALAD PLATTER

choice of: albacore tuna salad or BBQ chicken salad
served on a bed of petite greens
with cherry tomatoes, cucumber and herb vinaigrette

HH CLUB SANDWICH

house-roasted turkey breast, baked ham, bacon, swiss and cheddar cheeses,
lettuce, tomato and mayonnaise on farmer's white toast with UTZ chips

QUICHE AND FRUIT

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

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER LUNCH MENU L-2

FIRST COURSE CHOICE OF ONE

SOUP SELECTION

TABLE SALAD

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

CAESAR SALAD

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

MAIN COURSE

MARYLAND CRAB CAKE

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

HOUSE BURGER

fresh angus beef grilled to medium and served on a brioche roll with
lettuce, tomato and a side of side of hand-cut fries
(also available as a cheeseburger with choice of American, Swiss or cheddar)

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

QUICHE AND FRUIT

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

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER LUNCH MENU L-3

FIRST COURSE CHOICE OF ONE

MARYLAND CRAB SOUP

SWEET CORN CHOWDER

SOUP OF THE DAY

TABLE SALAD

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

MAIN COURSE CHOICE OF ONE

ASIAN TEMPURA SHRIMP SALAD

colossal shrimp, harvest greens, napa cabbage, roasted sesame-soy carrots,
pickled ginger vinaigrette, sesame seeds, and wonton crisps

MARYLAND CRAB CAKE

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

JERK CHICKEN SANDWICH

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

HH CLUB SANDWICH

house-roasted turkey breast, baked ham, bacon, swiss and cheddar cheeses,
lettuce, tomato and mayonnaise on farmer's white toast with UTZ chips

QUICHE AND FRUIT

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

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER LUNCH MENU L-4

FIRST COURSE CHOICE OF ONE

SOUP SELECTION

INDIVIDUAL CRAB DIP

served with grilled pita points

MAIN COURSE

CRAB CAKE SANDWICH

four ounce crab cake, broiled with fried green tomato, curry aioli
and arugula on brioche roll with hand cut fries
(also available plain with lettuce, tomato and a side of tartar sauce)

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)

POWERHOUSE TURKEY SANDWICH

lettuce, tomato, cucumber, sprouts and basil aioli on
a whole wheat ciabatta roll with a side of fruit

HOUSE BURGER

fresh angus beef grilled to medium and served on a brioche roll with
lettuce, tomato and a side of side of hand-cut fries
(also available as a cheeseburger with American, Swiss, or cheddar)

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER LUNCH MENU L-5

FIRST COURSE CHOICE OF ONE

SOUP SELECTION

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

MAIN COURSE ONE

ROASTED VEGETABLE SANDWICH

with smoked gouda and basil aioli on whole grain ciabatta with sweet potato fries

MARYLAND CRAB CAKE

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

TENDERLOIN SANDWICH

grilled medium with sautéed onions and mushrooms and Capricorn Farms goat cheddar on baguette horseradish sauce and hand cut fries

SALAD SAMPLER

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

QUICHE AND FRUIT

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

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER LUNCH MENU L-6

SOUP SELECTION

MARYLAND CRAB SOUP

SOUP OF THE DAY

CHICKEN AND BARLEY SOUP WITH PESTO

MAIN COURSE

SMOKED PAPRIKA SHRIMP

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

CHICKEN MARSALA

boneless chicken breast, sautéed with mushrooms in a marsala wine brown sauce
and served with sautéed spinach and whipped potatoes

CEDAR PLANK ROASTED RAINBOW TROUT

charred tomato vinaigrette and sautéed brussels sprouts with bacon and onions

GRILLED STEAK SALAD

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

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER LUNCH MENU L-7

FIRST COURSE CHOICE OF ONE

SOUP SELECTION

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

MAIN COURSE CHOICE OF ONE

JERK CHICKEN SANDWICH

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

GREEK SALAD

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

SALAD SAMPLER

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

MARGHERITA PIZZA

crushed tomatoes, mozzarella cheese and fresh basil baked on a thin crust in our brick oven

DESSERT

NEW YORK CHEESECAKE

TOLLHOUSE PIE served warm with ice cream

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

SPRING/SUMMER LUNCH MENU L-8

FIRST COURSE CHOICE OF ONE

SOUP SELECTION

TABLE SALAD

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

CAESAR SALAD

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

MAIN COURSE CHOICE OF ONE

MARYLAND CRAB CAKE

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

CHICKEN MARSALA

boneless chicken breast, sautéed with mushrooms in a marsala wine brown sauce
and served with sautéed spinach and whipped potatoes

PAN SEARED SALMON

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

FILET MIGNON

six ounce center cut angus filet, grilled medium and served with
whipped potatoes, farm vegetables and red wine demi-glace
(6.00 menu supplement applies)

DESSERT

JO JO'S CHOCOLATE TEMPTATION

served warm with vanilla bean ice cream

CRÈME BRULÉE

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS

WEEKDAY TRIPLE LUNCH MENU

*Monday thru Thursday ONLY for groups of 25 or less.
Limited availability for May and June dates)*

CUP OF SOUP

MARYLAND CRAB

SOUP OF THE DAY

SWEET CORN CHOWDER

HALF SALAD CHOICE

(served with your sandwich choice)

TABLE SALAD

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

CAESAR SALAD

romaine mix, toasted croutons, caesar dressing, shaved parmesan

FRUIT SALAD

HALF SANDWICH CHOICE

(served with your salad choice)

TUNA SALAD

albacore tuna, diced celery and mayonnaise on whole wheat with lettuce and tomato

BBQ CHICKEN SALAD

BBQ roasted white meat tossed with BBQ sauce, celery
and mayonnaise on farmer's white with lettuce and tomato

SHRIMP SALAD

Old Bay, dijon and mayonnaise dressing with diced celery served
with lettuce and tomato on farmer's white

HH TURKEY CLUB

house-roasted turkey breast, baked ham, bacon, swiss and cheddar cheeses with
lettuce, tomato and mayonnaise on farmer's white toast

BEVERAGES

COFFEE, HOT TEA, ICED TEA, SOFT DRINKS