

# 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)**      **\$AQ / 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**      **\$5 / 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**      **\$2.50 / 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**      **\$3.50 / EACH**  
served on garlic toasted baguette slices with sliced tenderloin, 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*)

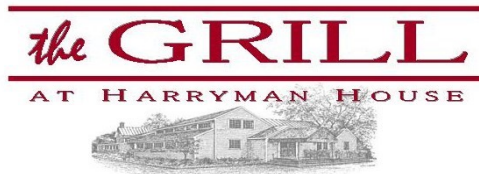
### STATIONARY SELECTIONS

#### WARM / HOT

- HOT JUMBO LUMP CRAB AND ARTICHOKE DIP**      **\$3.30 / PERSON**  
with grilled pita (*minimum 15 people*)
- HOUSE-MADE PARTY MEATBALLS**      **\$2.50 / EACH**  
served with marinara sauce (*minimum 25 pieces*)
- CHICKEN WINGS**      **\$2.20 / 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, White Truffle Pizza, and Pulled Pork Pizza

#### 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**      **\$7.75 / 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**      **\$3.75/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**      **\$27 / DOZEN**  
selection of east coast oysters served with cocktail sauce, lemon, and Tabasco sauce  
(*Available by the case with a shucker on site \$210/ 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** **\$27.50/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 \$6.75/person  
Grilled Bistro Filet \$6.75/person

**SMOKED SALMON** **\$155.00 / 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** **\$175.00**  
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. \$255.00)**  
served sliced with horseradish sauce, shaved onion, mayonnaise and rolls  
(serves approximately 15 people)

**BEEF CARVING STATION** **MARKET PRICE (APPROX. \$220.00)**  
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)