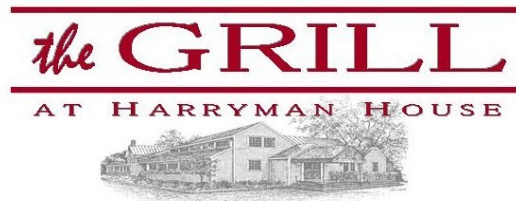


PRIVATE DINING
RECEPTION HORS D'OEUVRES
SUMMER 2024



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** \$4.50 / 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
- PIGS IN A BLANKET** \$1.50 / EACH
housemade with Berks hotdog and puff pastry served with a mustard dipping sauce
- RACK OF LAMB** \$6 / 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** \$3 / 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** \$4 / EACH
served on garlic toasted baguette slices with sliced tenderloin, chevre goat cheese, and pickled red onion
- BEET AND GOAT CHEESE SPOONS** \$2 / EACH
chilled citrus braised beets topped with chevre goat cheese, lemon-basil vinaigrette
- MINI BLT SANDWICHES** \$2.50 / EACH
sour dough toast rounds, mayo, lettuce, tomato, and applewood smoked bacon
- SHRIMP COCKTAIL** \$4 / EACH
jumbo shrimp (U12s) served chilled with our classic cocktail sauce (*available as stationary*)

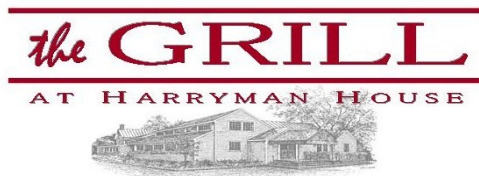
STATIONARY SELECTIONS

WARM / HOT

- HOT JUMBO LUMP CRAB DIP** \$4 / PERSON
with grilled pita (*minimum 15 people*)
- HOUSE-MADE PARTY MEATBALLS** \$4 / EACH
served with marinara sauce (*minimum 25 pieces*)
- CHICKEN WINGS** \$2.00 / 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** \$16 - 17 / EACH
seasonal selection of 12-inch pizzas including Margherita Pizza, Shrimp Scampi Pizza, Chicken Chipotle Pizza, Buffalo Chicken Pizza, Goat Cheese and Onion Pizza, Hot Salami Pizza

CHILLED / COLD

- FRESH VEGETABLE CRUDITÉS** \$5 / PERSON
with dipping sauce
- FRESH SEASONAL FRUIT DISPLAY** \$6 / PERSON
- CHEESE DISPLAY** \$7 / PERSON
a selection of domestic and artisan cheeses served with fruit, assorted nuts, preserves, and crackers
- VEGETABLES, FRUIT, & CHEESE** \$8.25 / 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** \$4.00 / 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** \$36 / 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 **\$40.00/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 \$4.50/person
Roasted Salmon \$7.25/person
Grilled Bistro Filet \$8.25/person

SMOKED SALMON **\$175.00 / 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 20 people)

POACHED SALMON **\$140.00 / SIDE**
a side of salmon poached and garnished with cucumber and lemon scales
and served with dill sauce and lemon aioli, and toast points
(serves approximately 20 people)

PASTA **\$4 / 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)

ROAST BEEF STATION **MARKET PRICE (APPROX. \$220.00)**
beef top round roasted and sliced and served with horseradish sauce,
shaved onion, mayonnaise and rolls
(serves approximately 40 people)

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

HONEY GLAZED SPIRAL HAM **MARKET PRICE (APPROX. \$150.00)**
roasted with a brown sugar and honey glaze sliced and
served with honey mustard, mayonnaise and rolls
(serves approximately 20 people)