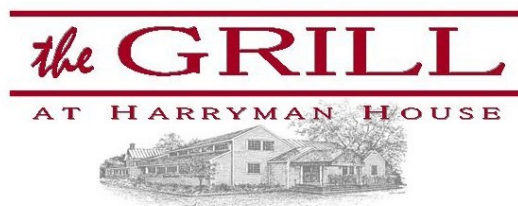


PRIVATE DINING
BRUNCH MENUS
SUMMER 2024



BREAKFAST-STYLE BRUNCH

\$31.00/person or \$41.00/person with dessert added

FAMILY-STYLE STARTERS

served in bowls and baskets shortly after guests are seated

FRESH FRUIT SALAD

BEIGNETS

dusted with confectioners sugar and served with strawberry jam

SEASONAL SCONES

housemade scones with seasonal fruit served with marmalade

CINNAMON ROLLS

sour dough and cinnamon-brown sugar swirled rolls baked and topped with vanilla icing

ENTRÉES

QUICHE AND SALAD

house made quiche served warm with a side salad

CINNAMON FRENCH TOAST

with maple syrup and brunch potatoes

BREAKFAST ENCHILADAS

two flour tortillas filled with scrambled eggs, black bean salsa, and Monterey jack cheese baked and finished with more Monterey jack cheese, red sauce, and cilantro-lime cream served with brunch potatoes

VEGGIE OMELETTE

a three egg omelette filled with Monterey jack cheese and seasonal vegetables served with brunch potatoes and toast

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH VANILLA ICE CREAM

NEW YORK-STYLE CHEESECAKE

SORBET

Coffee, Tea and Soda service is included

Items are Served as Listed, NO Modifications or Substitutions

the **GRILL**
AT HARRYMAN HOUSE



RELAXING SUNDAY BRUNCH

\$35.00/person or \$45.00/person with dessert added

FAMILY-STYLE STARTERS

served in bowls and baskets shortly after guests are seated

FRESH FRUIT SALAD

BEIGNETS

dusted with confectioners sugar and served with strawberry jam

SEASONAL SCONES

housemade scones with seasonal fruit served with marmalade

CINNAMON ROLLS

sour dough and cinnamon-brown sugar swirled rolls baked and topped with vanilla icing

ENTRÉES

Please Select three (3) Entrées

JUMBO LUMP CRAB OMELETTE

a three egg omelette filled with jumbo lump crabmeat, spinach, chopped tomatoes, and boursin cheese served with brunch potatoes and toast

CINNAMON FRENCH TOAST

topped with assorted fresh berries and whipped cream served with maple syrup and brunch potatoes

SMOKED BRISKET HASH

smoked beef brisket, diced potatoes, and onions pan-fried and topped with two fried eggs served with toast

GRILLED SALMON BLT

grilled farmer's white bread, bacon, lettuce, tomato, and mayonnaise served with potato salad

DESSERTS

Please Select two (2) Desserts

TOLLHOUSE PIE WITH ICE CREAM

NEW YORK-STYLE CHEESECAKE

JOJO'S CHOCOLATE TEMPTATION

CRÈME BRULÉE

Coffee, Tea and Soda service is included

Items are Served as Listed, NO Modifications or Substitutions

the **GRILL**
AT HARRYMAN HOUSE



LUNCH-STYLE BRUNCH

\$42.00/person or \$52.00/person with dessert added

SOUPS & SALADS

Please Select three (3) Appetizers

DAILY SOUP SELECTIONS

BEET & ARUGULA SALAD

citrus braised beets served chilled with arugula, chevre goat cheese and puffed quinoa, lemon-dill vinaigrette

GREEK SALAD

tomatoes, Kalamata olives, cucumbers, pepperoncinis, romaine lettuce, red onion, shaved fennel, and feta cheese with a parmesan-oregano dressing

BRONZED MAHI MAHI BITES

bite size pieces of mahi-mahi dusted with Cajun spices and seared, served with a cilantro lime dipping

ENTRÉES

Please select three (3) Entrées

HONEY-GINGER TERIYAKE SALMON

salmon fillet roasted and served with salmon fried rice, honey-ginger teriyaki glaze

MARYLAND CRAB CAKE

a five ounce crab cake broiled and served with grilled asparagus, cole slaw, and creole tartar sauce

COBB SALAD AND GRILLED CHICKEN

petite greens, avocado, tomato, bacon, pepper-jack cheese, hard-boiled egg, chipotle ranch dressing topped with sliced grilled chicken breasts

BISTRO FILET

a 6-ounce bistro filet grilled and served with a parmesan-horseradish sauce and sidewinder fries

DESSERTS

Please Select two (2) Desserts

JO-JO'S CHOCOLATE TEMPTATION

APPLE CROSTADA WITH VANILLA ICE CREAM

CRÈME BRULÉE

Coffee, Tea and Soda service is included

Items are Served as Listed, NO Modifications or Substitutions

the **GRILL**
AT HARRYMAN HOUSE

