

THE HARRISON

PRIVATE EVENTS

Whether business or pleasure, let us take care of you and your guests. We'll tailor your party to fit your food, budget and size needs. Let us handle the details, all you have to do is enjoy!

Our Private Room

The private dining room at The Harrison is a warm, welcoming space that is versatile and inviting. Holiday parties, baby and bridal showers, Bat & Bar Mitzvahs, rehearsal dinners, corporate dinners and business meetings are welcomed and will be catered to with attentive service and delicious food.

No Limits

Most anything on The Harrison's menu can be a part of your party menu. We can elevate your event with a wide variety of specialty wines & spirits, sushi & raw bar options. If you don't see what you want, ask for it.....there are "No Limits!"

GUEST CAPACITIES

	SEATED	BUFFET	COCKTAIL RECEPTION
Private Dining Room (50 person minimum)	70	60	100

DINING OPTIONS

<u>LUNCH</u> Weekdays until 3pm	<u>BRUNCH</u> Weekends only	<u>DINNER</u> Served after 3pm every day	<u>COCKTAIL RECEPTION</u> Includes open bar
Plated: \$40 per person Buffet: \$40 per person	Buffet: \$42.95 per person	Buffet: \$50 per person Plated: \$50 per person (four courses)	2 hours: \$60 per person 3 hours: \$65 per person

For more information, please contact:

Bernadette Daly
Catering Sales Manager
Phone: 516-775-2682
info@theharrisonfp.com

THE HARRISON

SEATED LUNCHEON

\$40 per person plus service & tax
weekdays only

Family Style Appetizers

Please select three items:

INCLUDED IN LUNCH PACKAGE:

The Harrison Wings

honey chili pepper glaze, creamy blue cheese dipping sauce

Crispy Fried Calamari

premium domestic calamari served with our rustic tomato sauce

Kobe & Veal Meatballs

whipped ricotta & marinara

Wild Mushroom, Goat Cheese, White Truffle Oil Flatbread

OPTIONAL UPGRADED ITEMS:

All Jumbo Lump Crab Cakes (add \$7 pp)

served with whole grain mustard sauce

Tuna Tartar Tacos (add \$5 pp)

hand cut crisp tacos, avocado, wasabi aioli

Colossal U-8 Shrimp Cocktail (\$6 per piece)

served with our cocktail sauce and fresh horseradish

California Roll / Spicy Tuna Roll (add \$5)

Salad

Market Greens w/Balsamic Vinaigrette

Entrees

Please select three:

Grilled Scottish Salmon

Miso sake marinade, celery root puree, glazed carrots

~

Roasted Organic Chicken

fresh herbs, asparagus, mashed potato, pan au jus

~

Penne Vodka with Chicken

pulled chicken, sun dried tomato, fresh arugula, vodka cream sauce

~

Pappardelle Bolognese (add \$5pp)

short rib ragu, whipped ricotta

~

Pepper Crusted Filet Mignon (add \$10pp)

grilled asparagus, mashed potatoes

Dessert

Warm Chocolate Cake

with Vanilla Bean Ice Cream

THE HARRISON

LUNCHEON BUFFET

*\$40 per person plus service & tax
weekdays only*

Salads

Market Greens Salad

Caesar Salad

Fresh Mozzarella & Beefsteak Tomato Salad

with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction

Pasta

Rigatoni Vodka

sun dried tomato, fresh arugula, parmigiana, vodka cream sauce

Entrées

Please select three:

Chicken Piccata, *Lemon Caper Butter Sauce*

Grilled Scottish Salmon, *miso sake marinade*

Premium Point Judith Crispy Calamari, *Served with Marinara Sauce*

Eggplant Parmesan, *Fresh Ricotta, Parmesan Cheese, Basil Oil*

Sides

Basmati Rice, Roasted Potatoes Vegetable Medley

Dessert

Assorted Desserts, Coffee & Tea

Buffet Enhancements

Sliced Prime Hanger Steak *add \$7pp*

Aged USDA Prime NY Strip *add \$9pp*

Sea Salt & Pepper-Rubbed Whole Filet Mignon *add \$10pp*

THE HARRISON

SEATED DINNER

\$50 per person plus service & tax

Family Style Appetizers

Please select three items:

INCLUDED IN DINNER PACKAGE:

The Harrison Wings

honey chili pepper glaze, creamy blue cheese dipping sauce

Crispy Fried Calamari

premium domestic calamari served with our rustic tomato sauce

Kobe & Veal Meatballs

whipped ricotta & marinara

Wild Mushroom, Goat Cheese & Truffle Oil Flatbread

OPTIONAL UPGRADED ITEMS:

All Jumbo Lump Crab Cakes (add \$7 pp)

served with whole grain mustard sauce

Tuna Tartar Tacos (add \$5 pp)

hand cut crisp tacos, avocado, wasabi aioli

Colossal U-8 Shrimp Cocktail (\$6 per piece)

served with our cocktail sauce and fresh horseradish

California Roll / Spicy Tuna Roll (add \$5)

Salad

Please select one:

Market Greens

with Balsamic Vinaigrette

Classic Caesar Salad

Entrée:

Your guests will have a choice of:

Grilled Scottish Salmon

miso sake marinade, celery root puree, glazed carrots

~

Roasted Organic Chicken

fresh herbs, asparagus, mashed potato, pan au jus

~

Rigatoni Vodka

sun dried tomato, fresh arugula, parmigiana, vodka cream sauce

~

Pepper Crusted Filet Mignon (add \$5)

grilled asparagus, mashed potatoes

Dessert:

Please choose one:

Warm Chocolate Cake

with vanilla bean ice cream

Lemon Meringue Square

Blueberry Sauce

THE HARRISON

SEATED DINNER UPGRADES

Add one of the following entrees to your menu choices for an additional price per person:

Grilled Branzino \$5

marinated heirloom tomatoes, couscous

Maine Lobster & Crab Linguini \$7

lobster, jumbo lump crab, green peas, saffron cream

5-Hour Braised Short Rib \$8

burgundy braised boneless beef short ribs, wild mushroom risotto

16oz NY Strip Steak (USDA Prime) \$12

served with grilled asparagus & mashed potatoes

16oz Rib Eye \$12

served with grilled asparagus & mashed potatoes

THE HARRISON

DINNER BUFFET

\$50 per person plus service & tax

Salads

Market Greens Salad

Caesar Salad

Fresh Mozzarella & Beefsteak Tomato Salad

with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction

Antipasto Table

Classic Hummus, Tzatziki, Marinated Olives,

Roasted Beets, Grilled Pita

Pastas

Rigatoni Vodka

sun dried tomato, fresh arugula, parmigiana, vodka cream sauce

Maine Lobster & Crab Linguini

lobster, jumbo lump crab, green peas, saffron cream

Entrées

Please select three:

Chicken Piccata, Lemon Caper Butter Sauce

Grilled Scottish Salmon, miso sake marinade

Premium Point Judith Crispy Calamari, Served with Marinara Sauce

P.E.I. Mussels, tarragon, Dijon, white wine

Eggplant Parmesan, Fresh Ricotta, Parmesan Cheese, Basil Oil

Sides

Basmati Rice, Roasted Potatoes Vegetable Medley

Dessert

Occasion Cake or Assorted Desserts, Coffee & Tea

Upgraded Selections:

Sliced Prime Hanger Steak *add \$7pp*

Aged USDA Prime NY Strip *add \$9pp*

Sea Salt & Pepper-Rubbed Whole Filet Mignon *add \$10pp*

THE HARRISON

BEVERAGE OPTIONS

Premium Open Bar - \$30 per person for 3 hours

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Patron Silver Tequila,
Maker's Mark Bourbon, Johnny Walker Black Scotch,
Upgraded Selection of Wines by the Glass & Beers

Open Bar - \$25 per person for 3 hours

Sobeiski Vodka, Gordons Gin, Cruzan Rum,
Sauza Gold Tequila, Jack Daniels Whiskey, Dewars Scotch
All House Wines & Domestic Beer

Consumption Bar

*Charges based on actual number of drinks served.
The following is the price range for cocktails & beverages:*

<i>Cocktails</i>	<i>\$8-13</i>
<i>Wines by the glass</i>	<i>\$8-13</i>
<i>Beer</i>	<i>\$5-9</i>

Wine & Beer Bar- \$20 for 3 hours

House wine and Domestic bottles
upgrade to imported beers, craft beers & premium wines +\$7

Non-Alcoholic Beverages

Soft Drinks included with all events

THE HARRISON

DISPLAYED STATIONS

Prices based on one hour of service

To be combined with a dinner, buffet or cocktail reception

Fresh Fruit Display - \$6pp

An assortment of freshly sliced seasonal fruit

Crudite Display - \$6pp

A display of fresh vegetables with Blue cheese and ranch dip

Fruit & Cheese Display - \$9pp

A selection of imported cheeses with assorted crackers, jams and fruit

Colossal Shrimp Cocktail - \$6 per piece

(minimum 25)

Succulent Colossal Shrimp beautifully presented over shaved ice, served with cocktail sauce

Oysters & Clams

Shucked to order east & west coast oysters, and Long Island little neck clams

Oysters - \$125 for 50

Clams - \$75 for 50

Seafood Towers

*Colossal wild shrimp, cold water lobster, premium oysters, littleneck clams, colossal crab meat
beautifully presented on towering crushed ice platters with traditional accompaniments*

Small \$55 Large \$95

THE HARRISON

COCKTAIL RECEPTION

2 hours \$60 per person / 3 hours \$65 per person

Passed Hors d'oeuvres

Passed for 60 minutes - please select six:

Grilled Shrimp & Chorizo Skewers

Crispy Vegetable Dumplings

Wild Mushroom & Goat Cheese Flatbread

Fresh Burrata & Blistered Tomato Bruschetta

Beef Short Rib Sliders

Mini Kobe Meatballs with Herbed Ricotta

The Harrison Tuna Tartar on Toast Points

Filet Mignon on Rustic Toast with Horseradish Cream

Antipasto Table

Classic Hummus, Tzatziki, Marinated Olives, Roasted Beets, Grilled Home-Made Pita

Salads

Market Greens Salad, Caesar Salad, Fresh Mozzarella Salad

Beefsteak Tomatoes with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction

Hot Stations

Rigatoni Vodka

sun dried tomato, fresh arugula, parmigiana, vodka cream sauce

Premium Point Judith Crispy Calamari

served with Marinara Sauce

To enhance your cocktail reception, you may add any of the following stations:

Carving Stations

Sliced Prime Hanger Steak \$7pp

Aged USDA Prime NY Strip \$9pp

Sea Salt & Pepper-Rubbed Whole Filet Mignon \$10pp

Fall Off the Bone BBQ Ribs \$10pp

THE HARRISON

CHAMPAGNE BRUNCH BUFFET

weekends only

\$42.95 per person

\$21.95 for children 3-11

Includes an unlimited Champagne Bar Featuring Bellinis, Mimosas, Orange & Grapefruit Juices, Arabica Coffee, Premium Novus Teas and Soft Drinks

Bakery Display

Freshly Baked Croissants, Danishes, Scones and Bagels

served with Cream Cheese and Fresh Fruit Preserves

Fresh Fruit Display

An Assorted Display of Fresh Fruit and Seasonal Berries

Salads

Market Greens Salad, Caesar Salad

Fresh Mozzarella & Beefsteak Tomato Salad

with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction

Breakfast Entrees

Bananas Foster French Toast

with Walnuts, Caramelized Bananas & Warm Vermont Maple Syrup

Scrambled Eggs

Aideles Chicken Apple Sausage & Maple Peppered Bacon

Signature Harrison Home Fried Potatoes

Luncheon Entrees

Chicken Piccata, Lemon Caper Butter Sauce

Rigatoni Vodka, sun dried tomato, fresh arugula, parmigiana, vodka cream sauce

ENHANCEMENTS

Scottish Smoked Salmon *with Capers, Red Onion, Egg & Dill Infused Cream Cheese (add \$5pp)*

Chicken & Waffles, *Smokehouse Bacon, Bourbon Maple Syrup (add \$4pp)*

Maine Lobster & Crab Linguini, *lobster, jumbo lump crab, green peas, saffron cream (add \$7pp)*