

THE HARRISON

PRIVATE EVENT INFORMATION

2019

Whether Business or Pleasure, Let Us Take Care Of You & Your Guests. We'll Tailor Your Party To Fit Your Food, Budget & 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. Out-fitted with custom millwork, antique mirrors and oversized chandeliers it is perfectly suited for any occasion. Holiday parties, baby and bridal showers, Bat & Bar Mitzvah, corporate dinners and meetings as well as rehearsal dinners are welcomed and will be catered to with attentive service and delicious food. Our private dining room seats 85 for a seated meal and 125 for a cocktail event.

Also, Available Upon Your Request, State of the Art Audio & Visual Equipment Can Be Installed In All Private Areas.

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!"

THE HARRISON, FLORAL PARK NY

Phone: 516-775-2682

info@theharrisonfp.com

86 SOUTH TYSON AVENUE, FLORAL PARK, NY 11001

<http://theharrisonfp.com>

All packages require a deposit in order to finalize the contract. Deposits are not refundable however, they are transferrable.

New York Sales Tax and Service Charge will be added to all packages

THE HARRISON

DINNER PACKAGE

APPETIZER COURSE

SERVED FAMILY STYLE

please choose 3 from our starters list on page 3

SALAD COURSE

Choose One

Market Greens W/ Balsamic Vinaigrette, Classic Caesar Salad

ENTRÉE COURSE

Grilled Scottish Salmon (seasonal preparation)

Rotisserie Organic Chicken

creamy smashed red bliss potatoes, sautéed French Beans, herbed pan sauce

Penne Pasta

Bell & Evans rotisserie pulled chicken, sun dried tomatoes, baby arugula, plum tomato cream sauce

Pepper Crusted Filet Mignon (+5 add)

sautéed french beans, scalloped potatoes

DESSERT COURSE

Choose One

Warm Chocolate Cake with Vanilla Bean Ice Cream

Tiramisu

Peanut Butter Chocolate Chip Cookie Sunday

ENTRÉE COURSE UPGRADES

Grilled #1 Tuna (+5 add)

charred broccolini, crisp potatoes, ginger soy sauce

Grilled Center Cut Swordfish with Colossal Shrimp Picatta (+8 add)

sautéed asparagus, crispy potatoes, lemon caper butter sauce

Bow Tie Pasta

jumbo gulf shrimp, baby spinach, plum tomato cognac cream sauce (+5 add)

Oven Roasted Organic Chicken Breast (+5 add)

*topped with baby spinach & Monterey jack cheese,
roasted garlic whipped potatoes and sautéed asparagus*

16oz USDA PRIME NY Strip Steak (+12 add)

16oz PRIME Rib Eye (+12 add)

Steaks Served With

Sautéed French Beans & Scalloped Potatoes

THE HARRISON

Appetizer Options For Dinner Package

PLEASE CHOOSE 3

Served Family Style

The Harrison Wings

honey chili pepper glaze, creamy blue cheese dipping sauce

3 Cheese Spinach & Artichoke Dip

served with hand cut corn tortillas

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

Vegetable Sushi Roll

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

Lobster Mac & Cheese (add \$5 pp)

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

THE HARRISON

BEVERAGE OPTIONS

CONSUMPTION BAR

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

Cocktails	\$8 - \$13
Wines by the glass	\$8 - \$14
Beer	\$5 - \$9

NON-ALCOHOLIC

Soda, Coffee, Tea

UNLIMITED DURING EVENT

WINE & BEER BAR

\$15 for 3 hour service

(HOUSE WINE & ALL DOMESTIC BOTTLES)

upgrade to imported beers, craft beers & premium wines +\$7

OPEN BAR

\$20 for 3 hour service

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

PREMIUM OPEN BAR

\$25 for 3 hour service

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

THE HARRISON

PASSED HORS D' OEUVRES

Please Choose Eight Items

Chicken Satay
Korean Beef Satay
Vegetable Dumplings
Wild Mushroom & Goat Cheese Flatbread
The Harrison Wings
Spinach & Artichoke Dip On Crisp Pita
House Cured Smoked Salmon On Toast Points
Mini Grilled Cheese With Truffle Oil
Beef Short Rib Sliders
Mini New England Lobster Rolls
Grilled Shrimp & Chorizo Skewers
Diver Sea Scallops Wrapped In Bacon
Kobe Beef Sliders
“Mini Jumbo” Lump Crab Cakes
Crispy Oysters with Cajun Remoulade
Blue Point Oysters topped with Tuna Tartar
Mini Kobe Meatballs with Dollop Of Herbed Ricotta
Filet Mignon on Rustic Toast with Horseradish Cream
Fresh Burrata and Blistered Tomato Bruschetta
Pulled Chicken Tacos
Tuna Tartar Tacos

THE HARRISON

HORS D' OEUVRES DISPLAYS & STATIONS

PRICING BASED ON ONE HOUR SERVICE

To be Combined with a Dinner, Buffer or Cocktail Event Package

FRESH FRUIT DISPLAY - \$6 P.P.

An assortment of freshly sliced seasonal fruit

CRUDITE DISPLAY - \$6 P.P.

A display of fresh vegetables with Blue cheese and ranch dip

FRUIT AND CHEESE DISPLAY - \$9 P.P.

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

SUSHI STATION - \$12 P.P.

Made to order traditional and specialty rolls

COLOSSAL SHRIMP COCKTAIL - \$6 per piece minimum 25

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

OYSTERS AND 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 premium 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

PASTA STATION - \$12 P.P.

Penne with pulled organic chicken, sun-dried tomatoes, plum tomato cream sauce

(may be prepared also with seasonal vegetables choice of white wine lemon caper sauce or fresh tomato sauce)

Bow Tie Pasta

Jumbo Gulf Shrimp, Baby Spinach, Plum Tomato Cognac Cream Sauce

CARVING STATION

Aged Prime NY Strip \$14 pp

Roasted Sterling Silver Prime Rib \$10 pp

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

Fall Off the Bones BBQ Ribs \$10 pp

PASTRY STATION - \$8 P.P.

Assorted Desserts

THE HARRISON

DINNER BUFFET

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 Home-Made Pita*

PASTAS

Penne Pasta

Sun Dried Tomatoes, Baby Arugula, Plum Tomato Cream Sauce

Bow Tie Pasta

Jumbo Gulf Shrimp, Baby Spinach, Plum Tomato Cognac Cream Sauce

ENTRÉE SELECTIONS

Please Choose Three

Chicken Piccata, Lemon Caper Butter Sauce

Chicken Parmesan, Our Signature Mozzarella Blend, Rustic Tomato Sauce

Grilled Scottish Salmon, White Wine, Fresh Tomato, Baby String Beans

Premium Point Judith Crispy Calamari, Served With Marinara Sauce

Pan Seared Wild Black Bass, Lemon Beurre Blanc

P.E.I. Mussels Marinara

All Jumbo Lump Crab Cakes, Whole Grain Mustard Sauce

Eggplant Parmesan, Fresh Ricotta, Parmesan Cheese, Basil Oil

CARVING STATION

Choose One

Roasted Sterling Silver Prime Rib add \$5 pp

Aged USDA Prime NY Strip add \$14 pp

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

Fall Off the Bone BBQ Ribs add \$10 pp

SIDES

Wild Rice, Roasted Potatoes Vegetable Medley

DESSERT

Occasion Cake or Plated Dessert Coffee & Tea

Additional Enhancements: Mini Pastries, Assorted Desserts

THE HARRISON

LUNCH PACKAGE

STARTER COURSE

Served Family Style

Please choose 3 from Appetizer Starter page 3

SALAD COURSE

Market Greens W/ Balsamic Vinaigrette

ENTRÉE COURSE

Please Pick 1 Fish Entrée

Grilled Scottish Salmon (seasonal preparation)

Grilled #1 Tuna (add \$5 pp)

Please Pick 1 Chicken Entrée

Rotisserie Organic Chicken

crispy house cut fries, herbed pan sauce

Oven Roasted Chicken Breast (add \$5 pp)

*topped with shitake mushrooms, spinach, red peppers & fontina cheese,
roasted garlic whipped potatoes and sautéed baby string beans*

Please Pick 1 Pasta Entrée

Penne Pasta

*Bell & Evans rotisserie pulled chicken, sun dried tomatoes,
baby arugula, plum tomato cream sauce*

Pappardelle Bolognese (add \$5 pp)

short rib ragu, whipped ricotta

Bow Tie Pasta (add \$5 pp)

Jumbo Gulf Shrimp, Baby Spinach, Plum Tomato Cognac Cream Sauce

Pepper Crusted Filet Mignon (add \$10 pp)

sautéed french beans, scalloped potatoes

DESSERT COURSE

Warm Chocolate Cake with Vanilla Bean Ice Cream

THE HARRISON

COCKTAIL EVENT

30 PERSON MINIMUM GUARANTEE

Our cocktail package features a 2 hour open bar & 1 ½ hours of passed hors d' oeuvres, and includes a scaled down version of our hot & cold buffet

PASSED HORS D' OEUVRES

Please Select 8 from hors d' oeuvres list on page 5

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 STATION

Penne Pasta

with Bell & Evans Rotisserie Pulled Chicken, Sun Dried Tomatoes, Baby Arugula, Plum Tomato Cream sauce

*Premium Point Judith Crispy Calamari
served with Marinara Sauce*

Vegetarian Options Also Available

TO ENHANCE YOUR COCKTAIL RECEPTION YOU MAY ADD ANY OF THE FOLLOWING

CARVING STATION

*Aged USDA Prime NY Strip \$14 pp
Roasted Sterling Silver Prime Rib \$10 pp
Sea Salt & Pepper-Rubbed Whole Filet Mignon \$10 pp
Fall Off the Bone BBQ Ribs \$10pp*

DESSERT STATION

Assorted Desserts with Coffee & Tea Service \$5 P.P.

Additional Station Options listed on page 6

THE HARRISON

CHAMPAGNE BRUNCH BUFFET

\$41.95 per person – kids (3-11) \$21.95

40 person minimum

BEVERAGES

*Unlimited Champagne Bar Featuring
Bellini's, Mimosa's, Freshly Squeezed Orange & Grapefruit Juices,
Arabica Coffee, Premium Novus Teas and Soft Drinks*

BAKERY DISPLAY

*Freshly Baked Croissants, Danishes, Raspberry Scones and Sesame Bagels,
served with Cream Cheese and Fresh Fruit Preserves*

FRUIT DISPLAY

An Assorted Display of Fresh Fruit and Seasonal Berries

ANTIPASTO TABLE

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

SALADS

*Market Greens Salad, Caesar Salad
Fresh Mozzarella & Beefsteak Tomato Salad
with Sea Salt, Greek Extra Virgin Olive Oil and Balsamic Reduction*

BREAKFAST ENTRÉES

*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 ENTRÉES

*Penne Pasta Primavera
Seasonal Vegetables, Sun Dried Tomatoes, Baby Arugula, Plum Tomato Cream sauce
Chicken Piccata, Lemon Caper Butter Sauce
Rigatoni Carbonara, Pancetta, Farm Egg, Pecorino, Black Peppers
P.E.I. Mussels Marinara*

DESSERT DISPLAY

An Assortment of House Made Desserts

ENHANCEMENTS

*Scottish Smoked Salmon with Capers, Red Onion, Egg & Dill Infused Cream Cheese (add \$2 pp)
Chicken & Waffles, Smokehouse Bacon, Bourbon Maple Syrup (add \$4 pp)
Eggs Benedict, Toasted Honey English Muffin, Canadian Bacon, Hollandaise Sauce (add \$1.50 pp)
Bow Tie Pasta with Jumbo Gulf Shrimp, Baby Spinach, Plum Tomato Cognac Cream Sauce (add \$5 pp)*

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SUGGESTED ADDITIONS FOR BRUNCH PACKAGE

CARVING STATION

Roasted Sterling Silver Prime Rib add \$8 pp
Sea Salt & Pepper-Rubbed Whole Filet Mignon add \$10 pp
Fall Off the Bone BBQ Ribs add \$10 pp

OMELETTE STATION

Chef manned station preparing made to order omelets of your choice (add \$2 pp)
Chef Fee \$125

Additional Station Options listed on page 6

THE HARRISON

BRUNCH PLATED 3 COURSE MENU

\$34.95 per person (\$21.95 kids menu)

1st COURSE

FAMILY STYLE BRUNCH PLATTERS

Bananas Foster French Toast

with walnuts, caramelized bananas & warm vermont maple syrup

Belgian Waffles

Fresh Seasonal Fruit Platters

2nd COURSE

BRUNCH ENTRÉES

Please Choose 4 Entrées

The Harrison Omelet

baby spinach, vermont cheddar, fresh tomato

Grilled Steak & Eggs

sliced prime hanger steak, chimichurri sauce, soft scrambled eggs, signature home-fries

Grilled Chicken Caesar Salad

“The Best” B.L.T. Sandwich

peppered bacon, lettuce, tomato, fried egg, swiss cheese, served with house cut fries

Chicken & Waffles

fried chicken off the bone, smokehouse bacon, bourbon maple syrup

Penne Pasta

Bell & Evans rotisserie pulled chicken, sun dried tomatoes,

baby arugula, plum tomato cream sauce

Jumbo Lump Crab Cake

beefsteak tomato, baby greens, whole grain mustard sauce

Grilled Scottish Salmon

seasonal presentation

DESSERT

Warm Retro Chocolate Cake

with Vanilla Bean Ice Cream

The 3 Course Plated Brunch Package

Includes Fresh Brewed Arabica Coffee, Premium Novus Tea,

Freshly Squeezed Orange, Grapefruit Juice & Soda

Add 3 hours Unlimited Champagne Bar featuring Bellini’s, Mimosas,

Bloody Mary’s and Sangria

additional \$14 pp