

The HARRISON



PRIVATE EVENTS



We cater to corporate events, bridal or baby showers, rehearsal dinners, communions & confirmations, graduation & birthday celebrations.

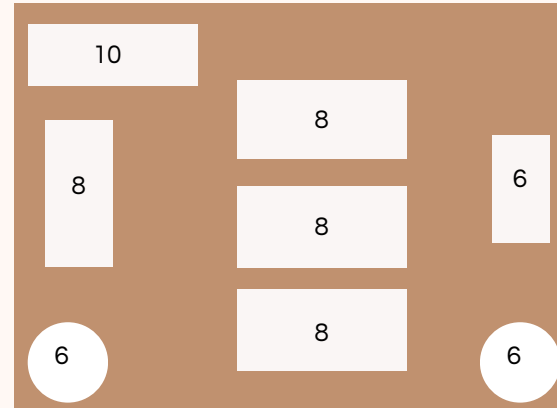


theharrisonfp.com



516-775-9654

PRIVATE EVENTS



Our private room can accommodate up to 70 guests for a seated service; 50 guests for a buffet; & 100 guests for a cocktail reception. Ideal for sit down dinners, corporate meetings, pharmaceutical events & so much more.



The HARRISON



The HARRISON

family style brunch

\$62.95 pp*

all courses are served family style
includes unlimited mimosas, bellini, red sangria, bloody
mary, coffee, tea, soda, & juice

first course

FRESH SEASONAL FRUIT

BELGIAN WAFFLES

BANANA FOSTER FRENCH TOAST

second course

please select 3: 1 salad, pasta, & protein
additional \$6pp for 4th choice

MARKET GREENS

bacon, egg, tomato, cucumber, brioche croutons, harrison
vinaigrette

ROASTED BEETS & ORGANIC BABY KALE SALAD

goat cheese, candied walnuts, harrison vinaigrette

WALDORF SALAD with GRILLED CHICKEN

baby greens, bacon, raisins, apple, egg, walnuts, fontina, dijon

GRILLED SCOTTISH SALMON

blistered, cherry tomatoes, sauteed asparagus, beurre blanc

CHICKEN FRANCESE

white wine, butter and lemon sauce

STEAK FRITES

sliced prime hanger steak, fries, au poivre

RIGATONI VODKA

fresh paccheri pasta, tomato cream sauce

RIGATONI PRIMAVERA

VEGGIE OMELET

wild mushrooms, baby spinach, mozzarella goat cheese blend

dessert

may bring your own dessert

20% gratuity and 8.625% tax will be applied to food & beverage charges

The HARRISON

seated dinner

\$65.95 PP*

salad

please select one

Market Green Salad
balsamic vinaigrette

Classic Caesar Salad
shaved grana padana, brioche croutons

family style appetizers

please select three

General Harry's Cauliflower
sesame, soy honey, vegan mayo, tso
dipping sauce

Crispy Fried Calamari
premium domestic calamari served with our
rustic tomato sauce

Kobe & Veal Meatballs
whipped ricotta and marinara

Brussels Sprouts
sesame, honey, Szechuan aioli (v)

add ons/upgrade items

Tuna Tartar Tacos
hand cut crisp tacos, avocado,
wasabi aioli \$7

Colossal U-8 Shrimp Cocktail
cocktail sauce & fresh horseradish
\$6 per piece

Mac & Cheese
signature cheese blend, locatelli
bread crumbs +\$5pp

entrees

please select three

Roasted Organic Chicken
sauteed asparagus, blistered cherry tomatoes, whipped potatoes, beurre blanc

Spicy Rigatoni Vodka with Chicken
fresh paccheri pasta, basil, calabrian pepper, vodka cream sauce

Grilled Scottish Salmon
sauteed asparagus, blistered cherry tomatoes beurre blanc

STEAK FRITES (+\$10pp)
sliced hanger steak, fries, au poivre sauce

Eggplant Parmesan
sauteed spinach, pomodoro sauce

Short Rib Pappardelle
short rib ragu, whipped ricotta (+\$6pp)

Pepper Crusted Filet Mignon
grilled asparagus, whipped potatoes (+\$20pp)

dessert

please select one

Warm Chocolate Cake
with vanilla ice cream

Key Lime Pie
fresh whipped cream

Friday or Saturday Evenings Private Events: four course dinner with three hour open premium bar for a minimum
guaranteed 70 adult guests \$125*

The HARRISON

buffet

\$65 pp*

salad

please select one

Market Green Salad

balsamic vinaigrette

Classic Caesar

shaved grana padana, brioche
croutons

appetizers
select 2

Crispy Fried Calamari

rustic tomato sauce

Kobe & Veal Meatballs

whipped ricotta and marinara

Mac & Cheese

signature cheese blend, locatelli bread
crumbs +\$5pp

entrees

please select three

Roasted Organic Chicken

sauteed asparagus, blistered cherry tomatoes, whipped potatoes, beurre blanc

Spicy Rigatoni Vodka with Chicken

fresh paccheri pasta, basil, calabrian pepper, vodka cream sauce

Grilled Scottish Salmon

sauteed asparagus, blistered cherry tomatoes
buerre blanc

Chicken Parmesan

mozzarella blend, rustic tomato sauce

Sliced Prime Hanger Steak

grilled asparagus, whipped potatoes (+\$10pp)

P.E.I. MUSSELS

white wine sauce

Eggplant Parmesan

fresh mozzarella, basil tomato sauce

sides

Whipped Potatoes & Vegetable Medley

dessert

may bring your own dessert

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The HARRISON

cocktail reception

\$80 pp

3 hours premium open bar
90 minutes of passed hor's d'oeuvres
salad & pasta station

passed hors d'oeuvres

General Harry's Chicken or Cauliflower
vegan mayo, general tso's sauce

Mini Kobe Meatballs
with dollop of whipped ricotta

Tomato & Mozzarella Skewers
extra virgin olive oil, sea salt

Tuna Tartar Tacos
wonton shells, avocado, sriracha aioli

Franks en Croute
franks in puff pastry, whipped dijon

General Harry's Chicken or Cauliflower
vegan mayo, general tso's sauce

Doubled-stacked Harrison Burger

pasta & salad station

Spicy Rigatoni or Primavera
Classic Cesar or Market Greens

The HARRISON

O P E N B A R P A C K A G E S

WINE & BEER

\$28pp for 3 hours
house wine & domestic bottles
upgrade to imported beers, craft beers & premium wines +\$7

OPEN BAR

\$32pp for 3 hours
sobieski vodka, gordons gin, cruzan rum,
sauza gold tequila, jack daniels whiskey,
dewars scotch
all house wines & domestic beer

PREMIUM OPEN BAR

\$38pp for 3 hours
grey goose vodka, bombay sapphire gin,
bacardi rum, patron silver tequila, maker's
mark bourbon, johnny walker black scotch
wines by the glass & seasonal beers on tap

shots not included

CONSUMPTION BAR

you can run a consumption check for your event on one tab. No cash bar.

non-alcoholic beverages & soft drinks are included with all party packages

20% gratuity and 8.625% tax will be applied to food & beverage charges



Weddings



Bridal Showers



Baby Showers

*Whether business or pleasure, let us take care of you and your guests
Let us handle the details, all you have to do is enjoy!*

The HARRISON

TERMS & CONDITIONS

- A minimum of 50 guests is required to book a private event, 70 on Friday & Saturday evenings.
- Deposits are first come first served basis.
- Friday & Saturday evening events also require that you spend a minimum of \$125 per person in food & beverage
- A \$150 room fee is charged for all private events
- All parties are 3 hours. You can chose a start time between 11 and 1pm
- 20% is added to the food & beverage total as gratuity for the staff
- A deposit of \$250& signed contract is required to confirm a date. The Deposit will be deducted from the bill the day of the event
- We ask that menu selections are submitted at least ten days prior to the event
- A final guaranteed guest count must be submitted three days prior to the event - this is the number of guests you will be charged for. even if fewer people attend. Guests are welcome to decorate the space, but we do not permit confetti or glitter (including balloons that contain confetti) and we ask that nothing be affixed directly to our walls
- We invite hosts to arrive one hour early to set up. Our staff will be working at the same time to prepare the space for your event
- A 4% credit card fee will be charge if paying with a card. You can avoid this fee by paying cash or check.
- Checks must be written out to The Harrison

20% gratuity and 8.625% tax will be applied to food & beverage charges