

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! Most anything on our menu can be a part of your event menu. If you don't see what you want, please ask and we will be happy to customize a menu for you.

GUEST CAPACITIES

Our private room can accommodate up to 65 guests for a seated service. Due to current Covid restrictions we are not offering buffets or passed hors d'oeuvres.

FAQ

- We ask for a minimum of 40 guests to book the room and can seat up to 65
- There is a room rental fee of \$150 for all private events
- All parties are 3 hours (daytime events must finish by 5pm)
- 20% is added to food & beverage totals for gratuities
- To confirm a date we ask for a deposit of \$250, which is deducted from your bill the day of the event
- We ask that menu selections are submitted at least ten days prior to the event
- We ask for a final guaranteed guest count three days prior to the event - this is the number of guests you will be charged for, even if fewer people attend
- You are welcome to bring in decorations but we ask that you do not use confetti or glitter, and that you do not affix anything to our walls
- We invite you to arrive 45 minutes early if you would like to set up decorations. Our staff will be working at the same time to prepare the space for your event.

For more information, please contact:

Bernadette Daly
Catering Sales Manager
Phone: 347-658-4882
info@theharrisonfp.com

THE HARRISON

SEATED DINNER

\$55 per person plus service & tax

SALAD

Please select one:

Market Greens
with Balsamic Vinaigrette

Classic Caesar Salad

FAMILY STYLE APPETIZERS

Please select three items:

INCLUDED IN DINNER PACKAGE:

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 & marinara

Brussels Sprouts
sesame, honey, Szechuan aioli (v)

OPTIONAL UPGRADED ITEMS:

All Jumbo Lump Crab Cakes (add \$7 pp)
cole slaw, chipotle aioli

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

Mac & Cheese (add \$5)
signature cheese blend, locatelli bread crumbs

ENTRÉE:

Please select three:

Grilled Scottish Salmon
sauteed asparagus, blistered cherry tomatoes, whipped potatoes, beurre blanc

Roasted Organic Chicken
fresh herbs, asparagus, mashed potato, pan au jus

Spicy Rigatoni Vodka with Chicken
Fresh paccheri pasta, basil, Calabrian pepper, vodka cream sauce

Short Rib Pappardelle (add \$5pp)
short rib ragu, whipped ricotta

Pepper Crusted Filet Mignon (add \$10pp)
grilled asparagus, mashed potatoes

DESSERT:

Please choose one:

Warm Chocolate Cake
with vanilla bean ice cream

Key Lime Pie
fresh whipped cream

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SEATED ENTREE UPGRADES

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

Honey & Soy Glazed Black Cod \$5

Celery root puree, asian stir fry vegetables

Short Rib Pappardelle \$5

short rib ragu, whipped ricotta

Shrimp & Crab Linguini Diavolo \$7

Spicy lobster cognac sauce

5-Hour Braised Short Rib \$8

burgundy braised boneless beef short ribs, wild mushroom risotto

Berkshire Farms Double Cut Pork Chop \$8

Bourbon marinade, apple chutney, sweet potato mash

14oz NY Strip Steak (USDA Prime) \$14

served with grilled asparagus & mashed potatoes

16oz Sterling Delmonico \$12

served with grilled asparagus & mashed potatoes

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BEVERAGE OPTIONS

Premium Open Bar - \$35 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 - \$30 per person for 3 hours

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

Wine & Beer Bar- \$25 per person for 3 hours

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

Consumption Bar

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

Cocktails	\$10-13
Wines by the glass	\$10-13
Beer	\$6-9

Non-Alcoholic Beverages

Soft Drinks included with all events

THE HARRISON

THREE COURSE SEATED BRUNCH

\$38.95 per person

\$21.95 for children 3-11

add unlimited Bellinis & Mimosas for \$10 per person

FIRST COURSE

Family Style Brunch Platters

Bananas Foster French Toast

with walnuts, caramelized bananas & warm Vermont maple syrup

Belgian Waffles

Fresh Seasonal Fruit Platters

SECOND COURSE

Please Choose 3 Entrées:

Grilled Steak & Eggs

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

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Waldorf Salad with Grilled Chicken

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

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The Harrison Omelet

baby spinach, premium feta, fresh tomato, home fries

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Spicy Rigatoni Vodka with Grilled Chicken

fresh paccheri pasta, basil, Calabrian pepper

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Jumbo Lump Crab Cake

cole slaw, chipotle aioli

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Grilled Scottish Salmon

sauteed asparagus, blistered cherry tomatoes, beurre blanc

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Steak Frites +5

sliced prime hanger steak, fries, au poivre

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Roasted Organic Chicken +5

fresh herbs, asparagus, mashed potato, pan au jus

DESSERT

Warm Chocolate Lava Cake

with vanilla ice cream