



# HARRY'S

PRIVATE DINING

Thank you for considering Harry's for your upcoming dinner event. Whether it's a business meeting, a fun-filled social affair or an intimate family gathering, Harry's unique private dining spaces along with its tasteful menu and elegant surroundings make for a perfect evening. Our private dining spaces offer four unique dining rooms that will accommodate groups of 10 to 60 guests.

## POYNTZ AVENUE ROOM

Looking out onto Poyntz Avenue and Downtown Manhattan this room features space for a variety of seating arrangements up to 25 seated guests, complete with full audio visual capabilities.

*(food and beverage minimum purchase requirement applies)*

## THE PARLOR

Located adjacent to the Poyntz Avenue Room and in the original parlor of the hotel this room features space for a variety of seating arrangements up to 25 seated guests, complete with full audio visual capabilities.

*(food and beverage minimum purchase requirement applies)*

## WAREHAM FAMILY GATHERING SPACE

This space is the combination of both the Poyntz Ave and Parlor Rooms opened into one large 1,300 sq ft. gathering space that will accommodate up to 60 guests in a social, free flowing, cocktail reception format.

*(food and beverage minimum purchase requirement applies)*

## ROSE ROOM

A longtime gem of Manhattan's dining scene, this private dining room has one large table that will accommodate 10-14 guests for a seated dinner.

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## Private Dining Options

(Pricing is exclusive of beverages, tax and gratuity.)

We require a minimum food and beverage purchase for our private spaces. That minimum will be established at the time of booking and is subject to tax and gratuity, including an administrative charge of five percent of the total amount. We do not charge a rental fee for the space.

Offer your guests a seated 2 course dining experience beginning at \$45 per person from the menu below.

Offer your guests a seated 3 course dining experience beginning at \$55 per person from the menu below.

Offer your guests coursed wine pairings in addition to the seated dining experience beginning at \$25 per person (wine service is paired with your final menu selections).

Offer your guests à la cart large format plated appetizers from the appetizer menu on the following page.

Offer your guests an educational wine tasting led by Harry's Wine Team at \$39 per person or lower based on final guest count.

*Customized menus listing your final selections will be printed for your guests. Please make your final selections from the menus included.*

# Large Party Dinner Menu

(Pricing is exclusive of beverages, tax and gratuity.)

## ENTRÉES

(select four of the following entrées for your guests to choose from)

### AMERICA'S CUT PORK CHOP

Citrus-cider brine, maple cilantro glaze, fried smashed potato cake, trumpet shiitake sauté, green onion-bacon pecan demi-glace, sunflower shoots.

### PINOT NOIR BLACKBERRY DUCK

Citrus cinnamon olive oil, Pinot Noir blackberry demi-glace, ginger shiitake basmati rice, braised spinach, toasted almond citrus micro kohlrabi.

### ✦ MAITAKE & VEGETABLE LINGUINE

Asparagus, spinach, leeks, black mission figs, toasted almonds, piquillo sauce, linguine, roasted maitake cluster.

### WESTER ROSS SALMON

Sesame semolina, pineapple herbed tomato broth, fresh basil oil, roasted zucchini, piquillo-corn walnut relish, fried potato crisps, pea shoots.

### JUMBO SEA SCALLOPS

Vanilla scented sesame olive oil, smoked red bell pepper seafood broth, roasted corn risotto, heirloom tomato-Parmesan relish.

### FILET MIGNON, 6OZ

### FILET MIGNON, 9OZ (supplemental + \$8)

Roasted garlic chèvre smashed potatoes, peppercorn balsamic reduction, truffle salt.\*

### FILET MIGNON ROYALE, 6OZ (supplemental + \$3)

### FILET MIGNON ROYALE, 9OZ (supplemental + \$13)

Crabmeat, sauce béarnaise, roasted garlic chèvre smashed potatoes.\*

### PRIME RIB OF BEEF (supplemental + \$9)

Roasted garlic chèvre smashed potatoes, Zinfandel horseradish demi-glace, grilled asparagus.\*

## SOUPS & SALADS

(select three of the following soups/salads for your guests to choose)

### HARRY'S HOUSE SALAD

Spinach, champagne vinaigrette, fried chèvre balls, pickled onions, pickled carrot ribbon, candied sunflower seeds, bacon salt.

### ✦ DINNER SALAD

Choice of balsamic vinaigrette, bleu cheese, buttermilk peppercorn, champagne vinaigrette, basil vinaigrette, creamy Caesar or bacon tomato buttermilk ranch.

### ICEBERG WEDGE

Smoked turkey, ham, red onions, pecan smoked bacon, Roma tomatoes, Parmesan, dressing.

### CREAM OF SHIITAKE, PECAN & GOAT CHEESE SOUP

Shiitake mushroom, pecans, chèvre.

### CREAM OF TOMATO BASIL SOUP

Tomatoes, light cream and fresh basil.

## DESSERTS

(select two of the following desserts for your guests to choose from)

### HARRY'S CHEESECAKE

Featured Flavor

### SEASONAL CHOCOLATE DESSERT

To be pre-determined

### SEASONAL DESSERT

To be pre-determined

✦ DENOTES VEGETARIAN DISHES

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Large Plated Appetizers

(Pricing is exclusive of beverages, tax and gratuity.)

Offer your guests à la cart large format plated appetizers.  
Each appetizer serves 12 guests, unless otherwise stated in menu description.

## ✦ HARRY'S BRUSCHETTA

Balsamic marinated chèvre, green olives, herbed heirloom tomatoes, French bread.  
\$57

## CHORIZO STUFFED DATES

Pecan smoked bacon, piquillo pepper-tomato sauce, lime sour cream, toasted pistachios, cilantro maple syrup reduction.  
\$42

## HARRY'S CHARCUTERIE

Soppressata, smoked pork belly, hot capicola, German bologna, Manchego, smoked white cheddar, Red Rock cheddar cheese, toasted pistachio chèvre, pickled onion, pickled mustard seed, garlic naan, brioche, piquillo balsamic, roasted garlic aioli.  
\$62

## CRAB CAKES

Fresh breadcrumbs, jalapeño béchamel, sriracha, red pepper aioli.  
\$51

## DEVILED EGGS

Pecan bacon, lump crab meat, roasted corn-pickle relish, smoked salmon, capers, smoked paprika, Sriracha.  
\$51

## COLD SMOKED SALMON

Dill cream cheese, fried avocado, caper-red onion relish, lemon balsamic, arugula, toasted baguette.  
\$66

## SMOKED CHICKEN PIZZA

Smoked chicken, creamy garlic sauce, pecan smoked bacon, basil, Parmesan, mozzarella.  
\$26

## ITALIAN SAUSAGE PIZZA

Italian sausage, leeks, herbed tomato sauce, Parmesan, mozzarella.  
\$22

## ✦ SPICY BAR NUTS

Mixed nuts tossed in a sweet and spicy pepper-peprika blend.  
\$60

## ✦ ROASTED TRUMPET & GOAT CHEESE PIZZA

Roasted trumpets, herb oil, heirloom tomatoes, garlic, mozzarella, chèvre.  
\$26

## WILD MUSHROOM & POTATO CAKE

Fresh thyme olive oil, roasted trumpet, shiitake, maitake, capicola, pecan smoked bacon, green onions, toasted walnuts, foie gras herb butter, fried smashed potato cake, wild mushroom balsamic glaze, sunflower shoots.  
\$42

## MOOSABEC MUSSELS

Moosabec mussels, chorizo, clam-tomato seafood butter broth, grilled baguette.\*  
Availability Varies  
\$45

## SMOKED CHICKEN & POBLANO DIP

Smoked chicken, roasted poblano peppers, simmered in a menonita goat cheese cream sauce, topped with Heirloom tomato-poblano relish and served with fried flour tortillas.  
\$63

## ✦ TOMATO AVOCADO CEVICHE

Heirloom tomatoes tossed with avocado, mango in a papaya lime vinaigrette and served with fried flour tortillas.  
\$42

## SMOKED FRIED CHICKEN SKEWERS

Apple smoked chicken, buttermilk breaded skewers, deep fried, served over a Creole corn sauté, topped with cilantro green onion-heirloom tomato relish, cotija cheese and drizzled with Jamaican jerk aioli.  
\$72

✦ DENOTES VEGETARIAN DISHES

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# HARRY'S

PRIVATE DINING

## Contract

FOR RESERVATIONS, PLEASE EMAIL US AT [EVENTS@HARRYSMANHATTAN.COM](mailto:EVENTS@HARRYSMANHATTAN.COM) OR CALL 785-537-1300.

**We require a minimum food and beverage purchase for our private spaces. That minimum will be established at the time of booking and is subject to tax and gratuity, including an administration charge of five percent of the total amount. We do not charge a rental fee for the space.**

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The total food and beverage amount (including any unmet minimum charge) is subject to a 5% administrative fee. This is in place of rental fees, which are not required.

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We ask for a credit card to confirm each event. Cancellations received after the date of booking will be subject to a \$100 cancellation fee.

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Sales tax is 8.95% percent on food and non-alcoholic beverages. Tax on alcoholic beverages is 10%. (Subject to tax rates current at time of event, if any changes.)

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Hosts are welcome to bring in any additional decorations, place cards, and/or have flowers sent from a local florist. We do ask that the host be responsible for the removal of any additional items at the conclusion of the event.

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Seated parties will be offered a private dining menu and cocktail style parties will be offered a variety of choices from our appetizer portions of the private dining menu. The menu is available for viewing at [www.harrysmanhattan.com/events](http://www.harrysmanhattan.com/events).

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Gratuity is not automatically added to the final check amount. Please note that any gratuity is paid in full to the service team. *Please initial or sign next to your selection. At your discretion, you may modify the gratuity amount at the conclusion of the event.*

\_\_\_\_\_ 18 percent

\_\_\_\_\_ 20 percent

\_\_\_\_\_ 22 percent

\_\_\_\_\_ Other amount (please indicate)

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\_\_\_\_\_ *Date of Event:* \_\_\_\_\_ *Primary Contact:* \_\_\_\_\_ *Number of Guests:*

\_\_\_\_\_ *Food & Beverage Minimum:* \_\_\_\_\_ *Credit Card Number:* \_\_\_\_\_ *Expiration Date:* \_\_\_\_\_ *CVV:*

\_\_\_\_\_ *Customer Signature* \_\_\_\_\_ *Date*

\_\_\_\_\_ *Harry's Management Signature* \_\_\_\_\_ *Date*