



HARRY'S

Evening private dining space is available and situated in the front windows of our Harry's DELI space with a view looking out on our beautiful main street, Poyntz Avenue. Transformed as an extension of our Harry's evening atmosphere, dining tables are elegantly set with crisp white table linens. A vintage Harry's restaurant sign and photos of the restaurant's interesting architectural features adorn the walls. (The casual elements of our lunch restaurant—the booth seating and lunch counter—are hidden from your guests' sight.)

This space, available Monday through Saturday evenings, can accommodate up to 20 guests. In addition to this space, we are also able to accommodate parties of 10-14 guests in the Rose Room, a private dining space located in the main restaurant area. Our Large Party Menus are designed to offer your guests a similar selection of menu choices as offered in Harry's. Our service team offers their customization and grace to the setting.

Let us create an effortless, comfortable and memorable evening for your group at Harry's.

Large Party Dinner Menu

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

Offer your guests **3 courses** beginning at \$59 per person.

Offer your guests **4 courses** beginning at \$69 per person.

Offer your guests **4 courses with wine pairings** beginning at \$99 per person. (Coursed wine service is paired with your final menu selections.)

Customized menus listing your final selections will be printed for your guests.

Please make your final selections from the menu items below.

Appetizers

(Select three appetizers for your guests to choose from)

Crab Cake

Lump crabmeat, fresh breadcrumbs, herbs and spices, pan-fried, served over spinach jalapeño béchamel, red pepper aioli and sriracha hot sauce.

Fresh Mozzarella Brioche

Sliced fresh mozzarella coated with a brioche breading, pan-fried in extra virgin olive oil, served over cracked peppercorn tomato broth, topped with a prosciutto, fig and chopped olive relish.

Chorizo Stuffed Dates

Medjool dates stuffed with chorizo, wrapped in pecan smoked bacon, broiled in a piquillo pepper-tomato sauce, served over lime sour cream, toasted pistachios and a cilantro maple syrup reduction.

Tuna & Cucumber

Fresh Ahi tuna pan-seared, served over ginger soy broth, pickled cucumber, and lemon avocado sesame guacamole, topped with beet micro greens.

Egg Rolls

Crispy wonton wraps filled with white rice, green chiles, seasoned pork and leek pecan slaw, deep-fried, served with soy horseradish sauce, citrus balsamic glaze and sriracha hot sauce.

Foie Gras (supplemental + \$8)

Fresh duck liver pan-seared, served over toasted brioche, topped with a pistachio-black mission fig relish, drizzled with a strawberry balsamic glaze.

Soup/Salad

(Select three of the following options for your guests to choose)

Harry's House Salad

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

Dinner Salad

Fresh field greens topped with tomatoes, red onions and house made croutons. Choice of dressing.

Iceberg Wedge

A wedge of cold iceberg lettuce topped with sliced turkey, ham, red onions, pecan smoked bacon, heirloom tomatoes and Parmesan cheese. Choice of dressing.

Smoked Red Bell Pepper and Crab Bisque

Smoked red bell peppers, light cream and blue crab.

Cream of Tomato Basil Soup

Tomatoes, light cream and fresh basil.

Entrées

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

Prime Rib of Beef, 12-14 oz.

Braveheart's aged ribeye, slow-roasted, served with a Zinfandel horseradish demi-glace, roasted garlic chèvre smashed potatoes and grilled lemon onion asparagus.

(Available Thursday, Friday & Saturday evenings)

Filet Mignon, 9 oz.

Braveheart's bacon wrapped filet, chargrilled, roasted garlic chèvre smashed potatoes, peppercorn balsamic reduction, pickled beets and truffle salt.

(6 oz. filet mignon can be offered for - \$4 supplemental)

Filet Mignon Royale, 9 oz. (supplemental + \$9)

Braveheart's bacon wrapped filet, chargrilled, topped with sautéed crabmeat and sauce béarnaise, served over roasted garlic chèvre smashed potatoes.

Duroc Pork Chop

12 oz. dry aged ribeye chop basted with a fresh herb olive oil, slow roasted, chargrilled, served over pecan-smoked white cheddar grits and Grand Marnier demi-glace, topped with a roasted Maitake mushroom cluster and a green onion-pecan bacon-maple relish.

Rack of Lamb

Frenched rack of lamb basted with porcini butter, chargrilled, served over toasted pistachio shallot demi-glace and shiitake-asparagus-chèvre risotto, topped with a cucumber-mint-heirloom tomato relish and micro kohlrabi.

Pinot Noir Blackberry Duck

9 oz. breast of duck marinated in a sweet citrus cinnamon olive oil, chargrilled, served over Pinot Noir blackberry demi-glace, ginger shiitake basmati rice and braised arugula & spinach, topped with toasted almond-citrus micro kohlrabi.

Atlantic Salmon

Fresh Atlantic salmon fillet, pan-seared, sautéed with smoked red bell peppers, leeks and fresh herbs, finished in a citrus pepper vodka sauce, drizzled with an avocado coulis, served over smoked portobello risotto.

Ahi Tuna

Fresh Ahi steak crusted in coriander spices, pan-seared, served over coconut cilantro risotto, jalapeno vinaigrette, roasted poblano-preserved lemon relish and fried capers, topped with beet micro greens.

Roasted Artichoke & Zucchini

Roasted artichoke hearts sautéed with leeks, spinach, arugula, piquillo peppers and roasted corn, finished in a citrus olive oil broth, served over zucchini "noodles" tossed in a chèvre-herb tomato sauce, topped with toasted cashews.

Desserts

(Select two 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

Administration, Tax and Gratuity

We require a minimum food and beverage purchase of \$500 Monday through Thursday evenings and \$1,000 on a Friday or Saturday evening. That minimum is subject to tax and gratuity and an administrative charge of five percent of the total amount. We do not charge a rental fee for the space.

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

Gratuity is not automatically added to the final check amount. Please note that any gratuity is paid in full to the service team. For your convenience we can add: (please check one)

_____ 18 percent

_____ 20 percent

_____ 22 percent

_____ Other amount (please indicate)

Please initial or sign next to your selection. At your discretion, you may modify the gratuity amount at the conclusion of the event.

Reservation Information

To book a large party reservation, please email us at info@harrysmanhattan.com or reach us via phone at 785.537.1300.

The guarantee that is required for a group reservation is \$100. Cancellations received after the date of booking will incur a \$100 cancellation charge.

We require a 72-hour advance guarantee of the number of guests in your party. Otherwise, the final bill will reflect the greater of either: the actual number of attendees or the most recently communicated guest-count.

The dining space will have crisp white linen table cloths and votive candles. Hosts are welcome to bring in any additional decorations, place cards, and/or to 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.

A screen for audio visual presentations is available for rent, if needed. Wireless internet is not available at this time. Maximum capacity with audiovisual equipment in use is 20 guests.