106 East Main Street, Tipp City, Ohio 45371/ 937-667-5200

## Banquet Information

Thank you for expressing interest in having your event at Harrison's Restaurant.
At Harrison's, you will find a professional staff that will provide your guests with excellent service paired with delicious food served in a comfortable setting.

## Private Facilities

*Please note prices subject to change*

## "Harrison" Room

o $\$ 500$ minimum in food and non alcoholic beverages - arrive after 4 pm
o $\$ 300$ minimum in food and non alcoholic beverages - finished by 4 pm
o Amenities
o Two 27 inch televisions with AV hook up
o Walk Up full service bar
o Round Tables up to 8 guests per table
o Fire Place
o Seating Capacity of 64

## "Tyler" Room

o $\$ 300$ minimum in food and non alcoholic beverages - after 4 pm
o $\$ 200$ minimum in food and non alcoholic beverages - finished by 4 pm
o Amenities
o Square tables to be arranged in a variety of options
o Fire Place
o Seating Capacity of 35
o Large open wall perfect for presentations

## Fees, Charges \& Services

o A final guest count is requested no later than 24 hours prior to the event date.
o $\$ 10$ per person for "no shows" under your final guest count. This additional fee is not included in the minimum dollar requirements for food \& beverages.
o Room Charges - private rental with no service or food provided
o There is no charge for a private room if the minimums are met, the final head count is accurate and all guests are ordering from the selected menu.
o \$200-\$400/room - 0-4 hours - during business hours only
o $\$ 75$ per hour before 11 am
o $\$ 75$ per hour after 10:00pm
o Deposits
o The deposit amount to reserve a date is determined by the room minimums. The deposits are returned to the host of the event either in the form in which it was paid or deducted off of the events' final check.

- Linen Service Packages
o $\$ .50$ per person - White Linen Napkins - folded and with a full place setting
o $\$ 5.00$ per tablecloth (dining tables, gift tables, cake tables, appetizer tables)
o Custom Menus - We will print menus for your event. The Cost is $\$ 5.00$ for up to 20 menus
- Bringing in your dessert
o $\quad \$ .50$ per person - Staff will cut \& serve your dessert to your guests
- Bringing in your own wine
o Corkage fee is $\$ 10.00$ per bottle
o An $18 \%-20 \%$ gratuity is automatically added to the final total

For questions or to check on availability of our facilities -
Please call or email our banquet co-ordinator, Kelley Seto Andary
937-545-8278
kelleysa@live.com

| Appetizers |  |
| :---: | :---: |
| 3 Cheese Plate <br> Pepper Jack, Gouda, \& Colby Jack Cheeses, Grapes \& Fruit Garnish, Nuts, French Bread Crostini |  |
|  |  |
| Small Plate (up to 6 guests) | \$20.00 |
| Medium Plate (up to 25 guests) -adds $4^{\text {th }}$ cheese option | \$80.00 |
| Large (up to 50 guests) -adds $4^{\text {th }}$ cheese option | \$140.00 |
| Mediterranean Plate |  |
| Roasted Red Pepper Hummus topped with Feta, Cucumber \& Tomato, Celery Sticks, Baby Carrots, Toasted Pita Triangles, House Made Potato Chips |  |
| Medium Platter (up to 25 guests) | \$60.00 |
| Large Platter (up to 50 guests) | \$110.00 |
| BBQ Meatballs -includes chafing dish \& sterno rental |  |
| Recommend 3-4 pe per person |  |
| 64-70 pc | \$53.00 |
| 130-140 pc | \$96.00 |
| Boneless Wings with Celery Sticks \& Ranch Dressing -includes chafing dish \& sterno rental |  |
| Recommend 2-3 pe per person |  |
| 40 pc | \$54.00 |
| $64 p c$ | \$84.00 |
| 96 pc | \$124.00 |
| Bone-IN Wings with Celery Sticks \& Ranch Dressing -includes chafing dish \& sterno rental |  |
| Recommend 2 pc per person |  |
| 40 pc | \$50.00 |
| $64 p c$ | \$77.00 |
| 96 pc | \$113.00 |
| Fried Soft Pretzels with Queso Dip -includes chafing dish \& sterno rental |  |
| Recommend 3-4 pe per person |  |
| 60 pc | \$38.00 |
| 120 pc | \$71.00 |
| Classic Shrimp Cocktail Display with Cocktail Sauce \& Lemon Wedges |  |
| Recommend 2 pc per guest | \$2.60 per piece |
| Quartered Loaded Potato Skins with Sour Cream -includes chafing dish \& sterno rental |  |
| 24 pieces | \$28.00 |
| 64 pieces | \$51.00 |
| Spinach \& Artichoke Dip with Tortilla Chips, Pita Chips \& Vegetable Sticks |  |
| Recommend 1 order per 4-6 guests | \$12.50 per order |
| Spinach \& Artichoke Dip with Tortilla Chips |  |
| Recommend 1 order per 4-6 guests | \$9.50 per order |
| Fried Mushrooms with Ranch Dressing |  |
| Recommend 1 basket for 4-6 guests | \$7.50 per basket |
| Fried Pickles with Ranch Dressing |  |
| Recommend 1 basket for 4-6 guests | \$7.50 per basket |

# Lunch Entrée Selections 

*Meals \& Beverages are Charged Accordingly
*This menu available for service from 11am-3pm
(Pick up to 5 Entrées)

## Roasted Pecan Chicken Salad Wrap

with French Fries \$11.95
Breaded Pork Tenderloin Sandwich
With French Fries \$10.65

## Gourmet Club

with French Fries $\$ 12.20$
Red Devil Shrimp Wrap
With French Fries \$12.95
Fried White Fish Sandwich with Tartar Sauce
With French Fries \$11.20

## Char grilled Chicken Sandwich

with French Fries \$11.65

## Charbroiled 1⁄2lb Ground Black Angus Steak Burger

with French Fries \$13.95

## The Wedge \& Bowl of Soup $\$ 12.45$

Fresh Baked Roll \& Butter
Black \& Bleu Salad
With Blackened Salmon or Blackened Chicken
Fresh Baked Roll \& Butter \$13.50
Pecan Chicken Salad Plate $\$ 11.50$
Fresh Baked Roll \& Butter
Grilled Chicken on Market Fresh Salad
with Fresh Baked Roll \& Butter \$12.20
Grilled Chicken Caesar Salad
with Fresh Baked Rolls \& Butter \$12.20
Grilled 8oz Sirloin Caesar Salad
with Fresh Baked Rolls \& Butter \$16.20

## Beverage

Coffee, Iced Tea, Soft Drinks $\$ 2.49$ (free refills on same beverage)

# Two Course Menu Option 

*This menu is available for afternoon or dinner reservations

# Starter <br> House Salad with Choice of Dressing <br> Basket of Fresh Baked Rolls \& Butter 

## Entrée Selections

(Pick up to 5 Entrées)

Beef \& Pork

## 8oz Certified Angus Beef Filet Mignon with Crispy Onion Strings with Baked Potato \& Sour Cream \$37.95

12oz Certified Angus Beef New York Strip Steak with Crispy Onion Strings With Baked Potato \& Sour Cream \$31.95
14oz Certified Angus Beef Ribeye Steak with Crispy Onion Strings with Baked Potato \& Sour Cream $\$ 35.95$
8oz Roasted Garlic \& Peppercorn Crusted Sirloin
with Baked Potato \& Sour Cream $\$ 17.95$
½lb Ground Black Angus Steak Burger with Cheddar Cheese
with French Fries $\$ 17.70$
8oz Boneless Pork Chop with Harrison's Chunky Cinnamon Applesauce
With Baked Potato \& Sour Cream \$15.95
Two 8oz Boneless Pork Chops with Harrison's Chunky Cinnamon Applesauce With Baked Potato \& Sour Cream \$22.95

## Chicken

Breaded Breast of Chicken with White Wine Cream Sauce
With Mashed Potatoes \& Green Beans \$19.50
Grilled Chicken Breast with Crispy Onion Strings

With Baked Potato \& Sour Cream and Steamed Broccoli $\$ 19.95$
Penne Pomodoro with Grilled Chicken $\$ 15.75$
Grilled Chicken Alfredo $\$ 16.75$
Grilled Chicken City Mac \& Cheese $\$ 17.75$
Grilled 8oz Sirloin Caesar Salad
with Fresh Baked Rolls \& Butter \$16.20
Grilled 4oz Salmon Caesar Salad
with Fresh Baked Rolls \& Butter \$14.90
Seafood
8oz Bourbon Salmon with Maple Bourbon Glaze
With Steamed Broccoli \$19.95
8oz Grilled Salmon with Crispy Onion Strings
With Steamed Broccoli \$20.95
French Fried Jumbo Gulf Shrimp with Signature Spicy Cocktail Sauce
With French Fries $\$ 20.95$
Maryland Crab Cakes with Remoulade Sauce
With Steamed Broccoli \$19.95

## Vegetarian

Broccoli Alfredo $\$ 16.75$
City Mac \& Cheese $\$ 14.50$
Penne Pomodoro $\$ 12.50$
Veggie Plate
Side of Mac \& Cheese, Steamed Broccoli, Green Beans \$15.95

## Beverage

Coffee, Iced Tea, Soft Drinks $\$ 2.49$ (free refills on same beverage)

