

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 4pm
- 5 \$300 minimum in food and non alcoholic beverages finished by 4pm
- 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 4pm
- 5 \$200 minimum in food and non alcoholic beverages finished by 4pm
- 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 11am
 - o \$75 per hour after 10:00pm
- 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)
- Custom Menus We will print menus for your event. The Cost is \$5.00 for up to 20 menus
- Bringing in your dessert
 - o \$.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
- $_{\rm o}$ 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 (All Appetizers must be pre-ordered in advance)

| (Au Appenzers musi de pre-ordereu in davance) | |
|--|---------------------|
| 3 Cheese Plate | |
| Pepper Jack, Gouda, & Colby Jack Cheeses, Grapes & Fruit Garnish, Nuts, French Bread Crostini Small Plate (up to 6 guests) | \$20.00 |
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| Medium Plate (up to 25 guests) – adds 4th cheese option | \$80.00 |
| Large (up to 50 guests) -adds 4 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) Large Platter (up to 50 guests) | \$60.00 \$110.00 |
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| BBQ Meatballs –includes chafing dish & sterno rental | |
| Recommend 3-4 pc per person 64-70 pc | \$53.00 |
| • | · |
| 130 – 140 pc | \$96.00 |
| Boneless Wings with Celery Sticks & Ranch Dressing –includes chafing dish & stern | o rental |
| Recommend 2-3 pc per person | |
| 40 pc | \$54.00 |
| 64 pc | \$84.00 |
| 96 pc | \$124.00 |
| Bone-IN Wings with Celery Sticks & Ranch Dressing -includes chafing dish & stern | io rental |
| Recommend 2 pc per person | |
| 40 pc | \$50.00 |
| 64 pc | \$77.00 |
| 96 pc | \$113.00 |
| Fried Soft Pretzels with Queso Dip -includes chafing dish & sterno rental | |
| Recommend 3-4 pc 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 re | ntal |
| 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 | 65.50 |
| 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 ½lb 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 80z Sirloin Caesar Salad

with Fresh Baked Rolls & Butter \$16.20

Grilled 40z Salmon Caesar Salad

with Fresh Baked Rolls & Butter \$14.90

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

House Salad with Choice of Dressing Basket of Fresh Baked Rolls & Butter

Entrée Selections

(Pick up to 5 Entrées)

Beef & Pork

80z 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

1/2 lb 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 80z Sirloin Caesar Salad

with Fresh Baked Rolls & Butter \$16.20

Grilled 4oz Salmon Caesar Salad

with Fresh Baked Rolls & Butter \$14.90

Seafood

80z Bourbon Salmon with Maple Bourbon Glaze

With Steamed Broccoli \$19.95

80z 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)