



THE GRILLE
restaurant / piano bar
AT MORRISON HOUSE

"Candlelight" Dining Menus

Passed Hors d'oeuvres

(priced per each, minimum order is one dozen)

Petit Crabcakes	\$4.50
Tempura Vegetable Crisps with Ginger Teriyaki	\$3.50
Chicken Satay with Individual Dipping Sauces	\$3.75
Baby Mozzarella and Tomato Crostini with Basil	\$3.50
Spinach Spanakopita	\$3.50
Bacon Wrapped Scallops	\$4.25
Citrus Cured Salmon with Crème Fraîche	\$4.25
Brie with Raspberry in Puff Pastry	\$3.75
Sliced Beef Tenderloin on Crispy Wonton, Wasabi Cream	\$4.25
Pancetta Wrapped Shrimp	\$4.25

Reception Display Items

Alexandria Farmers Market Vegetable Display with Herbed Dipping Sauce 7.00 per person	Smoked Salmon with Crème Fraîche, Capers \$9.00 per person
Jumbo Shrimp Cocktail with Traditional Cocktail Sauce \$48.00 per dozen	Artisanal Cheese Display, Assorted Breads and Crackers \$7.00 per person
Raw Oyster Bar Champagne Mignonette and Cocktail Sauce \$38.00 per dozen	Morrison House Made Charcuterie Board with Cornichons and Grainy Mustard \$10.00 per person

Reception Display or Carving Stations

(Based on two hour service)

Country Ham with Honey Mustard and House Made Biscuits \$11.00 per person

Herbed Beef Tenderloin with Horseradish Cream and Rustic Breads \$15.00 per person

Warm Sliced Pork Loin with Cipollini Onion Ragout \$14.00 per person

Seafood Tower with Clams, Oysters, Mussels, Maryland Crab, Lobster, and Shrimp
\$29.00 per person

Hand Rolled Sushi Station \$3.50 per piece

Herb or Squash Gnocchi with Selection of Brown Butter Sauce or Tomato Sauce \$13.00 per person

Privacy fees, 22% gratuity and applicable taxes will apply. Carving Stations require an attendant at \$125.00 for 3 hours.



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Plated Dinner Menu

3 Courses – \$52.00 per person plus tax and service

Add an additional Salad or Soup Course - \$10.00 per person

Add an Appetizer Course - \$15.00 per person

All dinners are served with rustic breads and butter, Morrison House Roast Coffees or Tea

Soups or Salad Course

(Choose one)

Tomato Bisque
Basil Cream

Potato Leek Soup

Apple Parsnip Bisque
Duck Confit

Arugula Salad
Pancetta, Oven Dried Tomatoes, Manchego Cheese, &
Champagne Vinaigrette

Classic Caesar
House Made Caesar Dressing, White Anchovies,
Reggiano, & Capers*

Mixed Seasonal Greens
Cashel Blue Cheese, Grapes & Walnuts

Appetizer Course

(Optional Course – 15.00 supplemental charge)

Fresh and Smoked Salmon Tartar
Lemon-Caper Aioli

Maryland Style Crab Cake
Toasted Brioche, Arugula, Toy Box Tomatoes,
& Sauce Gribiche

Braised Berkshire Pork Cheeks
House Cured Bacon & Roasted Shallots

Fried Green Tomatoes
Come Back Sauce & Micro Cilantro

Main Courses

(Choose Two)

Pan Seared Big Eye Tuna
Parsnip Puree, Cipollini Onion Marmalade

Filet Mignon
Pomme Puree, Haricot Vert & Cabernet Reduction

Grilled Wild Caught Salmon
Brussels Sprouts, Cauliflower Puree & Crème Fraîche

Risotto
Wild Mushroom Risotto, Peas, Carrots
Mushroom Nage

Pork Chop
Sweet Potato Puree, Braised Greens & Brown Sugar Pork Jus

Roast Chicken Breast
Lyonnaise Fingerling Potato, Haricot Vert
Cabernet Reduction

Rib-eye
Cashel Blue Cheese Butter, Sautéed Seasonal Vegetable
Champagne Battered Onion Rings

Pan Roasted Rockfish
Clams, Baby Potatoes, Salt Pork, & Chowder Cream



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Plated Dinner Menu (continued)

Desserts
(Choose one)

Maple Crème Brûlée	Molten Chocolate Cake, Fresh Berries
Warm Apple Spice Cake Caramel Sauce & Cream Cheese Icing	Fresh Berries with Crème Fraîche
	Milk Chocolate Pot de Crème

Private Dining Bar Services

Premium Brand Cocktails	\$8.50 per drink
Super Premium Brand Cocktails	\$10.50 per drink
Domestic Beer	\$5.50 per bottle
Imported Beer	\$6.50 per bottle
House Wines by the Bottle	\$38.00 per bottle
Assorted Sodas	\$3.50 per bottle
Bottled Water	\$6.00 per bottle

Bartenders are required for parties of 15 or more guests at a cost of \$75.00 each.

Premium:

Absolut Vodka, Beefeater's Gin, Dewar's Blended Scotch, Maker's Mark Bourbon,
Captain Morgan Spiced Rum, Cuervo Gold Tequila, Seagram's VO Whiskey

Super Premium:

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Red Blended Scotch, Knob Creek
Bourbon, Mount Gay Rum, Cuervo Gold 1800 Tequila, Crown Royal Whiskey

Morrison House Cordials:

Kahlúa, Bailey's Irish Cream, Amaretto Disaronno, Frangelico, Sambuca Romano
\$8.50 per cordial

Drambuie, Benedictine and Brandy, Hennessey V.S.O.P., Grand Marnier, Cointreau
\$12.00 per cordial

Additional selections and our full wine list are available upon request.
Two weeks advanced notice is required and prices are subject to availability.