

## STARTERS & SAMPLERS

### **Buffalo Tenders**

Spicy deep fried chicken tenders tossed in a buffalo sauce.  
Served with blue cheese dressing and celery.  
\$17.99 per dozen

### **Calamari**

Tender calamari fried golden with cherry peppers, shallots and balsamic vinegar. Served over a tomato garlic Pomodoro sauce.  
\$24.99 (serves 8-10)

### **Quesadilla**

Crisp flour tortilla with seasoned chicken, cheddar and jack cheeses. Served with sour cream, salsa, and jalapenos.  
\$19.99 per dozen

### **Warm Taco Chips**

Served with our house-made gazpacho style salsa.  
\$14.99 (serves 8-10)

### **Crudite**

A variety of hand-cut fresh vegetables served with creamy bleu cheese.  
\$24.99 (serves 20)  
Must be ordered 5 days in advance

### **Spinach & Artichoke Dip**

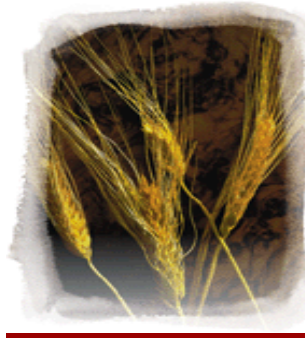
Served hot with tortilla chips, pita bread, and red flame grapes.  
\$22.99 (serves 8-10)

## BEER SAMPLER TABLE

Regular Sampler Table  
( 5 Pitchers of 5 Different Beers )  
\$67.99

Super Sampler Table  
(8 Pitchers of Different Beers)  
\$104.99

each additional pitcher of beer will be \$11.99



*"Be everyone's favorite host at your next function"*

Dear Guest,

John Harvard's Brew House, Lake Grove, Is the perfect place for your next event. We are available for functions such as birthday parties, showers, anniversaries, holiday parties, business meetings, and other social occasions. Our culinary team has put together a diverse selection of menus for you to choose from. We can do it all!

**Private Dining Room** An excellent choice for a private business luncheon away from the office, or a private dinner party with no distractions. The tables in this room can be dressed up with table clothes to create a more elegant environment for those special occasions. SEATING CAPACITY: 55

**Main Dining Room** Pleasantly accentuated by murals, stained glass, and our glass enclosed, copper clad, working brew house, areas of our main dining room can be reserved for a large affair during the daytime. This area may also be used for smaller parties who are looking for a semi-private event during our lunch hours only. SEATING CAPACITY: Parties of 8-25

### **Hand Crafted Brews & Brewery Tours**

All the beer at John Harvard's is hand crafted on premise by our head brewer, David DeTurris. We use a 15 barrel brewing system, clad in copper and showcased in glass. To help you better understand the brewing process, we offer tours to you and your group during your event.

## FUNCTION MENU



**HONEST FOOD • REAL BEER**

2093 Smith Haven Plaza  
Lake Grove, NY 11755  
Phone 631.979.BREW  
Fax 631.979.2744  
Email:  
jhbh\_lake@bcginc.com  
www.johnharwards.com

## Lunch Function Menu

### STARTERS

Salad of Assorted Mixed Greens  
Tossed with a Chianti red wine vinaigrette dressing  
Or  
Soup of the Day

### ENTRÉE SELECTIONS

#### **Old Fashioned Chicken Pot Pie**

Tender pieces of all white meat chicken, slowly cooked in a rich cream sauce laced with white wine. Mixed with carrots, onions, mushrooms, and peas then topped with a flakey puff pastry lid.

#### **Green Pueblo Salad**

Poblano marinated chicken breast, baby lettuces, chipotle ranch dressing, bacon, smoked gouda cheese, diced tomato, and red onions served atop a black bean puree. Finished with fried blue corn tortillas.

#### **Simply Grilled Chicken Breast Sandwich**

Served on a sesame roll with mayonnaise, red onion, lettuce, tomato, and French fries.

#### **Warm Grilled Chicken Caesar Salad**

Grilled chicken over crisp romaine tossed in a Caesar dressing, croutons, and parmesan cheese.

#### **Classic Grilled Meatloaf**

Our house made meatloaf grilled and brushed with a tangy BBQ sauce, served with sour cream mashed potatoes, steamed asparagus spears, red wine sauce and fried onion strings.

#### **Brew House Burger**

Our half pound burger char-broiled  
Served on a sesame seed bun  
With lettuce, tomato, onion, pickle, and French fries

### Desserts

#### **Old Fashioned Deep Dish Apple Crisp**

Served with a scoop of Edy's vanilla ice cream  
Or

#### **Chef's Selection of the Day**

(Coffee, Tea & Fountain Soda are included)

**\$19.99 PER PERSON WITH DESSERT**  
**\$15.99 PER PERSON WITHOUT DESSERT**

## Dinner Function Menu Option 1

### STARTERS

Salad of Assorted Mixed Greens  
Tossed with a Chianti red wine vinaigrette dressing  
Or  
Soup of the Day

### ENTRÉE SELECTIONS

#### **Old Fashioned Chicken Pot Pie**

Tender pieces of all white meat chicken, slowly cooked in a rich cream sauce laced with white wine. Mixed with carrots, onions, mushrooms, and peas then topped with a flakey puff pastry lid.

#### **Smoked Buffalo Mac and Cheese**

Cavatappi pasta, smoked chicken and tomatoes tossed in gorgonzola cream. Topped with bread crumbs, scallions and a buffalo finishing sauce

#### **Smoke House Burger\***

A half pound burger, smoked tomato mayo, smoked Gouda, bacon, beer braised caramelized onions

#### **The Argentinean Steak\***

8oz Top Sirloin Steak served on top of a generous helping of mashed potatoes. Topped with peppers, onions, mushrooms, and corn, and served with a side of chimichurri sauce.

#### **Classic Grilled Meatloaf**

Our house made meatloaf grilled and brushed with a tangy BBQ sauce, served with sour cream mashed potatoes, steamed asparagus spears, red wine sauce and fried onion strings.

#### **Orecchiette with Chicken and Sausage**

Hearty pasta with chicken, Italian sausage, asparagus tips & diced tomatoes  
Tossed in a rich garlic, white wine, and parmesan cream sauce

### Desserts

#### **Old Fashioned Deep Dish Apple Crisp**

Served with a scoop of Edy's vanilla ice cream  
Or

#### **Chef's Selection of the Day**

(Coffee, Tea, & Fountain Sodas are included)

**\$26.99 PER PERSON WITH DESSERT**  
**\$22.99 PER PERSON WITHOUT DESSERT**

## Dinner Function Menu Option 2

### STARTERS

Salad of Assorted Mixed Greens  
Tossed with a Chianti red wine vinaigrette dressing  
Or  
Soup of the Day

### ENTRÉE SELECTIONS

#### **Salmon**

Oven roasted atlantic salmon over vegetable cous cous and spinach with a coconut curry sauce.

#### **Smothered BBQ Chicken**

Grilled chicken breast grilled with our house BBQ sauce and served with cheddar mashed potatoes, bacon, cheddar cheese mushrooms, caramelized onions and a side of broccoli.

#### **Crab stuffed Tilapia**

Tilapia filet topped with crab meat and bread crumbs served over jasmine rice and a sweet corn red pepper ragu with leeks and cream.

#### **Old Fashioned Chicken Pot Pie**

Tender pieces of all white meat chicken, slowly cooked in a rich cream sauce laced with white wine. Mixed with carrots, onions, mushrooms, and peas then topped with a flakey puff pastry lid.

#### **Orecchiette with Chicken and Sausage**

Hearty pasta with chicken, Italian sausage, asparagus tips, and diced tomatoes. Tossed in a rich garlic, white wine, and parmesan cream sauce.

#### **The New York Steak Frite\***

12oz New York Strip served with rosemary Parmesan steak fries, a side of broccoli and Worcestershire butter.

### Desserts

#### **Old Fashioned Deep Dish Apple Crisp**

Served with vanilla ice cream  
Or

#### **Chef's Selection of the Day**

(Coffee, Tea, & Fountain Sodas are included)

**\$29.99 PER PERSON WITH DESSERT**  
**\$25.99 PER PERSON WITHOUT DESSERT**

**PLEASE CHOOSE EITHER SOUP OR SALAD, AND THREE ENTREES FOR YOUR GUESTS TO CHOOSE FROM.  
PRICES DO NOT INCLUDE TAXES AND GRATUITY.**

**(\*\*\$5 Surcharge for New York Steak)**

**PLEASE REPLY AS SOON AS POSSIBLE WITH YOUR MENU CHOICES.**