

HARVEST

SEASONAL GRILL & WINE BAR

winter private dining menus

1841 S FEDERAL HIGHWAY, SUITE #402, DELRAY BEACH, FL // 561.266.3239 // HARVESTSEASONAL.COM



for your interest in hosting your private event at Harvest Seasonal Grill & Wine Bar. Beginning with the opening of Harvest in Glen Mills, PA in 2010 and now with 8 locations, Harvest has become a popular dining destination with 7 locations in the Pennsylvania market, as well as restaurants in New Jersey and South Florida. Harvest Seasonal Grill & Wine Bar features a local, farm-to-table menu with many items that are under 500 calories in an upscale casual atmosphere. Every three months, we update our menu to celebrate the new flavors that accompany the change in seasons. We also offer 50+ wines by the glass, as well as a growing selection of local and organic beers.

At Harvest, we believe that where your food comes from is as important as what you eat, which is why we champion the ideology of 'know your farmer, know your food'. We work with over 75 local farmers to source the freshest and highest quality products available. Our mission of sustainability and green living is carried through every facet of what we do, from our menu to our décor.

We proudly offer a variety of private and semi-private dining options accommodating groups of all sizes and occasions; whether it is a sit down dinner, cocktail and hors d'oeuvre reception or stations. Our chefs have designed seasonal menus for brunch, lunch and dinner including a variety of menu items and selections inspired from our restaurant menus. Each event is personally planned and orchestrated by our dedicated Private Events Concierge and professional staff.

We look forward to planning your next event!

Sincerely,

The Harvest Private Events Team

Planning Your Event

MENUS

Prices do not include sales tax or gratuity & service charge. All prices quoted here are guaranteed through March 21st, 2023. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability. Food and beverage menu decisions need to be made no later than 14 days prior to your event date.

Our Chefs are happy to customize a menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your Event Concierge for the available options and pricing. We kindly request that a pre-count is provided at least 3 days prior to the event date for groups of 40 or more or for events which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

GUARANTEES

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

DEPOSIT & PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. The deposit will then get deducted from your final bill. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at Harvest at our Delray Beach location. Final payment is due at the conclusion of your event.

AVAILABLE DINING ROOMS

Chef's Table (Semi Private)

PDR:

Board Room: 32 Guests

Board Room w/ AV: 32 Guests

Multi Table Plated: 48 Guests

Reception Style Event: 60 Guests

Patio:

Multi Table Plated: 40/Reception: 50



FARM-TO-TABLE *for everyone.*

Harvest proudly serves only honest ingredients,
seasonally-sourced from our trusted farmers.



our farm partners

SANTA SWEET
PLANT CITY, FL

PERO FAMILY FARMS
BOYNTON BEACH, FL

KENNESAW JUICE
POMPAÑO BEACH, FL

OLD SCHOOL BAKERY
DELRAY BEACH, FL

GREEN LIFE FARMS
LAKE WORTH, FL

GREEN MAGIC ORGANIC FARMS
BOYNTON BEACH, FL

CLASSIC HARVEST
PLANT CITY, FL

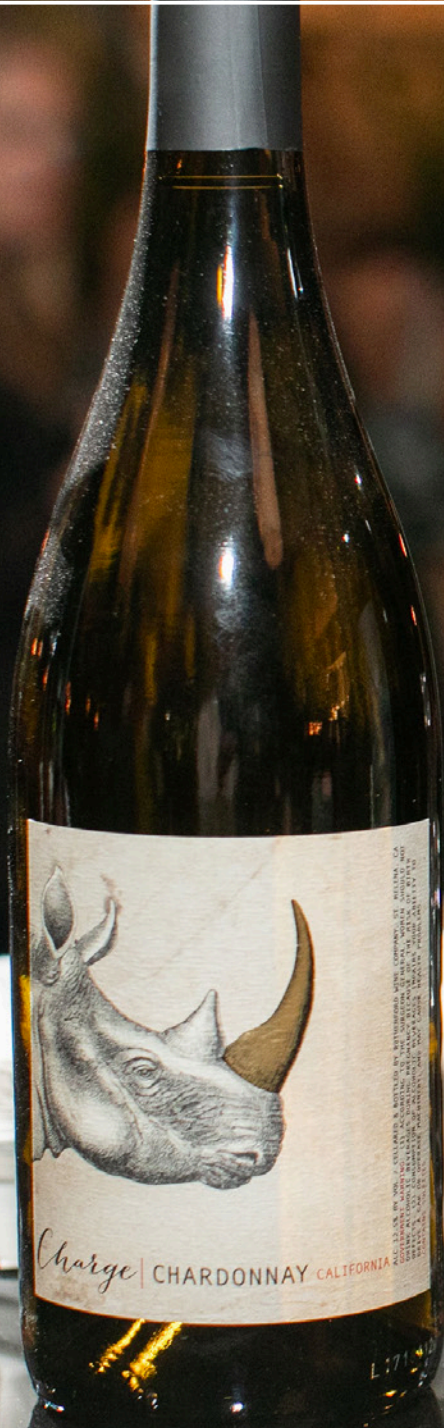
BELL & EVANS CHICKEN
FREDERICKSBURG, PA

J & C TROPICAL
HOMESTEAD, FL

HARVEST

SEASONAL GRILL & WINE BAR

Beverage Packages



Beverage Options

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.

Options include: Soft Drinks, Coffee, and Tea.

Limited Bar; Full Bar or Wine Service.

****SPECIFIC BOTTLED WINE SELECTION PRICE ACCORDINGLY,
ON CONSUMPTION & AVAILABILITY.**

****PRICING VALID FOR 30 DAYS UPON PROPOSAL REVIEW, PRICES &
AVAILABILITY SUBJECT TO CHANGE.**

Beverage Packages



SILVER // \$27 PER PERSON

7 OZ. POURS OF ALL HOUSE WINES

BOTTLED BEERS

Corona, Heineken, Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager

SEASONAL SANGRIAS

Red, Sugar Plum; White, Mandarin & Honey; Rosé, Cranberry Ginger



GOLD // \$32 PER PERSON

7 OZ. POURS OF ALL HOUSE WINES PLUS THE FOLLOWING:

Sommelier's Choice

BOTTLED & LOCAL DRAFT BEERS

Corona, Heineken, Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager

HOUSE SPIRITS

Pinnacle Vodka, Pinnacle Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey

SEASONAL SANGRIAS

Red, Sugar Plum; White, Mandarin & Honey; Rosé, Cranberry Ginger



PLATINUM // \$36 PER PERSON

7 OZ. POURS OF ALL HOUSE WINES PLUS THE FOLLOWING:

Sommelier's Choice

ALL BOTTLED & DRAFT BEERS

PREMIUM SPIRITS

Tito's Vodka, Beefeater Gin, Bacardi Rum, Don Julio Tequila, Maker's Mark Bourbon, Dewar's Scotch

HAND-CRAFTED SEASONAL COCKTAILS

Harvest Fig Bourbon, Pineapple Ginger Margarita, Spiced Pear Caipirinha, Vanilla Pom Fizz,
Bourbon Espresso Boulevardier, Honey Mandarin Mojito



CHAMPAGNE TOAST // \$5 PER PERSON

HARVEST

SEASONAL GRILL & WINE BAR

Hors D'oeuvres



Family-Style Hors D'oeuvres

PRICED PER PLATTER // EACH SERVES 2-4

CRAB & SPINACH DIP | 18

Local Cheeses, Aleppo Pepper, Sourdough Toast GF

THAI BEEF SATAY* | 17

Marinated & Grilled Flat Iron Steak Skewers, Cabbage Slaw, Thai Peanut Sauce, Sriracha, Cilantro, Ginger, Garlic GF

GRILLED CHILI-LIME SHRIMP* | 17

Spicy Crispy-Smashed Potato, Romesco, Andouille Sausage, Pickled Serrano Chili, Cilantro GF

SEASONAL ORGANIC HUMMUS | 13

Israeli Apple-Celery Salad, Naan Flatbread, Cucumber & Carrot Chip GF ♻️

KUNG PAO CAULIFLOWER "WINGS" | 13

Ginger Soy, Crushed Sriracha-Salted Peanut, Toasted Sesame, Scallion, Lime GF ♻️

KOREAN BBQ CHICKEN LETTUCE WRAPS* | 14

Carrot, Scallion, Cilantro, Crispy Onion, Sesame Seed, Brussels Sprout Kimchi, Ginger Soy, Gochujang Mayo, Bibb Lettuce GF

ORGANIC PORK POTSTICKERS* | 14

Roasted Beet Sriracha Aioli, Pomegranate Molasses, Lime, Mushroom, Crispy Onion, Micro Leek

Assorted Seasonal Flatbreads

LOCAL HARVEST | 9

Ricotta, Local Honey, Sea Salt, Harvest Spice GF

BRAISED SHORT RIB & MUSHROOM* | 15

Smoked Cheddar, Horseradish-Pumpkin Seed Pesto, Caramelized Onion, Pickled Mustard Seed, Micro Leek GF

FLORIDA ROCK SHRIMP* | 16

Smoked Cheddar, Cardamom-Scented Pineapple, Saffron Aioli GF

HARVEST

SEASONAL GRILL & WINE BAR



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Brunch Packages



Plated Family-Style Brunch Hors D'oeuvres

PRICED PER PLATTER // EACH SERVES 2-4
AVAILABLE SUNDAY ONLY

AVOCADO TOAST | 13

Sourdough, Lemon Oil, Everything Spice, Macadamia "Ricotta",
Sea Salt, Cilantro V

SMOKED SALMON TOAST* | 14

Brioche, Cream Cheese, Pickled Red Onion, Baby Arugula, Cucumber,
Pickled Mustard Seed, Caper

PROSCIUTTO & RICOTTA TOAST* | 12

Sourdough, Baby Arugula, Grana Padano, Truffle Oil, Sea Salt

LOCAL CHEESE BOARD | MARKET PRICE

Chef's Selection of Farm-Fresh Cheeses, Seasonal Fruit, Roasted Nut,
Crostoni, Jam, Local Honey GF

CRAB & SPINACH DIP* | 18

Local Cheeses, Aleppo Pepper, Sourdough Toast GF

SEASONAL ORGANIC HUMMUS | 13

Israeli Apple-Celery Salad, Naan Flatbread,
Cucumber & Carrot Chip GF V

HARVEST

SEASONAL GRILL & WINE BAR

Brunch Cocktail Package

\$22 PER PERSON // INCLUDES THE FOLLOWING OPTIONS



BRUNCH COCKTAILS

AMARO SPRITZ

Bonino Amaro, Cinnamon, Cardamom, Brown Sugar, Lemon Juice, Lemon Twist

SUGAR PLUM MIMOSA

Sparkling Wine, Plum Juice, Rosemary Vanilla Syrup, Lemon Juice, Rosemary Sprig

BOOZY ICED COFFEE

Griffin's Warf Coffee Liqueur, Stateside Vodka, Espresso, Organic Agave, Coffee Dust

BRUNCH PUNCH

Bacardi Gold Rum, Ginger Liqueur, Mandarin Orange, Cinnamon, Cardamom,
Brown Sugar, Cranberries



BLOODY MARYS

HARVEST

Tito's Vodka, Harvest Bloody Mary Mix, Celery Stalk, Lemon & Lime

DIRTY

Prairie Organic Vodka, Harvest Bloody Mary Mix, Pickle Juice, Olive Juice, Pickle Spear,
Bleu Cheese, Olive

CALIENTE

Hornitos Organic Tequila, Harvest Bloody Mary Mix, Sriracha, Fresh Jalapeño,
Fresh Lime, Six-Pepper Spice Rim

PACIFIC RIM

Square One Organic Vodka, Harvest Bloody Mary Mix, Ginger Soy, Sriracha, Lime Juice,
Black Sesame Rim, Scallion



SEASONAL SANGRIAS

RED, SUGAR PLUM

Red Wine, Licor 43, Plum Juice, Lemon Juice, Rosemary Vanilla Syrup, Rosemary Sprig

WHITE, MANDARIN & HONEY

White Wine, Triple Sec, Mandarin Purée, Sage-Infused Honey, Lemon Juice, Fresh Orange, Sage Leaf

ROSÉ, CRANBERRY GINGER

Rosé Wine, Ginger Brandy, Cranberry Juice, Organic Agave, Lemon Juice,
Cranberries, Candied Ginger

Full-Service Brunch

AVAILABLE SUNDAY ONLY // \$40 PER PERSON
NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

Select 2 of the following:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

MUSHROOM BISQUE

Leek, Thyme, Truffle Oil GF 🌱

WINTER SALAD

Baby Spinach, Pomegranate Seed, Pear,
Dried Cranberry, Agave-Glazed Walnut,
Lemon Poppy Seed Dressing GF 🌱

MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Crispy Chickpea,
Cucumber, Red Onion, Kalamata Olive Crumble,
Sheep's Milk Feta, Banana Pepper,
Greek Dressing GF

Brunch Entrées

Select 3 of the following:

BUTTERSCOTCH MOCHACCINO FRENCH TOAST

Thick-Sliced Brioche, Espresso Mousse, Chocolate Ganache, Warmed Butterscotch, Cacao Nib,
Powdered Sugar, Maple Syrup

GRILLED SHRIMP & GRITS*

Pimento Cheese Grits, Bacon-Onion Jam, Sweet Potato & Butternut Squash Hash GF

FARM-FRESH EGGS BENEDICT*

English Muffin, Pork Roll, Poached Eggs, Hollandaise, Chive

CHICKEN SALAD SANDWICH*

Chicken Breast, Grape, Apple, Pecan, Celery, Red Onion, Mayo,
Bibb Lettuce, Tomato, Sourdough Toast, Pickle GF

VEGAN BRICK OVEN CHIMICHANGA

Spinach Flour Tortilla, Plant-Based Chorizo, Organic Spanish Sofrito Rice, Adobo Sweet Potato, Vegan Mozzarella,
Roasted Bell Pepper, Cashew 'Crema', Pickled Red Onion, Smokey Tamarind-Tomato Mole, Guacamole,
Braised Black Bean, Cilantro, Scallion 🌱

BRUNCH BURGER*

Our Beef Burger, Pimento Cheese, Bacon-Onion Jam, Sunny Side-Up Egg,
Bibb Lettuce, Tomato, Poppy Seed Onion Roll, Pickle GF

CRAB CAKE BENEDICT*

English Muffin, Preserved Lemon Tartar Sauce, Poached Eggs, Hollandaise, Old Bay

CHURRASCO STEAK & EGGS* (ADD \$6)

Chili Rubbed 6 oz. Flat Iron Steak, (2) Sunny Side-Up Eggs, Spicy Potato, Romesco,
Andouille Sausage, Pickled Serrano Chili GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT DRINKS
INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST
AVAILABLE UPON REQUEST.

HARVEST

SEASONAL GRILL & WINE BAR



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HARVEST

SEASONAL GRILL & WINE BAR

Lunch Packages



Garden Lunch Menu

Soup or Salad

Select 2 of the following:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

MUSHROOM BISQUE

Leek, Thyme, Truffle Oil GF V

WINTER SALAD

Baby Spinach, Pomegranate Seed, Pear,
Dried Cranberry, Agave-Glazed Walnut,
Lemon Poppy Seed Dressing GF V

MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Crispy Chickpea,
Cucumber, Red Onion, Kalamata Olive Crumble,
Sheep's Milk Feta, Banana Pepper,
Greek Dressing GF

Flatbreads

Upgrade for an additional \$4 per person

Served family-style. Select 2 of the following:

LOCAL HARVEST

Ricotta, Local Honey, Sea Salt, Harvest Spice GF

BRAISED SHORT RIB & MUSHROOM*

Smoked Cheddar, Horseradish-Pumpkin Seed Pesto,
Caramelized Onion, Pickled Mustard Seed, Micro Leek GF

FLORIDA ROCK SHRIMP*

Smoked Cheddar, Cardamom-Scented Pineapple,
Saffron Aioli GF

\$40 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Lunch Entrées

SELECT 3 OF THE FOLLOWING // ALL SANDWICHES SERVED WITH CHOICE OF UN-FRIED FRIES OR SEASONAL VEGETABLE // ENTRÉE-SIZED SALADS & BOWLS INCLUDE CHOICE TO ADD: ORGANIC TOFU, CHICKEN* OR SALMON*

SESAME CHICKEN*

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea,
Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE V

CHICKEN SALAD SANDWICH*

Chicken Breast, Grape, Apple, Pecan, Celery, Red Onion, Mayo,
Bibb Lettuce, Tomato, Sourdough Toast, Pickle GF

WILD MUSHROOM "CHEESESTEAK"

Vegan Mozzarella, Roasted Bell Pepper, Caramelized Onion, Pickled Banana Pepper, Toasted Hoagie Roll, Pickle V

SHORT RIB FRENCH DIP SANDWICH*

Horseradish-Pumpkin Seed Pesto Crema, Smoked Cheddar, Au jus, Seeded Hoagie Roll, Pickle GF

GRASS-FED BEEF BURGER*

Mild Cheddar, Bibb Lettuce, Caramelized Onion, Tomato, Poppy Seed Onion Roll, Pickle GF

SPICY SOBA NOODLE BOWL

Ginger Soba Noodles, Edamame, Shiitake Mushroom, Eggplant, Bell Pepper,
Snow Pea, Cashew, Cilantro, Scallion, Sesame Seed, 6 Pepper Spice, Chili Oil V

CUBAN BLACK BEAN & RICE BOWL

Organic Spanish Sofrito Rice, Avocado, Adobo Sweet Potato, Roasted Bell Pepper,
Crispy Chickpea, Plantain Chip, Cilantro, Scallion, Lime, Cashew "Crema" GF V

ROASTED WINTER SQUASH RIGATONI BOWL

Fresh Pasta, Seasonal Winter Squash Sauce, Wilted Spinach, Macadamia "Ricotta", Toasted Pumpkin Seed,
Sweet Potato, Dried Cranberry, Pecan-Gingersnap Crumble V

**ENTRÉE SALAD & BOWL PROTEIN UPGRADES (\$9 PER GUEST):

Shrimp*, Steak*

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT DRINKS
INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST
AVAILABLE UPON REQUEST.



HARVEST

SEASONAL GRILL & WINE BAR

Dinner Packages



Garden Dinner Menu

\$48 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

Select 2 of the following:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

MUSHROOM BISQUE

Leek, Thyme, Truffle Oil GF ♻️

WINTER SALAD

Baby Spinach, Pomegranate Seed, Pear,
Dried Cranberry, Agave-Glazed Walnut,
Lemon Poppy Seed Dressing GF ♻️

MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Crispy Chickpea,
Cucumber, Red Onion, Kalamata Olive Crumble,
Sheep's Milk Feta, Banana Pepper,
Greek Dressing GF

Flatbreads

Upgrade for an additional \$4 per person

Served family-style. Select 2 of the following:

LOCAL HARVEST

Ricotta, Local Honey, Sea Salt, Harvest Spice GF

BRAISED SHORT RIB & MUSHROOM*

Smoked Cheddar, Horseradish-Pumpkin Seed Pesto,
Caramelized Onion, Pickled Mustard Seed, Micro Leek GF

FLORIDA ROCK SHRIMP*

Smoked Cheddar, Cardamom-Scented Pineapple,
Saffron Aioli GF

Dinner Entrées

Select 3 of the following:

SESAME CHICKEN*

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea,
Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE ♻️

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Baby Potato, Brussels Sprout, Baby Carrot,
Roasted Garlic-Lemon Yogurt, Chive Oil, Herb Salad, Grilled Lemon GF

VEGAN EGGPLANT "PARMESAN"

Fresh Bucatini Pasta, Herbed Breadcrumbs, Fire-Roasted Tomato Sauce, Vegan Mozzarella GF ♻️

JUMBO LUMP CRAB CAKES*

Yukon Gold Mashed Potato, Roasted Root Vegetable, Preserved Lemon Tartar Sauce,
Old Bay GF

BRAISED SHORT RIBS*

Yukon Gold Mashed Potato, Roasted Root Vegetable, Pickled Mustard Seed,
Pomegranate Molasses, Citrus-Cashew Gremolata, Demi-Glace GF

GRILLED FILET MIGNON* (ADD \$10 PER GUEST)

Roasted Baby Potato, Charred Cipollini Onion, Baby Carrot, Roasted Mushroom, Demi-Glace, Chive Oil GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT DRINKS
INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST
AVAILABLE UPON REQUEST.

Farm Dinner Menu

GF - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST // V PLANT-BASED OPTION

\$58 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

Select 2 of the following:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

MUSHROOM BISQUE

Leek, Thyme, Truffle Oil GF V

WINTER SALAD

Baby Spinach, Pomegranate Seed, Pear,
Dried Cranberry, Agave-Glazed Walnut,
Lemon Poppy Seed Dressing GF V

MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Crispy Chickpea,
Cucumber, Red Onion, Kalamata Olive Crumble,
Sheep's Milk Feta, Banana Pepper,
Greek Dressing GF

Flatbreads

Served family-style. Select 2 of the following:

LOCAL HARVEST GF

SHORT RIB & MUSHROOM* GF

FLORIDA ROCK SHRIMP* GF

Appetizers

Served family-style. Select 2 of the following::

ORGANIC HUMMUS GF V

PORK POTSTICKERS*

KOREAN BBQ CHICKEN LETTUCE WRAPS GF

Dinner Entrées

Select 3 of the following:

SESAME CHICKEN*

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea,
Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE V

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Baby Potato, Brussels Sprout, Baby Carrot,
Roasted Garlic-Lemon Yogurt, Chive Oil, Herb Salad, Grilled Lemon GF

VEGAN EGGPLANT "PARMESAN"

Fresh Bucatini Pasta, Herbed Breadcrumbs, Fire-Roasted Tomato Sauce, Vegan Mozzarella GF V

SEARED SEA SCALLOPS*

Wild Mushroom Risotto, Truffled Arugula Salad, Shaved Grana Padano GF

BRAISED SHORT RIBS*

Yukon Gold Mashed Potato, Roasted Root Vegetable, Pickled Mustard Seed,
Pomegranate Molasses, Citrus-Cashew Gremolata, Demi-Glace GF

GRILLED FILET MIGNON* (ADD \$10 PER GUEST)

Roasted Baby Potato, Charred Cipollini Onion, Baby Carrot, Roasted Mushroom, Demi-Glace, Chive Oil GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT DRINKS
INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST
AVAILABLE UPON REQUEST.

HARVEST

SEASONAL GRILL & WINE BAR

All-Inclusive Packages



Garden All-Inclusive Menu

\$100 PER PERSON // INCLUSIVE OF TAX & GRATUITY

Soup or Salad

Select 2 of the following:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

MUSHROOM BISQUE

Leek, Thyme, Truffle Oil GF ♻️

WINTER SALAD

Baby Spinach, Pomegranate Seed, Pear,
Dried Cranberry, Agave-Glazed Walnut,
Lemon Poppy Seed Dressing GF ♻️

MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Crispy Chickpea,
Cucumber, Red Onion, Kalamata Olive Crumble,
Sheep's Milk Feta, Banana Pepper,
Greek Dressing GF

Flatbreads

Served family-style. Select 2 of the following:

LOCAL HARVEST GF

SHORT RIB & MUSHROOM* GF

FLORIDA ROCK SHRIMP* GF

Dinner Entrées

Select 3 of the following:

SESAME CHICKEN*

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea,
Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE ♻️

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Baby Potato, Brussels Sprout, Baby Carrot,
Roasted Garlic-Lemon Yogurt, Chive Oil, Herb Salad, Grilled Lemon GF

VEGAN EGGPLANT "PARMESAN"

Fresh Bucatini Pasta, Herbed Breadcrumb, Fire-Roasted Tomato Sauce, Vegan Mozzarella GF ♻️

JUMBO LUMP CRAB CAKES*

Yukon Gold Mashed Potato, Roasted Root Vegetable, Preserved Lemon Tartar Sauce, Old Bay GF

BRAISED SHORT RIBS*

Yukon Gold Mashed Potato, Roasted Root Vegetable, Pickled Mustard Seed,
Pomegranate Molasses, Citrus-Cashew Gremolata, Demi-Glace GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT
DRINKS INCLUDED.

Estate All-Inclusive Menu

\$125 PER PERSON // INCLUSIVE OF TAX & GRATUITY

Soup or Salad

Select 2 of the following:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

MUSHROOM BISQUE

Leek, Thyme, Truffle Oil GF ♻️

FALL SALAD

Baby Arugula, Roasted Beet Agrodolce, Goat Cheese, Pear, Spiced Pecan Dust GF

MODERN GREEK SALAD

Bibb Lettuce, Kale, Cherry Tomato, Crispy Chickpea, Cucumber, Red Onion, Kalamata Olive Crumble, Sheep's Milk Feta, Banana Pepper, Greek Dressing GF

Flatbreads

Served family-style. Select 2 of the following:

LOCAL HARVEST HARVEST GF

SHORT RIB & MUSHROOM* GF

FLORIDA ROCK SHRIMP* GF

Appetizers

Served family-style. Select 2 of the following::

ORGANIC HUMMUS GF ♻️

PORK POTSTICKERS*

KOREAN BBQ CHICKEN LETTUCE WRAPS GF

Dinner Entrées

Select 3 of the following:

SESAME CHICKEN*

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea, Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE ♻️

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Baby Potato, Brussels Sprout, Baby Carrot, Roasted Garlic-Lemon Yogurt, Chive Oil, Herb Salad, Grilled Lemon GF

VEGAN EGGPLANT "PARMESAN"

Fresh Bucatini Pasta, Herbed Breadcrumbs, Fire-Roasted Tomato Sauce, Vegan Mozzarella GF ♻️

SEARED SEA SCALLOPS*

Wild Mushroom Risotto, Truffled Arugula Salad, Shaved Grana Padano GF

BRAISED SHORT RIBS*

Yukon Gold Mashed Potato, Roasted Root Vegetable, Pickled Mustard Seed, Pomegranate Molasses, Citrus-Cashew Gremolata, Demi-Glace GF

GRILLED FILET MIGNON*

Roasted Baby Potato, Charred Cipollini Onion, Baby Carrot, Roasted Mushroom, Demi-Glace, Chive Oil GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT
DRINKS INCLUDED.