

HARVEST

SEASONAL GRILL & WINE BAR

summer private dining menus

2625 BRINDLE DR, HARRISBURG, PA // 717.545.4028 // 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 a restaurant in New Jersey. 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 September 22nd, 2025. 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 Harrisburg location. Final payment is due at the conclusion of your event.

All credit card transactions are subject to a 2.5% surcharge. Cash payments are exempt from this fee.

AVAILABLE DINING ROOMS

CHEF'S TABLES (2) : SEMI PRIVATE
CAPITAL ROOM: 45 GUESTS
CAPITOL ROOM WITH AV: 26 GUESTS
STATE ROOM: 16 GUESTS
STATE ROOM WITH AV: 12 GUESTS

FARM-TO-TABLE *for everyone.*

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



our farm partners

LANCASTER FARM FRESH CO-OP
LANCASTER, PA

SEVEN STARS FARM
PHOENIXVILLE, PA

NIMAN RANCH
SMALL FAMILY FARMS, USA

BAKER STREET BREAD COMPANY
PHILADELPHIA, PA

SUSQUEHANNA MILLS CO.
PENNSDALE, PA

MILLWOOD SPRINGS ORGANICS
LANCASTER, PA

CASTLE VALLEY MILL
DOYLESTOWN, PA

MAD RADISH FARM
DOVER, PA

LORÉ PASTA
MONMOUTH JUNCTION, NJ

CAPUTO BROTHERS CREAMERY
SPRING GROVE, PA

ROUNDTOP FARM
HONEYBROOK, PA

WAMPLER'S HONEY
MANHEIM, PA

HARVEST

SEASONAL GRILL & WINE BAR

Beverage Packages



HARVEST

SEASONAL GRILL & WINE BAR

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

\$29 PER PERSON FOR 3 HOURS

ALL BOTTLED & DRAFT BEERS

With Exception of Seltzers

7 OZ. POURS OF ALL HOUSE WINES

Pinot Grigio, Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot, Cabernet Sauvignon

SEASONAL SANGRIAS

Red, Summer Stone Fruit;
White, Citrus Passion Fruit;
Rosé, Yuzu Guava

GOLD

\$36 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS & SELTZERS

7 OZ. POURS OF THE FOLLOWING

Terre di RAI, Pinot grigio; Kuranui, Sauvignon Blanc;
Harvest Charge, Chardonnay; Crow Canyon, Pinot noir;;
Tenuto Sassoregale, Sangiovese;
Chateau Gachon, Montagne Saint Emilion, Bordeaux;
Harvest Charge, Cabernet Sauvignon

SEASONAL SANGRIAS

Red, Summer Stone Fruit;
White, Citrus Passion Fruit;
Rosé, Yuzu Guava

HOUSE SPIRITS

Flyer American Gluten-Free Vodka, New Amsterdam Gin, Black Cat Rum, Agavales Organic Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewars Scotch

PLATINUM

\$42 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS & SELTZERS

7 OZ. POURS OF THE FOLLOWING

St. Urbans, Riesling; Les Trois Neveaux, Sauvignon Blanc;
Conundrum, White Blend;
Diora, "la Spendor du Soleil, Chardonnay;
Duckhorn "Decoy", Merlot;
Domaine des Chanssaud, Côtes du Rhône;
Duckhorn, "Greenwing", Cabernet Sauvignon

PREMIUM SPIRITS

Tito's Vodka, Bacardi Rum, Hornitos Tequila,
Tanqueray Gin, Makers Mark Bourbon,
Johnny Walker Red Scotch

HAND-CRAFTED SEASONAL COCKTAILS

Harvest Peach Old Fashioned, Blueberry Thyme Lemonade, Blue Hawaiian Rum Punch, Prickly Pear Paloma, Dragonfruit Collins, Kiwi Melon Margarita, Watermelon Mint Spritz

CHAMPAGNE TOAST

\$5 PER PERSON

HARVEST

SEASONAL GRILL & WINE BAR

Shared Appetizers



GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$2 PER GUEST

GLUTEN-FREE ROLL +\$3 PER GUEST

HARVEST

SEASONAL GRILL & WINE BAR

Shared Appetizers

PRICED PER PLATTER // EACH SERVES 2-4

STREET CORN “RIBS” // 13

Smoked Chili-Lime Crema, Cotija Cheese, Tajin, Cilantro, Lime Wedge

CARIBBEAN-STYLE CHICKEN LETTUCE WRAPS // 14

Smashed Avocado, Jerk Glaze, Toasted Coconut, Candied Jalapeño,
Sweet & Salty Glazed Almond, Bibb Lettuce Cups GF

SEVEN STARS FARM AVOCADO-ARTICHOKE DIP // 14

Seven Stars Farm Organic Yogurt, Sun-Dried Tomato Pesto, Cilantro,
Toasted Naan Flatbread

GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

TUNA POKE NACHOS* // 18

Crispy Wonton Chip, Avocado, Pickled Red Onion, Scallion, Jalapeño,
Ginger Soy Glaze, Spicy Mayo, Sesame Seed, Cilantro

GLUTEN-FREE BLUE CORN TORTILLA CHIP AVAILABLE UPON REQUEST

BEEF BRISKET EMPANADAS // 16

Braised Brisket, Mozzarella, Espresso Birria Consommé, Cilantro-Scallion Aioli

HEIRLOOM TOMATO & GRILLED PEACH TOAST // 13

White Balsamic Marinade, Caputo Bros. Whipped Ricotta,
Cucumber, Shaved Fennel, Basil, Toasted Focaccia

PORK POTSTICKERS // 13

Sriracha Aioli, Ginger Soy Dipping Sauce, Scallion

LOCAL CHEESE & LOBSTER FONDUE // 21

Caputo Bros. Creamery Beer Cheese & Mozzarella, Chili-Lime Corn,
Chimichurri-Buttered Soft Pretzel, Everything-Spiced Lavash Cracker

SEASONAL HUMMUS // 14

Israeli-Style Cucumber & Tomato Salad, Basil Oil, Naan Flatbread,
Cucumber & Carrot Chip 🌱

GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

CHILLED CHILI-LIME GULF SHRIMP* // 18

Smashed Avocado, Pineapple-Cucumber Relish, Radish,
Scallion, Cilantro, Jalapeño-Lime Salsa Verde GF

Assorted Seasonal Flatbreads

GLUTEN-FREE FLATBREADS AVAILABLE UPON REQUEST

LOCAL HARVEST // 7

Caputo Bros. Ricotta, Local Honey, Sea Salt, Harvest Spice

JAMAICAN JERK CHICKEN // 13

Mild Cheddar, Roasted Bell & Poblano Pepper,
Jamaican Jerk Glaze

MEXICAN STREET CORN // 12

Mozzarella, Grilled Sweet Corn, Smoked Chili-Lime Crema, Tajin,
Cotija Cheese, Micro Cilantro

CAPUTO BROTHERS MARGHERITA // 10

Tomato Sauce, Caputo Bros. Mozzarella, Grana Padano, Basil

* The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Combining this practice with alcohol further increases the risk.

HARVEST

SEASONAL GRILL & WINE BAR

Brunch Packages



GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$2 PER GUEST

GLUTEN-FREE ROLL +\$3 PER GUEST

HARVEST

SEASONAL GRILL & WINE BAR

Shared Brunch Appetizers

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

FRESH FRUIT PLATE // 12

Assortment of Seasonal Fruit GF 🌱

BEEF BURGER SLIDERS* (3) // 14

Mild Cheddar, Caramelized Onion, Pickle Chip, Brioche

CRAB CAKE SLIDERS* (3) // 18

Bibb Lettuce, Citrus Remoulade, Old Bay, Brioche

Brunch Cocktail Package

\$28 PER PERSON FOR 3 HOURS // INCLUDES THE FOLLOWING OPTIONS

BRUNCH COCKTAILS

BRUNCH PUNCH

Bacardi Silver Rum, Prickly Pear Purée, Pineapple Juice, Lime Juice, Local Honey,
Fresh Pineapple

RASPBERRY PEACH BELLINI

Sparkling Wine, Chambord Liqueur, Peach Purée, Fresh Raspberries

CUCUMBER YUZU SPRITZ

Spritz! Italia, Stoli Cucumber Vodka, Peppermint Syrup, Yuzu Juice, Fresh Cucumber

DOLCE VITA CHOCOLATE LATTE

Amaretto Disaronno, Marie Brizard White Chocolate Liqueur, Espresso

BLOODY MARYS

HARVEST

Boardroom Vodka, Harvest Bloody Mary Mix, Celery Stalk, Lemon & Lime

DIRTY

Stateside 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

SMOKEY BBQ & BACON

American Harvest Organic Vodka, Harvest Bloody Mary Mix, Blackberry BBQ Sauce,
Fresh Blackberry, Applewood Bacon, Smoked Bacon Salt Rim

SEASONAL SANGRIAS

WHITE, CITRUS PASSION FRUIT

White Wine, Chinola Passion Fruit Liqueur, Lime Juice,
Grapefruit Juice, Local Honey, Fresh Lime

RED, SUMMER STONE FRUIT

Red Wine, Apricot Brandy, Tart Cherry Juice, Peach Purée, Organic Agave, Fresh Peach

ROSÉ, YUZU GUAVA

Rosé Wine, Orange Liqueur, Guava Puree, Yuzu Juice, Organic Agave, Edible Flower

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GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$2 PER GUEST

GLUTEN-FREE ROLL +\$3 PER GUEST

HARVEST

SEASONAL GRILL & WINE BAR

Full-Service Brunch

AVAILABLE SUNDAY ONLY // \$40 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

SELECT 2 OF THE FOLLOWING:

GARDEN VEGETABLE SOUP

Tomato Broth, Summer Squash, Carrot, Fennel, Kale,
Chickpea, Corn, Red Bliss Potato, Lemon Oil **GF** 🌱

SUMMER BERRY PATCH SALAD

Mixed Baby Greens, Blueberry, Blackberry, Raspberry,
Goat Cheese, Candied Almond,
Lemon Poppy Seed Dressing **GF**

ROASTED BEET SALAD

Salt-Roasted Red Beet, Pistachio, Feta Cheese, Fine Herbs,
Baby Mixed Greens, Citrus Tahina Dressing **GF**

CLASSIC CAESAR SALAD

Romaine Heart, Focaccia Crouton, Grana Padano,
Traditional Caesar Dressing

Brunch Entrées

SELECT 3 OF THE FOLLOWING:

SUMMER BERRY FRENCH TOAST

Thick-Sliced Brioche, Lemon Curd, Blueberry,
Raspberry, Blackberry, Candied Almond,
Powdered Sugar, Maple Syrup

FARM-FRESH EGGS BENEDICT*

English Muffin, Tasso Ham, Poached Eggs,
Hollandaise, Chive

AVOCADO CLUB EGGS BENEDICT*

English Muffin, Avocado, Bacon, Bibb Lettuce,
Poached Eggs, Hollandaise

CRAB CAKE EGGS BENEDICT*

English Muffin, Citrus Remoulade, Poached Eggs,
Hollandaise, Old Bay

NORTH ATLANTIC SALMON BLT*

Sun-Dried Tomato Pesto, Applewood-Smoked Bacon,
Bibb Lettuce, Tarragon Aioli, Naan Flatbread, Pickle

GRILLED CHICKEN CLUB

Applewood-Smoked Bacon, Baby Arugula, Tomato,
Herbed Mayo, Naan Flatbread, Pickle

HARVEST AVOCADO BLT

Applewood-Smoked Bacon, Butterhead Lettuce,
Heirloom Tomato, Sun-Dried Tomato Aioli,
Smashed Avocado, Toasted Focaccia, Pickle

CRAB CAKE SANDWICH*

Citrus Remoulade, Butterhead Lettuce, Tomato,
Poppy Seed Onion Roll, Pickle

LOBSTER AVOCADO TOAST*

Toasted Focaccia, Smashed Avocado,
Butter-Poached Lobster Meat, Lemon Oil,
Sea Salt, Cilantro

ADD \$5

HARVEST STEAK & EGGS*

Wood-Grilled Flat Iron Steak, (2) Sunny Side-Up Eggs,
Latin Spice, Chimichurri, Pickled Red Onion,
Scallion, Breakfast Potato **GF**

ADD \$8

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

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HARVEST

SEASONAL GRILL & WINE BAR

Lunch Packages



GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$2 PER GUEST

GLUTEN-FREE ROLL +\$3 PER GUEST

Soup or Salad

SELECT 2 OF THE FOLLOWING:

GARDEN VEGETABLE SOUP

Tomato Broth, Summer Squash, Carrot, Fennel, Kale,
Chickpea, Corn, Red Bliss Potato, Lemon Oil GF 🌱

SUMMER BERRY PATCH SALAD

Mixed Baby Greens, Blueberry, Blackberry, Raspberry,
Goat Cheese, Candied Almond,
Lemon Poppy Seed Dressing GF

ROASTED BEET SALAD

Salt-Roasted Red Beet, Pistachio, Feta Cheese, Fine Herbs,
Baby Mixed Greens, Citrus Tahina Dressing GF

CLASSIC CAESAR SALAD

Romaine Heart, Focaccia Crouton, Grana Padano,
Traditional Caesar Dressing

Flatbreads

UPGRADE FOR AN ADDITIONAL \$4 PER PERSON
SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

LOCAL HARVEST

Caputo Bros. Ricotta, Local Honey, Sea Salt, Harvest Spice

JAMAICAN JERK CHICKEN

Mild Cheddar, Roasted Bell & Poblano Pepper,
Jamaican Jerk Glaze

MEXICAN STREET CORN

Mozzarella, Grilled Sweet Corn, Smoked Chili-Lime Crema,
Tajin, Cotija Cheese, Micro Cilantro

CAPUTO BROTHERS MARGHERITA

Tomato Sauce, Caputo Bros. Mozzarella,
Grana Padano, Basil

Garden Lunch Menu

\$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.

BOWLS INCLUDE CHOICE TO ADD: ORGANIC TOFU, CHICKEN* OR SALMON*

GLUTEN-FREE ROLL OR FLATBREAD AVAILABLE UPON REQUEST

SESAME CHICKEN

Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Broccoli, Kale,
Snow Pea, Ginger Tamari, Toasted Sesame, Scallion GF

PLANT-BASED SUBSTITUTION AVAILABLE

GRILLED CHICKEN CLUB

Applewood-Smoked Bacon, Baby Arugula, Tomato,
Herbed Mayo, Naan Flatbread, Pickle

NORTH ATLANTIC SALMON BLT*

Sun-Dried Tomato Pesto, Applewood-Smoked Bacon,
Bibb Lettuce, Tarragon Aioli, Naan Flatbread, Pickle

HARVEST AVOCADO BLT

Applewood-Smoked Bacon, Butterhead Lettuce,
Heirloom Tomato, Sun-Dried Tomato Aioli,
Smashed Avocado, Toasted Focaccia, Pickle

GRASS-FED BEEF BURGER*

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

EGGPLANT PARM SANDWICH

Herbed Gluten-Free Breadcrumb, Tomato Sauce,
Caputo Bros. Mozzarella, Arugula,
Toasted Focaccia, Pickle

SUBSTITUTE VEGAN MOZZARELLA 🌱

KOREAN CHILLED NOODLE BOWL

Spicy Gochujang Noodles, Pickled Cucumber & Carrot,
Edamame, Radish, Arugula, Crushed Sriracha Peanut,
Scallion, Cilantro, Sesame Seed 🌱

HAWAIIAN NOURISH BOWL

Coconut Jasmine Rice, Roasted Purple Sweet Potato,
Tamari-Glazed Pineapple, Bell Pepper, Pickled Red On-
ion, Baby Kale, BBQ Baked Chickpea, Toasted Coconut,
Candied Jalapeño, Scallion GF 🌱

ENTRÉE BOWL PROTEIN UPGRADES

(\$9 PER GUEST): SHRIMP*, STEAK*

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

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HARVEST

SEASONAL GRILL & WINE BAR

Dinner Packages



GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$2 PER GUEST

GLUTEN-FREE ROLL +\$3 PER GUEST

Soup or Salad

SELECT 2 OF THE FOLLOWING:

GARDEN VEGETABLE SOUP

Tomato Broth, Summer Squash, Carrot, Fennel, Kale,
Chickpea, Corn, Red Bliss Potato, Lemon Oil GF 🌱

SUMMER BERRY PATCH SALAD

Mixed Baby Greens, Blueberry, Blackberry, Raspberry,
Goat Cheese, Candied Almond,
Lemon Poppy Seed Dressing GF

ROASTED BEET SALAD

Salt-Roasted Red Beet, Pistachio, Feta Cheese, Fine Herbs,
Baby Mixed Greens, Citrus Tahina Dressing GF

CLASSIC CAESAR SALAD

Romaine Heart, Focaccia Crouton, Grana Padano,
Traditional Caesar Dressing

Flatbreads

UPGRADE FOR AN ADDITIONAL \$4 PER PERSON
SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

LOCAL HARVEST

Caputo Bros. Ricotta, Local Honey, Sea Salt, Harvest Spice

JAMAICAN JERK CHICKEN

Mild Cheddar, Roasted Bell & Poblano Pepper,
Jamaican Jerk Glaze

MEXICAN STREET CORN

Mozzarella, Grilled Sweet Corn, Smoked Chili-Lime Crema,
Tajin, Cotija Cheese, Micro Cilantro

CAPUTO BROTHERS MARGHERITA

Tomato Sauce, Caputo Bros. Mozzarella,
Grana Padano, Basil

Garden Dinner Menu

\$48 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Dinner Entrées

SELECT 3:

SESAME CHICKEN

Coconut Jasmine Rice, Bell Pepper, Sweet Onion,
Broccoli, Kale, Snow Pea, Ginger Tamari,
Toasted Sesame, Scallion GF

PLANT-BASED SUBSTITUTION AVAILABLE

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Summer Squash, Broccoli,
Tarragon Aioli, Grilled Lemon, Citrus Herb Salad GF

SPICY SHRIMP NOODLE BOWL*

Ginger Soy Noodles, Edamame, Shiitake Mushroom,
Bell Pepper, Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

EGGPLANT PARMESAN

Capellini Pasta, Herbed Breadcrumb, Tomato Sauce,
Blistered Cherry Tomato, Caputo Bros. Mozzarella

SUBSTITUTE VEGAN MOZZARELLA

KOREAN BBQ BEEF

Bulgogi-Style Steak, Coconut Jasmine Rice,
Pickled Vegetables, Sesame Seed, Scallion GF

SUMMER SCALLOP

& SHRIMP RISOTTO*

Sweet Corn Risotto, Grilled Peach Agrodolce,
Crispy Prosciutto, Basil Oil

ADD \$8

CENTER-CUT 8 OZ.

FILET MIGNON*

Red Bliss Mashed Potato, Roasted Summer Squash,
Red Wine Shallot Demi-Glace GF

ADD \$10

NIMAN RANCH 14 OZ.

GRASS-FED NY STRIP*

Red Bliss Mashed Potato, Street Corn Esquites,
Chimichurri Butter GF

ADD \$13

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

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GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$2 PER GUEST

GLUTEN-FREE ROLL +\$3 PER GUEST

Soup or Salad

SELECT 2 OF THE FOLLOWING:

GARDEN VEGETABLE SOUP

Tomato Broth, Summer Squash, Carrot, Fennel, Kale,
Chickpea, Corn, Red Bliss Potato, Lemon Oil **GF** 🌱

SUMMER BERRY PATCH SALAD

Mixed Baby Greens, Blueberry, Blackberry, Raspberry,
Goat Cheese, Candied Almond,
Lemon Poppy Seed Dressing **GF**

ROASTED BEET SALAD

Salt-Roasted Red Beet, Pistachio, Feta Cheese, Fine Herbs,
Baby Mixed Greens, Citrus Tahina Dressing **GF**

CLASSIC CAESAR SALAD

Romaine Heart, Focaccia Crouton, Grana Padano,
Traditional Caesar Dressing

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2:

LOCAL HARVEST

JAMAICAN JERK CHICKEN

MEXICAN STREET CORN

CAPUTO BROTHERS MARGHERITA

Appetizer

SERVED FAMILY-STYLE. SELECT 2:

SEASONAL HUMMUS 🌱

PORK POTSTICKERS

CHICKEN LETTUCE WRAPS **GF**

Farm Dinner Menu

\$58 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Dinner Entrées

SELECT 3:

SESAME CHICKEN

Coconut Jasmine Rice, Bell Pepper, Sweet Onion,
Broccoli, Kale, Snow Pea, Ginger Tamari,
Toasted Sesame, Scallion **GF**

PLANT-BASED SUBSTITUTION AVAILABLE

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Summer Squash, Broccoli,
Tarragon Aioli, Grilled Lemon, Citrus Herb Salad **GF**

SPICY SHRIMP NOODLE BOWL*

Ginger Soy Noodles, Edamame, Shiitake Mushroom,
Bell Pepper, Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

EGGPLANT PARMESAN

Capellini Pasta, Herbed Breadcrumbs, Tomato Sauce,
Blistered Cherry Tomato, Caputo Bros. Mozzarella

SUBSTITUTE VEGAN MOZZARELLA

WOOD-GRILLED HALIBUT

Israeli Couscous, Heirloom Tomato Conserva,
Fennel, Artichoke, Zucchini, Basil,
Grilled Lemon Citronette, Crispy Potato Crust

KOREAN BBQ BEEF

Bulgogi-Style Steak, Coconut Jasmine Rice,
Pickled Vegetables, Sesame Seed, Scallion **GF**

SUMMER SCALLOP & SHRIMP RISOTTO*

Sweet Corn Risotto, Grilled Peach Agrodolce,
Crispy Prosciutto, Basil Oil

ADD \$8

CENTER-CUT 8 OZ. FILET MIGNON*

Red Bliss Mashed Potato, Roasted Summer Squash,
Red Wine Shallot Demi-Glace **GF**

ADD \$10

NIMAN RANCH 14 OZ. GRASS-FED NY STRIP*

Red Bliss Mashed Potato, Street Corn Esquites,
Chimichurri Butter **GF**

ADD \$13

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

HARVEST

SEASONAL GRILL & WINE BAR

All-Inclusive Packages



GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD

GLUTEN-FREE ROLL

Soup or Salad

SELECT 2 OF THE FOLLOWING:

GARDEN VEGETABLE SOUP

Tomato Broth, Summer Squash, Carrot, Fennel, Kale,
Chickpea, Corn, Red Bliss Potato, Lemon Oil GF 🌱

SUMMER BERRY PATCH SALAD

Mixed Baby Greens, Blueberry, Blackberry, Raspberry,
Goat Cheese, Candied Almond,
Lemon Poppy Seed Dressing GF

ROASTED BEET SALAD

Salt-Roasted Red Beet, Pistachio, Feta Cheese, Fine Herbs,
Baby Mixed Greens, Citrus Tahina Dressing GF

CLASSIC CAESAR SALAD

Romaine Heart, Focaccia Crouton, Grana Padano,
Traditional Caesar Dressing

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

LOCAL HARVEST

Caputo Bros. Ricotta, Local Honey, Sea Salt, Harvest Spice

JAMAICAN JERK CHICKEN

Mild Cheddar, Roasted Bell & Poblano Pepper,
Jamaican Jerk Glaze

MEXICAN STREET CORN

Mozzarella, Grilled Sweet Corn, Smoked Chili-Lime Crema,
Tajin, Cotija Cheese, Micro Cilantro

CAPUTO BROTHERS MARGHERITA

Tomato Sauce, Caputo Bros. Mozzarella,
Grana Padano, Basil

Garden All-Inclusive Dinner Menu

\$100 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Dinner Entrées

SELECT 3:

SESAME CHICKEN

Coconut Jasmine Rice, Bell Pepper, Sweet Onion,
Broccoli, Kale, Snow Pea, Ginger Tamari,
Toasted Sesame, Scallion GF

PLANT-BASED SUBSTITUTION AVAILABLE

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Summer Squash, Broccoli,
Tarragon Aioli, Grilled Lemon, Citrus Herb Salad GF

SPICY SHRIMP NOODLE BOWL*

Ginger Soy Noodles, Edamame, Shiitake Mushroom,
Bell Pepper, Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

EGGPLANT PARMESAN

Capellini Pasta, Herbed Breadcrumbs, Tomato Sauce,
Blistered Cherry Tomato, Caputo Bros. Mozzarella

SUBSTITUTE VEGAN MOZZARELLA

KOREAN BBQ BEEF

Bulgogi-Style Steak, Coconut Jasmine Rice,
Pickled Vegetables, Sesame Seed, Scallion GF

**SUMMER SCALLOP
& SHRIMP RISOTTO***

Sweet Corn Risotto, Grilled Peach Agrodolce,
Crispy Prosciutto, Basil Oil

**CENTER-CUT 8 OZ.
FILET MIGNON***

Red Bliss Mashed Potato, Roasted Summer Squash,
Red Wine Shallot Demi-Glace GF

**NIMAN RANCH 14 OZ.
GRASS-FED NY STRIP***

Red Bliss Mashed Potato, Street Corn Esquites,
Chimichurri Butter GF

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

* The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Combining this practice with alcohol further increases the risk.

GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD

GLUTEN-FREE ROLL

Soup or Salad

SELECT 2 OF THE FOLLOWING:

GARDEN VEGETABLE SOUP

Tomato Broth, Summer Squash, Carrot, Fennel, Kale,
Chickpea, Corn, Red Bliss Potato, Lemon Oil **GF** 🌱

SUMMER BERRY PATCH SALAD

Mixed Baby Greens, Blueberry, Blackberry, Raspberry,
Goat Cheese, Candied Almond,
Lemon Poppy Seed Dressing **GF**

ROASTED BEET SALAD

Salt-Roasted Red Beet, Pistachio, Feta Cheese, Fine Herbs,
Baby Mixed Greens, Citrus Tahina Dressing **GF**

CLASSIC CAESAR SALAD

Romaine Heart, Focaccia Crouton, Grana Padano,
Traditional Caesar Dressing

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2:

LOCAL HARVEST

JAMAICAN JERK CHICKEN

MEXICAN STREET CORN

CAPUTO BROTHERS MARGHERITA

Appetizer

SERVED FAMILY-STYLE. SELECT 2:

SEASONAL HUMMUS 🌱

PORK POTSTICKERS

CHICKEN LETTUCE WRAPS **GF**

Estate All-Inclusive Dinner Menu

\$125 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Dinner Entrées

SELECT 3:

SESAME CHICKEN

Coconut Jasmine Rice, Bell Pepper, Sweet Onion,
Broccoli, Kale, Snow Pea, Ginger Tamari,
Toasted Sesame, Scallion **GF**

PLANT-BASED SUBSTITUTION AVAILABLE

SPICY SHRIMP NOODLE BOWL*

Ginger Soy Noodles, Edamame, Shiitake Mushroom,
Bell Pepper, Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

EGGPLANT PARMESAN

Capellini Pasta, Herbed Breadcrumbs, Tomato Sauce,
Blistered Cherry Tomato, Caputo Bros. Mozzarella

SUBSTITUTE VEGAN MOZZARELLA

WOOD-GRILLED HALIBUT

Israeli Couscous, Heirloom Tomato Conserva,
Fennel, Artichoke, Zucchini, Basil,
Grilled Lemon Citronette, Crispy Potato Crust

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Summer Squash, Broccoli,
Tarragon Aioli, Grilled Lemon, Citrus Herb Salad **GF**

KOREAN BBQ BEEF

Bulgogi-Style Steak, Coconut Jasmine Rice,
Pickled Vegetables, Sesame Seed, Scallion **GF**

SUMMER SCALLOP & SHRIMP RISOTTO*

Sweet Corn Risotto, Grilled Peach Agrodolce,
Crispy Prosciutto, Basil Oil

CENTER-CUT 8 OZ. FILET MIGNON*

Red Bliss Mashed Potato, Roasted Summer Squash, Red
Wine Shallot Demi-Glace **GF**

NIMAN RANCH 14 OZ. GRASS-FED NY STRIP*

Red Bliss Mashed Potato, Street Corn Esquites,
Chimichurri Butter **GF**

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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