

400 NEW JERSEY 38, MOORESTOWN, NJ // 856.581.0044 // HARVESTSEASONAL.COM

## Thank you

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 March 21st, 2024. 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 Moorestown location. Final payment is due at the conclusion of your event.

#### AVAILABLE DINING ROOMS

Chef's Tables (2) (Semi Private) PDR:

Board Room: 30 Guests

Board Room w/ AV: 30 Guests Multi Table Plated: 45 Guests Reception Style Event: 50 Guests







## 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

#### 7 OZ. POURS OF ALL HOUSE WINES

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

#### **ALL BOTTLED & DRAFT BEERS**

With Exception of Seltzers

#### SEASONAL SANGRIAS

Red, Tart Cherry & Fig; White, Ginger Citrus; Rosé, Cranberry Thyme

#### GOLD // \$36 PER PERSON FOR 3 HOURS

#### 7 OZ. POURS OF THE FOLLOWING:

Riporta, Pinot Grigio; Solano Vineyards, Sauvignon Blanc; Harvest Charge, Chardonnay; 90+cellars Lot 179, Pinot Noir; Castello di Querceto Chianti Classico; Les Carrelets, Bordeaux; Harvest Charge, Cabernet Sauvignon

#### ALL BOTTLED & DRAFT BEERS AND SELTZERS

#### HOUSE SPIRITS

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

#### SEASONAL SANGRIAS

Red, Tart Cherry & Fig; White, Ginger Citrus; Rosé, Cranberry Thyme



#### PLATINUM // \$42 PER PERSON FOR 3 HOURS

#### 7 OZ. POURS OF THE FOLLOWING:

St. Urbans, Riesling; Dm Hubert Brochard, Sauvignon Blanc; Conundrum, White Blend; Aviary, Chardonnay; Duckhorn "Decoy", Merlot; DAOU "Pessimist", Red Blend; Liberty School, Cabernet Sauvignon

#### ALL BOTTLED & DRAFT BEERS AND SELTZERS

#### PREMIUM SPIRITS

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

#### HAND-CRAFTED SEASONAL COCKTAILS

Harvest Fig Bourbon, Winter White Cosmopolitan, "Heart Beet" Cocktail, Smoke & Spice Margarita, Sasparilla Whiskey Sour, Grapefruit Rum Punch, Blood Orange Spritz



CHAMPAGNE TOAST // \$5 PER PERSON





## Family-Style Hors D'oeuvres

#### PRICED PER PLATTER // EACH SERVES 2-4

#### GENERAL TSO'S CAULIFLOWER "WINGS" | 13

Sweet Ginger Garlic Sauce, Chili Crisp, Scallion, Pickled Fresno Chili GF ❤

#### KOREAN BBQ CHICKEN LETTUCE WRAPS | 15

Scallion, Cilantro, Crispy Onion, Sesame Seed, Kimchi, Ginger Soy, Spicy Mayo, Lime, Bibb Lettuce GF

#### SEASONAL HUMMUS | 13

Pistachio Tahina, Crispy Sunchoke, Bitter Greens Oil, Crushed Pistachio, Sorrel, Naan Flatbread, Cucumber & Carrot Chip GF ❤

#### SAUTÉED CALAMARI\* | 15

White Wine-Lemon Sauce, Pickled Carrot & Bell Pepper Slaw, Chili Pepper, Sea Salt GF

#### THAI CHICKEN SKEWERS | 15

Marinated & Grilled Chicken, Cabbage Slaw, Thai Peanut Sauce, Sriracha, Cilantro, Ginger, Garlic GF

#### BAKED BRIE EN CROÛTE | 19

Puff Pastry, Blood Orange Chutney, Candied Pumpkin Seed, Toasted Naan & Herbed Lavash

#### PORK POTSTICKERS | 14

Roasted Beet Sriracha Aioli, Seared Mushroom, Pomegranate Molasses, Lime, Crispy Onion

#### LOCAL CHEESE BOARD | MARKET PRICE

Selection of Local Cheeses, Seasonal Fruit, Local Honey, Jam, Lavash Cracker GF

#### WARM BUTTERNUT SQUASH & RICOTTA DIP | 15

Caputo Bros. Ricotta, Grana Padano, Caramelized Onion, Sage, Pumpkin Seed, Crispy Leek, Grilled Brioche GF

### Assorted Seasonal Flatbreads

#### LOCAL HARVEST 10

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

#### ITALIAN ROAST PORK | 16

Grana Padano, Herb-Roasted Pulled Pork, Sun-Dried Tomato Chimichurri, Lemon-Garlic Broccolini, Calabrian Chili Aioli GF

#### PEAR & BLEU 14

Aged Bleu Cheese, Fig Glaze, Sorrel GF

#### MARGHERITA 13

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







## Plated Family-Style Brunch Hors D'oeuvres

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

#### AVOCADO TOAST | 14

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

#### SMOKED SALMON TOAST | 15

Sourdough, Baby Arugula, Cream Cheese, Everything Spice, Pickled Cucumber, Micro Leek, Caper

#### FRESH FRUIT PLATE | 12

Assortment of Seasonal Fruit GF ♥

#### PROSCIUTTO & RICOTTA TOAST | 15

Brioche, Caputo Bros. Whipped Ricotta, Baby Arugula, Grana Padano, Pomegranate, Lemon Oil

#### LOCAL CHEESE BOARD | MARKET PRICE

Selection of Local Cheeses, Seasonal Fruit, Local Honey, Jam, Lavash Cracker GF

#### BISON BURGER SLIDERS (3) 16

Sautéed Mushroom, Baby Swiss, Truffle Aioli, Brioche

#### ITALIAN ROAST PORK SLIDERS (3) 14

Herb-Roasted Pulled Pork, Broccolini Pesto, Calabrian Chili Aioli, Brioche

### HARVEST SEASONAL GRILL & WINE BAR

## Brunch Cocktail Package

\$22 PER PERSON // INCLUDES THE FOLLOWING OPTIONS



#### BRUNCH COCKTAILS

#### **BRUNCH PUNCH**

Black Cat Barrel-Aged Rum, Boggs Cranberry Liqueur, Pineapple Juice, Mission Fig, Maple Syrup, Cinnamon, Fresh Cranberries

#### CRANBERRY POMEGRANATE MIMOSA

Sparkling Wine, Cranberry Juice, Pomegranate Juice, Thyme Syrup, Fresh-Squeezed Oramge Juice, Fresh Thyme Spring & Cranberries

#### CHAMOMILE CITRUS SPRITZ

SPRITZ! Italia, Patron Citronge Liqueur, Fresh-Squeezed Grapefruit Juice, Chamomile Citrus Tea, Fresh Grapefruit & Mandarin Orange

#### NEW ORLEANS BOOZY ICED COFFEE

Stateside Vodka, St. George "Nola' Chicory & Coffee Liqueur, Espresso, Vanilla, Honey, Espresso Dust



#### **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

#### PACIFIC RIM

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



#### SEASONAL SANGRIAS

#### RED, TART CHERRY & FIG

Red Wine, Cruzan Black Cherry Rum, Organic Tart Cherry Juice, Harvest Mission Fig Glaze, Lemon Juice, Black Cherry

#### WHITE, GINGER CITRUS

White Wine, Ginger Liqueur, Chamomile & Bergamot Tea, Vanilla Honey, Lemon Juice, Candied Ginger, Fresh Lemon

#### ROSÉ, CRANBERRY THYME

Rosé Wine, Citronge Orange Liqueur, White Cranberry Juice, POM Juice, Thyme Syrup, Lemon Juice, Cranberry, Fresh Thyme



## 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

#### THREE BEAN BISON CHILI

Cannellini, Kidney & Black Bean, Smoked Cheddar, Sour Cream, Scallion GF

#### CHICKEN & ANCIENT GRAIN SOUP

Bone Broth, Wheat Berry, Turmeric, Carrot, Leek, Celery GF

#### WINTER CITRUS SALAD

Shaved Fennel, Baby Arugula, Mint, Blood Orange, Mandarin Orange, Grapefruit, Crushed Pistachio, Goat Cheese, Pistachio Tahina, Honey-Citrus Vinaigrette GF

#### MODERN GREEK SALAD

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

#### PLANT-BASED CAESAR SALAD

Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing GF ❖

### HARVEST SEASONAL GRILL & WINE BAR

### 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, Chow Chow GF

#### **FARM-FRESH EGGS BENEDICT**

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

#### SHORT RIB BENEDICT

English Muffin, Poached Eggs, Mushroom & Chorizo Sausage Gravy, Crispy-Fried Onion, Micro Leek

#### **SALMON BLT\***

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

#### **BUTTERMILK CHIVE BISCUITS & SAUSAGE GRAVY**

Mushroom & Chorizo Sausage Gravy, Breakfast Potato, Micro Leek GF

#### PLANT-BASED TOFU PAD THAI

Rice Noodles, Roasted Miso-Mustard Tofu, Shallot, Garlic, JUST Egg, Savoy Cabbage, Thai Peanut Sauce, Bean Sprout, Crushed Sriracha Peanut, Cilantro, Lime GF

#### LOCAL BISON BRUNCH BURGER\*

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

#### **SMOKED SALMON BENEDICT\***

English Muffin, House-Made Pickle Chip, Caper, Poached Eggs, Hollandaise, Everything Spice

#### HARVEST STEAK & EGGS\* (ADD \$6)

Wood-Grilled 10 oz. Steak, (2) Sunny Side-Up Eggs, Chili Oil, Chive Pesto, Pomme Garlic Purée, Breakfast Potato GF

Dessert

ASSORTED SEASONALLY INSPIRED DESSERTS

Beverage

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





## Garden Lunch Menu Soup or Salad

Select 2 of the following:

#### **BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seed, Local Honey GF

#### **CHICKEN & ANCIENT GRAIN SOUP**

Bone Broth, Wheat Berry, Turmeric, Carrot, Leek, Celery GF

#### WINTER CITRUS SALAD

Shaved Fennel, Baby Arugula, Mint, Blood Orange, Mandarin Orange, Grapefruit, Crushed Pistachio, Goat Cheese, Pistachio Tahina, Honey-Citrus Vinaigrette GF

#### MODERN GREEK SALAD

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

#### PLANT-BASED CAESAR SALAD

Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing ▼

### 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

#### ITALIAN ROAST PORK

Grana Padano, Herb-Roasted Pulled Pork, Sun-Dried Tomato Chimichurri, Lemon-Garlic Broccolini, Calabrian Chili Aioli GF

#### PEAR & BLEU

Aged Bleu Cheese, Fig Glaze, Sorrel GF

#### MARGHERITA

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

Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea, Broccolini,
Ginger Tamari, Toasted Sesame, Scallion GF ORGANIC TOFU SUBSTITUTION AVAILABLE \*\*

#### GRILLED CHICKEN CLUB

Smoked Bacon, Mild Cheddar, Apple-Savoy Cabbage Slaw, Baby Arugula, Smokey Tamarind-Tomato Jam, Naan Flatbread, Pickle GF

#### **SALMON BLT\***

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

#### KENNETT SQUARE MUSHROOM "CHEESESTEAK"

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

#### **GRASS-FED BEEF BURGER\***

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

#### HARVEST AVOCADO BLT

Applewood-Smoked Bacon, Lettuce, Sun-Dried Tomato Chimichurri Aioli, Smashed Avocado, Sourdough Toast, Pickle

#### CASTLE VALLEY MILL PASTA BOWL

Stone-Ground Wheat Radiatore Pasta, Seasonal Winter Squash Sauce, Sweet Potato, Macadamia 'Ricotta', Wilted Spinach, Toasted Pumpkin Seed, Dried Cranberry, Pecan-Gingersnap Crumble

#### KOREAN FRIED GRAINS BOWL

Coconut Jasmine Rice, Wheat Berry, JUST Egg, Carrot, Bell Pepper, Onion, Shiitake Mushroom, Crispy Fried Onion, Bean Sprout, Sesame Seed, Gochujang, Kimchi

#### \*\*ENTRÉE 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.





## Garden Dinner Menu Soup or Salad \$48 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Select 2 of the following:

#### **BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seed, Local Honey GF

#### CHICKEN & ANCIENT GRAIN SOUP

Bone Broth, Wheat Berry, Turmeric, Carrot, Leek, Celery GF.

#### WINTER CITRUS SALAD

Shaved Fennel, Baby Arugula, Mint, Blood Orange, Mandarin Orange, Grapefruit, Crushed Pistachio, Goat Cheese, Pistachio Tahina, Honey-Citrus Vinaigrette GF

#### MODERN GREEK SALAD

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

#### PLANT-BASED CAESAR SALAD

Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing >

### 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

#### ITALIAN ROAST PORK

Grana Padano, Herb-Roasted Pulled Pork. Sun-Dried Tomato Chimichurri, Lemon-Garlic Broccolini. Calabrian Chili Aioli GF

#### PEAR & BLEU

Aged Bleu Cheese, Fig Glaze, Sorrel GF

#### MARGHERITA

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

### Dinner Entrées

Select 3 of the following

#### SESAME CHICKEN

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

#### CEDAR-ROASTED SALMON\*

Herbes de Provence, Roasted Red Bliss Potato, Lemon-Garlic Broccolini, Roasted Carrot, Tarragon Aioli, Grilled Lemon, Citrus Herb Salad GF

#### PLANT-BASED TOFU PAD THAI

Rice Noodles, Roasted Miso-Mustard Tofu, Shallot, Garlic, JUST Egg, Thai Peanut Sauce, Bean Sprout, Crushed Sriracha Peanut, Cilantro, Lime GF >

#### BRAISED BEEF SHORT RIB

Yukon Gold Mashed Potato, Roasted Root Vegetables, Pomegranate Molasses, Citrus-Cashew Gremolata. Demi-Glace GF

#### SPICY SHRIMP NOODLE\*

Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Broccolini, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6 Pepper Spice, Sesame Seed, Chili Oil

#### LOCAL BISON MEATLOAF

Pomme Garlic Purée, Maple-Bourbon Glazed Carrot, Roasted Delicata Squash, Sun-Dried Tomato Chimichurri, Crispy Fried Onion GF

#### SEARED NEW BEDFORD SEA SCALLOPS\* (ADD \$10 PER GUEST)

Pistachio & Broccolini Wheat Berry Risotto, Citrus Fennel Salad, Crushed Pistachio, Crispy Sunchoke GF

#### WOOD-GRILLED 8 OZ. FILET MIGNON\* (ADD \$12 PER GUEST)

Yukon Gold Mashed Potato, Charred Cipollini Onion, Roasted Carrot & Mushroom, Demi-Glace, Crispy Leek, Chive Oil GF

nessert

ASSORTED SEASONALLY INSPIRED DESSERTS

Beverage

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



## Farm Dinner Menu

Soup or Salad

Select 2 of the following:

#### **BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seed, Local Honey GF

#### THREE BEAN BISON CHILI

Cannellini, Kidney & Black Bean, Smoked Cheddar, Sour Cream, Scallion GF

#### CHICKEN & ANCIENT GRAIN SOUP

Bone Broth, Wheat Berry, Turmeric, Carrot, Leek, Celery GF

#### WINTER CITRUS SALAD

Shaved Fennel, Baby Arugula, Mint, Blood Orange, Mandarin Orange, Grapefruit, Crushed Pistachio, Goat Cheese, Pistachio Tahina, Honey-Citrus Vinaigrette GF

#### MODERN GREEK SALAD

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

#### PLANT-BASED CAESAR SALAD

Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing ❖

### Flatbreads

Served family-style. Select 2 of the following:

LOCAL HARVEST GF
ITALIAN ROAST PORK GF
PEAR & BLEU GF
MARGHERITA GF



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

SEASONAL HUMMUS GF ♥
PORK POTSTICKERS
WARM BUTTERNUT SQUASH
& RICOTTA DIP GF

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

## Dinner Entrées

Select 3 of the following:

#### SESAME CHICKEN

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

#### **CEDAR-ROASTED SALMON\***

Herbes de Provence, Roasted Red Bliss Potato, Lemon-Garlic Broccolini, Roasted Carrot, Tarragon Aioli, Grilled Lemon, Citrus Herb Salad GF

#### **CHICKEN & BISCUITS POT PIE**

Roasted Chicken, Mushroom & Chorizo Sausage Gravy, Buttermilk Chive Biscuit, Crispy Oyster Mushroom, Sorrel GF

#### PLANT-BASED TOFU PAD THAI

Rice Noodles, Roasted Miso-Mustard Tofu, Shallot, Garlic, JUST Egg, Thai Peanut Sauce, Bean Sprout, Crushed Sriracha Peanut, Cilantro, Lime GF 🔊

#### BRAISED BEEF SHORT RIB

Yukon Gold Mashed Potato, Roasted Root Vegetables, Pomegranate Molasses, Citrus-Cashew Gremolata, Demi-Glace GF

#### PAN-SEARED RAINBOW TROUT

Pomme Garlic Purée, Braised Mustard Greens, Bacon Lardon, Blood Orange Beurre Blanc GF

#### SPICY SHRIMP NOODLE\*

Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Broccolini, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6 Pepper Spice, Sesame Seed, Chili Oil

#### LOCAL BISON MEATLOAF

Pomme Garlic Purée, Maple-Bourbon Glazed Carrot, Roasted Delicata Squash, Sun-Dried Tomato Chimichurri, Crispy Fried Onion GF

#### SEARED NEW BEDFORD SEA SCALLOPS\* (ADD \$10 PER GUEST)

Pistachio & Broccolini Wheat Berry Risotto, Citrus Fennel Salad, Crushed Pistachio, Crispy Sunchoke GF

#### WOOD-GRILLED 8 OZ. FILET MIGNON\* (ADD \$12 PER GUEST)

Yukon Gold Mashed Potato, Charred Cipollini Onion, Roasted Carrot & Mushroom,

Demi-Glace, Crispy Leek, Chive Oil GF



ASSORTED SEASONALLY INSPIRED DESSERTS



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





# Garden All-Inclusive Menu Soup or Salad Dinner

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

Select 2 of the following:

#### **BUTTERNUT SQUASH SOUP**

Toasted Pumpkin Seed, Local Honey GF

#### CHICKEN & ANCIENT GRAIN SOUP

Bone Broth, Wheat Berry, Turmeric, Carrot, Leek, Celery GF

#### WINTER CITRUS SALAD

Shaved Fennel, Baby Arugula, Mint, Blood Orange, Mandarin Orange, Grapefruit, Crushed Pistachio, Goat Cheese, Pistachio Tahina, Honey-Citrus Vinaigrette GF

#### MODERN GREEK SALAD

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

#### PLANT-BASED CAESAR SALAD

Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing 🔻

### 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

#### ITALIAN ROAST PORK

Grana Padano, Herb-Roasted Pulled Pork. Sun-Dried Tomato Chimichurri, Lemon-Garlic Broccolini, Calabrian Chili Aioli GF

#### PEAR & BLEU

Aged Bleu Cheese, Fig Glaze, Sorrel GF

#### MARGHERITA

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

## Dinner Entrées

Select 3 of the following:

#### SESAME CHICKEN

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

#### CEDAR-ROASTED SALMON\*

Herbes de Provence, Roasted Red Bliss Potato, Lemon-Garlic Broccolini, Roasted Carrot, Tarragon Aioli, Grilled Lemon, Citrus Herb Salad GF

#### PLANT-BASED TOFU PAD THAI

Rice Noodles, Roasted Miso-Mustard Tofu, Shallot, Garlic, JUST Egg, Thai Peanut Sauce, Bean Sprout, Crushed Sriracha Peanut, Cilantro, Lime GF >

#### BRAISED BEEF SHORT RIB

Yukon Gold Mashed Potato, Roasted Root Vegetables, Pomegranate Molasses, Citrus-Cashew Gremolata. Demi-Glace GF

#### SPICY SHRIMP NOODLE\*

Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Broccolini, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6 Pepper Spice, Sesame Seed, Chili Oil

#### LOCAL BISON MEATLOAF

Pomme Garlic Purée, Maple-Bourbon Glazed Carrot, Roasted Delicata Squash, Sun-Dried Tomato Chimichurri, Crispy Fried Onion GF

#### SEARED NEW BEDFORD SEA SCALLOPS\*

Pistachio & Broccolini Wheat Berry Risotto, Citrus Fennel Salad, Crushed Pistachio, Crispy Sunchoke GF

#### **WOOD-GRILLED 8 OZ. FILET MIGNON\***

Yukon Gold Mashed Potato, Charred Cipollini Onion, Roasted Carrot & Mushroom, Demi-Glace, Crispy Leek, Chive Oil GF

nessert

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

#### THREE BEAN BISON CHILI

Cannellini, Kidney & Black Bean, Smoked Cheddar, Sour Cream, Scallion GF

#### **CHICKEN & ANCIENT GRAIN SOUP**

Bone Broth, Wheat Berry, Turmeric, Carrot, Leek, Celery GF

#### WINTER CITRUS SALAD

Shaved Fennel, Baby Arugula, Mint, Blood Orange, Mandarin Orange, Grapefruit, Crushed Pistachio, Goat Cheese, Pistachio Tahina, Honey-Citrus Vinaigrette GF

#### MODERN GREEK SALAD

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

#### PLANT-BASED CAESAR SALAD

Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing ▼

### Flatbreads

Served family-style. Select 2 of the following:

LOCAL HARVEST GF
ITALIAN ROAST PORK GF
PEAR & BLEU GF
MARGHERITA GF



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

SEASONAL HUMMUS GF ♥
PORK POTSTICKERS
WARM BUTTERNUT SQUASH
& RICOTTA DIP GF

### Dinner Entrées

Select 3 of the following:

#### SESAME CHICKEN

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

#### **CEDAR-ROASTED SALMON\***

Herbes de Provence, Roasted Red Bliss Potato, Lemon-Garlic Broccolini, Roasted Carrot, Tarragon Aioli, Grilled Lemon, Citrus Herb Salad GF

#### **CHICKEN & BISCUITS POT PIE**

Roasted Chicken, Mushroom & Chorizo Sausage Gravy, Buttermilk Chive Biscuit, Crispy Oyster Mushroom, Sorrel GF

#### PLANT-BASED TOFU PAD THAI

Rice Noodles, Roasted Miso-Mustard Tofu, Shallot, Garlic, JUST Egg, Thai Peanut Sauce, Bean Sprout, Crushed Sriracha Peanut, Cilantro, Lime GF ❤

#### BRAISED BEEF SHORT RIB

Yukon Gold Mashed Potato, Roasted Root Vegetables, Pomegranate Molasses, Citrus-Cashew Gremolata, Demi-Glace GF

#### PAN-SEARED RAINBOW TROUT

Pomme Garlic Purée, Braised Mustard Greens, Bacon Lardon, Blood Orange Beurre Blanc GF

#### SPICY SHRIMP NOODLE\*

Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Broccolini, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6 Pepper Spice, Sesame Seed, Chili Oil

#### LOCAL BISON MEATLOAF

Pomme Garlic Purée, Maple-Bourbon Glazed Carrot, Roasted Delicata Squash, Sun-Dried Tomato Chimichurri, Crispy Fried Onion GF

#### SEARED NEW BEDFORD SEA SCALLOPS\*

Pistachio & Broccolini Wheat Berry Risotto, Citrus Fennel Salad, Crushed Pistachio, Crispy Sunchoke GF

#### **WOOD-GRILLED 8 OZ. FILET MIGNON\***

Yukon Gold Mashed Potato, Charred Cipollini Onion, Roasted Carrot & Mushroom, Demi-Glace, Crispy Leek, Chive Oil GF

## Dessert

ASSORTED SEASONALLY INSPIRED DESSERTS

## Beverage

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

