HARVEST

SEASONAL GRILL & WINE BAR

spring private dining menus

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

HARVEST

SEASONAL GRILL & WINE BAR

Planning Your Event

MENUS

Prices do not include sales tax or gratuity & service charge. All prices quoted here are guaranteed through June 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

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

HIGH HILL HYDRO
THORNTON, PA

CASTLE VALLEY MILL
DOYLESTOWN, PA

BLUE MOON ACRES
BUCKINGHAM, PA

DOE RUN FARMS
COATESVILLE, PA

CAPUTO BROS. CREAMERY
SPRING GROVE, PA

BAKER STREET BREAD COMPANY
PHILADELPHIA, PA

CARMINATI CREAMERY
GLENSIDE, PA

SUSQUEHANNA MILLS CO.
PENNSDALE, PA

MILLWOOD SPRINGS ORGANICS
LANCASTER, 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.**

HARVEST
SEASONAL GRILL & WINE BAR

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, Tropical Blueberry; White, Honey Jasmine;
Rosé, Strawberry Rose

GOLD

$36 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS & SELTZERS

7 OZ. POURS OF THE FOLLOWING
Pietrame, Pinot Grigio; Kuranui, Sauvignon Blanc;
Harvest Charge, Chardonnay; 90+cellars Lot 179, Pinot Noir;
Castello di Querceto Chianti Classico;
Chateau Haut-Grelot, Bordeaux;
Harvest Charge, Cabernet Sauvignon

SEASONAL SANGRIAS
Red, Tropical Blueberry;
White, Honey Jasmine;
Rosé, Strawberry Rose

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

PLATINUM

$42 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS & SELTZERS

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;
Broken Earth Estate, 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 Spring Julep, Sunshine Sour, Cherry Rhubarb Cocktail, Pink Rose Margarita, Tiki Lychee Mojito, Cucumber Elixir, Passion Fruit Spritz

CHAMPAGNE TOAST

$5 PER PERSON

HARVEST

SEASONAL GRILL & WINE BAR

Shared Appetizers

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

HARVEST
SEASONAL GRILL & WINE BAR

Shared Appetizers

PRICED PER PLATTER // EACH SERVES 2-4

KUNG PAO CAULIFLOWER "WINGS" // 13
Ginger Soy Glaze, Red Onion, Bell Pepper, Crushed Sriracha Peanut, Scallion, Chili Oil GF

PERUVIAN CHICKEN LETTUCE WRAPS // 15
Cilantro, Lime, Crispy Onion, Red Cabbage Slaw, Ají Verde Sauce, Scallion, Bibb Lettuce GF

AVOCADO-ARTICHOKE DIP // 13
Seven Stars Farm Organic Yogurt, Sun-Dried Tomato Pesto, Pumpernickel Toast, Cilantro GF

TUNA POKE NACHOS* // 18
Crispy Wonton Chip, Avocado, Pickled Red Onion, Scallion, Jalapeño, Ginger Soy Glaze, Spicy Mayo, Sesame Seed, Fried Shallot, Cilantro

CAPUTO BROTHER'S WHIPPED RICOTTA // 15
Charred Spring Onion Chutney, Golden Raisin, Sweet & Salty Almond, Pea Tendril Oil, Toasted Brioche GF

PORK POTSTICKERS // 14
Jamaican Jerk Glaze, Mango, Toasted Coconut, Pickled Red Onion, Cilantro

LOCAL CHEESE BOARD // MARKET PRICE
Selection of Local Cheeses, Seasonal Fruit, Local Honey, Jam, Lavash Cracker GF

SEASONAL HUMMUS // 13
Israeli-Style Cucumber & Tomato Salad, Pea Tendril Oil, Harissa Powder, Berbere-Spiced Sunflower Seed, Basil, Naan Flatbread, Cucumber & Carrot Chip GF

Assorted Seasonal Flatbreads

LOCAL HARVEST // 10
Caputo Bros. Ricotta, Local Honey, Sea Salt, Harvest Spice GF

SPRING GARDEN // 12
Goat Cheese, Asparagus, Berbere-Spiced Sunflower Seed, Local Honey, Chive Pesto, Pea Tendril GF

SMOKED SALMON // 14
Herbed Cream Cheese, Roasted Potato, Macerated Cucumber, Dill, Sauce Gribiche GF

MARGHERITA // 11
Tomato Sauce, Caputo Bros. Mozzarella, Grana Padano, Basil GF

* 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 - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST
PLANT-BASED OPTION

HARVEST
SEASONAL GRILL & WINE BAR

Shared Brunch Appetizers

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

AVOCADO TOAST // 11
Pumpernickel, Lemon Oil, Everything Spice,
Macadamia "Ricotta", Sea Salt, Cilantro

SMOKED SALMON TOAST // 13
Sourdough, Baby Arugula, Herbed Cream Cheese,
Everything Spice, Pickled Cucumber, Dill, Caper

TASSO HAM & RICOTTA TOAST // 13
Brioche, Caputo Bros. Whipped Ricotta, English Pea, Basil,
Pea Tendril Oil, Balsamic Reduction

FRESH FRUIT PLATE // 12
Assortment of Seasonal Fruit GF

LOCAL CHEESE BOARD // MARKET PRICE
Selection of Local Cheeses, Seasonal Fruit, Local Honey, Jam,
Lavash Cracker GF

GRASS-FED BEEF BURGER SLIDERS* (3) // 14
Mild Cheddar, Caramelized Onion, Pickle Chip, Brioche

PULLED PERUVIAN CHICKEN SLIDERS* (3) // 14
Ají Verde Sauce, Red Cabbage Slaw, Brioche

CRAB CAKE SLIDERS* (3) // 18
Preserved Lemon Tartar Sauce, Brioche

Brunch Cocktail Package

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

BRUNCH COCKTAILS

BRUNCH PUNCH
Black Cat Barrel-Aged Rum, Chinola Passionfruit Liqueur, St. George Bruto Americano, Créme De Cacao,
Mount Rigi Liqueur, Lime Juice, Mango Purée, Cranberry Juice, Fresh Lime

LYCHEE ROSE MIMOSA
Sparkling Wine, Combier Rose Liqueur, Lychee Purée, Lemon Juice, Local Honey, Edible Flower

VERY BERRY SPRITZ
SPRITZ! Italia, Combier Liqueur De Mure, Lemon Juice, Fresh Seasonal Berries

BOOZY ICED COFFEE
Stateside Vodka, Cazadores Café Liqueur, Espresso, 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

WHITE, HONEY JASMINE
White Wine, Elderflower Liqueur, Jasmine Tea, Lemon Juice, Local Honey, Edible Flowers

RED, TROPICAL BLUEBERRY
Red Wine, Patron Citronge Lime Liqueur, Blueberry POM Juice,
Combier Liqueur de Mure, Lime Juice, Fresh Blueberries

ROSÉ, STRAWBERRY ROSE
Rosé Wine, Combier Rose Liqueur, Strawberry Purée Lemon Juice, Local Honey, Rose Petals

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

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:

MARYLAND CRAB SOUP*
Tomato, Carrot, Green Bean, Red Bliss Potato, Old Bay, Lemon Oil GF

PLANT-BASED ASPARAGUS SOUP
Oat Milk, Leek, Charred Asparagus, Coconut-Lemon "Crema" GF

SPRING FARMER SALAD
Baby Spinach, Baby Arugula, Pea Tendril, Asparagus, English Pea, Golden Raisin, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Apricot-Mint Yogurt, Green Goddess Dressing GF

MODERN GREEK SALAD
Bibb Lettuce, Kale, Cucumber & Tomato Relish, Red Onion, Kalamata Olive Crumble, Feta, Banana Pepper, Crispy Chickpea, Greek Dressing GF

PLANT-BASED CAESER SALAD
Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing GF

Brunch Entrées

SELECT 3 OF THE FOLLOWING:

BANANA CREAM PIE FRENCH TOAST
Thick-Sliced Brioche, Fresh Banana Custard, House-Made Vanilla Wafer, Powdered Sugar, Maple Syrup

SHRIMP & GRITS*
Pimento Cheese Grits, Bell Pepper, Onion, Chorizo, Cajun Cream Sauce, Scallion GF

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

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

BUTTERMILK CHIVE BISCUITS & GRAVY
Chorizo Sausage Gravy, Breakfast Potato, Chive 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

SPICY SHRIMP NOODLE BOWL*
Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Asparagus, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6-Pepper Spice, Sesame Seed, Chili Oil

GRILLED CHICKEN CLUB
Applewood-Smoked Bacon, Baby Arugula, Tomato, Herbed Mayo, Naan Flatbread, Pickle GF

JUMBO LUMP CRAB CAKE SANDWICH*
Preserved Lemon Tartar Sauce, Butterhead Lettuce, Tomato, Poppy Seed Onion Roll, Pickle GF

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 - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST
PLANT-BASED OPTION

HARVEST
SEASONAL GRILL & WINE BAR

Garden Lunch Menu

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

Soup or Salad

SELECT 2:

MARYLAND CRAB SOUP*
Tomato, Carrot, Green Bean, Red Bliss Potato, Old Bay, Lemon Oil GF

PLANT-BASED ASPARAGUS SOUP
Oat Milk, Leek, Charred Asparagus, Coconut-Lemon "Crema" GF

SPRING FARMER SALAD
Baby Spinach, Baby Arugula, Pea Tendril, Asparagus, English Pea, Golden Raisin, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Apricot-Mint Yogurt, Green Goddess Dressing GF

MODERN GREEK SALAD
Bibb Lettuce, Kale, Cucumber & Tomato Relish, Red Onion, Kalamata Olive Crumble, Feta, Banana Pepper, Crispy Chickpea, Greek Dressing GF

PLANT-BASED CAESER SALAD
Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing GF

Flatbreads

UPGRADE FOR AN ADDITIONAL $4 PER PERSON
SERVED FAMILY-STYLE. SELECT 2 OF THE FOLLOWING:

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

SPRING GARDEN
Goat Cheese, Asparagus, Berbere-Spiced Sunflower Seed, Local Honey, Chive Pesto, Pea Tendril GF

SMOKED SALMON
Herbed Cream Cheese, Roasted Potato, Macerated Cucumber, Dill, Sauce Gribiche GF

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

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*

SPICY SHRIMP NOODLE BOWL*
Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Asparagus, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6-Pepper Spice, Sesame Seed, Chili Oil

GRILLED CHICKEN CLUB
Applewood-Smoked Bacon, Baby Arugula, Tomato, Herbed Mayo, Naan Flatbread, Pickle GF

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

HARVEST AVOCADO BLT
Applewood-Smoked Bacon, Butterhead Lettuce, Sun-Dried Tomato Aioli, Smashed Avocado, Sourdough Toast, Pickle

GRASS-FED BEEF BURGER*
Mild Cheddar, Bibb Lettuce, Caramelized Onion, Tomato, Poppy Seed Onion Roll, Pickle GF

SUPER POWER GRAINS BOWL
Farro, Red Quinoa, Watercress, Dried Apricot, Moroccan-Style Carrot, Radish, Sweet & Salty Almond, Mint, Plant-Based Coconut-Lemon Yogurt, Hummus Vinaigrette, Pumpernickel Breadcrumb

LEMON-KALE PESTO PASTA BOWL
Castle Valley Mill Stone-Ground Wheat Radiatore Pasta, Asparagus, English Pea, Berbere-Spiced Sunflower Seed, Macadamia "Ricotta", Oat Milk, Basil

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 - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST
PLANT-BASED OPTION

HARVEST
SEASONAL GRILL & WINE BAR

Garden Dinner Menu

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

Soup or Salad

SELECT 2:

MARYLAND CRAB SOUP*
Tomato, Carrot, Green Bean, Red Bliss Potato, Old Bay, Lemon Oil GF

PLANT-BASED ASPARAGUS SOUP
Oat Milk, Leek, Charred Asparagus, Coconut-Lemon "Crema" GF

SPRING FARMER SALAD
Baby Spinach, Baby Arugula, Pea Tendril, Asparagus, English Pea, Golden Raisin, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Apricot-Mint Yogurt, Green Goddess Dressing GF

MODERN GREEK SALAD
Bibb Lettuce, Kale, Cucumber & Tomato Relish, Red Onion, Kalamata Olive Crumble, Feta, Banana Pepper, Crispy Chickpea, Greek Dressing GF

PLANT-BASED CAESER SALAD
Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing GF

Flatbreads

UPGRADE FOR AN ADDITIONAL $4 PER PERSON
SERVED FAMILY-STYLE. SELECT 2 OF THE FOLLOWING:

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

SPRING GARDEN
Goat Cheese, Asparagus, Berbere-Spiced Sunflower Seed, Local Honey, Chive Pesto, Pea Tendril GF

SMOKED SALMON
Herbed Cream Cheese, Roasted Potato, Macerated Cucumber, Dill, Sauce Gribiche GF

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

Dinner Entrées

SELECT 3:

SPICY SHRIMP NOODLE BOWL*
Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Asparagus, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6-Pepper Spice, Sesame Seed, Chili Oil

CEDAR-ROASTED SALMON
Herbes de Provence, Broccoli, Roasted Red Bliss Potato, Asparagus, Tarragon Aioli, Grilled Lemon, Citrus-Fennel 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

GRILLED PERUVIAN-STYLE HALF CHICKEN
Roasted Red Bliss Potato, Artichoke, Baby Arugula, Shaved Fennel, Sun-Dried Tomato Pesto, Ají Verde Sauce, Cilantro, Lime GF

CORNMEAL-CRUSTED RAINBOW TROUT*
Apricot-Mint Yogurt, Watercress & Pea Tendril Salad, Radish, Dried Apricot, Dijon-Sherry Vinaigrette, Feta, Pea Tendril Oil, Grilled Lemon GF

SEARED NEW BEDFORD SEA SCALLOPS*
Creamy Asparagus & Goat Cheese Risotto, Artichoke, English Pea, Candied Almond, Lemon Sea Salt, Pea Tendril Oil GF
ADD $10

WOOD-GRILLED 8 OZ. FILET MIGNON*
Farro Risotto, Charred Broccoli, English Pea, Mushroom, Demi-Glace, Pea Tendril Oil, Harissa Powder GF
ADD $12

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

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

HARVEST
SEASONAL GRILL & WINE BAR

Farm Dinner Menu

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

Soup or Salad

SELECT 2:

MARYLAND CRAB SOUP*
Tomato, Carrot, Green Bean, Red Bliss Potato, Old Bay, Lemon Oil GF

PLANT-BASED ASPARAGUS SOUP
Oat Milk, Leek, Charred Asparagus, Coconut-Lemon "Crema" GF

SPRING FARMER SALAD
Baby Spinach, Baby Arugula, Pea Tendril, Asparagus, English Pea, Golden Raisin, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Apricot-Mint Yogurt, Green Goddess Dressing GF

MODERN GREEK SALAD
Bibb Lettuce, Kale, Cucumber & Tomato Relish, Red Onion, Kalamata Olive Crumble, Feta, Banana Pepper, Crispy Chickpea, Greek Dressing GF

PLANT-BASED CAESER SALAD
Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing GF

Flatbreads

SERVED FAMILY-STYLE. SELECT 2:

LOCAL HARVEST GF
SPRING GARDEN GF
SMOKED SALMON GF
MARGHERITA GF

Appetizer

SERVED FAMILY-STYLE. SELECT 2:

SEASONAL HUMMUS GF
PORK POTSTICKERS
AVOCADO-ARTICHOKE DIP GF

Dinner Entrées

SELECT 3:

SPICY SHRIMP NOODLE BOWL*
Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Asparagus, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6-Pepper Spice, Sesame Seed, Chili Oil

CEDAR-ROASTED SALMON
Herbes de Provence, Broccoli, Roasted Red Bliss Potato, Asparagus, Tarragon Aioli, Grilled Lemon, Citrus-Fennel 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

GRILLED PERUVIAN-STYLE HALF CHICKEN
Roasted Red Bliss Potato, Artichoke, Baby Arugula, Shaved Fennel, Sun-Dried Tomato Pesto, Ají Verde Sauce, Cilantro, Lime GF

CORNMEAL-CRUSTED RAINBOW TROUT*
Apricot-Mint Yogurt, Watercress & Pea Tendril Salad, Radish, Dried Apricot, Dijon-Sherry Vinaigrette, Feta, Pea Tendril Oil, Grilled Lemon GF

PLANT-BASED STUFFED PEPPERS
Mushroom, Black Bean, Lentil, Piri Piri Sauce, Moroccan-Style Carrot, Warmed Ancient Grain Pilaf, Dried Apricot, Mint, Sweet & Salty Almond, Spinach Pesto

SEARED NEW BEDFORD SEA SCALLOPS*
Creamy Asparagus & Goat Cheese Risotto, Artichoke, English Pea, Candied Almond, Lemon Sea Salt, Pea Tendril Oil GF
ADD $10

WOOD-GRILLED 8 OZ. FILET MIGNON*
Farro Risotto, Charred Broccoli, English Pea, Mushroom, Demi-Glace, Pea Tendril Oil, Harissa Powder GF
ADD $12

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

All-Inclusive Packages

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

HARVEST
SEASONAL GRILL & WINE BAR

Garden All-Inclusive Dinner Menu

$100 PER PERSON
INCLUSIVE OF ALCOHOL, TAX & GRATUITY

Soup or Salad

SELECT 2:

MARYLAND CRAB SOUP*
Tomato, Carrot, Green Bean, Red Bliss Potato, Old Bay, Lemon Oil GF

PLANT-BASED ASPARAGUS SOUP
Oat Milk, Leek, Charred Asparagus, Coconut-Lemon "Crema" GF

SPRING FARMER SALAD
Baby Spinach, Baby Arugula, Pea Tendril, Asparagus, English Pea, Golden Raisin, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Apricot-Mint Yogurt, Green Goddess Dressing GF

MODERN GREEK SALAD
Bibb Lettuce, Kale, Cucumber & Tomato Relish, Red Onion, Kalamata Olive Crumble, Feta, Banana Pepper, Crispy Chickpea, Greek Dressing GF

PLANT-BASED CAESER SALAD
Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing GF

Flatbreads

SERVED FAMILY-STYLE. SELECT 2:

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

SPRING GARDEN
Goat Cheese, Asparagus, Berbere-Spiced Sunflower Seed, Local Honey, Chive Pesto, Pea Tendril GF

SMOKED SALMON
Herbed Cream Cheese, Roasted Potato, Macerated Cucumber, Dill, Sauce Gribiche GF

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

Dinner Entrées

SELECT 3:

SPICY SHRIMP NOODLE BOWL*
Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Asparagus, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6-Pepper Spice, Sesame Seed, Chili Oil

CEDAR-ROASTED SALMON
Herbes de Provence, Broccoli, Roasted Red Bliss Potato, Asparagus, Tarragon Aioli, Grilled Lemon, Citrus-Fennel 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

GRILLED PERUVIAN-STYLE HALF CHICKEN
Roasted Red Bliss Potato, Artichoke, Baby Arugula, Shaved Fennel, Sun-Dried Tomato Pesto, Ají Verde Sauce, Cilantro, Lime GF

CORNMEAL-CRUSTED RAINBOW TROUT*
Apricot-Mint Yogurt, Watercress & Pea Tendril Salad, Radish, Dried Apricot, Dijon-Sherry Vinaigrette, Feta, Pea Tendril Oil, Grilled Lemon GF

SEARED NEW BEDFORD SEA SCALLOPS*
Creamy Asparagus & Goat Cheese Risotto, Artichoke, English Pea, Candied Almond, Lemon Sea Salt, Pea Tendril Oil GF

WOOD-GRILLED 8 OZ. FILET MIGNON*
Farro Risotto, Charred Broccoli, English Pea, Mushroom, Demi-Glace, Pea Tendril Oil, Harissa Powder 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 - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST
PLANT-BASED OPTION

HARVEST
SEASONAL GRILL & WINE BAR

Estate All-Inclusive Dinner Menu

$125 PER PERSON
INCLUSIVE OF ALCOHOL, TAX & GRATUITY

Soup or Salad

SELECT 2:

MARYLAND CRAB SOUP*
Tomato, Carrot, Green Bean, Red Bliss Potato, Old Bay, Lemon Oil GF

PLANT-BASED ASPARAGUS SOUP
Oat Milk, Leek, Charred Asparagus, Coconut-Lemon "Crema" GF

SPRING FARMER SALAD
Baby Spinach, Baby Arugula, Pea Tendril, Asparagus, English Pea, Golden Raisin, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Apricot-Mint Yogurt, Green Goddess Dressing GF

MODERN GREEK SALAD
Bibb Lettuce, Kale, Cucumber & Tomato Relish, Red Onion, Kalamata Olive Crumble, Feta, Banana Pepper, Crispy Chickpea, Greek Dressing GF

PLANT-BASED CAESER SALAD
Romaine Heart, Crouton Crumble, Black Garlic, Vegan Caesar Dressing GF

Flatbreads

SERVED FAMILY-STYLE. SELECT 2:

LOCAL HARVEST GF
SPRING GARDEN GF
SMOKED SALMON GF
MARGHERITA GF

Appetizer

SERVED FAMILY-STYLE. SELECT 2:

SEASONAL HUMMUS GF
PORK POTSTICKERS
AVOCADO-ARTICHOKE DIP GF

Dinner Entrées

SELECT 3:

SPICY SHRIMP NOODLE BOWL*
Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper, Bean Sprout, Asparagus, Snow Pea, Carrot, Cilantro, Scallion, Cashew, 6-Pepper Spice, Sesame Seed, Chili Oil

CEDAR-ROASTED SALMON
Herbes de Provence, Broccoli, Roasted Red Bliss Potato, Asparagus, Tarragon Aioli, Grilled Lemon, Citrus-Fennel 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

GRILLED PERUVIAN-STYLE HALF CHICKEN
Roasted Red Bliss Potato, Artichoke, Baby Arugula, Shaved Fennel,Sun-Dried Tomato Pesto, Ají Verde Sauce, Cilantro, Lime GF

CORNMEAL-CRUSTED RAINBOW TROUT*
Apricot-Mint Yogurt, Watercress & Pea Tendril Salad, Radish, Dried Apricot, Dijon-Sherry Vinaigrette, Feta, Pea Tendril Oil, Grilled Lemon GF

PLANT-BASED STUFFED PEPPERS
Mushroom, Black Bean, Lentil, Piri Piri Sauce, Moroccan-Style Carrot, Warmed Ancient Grain Pilaf, Dried Apricot, Mint, Sweet & Salty Almond, Spinach Pesto

SEARED NEW BEDFORD SEA SCALLOPS*
Creamy Asparagus & Goat Cheese Risotto, Artichoke, English Pea, Candied Almond, Lemon Sea Salt, Pea Tendril Oil GF

WOOD-GRILLED 8 0Z. FILET MIGNON*
Farro Risotto, Charred Broccoli, English Pea, Mushroom, Demi-Glace, Pea Tendril Oil, Harissa Powder GF

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

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