

CATERING
MENU



HARVEST

FARM TO TABLE CATERING



SPRING
2021

HARVESTSEASONALGRILL.COM/CATERING

GF - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST. UPCHARGE FOR GF BREAD // ♻️- PLANT-BASED ITEM



Salads

Serves 8-10 People

HARVEST SALAD

\$50

Baby Mixed Greens, Roasted Soy Bean, Carrot, Cherry Tomato,
Harvest Vinaigrette GF ♻️

MODERN GREEK SALAD

\$60

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

SPRING FARMER

\$65

Little Gem Lettuce, Pea Tendril, Strawberry, Sugar Snap Pea,
Asparagus, Radish, Sumac-Spiced Sunflower Seed,
Avocado Vinaigrette GF ♻️

CHILLED SUPER POWER GRAINS

\$70

Quinoa, Farro, Kale, Broccoli, Golden Raisin, Avocado,
Pumpnickel Breadcrumb, Sumac-Spiced Sunflower Seed,
Avocado Cashew "Crema", Moroccan-Spiced Carrot,
Mango Vinaigrette ♻️

STRAWBERRY PATCH

\$60

Baby Spinach, Goat Cheese, Strawberry, Candied Pecan,
Strawberry Vinaigrette GF

JAMAICAN JERK

\$65

Baby Mixed Greens, Avocado, Mango, Papaya, Roasted Corn,
Black Bean, Almond, Toasted Coconut, Jerk Glaze,
Mango Vinaigrette GF ♻️

ADD A PROTEIN TO YOUR SALAD :

CHICKEN | \$40 | SHRIMP | \$45 | SALMON | \$55 | ORGANIC TOFU GF ♻️ | \$30 | BAKED FALAFEL GF ♻️ | \$35

Sandwiches

Serves 8-10

HARVEST GRILLED CHICKEN CLUB

\$85

Smoked Bacon, Baby Arugula, Tomato, Havarti, Citrus Herb Aioli,
Naan Flatbread

MAHI MAHI FISH TACOS

\$90 // BUILD YOUR OWN KIT INCLUDES:

Mahi Mahi Fish, Pickled Red Cabbage, Baby Arugula,
Tomatillo Salsa, Guacamole, Cilantro-Lime Sour Cream,
Choice of Flour or Corn Tortillas GF

HARVEST VEGGIE BURGER

\$80

Bibb Lettuce, Tomato, Guacamole, Pickled Red Cabbage,
Choice of Plant-Based Potato Roll or Onion Poppy Seed Roll ♻️

BLACK BEAN TACOS

\$85 // BUILD YOUR OWN KIT INCLUDES:

Organic Cilantro-Lime Rice, Braised Black Beans, Grilled Mojo Corn,
Avocado Cashew "Crema", Pickled Red Cabbage, Baby Arugula,
Tomatillo Salsa, Guacamole, Choice of Flour or Corn Tortillas GF ♻️



Entrées

Serves 8-10

ANCIENT GRAIN "FRIED RICE" BOWL

\$65
Jasmine Rice, Quinoa, Farro, Eggplant, Bell Pepper, Sweet Onion, Edamame, Carrot, Sugar Snap Pea, Broccoli, Shiitake Mushroom, Cilantro, Lime, Toasted Sesame, Soy Sauce, Crispy Shallot

SPICY SHRIMP NOODLE BOWL

\$80
Ginger Soy Soba Noodle, Broccoli, Carrot, Edamame, Shiitake Mushroom, Eggplant, Bell Pepper, Sugar Snap Pea, Toasted Cashew, Cilantro, Scallion, Sesame Seed, Chili Oil

CEDAR-ROASTED SALMON

\$85
Herbes de Provence, Chive Pesto, Citrus Papaya Yogurt, Grilled Lemon

LEMON THYME CHICKEN

\$75
Citrus Papaya Yogurt, Avocado Vinaigrette

SWEET PEA RAVIOLI

\$70
Garlic, English Pea, Basil Pesto, Asparagus, Cherry Tomato, Sugar Snap Pea, Broccoli, Fennel, Lemon Oil

EGGPLANT "PARMESAN"

\$65
Zucchini Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs, Basil Pesto

WILD MUSHROOM ENCHILADAS

\$75
Cornmeal Crepe, Tamarind Mole, Radish, Scallion, Pickled Red Cabbage, Avocado Cashew "Crema"

JUMBO LUMP CRAB CAKES

\$95
Spicy Carrot Ginger Remoulade

Sides

Serves 5

CILANTRO LIME RICE & BLACK BEANS

GF // \$20

ROASTED POTATOES

GF // \$25

MAC & CHEESE

GF // \$35

SMOKED BACON & SPRING VEGETABLE SUCCOTASH

GF // \$30

SEASONAL VEGETABLES

GF // \$20

Mini Desserts

Individual Portions // \$4 Each

CHOCOLATE SALTED-CARAMEL

Flourless Chocolate Cake, Caramel Sauce, Chocolate Mousse, Chocolate Ganache, Maldon Sea Salt

CARROT CAKE

Layered Carrot Cake, Cream Cheese Frosting Mousse, Candied Carrot

KEY LIME PIE

Key Lime Mousse, Graham Cracker Crust, Fresh Lime Zest

LIMONCELLO RICOTTA POUND CAKE

Gluten-Free Ricotta Pound Cake Cubes, Lemon Curd, Vanilla Whipped Cream, Fresh Lemon Zest

STRAWBERRY TRES LECHES

Three Milks Cake, Strawberry Mousse, Chocolate Ganache, Vanilla Whipped Cream, Fresh Strawberry

PLANT-BASED MANGO

COCONUT PANNA COTTA

Mango Purée, Coconut Panna Cotta, Tapioca Pearl, Diced Fresh Mango, Toasted Coconut Flakes