

SUMMER  
CATERING  
MENU



# HARVEST

FARM TO TABLE CATERING



PENNSYLVANIA  
& NEW JERSEY  
LOCATIONS

HARVESTSEASONAL.COM/CATERING

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



## Salads

SERVES 8-10

### HARVEST SALAD

\$50

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

### SUMMER BERRY PATCH

\$60

Baby Mixed Greens, Goat Cheese, Fresh Summer Berry, Candied Pecan, Strawberry Vinaigrette **GF**

### NUTTY WATERMELON

\$65

Baby Arugula, Fresh Summer Berry, Toasted Almond, Lime 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**

### 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

## Sandwiches

SERVES 8-10

### HARVEST GRILLED CHICKEN CLUB

\$85

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

### CHIMICHURRI SHRIMP TACOS

\$90 // BUILD YOUR OWN KIT INCLUDES:

Grilled Chimichurri Shrimp, Mango Poblano Slaw, Baby Arugula, Charred Corn Salsa, Radish, Guacamole, 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, Guacamole, Choice of Flour or Corn Tortillas **GF ♡**



## Entrées

SERVES 8-10

### KOREAN VEGETABLE "FRIED" GRAINS BOWL \$65

Organic Jasmine Rice, Quinoa, Farro, Just Egg, Eggplant,  
Bell Pepper, Onion, Edamame, Carrot, Sugar Snap Pea, Broccoli,  
Shiitake Mushroom, Cilantro, Lime, Toasted Sesame, Soy Sauce,  
Crispy Onion, Korean BBQ Spice, Kimchi ♡

### 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, Summer Squash, Grilled Lemon GF

### SESAME CHICKEN \$75

Bell Pepper, Onion, Sugar Snap Pea, Broccoli, Ginger Tamari,  
Cilantro, Toasted Sesame GF

### SWEET CORN RAVIOLI \$70

Heirloom Tomato Relish, Summer Squash, Sugar Snap Pea,  
Broccoli, Corn Purée, Blistered Cherry Tomato, Pistachio Dust,  
Sea Salt ♡

### EGGPLANT "PARMESAN" \$65

Zucchini Noodle, Fire-Roasted Tomato Sauce,  
Herbed Gluten-Free Breadcrumbs, Basil Pesto GF ♡

## Sides

SERVES 5

### CILANTRO LIME RICE & BLACK BEANS GF ♡ \$20

### ROASTED POTATOES GF \$25

### MAC & CHEESE GF \$45

### SEASONAL VEGETABLES GF ♡ \$20

## Mini Desserts

INDIVIDUAL PORTIONS // \$4 EACH

### CHOCOLATE SALTED-CARAMEL GF

### CAMPFIRE S'MORES

### KEY LIME PIE

### STRAWBERRY TRES LECHES

### PLANT-BASED MANGO COCONUT PANNA COTTA GF ♡

### PLANT-BASED BLUEBERRY LEMON CREAM GF ♡

FOR ORDERING INFO PLEASE CONTACT: [EVENTS@HARVESTSEASONAL.COM](mailto:EVENTS@HARVESTSEASONAL.COM)

VISIT: [HARVESTSEASONAL.COM/CATERING](http://HARVESTSEASONAL.COM/CATERING)