

SPRING
CATERING
MENU



HARVEST

FARM TO TABLE CATERING



PENNSYLVANIA,
NEW JERSEY, &
FLORIDA LOCATIONS

HARVESTSEASONAL.COM/CATERING

GF - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST. ADDITIONAL CHARGES MAY APPLY // ♻️- PLANT-BASED ITEM
AN ADDITIONAL \$3 PER PERSON INCLUDES STERNOS, STANDS, SERVING UTENSILS, ALL FLATWARE AND NAPKINS

Salads

SERVES 8-10

HARVEST \$55

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

SPRING FARMER \$75

Baby Arugula, Pea Tendril, Goat Cheese, Golden Raisin,
English Pea, Asparagus, Radish, Sumac-Spiced Sunflower Seed,
Avocado Vinaigrette **GF**

MODERN GREEK \$75

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

SUPERPOWER GRAINS \$75

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

ADD A PROTEIN TO YOUR SALAD :

CHICKEN \$75 // SHRIMP \$90 // SALMON \$95 // ORGANIC TOFU GF ♻️ \$65

Sandwiches

SERVES 8-10

HARVEST GRILLED CHICKEN CLUB \$80

Smoked Bacon, Baby Arugula,
Tomato, Herbed Mayo, Naan Flatbread,
Pickle **GF**

HARVEST VEGGIE BURGER \$85

Black Bean, Green Lentil, Poblano & Bell Pepper,
Onion, Edamame, Kale, Cilantro, Guacamole,
Pickled Red Cabbage, Plant-Based Potato Roll,
Pickle ♻️

SALMON BLT \$90

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

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..... *Entrées*

SERVES 8-10

**LEMON KALE PESTO
PASTA CHICKEN**

\$95

Grilled Chicken Breast, Black Pepper Rigatoni, Tuscan Kale,
Asparagus, English Pea, Sunflower Seed, Macadamia "Ricotta", Basil

SPICY SHRIMP NOODLE BOWL
\$160

Ginger Soy Soba Noodles, Broccoli, Shiitake Mushroom,
Eggplant, Bell Pepper, Sugar Snap Pea, Toasted Cashew,
Cilantro, Scallion, Sesame Seed, Chili Oil

LEMON THYME CHICKEN
\$150

Grilled Chicken Breast, Zucchini, Baby Arugula, Shaved Fennel,
Sun-Dried Tomato Pesto, Lemon-Kale Pesto GF

CEDAR-ROASTED SALMON
\$175

Orange-Fennel Salad, Tarragon Aioli, Grilled Lemon GF

EGGPLANT "PARMESAN"
\$85

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

WILD MUSHROOM ENCHILADAS
\$140

Corn Tortilla, Poblano Pepper, Tamarind Mole, Radish,
Scallion, Pickled Red Cabbage, Avocado "Crema" ♡

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Sides

SERVES 5

**ORGANIC CILANTRO-LIME RICE
& BLACK BEANS GF ♡**
\$25

SPICY POTATOES WITH ROMESCO GF ♡
\$35

UN-FRIED STEAK-CUT FRIES GF
\$25

HARVEST CREAMY MAC & CHEESE GF
\$30

ROASTED POTATOES GF ♡
\$30

**SMOKED BACON & SPRING
VEGETABLE SUCCOTASH**
\$35

Mini Desserts

INDIVIDUAL PORTIONS // \$4 EACH

CHOCOLATE SALTED-CARAMEL GF

BANANA CREAM PIE GF

KEY LIME PIE

CARROT CAKE GF

PEANUT BUTTER KANDY CAKE GF

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