



**CATERING MENU**  
**ONLY AVAILABLE FOR TAKEOUT**

GF - GLUTEN-FREE ITEM // V- PLANT-BASED ITEM

\$GF - GLUTEN-FREE SUBSTITUTION AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE OF \$2 PER PERSON.  
AN ADDITIONAL \$5 PER PERSON INCLUDES STERNOS, STANDS, SERVING UTENSILS, ALL FLATWARE AND NAPKINS.

*Appetizers*

PRICED PER PIECE

**PORK POTSTICKERS // \$2**

Ginger Soy Glaze & Sriracha Aioli Sauces

**GRASS-FED BEEF**

**BURGER SLIDERS // \$4.25**

Mild Cheddar, Caramelized Onion, Pickle Chip, Brioche

**THAI SKEWERS**

**CHICKEN \$2.50 // SHRIMP\* \$3**

Thai Peanut & Sriracha Sauces GF

*Appetizer Platters*

SERVES 8-10

**CHICKEN LETTUCE WRAPS // \$65**

Bibb Lettuce, Pickled Carrot, Crispy Shallot, Spicy Mayo, Ginger Soy, Thai Peanut Sauce, Lime GF

**LOCAL CHEESE PLATTER // \$75**

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

**JUMBO SHRIMP COCKTAIL\* // \$60**

Two Pounds Chilled Jumbo Shrimp, 6 Pepper Spice, Cocktail Sauce, Grilled Lemon GF

**ROASTED GARLIC HUMMUS // \$55**

Crispy Chickpea, Latin Spice, Lemon Oil, Naan Flatbread, Carrot & Cucumber Crudité \$GF V

*Salads*

SERVES 8-10

**THAI CRUNCH // \$65**

Cabbage, Kale, Cucumber, Pickled Carrot, Snow Pea, Bell Pepper, Edamame, Mint, Mandarin Orange, Scallion, Crushed Peanut, Cilantro, Ginger, Garlic, Thai Peanut Dressing, Sesame Seed GF

**HARVEST // \$50**

Mixed Baby Greens, Carrot, Cherry Tomato, Roasted Soybean, Balsamic Vinaigrette GF V

**MODERN GREEK // \$65**

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

**ADD A PROTEIN TO YOUR SALAD :**

**CHICKEN \$60 // SHRIMP\* \$70 // SALMON\* \$75**

**ORGANIC TOFU GF V \$50**

\* 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.



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*Sandwiches*  
**SERVES 8-10**

**GRILLED CHICKEN CLUB // \$80**

Smoked Bacon, Mild Cheddar, Baby Arugula, Tomato, Herbed Mayo, Naan Flatbread, Pickle **\$GF**

**HARVEST BLT // \$65**

Applewood-Smoked Bacon, Butterhead Lettuce, Heirloom Tomato, Sun-Dried Tomato Aioli, Sourdough Toast, Pickle

**NORTH ATLANTIC SALMON BLT\* // \$85**

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

*Sides*  
**SERVES 5**

**UN-FRIED STEAK-CUT FRIES GF ♻**  
**\$30**

**HARVEST CREAMY MAC & CHEESE GF**  
**\$35**

**ROASTED POTATOES GF ♻**  
**\$30**

**SEASONAL VEGETABLES GF ♻**  
**\$30**

*Entrées*  
**SERVES 8-10**

**SESAME CHICKEN // \$165**

Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Broccoli, Kale, Snow Pea, Ginger Tamari, Toasted Sesame, Scallion **GF**

**CEDAR-ROASTED SALMON\* // \$185**

Herbes de Provence, Roasted Potato, Seasonal Vegetables, Tarragon Aioli, Grilled Lemon **GF**

**SPICY SHRIMP NOODLE BOWL\* // \$170**

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

*Protein Combo Meals*

**SERVES 8-10 // INCLUDES CHOICE OF 2 SIDES**

**GRILLED MARINATED CHICKEN BREAST GF // \$125**

**GRILLED CILANTRO-LIME SHRIMP\* GF // \$140**

**HERB-ROASTED SALMON\* GF // \$150**

*Mini Desserts*

**INDIVIDUAL PORTIONS // \$5 EACH**

**CHOCOLATE SALTED-CARAMEL GF**

**PEANUT BUTTER KANDY CAKE GF**

**SEASONALLY-CHANGING DESSERTS**

**FOR ORDERING INFO PLEASE CONTACT: [EVENTS@HARVESTSEASONAL.COM](mailto:EVENTS@HARVESTSEASONAL.COM)**  
**———— VISIT: [HARVESTSEASONAL.COM/CATERING](http://HARVESTSEASONAL.COM/CATERING) ————**

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