

HARVEST

SEASONAL GRILL & WINE BAR

autumn private dining menus

1573 FRUITVILLE PIKE, LANCASTER, PA // 717.740.5282 // 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 December 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 Lancaster location. Final payment is due at the conclusion of your event.

AVAILABLE DINING ROOMS

CHEF'S TABLES (2) (SEMI PRIVATE)

PDR:

BOARD ROOM: 26 GUESTS

BOARD ROOM W/ AV: 24 GUESTS

MULTI TABLE PLATED: 40 GUESTS

RECEPTION STYLE EVENT: 45 GUESTS

THREE SEASONS ROOM (SEMI PRIVATE-13 BAR SEATS):

BOARD ROOM: 34 GUESTS

MULTI TABLE PLATED: 55 GUESTS

RECEPTION STYLE EVENT: 75 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, Tart Cherry Mandarin;
White, Pumpkin Pear;
Rosé, Pomegranate Cardamom

GOLD

\$36 PER PERSON FOR 3 HOURS

**ALL BOTTLED,
DRAFT BEERS
& SELTZERS**

7 OZ. POURS OF THE FOLLOWING

Canal Grando, Pinot Grigio; Kuranui, Sauvignon Blanc;
Harvest Charge, Chardonnay; 90+cellars Lot 179, Pinot Noir;
Tenuto Sassoregale, Sangiovese; Chateau Haut-Grelot, Bordeaux;
Harvest Charge, Cabernet Sauvignon

SEASONAL SANGRIAS

Red, Tart Cherry Mandarin;
White, Pumpkin Pear;
Rosé, Pomegranate Cardamom

HOUSE SPIRITS

Flyer American 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; Langtry, "Lillie Vineyard" Sauvignon Blanc;
Conundrum, White Blend; Sea Sun, Chardonnay;
Duckhorn "Decoy", Merlot;
Gundlach Bundschu, "Mountain Cuvee", Red Blend;
75 wine Company, "Amulet 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 Cranberry Bourbon, Pear & Pepita Margarita, Mandarin Thyme Vodka Gimlet, Chai Pomegranate Gin Cocktail,
Spiced Fig Rum Swizzle, Smokey Brown Butter Old Fashioned, Toasted Pumpkin Seed 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 **GF** 🌿

THAI CHICKEN LETTUCE WRAPS // 14

Crushed Peanut, Sriracha, Thai Peanut Sauce, Scallion,
Cilantro, Lime, Bibb Lettuce **GF**

WARM BUTTERNUT SQUASH & RICOTTA DIP // 13

Gingersnap Dust, Toasted Pumpkin Seed, Sourdough Toast **GF**

CIDER-ROASTED BRUSSELS SPROUTS // 12

White Miso Glaze, Rosemary Cider Reduction,
Pumpkin Seed Crumble, Sorrel **GF** 🌿

SHRIMP BAO BUNS* // 15

Sriracha Glaze, Pickled Red Cabbage & Carrot, Scallion, Sesame Seed

PORK POTSTICKERS // 13

Roasted Beet Sriracha Aioli, Pomegranate Molasses, Lime,
Roasted Mushroom, Micro Leek

LOCAL CHEESE BOARD // MP

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

SEASONAL HUMMUS // 13

Sweet & Sour Roasted Beet, Dried Cranberry, Spiced Pecan Dust,
Naan Flatbread, Cucumber & Carrot Chip **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

Sourdough, Lemon Oil, Chili-Lime Corn, Sea Salt, Cilantro ✓

FARM-FRESH EGG & AVOCADO TOAST* // 14

Sourdough, Lemon Oil, Chili-Lime Corn, Sea Salt, Cilantro

FRESH FRUIT PLATE // 12

Assortment of Seasonal Fruit GF ✓

LOCAL CHEESE BOARD // MP

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

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 Rum, Mandarin Purée, Pineapple Juice, POM Juice,
Vanilla Bean, Fresh Rosemary

VANILLA HERB CHAMPAGNE COCKTAIL

Sparkling Wine, Chai Tea, Rosemary Syrup, Vanilla Bean, Lemon Juice, Sugar Cube

CHAI ROSEMARY SPRITZ

Spritz! Italia, Chai Tea, Vanilla Bean, Rosemary Syrup, Lemon Juice, Fresh Rosemary

BOOZY ICED PUMPKIN SEED LATTE

Stateside Vodka, Cazadores Cafe Liqueur, Toasted Pumpkin Seed Syrup, Espresso Dust, Pumpkin Seed

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, PUMPKIN PEAR

White Wine, Pumpkin Vodka, Pear Purée, Cinnamon, Pumpkin Seed Syrup,
Lemon Juice, Fresh Pear

RED, TART CHERRY MANDARIN

Red Wine, Patron Citronage, Mandarin Juice, Vanilla Rose Syrup, Lemon Juice,
Amarena Cherry, Fresh Rosemary

ROSÉ, POMEGRANATE CARDAMOM

Rosé Wine, Licor 43, POM Juice, Cardamom Syrup, Lemon Juice, Fresh Mandarin

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Full-Service Brunch

AVAILABLE SUNDAY ONLY // \$40 PER PERSON
NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

SELECT 2 OF THE FOLLOWING:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey **GF**

HOMESTYLE CHICKEN NOODLE SOUP

Herb-Roasted Chicken, Bone Broth, Egg Noodle, Carrot, Celery **GF**

FALL ROASTED BEET SALAD

Baby Arugula, Crumbled Goat Cheese, Pear, Dried Cranberry,
Spiced Pecan Dust, White Balsamic **GF**

MODERN GREEK SALAD

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

CAESAR SALAD

Romaine Heart, Crouton Crumble,
Vegan Caesar Dressing **GF** 🌿

Brunch Entrées

SELECT 3 OF THE FOLLOWING:

PUMPKIN-SPICED LATTE FRENCH TOAST

Thick-Sliced Brioche, Pumpkin Pie Mousse, Espresso Butter,
Whipped Cream, Gingersnap Dust, Maple Syrup

SHRIMP & GRITS*

Pimento Cheese Grits, Bell Pepper, Onion,
Cajun Spice, Tasso Ham, 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

NORTH ATLANTIC 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 **GF**

SESAME CHICKEN

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

PLANT-BASED SUBSTITUTION AVAILABLE

GRILLED AUTUMN CHICKEN CLUB

Smoked Bacon, Mild Cheddar, Apple-Savoy Cabbage Slaw,
Baby Arugula, Smokey Tamarind-Tomato Jam,
Naan Flatbread, Pickle **GF**

JUMBO LUMP MARYLAND 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.

HARVEST

SEASONAL GRILL & WINE BAR

Lunch Packages



GF - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST

🌱 PLANT-BASED OPTION

Soup or Salad

SELECT 2 OF THE FOLLOWING:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

HOMESTYLE CHICKEN NOODLE SOUP

Herb-Roasted Chicken, Bone Broth, Egg Noodle, Carrot, Celery GF

FALL ROASTED BEET SALAD

Baby Arugula, Crumbled Goat Cheese, Pear, Dried Cranberry,
Spiced Pecan Dust, White Balsamic GF

MODERN GREEK SALAD

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

CAESAR SALAD

Romaine Heart, Crouton Crumble,
Vegan Caesar Dressing GF 🌱

Garden Lunch Menu

\$40 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

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,
Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

GRILLED AUTUMN CHICKEN CLUB

Smoked Bacon, Mild Cheddar, Apple-Savoy Cabbage Slaw,
Baby Arugula, Smokey Tamarind-Tomato Jam,
Naan Flatbread, Pickle GF

NORTH ATLANTIC 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

CUBAN BLACK BEAN & RICE BOWL

Coconut Jasmine Rice, Roasted Bell & Poblano Pepper,
Mojo Corn, Avocado, Crispy Chickpea, Plantain Chip, Radish,
Cilantro, Scallion, Lime GF 🌱

ROASTED FALL VEGETABLE BOWL

Mashed Sweet Potato, Roasted Brussels Sprout,
Dry-Rubbed BBQ Carrot & Parsnip,
Vegan Demi-Glace, Sorrel GF 🌱

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



Soup or Salad

SELECT 2 OF THE FOLLOWING:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey **GF**

HOMESTYLE CHICKEN NOODLE SOUP

Herb-Roasted Chicken, Bone Broth, Egg Noodle, Carrot, Celery **GF**

FALL ROASTED BEET SALAD

Baby Arugula, Crumbled Goat Cheese, Pear, Dried Cranberry,
Spiced Pecan Dust, White Balsamic **GF**

MODERN GREEK SALAD

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

CAESAR SALAD

Romaine Heart, Crouton Crumble,
Vegan Caesar Dressing **GF** 🌱

Garden Dinner Menu

\$48 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Dinner Entrées

SELECT 3:

SPICY SHRIMP NOODLE BOWL*

Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper,
Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Haricot Vert,
Tarragon Aioli, Grilled Lemon, Citrus Herb Salad **GF**

ORGANIC THAI COCONUT TOFU

Thai Coconut Curry, Crispy Panko-Breaded Tofu,
Coconut Jasmine Rice, Scallion, Sesame Seed **GF** 🌱

SIMPLY GRILLED SEASONAL FISH*

Wild-Caught Fresh Fish Cooked to Perfection on our Wood-Fire Grill,
Seasonally-Inspired Sides **GF**

SESAME CHICKEN

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

PLANT-BASED SUBSTITUTION AVAILABLE

NEW BEDFORD SCALLOP & SHRIMP RISOTTO*

Arborio Rice, Winter Squash Purée, Mascarpone Cheese,
Candied Pancetta, Pumpkin Seed Crumble, Micro Leek **GF**

ADD \$8

CENTER-CUT 8 OZ. FILET MIGNON*

Yukon Gold Mashed Potato, Seasonal Vegetable,
Red Wine Shallot Demi-Glace **GF**

ADD \$10

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

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Farm Dinner Menu

\$58 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

SELECT 2 OF THE FOLLOWING:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey **GF**

HOMESTYLE CHICKEN NOODLE SOUP

Herb-Roasted Chicken, Bone Broth, Egg Noodle, Carrot, Celery **GF**

FALL ROASTED BEET SALAD

Baby Arugula, Crumbled Goat Cheese, Pear, Dried Cranberry,
Spiced Pecan Dust, White Balsamic **GF**

MODERN GREEK SALAD

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

CAESAR SALAD

Romaine Heart, Crouton Crumble,
Vegan Caesar Dressing **GF** ✓

Appetizer

SERVED FAMILY-STYLE. SELECT 2:

SEASONAL HUMMUS **GF** ✓

PORK POTSTICKERS

WARM BUTTERNUT
SQUASH & RICOTTA DIP **GF**

Dinner Entrées

SELECT 3:

SPICY SHRIMP NOODLE BOWL*

Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper,
Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Haricot Vert,
Tarragon Aioli, Grilled Lemon, Citrus Herb Salad **GF**

ORGANIC THAI COCONUT TOFU

Thai Coconut Curry, Crispy Panko-Breaded Tofu,
Coconut Jasmine Rice, Scallion, Sesame Seed **GF** ✓

SIMPLY GRILLED SEASONAL FISH*

Wild-Caught Fresh Fish Cooked to Perfection on our Wood-Fire Grill,
Seasonally-Inspired Sides **GF**

SESAME CHICKEN

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

PLANT-BASED SUBSTITUTION AVAILABLE

RED WINE-BRAISED

BEEF POT ROAST

Yukon Gold Mashed Potato, Carrot, Parsnip, Brussels Sprout,
Mushroom, Red Wine Shallot Demi-Glace, Sorrel **GF**

NEW BEDFORD SCALLOP & SHRIMP RISOTTO*

Arborio Rice, Winter Squash Purée, Mascarpone Cheese,
Candied Pancetta, Pumpkin Seed Crumble, Micro Leek **GF**

ADD \$8

CENTER-CUT 8 OZ. FILET MIGNON*

Yukon Gold Mashed Potato, Seasonal Vegetable, Red Wine Shallot Demi-Glace **GF**

ADD \$10

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

HARVEST

SEASONAL GRILL & WINE BAR

All-Inclusive Packages



GF - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST

🌱 PLANT-BASED OPTION

Soup or Salad

SELECT 2 OF THE FOLLOWING:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

HOMESTYLE CHICKEN NOODLE SOUP

Herb-Roasted Chicken, Bone Broth, Egg Noodle, Carrot, Celery GF

FALL ROASTED BEET SALAD

Baby Arugula, Crumbled Goat Cheese, Pear, Dried Cranberry,
Spiced Pecan Dust, White Balsamic GF

MODERN GREEK SALAD

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

CAESAR SALAD

Romaine Heart, Crouton Crumble,
Vegan Caesar Dressing GF 🌱

Flatbreads

SERVED FAMILY-STYLE. SELECT 2 OF THE FOLLOWING:

LOCAL HARVEST

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

AUTUMN-SPICED CHICKEN

Cheddar, Pulled Chicken, Butternut Squash Purée,
Apple-Cranberry Chutney, Pumpkin Seed Crumble, Sorrel GF

BARTLETT PEAR & BLEU CHEESE

Aged Bleu Cheese, Fig Glaze, Microgreens GF

SHRIMP & CHORIZO

Cheddar, Sun-Dried Tomato Pesto, Saffron Aioli,
Scallion, Latin Spice GF

CAPUTO BROTHERS MARGHERITA

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

Garden All-Inclusive Dinner Menu

\$100 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Dinner Entrées

SELECT 3:

SPICY SHRIMP NOODLE BOWL*

Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper,
Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Haricot Vert,
Tarragon Aioli, Grilled Lemon, Citrus Herb Salad GF

ORGANIC THAI COCONUT TOFU

Thai Coconut Curry, Crispy Panko-Breaded Tofu,
Coconut Jasmine Rice, Scallion, Sesame Seed GF 🌱

SIMPLY GRILLED SEASONAL FISH*

Wild-Caught Fresh Fish Cooked to Perfection on our Wood-Fire Grill,
Seasonally-Inspired Sides GF

SESAME CHICKEN

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

PLANT-BASED SUBSTITUTION AVAILABLE

NEW BEDFORD SCALLOP & SHRIMP RISOTTO*

Arborio Rice, Winter Squash Purée, Mascarpone Cheese,
Candied Pancetta, Pumpkin Seed Crumble, Micro Leek GF

CENTER-CUT 8 OZ. FILET MIGNON*

Yukon Gold Mashed Potato, Seasonal Vegetable,
Red Wine Shallot Demi-Glace GF

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

Soup or Salad

SELECT 2 OF THE FOLLOWING:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

HOMESTYLE CHICKEN NOODLE SOUP

Herb-Roasted Chicken, Bone Broth, Egg Noodle, Carrot, Celery GF

FALL ROASTED BEET SALAD

Baby Arugula, Crumbled Goat Cheese, Pear, Dried Cranberry,
Spiced Pecan Dust, White Balsamic GF

MODERN GREEK SALAD

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

CAESAR SALAD

Romaine Heart, Crouton Crumble,
Vegan Caesar Dressing GF 🌱

Flatbreads

SERVED FAMILY-STYLE. SELECT 2:

LOCAL HARVEST GF

AUTUMN-SPICED CHICKEN GF

BARLETT PEAR & BLEU CHEESE GF

SHRIMP & CHORIZO GF

CAPUTO BROTHERS MAGHERITA GF

Appetizer

SERVED FAMILY-STYLE. SELECT 2:

SEASONAL HUMMUS GF 🌱

PORK POTSTICKERS

WARM BUTTERNUT SQUASH & RICOTTA DIP GF

Estate All-Inclusive Dinner Menu

\$125 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Dinner Entrées

SELECT 3:

SPICY SHRIMP NOODLE BOWL*

Ginger Soy Noodles, Edamame, Shiitake Mushroom, Bell Pepper,
Snow Pea, Carrot, Cilantro, Scallion, Cashew,
6-Pepper Spice, Sesame Seed

PLANT-BASED SUBSTITUTION AVAILABLE

CEDAR-ROASTED SALMON*

Herbes de Provence, Roasted Potato, Haricot Vert,
Tarragon Aioli, Grilled Lemon, Citrus Herb Salad GF

ORGANIC THAI COCONUT TOFU

Thai Coconut Curry, Crispy Panko-Breaded Tofu,
Coconut Jasmine Rice, Scallion, Sesame Seed GF 🌱

SIMPLY GRILLED SEASONAL FISH*

Wild-Caught Fresh Fish Cooked to Perfection on our Wood-Fire Grill,
Seasonally-Inspired Sides GF

SESAME CHICKEN

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

PLANT-BASED SUBSTITUTION AVAILABLE

RED WINE-BRAISED

BEEF POT ROAST

Yukon Gold Mashed Potato, Carrot, Parsnip, Brussels Sprout,
Mushroom, Red Wine Shallot Demi-Glace, Sorrel GF

NEW BEDFORD SCALLOP

& SHRIMP RISOTTO*

Arborio Rice, Winter Squash Purée, Mascarpone Cheese,
Candied Pancetta, Pumpkin Seed Crumble, Micro Leek GF

CENTER-CUT 8 OZ. FILET MIGNON*

Yukon Gold Mashed Potato, Seasonal Vegetable,
Red Wine Shallot Demi-Glace 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.