

HARVEST

SEASONAL GRILL & WINE BAR

winter private dining menus

1100 BETHLEHEM PIKE, NORTH WALES, PA // 267.460.8986 // 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 March 25th, 2026. 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 North Wales location. Final payment is due at the conclusion of your event. All credit card transactions are subject to a 2.5% surcharge. Cash payments are exempt from this fee.

AVAILABLE DINING ROOMS

SEMI-PRIVATE GARDEN ROOM:
45 GUESTS
CHEF'S ROOM:
12 GUESTS

An aerial photograph of a farm at sunrise. The scene is bathed in a warm, golden light. In the center, there are several large, dark silos and a barn. The foreground is dominated by rows of green crops, likely corn. The background shows rolling hills and a soft, hazy sky.

FARM-TO-TABLE *for everyone*

HARVEST PROUDLY SERVES ONLY HONEST
INGREDIENTS, SEASONALLY-SOURCED FROM
OUR TRUSTED FARMERS.

our farm partners

BRUBAKER APIARIES
ASPERS, PA

HIGHSPIRE HILLS FARM
GLENMOORE, PA

WHITE HORSE FARMERS MARKET
GAP, PA

AUKER'S GREEN HOUSE
BRUSH VALLEY PA

BAKER STREET BREAD COMPANY
CHESTNUT HILL, PA

SEVEN STARS FARM
PHOENIXVILLE, PA

CLOVER CREEK DAIRY
WILLIAMSBURG PA

CALKINS CREAMERY
HONESDALE, 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.**

Beverage Packages

SILVER

\$29 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS

With Exception of Seltzers

7oz. POURS OF ALL HOUSE WINES

Pinot Grigio, Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot, Cabernet Sauvignon

SEASONAL SANGRIAS

Red, Spiced Cherry;
White, Chamomile Honey;
Rosé, Cranberry Citrus

GOLD

\$36 PER PERSON FOR 3 HOURS

ALL BOTTLED, DRAFT BEERS & SELTZERS

7oz. POURS OF THE FOLLOWING

Terre di RAI, Pinot Grigio; Kuranui, Sauvignon Blanc;
Harvest Charge, Chardonnay; Crow Canyon, Pinot noir;
Tenuto Sassoregale, Sangiovese;
Chateau Gachon, Montagne Saint Emilion, Bordeaux;
Harvest Charge, Cabernet Sauvignon

SEASONAL SANGRIAS

Red, Spiced Cherry;
White, Chamomile Honey;
Rosé, Cranberry Citrus

HOUSE SPIRITS

Hidden Still 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

7oz. POURS OF THE FOLLOWING:

St. Urbans, Riesling; Les Trois Neveaux, Sauvignon Blanc;
Conundrum, White Blend;
Diora, "la Spondor du Soleil, Chardonnay;
Duckhorn "Decoy", Merlot;
Ferraton, "Samorens", Côtes du Rhône;
Duckhorn, "Greenwing", 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 Flg Bourbon, White Cranberry Cosmopolitan, Blood Orange Negroni, Hot Honey Margarita, Citrus & Sage Mojito,
Black Walnut Smokey Manhattan, Blood Orange Spritz, White Chocolate & Peppermint Mochatini

CHAMPAGNE TOAST

\$5 PER PERSON

HARVEST

SEASONAL GRILL & WINE BAR

Shared Appetizers



GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

HARVEST

SEASONAL GRILL & WINE BAR

Passed Hors D'oeuvres

1 HOUR: \$20 PER PERSON / 2 HOURS: \$30 PER PERSON
ADDITIONAL OPTIONS AVAILABLE FOR \$8 UPCHARGE

SELECT 3

ANGRY CASHEW SHRIMP

Sriracha Cashew-Wonton Crumble, Crispy Onions, Sesame, Scallion

TUNA POKE WONTONS

Ahi Tuna, Jalapeño, Scallion, Pickled Onion, Spicy Mayo, Ginger Soy GF

FARM-FRESH DEVEILED EGGS

CRAB CAKE SLIDERS

Lemon Herb Aioli, Brioche Bun

PORK POTSTICKERS

Ginger Soy and Spicy Mayo Dipping Sauces

BEEF SLIDERS

Mild Cheddar, Caramelized Onions, Brioche Bun, House-Made Pickle

BACON-WRAPPED SCALLOP

New Bedford Scallop, Hardwood Smoked Bacon, Miso Brown Butter GF

ROASTED SQUASH & ASIAGO CROSTINI

White Horse Market Butternut Squash, Asiago, Caramelized Onions, Brioche Toast

Raw Bar

1 HOUR: \$20 PER PERSON / 2 HOURS: \$35 PER PERSON;
15 GUEST MINIMUM

GULF SHRIMP COCKTAIL

Cocktail & Horseradish Sauces GF

TUNA POKE

Ahi Tuna, Jalapeño, Scallion, Pickled Onion, Spicy Mayo, Ginger Soy GF

JUMBO LUMP CRAB

Citrus Mustard Aioli GF

Stationed Hors D'oeuvres

LOCAL CHEESE & CRUDITE

Chef's Selections of Local Made Cheese,
Seasonal Vegetables, Fruits, Jams and Breads

1 HOUR: \$10 PER PERSON

2 HOURS: \$17 PER PERSON

SLIDER STATION

Crab Cake, Beef & Thai Chicken Sliders

1 HOUR: \$17 PER PERSON

2 HOURS: \$25 PER PERSON

SPREADS & BREADS

Seasonal Hummus & Crudite, Warm Butternut Squash Dip,
Plant-Based Ranch Dip, Selection of Breads

1 HOUR: \$8 PER PERSON

2 HOURS: \$15 PER PERSON

Seasonal Flatbreads

GLUTEN-FREE FLATBREADS AVAILABLE UPON REQUEST

FRENCH ONION // 12

Calkins Creamery Gruyere, Caramelized Onion, Cabernet Reduction, Fresh Thyme

MARGHERITA // 9

Caputo Brothers Mozzarella, House-Made Marinara, Basil

PEAR & BLEU // 13

Clover Creek Dairy Bleu Cheese, Arugula, Fig Glaze

KENNETT SQUARE MUSHROOM & ROSEMARY // 10

Plant-Based Bechamel, Caramelized Onion, Arugula 🌱

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HARVEST

SEASONAL GRILL & WINE BAR

Brunch Packages



HARVEST

SEASONAL GRILL & WINE BAR

Brunch Stationed Hors D'oeuvres

SERVED SUNDAY ONLY

CINNAMON BUNS

Spiced Cream Cheese Frosting,
Pecan Crumble

1 HOUR: \$8 PER PERSON

2 HOURS: \$15 PER PERSON

CINNAMON WONTON CRISPS

Cinnamon Sugar, Warm Apple Cranberry Chutney

1 HOUR: \$5 PER PERSON

2 HOURS: \$8 PER PERSON

LOCAL FARMS FRUIT & CHEESE PLATTERS

Chef's Selected Fruits, Berries, Cheeses, Crostini,
Local Honey, House-Made Jam

1 HOUR: \$12 PER PERSON

2 HOURS: \$20 PER PERSON

Brunch Cocktail Package

\$28 PER PERSON FOR 3 HOURS
INCLUDES THE FOLLOWING OPTIONS:

BRUNCH COCKTAILS

SPICED CIDER BRUNCH PUNCH

Dubliner "Firey Irish" Whiskey, Local Apple Cider, Cranberry Juice, Cinnamon Stick

WINTER WHITE MIMOSA

Wycliff Bubbly, G.E. Massenez "Garden Party" Rosemary Liqueur,
White Cranberry Juice, Lime Juice, Cranberry

CHOCOLATE WALNUT MOCHACCINO

Hidden Still Vanilla Vodka, Maraska Chocolate Walnut Liqueur, Espresso,
Vegan Cream, Toasted Walnut

BLOODY MARYS

CLASSIC

Weber Ranch Vodka, Harvest Bloody Mary Mix, Celery Stalk, Lemon & Lime

DIRTY

Weber Ranch Vodka, Harvest Bloody Mary Mix, Pickle Juice,
Olive Juice, Dill Pickle Spear, Bleu Cheese-Stuffed Olive

SPICY

Weber Ranch Vodka, Harvest Bloody Mary Mix, Sriracha, Fresh Jalapeño,
Fresh Lime, Six-Pepper Spice Rim

SEASONAL SANGRIAS

WHITE, CHAMOMILE HONEY

White Wine, Chamomile Tea, Barrow's Ginger Liqueur, Local Honey, Lemon Juice, Fresh Lemon

ROSÉ, CRANBERRY CITRUS

Rosé Wine, Cruzan Citrus Rum, Mandarin Purée, Cranberry Juice, Sage Syrup, Fresh Orange & Cranberry

RED, SPICED CHERRY

Red Wine, Dubliner "Firey Irish" Whiskey, Tart Cherry Juice, Lemon Juice,
Organic Agave, Cinnamon Stick, Tart Cherry

GF - NATURALLY GLUTEN-FREE

V - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

HARVEST

SEASONAL GRILL & WINE BAR

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

THREE BEAN TURKEY CHILI

Smokey Gouda, Sour Cream & Chive GF

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine,
Kalamata Olives, Feta GF

CITRUS BEET SALAD

Salt Roasted Beets, Baby Greens, Citrus,
Whipped Goat Cheese, Pistachio, Pomegranate GF

Brunch Entrées

SELECT 3 OF THE FOLLOWING:

CRAB CAKE BENNY*

Poached Egg, Lemon Herb Aioli, Hollandaise, Old Bay

SMOKED BACON BENNY

Poached Egg, Slab Bacon, Hollandaise

SEASONAL VEGETABLE FRITTATA

Sweet Potato & Caramelized Onion, Goat Cheese,
Rosemary & Sage

SHORT RIB HASH

Poached Egg, Roasted Root Vegetable,
Caramelized Onion, Natural Jus GF

CINNAMON BUN FRENCH TOAST

Spiced Cream Cheese Frosting, Local Maple Syrup

NY STRIP STEAK & EGGS*

Roast Potatoes, Haricot Vert, Cabernet Reduction GF

ADD \$15

BRUNCH BURGER*

Gruyere, Highspire Hills Farm Fresh Egg, Bacon

BRUNCH BURRITO

Scrambled Eggs, Smoked Bacon, Seasoned Potatoes,
Pickled Vegetables, Jack-Cheddar Cheese, Guacamole,
Pico, Sour Cream

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

Lunch Packages



GF - NATURALLY GLUTEN-FREE

V - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

Soup or Salad

SELECT 2 OF THE FOLLOWING:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

BABY GREENS SALAD

Mixed Greens, Prosecco Poached Pears, Toasted Pecans,
Cranberries, Pear Vinaigrette, Grana Parmesan

HARVEST SALAD

Baby Greens, Crispy Edamame, Carrot, Harvest Vinaigrette GF

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine,
Kalamata Olives, Feta GF

Flatbreads

UPGRADE FOR AN ADDITIONAL \$4 PER PERSON
SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

FRENCH ONION

Calkins Creamery Gruyere, Caramelized Onion,
Cabernet Reduction, Fresh Thyme

MARGHERITA

Caputo Brothers Mozzarella, House-Made Marinara, Basil

PEAR & BLEU

Clover Creek Bleu Cheese, Arugula, Fig Glaze

KENNETT SQUARE MUSHROOM & ROSEMARY

Plant-Based Bechamel, Caramelized Onion, Arugula V

Garden Lunch Menu

\$40 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Lunch Entrées

SELECT 3 OF THE FOLLOWING

ALL SANDWICHES SERVED WITH UN-FRIED FRIES.

GLUTEN-FREE ROLL OR FLATBREAD AVAILABLE UPON REQUEST

GRASS-FED BEEF BURGER*

Mild Cheddar, Caramelized Onion, Lettuce & Tomato, Brioche

NORTH ATLANTIC SALMON BLT*

Sundried Tomato Pesto, Lemon Chive Aioli, Bacon, Grilled Naan

GRILLED CHICKEN SANDWICH

Gruyere, Smoked Bacon, Baby Greens, Dijonnaise, Ciabatta

KOREAN SHORT RIB TACOS

Pickled Vegetable, Bulgogi Glaze,
Spicy Mayo, Scallion

TOFU PAD THAI

Rice Noodles, Savoy Cabbage, Egg,
Peanut, Scallion, Sprouts, Spicy Peanut Sauce GF

CUBAN BLACK BEAN BOWL

Jasmine Rice, Spiced Sweet Potato,
Roasted Peppers, Jalapeño,
Chipotle Maple Chickpeas, Coconut, Lime GF

**BOWL INCLUDES CHOICE TO ADD:
ORGANIC TOFU, CHICKEN* OR SALMON*
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



GF - NATURALLY GLUTEN-FREE

🌱 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

Soup or Salad

SELECT 2 OF THE FOLLOWING:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

BABY GREENS SALAD

Mixed Greens, Prosecco Poached Pears, Toasted Pecans,
Cranberries, Pear Vinaigrette, Grana Parmesan

HARVEST SALAD

Baby Greens, Crispy Edamame, Carrot, Harvest Vinaigrette GF

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine,
Kalamata Olives, Feta GF

Flatbreads

UPGRADE FOR AN ADDITIONAL \$4 PER PERSON
SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

FRENCH ONION

Calkins Creamery Gruyere, Caramelized Onion,
Cabernet Reduction, Fresh Thyme

MARGHERITA

Caputo Brothers Mozzarella, House-Made Marinara, Basil

PEAR & BLEU

Clover Creek Bleu Cheese, Arugula, Fig Glaze

KENNETT SQUARE MUSHROOM & ROSEMARY

Plant-Based Bechamel, Caramelized Onion, Arugula 🌱

Garden Dinner Menu

\$48 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Dinner Entrées

SELECT 3:

CEDAR PLANK SALMON*

Roasted Potato & Carrots, French Green Beans,
Lemon-Garlic Yogurt GF

TOFU PAD THAI

Rice Noodles, Savoy Cabbage, Egg, Peanut, Scallion,
Sprouts, Spicy Peanut Sauce GF

SESAME CHICKEN

Jasmine Rice, Seasonal Asian Vegetables,
Scallion, Cilantro, Ginger Tamari Glaze GF

PLANT-BASED SUBSTITUTION AVAILABLE

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushroom, Carrot,
Snow Pea, Pepper, Toasted Cashew, Cilantro, Scallion

PLANT-BASED SUBSTITUTION AVAILABLE

PAN-ROASTED HALF-CHICKEN "COQ AU VIN"

Red Wine-Braised Chicken, Smoked Bacon,
Mushroom & Pearl Onion, Brown Butter Carrot,
White Bean Purée GF

SCALLOP & SHRIMP CACIO E PEPE RISOTTO*

Mascarpone Cheese, Cracked Pepper,
Grana Parmesan Crisp GF

ADD \$8

GRASS-FED FILET*

Yukon Gold Garlic Mashed Potatoes,
Roasted Carrots, Demi Glace GF

ADD \$10

PENNSYLVANIA PRIME NY STRIP*

Roasted Potato, Haricot Verts,
Cabernet Reduction GF

ADD \$15

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

GF - NATURALLY GLUTEN-FREE

V - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD +\$3 PER GUEST

GLUTEN-FREE ROLL +\$2 PER GUEST

Soup

CHOICE OF:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

THREE BEAN TURKEY CHILI

Smokey Gouda, Sour Cream & Chive GF

Salad

SELECT 2 OF THE FOLLOWING:

CITRUS BEET SALAD

Salt Roasted Beets, Baby Greens, Citrus,
Whipped Goat Cheese, Pistachio, Pomegranate GF

BABY GREENS SALAD

Mixed Greens, Prosecco Poached Pears, Toasted Pecans,
Cranberries, Pear Vinaigrette, Grana Parmesan

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers,
Romaine, Kalamata Olives, Feta GF

HARVEST SALAD

Baby Greens, Crispy Edamame, Carrot, Harvest Vinaigrette GF

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD
AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

FRENCH ONION

MARGHERITA

PEAR & BLEU

KENNETT SQUARE MUSHROOM & ROSEMARY V

Farm Dinner Menu

\$58 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Dinner Entrées

SELECT 3:

CEDAR PLANK SALMON*

Roasted Potato & Carrots, French Green Beans,
Lemon-Garlic Yogurt GF

TOFU PAD THAI

Rice Noodles, Savoy Cabbage, Egg, Peanut, Scallion,
Sprouts, Spicy Peanut Sauce GF

SESAME CHICKEN

Jasmine Rice, Seasonal Asian Vegetables,
Scallion, Cilantro, Ginger Tamari Glaze GF

PLANT-BASED SUBSTITUTION AVAILABLE

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushroom, Carrot,
Snow Pea, Pepper, Toasted Cashew, Cilantro, Scallion

PLANT-BASED SUBSTITUTION AVAILABLE

WINE-BRAISED SHORT RIB

Yukon Gold Mashed Potatoes, Roasted Carrots,
Red Wine-Shallot Demi, Pickled Onions GF

PAN-ROASTED HALF-CHICKEN

“COQ AU VIN”

Red Wine-Braised Chicken, Smoked Bacon,
Mushroom & Pearl Onion, Brown Butter Carrot,
White Bean Purée GF

CUBAN BLACK BEAN BOWL

Jasmine Rice, Spiced Sweet Potato,
Roasted Peppers, Jalapeño,
Chipotle Maple Chickpeas, Coconut, Lime GF

**BOWL INCLUDES CHOICE TO ADD:
ORGANIC TOFU, CHICKEN* OR SALMON***

**ENTRÉE BOWL PROTEIN UPGRADES
(\$9 PER GUEST): SHRIMP*, STEAK***

SCALLOP & SHRIMP CACIO E PEPE RISOTTO*

Mascarpone Cheese, Cracked Pepper,
Grana Parmesan Crisp GF

ADD \$8

GRASS-FED FILET*

Yukon Gold Garlic Mashed Potatoes,
Roasted Carrots, Demi Glace GF

ADD \$10

PENNSYLVANIA PRIME NY STRIP*

Roasted Potato, Haricot Verts,
Cabernet Reduction GF

ADD \$15

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

All-Inclusive Packages



GF - NATURALLY GLUTEN-FREE

VF - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD

GLUTEN-FREE ROLL

Soup

CHOICE OF:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

THREE BEAN TURKEY CHILI

Smokey Gouda, Sour Cream & Chive GF

Salad

SELECT 2 OF THE FOLLOWING:

CITRUS BEET SALAD

Salt Roasted Beets, Baby Greens, Citrus, Whipped Goat Cheese, Pistachio, Pomegranate GF

BABY GREENS SALAD

Mixed Greens, Prosecco Poached Pears, Toasted Pecans, Cranberries, Pear Vinaigrette, Grana Parmesan

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine, Kalamata Olives, Feta GF

HARVEST SALAD

Baby Greens, Crispy Edamame, Carrot, Harvest Vinaigrette GF

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

FRENCH ONION

MARGHERITA

PEAR & BLEU

KENNETT SQUARE MUSHROOM & ROSEMARY VF

Garden All-Inclusive Dinner Menu

\$100 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Dinner Entrées

SELECT 3:

CEDAR PLANK SALMON*

Roasted Potato & Carrots, French Green Beans, Lemon-Garlic Yogurt GF

TOFU PAD THAI

Rice Noodles, Savoy Cabbage, Egg, Peanut, Scallion, Sprouts, Spicy Peanut Sauce GF

SESAME CHICKEN

Jasmine Rice, Seasonal Asian Vegetables, Scallion, Cilantro, Ginger Tamari Glaze GF

PLANT-BASED SUBSTITUTION AVAILABLE

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushroom, Carrot, Snow Pea, Pepper, Toasted Cashew, Cilantro, Scallion

PLANT-BASED SUBSTITUTION AVAILABLE

WINE-BRAISED SHORT RIB

Yukon Gold Mashed Potatoes, Roasted Carrots, Red Wine-Shallot Demi, Pickled Onions GF

PAN-ROASTED HALF-CHICKEN

“COQ AU VIN”

Red Wine-Braised Chicken, Smoked Bacon, Mushroom & Pearl Onion, Brown Butter Carrot, White Bean Purée GF

CUBAN BLACK BEAN BOWL

Jasmine Rice, Spiced Sweet Potato, Roasted Peppers, Jalapeño, Chipotle Maple Chickpeas, Coconut, Lime GF

**BOWL INCLUDE CHOICE TO ADD:
ORGANIC TOFU, CHICKEN*, SALMON*,
SHRIMP* OR STEAK**

SCALLOP & SHRIMP CACIO E PEPE RISOTTO*

Mascarpone Cheese, Cracked Pepper, Grana Parmesan Crisp GF

GRASS-FED FILET*

Yukon Gold Garlic Mashed Potatoes, Roasted Carrots, Demi Glace GF

PENNSYLVANIA PRIME NY STRIP*

Roast Potatoes, Haricot Verts, Cabernet Reduction GF

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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

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GF - NATURALLY GLUTEN-FREE

V - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD

GLUTEN-FREE ROLL

Estate All-Inclusive Dinner Menu

\$125 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Soup

CHOICE OF:

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seed, Local Honey GF

THREE BEAN TURKEY CHILI

Smokey Gouda, Sour Cream & Chive GF

Salad

SELECT 2 OF THE FOLLOWING:

CITRUS BEET SALAD

Salt Roasted Beets, Baby Greens, Citrus, Whipped Goat Cheese, Pistachio, Pomegranate GF

BABY GREENS SALAD

Mixed Greens, Prosecco Poached Pears, Toasted Pecans, Cranberries, Pear Vinaigrette, Grana Parmesan

VINTAGE GREEK SALAD

Tomatoes, Chickpeas, Red Onions, Cucumbers, Romaine, Kalamata Olives, Feta GF

HARVEST SALAD

Baby Greens, Crispy Edamame, Carrot, Harvest Vinaigrette GF

Flatbreads

SERVED FAMILY-STYLE. GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST. SELECT 2 OF THE FOLLOWING:

FRENCH ONION

MARGHERITA

PEAR & BLEU

KENNETT SQUARE MUSHROOM & ROSEMARY V

Dinner Entrées

SELECT 3:

CEDAR PLANK SALMON*

Roasted Potato & Carrots, French Green Beans, Lemon-Garlic Yogurt GF

TOFU PAD THAI

Rice Noodles, Savoy Cabbage, Egg, Peanut, Scallion, Sprouts, Spicy Peanut Sauce GF

SESAME CHICKEN

Jasmine Rice, Seasonal Asian Vegetables, Scallion, Cilantro, Ginger Tamari Glaze GF

PLANT-BASED SUBSTITUTION AVAILABLE

SPICY SHRIMP NOODLE BOWL*

6-Pepper Spice, Ginger Soy, Shiitake Mushroom, Carrot, Snow Pea, Pepper, Toasted Cashew, Cilantro, Scallion

PLANT-BASED SUBSTITUTION AVAILABLE

WINE-BRAISED SHORT RIB

Yukon Gold Mashed Potatoes, Roasted Carrots, Red Wine-Shallot Demi, Pickled Onions GF

PAN-ROASTED HALF-CHICKEN "COQ AU VIN"

Red Wine-Braised Chicken, Smoked Bacon, Mushroom & Pearl Onion, Brown Butter Carrot, White Bean Purée GF

CUBAN BLACK BEAN BOWL

Jasmine Rice, Spiced Sweet Potato, Roasted Peppers, Jalapeño, Chipotle Maple Chickpeas, Coconut, Lime GF

BOWL INCLUDE CHOICE TO ADD: ORGANIC TOFU, CHICKEN*, SALMON*, SHRIMP* OR STEAK

SCALLOP & SHRIMP CACIO E PEPE RISOTTO*

Mascarpone Cheese, Cracked Pepper, Grana Parmesan Crisp GF

HARVEST SURF & TURF*

Grass-Fed Filet & Cold Water Lobster Tail, Garlic Mashed Potatoes, Carrots, Demi, Drawn Butter GF

GRASS-FED FILET*

Yukon Gold Garlic Mashed Potatoes, Roasted Carrots, Demi Glace GF

PENNSYLVANIA PRIME NY STRIP*

Roast Potatoes, Haricot Verts, Cabernet Reduction GF

Dessert

ASSORTED SEASONALLY-INSPIRED

Beverage

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