# HARVEST
FARM TO TABLE CATERING

# Catering Menu
## ONLY AVAILABLE FOR TAKEOUT

GF - NATURALLY GLUTEN-FREE // 🌱- PLANT-BASED ITEM

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE: GLUTEN-FREE FLATBREAD +$3 PP // GLUTEN-FREE ROLL +$2 PP

AN ADDITIONAL $5 PER PERSON INCLUDES STERNOS, STANDS, SERVING UTENSILS, ALL FLATWARE AND NAPKINS.
ALL CREDIT CARD TRANSACTIONS ARE SUBJECT TO A 2.5% SURCHARGE. CASH PAYMENTS ARE EXEMPT FROM THIS FEE.

## *Appetizers*
PRICED PER PIECE

### Pork Potstickers // $2
Ginger Soy Glaze & Sriracha Aioli Sauces

### Grass-Fed Beef Burger Sliders // $5
Mild Cheddar, Caramelized Onion, Pickle Chip, Brioche

### Chilled Shrimp Cocktail // $2
Horseradish, Cocktail Sauce GF

## *Appetizer Platters*
SERVES 8-10

### Mini-Crab Cakes // $70
Citrus Mustard Aioli GF

### Winter Hummus // $55
Chipotle Maple Chickpeas, Toasted Naan, Vegetable Chips 🌱
GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST

### Local Farms Cheese Plate // $60
Chef's Selected Cheeses, Crostini, Local Honey, Local Orchard Apples, House-Made Jams

### Warm Butternut Squash Dip // $45
White Horse Market Butternut Squash, Asiago, Caramelized Onions, Brioche Toast

## *Salads*
SERVES 8-10

### Baby Greens Salad // $58
Mixed Greens, Prosecco Poached Pears, Toasted Pecans, Cranberries, Pear Vinaigrette, Grana Parmesan GF

### Harvest // $40
Baby Greens, Crispy Edamame, Carrot, Harvest Vinaigrette GF 🌱

### Chopped Caesar // $50
Shredded Greens, Parmesan, Garlic Ceasar Dressing, Buttered Crouton Crumble

### Citrus Beet Salad // $70
Salt Roasted Beets, Baby Greens, Citrus, Whipped Goat Cheese, Pistachio, Pomegranate GF

**ADD A PROTEIN TO YOUR SALAD :**

CHICKEN GF $60 // SHRIMP* GF $70 // SALMON* GF $80 // ORGANIC TOFU GF🌱 $45

* 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.

## Sandwiches

SERVES 8-10

GLUTEN-FREE ROLL OR FLATBREAD AVAILABLE UPON REQUEST

### Roasted Mushroom Wrap // $65
Kennett Square Mushrooms, Roasted Peppers & Onions, Mozzarella, Toasted Lavash

### Grilled Chicken Sandwich // $75
Gruyere, Smoked Bacon, Baby Greens, Dijonnaise, Ciabatta

### North Atlantic Salmon BLT* // $85
Sundried Tomato Pesto, Lemon Chive Aioli, Bacon, Grilled Naan

### Harvest Avocado BLT // $65
Applewood Smoked Bacon, Lettuce, Tomato Pesto, Avocado Mash, Lemon Chive Aioli

## Farm-Fresh Sides

SERVES 5

### Thai Pineapple Fried Rice // $35

### Yukon Gold Mashed Potatoes GF // $35

### Creamy Mac & Cheese // $30

### Whipped Sweet Potatoes // $35
Miso Brown Butter **GF**

### Roasted Brussels Sprouts // $35
Smoked Bacon, Crispy Onion **GF**

## Mini Desserts

INDIVIDUAL PORTIONS // $5 EACH

### Chocolate Salted-Caramel GF

### Chocolate Peanut Butter Cup GF

### Seasonally-Changing Desserts

## Entrées

SERVES 8-10

### Tofu Pad Thai // $145
Rice Noodles, Savoy Cabbage, Egg Scramble, Peanut, Scallions, Sprouts, Spicy Peanut Sauce **GF**

### Spicy Shrimp Noodle Bowl* // $170
6- Pepper Spice, Ginger Soy, Shiitake Mushroom, Carrot, Snow Pea, Pepper, Toasted Cashew, Cilantro, Scallion

SUBSTITUTE ORGANIC TOFU

### Wine-Braised Short Rib // $215
Yukon Gold Mashed Potatoes, Baby Carrots, Red Wine Shallot Demi, Pickled Red Onion **GF**

### Maryland Lump Crab Cakes* // $200
Spicy Potato, Haricot Vert, Lemon Herb Aioli **GF**

### Sesame Chicken // $155
Jasmine Rice, Seasonal Asian Vegetabes, Scallions, Cilantro, Ginger Tamari Glaze **GF**

SUBSTITUTE ORGANIC TOFU

### Pan-Roasted Half-Chicken "Coq Au Vin" // $160
Red Wine-Braised Chicken, Smoked Bacon, Mushroom & Pearl Onion, Brown Butter Carrot, White Bean Purée **GF**

### Cedar Plank Salmon* // $175
Roasted Potato, Baby Carrot, Brussels Sprouts, Roasted Garlic-Lemon Yogurt, Grilled Lemon **GF**

## Protein Combo Meals

SERVES 8-10 // INCLUDES CHOICE OF TWO SIDES

### Grilled Marinated Chicken Breast GF // $125

### Citrus Herb Shrimp* GF // $140

### Wood-Grilled Salmon* GF // $150

FOR ORDERING INFO PLEASE CONTACT: EVENTS@HARVESTSEASONAL.COM

VISIT: HARVESTSEASONAL.COM/CATERING

* 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.