

# HARVEST

SEASONAL GRILL & WINE BAR

*spring private dining menus*

549 WILMINGTON PIKE, GLEN MILLS, PA // 610.358.1005 // [HARVESTSEASONAL.COM](http://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 June 23rd, 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 Glen Mills 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**

(2) SEMI-PRIVATE CHEF'S TABLES

COCKTAIL TABLES: 8-14 GUESTS

MAIN DINING ROOM

(SEMI PRIVATE): 20-100 GUESTS



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

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GARDEN  
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— AN —  
ETHNOBOTANICAL  
DISTILLATION

42% ALC/VOL 700mL (84 PROOF)

*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

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### SILVER

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\$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, Black Cherry Rhubarb;  
White, Cucumber Mint;  
Rosé, Tropical Hibiscus

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### GOLD

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\$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, Black Cherry Rhubarb;  
White, Cucumber Mint;  
Rosé, Tropical Hibiscus

#### 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

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### PLATINUM

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\$42 PER PERSON FOR 3 HOURS

#### ALL BOTTLED, DRAFT BEERS & SELTZERS

#### 7oz. POURS OF THE FOLLOWING:

St. Urbans, Riesling; Les Trois Neveaux, Sauvignon Blanc;  
Evolution, "Lucky No. 9", White Blend;  
J. Lohr, "Riverstone", 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 Spring Bourbon, Butterfly Martini, Cucumber Tom Collins, Smoked Mango Margarita, Black Cherry Rhubarb Daquiri,  
Hibiscus Tequila Sour, Amalfi Spritz, "Nutella" Espresso Martini

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### CHAMPAGNE TOAST

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\$5 PER PERSON

# HARVEST

SEASONAL GRILL & WINE BAR

*Shared Appetizers*



GF - NATURALLY GLUTEN-FREE

VF - 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: \$21.50 PER PERSON / 2 HOURS: \$30 PER PERSON  
ADDITIONAL OPTIONS AVAILABLE FOR \$8 UPCHARGE

SELECT 3

### PERUVIAN CHICKEN KABOB

Aji Verde

### TUNA POKE WONTONS

Ahi Tuna, Jalapeños, Scallions, Pickled Onions, Spicy Mayo, Ginger Soy GF

### FARM-FRESH DEVEILED EGGS

### CRAB CAKE SLIDERS

Cajun Remoulade, 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, Bulgogi Glaze GF

### RICOTTA CROSTINI

Lavender Truffle Honey, Walnut Crumb, Ciabatta Toast

## *Raw Bar*

1 HOUR: \$22.50 PER PERSON / 2 HOURS: \$37 PER PERSON;  
15 GUEST MINIMUM

### GULF SHRIMP COCKTAIL

Cocktail & Horseradish Sauces GF

### TUNA POKE

Ahi Tuna, Jalapeños, Scallions, Pickled Onions, Spicy Mayo, Ginger Soy GF

### JUMBO LUMP CRAB

Cajun Remoulade GF

## *Stationed Hors D'oeuvres*

### LOCAL CHEESE & CRUDITE

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

1 HOUR: \$11 PER PERSON

2 HOURS: \$18 PER PERSON

### SLIDER STATION

Crab Cake, Beef & Thai Chicken Sliders

1 HOUR: \$17.50 PER PERSON

2 HOURS: \$26 PER PERSON

### SPREADS & BREADS

Seasonal Hummus & Crudité, Whipped Ricotta Dip,

Selection of Breads

1 HOUR: \$9 PER PERSON

2 HOURS: \$15 PER PERSON

## *Seasonal Flatbreads*

GLUTEN-FREE FLATBREADS AVAILABLE UPON REQUEST

### SPRING GARDEN // 13

Goat Cheese, Sunny Harvest Co-Op Asparagus, Spiced Sunflower Seeds,  
Pesto, Local Honey

### SMOKED SALMON // 16

Charred Spring Onion Crema, Cucumbers, Lemon-Dill Aioli, Fennel

### MAGHERITA // 12

Caputo Brothers Mozzarella, House-Made Marinara, Basil

### JAMAICAN JERK CHICKEN // 15

Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

\* 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*



# HARVEST

SEASONAL GRILL & WINE BAR

## Brunch Stationed Hors D'oeuvres

SERVED SUNDAY ONLY

### CINNAMON BUNS

Cream Cheese Frosting, Walnut Crumble

1/2 HOUR: \$4.50 PER PERSON

1 HOUR: \$8 PER PERSON

### SPREADS & BREADS

Seasonal Hummus & Crudité, Whipped Ricotta Dip,  
Selection of Breads

1/2 HOUR: \$5.50 PER PERSON

1 HOUR: \$9 PER PERSON

### LOCAL CHEESE & CRUDITE

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

1/2 HOUR: \$7 PER PERSON

1 HOUR: \$11 PER PERSON

### GULF SHRIMP COCKTAIL

Cocktail & Horseradish Sauces

1/2 HOUR: \$8 PER PERSON

1 HOUR: \$15 PER PERSON

## Brunch Cocktail Package

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

### MIMOSAS

#### CLASSIC

Sparkling Wine, Fresh Orange Juice

#### TROPICAL HIBISCUS

Sparkling Wine, Agavales Mango Tequila, Hibiscus Syrup,  
Pineapple Juice, Hibiscus Sugar Rim

#### CUCUMBER MINT

Sparkling Wine, Western Son Cucumber Vodka,  
Spearmint Syrup, Lemon Juice, Fresh Cucumber

#### ZERO PROOF

Zonin Zero Non-Alcoholic Italian Prosecco, Fresh Orange Juice, Orange Slice

### BLOODY MARYS

#### CLASSIC

Hidden Still 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, CUCUMBER MINT

White Wine, Western Son Cucumber Vodka, Lemon Juice, Spearmint Syrup, Fresh Mint & Cucumber

#### ROSÉ, TROPICAL HIBISCUS

Rosé Wine, Cruzan Pineapple Rum, Mango Purée, Hibiscus Syrup, Pineapple Juice, Lemon Juice,  
Fresh Mango & Hibiscus Flower

#### RED, BLACK CHERRY RHUBARB

Red Wine, Giffard Rhubarb Liqueur, Tart Cherry Juice, Lime Juice, Organic Agave, Black Cherries

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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:

#### SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF V

#### KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

#### VINTAGE GREEK SALAD

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

#### CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,  
Parmesan, Creamy Garlic Ceasar Dressing

### Brunch Entrées

SELECT 3 OF THE FOLLOWING:

#### CRAB CAKE BENNY\*

Poached Eggs, Cajun Remoulade, Hollandaise, Old Bay

#### GARDEN GREENS VEGETABLE FRITTATA

Green Tomatoes, Fennel, Asparagus,  
Baby Spinach, Manchego Cheese GF

#### BREAKFAST SCRAMBLE BOWL

Roasted Peppers, Seasoned Potatoes, Shallots,  
Baby Spinach, Goat Cheese, Cajun Aioli,  
Sourdough Crumble

#### TRADITIONAL BENNY

Poached Eggs, Canadian Bacon, Hollandaise

#### RICOTTA & CHOCOLATE HAZELNUT CREPE

Local Ricotta, Nutella Spread,  
Vanilla Whipped Cream, Hazelnut Brittle

#### CARROT CAKE WAFFLE

Cream Cheese Buttercream Frosting, Maple Syrup GF

#### BRIOCHE FRENCH TOAST

Cinnamon Sugar Salted Butter, Maple Syrup

### 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:

### SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF V

### KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

### HARVEST SALAD

Baby Greens, Crispy Edamame, Carrots,  
Harvest Vinaigrette GF

### CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,  
Parmesan, Creamy Garlic Caesar Dressing

## Flatbreads

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

### SPRING GARDEN

Goat Cheese, Sunny Harvest Co-Op Asparagus,  
Spiced Sunflower Seeds, Pesto, Local Honey

### SMOKED SALMON

Charred Spring Onion Crema, Cucumbers,  
Lemon-Dill Aioli, Fennel

### MARGHERITA

Caputo Brothers Mozzarella, House-Made Marinara, Basil

### JAMAICAN JERK CHICKEN

Green Tree Mild Cheddar, Roasted Peppers,  
Jamaican Jerk Glaze

# 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 Onions, Lettuce & Tomato, Brioche

### GRILLED CHICKEN CLUB

Buttercup Brie, Smoked Bacon, Baby Greens, Tomato,  
Roasted Garlic Aioli, Naan

### NORTH ATLANTIC SALMON BLT\*

Sundried Tomato Pesto, Tomato, Lemon-Dill Mayo,  
Bacon, Naan

### KENNETT SQUARE MUSHROOM BÁNH MÌ

Sweet Tamari Glaze, Chili Sauce, Spicy Pickled Vegetables,  
Cucumbers, Jalapeños, Tuscan Roll

### SESAME CHICKEN

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

PLANT-BASED SUBSTITUTION AVAILABLE

### CUBAN BLACK BEAN BOWL

Jasmine Rice, Adobo Spiced Yucca,  
Roasted Peppers, Smoked Chickpeas,  
Pickled Shallots, Radishes, Jalapeños, Lime GF V

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

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:

### SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF V

### KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

### HARVEST SALAD

Baby Greens, Crispy Edamame,  
Carrots, Harvest Vinaigrette GF

### VINTAGE GREEK SALAD

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

## Flatbreads

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

### SPRING GARDEN

Goat Cheese, Sunny Harvest Co-Op Asparagus,  
Spiced Sunflower Seeds, Pesto, Local Honey

### SMOKED SALMON

Charred Spring Onion Crema, Cucumbers,  
Lemon-Dill Aioli, Fennel

### MARGHERITA

Caputo Brothers Mozzarella, House-Made Marinara, Basil

### JAMAICAN JERK CHICKEN

Green Tree Mild Cheddar, Roasted Peppers,  
Jamaican Jerk Glaze

# Garden Dinner Menu

\$48 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

## Dinner Entrées

SELECT 3:

### CEDAR PLANK SALMON\*

Roasted Potatoes & Carrots, Broccolini,  
Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

### SPICY SHRIMP NOODLE BOWL\*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots,  
Snap Peas, Peppers, Toasted Cashews, Cilantro, Scallions

PLANT-BASED SUBSTITUTION AVAILABLE

### GRASS-FED BEEF BURGER\*

Mild Cheddar, Caramelized Onions,  
Lettuce & Tomato, Brioche

### LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale,  
Citrus Bread Crumbs, Meyer Lemon Oil,  
Macadamia "Ricotta" V

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

PROTEIN UPGRADES

(\$9 PER GUEST): SHRIMP\*, STEAK\*

### LEMON-THYME HALF ROASTED CHICKEN

Potatoes, Carrots, Asparagus,  
White Wine Citrus Pan Sauce, Fines Herbes GF

### NEW BEDFORD SCALLOP & SHRIMP RISOTTO\*

Saffron Tomato Cream, Spring Peas,  
Asiago Crisp, Radishes, Chive Oil GF

ADD \$8

### GRASS-FED FILET\*

Charred Spring Onions, Broccolini, Roasted Yukon  
Gold Potatoes, Red Wine-Shallot Demi Glace GF

ADD \$10

### PENNSYLVANIA PRIME NY STRIP\*

Cheddar & Bacon Potato Gratin, Asparagus,  
Pickled Shallots, Horseradish Crema, Chives 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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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:

### SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF V

### KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

## Salad

SELECT 2 OF THE FOLLOWING:

### SPRING BEET

Sunny Harvest Co-Op Gold Beets, Greens, Manchego Cheese,  
Creamy Pepper Vinaigrette GF

### CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,  
Parmesan, Creamy Garlic Caesar Dressing

### VINTAGE GREEK

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

### HARVEST

Baby Greens, Crispy Edamame,  
Carrots, Harvest Vinaigrette GF

## Flatbreads

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

### SPRING GARDEN

### SMOKED SALMON

### MARGHERITA

### JAMAICAN JERK CHICKEN

# Farm Dinner Menu

\$58 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

## Dinner Entrées

SELECT 3:

### CEDAR PLANK SALMON\*

Roasted Potatoes & Carrots, Broccolini,  
Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

### SPICY SHRIMP NOODLE BOWL\*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots,  
Snap Peas, Peppers, Toasted Cashews, Cilantro, Scallions

PLANT-BASED SUBSTITUTION AVAILABLE

### LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale,  
Citrus Bread Crumb, Meyer Lemon Oil,  
Macadamia "Ricotta" V

INCLUDES CHOICE TO ADD:

ORGANIC TOFU, CHICKEN\* OR SALMON\*

PROTEIN UPGRADES

(\$9 PER GUEST): SHRIMP\*, STEAK\*

### LEMON-THYME HALF ROASTED CHICKEN

Potatoes, Carrots, Asparagus,  
White Wine Citrus Pan Sauce, Fines Herbes GF

### NEW BEDFORD SCALLOP & SHRIMP RISOTTO\*

Saffron Tomato Cream, Spring Peas,  
Asiago Crisp, Radishes, Chive Oil GF

ADD \$8

### PAN-SEARED ALASKAN HALIBUT\*

Potato & Spring Vegetables, Grilled Lemon Citronette GF

ADD \$8

### GRASS-FED FILET\*

Charred Spring Onions, Broccolini, Roasted Yukon  
Gold Potatoes, Red Wine-Shallot Demi Glace GF

ADD \$10

### PENNSYLVANIA PRIME NY STRIP\*

Cheddar & Bacon Potato Gratin, Asparagus,  
Pickled Shallots, Horseradish Crema, Chives 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

V - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:

GLUTEN-FREE FLATBREAD

GLUTEN-FREE ROLL

# Garden All-Inclusive Dinner Menu

\$100 PER PERSON

INCLUSIVE OF TAX, GRATUITY, AND SERVICE

## Soup

CHOICE OF:

### SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF V

### KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

## Salad

SELECT 2 OF THE FOLLOWING:

### SPRING BEET

Sunny Harvest Co-Op Gold Beets, Greens, Manchego Cheese, Creamy Pepper Vinaigrette GF

### CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb, Parmesan, Creamy Ceasar Dressing

### VINTAGE GREEK

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

### HARVEST

Baby Greens, Crispy Edamame, Carrots, Harvest Vinaigrette GF

## Flatbreads

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

### SPRING GARDEN

### SMOKED SALMON

### MARGHERITA

### JAMAICAN JERK CHICKEN

## Dinner Entrées

SELECT 3:

### CEDAR PLANK SALMON\*

Roasted Potatoes & Carrots, Broccolini, Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

### SPICY SHRIMP NOODLE BOWL\*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots, Snow Pea, Peppers, Toasted Cashews, Cilantro, Scallions

PLANT-BASED SUBSTITUTION AVAILABLE

### LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale, Citrus Bread Crumbs, Meyer Lemon Oil, Macadamia "Ricotta" V

INCLUDES CHOICE TO ADD:

ORGANIC TOFU, CHICKEN\*, SALMON\*, SHRIMP\* OR STEAK

### LEMON-THYME HALF ROASTED CHICKEN

Potatoes, Carrots, Asparagus, White Wine Citrus Pan Sauce, Fines Herbes GF

### NEW BEDFORD SCALLOP & SHRIMP RISOTTO\*

Saffron Tomato Cream, Spring Peas, Asiago Crisp, Radishes, Chive Oil GF

### GRASS-FED FILET\*

Charred Spring Onions, Broccolini, Roasted Yukon Gold Potatoes, Red Wine-Shallot Demi Glace GF

### PENNSYLVANIA PRIME NY STRIP\*

Cheddar & Bacon Potato Gratin, Asparagus, Pickled Shallots, Horseradish Crema, Chives 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.

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:

### SPRING VEGETABLE SOUP

Meyer Lemon, Herbs GF V

### KENNETT SQUARE MUSHROOM BISQUE

Truffle & Thyme GF

## Salad

SELECT 2 OF THE FOLLOWING:

### SPRING BEET

Sunny Harvest Co-Op Gold Beets, Greens, Manchego Cheese,  
Creamy Pepper Vinaigrette GF

### CAESAR SALAD

Shredded Romaine & Kale, Lemon Crouton Crumb,  
Parmesan, Creamy Garlic Ceasar Dressing

### VINTAGE GREEK

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

### HARVEST

Baby Greens, Crispy Edamame, Carrots, Harvest Vinaigrette GF

## Flatbreads

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

### SPRING GARDEN

### SMOKED SALMON

### MARGHERITA

### JAMAICAN JERK CHICKEN

## Dinner Entrées

SELECT 3:

### CEDAR PLANK SALMON\*

Roasted Potatoes & Carrots, Broccolini,  
Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

### SPICY SHRIMP NOODLE BOWL\*

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots,  
Snap Peas, Peppers, Toasted Cashews, Cilantro, Scallions

PLANT-BASED SUBSTITUTION AVAILABLE

### LEMON KALE PESTO BUCATINI

Local-Made Pasta, Shaved Asparagus, Tuscan Kale,  
Citrus Bread Crumbs, Meyer Lemon Oil,  
Macadamia "Ricotta" V

INCLUDES CHOICE TO ADD:

ORGANIC TOFU, CHICKEN\*,  
SALMON\*, SHRIMP\* OR STEAK

### LEMON-THYME HALF ROASTED CHICKEN

Potatoes, Carrots, Asparagus,  
White Wine Citrus Pan Sauce, Fines Herbes GF

### NEW BEDFORD SCALLOP & SHRIMP RISOTTO\*

Saffron Tomato Cream, Spring Peas,  
Asiago Crisp, Radishes, Chive Oil GF

### PAN-SEARED ALASKAN HALIBUT\*

Potato & Spring Vegetables,  
Grilled Lemon Citronette GF

### GRASS-FED FILET\*

Charred Spring Onions, Broccolini, Roasted Yukon  
Gold Potatoes, Red Wine-Shallot Demi Glace GF

### PENNSYLVANIA PRIME NY STRIP\*

Cheddar & Bacon Potato Gratin, Asparagus,  
Pickled Shallots, Horseradish Crema, Chives GF

## Dessert

ASSORTED SEASONALLY-INSPIRED

## Beverage

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