



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 // \$4**

Mild Cheddar, Caramelized Onions,
Pickle Chips, Brioche



**CHILLED SHRIMP
COCKTAIL // \$3.5**

Horseradish, Cocktail Sauce GF



Appetizer Platters

SERVES 8-10

MINI-CRAB CAKES // \$70

Cajun Remoulade GF

SPRING HUMMUS // \$55

Lemony Artichoke & Herbs, Roasted Garlic,
Cucumber & Carrot Chips, Toasted Naan ♻️

GLUTEN-FREE FLATBREAD AVAILABLE UPON REQUEST



LOCAL FARMS CHEESE BOARD // \$60

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

WHIPPED RICOTTA DIP // \$55

Lavender Truffle Honey, Spiced Walnut Crumble,
Salted Tuscan Bread



Salads

SERVES 8-10

VINTAGE GREEK // \$58

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

HARVEST // \$40

Baby Greens, Crispy Edamame, Carrots, Harvest Vinaigrette GF ♻️



CLASSIC CAESAR // \$50

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

SPRING BEET SALAD // \$70

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

KENNETT SQUARE

MUSHROOM BÁNH MÌ // \$65

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

GRILLED CHICKEN CLUB // \$75

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

NORTH ATLANTIC SALMON BLT* // \$85

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

HARVEST AVOCADO BLT // \$65

Applewood Smoked Bacon, Lettuce, Tomatoes, Avocado Mash, Lemon Herb Mayo, Buttered Sourdough

Farm-Fresh Sides

SERVES 5

ROASTED SPRING VEGETABLES // \$45

Asparagus, Fennel, Gold Potato, Peppers, Onions, Citrus Pesto GF

CREAMY MAC & CHEESE // \$35

SUNNY HARVEST CO-OP ROASTED CARROTS // \$35

Feta, Lavender Truffle Honey, Spiced Walnut Crumble, Sumac GF

POTATO GRATIN // \$35

Cheddar Cheese, Bacon, Chives GF

GRILLED BROCCOLINI // \$30

Roasted Garlic, Jalapeño Aioli, Chimichurri GF

Mini Desserts

INDIVIDUAL PORTIONS // \$5 EACH

CHOCOLATE SALTED-CARAMEL GF

CHOCOLATE PEANUT BUTTER CUP GF

SEASONALLY-CHANGING DESSERTS

Entrées

SERVES 8-10

LEMON KALE PESTO BUCATINI // \$145

Shaved Asparagus, Tuscan Kale, Citrus Bread Crumb, Meyer Lemon Oil, Macadamia "Ricotta" V

SPICY SHRIMP NOODLE BOWL* // \$170

6-Pepper Spice, Ginger Soy, Shiitake Mushrooms, Carrots, Snap Peas, Peppers, Spicy Peanut, Cilantro, Scallion

MAKE IT PLANT-BASED BY SUBSTITUTING ORGANIC TOFU V

GRASS-FED BEEF FILET // \$260

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

MARYLAND LUMP CRAB CAKES* // \$200

Old Bay Butter, Roasted Spring Vegetables, Cajun Remoulade, Grilled Lemon GF

SESAME CHICKEN // \$155

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

MAKE IT PLANT-BASED BY SUBSTITUTING ORGANIC TOFU V

LEMON-THYME HALF ROASTED CHICKEN // \$160

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

CEDAR PLANK SALMON* // \$175

Lemon-Dill Aioli, Chive Oil, Grilled Lemon GF

Protein Combo Meals

SERVES 8-10 // INCLUDES CHOICE OF TWO SIDES

GRILLED MARINATED CHICKEN BREAST GF // \$125

CHILI-LIME SHRIMP* GF // \$140

WOOD-GRILLED SALMON* GF // \$150

FOR ORDERING INFO PLEASE CONTACT: EVENTS@HARVESTSEASONAL.COM
VISIT: HARVESTSEASONAL.COM/CATERING

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