HARVEST

SEASONAL GRILL & WINE BAR

summer private dining menus

7011 SHOPPES BOULEVARD, MOOSIC, PA // 570.342.3330 // 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 September 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 Montage 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
SMALL PRIVATE DINING ROOM: 14 GUESTS
SMALL PRIVATE DINING ROOM WITH AV: 10 GUESTS
LARGE PRIVATE DINING ROOM: 45 GUESTS
LARGE PRIVATE DINING ROOM WITH AV: 26 GUESTS
BAR AREA: 10-65 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

CASTLE VALLEY MILL
DOYLESTOWN, 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

7oz. Pours Of All House Wines
Pinot Grigio, Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot, Cabernet Sauvignon

Seasonal Sangrias
Red, Blueberry Basil;
White, Citrus Passion Fruit;
Rosé, Strawberry Guava

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, Blueberry Basil;
White, Citrus Passion Fruit;
Rosé, Strawberry Guava

House Spirits
Hidden Still Gluten-Free Vodka, New Amsterdam Gin, Cruzan 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;
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 Peach Old Fashioned, Strawberry Bramble, Passion Fruit Paloma, Raspberry Yuzu Martini, Mixed Berry Mojito,
Blue Hawaiian Margarita, Watermelon Spritz, Banana Bread Espresso Martini

CHAMPAGNE TOAST

$5 PER PERSON

HARVEST

SEASONAL GRILL & WINE BAR

Shared Appetizers

GF - NATURALLY GLUTEN-FREE

V - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:
GLUTEN-FREE FLATBREAD +$3 PER GUEST
GLUTEN-FREE NAAN +$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 Deviled Eggs

Grilled Shrimp Skewers
Agave-Lime Cabbage Slaw, Scallions, Aji Verde Sauce, Lime GF

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, Spiced Pistachio, Salted Tuscan Bread

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

Lump Crab Salad
Dijon Mustard Sauce 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
Salmon, 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

Summer Street Corn // 13
Caputo Brother's Mozzarella, Smoked Chili-Lime Aioli, Tajin, Lime Zest

Orchard Peach & Crispy Prosciutto // 15
Farmer's Goat Cheese, Baby Arugula, Balsamic Glaze

Margherita // 12
Caputo Brother's 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

Summer Peach Cinnamon Rolls

Cream Cheese Frosting

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

Summer Sunrise

Hornitos Reposado Tequila, Grenadine, Orange Juice,
Sparkling Wine, Fresh Orange, Amarena Cherry

Blue Hawaiian

Cruzan Passionfruit Rum, Pineapple Juice, Spirulina Syrup,
Sparkling Wine

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, Citrus Passion Fruit

White Wine, Cruzan Passion Fruit Rum, Grapefruit Juice, Lime Juice, Organic Agave, Grapefruit Chip

Rosé, Strawberry Guava

Rosé Wine, Smirnoff Strawberry Vodka, Guava Purée, Lime Juice, Organic Agave, Fresh Strawberry

Red, Blueberry Basil

Red Wine, Western Son Blueberry Vodka, POM Juice, Basil Syrup,
Lemon Juice, Fresh Blueberry

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GF - NATURALLY GLUTEN-FREE

- PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:
GLUTEN-FREE FLATBREAD +$3 PER GUEST
GLUTEN-FREE NAAN +$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:

Maryland Crab Soup
Tomatoes, Carrots, Green Beans, Yukon Gold Potatoes, Old Bay, Lemon Oil GF

Sweet Corn Chowder
Chives, Lemon-Chili Oil GF

Farmer's Market Watermelon & Berries
Baby Greens, Seasonal Berries, Goat Cheese, Candied Pecans, Balsamic Glaze, Lime Vinaigrette GF

Caesar Salad
Shredded Romaine & Kale, Lemon-Herb Croutons, Parmesan, Creamy Garlic Caesar Dressing

Brunch Entrées

SELECT 3 OF THE FOLLOWING:

Crab Cake Benny*
Poached Eggs, Cajun Remoulade, Hollandaise, Old Bay, Breakfast Potatoes

Harvest Garden Frittata
Tomato, Tuscan Kale, Asparagus, Goat Cheese, Fines Herbes, Served With Harvest Salad GF

Sunrise Scramble Bowl
Highspire Hills Egg, Bacon, Garden Peppers, Onions, Mild Cheddar, Cajun Aioli

Traditional Benny
Poached Eggs, Canadian Bacon, Hollandaise, Breakfast Potatoes

Dark Chocolate Waffle
Whipped Cream, Salted Whipped Butter, Maple Syrup, Mixed Seasonal Fruit GF

Lemon-Berry French Toast
Lemon Poppy Seed Curd, Fresh Summer Berries

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 NAAN +$3 PER GUEST
GLUTEN-FREE ROLL +$2 PER GUEST

Garden Lunch Menu

$40 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

SELECT 2 OF THE FOLLOWING:

Maryland Crab Soup
Tomatoes, Carrots, Green Beans, Yukon Gold Potatoes, Old Bay, Lemon Oil GF

Sweet Corn Chowder
Chives, Lemon-Chili Oil GF

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

Caesar Salad
Shredded Romaine & Kale, Lemon-Herb Croutons, 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:

Summer Street Corn
Caputo Brother's Mozzarella, Smoked Chili-Lime Aioli, Tajin, Lime Zest

Orchard Peach & Crispy Prosciutto
Farmer's Goat Cheese, Baby Arugula, Balsamic Glaze

Margherita
Caputo Brother's Mozzarella, House-Made Marinara, Basil

Jamaican Jerk Chicken
Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

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, Leidy's Smoked Bacon, Tomato, Roasted Garlic Aioli, Grilled Naan

North Atlantic Salmon BLT*
Sun-Dried Tomato Pesto, Tomato, Lemon-Dill Mayo, Leidy's Bacon, Naan

Eggplant Parmesan Sandwich
House-Made Marinara, Caputo Brother's Mozzarella, Roasted Garlic Aioli, Ciabatta

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

PLANT-BASED SUBSTITUTION AVAILABLE

Cuban Black Bean Bowl
Grilled Corn, Roasted Peppers, Smoked Chickpeas, Pickled Red Onions, Jalapeños, Jasmine Rice, Black Beans, 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

🌿 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:
GLUTEN-FREE FLATBREAD +$3 PER GUEST
GLUTEN-FREE NAAN +$3 PER GUEST
GLUTEN-FREE ROLL +$2 PER GUEST

Garden Dinner Menu

$48 PER PERSON

NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

SELECT 2 OF THE FOLLOWING:

Maryland Crab Soup
Tomatoes, Carrots, Green Beans, Yukon Gold Potatoes, Old Bay, Lemon Oil GF

Sweet Corn Chowder
Chives, Lemon-Chili Oil GF

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

Farmer's Market Watermelon & Berries Salad
Baby Greens, Seasonal Berries, Goat Cheese, Candied Pecans, Balsamic Glaze, Lime Vinaigrette GF

Flatbreads

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

Summer Street Corn
Caputo Brother's Mozzarella, Smoked Chili-Lime Aioli, Tajin, Lime Zest

Orchard Peach & Crispy Prosciutto
Farmer's Goat Cheese, Baby Arugula, Balsamic Glaze

Margherita
Caputo Brother's Mozzarella, House-Made Marinara, Basil

Jamaican Jerk Chicken
Green Tree Mild Cheddar, Roasted Peppers, Jamaican Jerk Glaze

Dinner Entrées

SELECT 3:

Cedar Plank Salmon*
Roasted Summer Squash & Zucchini, Potatoes, Spiced Local Yogurt, 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

Eggplant "Parmesan"
House-Made Marinara, Linguini, Plant-Based Mozzarella, Basil 🌿

Wood-Grilled Peruvian Half-Chicken
Salt-Roasted Potatoes, Aji Verde, Spiced Grilled Corn, Pickled Red Onions GF

New Bedford Scallop & Shrimp Risotto*
Saffron Tomato Cream, English Peas, Asiago Crisp, Chive Oil GF

ADD $8

Pasture-Raised Beef Filet*
Roasted Squash and Zucchini, Yukon Gold Potatoes, Red Wine-Shallot Demi GF

ADD $10

Pennsylvania Prime NY Strip*
Rosemary Salt Roasted Potatoes, Asparagus, 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

🌿 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:
GLUTEN-FREE FLATBREAD +$3 PER GUEST
GLUTEN-FREE NAAN +$3 PER GUEST
GLUTEN-FREE ROLL +$2 PER GUEST

Farm Dinner Menu

$58 PER PERSON
NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup

CHOICE OF:

Maryland Crab Soup
Tomatoes, Carrots, Green Beans, Yukon Gold Potatoes, Old Bay, Lemon Oil GF

Sweet Corn Chowder
Chives, Lemon-Chili Oil GF

Salad

SELECT 2 OF THE FOLLOWING:

Summer Beet
White Horse Market Salt-Roasted Beets, Grilled Peaches, Yellow Beet Purée, Whipped Yogurt, Pistachios, Lemon-Chili Oil GF

Caesar Salad
Shredded Romaine & Kale, Lemon-Herb Croutons, Parmesan, Creamy Garlic Caesar Dressing

Farmer's Market Watermelon & Berries Salad
Baby Greens, Seasonal Berries, Goat Cheese, Candied Pecans, Balsamic Glaze, Lime Vinaigrette 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:

Summer Street Corn
Orchard Peach & Crispy Prosciutto
Margherita
Jamaican Jerk Chicken

Dinner Entrées

SELECT 3:

Cedar Plank Salmon*
Roasted Summer Squash & Zucchini, Potatoes, Spiced Local Yogurt, 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

Eggplant "Parmesan"
House-Made Marinara, Linguini, Plant-Based Mozzarella, Basil 🌿

Wood-Grilled Peruvian Half-Chicken
Salt-Roasted Potatoes, Aji Verde, Spiced Grilled Corn, Pickled Red Onions GF

New Bedford Scallop & Shrimp Risotto*
Saffron Tomato Cream, English Peas, Asiago Crisp, Chive Oil GF
ADD $8

Wild-Caught Alaskan Halibut*
Yukon Gold Potatoes & Summer Vegetables, Grilled Lemon Citronette GF
ADD $8

Pasture-Raised Beef Filet*
Roasted Squash and Zucchini, Yukon Gold Potatoes, Red Wine-Shallot Demi GF
ADD $10

Pennsylvania Prime NY Strip*
Rosemary Salt Roasted Potatoes, Asparagus, 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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SEASONAL GRILL & WINE BAR

All-Inclusive Packages

GF - NATURALLY GLUTEN-FREE

🌿 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:
GLUTEN-FREE FLATBREAD +$3 PER GUEST
GLUTEN-FREE NAAN +$3 PER GUEST
GLUTEN-FREE ROLL +$2 PER GUEST

Garden All-Inclusive Dinner Menu

$100 PER PERSON
INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Soup

CHOICE OF:

Maryland Crab Soup
Tomatoes, Carrots, Green Beans, Yukon Gold Potatoes, Old Bay, Lemon Oil GF

Sweet Corn Chowder
Chives, Lemon-Chili Oil GF

Salad

SELECT 2 OF THE FOLLOWING:

Summer Beet
White Horse Market Salt-Roasted Beets, Grilled Peaches, Yellow Beet Purée, Whipped Yogurt, Pistachios, Lemon-Chili Oil GF

Caesar Salad
Shredded Romaine & Kale, Lemon-Herb Croutons, Parmesan, Creamy Garlic Caesar Dressing

Farmer's Market Watermelon & Berries Salad
Baby Greens, Seasonal Berries, Goat Cheese, Candied Pecans, Balsamic Glaze, Lime Vinaigrette 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:

Summer Street Corn
Orchard Peach & Crispy Prosciutto
Margherita
Jamaican Jerk Chicken

Dinner Entrées

SELECT 3:

Cedar Plank Salmon*
Roasted Summer Squash & Zucchini, Potatoes, Spiced Local Yogurt, 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

Eggplant "Parmesan"
House-Made Marinara, Linguini, Plant-Based Mozzarella, Basil 🌿

New Bedford Scallop & Shrimp Risotto*
Saffron Tomato Cream, English Peas, Asiago Crisp, Chive Oil GF

Pasture-Raised Beef Filet*
Roasted Squash and Zucchini, Yukon Gold Potatoes, Red Wine-Shallot Demi GF

Pennsylvania Prime NY Strip*
Rosemary Salt Roasted Potatoes, Asparagus, Horseradish Crema, Chives 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

🌿 - PLANT-BASED DISH

GLUTEN-FREE BREAD SUBSTITUTIONS WHERE AVAILABLE:
GLUTEN-FREE FLATBREAD +$3 PER GUEST
GLUTEN-FREE NAAN +$3 PER GUEST
GLUTEN-FREE ROLL +$2 PER GUEST

Estate All-Inclusive Dinner Menu

$125 PER PERSON
INCLUSIVE OF TAX, GRATUITY, AND SERVICE

Soup

CHOICE OF:

Maryland Crab Soup
Tomatoes, Carrots, Green Beans, Yukon Gold Potatoes, Old Bay, Lemon Oil GF

Sweet Corn Chowder
Chives, Lemon-Chili Oil GF

Salad

SELECT 2 OF THE FOLLOWING:

Summer Beet
White Horse Market Salt-Roasted Beets, Grilled Peaches, Yellow Beet Purée, Whipped Yogurt, Pistachios, Lemon-Chili Oil GF

Caesar Salad
Shredded Romaine & Kale, Lemon-Herb Croutons, Parmesan, Creamy Garlic Caesar Dressing

Farmer's Market Watermelon & Berries Salad
Baby Greens, Seasonal Berries, Goat Cheese, Candied Pecans, Balsamic Glaze, Lime Vinaigrette 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:

Summer Street Corn
Orchard Peach & Crispy Prosciutto
Margherita
Jamaican Jerk Chicken

Dinner Entrées

SELECT 3:

Cedar Plank Salmon*
Roasted Summer Squash & Zucchini, Potatoes, Spiced Local Yogurt, 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

Eggplant "Parmesan"
House-Made Marinara, Linguini, Plant-Based Mozzarella, Basil 🌿

Wood-Grilled Peruvian Half-Chicken
Salt-Roasted Potatoes, Aji Verde, Spiced Grilled Corn, Pickled Red Onions GF

New Bedford Scallop & Shrimp Risotto*
Saffron Tomato Cream, English Peas, Asiago Crisp, Chive Oil GF

Wild-Caught Alaskan Halibut*
Yukon Gold Potatoes & Summer Vegetables, Grilled Lemon Citronette GF

Pasture-Raised Beef Filet*
Roasted Squash and Zucchini, Yukon Gold Potatoes, Red Wine-Shallot Demi GF

Pennsylvania Prime NY Strip*
Rosemary Salt Roasted Potatoes, Asparagus, 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.