



CATERING MENU

ONLY AVAILABLE FOR TAKEOUT

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

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

AN ADDITIONAL \$3 PER PERSON INCLUDES STERNOS, STANDS, SERVING UTENSILS

AN ADDITIONAL \$5 PER PERSON INCLUDES STERNOS, STANDS, SERVING UTENSILS, FLATWARE, NAPKINS & PLATES

CATERING ORDERS REQUIRE 48 HOURS NOTICE

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 10

MINI-CRAB CAKES // \$80

Cajun Remoulade GF

SUMMER HUMMUS // \$55

Sweet Corn-Tomato Relish, Cucumber & Carrot Chips,
Toasted Naan ♻️

GLUTEN-FREE NAAN AVAILABLE UPON REQUEST

⋮

LOCAL FARMS CHEESE BOARD // \$60

Chef's Selected Cheeses, Candied Pecans, Tuscan Bread,
Local Honey, Lavash Crisps, Fruits & House-Made Jam

WHIPPED RICOTTA DIP // \$55

Lavender Truffle Honey, Spiced Pistachio, Salted Tuscan Bread

Salads

SERVES 10

FARMER'S MARKET WATERMELON & BERRIES // \$58

Baby Greens, Seasonal Berries, Goat Cheese, Candied Pecans,
Balsamic Glaze, Lime Vinaigrette GF

HARVEST // \$40

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

⋮

CAESAR // \$50

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

SUMMER BEET SALAD // \$70

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

GLUTEN-FREE ROLL OR FLATBREAD AVAILABLE UPON REQUEST

EGGPLANT PARMESAN // \$65

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

GRILLED CHICKEN CLUB // \$75

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

NORTH ATLANTIC SALMON BLT* // \$85

Sun-Dried Tomato Pesto, Tomato, Lemon-Dill Mayo,
Leidy's Bacon, Naan

CHICKEN OR SHRIMP QUESADILLA // \$75

Mozzarella, Black Beans, Tomato-Corn Salsa,
Roasted Jalapeño Aioli, Agave-Lime Cabbage Slaw, Lime

Farm-Fresh Sides

SERVES 5

AGAVE-LIME SLAW GF // \$35

CREAMY MAC & CHEESE // \$35

MEXICAN STREET CORN // \$40

"Off the Cob", Smoked Chili-Lime Aioli, Cotija

ROSEMARY SALT

ROASTED POTATOES GF ♡ // \$35

SUMMER ZUCCHINI & SQUASH GF ♡ // \$30

Mini Desserts

INDIVIDUAL PORTIONS // \$5 EACH

CHOCOLATE SALTED-CARAMEL GF

CHOCOLATE PEANUT BUTTER CUP GF

SEASONALLY-CHANGING DESSERTS

Entrées

SERVES 10

EGGPLANT "PARMESAN" // \$145

House-Made Marinara, Linguini, Plant-Based Mozzarella, Basil ♡

SPICY SHRIMP NOODLE BOWL* // \$190

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

MAKE IT PLANT-BASED BY SUBSTITUTING ORGANIC TOFU ♡

PASTURE-RAISED BEEF FILET // \$260

Roasted Squash and Zucchini, Yukon Gold Potatoes,
Red Wine-Shallot Demi GF

MARYLAND LUMP CRAB CAKES* // \$280

Salt-Roasted Potatoes, Summer Squash and Zucchini,
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 ♡

WOOD-GRILLED PERUVIAN HALF-CHICKEN // \$160

Salt-Roasted Potatoes, Aji Verde, Spiced Grilled Corn,
Pickled Red Onions GF

CEDAR PLANK SALMON* // \$175

Roasted Summer Squash & Zucchini, Potatoes,
Spiced Local Yogurt, Chive Oil, Grilled Lemon GF

Protein Combo Meals

SERVES 10 // INCLUDES CHOICE OF TWO SIDES

GRILLED MARINATED CHICKEN BREAST GF // \$145

CHILI-LIME SHRIMP* GF // \$170

WOOD-GRILLED SALMON* GF // \$175

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

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