

# Harvest Room Catering Menu

subject to seasonal changes ~ 72 hour minimum notice

## Breakfast

### Bravacado Toasts

Griddled English muffin, avocado, fresh mozzarella, heirloom tomatoes, pickled red onion, black sea salt, white goddess dressing

Half pan 6 pieces \$ 30

Full pan 12 pieces \$ 60

### Mini Scones

Blueberry, Cinnamon &  
White Chocolate-Raspberry  
\$33 per dozen  
butter & jam on the side

### Breakfast Tacos

Corn tortillas with free range scrambled eggs, house made chicken chorizo, poblano peppers, guajillo cream, pickled corn, black beans, queso fresco  
12 tacos per Half tray \$48  
24 tacos per Full tray \$90

### Scrambled Free Range Eggs

Half pan 36 eggs serves 9 – 12 \$40  
Full pan 72 eggs serves 20 – 24 \$80  
add cheese - half pan +\$9 full pan +\$15

### White Forest Scrambler

Scrambled egg whites, sliced mushrooms, spinach, roasted red peppers, white cheddar  
Half pan serves 9 – 12 \$54  
Full pan serves 20 – 24 \$96

### Veggie Scrambler

*ingredients vary seasonally*

Scrambled free range eggs, shredded zucchini, roasted butternut squash, caramelized onions

Half pan serves 9 – 12 \$50

Full pan serves 20 – 24 \$94

### Hunter's Skillet

Scrambled free range eggs, onions, applewood uncured bacon, house made pork sage sausage, hash browns, Swiss cheese

Half pan serves 9 - 12 \$60

Full pan serves 20 – 24 \$110

### Bangers & Bravas Skillet

Big Fork bacon sausage, house made chicken chorizo, Spanish style potatoes, avocado, queso fresco, peppers, onions, scrambled free range eggs  
Half pan serves 9 – 12 \$65  
Full pan serves 20 – 24 \$115

### Vegan Bravas Skillet

“Just Eggs”, Spanish style potatoes, avocado, vegan cheese, peppers, onions  
Half pan serves 9 – 12 \$70

### Veggie Skillet

Hash browns, onions, peppers, mushrooms, spinach, scrambled free range eggs, choice of cheese, white cheddar, havarti or Swiss  
Half pan serves 9 – 12 \$48  
Full pan serves 20 – 24 \$84

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### Pancakes

Dusted with powdered sugar and served with  
maple syrup and butter  
Full pan 16 cakes \$32 Chocolate chips  
optional +\$8

### Gluten Free Pancakes

Full pan 16 cakes \$38 Chocolate chips  
optional +\$8

### Cinnamon Roll Pancakes

Cinnamon swirl pancakes, cinnamon sugar  
sprinkle & cream cheese drizzle on side  
Full pan 16 cakes \$42

Homemade Buttermilk Biscuits & Gravy  
Half pan 6 biscuits, 1 ½ Qt gravy \$30  
Full pan 12 biscuits, 3 Qts gravy \$ 54

### The Classic Bake

Savory egg casserole over crusty bread,  
spinach, uncured applewood smoked  
bacon, caramelized onions, Swiss cheese  
Half pan serves 9 – 12 \$52

### The Harvest Bake

Savory egg casserole over crusty bread,  
organic spinach, tomatoes, roasted red  
peppers, caramelized onions, roasted  
butternut squash, Swiss cheese  
Half pan serves 9 - 12 \$50

### Harvest Moon

medium croissant sandwich with egg,  
white cheddar &  
pork or turkey sausage, bacon or ham  
Half pan ~ 6 sandwiches \$48  
Full pan ~ 12 sandwiches \$92

### French Toast

Graham cracker crusted, cinnamon  
streusel, dusted with powdered sugar,  
maple syrup and butter on side  
Half pan 8 full pieces, each cut ½ \$36  
Full pan 16 full pieces, each cut ½ \$66

### Vegan French Toast

Coconut milk battered, dusted with  
powdered sugar, maple syrup on side  
Half pan 8 full pieces, each cut ½ \$36  
Full pan 16 full pieces, each cut ½ \$66

### Hash Browns

Half pan serves 9 – 12 \$24  
Full pan serves 20 – 24 \$42  
onions & bell peppers +\$5 / +\$8

### Sweet Potato Hash

with peppers & onions  
Half pan serves 9 - 12 \$30  
Full pan serves 20 – 24 \$54

### Homemade Smoked Beef Brisket Hash

with sautéed onions  
Half pan serves 9 – 12 \$38  
Full pan serves 20 – 24 \$69

### Breakfast Meats

Applewood Uncured Smoked Bacon  
per 3 pieces \$5  
Housemade Maple Turkey Sausage \$2.50  
Housemade Sage Pork Sausage \$2.50  
Breakfast Ham – per 2 pieces \$5

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## Sandwich Boxed Lunches \$15

12 box minimum, 4 minimum of each type

includes a wrapped gourmet sandwich, bag of chips (or fruit +\$1.50) and fresh baked cookie

Hummus & Vegetable (Vegan) - wheat bread, seasonal hummus, avocado, arugula, cucumbers, arugula, tomato, pickled red onions

Ham & Gouda - white bread, thin sliced ham, smoked gouda, stone ground mustard, house-brined pickles

Herbed Goat Cheese & Cucumber - white bread, herbed goat cheese, avocado spread, sliced cucumbers, pickled red onions, arugula

Pesto Mozzarella - rosemary focaccia, fresh mozzarella, avocado, black sea salt, pickled red onion, romaine, white goddess dressing

Grilled Chicken Breast - brioche roll, antibiotic free chicken breast, chipotle aioli, avocado, tomato, organic spinach

London broil +\$1.50 - roast beef, Merkt's cheddar, caramelized onions, horseradish mayo, arugula

Turkey BLT +\$1.00 - wheat toast, turkey, uncured applewood smoked bacon, sliced tomatoes, romaine, cilantro aioli

## Salad Boxes

dressing on the side, add a fresh baked cookie +\$1.50 add smoked, grilled or blackened chicken to any salad+\$5

Harvest Room Chopped Salad \$10 - romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch dressing

Vegan Chopped Salad \$13 - organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette

Solstice Salad \$13.50 - organic arugula & romaine, quinoa, butternut squash, pear, pickled red onion, white goddess dressing and balsamic vinaigrette

Apple Feta Salad \$13.50 - organic seasonal greens, candied walnuts, diced organic apples, crumbled feta, dried cranberries, white goddess dressing

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## Mini Sandwiches

*2 dozen minimum, 1 dozen minimum per type 4.50 each*

Ham & Smoked Gouda ~ arugula, Dijon mustard, house cured pickles

Turkey & Havarti ~ arugula & cranberry aioli

Vegan ~ seasonal hummus, avocado, arugula, cucumbers pickled red onions

Roast Beef ~ with caramelized onion, tomato, horseradish aioli, Merkt's cheddar

Grilled Chicken Breast ~ chipotle mayonnaise, avocado, tomato, organic spinach

## Salads By The Pan

### Harvest Room Chopped Salad

romaine hearts, queso fresco, black beans, pepita seeds, diced red peppers, chipotle ranch dressing

Half pan serves 9 – 12 \$48 Full pan serves 20 – 24 \$90

### Vegan Chopped Salad

organic spring greens, romaine hearts, daiya vegan cheese, chickpeas, pepita seeds, avocado, dried cranberries, maple sherry vinaigrette

Half pan serves 9 – 12 \$48 Full pan serves 20 – 24 \$90

### Solstice Salad

organic arugula & romaine, quinoa, butternut squash, pear, feta, pickled red onion, white goddess dressing and balsamic vinaigrette

Half pan serves 9 – 12 \$60 Full pan serves 20 – 24 \$120

### Apple Feta Salad

organic seasonal greens, candied walnuts, diced organic apples, crumbled feta, dried cranberries, white goddess dressing

Half pan serves 9 – 12 \$54 Full pan serves 20 – 24 \$102

### Roasted Golden Beet Salad

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette

Half pan serves 9 – 12 \$54 Full pan serves 20 – 24 \$102

### Mixed Greens Salad

organic spring mix, sliced cucumbers, shaved carrots, cherry tomatoes  
*choice of house made dressing: maple sherry vinaigrette, white goddess, chipotle ranch*

Half pan serves 9 – 12 \$30 Full pan serves 20 – 24 \$54

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## APPETIZERS & MORE

### Seasonal Fresh Fruit Tray

Small Tray serves 9 - 12 \$42

Large Tray serves 20 - 24 \$84

### Vegetables & Hummus with grilled pita

Small Tray serves 9 - 12 \$48

Large Tray serves 20 - 24 \$90

*spicy feta dip and olive tapenade also available ~ \$10 per cup*

### Meatballs

strawberry BBQ turkey or spicy sofrito pork

Half pan 24 2oz meatballs \$48

Full pan 48 2oz meatballs \$90

### Brussels Sprouts & Stracciatella Cheese

roasted Brussels sprouts, sauteed mushrooms, creamy

Stracciatella cheese, maple sherry gastrique

Half pan serves 9 - 12 \$50

Full pan serves 20 - 24 \$90

### Scotch Eggs

hard boiled eggs wrapped in house made pork sage

sausage and panko, deep fried, pesto & dijon aioli

Half pan 12 halves \$21 Full pan 24 halves \$36

### Skewers

24 pieces minimum each type

White Goddess Marinated Chicken \$3.50

Ginger Lime Skirt Steak \$6

Caprese Skewers \$3.50

Fresh Mozzarella, Cherry Tomatoes, Basil

### Kefta Kabobs

lamb & beef kefta

on the side: olive, cucumber, red onion, dill yogurt,  
pita

Half pan (12 kabobs) \$66

Full pan (24 kabobs) \$122

### Deconstructed Bruschetta

traditional tomato,

garlic, red onion, basil, balsamic, with herbed crostini

Small Tray serves 9 - 12 \$22

Large Tray serves 20 - 24 \$42

### Bravacado Crostini

Herbed crostini, avocado,

fresh mozzarella, heirloom tomatoes, pickled red

onion, black sea salt, white goddess dressing

\$3.00 per piece, 24 piece minimum

### South Sliders

mini grass fed burgers, caramelized

onions, Merkt's cheddar

Half pan (12 sliders) \$48 Full pan (24 sliders) \$96

### Hand Cut Chicken Fingers

hand cut chicken breast tenders, fried crispy,

chipotle ranch dip on the side

Half pan (18 fingers) \$50 Full pan (36 fingers) \$98

### Seasonal Vegetable Pasta

light lemon wine sauce

Half pan serves 9 - 12 \$45

*add 6 sliced grilled chicken breasts +\$33*

Full pan serves 20 - 24 \$90

*add 6 sliced grilled chicken breasts +\$66*

### Homemade Mashed Potatoes

Half pan serves 9 - 12 \$40

Full pan serves 20 - 24 \$80

### Roasted Seasonal Vegetables

Half pan serves 9 - 12 \$54

Full pan serves 20 - 24 \$100

### HR Mac & Cheese

strawberry BBQ sauce, panko

Half pan serves 9 - 12 \$60

Full pan serves 20 - 24 \$110

### Grilled Chicken Breasts

light lemon wine sauce

Half pan (9 chicken breasts) \$50

Full pan (18 chicken breasts) \$90

### Sticky Bread Pudding

creamy bread pudding,

house made caramel drizzle

Half pan serves 9 - 12 \$42

### Mini Carmelita Bars

layers of chocolate, salted

caramel and organic oats \$22 / dozen

### Miss Robin's Assorted Mini Sweets Tray

Small Tray 24 pieces \$48 Large Tray 48 pieces \$90

96 oz Lavazza Coffee Tote \$28

96 oz Organic Iced Tea Tote \$18

96 oz Lemonade Tote \$14

12 - 8oz servings per tote

Fresh Squeezed Orange Juice \$25 gallon