

EASTER CATERING

SPRING BAKE

cage free eggs, shaved asparagus, fresh spinach, sautéed leeks,
cherry tomatoes, chives, tarragon, sundried tomato pesto,
gruyere & parmesan cheese
Half Pan \$45 serves 6-9, Full Pan \$90 serves 15-18

LORRAINE BAKE

cage free eggs, uncured bacon, spinach, onions,
swiss & parmesan cheese, pesto drizzle
Half Pan \$45 serves 6-9, Full Pan \$90 serves 15-18

VEGGIE SKILLET

hash browns, peppers, onions, mushrooms, spinach,
cage free scrambled eggs, choice of cheese
Half Pan \$40 serves 10-12, Full Pan \$70 serves 20-24

WHITE FOREST SCRAMBLER

egg whites, cheddar, spinach, roasted red peppers,
mushrooms, white cheddar
Half Pan \$45 serves 10-12, Full Pan \$80 serves 20-24

CAGE FREE SCRAMBLED EGGS

Half Pan ~ 36 eggs \$30 serves 12 Full Pan ~ 72 eggs \$55 serves
24

add your choice of cheese ~ \$8 Half pan, \$16 Full Pan

Swiss, cheddar, havarti, smoked gouda

HOMEMADE BISCUITS N GRAVY

buttermilk biscuits, homemade pork ~ sage sausage gravy
Half Pan \$25 serves 6-8, Full Pan \$45 serves 12 - 16

HARVEST FRENCH TOAST

graham cracker crusted, streusel topping
Half Pan \$30 serves 8-12, Full Pan \$55 serves 16-20

CINNAMON ROLL PANCAKES

cinnamon swirled pancakes, cinnamon sugar sprinkle
sweet creamy drizzle on the side
Half Pan \$35 serves 8-12, Full Pan \$65 serves 16 - 20

HOMEMADE SMOKED BEEF BRISKET HASH

Half Pan \$30 serves 8-12, Full Pan \$55 serves 16 - 20

HASH BROWNS

Half Pan \$20 serves 8-12, Full Pan \$35 serves 16 - 20
add onions and peppers ~ \$5 Half pan, \$10 Full Pan

SWEET POTATO HASH BROWNS

with peppers & onions
Half Pan \$25 serves 8-12, Full Pan \$45 serves 16 - 20

BREAKFAST MEATS

applewood uncured bacon \$1.25 per piece
house made pork sausage or turkey sausage \$1.50 per piece

Easter orders must be placed no later than FRIDAY April 10th, 2020

We are happy to help bring Easter cheer into your home by providing great catering at this difficult time!!

please email harvestroomevents@gmail.com as we have limited phone hours during the pandemic

please provide your phone number and we'll respond promptly to help plan your menu Harvest Room (708) 671-8905

EASTER CATERING

LEG OF LAMB

boneless New Zealand lamb roasted with rosemary,
garlic & lemon, minted yogurt sauce on the side
Full Leg 5# \$80 serves 8-10

HOLIDAY BAKED HAM

fresh sliced boneless nitrite/nitrate free ham
maple - Dijon mustard glaze
Half Ham, 4# \$60 serves 8-10
Whole Ham, 8 # \$110 serves 16-20

ROASTED SALMON

whole roasted wild Faroe Island salmon filet, béarnaise sauce
3-4# average per whole filet \$17 per pound, serves 6-8

HERBED CHICKEN BREASTS

organic free range roasted chicken breasts,
stone ground mustard, tarragon, parsley, chives, capers
Half Pan \$40 ~ 6 breasts

PASTA PRIMAVERA

spring peas, asparagus, fresh spinach, celery leaf, cherry tomatoes,
fresh herbs, farfalle pasta, lemon ~ parmesan cream
Half Pan \$45 serves 8-10, add grilled chicken \$15

SOLSTICE SALAD

organic harvest blend & arugula, quinoa, butternut squash,
pomegranate seeds, pistachios, pickled red onion, feta, white
goddess dressing, balsamic glaze
Half Pan \$45 serves 8-10, Full Pan \$85 serves 16-20

SCALLOPED POTATOES

baby red potatoes, fresh herbs, three cheese sauce
Half Pan \$42 serves 8-10

ROASTED FINGERLING POTATOES

tri-color organic potatoes with olive oil and herbs
\$10 Per Quart

ROASTED VEGETABLE MEDLEY

asparagus, red peppers, broccoli, cauliflower, carrots, fresh herbs
\$13 Per Quart

ROASTED ORGANIC CARROTS

organic honey-parsley glaze
\$12 Per Quart

HOMEMADE BUTTERMILK BISCUITS

\$3 each ~ 6 biscuit minimum

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HARVEST ROOM BREAD PUDDING

served with house made caramel sauce on the side

Half Pan \$35 serves 10-12, Full Pan \$70 serves 20-24

CARMELITA BARS

layers of chocolate and salted caramel,

vanilla infused organic oats

\$18 / dozen

LEMON BUTTERMILK CAKE

raspberry mousse filling, cream cheese frosting

9" Round \$50 serves 10-12

CITRUS CHEESECAKE

lemon and orange with nut crust

9" Round \$50 serves 12-16

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