

MOTHER'S DAY 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

HOMEMADE BISCUITS 'N GRAVY

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

TERRACE FRENCH TOAST

tropical strawberry compote, fresh strawberries and blueberries,
thick cut challah bread, powdered sugar
Half Pan \$40 serves 8-12, Full Pan \$75 serves 16-20

LEMON RICOTTA PANCAKES

topped with fresh blueberries
Half Pan \$40 serves 8-12, Full Pan \$75 serves 16 - 20

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

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

Inquire about additional options like freshly baked scones, organic breakfast meats, fruit or vegetable trays, buttermilk biscuits and more

Mother's Day orders must be placed no later than FRIDAY May 8th, 2020

We are happy to help celebrate all of the mothers 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

MOTHER'S DAY CATERING

ROASTED SALMON

whole roasted wild Faroe Island salmon filet, béarnaise sauce,
wild rice & grilled asparagus
\$100 serves 6-8

HERBES DE PROVENCE SHRIMP COUSCOUS

wild caught shrimp, spring peas, mushrooms, kale, fresh herbs,
lemon zest, couscous
\$80 serves 5

PASTA PRIMAVERA

spring peas, asparagus, fresh spinach, celery leaf, cherry tomatoes,
mushrooms, fresh herbs, farfalle pasta, lemon ~ parmesan cream
Half Pan \$45 serves 6-8

BLACKBIRD CHICKEN

mild spiced chicken breasts, spaghetti squash, purple cauliflower,
organic carrots, braised kale & swiss chard, tarragon beurre blanc
\$60 serves 5

POT ROAST

red wine braised beef, creamy polenta, smoked root vegetables,
mushrooms, butternut squash
\$75 serves 5

VEGAN CHICKEN

spiced vegan 'chicken', spaghetti squash, purple cauliflower,
organic carrots, braised kale & swiss chard, caper pesto sauce
\$60 serves 4 (vegan, gluten free)

VEGAN VEGETABLE POLENTA

creamy polenta, smoked root vegetables, mushrooms, butternut
squash, black garlic reduction
\$45 serves 5

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

GOAT FRITTER SALAD

herbed goat cheese fritters, sliced golden beets, candied walnuts,
dried cranberries, organic spring greens, maple sherry vinaigrette
Half Pan \$45 serves 8-10, Full Pan \$85 serves 16-20

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