

# Harvest Room Catering Menu

subject to seasonal menu & pricing changes ~ 72 hour minimum notice ~ all orders must be pre-paid

## Bravacado Toasts

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

Half pan 6 pieces \$ 42

Full pan 12 pieces \$ 84

## Blueberry, Cinnamon & White Chocolate~Raspberry Mini Scones

\$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 \$65

24 tacos per Full tray \$130

## Scrambled Free Range Eggs

Half pan 36 eggs serves 9 – 12 \$60

Full pan 72 eggs serves 20 – 24 \$120

add cheese - half pan +\$9 full pan +\$12

## White Forest Scrambler

Scrambled egg whites, sliced mushrooms, spinach, roasted red peppers, white cheddar

Half pan serves 9 – 12 \$64

Full pan serves 20 – 24 \$128

## Super Fungi Skillet

scrambled eggs, butternut squash, mushrooms, balsamic onions,

goat cheese, hash browns

Half pan serves 9 – 12 \$66

Full pan serves 20 – 24 \$132

## Veggie Scrambler

ingredients vary seasonally

Scrambled free range eggs, organic spinach, butternut squash, roasted red peppers, caramelized onions

Half pan serves 9 – 12 \$62

Full pan serves 20 – 24 \$124

add cheese - half pan +\$9 full pan +\$12

## Hunter's Skillet

Scrambled free range eggs, onions, applewood uncured bacon, house made pork sage sausage, red & green peppers, mushrooms, hash browns, white cheddar

Half pan serves 9 – 12 \$88

Full pan serves 20 – 24 \$176

## Bangers & Bravas Skillet

Sliced 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 88

Full pan serves 20 – 24 \$176

## Vegan Bravas Skillet

"Just Eggs", Spanish style potatoes, avocado, vegan cheese, peppers, onions

Half pan serves 9 – 12 \$60

Full pan serves 20 – 24 \$120

## Veggie Skillet

Hash browns, onions, peppers, mushrooms, spinach, scrambled free range eggs, choice of cheese: white cheddar, havarti, Swiss, smoked gouda

Half pan serves 9 – 12 \$66

Full pan serves 20 – 24 \$124

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## Pancakes

Dusted with powdered sugar and served with maple syrup and butter

Half pan 8 cakes \$22 Full pan 16 cakes \$44

Chocolate chips optional +\$4 / \$8

## Gluten Free Pancakes

Half pan 8 cakes \$26 Full pan 16 cakes \$52

Chocolate chips optional +\$4 / \$8

## Cinnamon Roll Pancakes

Cinnamon swirl pancakes, cinnamon sugar sprinkle & cream cheese drizzle on side

Half pan 8 cakes \$26 Full pan 16 cakes \$54

## Homemade Buttermilk Biscuits & Gravy

Half pan 6 biscuits, 1 1/2 Qt gravy \$44

Full pan 12 biscuits, 3 Qts gravy \$ 88

## The Classic Bake

Savory deep dish quiche with, spinach, uncured applewood smoked bacon, caramelized onions,

Swiss cheese

Half pan serves 9 - 12 \$76

## Seasonal Bake

(many varieties, ask about other options)

Savory deep dish quiche with ham, bacon, broccoli, cheddar

Half pan serves 9 - 12 \$76

## Harvest Moon

Croissant sandwich with egg, white cheddar &

pork or turkey sausage, bacon or ham

Half pan ~ 6 sandwiches \$62

Full pan ~ 12 sandwiches \$144

## French Toast

Graham cracker crusted, cinnamon streusel, dusted with powdered sugar, maple syrup and butter on side

Half pan 8 full pieces, each cut 1/2 \$48

Full pan 16 full pieces, each cut 1/2 \$96

## Vegan French Toast

Coconut milk battered, dusted with powdered sugar, maple syrup on side

Half pan 8 full pieces, each cut 1/2 \$48

Full pan 16 full pieces, each cut 1/2 \$96

## Hash Browns or Diced Potatoes

Half pan serves 9 - 12 \$54

Full pan serves 20 - 24 \$108

onions & bell peppers +\$6 / +\$10

## Sweet Potato Hash

with peppers & onions

Half pan serves 9 - 12 \$62

Full pan serves 20 - 24 \$144

## Homemade Smoked Beef Brisket Hash

with sautéed onions

Half pan serves 9 - 12 \$70

Full pan serves 20 - 24 \$140

## Breakfast Meats

Applewood Uncured Smoked Bacon  
per piece \$1.85

Housemade Maple Turkey Sausage \$2.25

Housemade Sage Pork Sausage \$2.25

Breakfast Ham - per piece \$2.25

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## Harvest Room Boxed Lunches

12 box minimum, 4 minimum of each type

### Sandwich Boxed Lunches \$17.75

includes a wrapped gourmet sandwich, bag of chips  
(or fruit + \$2.50) and fresh baked cookie

### Hummus & Vegetable (Vegan)

wheat bread, seasonal hummus, avocado, arugula,  
cucumbers, tomato, pickled red onions

### Herbed Goat Cheese & Cucumber

white bread, herbed goat cheese, avocado spread,  
sliced cucumbers, pickled red onions, arugula

### Ham & Gouda

white bread, thin sliced ham, arugula, smoked  
gouda, stone ground mustard,  
house-brined pickles

### Pesto Mozzarella

focaccia, fresh mozzarella, avocado, black sea salt,  
pickled red onion, romaine, white goddess dressing

### Grilled Chicken Breast

brioche roll, chipotle aioli, avocado, tomato,  
organic spinach

### London Broil +\$2.00

sourdough, , London broil roast beef,  
Merkt's cheddar, caramelized onions,  
tomato, horseradish mayo

### Turkey BLT +\$1.75

wheat toast, turkey, uncured applewood smoked  
bacon, 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+\$6

### Harvest Room Chopped Salad \$11.50

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

### Vegan Chopped Salad \$15.50

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

### Solstice Salad \$15.50

organic arugula & romaine, quinoa,  
strawberries & apples, feta, pickled red onion,  
white goddess dressing and balsamic glaze

### Apple Feta Salad \$15.50

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 5.75 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* ~ caramelized onion, tomato, arugula, horseradish aioli, Merkt's cheddar

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

## Salads by the Pan

all dressings on the side

### 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 \$96

### 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 \$65 Full pan serves 20 – 24 \$130

### Solstice Salad

organic arugula & romaine, quinoa, apples & strawberries, feta pickled red onion, balsamic glaze

white goddess dressing

Half pan serves 9 – 12 \$65 Full pan serves 20 – 24 \$130

### Apple Feta Salad

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

white goddess dressing

Half pan serves 9 – 12 \$65 Full pan serves 20 – 24 \$130

### Roasted Golden Beet & Goat Fritter Salad

12 or 24 herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries,

organic spring greens, maple sherry vinaigrette

Half pan serves 9 – 12 \$65 Full pan serves 20 – 24 \$130

### 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 \$48 Full pan serves 20 – 24 \$96

add sliced grilled chicken on the side for any half pan salad (6 chicken breasts) +\$36,

full pan salad (12 chicken breasts) +\$72

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## Appetizers & More - Please inquire for custom dinner menus

Seasonal Fresh Fruit Tray

Small Tray serves 9 - 12 \$50

Large Tray serves 20 - 24 \$100

Vegetables & Hummus with grilled pita

Small Tray serves 9 - 12 \$60

Large Tray serves 20 - 24 \$120

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

Strawberry BBQ Turkey Meatballs or

Spicy Sofrito Pork Meatballs

Half pan 24 2oz meatballs \$72

Full pan 48 2oz meatballs \$144

Brussels Sprouts & Stracciatella Cheese ~ roasted Brussels

sprouts, sauteed mushrooms, creamy

Stracciatella cheese, maple sherry gastrique

Half pan serves 6 - 9 appetizer portions \$48

Scotch Eggs ~ hard boiled eggs wrapped in house made pork sage sausage and panko,

deep fried, with arugula pesto & Dijon aioli

Half pan 12 halves \$48 Full pan 24 halves \$96

Skewers ~ 24 pieces minimum each type

White Goddess Marinated Chicken \$4.50

Ginger Lime Skirt Steak \$6

Caprese Skewers \$3.50

Fresh Mozzarella, Cherry Tomatoes, Basil

with roasted red pepper pesto drizzle

Kefta Kabobs ~ lamb & beef kefta

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

Half pan (12 kabobs) \$65

Full pan (24 kabobs) \$130

Mini Crab Cakes - topped with guajillo aioli

\$5 per piece, 24 piece minimum

Deconstructed Bruschetta ~ traditional tomato, garlic, red onion, basil, balsamic, herbed crostini

Small Tray serves 9 - 12 (36 crostini) \$72

Large Tray serves 20 - 24 (72 crostini) \$144

OR

Bravacado Crostini ~ Herbed crostini, avocado, fresh mozzarella,

heirloom tomatoes, pickled red onion, black sea salt, white

goddess dressing on the side - \$3.50 per piece, 24 piece minimum

South Sliders ~ mini grass fed burgers, caramelized onions, Merkt's cheddar

Half pan (12 sliders) \$66 Full pan (24 sliders) \$132

Hand Cut Chicken Fingers ~ hand cut from the whole

chicken breast, fried crispy, chipotle ranch dip on the side

Half pan (18 fingers) \$42 Full pan (36 fingers) \$84

Seasonal Vegetable Pasta ~ light lemon wine sauce

Half pan serves 9 - 12 \$64

Full pan serves 20 - 24 \$128

add 4 sliced grilled chicken breasts for 1/2 pan + \$24

add 8 sliced grilled chicken breasts for 1/2 pan + \$48

Homemade Mashed Potatoes or "Squashed" Potatoes

Half pan serves 9 - 12 \$70

Full pan serves 20 - 24 \$140

Roasted Seasonal Vegetables

Half pan serves 9 - 12 \$76

Full pan serves 20 - 24 \$152

HR Mac & Cheese ~ strawberry BBQ sauce, panko

Half pan serves 9 - 12 \$58

Full pan serves 20 - 24 \$116

Grilled Chicken Breasts ~ light lemon wine sauce

Half pan (9 chicken breasts) \$60

Full pan (18 chicken breasts) \$120

Sticky Bread Pudding ~ creamy bread pudding, house made caramel drizzle Half pan serves 9 - 12 \$70

Carmelita Bar Triangles ~ layers of chocolate, salted caramel and organic oats \$60/ dozen

96 oz Lavazza Coffee Tote \$42

96 oz Organic Iced Tea Tote \$24

96 oz Lemonade Tote \$20

12 - 8oz servings per tote

Fresh Squeezed Orange Juice \$25 gallon