

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

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

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

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

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

(varies, 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

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 +\$250) and fresh baked cookie

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

Ham & Gouda ~ white bread, thin sliced ham, arugula, 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 ~ 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 ~ rustic polenta bread, 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

subject to seasonal changes ~ 72 hour minimum notice ~ Harvest Room Catering Menu ~ all orders must be pre-paid

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 ~ with 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, white goddess dressing and balsamic glaze

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**