

Harvest Room Catering Menu

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

vg- vegan, v - vegetarian - gf -gluten free

BE ADVISED - items like hash browns, other breakfast potatoes & corn tortillas are technically gluten free, but they are prepared on the same equipment as items that contain gluten so they may be cross contaminated - If there is a severe/ceeliac concern, advise our catering manager who will work to accommodate severe dietary restrictions

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 \$ 45

Full pan 12 pieces \$ 90

Blueberry, Cinnamon &

White Chocolate~Raspberry Mini Scones

\$33 per dozen

butter & jam on the side

Breakfast Tacos (gf)

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 \$73

24 tacos per Full tray \$146

Scrambled Free Range Eggs (v, gf)

Half pan 36 eggs serves 9 - 12 \$33

Full pan 72 eggs serves 20 - 24 \$65

add cheese - half pan +\$7 full pan +\$14

White Forest Scrambler (v, gf)

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

Half pan serves 9 - 12 \$65

Full pan serves 20 - 24 \$130

Super Fungi Skillet (v, gf)

scrambled eggs, butternut squash, mushrooms, balsamic onions,

goat cheese, hash browns

Half pan serves 9 - 12 \$65

Full pan serves 20 - 24 \$130

Veggie Scrambler (v, gf)

ingredients vary seasonally

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

Half pan serves 9 - 12 \$45

Full pan serves 20 - 24 \$90

add cheese - half pan +\$7 full pan +\$14

Hunter's Skillet (gf)

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 - \$90

Full pan serves 20 - 24 \$180

Bangers & Bravas Skillet (gf)

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 \$90

Full pan serves 20 - 24 \$180

Vegan Bravas Skillet (v, vg, gf)

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

Half pan serves 9 - 12 \$75

Full pan serves 20 - 24 \$150

Veggie Skillet (v, gf)

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

Half pan serves 9 - 12 \$56

Full pan serves 20 - 24 \$112

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Pancakes (v)

Dusted with powdered sugar and served with maple syrup and butter

Half pan 8 cakes \$23 Full pan 16 cakes \$46

Chocolate chips optional +\$5/ \$10

Gluten Free Pancakes (v, gf)

Half pan 8 cakes \$24 Full pan 16 cakes \$48

Chocolate chips optional +\$5/ \$10

Cinnamon Roll Pancakes (v)

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

Half pan 8 cakes \$30 Full pan 16 cakes \$60

Homemade Buttermilk Biscuits & Gravy

Half pan 6 biscuits, 1 ½ Qt gravy \$43

Full pan 12 biscuits, 3 Qts gravy \$ 86

The Classic Bake

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

Swiss cheese

Half pan serves 9 – 12 \$85

Seasonal Bake

(many varieties, ask about other options)

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

Half pan serves 9 - 12 \$85

Harvest Moon

Croissant sandwich with egg, white cheddar &

pork or turkey sausage, bacon or ham

Half pan ~ 6 sandwiches \$67

Full pan ~ 12 sandwiches \$134

French Toast (v)

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

Half pan 8 full pieces, each cut ½ \$52

Full pan 16 full pieces, each cut ½ \$104

Vegan French Toast (v, vg)

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

Half pan 8 full pieces, each cut ½ \$52

Full pan 16 full pieces, each cut ½ \$104

Hash Browns or Diced Potatoes (v, vg, gf)

Half pan serves 9 – 12 \$30

Full pan serves 20 – 24 \$60

onions & bell peppers +\$7 / +\$15

Sweet Potato Hash (v, vg, gf)

with peppers & onions

Half pan serves 9 - 12 \$35

Full pan serves 20 – 24 \$70

Homemade Smoked Beef Brisket Hash (gf)

with sautéed onions

Half pan serves 9 – 12 \$65

Full pan serves 20 – 24 \$130

Breakfast Meats

Applewood Uncured Smoked Bacon (gf)
per piece \$2

Housemade Maple Turkey Sausage \$3 (gf)

Housemade Sage Pork Sausage \$3 (gf)

Breakfast Ham – per piece \$3 (gf)

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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,
and bag of chips (or fruit +\$2.50)
and fresh baked cookie - sub fruit for vegans (+\$2.50)

Hummus & Vegetable (vg)

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

Herbed Goat Cheese & Cucumber (vg)

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 (v)

soft bun, 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 +\$2.00

wheat toast, turkey, uncured applewood smoked
bacon, tomatoes, romaine, cilantro aioli

Salad Boxes

dressing on the side,
add a fresh baked cookie +\$2.00
add smoked, grilled or blackened chicken
to any salad+\$6.25

Harvest Room Chopped Salad \$12.50 (v, gf)

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

Vegan Chopped Salad \$16.50 (v, vg, gf)

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

Solstice Salad \$16.50 (v, gf)

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

Roasted Golden Beet & Goat Fritter Salad \$17 (v)

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

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Mini Sandwiches

2 dozen minimum, 1 dozen minimum per type \$6.25 each
Gluten Free option available +\$2 each

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

Turkey & Havarti ~ arugula & cranberry aioli

Vegan ~ seasonal hummus, avocado, arugula, cucumbers pickled red onions (vg)

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

Roast Beef +\$1 - caramelized onions, tomato, arugula, horseradish aioli, Merkt's cheddar

Salads by the Pan

all dressings on the side

Harvest Room Chopped Salad (v, gf)

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

Half pan serves 9 – 12 \$45 Full pan serves 20 – 24 \$90

Vegan Chopped Salad (v, vg, gf)

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

Half pan serves 9 – 12 \$58 Full pan serves 20 – 24 \$115

Solstice Salad (v, gf)

organic arugula & romaine, quinoa, roasted butternut squash & pears, feta, pickled red onion, balsamic glaze
white goddess dressing

Half pan serves 9 – 12 \$58 Full pan serves 20 – 24 \$115

Apple Feta Salad (v, gf)

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

Half pan serves 9 – 12 \$58 Full pan serves 20 – 24 \$115

Roasted Golden Beet & Goat Fritter Salad (v)

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 \$60 Full pan serves 20 – 24 \$120

Mixed Greens Salad (v, vg, gf)

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 \$40 Full pan serves 20 – 24 \$80

add sliced grilled chicken on the side for any half pan salad (6 chicken breasts) +\$40,

full pan salad (12 chicken breasts) +\$76

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Appetizers & More - Please inquire for custom dinner menus

Seasonal Fresh Fruit Tray (v, vg, gf)

Small Pan serves 9 - 12 \$38

Large Tray serves 20 - 24 \$72

Vegetables & Hummus with grilled pita (v, vg) (gf w/out pita)

Small Pan serves 9 - 12 \$49

Large Tray serves 20 - 24 \$99

spicy feta dip and olive tapenade also available ~ \$12 per cup

Strawberry BBQ Turkey Meatballs (gf) or

Spicy Sofrito Pork Meatballs (gf)

Half pan 24 2oz meatballs \$86

Full pan 48 2oz meatballs \$172

Brussels Sprouts & Stracciatella Cheese ~ roasted Brussels

sprouts, sauteed mushrooms, creamy

Stracciatella cheese, maple sherry gastrique (v, gf)

Half pan serves 6 - 9 appetizer portions \$52

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 \$55 Full pan 24 halves \$110

Skewers ~ 24 pieces minimum each type

White Goddess Marinated Chicken Thigh \$4.75 (gf)

Ginger Lime Skirt Steak \$6.75 (gf)

Caprese Skewers \$4 (v, gf)

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

(gf w/out pita)

Half pan (12 kabobs) \$86

Full pan (24 kabobs) \$172

Mini Crab Cakes - guajillo aioli on the side

\$5.5 per piece, 24 piece minimum

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

Small pan serves 9 - 12 (36 crostini) \$50

Large Tray serves 20 - 24 (72 crostini) \$100

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 (v)

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

Half pan (12 sliders) \$68 Full pan (24 sliders) \$136

Hand Cut Chicken Fingers ~ hand cut from the whole

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

Half pan (18 fingers) \$60 Full pan (36 fingers) \$120

Seasonal Vegetable Pasta ~ light lemon wine butter sauce (v)

Half pan serves 9 - 12 \$60

Full pan serves 20 - 24 \$120

add 4 sliced grilled chicken breasts for 1/2 pan + \$28

add 8 sliced grilled chicken breasts for 1/2 pan + \$56

Homemade Mashed Potatoes or Poblano Mashed Potatoes (v, gf)

Half pan serves 9 - 12 \$84

Full pan serves 20 - 24 \$168

Roasted Seasonal Vegetables (v, vg, gf)

Half pan serves 9 - 12 \$43

Full pan serves 20 - 24 \$86

HR Mac & Cheese ~ four cheese sauce (v)

Half pan serves 9 - 12 \$60

Full pan serves 20 - 24 \$120

Grilled Chicken Breasts ~ light lemon wine butter sauce (gf)

Half pan (9 chicken breasts) \$62

Full pan (18 chicken breasts) \$124

sub pesto cream sauce \$15 / \$30

Sticky Bread Pudding ~ creamy bread pudding, house made
caramel drizzle on the side - Half pan serves 9 - 12 \$50

Mini Carmelita Bar Triangles ~ layers of chocolate, salted
caramel and organic oats \$40/ dozen

96 oz Lavazza Coffee Tote, 1/2 & 1/2, cups, stirrers \$55

96 oz Organic Iced Tea Tote \$30

96 oz Lemonade Tote \$25

9 - 10 oz servings per tote

Fresh Squeezed Orange Juice \$25 gallon