

CATERING MENU **HARVEST** WINTER 2019/2020  
 FARM TO TABLE CATERING

555 E LANCASTER AVE, RADNOR, PA  
 484.584.4975 // HARVESTSEASONALGRILL.COM/CATERING

*salads*

Serves 10-12 People. 1 Order Minimum.

**HARVEST SALAD**

\$36  
 Baby Mixed Greens, Roasted Soy Bean, Carrot,  
 Cherry Tomato, Harvest Vinaigrette GF ♻️

**MODERN GREEK SALAD**

\$50  
 Bibb Lettuce, Kale, Cherry Tomato, Cucumber, Red Onion,  
 Kalamata Olive Crumble, Sheep's Milk Feta, Banana Pepper,  
 Herbed Crispy Chickpea, Greek Dressing GF

**WINTER SALAD**

\$50  
 Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut, Grape,  
 Pomegranate Seed, Sheep's Milk Feta, Maple Buttermilk Dressing

**HARVEST WEDGE SALAD**

\$50  
 Gem Lettuce Wedge, Cherry Tomato, Red Onion,  
 Aged Bleu Cheese, Bacon, Hard-Boiled Egg,  
 Roasted Garlic-Asiago Dressing GF

**MAPLE KALE & QUINOA SALAD**

\$50  
 Kale, Red Quinoa, Roasted Butternut Squash,  
 Maple Almond Granola, Roasted Grape, Aged Cheddar  
 Harvest Vinaigrette GF

**APPLE-CRANBERRY SPINACH SALAD**

\$50  
 Baby Spinach, Roasted Beet, Sheep's Milk Feta,  
 Dried Cranberry, Apple, Agave-Glazed Walnut,  
 Apple Vinaigrette GF

*Add a Protein to your Salad :*

CHICKEN | \$5PP | SHRIMP | \$7PP  
 SALMON | \$6PP TOFU | \$4PP | STEAK | \$7PP

*hors d'oeuvres*

12 Person Minimum

**LOCAL CHEESE & CHARCUTERIE BOARD**

\$8 PER PERSON  
 Chef's Selection of Farm-Fresh Cheeses & Artisanal Meats,  
 Seasonal Fruit, Roasted Nut, Crostini, House-Made Jam,  
 Mustard, Pickled Vegetable GF

**WARM BUTTERNUT SQUASH DIP**

\$7 PER PERSON  
 Asiago, Caramelized Onion, Sage, Crispy Kale, Pumpkin Seed,  
 Marble Rye Toast Point GF

**AHI TUNA TATAKI**

\$7 PER PERSON  
 Rice Pearl, Micro Scallion, Grapefruit, Crispy Wasabi Rice Noodle,  
 Chili Lime Mayo, Blood Orange Sambal Vinaigrette

**ROASTED BEET TARTARE**

\$5 PER PERSON  
 Grapefruit-Scented Ricotta, Shallot, Chive Oil, Sherry Vinegar,  
 Mint-Infused Honey, Crostini

**KOREAN BBQ CHICKEN LETTUCE WRAPS**

\$5 PER PERSON  
 Carrot, Scallion, Cilantro, Sesame Seed, Pickled Vegetable,  
 Gochujang Mayo, Bibb Lettuce, Kimchi GF

**SLIDERS**

\$4 PER PERSON  
 Short Rib or Grass-Fed Beef Sliders, Brioche Bun, Pickle, Slaw

**ORGANIC PORK POTSTICKERS**

\$4 PER PERSON  
 Celery Root Purée, Apple Cider Soy Gel, Thai Peanut Spice,  
 Pumpkin Seed

**SEASONAL ORGANIC HUMMUS**

\$4 PER PERSON  
 Seasonal Flavor, Naan Flatbread, Carrot & Cucumber Chip GF ♻️

*soups*

Serves 6-8 People. 1 Order Minimum.

**BUTTERNUT SQUASH SOUP**

\$48  
 Toasted Pumpkin Seed, Local Honey GF

**PLANT-BASED CHILI**

\$55  
 Plant-Based Chorizo, Cannellini,  
 Kidney & Black Bean, Onion, Jalapeño,  
 Cilantro, Cashew Crème Fraîche,  
 Vegan Gouda, Sourdough Toast ♻️

**CHICKEN & WILD RICE SOUP**

\$52  
 Free Bird Chicken, Cannellini Bean, Kale,  
 Carrot, Onion, Chicken Broth GF

FOR ORDERING INFO PLEASE CONTACT: [EVENTS@HARVESTSEASONALGRILL.COM](mailto:EVENTS@HARVESTSEASONALGRILL.COM)  
 CALL: 610.431.9646 // VISIT: [HARVESTSEASONALGRILL.COM/CATERING](http://HARVESTSEASONALGRILL.COM/CATERING)

GF - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST. UPCHARGE FOR GF BREAD // ♻️ - VEGAN

# entrée platters

12 Person Minimum

## SPICY SHRIMP NOODLE BOWL

\$24 PER PERSON

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew, Cilantro, Scallion, Chili Oil, Pea Tendril

## PAN-ROASTED FRENCHED CHICKEN BREAST

\$24 PER PERSON

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Wilted Kale, Roasted Mushroom, Pan Jus GF

## BRAISED SHORT RIBS

\$24 PER PERSON

Roasted Seasonal Vegetable, Garlic Mashed Potato, Natural Jus GF

## WOOD-FIRE GRILLED SALMON

\$24 PER PERSON

Roasted Potato, Brussels Sprout, Baby Carrot, Garlic-Lemon Yogurt, Herbs de Provence, Grilled Lemon GF

## PUMPKIN RAVIOLI

\$22 PER PERSON

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

## GRILLED PA GRASS-FED FILET MIGNON

\$29 PER PERSON

Roasted Potato, Green Bean, Cabernet Reduction GF

## SESAME CHICKEN

\$22 PER PERSON

Organic Cilantro-Lime Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea, Ginger Tamari, Toasted Sesame, Pea Tendril

## PLANT-BASED "CHICKEN" THAI CURRY

\$20 PER PERSON

Plant-Based Chicken, Winter Squash, Carrot, Cauliflower, Kale, Brussels Sprout, Turnip, Radish, Jasmine Rice, Cashew, Cilantro GF

# entrée bowls

12 Person Minimum

## ROASTED ROOT VEGETABLE

\$14 PER PERSON

Wild Rice, Seasonal Root Vegetable, Butternut Squash, Sweet Potato, Baby Carrot, Beet, Maple Tahini Dressing GF

## CUBAN BLACK BEAN & RICE

\$14 PER PERSON

Cilantro-Lime Rice, Grilled Mojo Corn, Roasted Bell Pepper, Crispy Chickpea, Plantain Straw, Cilantro, Radish, Cashew Crema GF

## VEGETABLE & GRAIN "FRIED RICE"

\$14 PER PERSON

Farro, Red Quinoa, Snow Pea, Carrot, Bell Pepper, Onion, Edamame, JUST Egg, Sesame Oil, Tamari, Crispy Shallot, Kimchi, Pea Tendril, Lime, Cilantro

*Add a Protein to your Bowl:* CHICKEN | \$5PP | SHRIMP | \$7PP | SALMON | \$6PP | TOFU | \$4PP | STEAK | \$7PP

## sides

Serves 12 people // \$36 Each

WILD RICE GF

ROASTED SEASONAL VEGETABLES GF

MAC & CHEESE GF

BRUSSELS SPROUT AU GRATIN

GARLIC MASHED POTATOES GF

CILANTRO LIME RICE GF

## beverages

SPRING WATER

\$3

HONEST ICED TEAS & LEMONADES

\$3

ICED TEA

\$3

