

CATERING MENU



HARVEST

FARM TO TABLE CATERING



AUTUMN 2020

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, Baby Arugula, Cherry Tomato, Crispy Chickpea,
Cucumber, Red Onion, Kalamata Olive Crumble, Sheep's Milk Feta,
Banana Pepper, Greek Dressing GF

HARVEST WEDGE SALAD

\$50

Baby Romaine Wedge, Cherry Tomato, Red Onion,
Aged Bleu Cheese, Smoked Bacon, Hard-Boiled Egg,
Roasted Garlic-Asiago Dressing GF

FALL QUINOA SALAD

\$50

Baby Romaine, Bibb Lettuce, Red Quinoa, Butternut Squash,
Sweet Potato, Pear, Maple Almond Granola, Shaved Gouda,
Maple Buttermilk Dressing 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 | \$6PP | SHRIMP | \$7PP

SALMON | \$7PP | TOFU | \$5PP | STEAK | \$8PP

hors d'oeuvres

10 Person Minimum

WARM BUTTERNUT SQUASH DIP

\$5 PER PERSON

Asiago, Caramelized Onion, Sage, Pumpkin Seed,
Marble Rye Toast GF

KOREAN BBQ CHICKEN LETTUCE WRAPS

\$5 PER PERSON

Carrot, Scallion, Crispy Shallot, Sesame Seed, Kimchi,
Gochujang Mayo, Bibb Lettuce GF

ORGANIC PORK POTSTICKERS

\$4 PER PERSON

Tamarind-Tomato Jam, Toasted Pumpkin Seed, Micro Leek

SEASONAL ORGANIC HUMMUS

\$4 PER PERSON

Seasonal Flavor, Naan Flatbread, Carrot & Cucumber Chip GF

SLIDERS

\$4 PER PERSON

Short Rib or Grass-Fed Beef Sliders, Brioche Bun, Pickle

soups

Serves 6-8 People. 1 Order Minimum.

BUTTERNUT SQUASH SOUP

\$40

Toasted Pumpkin Seed, Local Honey GF

PLANT-BASED CHILI

\$48

Impossible™ Burger, Cannellini, Kidney & Black Bean,
Bell Pepper, Onion, Jalapeño, Cilantro, Cashew Crema,
Vegan Mozzarella

entrée bowls

10 Person Minimum

ROASTED ROOT VEGETABLE & QUINOA

\$12 PER PERSON

Red Quinoa, Seasonal Root Vegetables,
Butternut Squash, Sweet Potato, Carrot, Beet,
Micro Arugula, Maple Tahini Dressing GF

CUBAN BLACK BEAN & RICE

\$12 PER PERSON

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

KOREAN VEGETABLE & FRIED RICE

\$12 PER PERSON

Organic Jasmine Rice, Eggplant, Bell Pepper,
Sweet Onion, Edamame, Carrot, Snow Pea,
Shiitake Mushroom, Cilantro, Lime, Toasted Sesame,
Crispy Shallot, Korean BBQ Spice, Kimchi GF

Add a Protein to your Bowl: CHICKEN | \$6PP | SHRIMP | \$7PP | SALMON | \$7PP | TOFU | \$5PP | STEAK | \$8PP

GF - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST. UPCHARGE FOR GF BREAD // - PLANT-BASED ITEM



entrée platters

10 Person Minimum

SPICY SHRIMP NOODLE BOWL

\$22 PER PERSON

Ginger Soy Soba Noodle, Shiitake Mushroom, Bell Pepper, Carrot, Eggplant, Snow Pea, Toasted Cashew, Cilantro, Scallion, Sesame Seed, Chili Oil

CIDER-GLAZED CHICKEN

\$20 PER PERSON

Smoked Bacon, Sweet Potato & Butternut Squash Hash, Cider Reduction GF

BRAISED SHORT RIBS

\$22 PER PERSON

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Red Wine-Shallot Demi-Glace GF

WOOD-FIRE GRILLED SALMON

\$22 PER PERSON

Roasted Sweet Potato, Brussels Sprout, Roasted Carrot, Roasted Garlic-Lemon Yogurt GF

PUMPKIN RAVIOLI

\$20 PER PERSON

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

GRILLED PA GRASS-FED FILET MIGNON

\$28 PER PERSON

Roasted Garlic Mashed Potato, Honey-Glazed Carrot, Red Wine-Shallot Demi-Glace, Citrus-Cashew Gremolata GF

EGGPLANT "PARMESAN"

\$16 PER PERSON

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Breadcrumb GF

IMPOSSIBLE MEATLOAF

\$22 PER PERSON

Celery Root Purée, Roasted Sweet Potato, Brussels Sprout, Spicy Ketchup Glaze GF

BACON-WRAPPED BISON MEATLOAF

\$24 PER PERSON

Celery Root Purée, Roasted Carrot, Demi-Glace, Mushroom, Sriracha Ketchup GF

sides

10 Person Minimum // \$36 Each

ORGANIC CILANTRO-LIME RICE GF

MAPLE ROASTED SWEET POTATOES GF

MAC & CHEESE GF

ROASTED GARLIC MASHED POTATOES GF

ROASTED SEASONAL ROOT VEGETABLES GF

UNFRIED FRIES GF

beverages

SPRING WATER

\$3

ICED TEA

\$3