

Harvest Catering & Events - 2020 Menu

Breaks & Miscellaneous

Breaks and miscellaneous prices do not include tax.

Fruit Tartlet platter (platter of 12): \$24
Assorted cookies (platter of 12): \$12
Assorted breakfast breads (platter of 12: 4 banana, 4 pumpkin, 4 cranberry): \$20
Assorted pastries (platter of 12): \$24
Caramel rolls (platter of 12): \$24
Churros (platter of 24): \$30
Assorted bars (platter of 12): \$24
Large Muffins (platter of 12): \$24
Mini Yogurt cups with fruit topping and granola (platter of 12): \$30
Hard boiled eggs (platter of 12): \$18
Assorted platter (4 bars, 4 cookies, 4 muffins): \$20
Mini red velvet cupcakes with cream cheese frosting (platter of 24): \$24
Coconut macaroons (platter of 24): \$15
Nuts & Pretzels (serves 20): \$35
Fruit skewers (platter of 40): \$40
Coffee: \$1.60/person
Sodas: \$1/can
Juice bottles \$2/bottle

Breakfast

Continental Breakfast: \$11.95/person plus tax

- Fresh Fruit skewers
- Assortment of Pastries
- Coffee
- Water Station

Crustless quiche breakfast: \$13.95/person plus tax

- Assorted crustless quiches (veggie & meat)
- Roasted potatoes
- Fresh fruit skewers
- Assortment of fresh pastries
- Coffee
- Water Station

Warm Breakfast Buffet: \$14.95/person plus tax

- Crustless quiche
- Bacon

- Sausage
- Roasted potatoes
- Fresh fruit skewers
- Assortment of fresh pastries
- Coffee
- Water station

Lunch

Wrap Boxes: \$13.95/person plus tax

Includes bottle of water, chips and a cookie.

BLT: bacon, lettuce, tomatoes.

Chicken Salad: chicken salad.

Club: turkey, ham, bacon, lettuce, tomatoes, cheddar cheese

Caesar: Grilled chicken, romaine lettuce, parmesan cheese, Caesar dressing.

Vegetarian: humus, mixed greens, tomatoes, cucumbers, onion.

Salad Boxes: \$13.95/per person plus tax

Includes bottle of water, chips and a cookie.

Caesar: Lettuce, house-made croutons, grilled chicken, parmesan cheese, Caesar dressing.

Classic Salad: Mixed greens, tomatoes, cucumbers, onions, house-made croutons, parmesan cheese, roasted corn, black beans, carrots. Side of ranch.

Grilled Chicken Salad: Classic salad plus a grille chicken breast.

Lunch Bowls: \$14.95/person plus tax

Includes bottle of water

Chicken Teriyaki Bowl: Chicken teriyaki, cilantro rice, sautéed mixed vegetables (broccoli, red peppers, corn, black beans, potatoes), avocado.

Beef Kabob Bowl: Beef kabob, rice, sautéed mixed vegetables (broccoli, red peppers, corn, black beans, potatoes), avocado.

Fajita bowl: Beef fajitas, cilantro rice, refried beans, corn, black beans, avocado.

Brown Box Lunch: \$8.50 per person plus tax.

Sandwich (assortment of turkey, ham or roast beef), bag of chips, cookie, bottle of water.

Burger Bar: \$13.95/person plus tax.

Build your own burger bar.

Fixings: Cheese, lettuce, tomatoes, onions, pickles.

Sides: House made potato chips, green salad, fresh fruit skewers, assorted cookies.

Taco Bar: \$13.95/person plus tax.

Beef and chicken tacos, soft flour tortillas, lettuce, black olives, cheese, sour cream, black beans, pineapple salsa, pico de gallo, Spanish rice, refried beans, tortilla chips, diced tomatoes, churros.

Sandwich Buffet: \$13.95/person plus tax.

Assortment of roast beef, ham and turkey sandwiches
Green salad, house made potato chips, fresh fruit skewers, assorted cookies. Sandwich toppings include cucumbers, lettuce, shredded carrots, red onions and tomatoes.

Baked Potato Bar: \$13.95/person plus tax.

Build your own baked potato with all the fixings including:

Cheese, pulled pork, sour cream, butter, bacon, green onions, broccoli cheese soup, BBQ sauce, green salad, fresh fruit skewers, assorted cookies.

**Substitute pork for shredded beef for an additional \$1/person.*

Farmer's Lunch: \$13.95/person plus tax.

Pulled pork sandwiches, coleslaw, green salad, shredded cheese, house-made potato chips, fresh fruit skewers, assorted cookies.

**Substitute pork for shredded beef for an additional \$1/person.*

Beverages:

Soda: \$1

Bottled water: \$1

Coffee: \$1.60/person

Buffet Style Dinner:

Soda, coffee and water stations included for in-house, Mandan Depot and Heritage Center events. Real dishes included for in-house events.

Pricing:

Option 1: 3 entrees, 2 sides and 2 salads. Chef's choice of 2 types of mini desserts. **\$28**

Option 2: 2 entrees, 1 side and 1 salad. Chef's choice of dessert. **\$22**

Option 3: 1 entree, 1 side, 1 salad. **\$15**

Kids prices: For options 1-3

Ages 0-5: FREE

Ages 6-12: half price

Real dish option (off site catering only): \$3/person. Includes: real plates, silverware and linen napkins.

Entrees:

Meat Options:

Beef stew with Butter & Red Wine Sauce (served with rice)
Roasted Herbed Chicken
Grilled Flank Steak with side of chimichurri sauce.
BBQ chicken
Roast Beef
Tuscan chicken – Chicken with creamy garlic sauce.
Teriyaki beef or chicken
Beef or chicken Fajitas with side of Tortillas
Chicken Parmesan

Pasta Options:

Penne with House made Ragu Sauce
Penne shrimp & broccoli alfredo
Pasta Primavera (vegetarian)
Tortellini Alfredo

Vegetarian:

Thai Red Curry with Rice (vegetarian and vegan)
Vegetarian Kabobs

Side:

Roasted potatoes
Garlic mashed potatoes
Roasted vegetables
Dinner Rolls
Refried Beans
Cilantro Rice
Spanish Rice
Baked Potato

Salads:

Green Salad with side of ranch
Potato Salad
Pasta Salad

Hors D'oeuvres:

Choose from the list below. Set up includes disposable plates, silverware and napkins. Prices do not include tax.

Grazing Boards (serves 20): \$45. Grapes, strawberries, pretzels, fresh mozzarella, sliced cheese, humus, pita chips, crostini, mustard, olives, blueberries, sliced salami and mixed nuts.
BLT Crostini (platter of 20) \$40
Chicken Salad Crostini (platter of 20) \$40
Fruit skewers (40 skewers): \$40

Chips and roasted pineapple salsa (serves 40): \$50
Chips and Pico de Gallo (serves 40): \$50
Beef kabobs with green pepper, mushrooms and zucchini (platter of 25): \$75
BBQ or teriyaki meatballs (platter of 160): \$120
Baby Mozzarella with fresh basil and cherry tomato skewers (platter of 25): \$50
Chicken wings (platter of 50): \$100
Mini Shredded Beef Sandwiches (platter of 25): \$45
Beef and Horseradish crostini (platter of 20): \$55
Bruschetta (platter of 25): \$45
Assorted flat bread pizzas (platter of 48): \$60
Cheese, Salami, Crostini and Olives tray (serves 20): \$45
Veggie tray (serves 20): \$35
Nuts & pretzels platter (serves 20): \$30
Hummus and pita chips (serves 20): \$35
Stuffed mushrooms (platter of 40): \$55
Mini classic salads (platter of 30): \$60
Salmon, cucumber and dill cream cheese bites (platter of 40): \$55

Dessert options:

Kahlua ganache truffles (platter of 12): \$24
Peanut butter ganache truffles (platter of 12): \$24
Raspberry ganache truffles (platter of 12): \$24
Coconut and white chocolate truffles (platter of 24): \$24
Brazilian Brigadeiro truffles (platter of 24): \$24
Fruit tartlet platter (platter of 12): \$24
Dinosaur cookie platter (platter of 12): \$24
Assorted mini cupcakes (platter of 24): \$25
Assorted bars and cookies (platter of 24): \$25
Mini red velvet cupcakes with cream cheese frosting (platter of 24): \$24
Coconut macaroons (platter of 24): \$20
Plated cheesecake: \$7
Plated chocolate caramel cake: \$5
Mini cheesecake bites (platter of 24): \$20
Assorted cookies (platter of 12): \$12

Brazilian BBQ Menu:

Adults: \$40
Kids under 5: free
Kids from 6 to 12: \$12.50

Skewers:

Sirloin Cap (picanha)
Top Sirloin

Flank steak
Herbed chicken
Parmesan encrusted pork
Grilled pineapple
Smoked Sausage

Sides:

Brazilian Black beans and rice
Chef's choice pasta
Roasted potatoes
Roasted Vegetables
Dinner rolls
Green Salad
Deep fried bananas
Chimichurri sauce

Dessert:

Platted cheesecake