

Catering to Go

Continental Breakfast

A delectable array of Bagels, Assorted Breakfast Pastries and Fresh Fruits.

\$40 — Serves 5-8 people

The following choices below have a 10 person minimum

Harvest Delight Sampler

A selection of Fresh Fruits, Cheeses and Crackers

\$5.00 per person

Harvest Deli Sampler*

An assortment of premium cold cut sandwiches on sliced breads and wraps Ham and Cheese, Grilled Vegetables, Roast Turkey, Tuna Salad and Roast Beef Includes Mixed Green Salad and Chef's of choice dessert

\$10.00 per person

Harvest Supreme Sampler*

An assortment of sandwiches on hearty breads and rolls that include Grilled Chicken, Pretzel Crusted Chicken, Roast Beef, Roast Turkey, Hummus and Vegetarian. Includes House salad and Chef's choice of dessert

\$12.00 per person

Box of Joe's Available for \$12.00.
Paper Goods included on all choices.
Tax and Gratuity not Included

Catered Buffet Menus

Choice of Two

Chicken Marsala

Chicken Bruschetta

Chicken Piccata

Broiled Sole Oreganata

Grilled Salmon Fillet
with Fresh Herbs and Lemon

Pan-Seared Salmon Fillet
with Lemon Parsley Sauce

Roasted Pork Loin with Natural Gravy

Roasted Eye Round of Beef with Mushroom Gravy

Choice of Two

Penne Pasta with Tomato Basil Sauce

Penne Pasta with Alfredo Sauce

Penne Pasta Primavera

Macaroni and Cheese

Seasonal Mixed Vegetables

Sautéed Green Beans

Roasted Red Bliss Herbed Potatoes

\$26.95 per person

(25 person minimum)

Catered Menus Include House Salad with Signature House Dressing, Assorted Dinner Rolls and Spiced Apple Cake

**** Additional Selections and Higher Priced Substitutions are Available at Extra Cost ****

Beer and Wine Available at a cost of \$8.75 per person for a 3 hour event/\$10.00 per person for a 4 hour event

Tax and Gratuity not Included

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Catered Buffet Menus

Choice of Two

Chicken Francese

Chicken Scarpariello with Peppers, Sausage and Lemon

Chicken Saltimbocca with Prosciutto, Sage and Capers

Grilled Petite N.Y. Strip Steak with Peter Luger Sauce

Stuffed Loin of Pork with Apple Cranberry Stuffing

Pan-Seared Salmon Fillet with Artichoke and

Sun-Dried Tomato Relish

Asian Skirt Steak Stir-Fry with Ginger Soy Sauce

Choice of Two

Baked Ziti

Penne Alla Vodka

Tri-Color Cheese Tortellini Alfredo

Roasted Potato Wedges with Fresh Herbs

Sautéed Green Bean Almondine

Asian Style Fried Rice

Rice Pilaf

\$29.95 per person

(25 person minimum)



Party Menu



694 New Dorp Lane

Staten Island, NY 10306

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www.harvestcafe-si.org



Breakfast

Breakfast

Assorted Mini Bagels and Muffins with Assorted Spreads
Coffee, Tea and Juice

Choice of Three*

Omelet du jour Plain Pancakes or du jour
French Toast Eggs Benedict
Country Style Oatmeal Homemade Waffles

Includes family style
breakfast potatoes, bacon and sausage

\$18.00 per person + Tax and Gratuity

Fresh Fruit/ Cheese Display (add \$2.00/per person)
25 person minimum

Breakfast Buffet

Sliced Seasonal Fruit, Mini Bagels, Danish and Muffins
Coffee, Tea and Juice

Choice of Four*

Belgian Waffles
Double Cut Smoked Bacon
Breakfast Sausage Links
Crispy Herbed Breakfast Potatoes
Mini Vegetable Egg White Frittatas
Scrambled Whole Eggs
Cinnamon French Toast
Buttermilk Pancakes

Country Style Oatmeal with Cranberry and Almonds

\$21.00 per person + Tax and Gratuity

25 person minimum

Business Lunch

House Salad or Caesar Salad

Choice of One*

Crab Cake Sandwich
Hamburger
Pretzel Crusted Chicken Club
Grilled Chicken Wrap
Pulled Pork Sandwich

Served with Harvest Fries family style

Apple Cake or Brownie

Soda—Iced Tea—Coffee — Tea

\$24.95 per person + Tax and Gratuity

25 person minimum

Formal Brunch

Bagels, Muffins, Danish and Fresh Fruit

Choice of Four

will substitute any items for additional price

The Classic Benedict
Scrambled Egg or Egg White
(Served with Bacon and Breakfast Potatoes)
Harvest Pancakes
Cinnamon and Vanilla French Toast

(Served with Bacon or Sausage)

Chicken and Waffles
Pulled Pork Sandwich
Grilled Chicken Wrap
Harvest Burger

(All Sandwiches Served with Choice of Harvest Fries or a Garden Salad)

Apple Cake or Brownie

Soda—Iced Tea—Coffee — Tea

\$24.95 per person + Tax and Gratuity

25 person minimum

Three or Four Course Dinner

25 person minimum

First Course

Choice of One

Signature House Salad
Caesar Salad

Second Course

Choice of One

Penne Alla Vodka
Penne Marinara Sauce
Tri-Color Tortellini with Alfredo Sauce

Third Course

Choice of Three

French Cut Roasted Chicken with Artichokes and Sun Dried Tomatoes in a Lemon Caper Sauce
Panko Crusted Chicken Roulade with Spinach and Mozzarella Cheese with Mushroom Demi-Glace

Baked Chicken Cutlet Parmesan Topped with Herbs and Cheese

Stuffed Fillet of Sole with Crabmeat and Fresh Lemon

Pistachio Crusted Salmon Fillet with Dill Beurre Blanc

Shrimp Scampi Oreganata

Grilled Marinated Tuna Steak Topped with Tomato Olive Relish

Boneless BBQ Pork Chops

Grilled Petite N.Y. Strip Steak with Red Wine Bordelaise

Herb Roasted Prime Rib with Au Jus-(Add \$2.00 per person)

Fourth Course

Choice of One

Brownie — Family Style Fruit Platter — Apple Cake

Three Course Dinner - Salad or Pasta, Entrée and Dessert

\$28.00 Per Person + Tax and Gratuity

Four Course Dinner - \$31.95 Per Person + Tax and Gratuity

Additional Selections Available

Grilled Seasonal Vegetable Platter with Balsamic Reduction...\$2.00 per person

Sliced Tomato and Fresh Mozzarella Platter with Basil and Balsamic Reduction... \$3.50 per person

Antipasto Platter with Cheeses and Cured Meat...\$4.00 per person

Imported and Domestic Cheese Board with Fruit and Crackers...\$3.50 per person

****Higher Priced Substitutions are Available at Additional Cost****

Beer & Wine Available at a cost of \$8.75 per person for a 3 hour event/\$10.00 per person for a 4 hour event