694 New Dorp Lane (347) 857-6888 www.harvestcafe-si.org



Hours 8:00am-3:00pm Wednesday-Sunday









In House Catering (Wednesday - Sunday)

25 Guest Minimum - 10 day notice required with Contract and Deposit

Brunch Buffet Selections Includes:

- 1 Choice of Salad with Dressing (Garden Salad or Caesar Salad)
- Assorted Continental Breakfast Selections & Condiments (Muffins, Danish, Bagels, Butter, Cream Cheese, Jelly & Jams)
- 1 Choice of Dessert (Chocolate Chip Cookies, Apple Cake or Brownies)

Choose 4 Options:

Scrambled Eggs (Egg Whites Available)

French Toast

Pancakes

Waffles

Bacon

Sausage

Breakfast Potatoes

Lemon Chicken with Artichokes, Capers & Lemon

Grilled Salmon with Lemon Garlic Butter

Chicken Marsala with Mushrooms, Onions in a Demi-glace sauce

Roasted Loin of Pork with Sundried Tomatoes, Mushrooms in a Demi-glace sauce

Sausage & Peppers

Chicken & Waffle Sliders

Egg & Cheese Biscuit Sliders

Penne Pasta with Tomato Basil Sauce

Penne Pasta with Alfredo Sauce

Penne Pasta Primavera

Seasonal Mixed Vegetables

Sautéed Green Beans

Roasted Red Bliss Herbed Potatoes

\$25.95 per person + Tax & 18% Gratuity to be included (25 person minimum)

Additional Brunch Buffet Selections:

Sliced Smoked Salmon with Capers, Red Onions, Hard Cooked Eggs - \$2.75 per person

Sliced Fruit Platter - \$2.00 per person

Yogurt & Granola Station with Berries, Nuts & Dried Fruits - \$2.25 per person

Grilled Seasonal Vegetable Platter with Balsamic Glaze - \$3.00 per person

Antipasto Platter - Imported & Domestic Cured Meats & Cheeses

Roasted Peppers, Artichokes, Mixed Pitted Olives & Crackers - \$9.00 per person

Kids Buffet Options:

Crispy Chicken Tenders with Honey Mustard Sauce Mini Hamburger Sliders Macaroni & Cheese Mini Pizza Bagels (House Made) Grilled Cheese & French Fries

Buffet Selections Includes:

- 1 Choice of Salad with Dressing (Garden Salad or Caesar Salad)
- Dinner Rolls & Condiments
- 1 Choice of Dessert (Chocolate Chip Cookies, Apple Cake or Brownies)

Choice of Two:

Chicken Marsala with Mushrooms, Shallots in a Demi-glace sauce Grilled Chicken Bruschetta (Tomato Relish with Balsamic Glaze) Chicken Piccata (Lemon Caper Parsley Sauce) Grilled Salmon Fillet with Fresh Herbs and Lemon Pan-Seared Salmon Fillet with Pesto & Roasted Cherry Tomatoes 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 Seasonal Mixed Vegetables Sautéed Green Beans Roasted Red Bliss Herbed Potatoes

\$26.95 per person + Tax & 18% Gratuity to be included (25 person minimum)

Buffet Selections Includes:

- 1 Choice of Salad with Dressing (House Salad, Garden Salad, Baby Arugula Tri-Color Salad or Caesar Salad)
- Dinner Rolls & Condiments
- 1 Choice of Dessert (Chocolate Chip Cookies, Apple Cake or Brownies)

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

Roasted Loin of Pork with Apples, Walnuts, Dried Cranberries in a Rosemary Demi-glace sauce

Pan-Seared Salmon Fillet with Artichoke and Sun-Dried Tomato Relish

Pan Seared Crab Cakes with Honey Mustard Sauce

Shrimp Scampi

Sausage & Peppers

Choice of Two

Stuffed Shells

Baked Ziti

Penne Ala Vodka

Tri-Colored Cheese Tortellini Alfredo

Roasted Potato Wedges with Fresh Herbs

Sautéed Green Been Almondine

Roasted Fingerling Potatoes with Herbs & Garlic

Sautéed Broccoli Rabe with Garlic & Cherry Peppers

Sautéed Vegetable Medley with Garlic, Shallots & Extra Virgin Olive Oil

\$31.95 per person (25 person minimum) + Tax & 18% Gratuity to be included