

Catering to Go

Breakfast Sampler

A delectable array of home made fresh baked breads, 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 & Chef's choice dessert

\$8.00 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 & Vegetarian. Includes: House salad & Chef's choice dessert

\$10.00 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

\$24.95 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 Lugar 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

Choice of Two

Baked Ziti

Penne Alla Vodka

Tri-Colored Cheese Tortellini Alfredo

Roasted Potato Wedges with Fresh Herbs

Sautéed Green Bean Almondine

Asian Style Fried Rice

Rice Pilaf

\$27.95 per person

(25 person minimum)



Party Menu



694 New Dorp Lane

Staten Island, NY 10306

347-857-6888

www.harvestcafe-si.org



Breakfast

Continental Breakfast

*Assorted Mini Bagels, Danish and Muffins with Assorted Spreads, Fresh Fruit Display
Coffee, Tea and Juice*

\$7.00 per person + Tax and Gratuity

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*

\$12.00 per person + Tax and Gratuity

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

Breakfast Buffet

*Sliced Seasonal Fruit, Mini Bagels, Danish & 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

\$13.00 per person + Tax and Gratuity

25 person minimum

Business Lunch

Fruit Platter

Harvest Combo*

*Your choice of the following Half Sandwich/Slider &
House Salad w/Sweet Onion Vinaigrette*

*Crab Cake—Hamburger
Pretzel Crusted Chicken Club
Citrus Chicken Wrap—California Salmon*

Served with Harvest Fries family style

Dessert

Soda—Iced Tea—Coffee — Tea

\$14.95 per person + Tax and Gratuity

Formal Lunch

Soup or Salad

Entrée* Choice of 3

will substitute any Regular Menu items for below choices

Citrus Grilled Salmon with Rice Pilaf and Seasonal Vegetables

*Braised Short Ribs of Beef
with Roasted Garlic Mashed Potatoes and Seasonal Vegetables*

*Baked Chicken Cutlet with Sliced Tomatoes and Melted Fresh
Mozzarella with a tomato butter, Roasted Garlic
Mashed Potatoes and Seasonal Vegetables*

Penne Pasta with Grilled Vegetables, Garlic and Olive Oil

*Grilled Vegetable Tier with Fresh Mozzarella, Pesto
and Rice Pilaf*

Sautéed Chicken with a Lemon Caper Sauce

Rice Pilaf and Seasonal Vegetables

Dessert

Soda—Iced Tea—Coffee — Tea

\$21.95 per person + Tax and Gratuity

Four Course Dinner

First Course

Choice of One

*Signature House Salad
Caesar Salad*

Second Course

Choice of One

*Penne A la Vodka
Linguini with Marinara Sauce
Tri-Colored Tortellini with Alfredo Sauce*

Third Course

Choice of Three

*Baked Chicken Cutlet with Roasted Tomato, Fresh Mozzarella and Tomato Butter
Panko Crusted Chicken Roulade with Spinach and Mozzarella Cheese with Mushroom Demi-Glaze*

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

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

Braised Boneless Short Rib of Beef

Shrimp Scampi Oreganata

Grilled Marinated Tuna Steak Topped with Tomato Olive Relish

Boneless BBQ Pork Chops

Fourth Course

Choice of One

\$29.95 Per Person



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

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