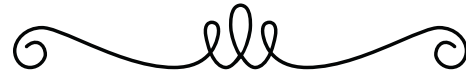




FALL & WINTER 2023 HARVEST BUFFET MENU

Food Selections to be considered with a \$200 per person minimum



COCKTAIL HOUR BUTLER PASSED HORS D'OEUVRES

WE RECOMMEND 6-8 SELECTIONS BASED ON YOUR HEADCOUNT

SERVED CHILLED

Chilled Asparagus Soup Lump Crab Salad, Brioche Crouton (V) (GF) (VG)

Baby Mexican Street Corn Chipotle-Lime Dressing, Cotija Cheese, Crushed Chicharrón (V) (GF) (VG)

Maine Lobster Roll Toasted Brioche, Old Bay Fingerling Crisp

Greek Salad Skewer Cucumber, Grape Tomato, Pepperoncini, Fet, Oregano Vinaigrette (V) (GF) (VG)

Classic Steak Tartare Minced Filet Mignon, Shallots, Capers, Toasted Brioche (GF)

Filet Mignon & Grilled Zucchini Rolls Roasted Tomato, Chimichurri (GF)

Charred Vegetable Bruschetta Local Ricotta, Basil Pesto (V) (VG)

Viking Village Scallop Ceviche Chilled Gazpacho Shooter, Plantain Chip (V) (GF)

Spicy Tuna Tartare Lime-Miso Vinaigrette, Wasabi Aioli, Pickled Ginger, Crispy Sesame Wontons (GF)

Rock Shrimp & Avocado Salad Citrus Vinaigrette (V) (GF)

Smoked Salmon Canape Herbed Crème Fraîche, Dill, Pumpernickel Toast

SERVED WARM

Angry Shrimp Spring Roll Sambal Marinated Shrimp, Julienne Vegetables, Sweet Thai Chile & Lime Miso

Chicken Yakitori Skewer Grilled Chicken, Pickled Cucumber, Peanut Sauce (V) (GF)

Mediterranean Kobe Beef & Lamb Meatball Pine nuts, Golden Raisins, Sundried Tomato

Ratatouille Tartlet Summer Vegetables, Herbs de Provence (V) (GF)

Petite Maryland Crab Cakes Creole Remoulade, Chives (GF)

Cauliflower Falafel Harissa, Tzatziki (GF) (VG)

Southern Buttermilk Biscuit Virginia Ham, Pimento Cheese (VG)

Vermont Cheddar Mac & Cheese Bite Tomato Jam, Chives (VG)

Crispy Wagyu Beef Dumplings Honey Sambal & Truffle Ponzu

Scallop & Bacon Skewer Maple & Whole Grain Mustard Glaze

Caramelized Onion Tartlet Caesar-Dressed Greens (VG)

Stuffed Mushroom Caps Creamed Spinach, Grana Padano Cheese (VG) (GF)

(V) Naturally Vegan or available Vegan with substitutions
(GF) Naturally Gluten Free or available Gluten Free with substitutions
(VG) Naturally Vegetarian or available Vegetarian with substitutions



HARVEST BUFFET



COCKTAIL HOUR

STATIONARY DISPLAYS



Artisan Cheeseboard

Selection of Local Cheeses & Fresh Fruit
Jam, Spiced Nuts, Assorted Crackers

Antipasto

Finochietta, Bresaola, Prosciutto, Aged Provolone, Asiago, Fresh Mozzarella,
Marinated Olives, Roasted Peppers, Country Style Grilled Bread



Mediterranean Mezze

Seasonal Hummus, Baba Ghanoush,
Roasted Peppers & Artichokes, Mixed Marinated Olives, Grilled Pita

Seasonal Vegetable Crudité

Green Goddess Dressing



'Ocean Prime' Raw Bar Display

Elegant 6-Foot Crushed Ice Display
Oysters on the Half Shell
Poached Colossal Shrimp Cocktail
House-made Cocktail & Mignonette Sauces
Fresh Lemon

**Lobster Cocktail & King Crab Legs Available at Market Price*

**Custom Ice Sculptures Available - Pricing Varies*





HARVEST BUFFET

A FRESH TAKE ON A CLASSIC STYLE

MIX AND MATCH FROM THE STUNNING ATTENDED DISPLAYS BELOW TO CREATE AN
EXCITING DINING EXPERIENCE THAT REFLECTS YOUR EVENT'S PERSONALITY
WE RECOMMEND 2-3 SELECTIONS



Mediterranean Station

Choice of 1 Salad

Mediterranean Chopped Salad

Classic Caesar

Choice of 3 from Below

Classic Penne ala Vodka

Tortellini Primavera

Margherita & Amanti della Carne Pizzas

Shrimp Scampi

Grato's Classic Meatballs

Includes

Mixed Marinated Olives, Chile Flakes, Parmesan

Paring of Mini Blood Orange Aperol Spritz



'Oktoberfest' Station

Beer Braised Bratwurst & Sauerkraut

Warm Pretzels with Spicy Dijon & Tarragon Whole Grain Mustard

Choice of 2 from Below

German Potato Salad

Braised Apple & Cabbage

Herbed Cucumber Salad

Caraway Spätzle

Includes

Pairings of Trap Rock Restaurant & Brewery's Signature Brews



Japan Station

Edamame

Seaweed Salad

Assorted Maki, Nigiri & Sashimi

Choice of

Chicken, Beef, Shrimp or Salmon Teriyaki

Includes

Vegetable Fried Rice

Wasabi, Pickled Ginger, Chop Sticks

Pairings of Japanese Sake



HARVEST BUFFET



Taqueria

Mexican Street Corn

Guacamole & Roasted Tomato Salsa

Artisan Tortilla Chips

Choice of 2 from Below

Short Rib Barbacoa

Chicken Mole

Chimichurri Shrimp

Cauliflower Romesco

Includes

Saffron Rice

Hot Sauces

Pairings of Classic & Spicy Mini Margaritas



Carvery

Choice of 2 from Below

Filet Mignon with Root's Steak Sauce & Horseradish Cream (\$10pp supplement)

Poached Atlantic Salmon with Creamy Dill Sauce

Herb Stuffed Porchetta

Rotisserie Chicken with Thyme Jus

Blackened Cauliflower with Chimichurri

Choice of

Olive Oil Crushed Potatoes

Whipped Kennebec Potatoes

Includes

Curated Wine Pairings



Barbeque

Choice of 2 from below

Pulled Pork

Baby Back Ribs

Brisket

Whole Jerk Chicken

Choice of 3 from below

Broccoli Salad

Vinegar Slaw

Mac & Cheese

Cornbread

Baked Beans

Includes

Pairing of Spiked Sweet Tea Lemonade



HARVEST BUFFET



DESSERTS

Custom Wedding Cakes

Created with your specific vision in mind

For full flavor and design selections, please reference

www.harvestcateringevents.com/wedding-cakes/

Bite Sized Delights

These can be displayed or butler passed

Chef's Selection of Signature Cookies, Tarts, Pastries & Verines

Signature Doughnut Wall

Assorted Housemade Doughnuts

**available displayed on our wall or individually boxed as favors with custom stickers*

Ice Cream Sundae Bar

Chocolate, Vanilla, and 2 Seasonal Selections

Classic Sundae Sauces & Accompaniments

Ice Cream Cart Display with Umbrella

Waffle Cones in a Variety of Colors & Flavors Available Upon Request

Milk & Cookies Bar

Chef's Selection of Assorted House-made Cookies in Jars

Mini Carafes of Local Milk & Chocolate Milk with Mini Straws

Cupcakes Display

Available in Full-Sized or Mini Cupcakes

We recommend 3-5 selections depending on your headcount

Vanilla Cake with Vanilla Buttercream

Vanilla Cake with Chocolate Buttercream

Chocolate Cake with Vanilla Buttercream

Chocolate Cake with Chocolate Buttercream

Vanilla Cake with Pink Strawberry Buttercream & Sparkle Sprinkles

Chocolate Cake with Pink Strawberry Buttercream & Sparkle Sprinkles

Red Velvet with Cream Cheese Frosting

Mint Chocolate Chip

Vanilla Cake with Cream Cheese Frosting & Toasted Coconut

Double Chocolate Cake with Cream Cheese Frosting & Toasted Coconut

Chocolate Cake with Raspberry Buttercream & Chocolate Drizzle

S'Mores

Cookies & Cream

Café Mocha

Double Lemon

Pink Lemonade

Nutella

Reese's Peanut Butter Cup



BEVERAGE PACKAGES



OPEN BAR PACKAGES

All alcoholic beverages at your event are to be provided by Harvest Catering & Events without exception, as is required by the NJ Division of Alcoholic Beverage Control.
[Click here for more information from the ABC](#)

All necessary Permits, Licensing, and Liquor Liability Insurance are to be arraigned and paid for by the caterer as part of any bar package.

"Last Call" will be announced 30 minutes prior to your event end time.
Shots are not permitted.

Any Open Bottles at the end of your event are yours to keep.

Standard Beer, Wine & Soft Drinks Package

Choice of 3 Bottled Beers

Choice of 1 Red Wine and 1 White Wine

Soft Drinks & Ice

Deluxe Open Bar

1 Customized Signature Cocktail

Choice of 3 Bottled Beer Selections

Choice of 1 Red and 1 White Wine from Silver Tier Selections

Prosecco

Tito's Vodka, Tanqueray Gin, Maker's Mark Bourbon,

Johnny Walker Black Scotch, Bacardi Rum,

Casamigos Blanco Tequila,

Triple Sec, Sweet & Dry Vermouth

Bar Mixers, Garnishes & Ice

Premier Open Bar

2 Customized Signature Cocktails

Choice of 3 bottled beers

Choice of 1 Red & 1 White Wine from the Gold Tier Selections

Prosecco

Grey Goose Vodka, Bombay Sapphire Gin, Woodford Reserve

Bourbon, Macallan 12- year Scotch, Casamigos Blanco Tequila,

Bacardi White Rum, Triple Sec, Sweet & Dry Vermouth

Bar Mixers, Garnishes & Ice



HARVEST BUFFET



RENTAL PARTNERS



www.partyrentalltd.com



www.LATents.com



www.magnoliaeventrentals.com

STAFFING & EVENT PLANNING

As a Full Service Caterer, Harvest Catering & Events provides a trained service team head and shoulders above the competition. We do not use any 3rd party staffing agencies.

Staffing levels vary based on guest count and complexity of menu selections.

You will also be provided with Day-Of Coordination from a member of our team, assigned and available to you 2 weeks prior to your event.

PRICING INQUIRIES & TASTINGS

All pricing is custom based on a number of variables specific to your wedding.

**For pricing inquiries please visit
www.HarvestCateringEvents.com and click "Inquire"
or call (973) 656-1881 ext 3011**

We would be thrilled to host you in our showroom for a private tasting.

Tastings are charged per person when scheduled before booking, the balance of which is credited toward your final bill should you choose to book.

Tastings for clients who have already booked are complimentary.