



Harvest
Catering & Events

**SUMMER BBQ
PACKAGES**



SALADS

HARVEST SALAD

Mixed Greens, Grilled Asparagus, Roasted Corn, Baby Tomatoes, Grilled Portabella Mushrooms, White Balsamic-Thyme Vinaigrette

CAESAR

Romaine Hearts, Herbed Sourdough Croutons, Parmesan Cheese

MIXED GREENS

Baby Heirloom Tomatoes, Carrot Ribbons, Sourdough Crouton, Champagne Honey Vinaigrette

BABY KALE

Organic Quinoa, Summer Berries, Toasted Almond, Basil, Goat Cheese, Honey-Balsamic Vinaigrette

MARINATED TOMATO & BOCCONCINI MOZZARELLA

Torn Basil, Oregano, Red Wine Vinaigrette

WATERMELON, CUCUMBER & FETA,

Mint, Red Wine Vinaigrette

SIDES

GRILLED SUMMER VEGETABLE PLATTER

LOCAL CORN ON THE COBB

COWBOY PINTO BEANS

MAC & CHEESE

JUST MADE GUAC & CHIPS

ROASTED TOMATO SALSA & CHIPS

BABY YUKON GOLD POTATO SALAD

MEXICAN STREET CORN

HOUSEMADE SOFT PRETZELS



STARTING AT \$39.95 PER PERSON

PACKAGES INCLUDE CHOICE OF (2) ENTREES,

(1) SALAD, (2) SIDES, AND (1) DESSERT

ALL PACKAGES INCLUDE HOUSEMADE

CORNBREAD & HONEYBUTTER

MINIMUM 20 GUESTS

ANY STAFFING OR RENTALS CONSIDERED SEPARATELY

TO RESERVE YOUR DATE

EMAIL US AT CATERING@HARVESTRESTAURANTS.COM

ENTREES

GROUND RIBEYE BURGERS

Vermont Cheddar, Carmelized Onions, Chimichurri, Pickles

GRILLED BEER BRAISED HOT DOG BAR

Kimchi, Sauerkraut, Fried Potatoes, Sauteed Peppers & Onions

HICKORY SMOKED BABY BACK RIBS

SMOKED TEXAS STYLE BRISKET

HICKORY BBQ CHICKEN

GRILLED MARGARITA MARINATED SHRIMP

BBQ JAIL ISLAND SALMON

GRILLED ROSEMARY CHICKEN

Lemon Garlic Marinade

PULLED PORK

BBQ SMOKED CAULIFLOWER "BRISKET" (VEGAN)

GRILLED PORTOBELLO BURGERS (VEGAN)

Smoked Gouda, Rosemary Aioli, Roasted Tomato, Caramelized Onions

ROASTED CUBAN MOJO PIG

Vermont Cheddar, Carmelized Onions, Chimichurri, Pickles
\$5 per person supplement

DESSERTS

KEY LIME PIE

BERRY COBBLER

DEEP DISH PEACH PIE

ASSORTED COOKIES & BARS

SPECIAL OCCASION CAKES

Available and priced separately