



# HARVEST

Catering & Events

# HAPPY THANKSGIVING!

**Pickup Wednesday, November 24th**

**Maple-Herb Rubbed Goffle Road Farm Turkey**

**Traditional Thanksgiving Gravy**

**Buttery Whipped Potatoes**

**Root Vegetable Au Gratin**

**Sourdough & Sausage Stuffing**

**Cider-Roasted Brussels Sprouts**

**Cranberry-Orange Relish**

**Pumpkin Pie**

**Apple Crumb Pie**

---

**Feast for 2 - \$120**

*white meat only and choice of one pie*

**Family Feast (feeds 4-6) - \$250**

*includes all above listed items*

**Add-Ons**

***Cheese, Charcuterie & Crudit  Platter***  
***(feeds 4-6) - \$40***

***Baked Brie in Puff Pastry***  
***Fig Jam & Candied Pecans***  
***(feeds 4-6) - \$40***

---

**Wine Pairings**

**Talbott Chardonnay**

**Illahe Pinot Noir**

**Frank Family Cabernet Sauvignon**

*\$80 Includes all 3 bottles*

**Pomegranate Spiced Sangria**

*Pre-Mixed and Ready to Pour*  
*Diced Orchard Fruit for Garnish*

*\$20 serves 2 drinks*

**Trap Rock Brews**

**Trap Rock Ghost Pony Helles Lager**

**Trap Rock Hathor Red Lager**

*\$18 - 64 oz Commemorative Growlers*

---

**Packages will be available for pickup from one of our restaurants  
(depending on your location) between 3pm and 6pm on  
Wednesday, November 25th.**

***\*Limited Availability\****

***All orders must be placed by Friday, November 19th.***

**Orders will be accompanied by easy-to-follow reheating  
instructions.**

**All Orders subject to a 21% service charge.**



**Email orders and inquiries to  
Catering@harvestrestaurants.com  
or call 609-921-2777**