

HARVEST

SEASONAL GRILL & WINE BAR

spring private dining menus

400 NEW JERSEY 38, MOORESTOWN, NJ // 856.581.0044 // HARVESTSEASONAL.COM

 *Thank you*

for your interest in hosting your private event at Harvest Seasonal Grill & Wine Bar. Beginning with the opening of Harvest in Glen Mills, PA in 2010 and now with 8 locations, Harvest has become a popular dining destination with 7 locations in the Pennsylvania market, as well as restaurants in New Jersey and South Florida. Harvest Seasonal Grill & Wine Bar features a local, farm-to-table menu with many items that are under 500 calories in an upscale casual atmosphere. Every three months, we update our menu to celebrate the new flavors that accompany the change in seasons. We also offer 50+ wines by the glass, as well as a growing selection of local and organic beers.

At Harvest, we believe that where your food comes from is as important as what you eat, which is why we champion the ideology of 'know your farmer, know your food'. We work with over 75 local farmers to source the freshest and highest quality products available. Our mission of sustainability and green living is carried through every facet of what we do, from our menu to our décor.

We proudly offer a variety of private and semi-private dining options accommodating groups of all sizes and occasions; whether it is a sit down dinner, cocktail and hors d'oeuvre reception or stations. Our chefs have designed seasonal menus for brunch, lunch and dinner including a variety of menu items and selections inspired from our restaurant menus. Each event is personally planned and orchestrated by our dedicated Private Events Concierge and professional staff.

We look forward to planning your next event!

Sincerely,

The Harvest Private Events Team

Planning Your Event

MENUS

Prices do not include sales tax or gratuity & service charge. All prices quoted here are guaranteed through June 21st, 2023. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability. Food and beverage menu decisions need to be made no later than 14 days prior to your event date.

Our chefs are happy to customize a menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your Event Concierge for the available options and pricing. We kindly request that a pre-count is provided at least 3 days prior to the event date for groups of 40 or more or for events which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

GUARANTEES

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

DEPOSIT & PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. The deposit will then get deducted from your final bill. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at Harvest at our Moorestown location. Final payment is due at the conclusion of your event.

AVAILABLE DINING ROOMS

Chef's Tables (2) (Semi Private)

PDR:

- Board Room: 30 Guests
- Board Room w/ AV: 30 Guests
- Multi Table Plated: 45 Guests
- Reception Style Event: 50 Guests



FARM-TO-TABLE *for everyone.*

Harvest proudly serves only honest ingredients,
seasonally-sourced from our trusted farmers.



our farm partners

LANCASTER FARM FRESH CO-OP
LANCASTER, PA

HIGH HILL HYDRO
THORNTON, PA

CASTLE VALLEY MILL
DOYLESTOWN, PA

BLUE MOON ACRES
BUCKINGHAM, PA

DOE RUN FARMS
COATESVILLE, PA

CAPUTO BROS. CREAMERY
SPRING GROVE, PA

LORÉ PASTA
MONMOUTH JUNCTION, NJ

CARMINATI CREAMERY
GLENSIDE, PA

SUSQUEHANNA MILLS CO.
PENNSDALE, PA

MILLWOOD SPRINGS ORGANICS
LANCASTER, PA

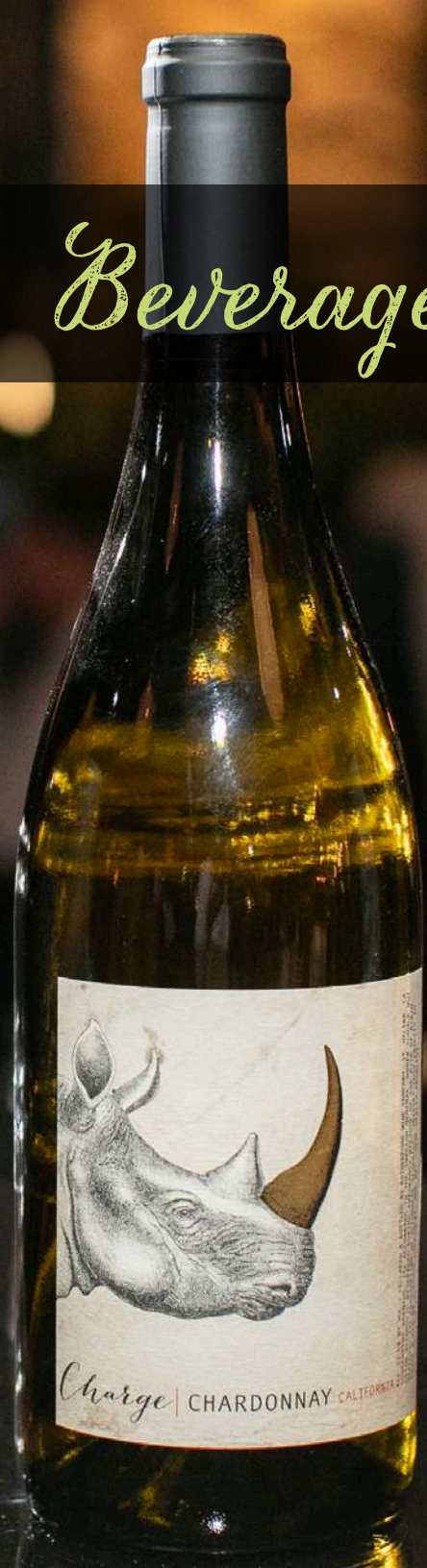
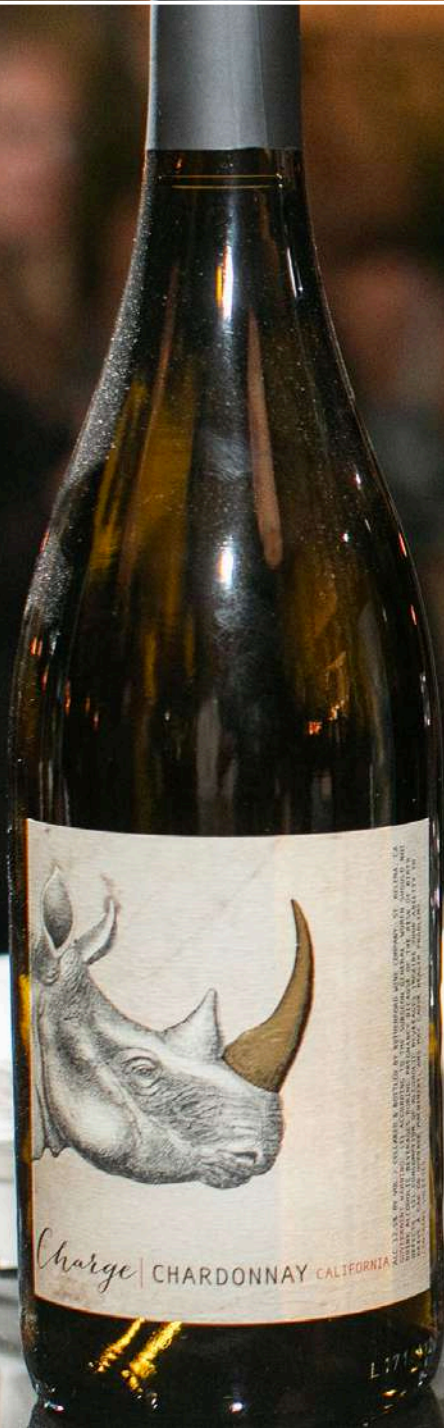
ROUNDTOP FARM
HONEYBROOK, PA

WAMPLER'S HONEY
MANHEIM, PA

HARVEST

SEASONAL GRILL & WINE BAR

Beverage Packages



Beverage Options

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.

Options include: Soft Drinks, Coffee, and Tea.

Limited Bar; Full Bar or Wine Service.

****SPECIFIC BOTTLED WINE SELECTION PRICE ACCORDINGLY,
ON CONSUMPTION & AVAILABILITY.**

****PRICING VALID FOR 30 DAYS UPON PROPOSAL REVIEW, PRICES &
AVAILABILITY SUBJECT TO CHANGE.**

Beverage Packages



SILVER // \$29 PER PERSON

7 OZ. POURS OF ALL HOUSE WINES

Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Rosé

ALL BOTTLED & DRAFT BEERS

With Exception of Seltzers

SEASONAL SANGRIAS

Red, Blackberry Mint; White, Honey Mango; Rosé, Strawberry Elderflower



GOLD // \$36 PER PERSON

7 OZ. POURS OF THE FOLLOWING:

Raywood, Moscato; Tierra di Chieti, Pinot Grigio; Charge, Chardonnay; Joliesse, Pinot Noir; Badia al Colle, Chianti; Les Carrelets, Bordeaux; Charge, Cabernet Sauvignon

ALL BOTTLED & DRAFT BEERS AND SELTZERS

HOUSE SPIRITS

Buddy's Gluten-Free Vodka, New Amsterdam Gin, Black Cat Rum, Agavales Organic Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Dewars Scotch

SEASONAL SANGRIAS

Red, Blackberry Mint; White, Honey Mango; Rosé, Strawberry Elderflower



PLATINUM // \$42 PER PERSON

7 OZ. POURS OF THE FOLLOWING:

St. Urbans, Riesling; Geisen, Marlborough Sauvignon Blanc; Chalk Hill, Chardonnay; Le Grande Balloon, Gamay; "Decoy", Merlot; Broken Earth, Cabernet Sauvignon

ALL BOTTLED & DRAFT BEERS AND SELTZERS

PREMIUM SPIRITS

Tito's Vodka, Bacardi Rum, Hornitos Tequila, Tanqueray Gin, Makers Mark Bourbon, Johnny Walker Red Scotch

HAND-CRAFTED SEASONAL COCKTAILS

Harvest Spring Bourbon, Smoke & Spice Blackberry Margarita, Gin in the Garden, Strawberry Rhubarb & Mango Smash, Spring Thyme Martini, Bunny Rum Punch



CHAMPAGNE TOAST // \$5 PER PERSON



HARVEST

SEASONAL GRILL & WINE BAR

Hors D'oeuvres



Family-Style Hors D'oeuvres

PRICED PER PLATTER // EACH SERVES 2-4

MARYLAND CRAB & SPINACH DIP* | 18

Local Cheeses, Aleppo Pepper, Sourdough Toast GF


THAI BEEF SKEWERS* | 17

Marinated & Grilled Steak, Cabbage Slaw, Thai Peanut Sauce, Sriracha, Cilantro, Ginger, Garlic GF


AHI TUNA TARTARE* | 17

Caramelized Pineapple, Chive, Shallot, Avocado, Toasted Almond-Lime Crumble, Ginger Soy, Sesame Seed, Wonton Chip GF

SEASONAL ORGANIC HUMMUS | 13

Israeli Cucumber & Tomato Salad, Harissa Powder, Sunflower Seed, Naan Flatbread, Cucumber & Carrot Chip GF 

KUNG PAO CAULIFLOWER "WINGS" | 13

Ginger Soy, Crushed Sriracha-Salted Peanut, Toasted Sesame, Scallion, Lime GF 

PERUVIAN CHICKEN LETTUCE WRAPS | 15

Cilantro, Lime, Crispy Onion, Curtido Slaw, Aji Verde, Plantain Chip, Bibb Lettuce GF

ORGANIC PORK POTSTICKERS | 14

Smokey Tamarind-Tomato Jam, Mango, Toasted Coconut, Scallion

Assorted Seasonal Flatbreads

LOCAL HARVEST | 9

Ricotta, Local Honey, Sea Salt, Harvest Spice GF

JERK CHICKEN | 15

Mild Cheddar, Roasted Poblano & Bell Pepper, Jamaican Jerk Glaze GF

SPRING GARDEN | 14

Goat Cheese, Asparagus, Berbere-Spiced Sunflower Seed, Local Honey, Chive Pesto, Pea Tendril GF

MARGHERITA | 14

Tomato Sauce, Caputo Bros. Mozzarella, Grana Padano, Basil GF

HARVEST

SEASONAL GRILL & WINE BAR



HARVEST

SEASONAL GRILL & WINE BAR


Brunch Packages



Plated Family-Style Brunch Hors D'oeuvres

PRICED PER PLATTER // EACH SERVES 2-4
AVAILABLE SUNDAY ONLY


AVOCADO TOAST | 13

Sourdough, Lemon Oil, Everything Spice, Macadamia "Ricotta",
Sea Salt, Cilantro 

SMOKED SALMON TOAST* | 14

Brioche, Cream Cheese, Pickled Red Onion, Baby Arugula,
Cucumber, Caper

FRESH FRUIT PLATE | 10

Assortment of seasonal fruit GF 

PROSCIUTTO & RICOTTA TOAST | 14

Sourdough, Baby Arugula, Grana Padano, Truffle Oil, Sea Salt


LOCAL CHEESE BOARD | MARKET PRICE

Chef's Selection of Farm-Fresh Cheeses, Seasonal Fruit, Roasted Nut,
Crostoni, Jam, Local Honey GF

MARYLAND CRAB & SPINACH DIP* | 18

Local Cheeses, Aleppo Pepper, Sourdough Toast GF

SEASONAL ORGANIC HUMMUS | 13

Israeli Cucumber & Tomato Salad, Harissa Powder, Sunflower Seed,
Naan Flatbread, Cucumber & Carrot Chip GF 

HARVEST

SEASONAL GRILL & WINE BAR

Brunch Cocktail Package

\$22 PER PERSON // INCLUDES THE FOLLOWING OPTIONS



BRUNCH COCKTAILS

BITTER BERRY SPRITZ

Nardini, "Il Bitter" Aparativo, Western Son Strawberry Vodka, Lemon Juice,
Organic Agave, Fresh Strawberries

BLUEBERRY LAVENDER MIMOSA

Sparkling Wine, Elderflower Liqueur, Blueberry Lavender Tea, Lemon Juice, Edible Flower

BOOZY ICED COFFEE

Mr. Black Coffee Liqueur, Stateside Vodka, Espresso, Organic Agave, Coffee Dust

BRUNCH PUNCH

Black Cat Barrel Aged Rum, Coconut XQ Liqueur, Mango Purée, Pineapple Juice, Organic Agave,
Fresh Lime Juice, Mango Chip



BLOODY MARYS

HARVEST

Boardroom Vodka, Harvest Bloody Mary Mix, Celery Stalk, Lemon & Lime

DIRTY

Stateside Vodka, Harvest Bloody Mary Mix, Pickle Juice, Olive Juice, Pickle Spear,
Bleu Cheese, Olive

CALIENTE

Hornitos Organic Tequila, Harvest Bloody Mary Mix, Sriracha, Fresh Jalapeño,
Fresh Lime, Six-Pepper Spice Rim

PACIFIC RIM

Square One Organic Vodka, Harvest Bloody Mary Mix, Ginger Soy, Sriracha, Lime Juice,
Black Sesame Rim, Scallion



SEASONAL SANGRIAS

RED, BLACKBERRY MINT

Red Wine, Blackberry Brandy, Mint Syrup, Lime Juice, Fresh Blackberries, Mint Leaf

WHITE, HONEY MANGO

White Wine, New Amsterdam Mango Vodka, Mango Purée, Local Honey, Lemon Juice, Mango Chip

ROSÉ, STRAWBERRY ELDERFLOWER

Rosé Wine, Western Son Strawberry Vodka, Elderflower Liqueur,
Strawberry Rhubarb Syrup, Lemon Juice, Fresh Strawberries



Full-Service Brunch

AVAILABLE SUNDAY ONLY // \$40 PER PERSON
NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

Select 2 of the following:

SPICY CHICKEN TORTILLA SOUP

Braised Chicken, Poblano & Bell Pepper, Onion,
Black Bean, Cumin, Jalapeño, Tomato Broth,
Tajin-Spiced Tortilla, Cilantro GF

BROCCOLI CHEDDAR SOUP

Carrot, Onion, Local Cheddar,
Sourdough Crouton Crumble GF

SPRING FARMER SALAD

Baby Arugula, Spinach, English Pea,
Golden Beet & Raisin Agrodolce, Asparagus, Radish,
Goat Cheese, Berbere-Spiced Sunflower Seed,
Lemon-Garlic Yogurt, Green Goddess Dressing GF

MEDITERRANEAN SALAD

Bibb Lettuce, Kale, Marinated Cucumber & Tomato Relish,
Red Onion, Crispy Chickpea, Banana Pepper,
Kalamata Olive Crumble, Sheep's Milk Feta,
Greek Dressing GF

Brunch Entrées

Select 3 of the following:

BANANA CREAM PIE FRENCH TOAST

Thick-Sliced Brioche, Fresh Banana Custard, House-Made Vanilla Wafer,
Powdered Sugar, Maple Syrup

GRILLED SHRIMP & GRITS*

Pimento Cheese Grits, Prosciutto, Spring Vegetable Succotash GF


FARM-FRESH EGGS BENEDICT

English Muffin, Pork Roll, Poached Eggs, Hollandaise, Chive

ORGANIC EGG SALAD & SMOKED SALMON SANDWICH*

Watercress, Butter-Toasted Sourdough, Chive, Everything Spice, Pickle GF

VEGAN BRICK OVEN CHIMICHANGA

Spinach Flour Tortilla, Plant-Based Chorizo, Organic Spanish Sofrito Rice, Vegan Mozzarella,
Roasted Poblano & Bell Pepper, Cashew "Crema", Avocado, Pickled Red Onion,
Smoky Tamarind-Tomato Mole, Braised Black Bean, Cilantro, Scallion 

PA BISON BRUNCH BURGER*

Baby Swiss, Truffle Aioli, Sautéed Mushroom, Sunny Side-Up Egg,
Poppy Seed Onion Roll, Pickle GF

CRAB CAKE BENEDICT*

English Muffin, Preserved Lemon Tartar Sauce, Poached Eggs, Hollandaise, Old Bay

HARVEST STEAK & EGGS* (ADD \$6)

Wood-Grilled 10 oz. NY Strip Steak, (2) Sunny Side-Up Eggs, Romesco Sauce,
Green Chili Sauce, Pickled Red Onion, Breakfast Potato GF

HARVEST

SEASONAL GRILL & WINE BAR

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT DRINKS
INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST
AVAILABLE UPON REQUEST.



HARVEST

SEASONAL GRILL & WINE BAR

Lunch Packages



Garden Lunch Menu

GF - GLUTEN-FREE ITEMS AVAILABLE UPON REQUEST // ♻️ PLANT-BASED OPTION

\$40 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

Select 2 of the following:

SPICY CHICKEN TORTILLA SOUP

Braised Chicken, Poblano & Bell Pepper, Onion, Black Bean, Cumin, Jalapeño, Tomato Broth, Tajin-Spiced Tortilla, Cilantro GF

BROCCOLI CHEDDAR SOUP

Carrot, Onion, Local Cheddar, Sourdough Crouton Crumble GF

SPRING FARMER SALAD

Baby Arugula, Spinach, English Pea, Golden Beet & Raisin Agrodolce, Asparagus, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Lemon-Garlic Yogurt, Green Goddess Dressing GF

MEDITERRANEAN SALAD

Bibb Lettuce, Kale, Marinated Cucumber & Tomato Relish, Red Onion, Crispy Chickpea, Banana Pepper, Kalamata Olive Crumble, Sheep's Milk Feta, Greek Dressing GF

Flatbreads

Upgrade for an additional \$4 per person

Served family-style. Select 2 of the following:

LOCAL HARVEST

Ricotta, Local Honey, Sea Salt, Harvest Spice GF

JERK CHICKEN

Mild Cheddar, Roasted Poblano & Bell Pepper, Jamaican Jerk Glaze GF

SPRING GARDEN

Goat Cheese, Asparagus, Berbere-Spiced Sunflower Seed, Local Honey, Chive Pesto, Pea Tendril GF

MARGHERITA

Tomato Sauce, Caputo Bros. Mozzarella, Grana Padano, Basil GF

Lunch Entrées

SELECT 3 OF THE FOLLOWING // ALL SANDWICHES SERVED WITH CHOICE OF UN-FRIED FRIES OR SEASONAL VEGETABLE // ENTRÉE-SIZED SALADS & BOWLS INCLUDE CHOICE TO ADD: ORGANIC TOFU, CHICKEN* OR SALMON*

SESAME CHICKEN

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea, Broccoli, Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE ♻️

ORGANIC EGG SALAD & SMOKED SALMON SANDWICH*

Watercress, Butter-Toasted Sourdough, Chive, Everything Spice, Pickle GF

PERUVIAN CHICKEN QUESADILLA

Pulled Peruvian-Style Chicken, Caputo Bros. Mozzarella, Curtido Slaw, Ají Verde, Spinach Flour Tortilla

VEGAN EGGPLANT "PARM" SANDWICH

Breaded & Pan-Fried Eggplant, Tomato Sauce, Vegan Mozzarella, Lemony Baby Arugula, Toasted Hoagie Roll, Pickle ♻️

GRASS-FED BEEF BURGER*

Mild Cheddar, Bibb Lettuce, Caramelized Onion, Tomato, Poppy Seed Onion Roll, Pickle GF

SPICY SOBA NOODLE BOWL

Ginger Soba Noodles, Edamame, Shiitake Mushroom, Eggplant, Bell Pepper, Snow Pea, Broccoli, Cashew, Cilantro, Scallion, Sesame Seed, 6 Pepper Spice, Chili Oil ♻️

CUBAN BLACK BEAN & RICE BOWL

Organic Spanish Sofrito Rice, Poblano & Bell Pepper, Avocado, Crispy Chickpea, Cilantro, Radish, Pickled Red Onion, Scallion, Plantain Chip, Lime, Cashew "Crema" GF ♻️

LOCAL LEMON KALE PESTO RIGATONI BOWL

LoRé Black Pepper Rigatoni, Baby Spinach, Tuscan Kale, Asparagus, English Pea, Berbere-Spiced Sunflower Seed, Macadamia "Ricotta", Oat Milk, Basil ♻️

**ENTRÉE SALAD & BOWL PROTEIN UPGRADES (\$9 PER GUEST):

Shrimp*, Steak*

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT DRINKS
INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST
AVAILABLE UPON REQUEST.



HARVEST

SEASONAL GRILL & WINE BAR

Dinner Packages



Garden Dinner Menu

\$48 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

Select 2 of the following:

SPICY CHICKEN TORTILLA SOUP

Braised Chicken, Poblano & Bell Pepper, Onion, Black Bean, Cumin, Jalapeño, Tomato Broth, Tajin-Spiced Tortilla, Cilantro GF

BROCCOLI CHEDDAR SOUP

Carrot, Onion, Local Cheddar, Sourdough Crouton Crumble GF

SPRING FARMER SALAD

Baby Arugula, Spinach, English Pea, Golden Beet & Raisin Agrodolce, Asparagus, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Lemon-Garlic Yogurt, Green Goddess Dressing GF

MEDITERRANEAN SALAD

Bibb Lettuce, Kale, Marinated Cucumber & Tomato Relish, Red Onion, Crispy Chickpea, Banana Pepper, Kalamata Olive Crumble, Sheep's Milk Feta, Greek Dressing GF

Flatbreads

Upgrade for an additional \$4 per person

Served family-style. Select 2 of the following:

LOCAL HARVEST

Ricotta, Local Honey, Sea Salt, Harvest Spice GF

JERK CHICKEN

Mild Cheddar, Roasted Poblano & Bell Pepper, Jamaican Jerk Glaze GF

SPRING GARDEN

Goat Cheese, Asparagus, Berbere-Spiced Sunflower Seed, Local Honey, Chive Pesto, Pea Tendril GF

MARGHERITA

Tomato Sauce, Caputo Bros. Mozzarella, Grana Padano, Basil GF

Dinner Entrées

Select 3 of the following:

SESAME CHICKEN

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea, Broccoli, Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE V

CEDAR-ROASTED SALMON*

Orange-Fennel Salad, Roasted Potato, Tarragon Aioli, Broccoli, Baby Carrot, Grilled Lemon GF

VEGAN EGGPLANT "PARMESAN"

Fresh Bucatini Pasta, Herbed Breadcrumbs, Fire-Roasted Tomato Sauce, Vegan Mozzarella GF V

JUMBO LUMP CRAB CAKES*

Old Bay-Spiced Crispy Potato, Grilled Asparagus, Pickled Cabbage Slaw, Preserved Lemon Tartar Sauce GF

JERK-RUBBED AHI TUNA STEAK*

Organic Coconut Jasmine Rice, Caramelized Pineapple-Pepper Relish, Honey-Lime Glazed Carrot, Ají Verde, Almond, Romesco Sauce, Cilantro GF

WOOD-GRILLED 8 OZ. FILET MIGNON* (ADD \$10 PER GUEST)

Farro Risotto, Charred Broccoli, English Pea, Mushroom, Demi-Glace, Carrot Top Oil, Harissa Powder GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT DRINKS
INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST
AVAILABLE UPON REQUEST.

Farm Dinner Menu

\$58 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Soup or Salad

Select 2 of the following:

SPICY CHICKEN TORTILLA SOUP

Braised Chicken, Poblano & Bell Pepper, Onion, Black Bean, Cumin, Jalapeño, Tomato Broth, Tajin-Spiced Tortilla, Cilantro GF

BROCCOLI CHEDDAR SOUP

Carrot, Onion, Local Cheddar, Sourdough Crouton Crumble GF

SPRING FARMER SALAD

Baby Arugula, Spinach, English Pea, Golden Beet & Raisin Agrodolce, Asparagus, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Lemon-Garlic Yogurt, Green Goddess Dressing GF

MEDITERRANEAN SALAD

Bibb Lettuce, Kale, Marinated Cucumber & Tomato Relish, Red Onion, Crispy Chickpea, Banana Pepper, Kalamata Olive Crumble, Sheep's Milk Feta, Greek Dressing GF

Flatbreads

Served family-style. Select 2 of the following:

LOCAL HARVEST GF

JERK CHICKEN GF

SPRING FARMER GF

MARGHERITA GF

Appetizers

Served family-style. Select 2 of the following::

ORGANIC HUMMUS GF ♻️

ORGANIC PORK POTSTICKERS

PERUVIAN CHICKEN LETTUCE WRAPS GF

Dinner Entrées

Select 3 of the following:

SESAME CHICKEN

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea, Broccoli, Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE ♻️

CEDAR-ROASTED SALMON*

Orange-Fennel Salad, Roasted Potato, Tarragon Aioli, Broccoli, Baby Carrot, Grilled Lemon GF

VEGAN EGGPLANT "PARMESAN"

Fresh Bucatini Pasta, Herbed Breadcrumbs, Fire-Roasted Tomato Sauce, Vegan Mozzarella GF ♻️

SEARED U-10 SEA SCALLOPS*

Sweet Pea-Lemon Risotto, Shaved Fennel & Carrot Salad, Carrot Top Oil, Pea Tendril, Roasted Pistachio Dust GF

WOOD-GRILLED 10 OZ. NY STRIP STEAK*

Pomme Garlic Purée, Smoked Bacon & Spring Vegetable Succotash, Chive Pesto, Charred Tomato Butter GF

WOOD-GRILLED 8 OZ. FILET MIGNON* (ADD \$10 PER GUEST)

Farro Risotto, Charred Broccoli, English Pea, Mushroom, Demi-Glace, Carrot Top Oil, Harissa Powder GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT DRINKS
INCLUDED. BEER, WINE, &
SEASONAL COCKTAIL LIST
AVAILABLE UPON REQUEST.

HARVEST

SEASONAL GRILL & WINE BAR

All-Inclusive Packages



Garden All-Inclusive Menu

\$100 PER PERSON // INCLUSIVE OF TAX & GRATUITY

Soup or Salad

Select 2 of the following:

SPICY CHICKEN TORTILLA SOUP

Braised Chicken, Poblano & Bell Pepper, Onion, Black Bean, Cumin, Jalapeño, Tomato Broth, Tajin-Spiced Tortilla, Cilantro GF

BROCCOLI CHEDDAR SOUP

Carrot, Onion, Local Cheddar, Sourdough Crouton Crumble GF

SPRING FARMER SALAD

Baby Arugula, Spinach, English Pea, Golden Beet & Raisin Agrodolce, Asparagus, Radish, Goat Cheese, Berbere-Spiced Sunflower Seed, Lemon-Garlic Yogurt, Green Goddess Dressing GF

MEDITERRANEAN SALAD

Bibb Lettuce, Kale, Marinated Cucumber & Tomato Relish, Red Onion, Crispy Chickpea, Banana Pepper, Kalamata Olive Crumble, Sheep's Milk Feta, Greek Dressing GF

Flatbreads

Served family-style. Select 2 of the following:

LOCAL HARVEST GF

JERK CHICKEN GF

SPRING FARMER GF

MARGHERITA GF

Dinner Entrées

Select 3 of the following:

SESAME CHICKEN

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea, Broccoli, Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE V

CEDAR-ROASTED SALMON*

Orange-Fennel Salad, Roasted Potato, Tarragon Aioli, Broccoli, Baby Carrot, Grilled Lemon GF

VEGAN EGGPLANT "PARMESAN"

Fresh Bucatini Pasta, Herbed Breadcrumbs, Fire-Roasted Tomato Sauce, Vegan Mozzarella GF V

JUMBO LUMP CRAB CAKES*

Old Bay-Spiced Crispy Potato, Grilled Asparagus, Pickled Cabbage Slaw, Preserved Lemon Tartar Sauce GF

VEGAN BRICK OVEN CHIMICHANGA

Spinach Flour Tortilla, Plant-Based Chorizo, Organic Spanish Sofrito Rice, Vegan Mozzarella, Roasted Poblano & Bell Pepper, Cashew "Crema", Avocado, Pickled Red Onion, Smokey Tamarind-Tomato Mole, Braised Black Bean, Cilantro, Scallion V

WOOD-GRILLED 10 OZ. NY STRIP STEAK*

Pomme Garlic Purée, Smoked Bacon & Spring Vegetable Succotash, Chive Pesto, Charred Tomato Butter GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT
DRINKS INCLUDED.

Estate All-Inclusive Menu

\$125 PER PERSON // INCLUSIVE OF TAX & GRATUITY

Soup or Salad

Select 2 of the following:

SPICY CHICKEN TORTILLA SOUP

Braised Chicken, Poblano & Bell Pepper, Onion,
Black Bean, Cumin, Jalapeño, Tomato Broth,
Tajin-Spiced Tortilla, Cilantro GF

BROCCOLI CHEDDAR SOUP

Carrot, Onion, Local Cheddar, Sourdough Crouton Crumble GF

SPRING FARMER SALAD

Baby Arugula, Spinach, English Pea,
Golden Beet & Raisin Agrodolce, Asparagus, Radish,
Goat Cheese, Berbere-Spiced Sunflower Seed,
Lemon-Garlic Yogurt, Green Goddess Dressing GF

MEDITERRANEAN SALAD

Bibb Lettuce, Kale, Marinated Cucumber & Tomato Relish,
Red Onion, Crispy Chickpea, Banana Pepper,
Kalamata Olive Crumble, Sheep's Milk Feta, Greek Dressing GF

Flatbreads

Served family-style. Select 2 of the following:

LOCAL HARVEST GF

JERK CHICKEN GF

SPRING FARMER GF

MARGHERITA GF

Appetizers

Served family-style. Select 2 of the following::

ORGANIC HUMMUS GF V

ORGANIC PORK POTSTICKERS

PERUVIAN CHICKEN LETTUCE WRAPS GF

Dinner Entrées

Select 3 of the following:

SESAME CHICKEN

Organic Coconut Jasmine Rice, Bell Pepper, Sweet Onion, Kale, Snow Pea, Broccoli,
Ginger Tamari, Toasted Sesame GF ORGANIC TOFU SUBSTITUTION AVAILABLE V

CEDAR-ROASTED SALMON*

Orange-Fennel Salad, Roasted Potato, Tarragon Aioli, Broccoli, Baby Carrot, Grilled Lemon GF

VEGAN EGGPLANT "PARMESAN"

Fresh Bucatini Pasta, Herbed Breadcrumb, Fire-Roasted Tomato Sauce, Vegan Mozzarella GF V

SEARED U-10 SEA SCALLOPS*

Sweet Pea-Lemon Risotto, Shaved Fennel & Carrot Salad, Carrot Top Oil, Pea Tendril, Roasted Pistachio Dust GF

WOOD-GRILLED 10 OZ. NY STRIP STEAK*

Pomme Garlic Purée, Smoked Bacon & Spring Vegetable Succotash,
Chive Pesto, Charred Tomato Butter GF

WOOD-GRILLED 8 OZ. FILET MIGNON*

Farro Risotto, Charred Broccoli, English Pea, Mushroom, Demi-Glace, Carrot Top Oil, Harissa Powder GF

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

COFFEE, TEA, SOFT
DRINKS INCLUDED.

