



SAVORY HARVEST
CATERING

We are flexible with any budget and can create a wonderful menu for your event. Our prices are dependent on your choices—from an upscale dinner to a simple barbeque. Please contact us for pricing details.

Sample of Our Stationary Items-

- ❖ Antipasto Display
Selection of Olives, Antipasto Style Vegetables, Marinated Mushrooms,
Dips, Flatbreads, Crostini and Sliced Breads
Selection of Cheese, Crackers, Grapes and Seasonal Fruit
Camembert, Fontina, Gorgonzola, Muenster, Havarti and Cheddar
- ❖ Grilled Shrimp Skewers with Three Dipping Sauces
Presented on Black Cast Iron Grill
- ❖ Pita Crisps with Roasted Eggplant and Parmesan Dip
- ❖ Assorted Bruschetta- Grilled Breads with Four Cheese and Tomato. Mushroom and Pesto and Artichoke with Boursin
- ❖ Selection of Cheese, Cracker and Grapes
Camembert, Fontina, Gorgonzola, Muenster, Havarti and Cheddar

Sample of Our Passed Items-

Cold Canapés

- ❖ Asian Spiced Sirloin Steak with Tamari and Ginger Scallion Sauce
 - ❖ Seared Ahi Tuna with Seaweed Salad and Wasabi Sauce
- ❖ Grilled Yellow Curry Shrimp with Roasted Tomato Dipping Sauce
 - ❖ Pastrami Smoked Salmon on Crostini with Dijon Herb Sauce
- ❖ Cucumber Rounds with Feta, Humus, Olivada and Crispy Lavosh
 - ❖ Seared Ahi Tuna with Seaweed Salad and Ginger Scallion Sauce
- ❖ Seared Beef on Crostini with Horseradish Cream and Crispy Shallots
 - ❖ Lump Crab Salad on Thin Crostini with Green Apple
- ❖ Assorted Flat Breads –*Tomato and Mozzarella, Mushroom & Pesto and Roasted Pepper with Gorgonzola*
- ❖ Green Herb Crepes with Boursin Cheese and Garden Vegetables
 - ❖ Beef Hibachi Rolls with Ginger Dipping Sauce
 - ❖ Smoked Salmon on Sweet Corn Pancakes with Chive Cream
 - ❖ Pear Wrapped In Prosciutto with Basil



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Hot Canapés

- ❖ Mini Parmesan Risotto Cakes with Roasted Tomato and Pesto
 - ❖ Monterey Chèvre and Wild Mushroom Phyllo Tartlets
 - ❖ Cashew Crusted Chicken with Thai Dipping Sauce
 - ❖ Vegetarian Spring Rolls with Ginger Dipping Sauce
 - ❖ Mini Chicken Quesadillas *with Green Herb Aiöli*
 - ❖ Warm Lump Crab and Mushroom Salad in Phyllo Tartlets
 - ❖ Chicken with Poblano Pepper Quesadillas and Cilantro Aiöli
 - ❖ Roasted Pepper and Boursin Cheese Phyllo Tartlets
 - ❖ Baked Brie in Puff Pastry with Cranberry Apricot Compote
- ❖ Chili Spiced Beef and Poblano Pepper Quesadillas with Cilantro Aiöli
- ❖ Crispy Mushroom, Goats Cheese and Somen Noodle Rolls with Prosciutto
 - ❖ Pistachio Crusted Chicken with Mango Dipping Sauce
 - ❖ Chili Spiced Flank Steak Rolls with Avocado
 - ❖ Chicken, Coconut and Carrot Soup en Demitasse
 - ❖ Butternut Squash Bisque en Demi Tasse Cups
 - ❖ Artichoke Phyllo Pastries –*Similar to Spanikopita*
 - ❖ Scallops Wrapped in Bacon with Casino Dipping Sauce
- ❖ Mini Crab Cakes with Green Herb Mayonnaise Phyllo Tartlets with Fontina, Caramelized Onion and Prosciutto
- ❖ Andouille Sausage on Crostini with Caramelized Onion and Barbeque Sauce
 - ❖ Grilled Baby Lamb Chops with Dijon Herb Glaze
 - ❖ Assorted Bruschetta or Phyllo Tartlets
*Mushroom with Three Cheeses ~Artichoke with Pesto~
Caramelized Onions with Parmesan*
 - ❖ Crab and Artichoke Phyllo Pastries
 - ❖ Seared Sea Scallops with Passion Fruit Dipping Sauce
 - ❖ Lump Crab Puffs
 - ❖ Grilled Herb Marinated Shrimp Skewers
 - ❖ Lemon Basil Chicken Skewers

Sample of Appetizers

- ❖ Butternut Squash Bisque with Maple Whipped Cream and Crisp Parsnips
 - ❖ Hot Smoked Maine Salmon on Wilted Greens
with Smoked Tomato Chutney and Lemon Vinaigrette
- ❖ Pepper Seared Ahi Tuna and Potatoes Confit, Mesclun with Three Sauces
 - ❖ *Green Herb, Roasted Tomato and Curried Apple*
- ❖ Field Greens with Roasted Root Vegetables, Warm Goats Cheese Cake, Roasted Pear and Cider Vinaigrette
 - ❖ Grilled Herb Marinated Shrimp with Parmesan Risotto Cake, Crispy Julienne Vegetables and a Light Yellow Curry Sauce



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Sample of Salads

- ❖ Italian Mix Salad with Boursin Cheese, Roasted Tomatoes, Kalamata Olives, Parsnip Crisps and Balsamic Vinaigrette

- ❖ Field Greens Salad with Tomatoes, Cucumbers, Carrots and Dried Cranberries with Balsamic Vinaigrette
 - ❖ Salad of Field Greens with Roasted Pear, Warm Goats Cheese Crostini, Spiced Pecans and Cranberry Vinaigrette

- ❖ Asparagus and Monterey Chèvre Napoleon with Roasted Red Pepper Vinaigrette and Crispy Artichokes

- ❖ Baby Spinach and Romaine Salad with Dried Cranberries, Julienne Carrots, Shaved Fennel and Asiago with Balsamic Vinaigrette

- ❖ Mesclun Salad with Shaved Fennel, Sundried Tomato, Crostini & Red Wine Vinaigrette

- ❖ Belgian Endive, Radicchio, Boston Bibb Salad with Toasted Pecans, Warm Goat Cheese Bruschetta and Whole Grain Mustard Vinaigrette
 - ❖ Mixed Greens with Cheese Pudding and Pickled Summer Vegetables
 - ❖ Heirloom Tomato and Mozzarella Cheese Salad with Local Mesclun

Sample of Entrées

- ❖ Grilled Tenderloin of Beef and Sea Bass with Oyster Mushrooms, Roasted Root Vegetables and Potato Gratin with Red Wine Basil Sauce

- ❖ Roast Rack of Lamb and Seared Sea Scallops with Haricots Verts, Parmesan Risotto Cake and Whole-Grain Mustard and Shallot Sauce

- ❖ Roasted New York Sirloin of Beef with Butter Poached Maine Lobster, Garlic Mashed Potatoes and Grilled Vegetable Tian and Lemon Thyme Sauce

- ❖ Pan Roasted Sea Bass and Grilled New York Sirloin of Beef with Vegetable Stuffed Portobello, Haricot Verts, Mashed Potatoes and Red Wine Jus

- ❖ Tenderloin of Beef with Roasted Shallots, Chicken with Portobello Mushroom and Grilled Shrimp with Leek Ragout with White Wine Basil Jus, Parmesan Risotto Cake and Haricot Verts


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- ❖ Apricot and Herb Filled Breast of Chicken with Haricot Verts, Potato Gratin, Portobello Mushroom and Marsala Wine Sauce
- ❖ Grilled Tenderloin of Beef with Parmesan Risotto Cake, Haricot Verts and Shallot Ragout
- ❖ French Beef Steak with Mushroom Sauce and Parsley Butter, Baked Tomatoes, Rosemary Potatoes and Sautéed Green Beans
- ❖ Grilled Tenderloin of Beef and Portobello Mushrooms with Seared Chilean Sea Bass and Parmesan Risotto Cakes, Haricot Verts and Basil Jus

Stationary Buffet Suggestions-

- ❖ Carving Station with Grilled Sirloin of Beef, Small Rolls and New Potato Salad
Horseradish Sauce, Green Herb Aiöli and Country Mustards
- ❖ *Whole Roasted Salmon Fillets with Wild Mushrooms and Black Pepper Cider Sauce*
 - ❖ *Pasta Sauté Station*
Tortellini with Mixed Wild Mushrooms, Roasted Peppers and Asiago Cheese
Gemelli Pasta with Asparagus, Shrimp, Scallops and Roasted Garlic Cream
 - ❖ Antipasto Style Vegetables, Meats and Cheese Station with Assorted Breads
Fresh Mozzarella Balls, Roasted Tomatoes, Roasted Red and Yellow Peppers, Grilled Zucchini, Assorted Salamis and Prosciutto, Fontina and Gorgonzola, Black and Green Olives, Marinated Mushrooms and Artichokes
 - ❖ Grilled Lemon Chicken Breast with Vine Ripe Tomato and Basil Salsa
 - ❖ Gemelli Pasta with Seafood Ragout of Rock Shrimp, Scallops and Calamari
- ❖ Grilled Yellow Curry Gulf Shrimp with Roasted Tomato Coulis and Green Herb Oil
 - ❖ Carved Tenderloin of Beef with Mushroom Ragout
 - ❖ Roasted Salmon Fillets with Wild Mushroom Salad and Lemon Vinaigrette
 - ❖ Grilled Tuscan Marinated Chicken Breast with Artichoke, Lemon & Caper Sauce
- ❖ Grilled Petite Tenderloin Steaks with Cipollini Onions and Whole Grain Mustard Jus
 - ❖ Pan Seared Sea Bass with Provençal Sauce
 - ❖ Sautéed Breast of Chicken with Lemon Artichoke Sauce


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Buffet Sides-

- ❖ Grilled Seasonal Vegetables with Scallion Butter and Aged Balsamic
 - ❖ Parmesan Risotto Cakes with Roasted Tomato and Pesto
 - ❖ Broccolini with Garlic and Asiago
 - ❖ Haricot Verts with Leeks and Red Pepper Julienne
 - ❖ Rosemary Roasted Yukon Gold Potatoes
- ❖ Campenelle Pasta with Artichokes, Roasted Peppers, Grilled Zucchini and Roasted Eggplant in Garlic and Asiago Cream with Basil
 - ❖ Roasted Root Vegetables with Basil and Tomato

Desserts-

- ❖ Warm Liquid Center Chocolate Cake and Vanilla Bean Ice Cream with White Chocolate, Dark Chocolate and Caramel Sauces
 - ❖ Roasted Fruit Mille Feuille with Puff Pastry Wafers and Lightly Sweetened Mascarpone with Poached Strawberry Sauce
- ❖ Individual Apple Tarte Tatin with Cinnamon Ice Cream and Caramel Sauce
- ❖ Warm Chocolate Hazelnut Cake with White Chocolate, Dark Chocolate and Raspberry Sauces
 - ❖ Lemon Tart with Strawberry Compote and Whipped Cream
- ❖ Roasted Fall Fruit Strudel with Whipped Cream Reduced Cider Sauce and Pear Sorbet
- ❖ Chocolate Hazelnut Torte with Whipped Cream, Caramel and Chocolate Sauces
 - ❖ Tiramisu with Crème Anglaise and Fresh Seasonal Berries
- ❖ Individual Apple Tarte Tatin with Whipped Cream and Cider Reduction
 - ❖ Lemon Curd Tarts with Strawberry Compote and Whipped Cream
- ❖ Selection of assorted Dessert Bars, Fresh Seasonal Fruit Salad, Cream Puffs, and Fancy Cookies

Fun Option: Pricing TBD

Ben and Jerry's Ice Cream Cart, Scooped to order with Sundae Fixings
Table of Small Cookies and Dessert Bars to Accompany the Ice Cream

- ❖ Coffee and Decaffeinated Coffee and Selection of Tea