



PLATED GROUP DINNER MENU

Supper One

\$36 per person

APPETIZER

Select one in advance, served family style

Deviled Eggs

carrot / smoked paprika /
candied pecan /
beet chow chow / dill

Chicken and Biscuit

fresh pear / rosemary
black garlic biscuit /
pumpkin butter /
crispy kale / spiced honey

White Bean Hummus

carrot /
sweet potato chips /
crispy white beans /
benne seeds / cumin

SALAD

Select one in advance

Baby Mixed Greens

pickled celery / carrot /
radish / goat feta /
savory granola /
spiced green goddess dressing

Baby Kale

fresh pear / lentils / farro /
pickled red onion /
smoked mozzarella /
candied pecan /
apple cider vinaigrette

Chicken & Black Rice Soup

carrots / celery /
onion

ENTRÉE

Select two in advance
for your guests to
choose from

Creole Pan Seared Shrimp

Carolina Gold dirty rice /
spinach / celery /
baguette

Pork Enchiladas

house corn tortillas /
seasonal succotash /
queso fresco /
tomatillo sauce

Roasted Chicken

hoppin' john /
collard green jus /
red pearl onion /
salsa verde / sorrel

DESSERT

Select one in advance

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Seedy Chocolate Cheesecake

no bake / semi-sweet
chocolate / sesame seeds /
pumpkin seeds /
sunflower seeds / oats /
coffee syrup

Suggested Wine Pairings

Landmark, Chardonnay
A to Z, Pinot Gris
Milbrandt Vineyards, Rose
Irony, Pinot Noir
Hahn, Cabernet

Sonoma, CA	\$39
Willamette Valley, OR	\$39
Columbia Valley, WA	\$32
Monterey, CA	\$35
Monterey, CA	\$32

Coffee, iced tea, and soft drinks are included in all dinner packages.

We are committed to preparing our menus with environmentally and socially responsible products. To maintain this focus, some products in our menu may change on short notice based on seasonal and regional availability. To stay true to this effort, we may substitute appropriate alternatives as necessary.

harvest

SEASONAL KITCHEN

Supper Two

\$44 per person

APPETIZER

Select one in advance,
served family style

Fried Ribs & Pickles

house-pickled vegetables /
Texas barbecue sauce

Artisanal Cheese Board

Chef's choice of meats
and cheeses /
grilled baguette

Pimento & Cheese

ham / cheddar / burrata /
blackened tortilla chips /
candied jalapenos / cilantro

SALAD

Select one in advance

Serrano Caesar

pepper jack /
pumpnickel croutons /
serrano caesar dressing

Baby Kale

fresh pear / lentils /
farro / pickled red onion /
smoked mozzarella /
candied pecan /
apple cider vinaigrette

Baby Mixed Greens

pickled celery / carrot /
radish / goat feta /
savory granola /
spiced green goddess
dressing

Chicken & Black Rice Soup

carrots / celery / onion

ENTRÉE

Select two in advance for
your guests to choose from

Creole Pan Seared Shrimp

Carolina Gold dirty rice /
spinach / celery /
baguette

Top Sirloin Steak *

black garlic rubbed / parsnip hash /
carrot orange puree /
crispy carrots / salsa verde

*All steaks are
served medium if there are more
than 18 guests in the party

Roasted Chicken

hoppin' john /
collard green jus /
red pearl onion /
salsa verde / sorrel

Pork Tenderloin

rainbow carrots / green beans /
jalapeno peach jam / cilantro /
aged white cheddar sauce

DESSERT

Select one in
advance

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue /

Seedy Chocolate Cheesecake

no bake /
semi-sweet chocolate /
sesame seeds /
pumpkin seeds /
sunflower seeds /
oats / coffee syrup

Suggested Wine Pairings

District 7, Chardonnay	Monterey, CA	\$43
A to Z, Pinot Gris	Willamette Valley, OR	\$39
Chateau St. Michelle, Sauvignon Blanc	Horse Heaven Hills, WA	\$43
Sean Minor, Pinot Noir	Napa, CA	\$39
Kendall Jackson Vintner's Reserve, Cabernet	Sonoma, CA	\$46

Coffee, iced tea, and soft drinks are included in all dinner packages.

We are committed to preparing our menus with environmentally and socially responsible products. To maintain this focus, some products in our menu may change on short notice based on seasonal and regional availability. To stay true to this effort, we may substitute appropriate alternatives as necessary.

harvest

SEASONAL KITCHEN

Supper Three

\$52 per person

APPETIZER

Select one in advance,
served family style

Fried Ribs & Pickles

house-pickled vegetables /
Texas barbecue sauce

Butter Poached Shellfish

chorizo / spaghetti squash
/ Swiss chard / radish /
daikon radish cream sauce
/ radish sprouts / nutmeg

Artisanal Cheese Board

Chef's choice of meats
and cheeses /
grilled baguette

SALAD

Select one in advance

Baby Kale

fresh pear / lentils / farro /
pickled red onion /
smoked mozzarella /
candied pecan /
apple cider vinaigrette

Baby Mixed Greens

pickled celery / carrot /
radish / goat feta /
savory granola /
spiced green goddess
dressing

Serrano Caesar

pepper jack /
pumpernickel croutons /
serrano caesar dressing

ENTRÉE

Select two in advance
for your guests to
choose from

Top Sirloin Steak *

black garlic rubbed / parsnip
hash / carrot orange puree /
crispy carrots / salsa verde

*All steaks are
served medium if there are more
than 18 guests in the party

Roasted Chicken

hoppin' john /
collard green jus /
red pearl onion /
salsa verde / sorrel

Pan Roasted Red Fish

potato puree / tomatillo / red
bell pepper / chorizo /
tomatillo glaze /
chipotle butter / microgreens

Chipotle Braised Short Ribs

braised red cabbage /
acorn squash puree

DESSERT

Select one in
advance

Seedy Chocolate Cheesecake

no bake / semi-sweet
chocolate / sesame seeds /
pumpkin seeds /
sunflower seeds / oats /
coffee syrup

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Apple Brown Betty

hippie health loaf crumble /
brown sugar /
raw coconut oil /
cinnamon / salted caramel
ice cream

Suggested Wine Pairings

Chateau St. Jean, Chardonnay
J Vineyards, Pinot Gris
Pine Ridge, Chenin Blanc / Viognier
Meiomi, Pinot Noir
Hess, Cabernet

Sonoma, CA	\$46
Russian River Valley, CA	\$43
Napa, CA	\$43
Monterey, CA	\$50
Napa, CA	\$50

Coffee, iced tea, and soft drinks are included in all dinner packages.

We are committed to preparing our menus with environmentally and socially responsible products. To maintain this focus, some products in our menu may change on short notice based on seasonal and regional availability. To stay true to this effort, we may substitute appropriate alternatives as necessary.

harvest

SEASONAL KITCHEN

Supper Four

\$60 per person

APPETIZER

Select one in advance,
served family style

Fried Ribs & Pickles

house-pickled vegetables /
Texas barbecue sauce

Chicken and Biscuit

fresh pear /
rosemary black garlic biscuit /
pumpkin butter /
crispy kale / spiced honey

Butter Poached Shellfish

chorizo / spaghetti squash /
Swiss chard / radish /
daikon radish cream sauce /
radish sprouts / nutmeg

SALAD

Select one in advance

Baby Mixed Greens

pickled celery / carrot /
radish / goat feta /
savory granola /
spiced green goddess
dressing

Serrano Caesar

pepper jack /
pumpnickel croutons /
serrano caesar dressing

Baby Kale

fresh pear / lentils / farro /
pickled red onion /
smoked mozzarella /
candied pecan /
apple cider vinaigrette

ENTRÉE

Select three for your
guests to choose from

Grass Fed Filet *

black garlic rubbed /
parsnip hash /
carrot orange puree /
crispy carrots / salsa verde

*All steaks are
served medium if there are more
than 18 guests in the party

Buffalo Filet

cocoa-crusted / mole /
sautéed broccolini /
radish crème fraiche /
orange zest

Pan Roasted Red Fish

potato puree / tomatillo /
red bell pepper / chorizo /
tomatillo glaze /
chipotle butter /
microgreens

Roasted Chicken

hoppin' john /
collard green jus /
red pearl onion /
salsa verde / sorrel

DESSERT

Select two for your
guests to choose from

Seedy Chocolate Cheesecake

no bake / semi-sweet
chocolate / sesame seeds /
pumpkin seeds /
sunflower seeds / oats /
coffee syrup

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Apple Brown Betty

hippie health loaf crumble /
brown sugar /
raw coconut oil /
cinnamon / salted caramel
ice cream

Suggested Wine Pairings

Hartford Court, Chardonnay
La Crema, Pinot Grigio
St. Supery, Sauvignon Blanc
The Prisoner, Blend
Justin Cabernet, Cabernet

Napa, CA
Monterey, CA
Napa, CA
Napa, CA
Paso Robles, CA

\$60
\$46
\$73
\$82
\$63

Coffee, iced tea, and soft drinks are included in all dinner packages.

We are committed to preparing our menus with environmentally and socially responsible products. To maintain this focus, some products in our menu may change on short notice based on seasonal and regional availability. To stay true to this effort, we may substitute appropriate alternatives as necessary.



Cocktail Selections

Displays

Mimosas *served in champagne flute* \$12 per person
sparkling wine / orange juice

Mimosa Bar *served in champagne flute with displayed seasonal fruit* \$14 per person
sparkling wine / orange juice / grapefruit juice / cranberry juice
**estimated at 4 servings per person*

Infused Bloody Mary Bar *served in highball glass with displayed bacon, celery, cheese & house pickled vegetables* \$175
Texas vodka infused with peppers, jalapenos, peppercorns, and garlic / bloody-mary mixture
**yields 18, 3.5oz servings*

Mini Martini Selections

**each selection yields 32, 2oz mini martinis*

Grapefruit Martini *garnished with sugar rim and sage leaf* \$145
grapefruit-infused Texas vodka / elderflower liqueur / grapefruit juice

The Pollinator *garnished with dehydrated flower petals* \$145
honeycomb-infused gin / elderflower liqueur / lemon juice / aquafaba / basil-simple syrup

Hemingway Daquiri *garnished with a lime wheel* \$145
aged rum / maraschino liqueur / grapefruit juice / lime juice

The Perfect Texas Manhattan *garnished luxardo cherry* \$185
Texas bourbon / Dolin dry vermouth / Dolin sweet vermouth / angostura bitter

Batched Cocktails

Harvest Old Fashioned *served in a rocks glass, yields 26 servings* \$175
Texas bourbon / orange slice / sugar / luxardo cherry / bitters mixture

Texas Mule *served in a rocks glass, yields 17 servings* \$150
Texas vodka / agave / lime juice / bitters / ginger beer / lime wedge / seasonal herb

Texas Bourbon Mule *served in a rocks glass, yields 17 servings* \$150
Texas bourbon / agave / lemon juice / ginger beer / lemon wedge / seasonal herb

harvest

SEASONAL KITCHEN

Margaritas

**Each Selection Yields 14, 4oz. Servings*

Citrus Margarita *served on the rocks with citrus zest salt and a lime wheel* \$145
Citrus-infused silver tequila / orange liqueur / orange juice / lime juice / agave

Seasonal Market Margarita Selections \$145

Spring: *served on the rocks with sugar and fresh mint*
strawberry-infused tequila / agave / lemon juice / strawberry puree

Summer *served on the rocks with hibiscus salt and a orange slice*
hibiscus-infused tequila / agave / lime juice / orange juice / hibiscus concentrate

Fall *served on the rocks with cinnamon sugar and an apple chip*
apple cinnamon-infused tequila / agave / lime juice / apple cider

Winter *served on the rocks with black lava salt and a charred lemon wheel*
charred lemon-infused tequila / orange liqueur / lemon juice / lemon simple

Sangria

**Each Selection Yields 12, 5oz. Servings*

Red *served in a wine glass with fresh cut fruit* \$85
red wine / orange juice / cranberry juice / brandy / orange liqueur / lemon /
lime / orange / strawberry

White *served in a wine glass with fresh cut fruit* \$85
white wine / white cranberry juice / coconut rum / lemon juice / lime juice /
ginger-ale / apple / pineapple / lemon / lime

Blush *served in a wine glass with fresh cut fruit* \$85
white zinfandel / pineapple juice / coconut rum / lime juice / ginger-ale / lemon /
orange / pineapple / strawberry



Wine Selections

Sparkling

Wycliff, Sparkling Wine	Napa, CA	\$25
Mionetto, Prosecco Brut	Treviso, ITL	\$59
Mumm Napa, Brut Rosé	Napa, CA	\$53

Chardonnay

Landmark Chardonnay	Sanoma, CA	\$39
District 7	Willamette Valley, OR	\$39
Chateau St. Jean	Sonoma, CA	\$46

Sauvignon Blanc

Chateau St. Michelle	Horse Heaven Hills, WA	\$43
Ferrari, Fume Blanc	Sonoma, CA	\$35
St Supery	Napa, CA	\$73

Pinot Grigio

A to Z, Pinot Gris	Willamette Valley, OR	\$39
J Vineyards	Russian River Valley	\$43
La Crema	Monterey, CA	\$46

Alternative White

Left Coast Cellars, White Pinot Noir	Willamette Valley, OR	\$62
Pine Ridge, Chenin Blanc / Viognier	Napa, CA	\$43

Rose

Milbrandy Vineyards	Columbia Valley, WA	\$32
---------------------	---------------------	------

Pinot Noir

Irony	Monterey, CA	\$35
Sean Minor	Napa, CA	\$39
Meiomi	Monterey, CA	\$50

Merlot

Murphy-Goode	North Coast, CA	\$39
--------------	-----------------	------

Cabernet

Hahn	Monterey, CA	\$32
Kendall Jackson Vintner's Reserve	Sonoma, CA	\$46
Hess	Napa, CA	\$50
Justin	Paso Robles, CA	\$63
Silver Pam	North Coast, CA	\$46