

HARVEST

SEASONAL GRILL & WINE BAR

winter private dining menus

1841 S FEDERAL HIGHWAY, SUITE #402, DELRAY BEACH, FL // 561.266.3239 // HARVESTSEASONALGRILL.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 9 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,

Christian Leo

Christian Leo, Private Events Concierge

Jennifer Harris

Jennifer Harris, Assistant Private Events Concierge

Planning Your Event

MENUS

Prices do not include sales tax or 22% gratuity. All prices quoted here are guaranteed through February 2020. 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 10 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 two 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 Delray Beach location. Final payment is due at the conclusion of your event.

AVAILABLE DINING ROOMS

Chef's Table (Semi Private): 20 guests

PDR:

Board Room: 32 Guests

Board Room w/ AV: 32 Guests

Multi Table Plated: 48 Guests

Reception Style Event: 60 Guests

Patio:

Multi Table Plated: 60/Reception: 75



HARVEST

SEASONAL GRILL & WINE BAR

Beverage Packages



Beverages

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.

OPEN BAR

INCLUSIVE PACKAGES // 2.5 HOURS

SELECT WINE & BOTTLED BEERS // \$25 PER PERSON

SELECT WINE, LOCAL DRAFT & BOTTLED BEERS, & HOUSE SPIRITS // \$30 PER PERSON

SELECT WINE, LOCAL DRAFT & BOTTLED BEERS, & PREMIUM SPIRITS // \$35 PER PERSON

BRUNCH COCKTAIL PACKAGE // \$22 PER PERSON

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

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

****BAR SET-UP FEE: 15-34 GUESTS \$75 // 35-79 GUESTS \$125**

Beverage Packages



SILVER // \$25 PER PERSON

7 OZ. POURS OF ALL HOUSE WINES

BOTTLED BEERS

Miller Lite, Michelob Ultra, Stella Artois, Yuengling Lager



GOLD // \$30 PER PERSON

7 OZ. POURS OF ALL HOUSE WINES, PLUS THE FOLLOWING:

Danzante, Pinot Grigio; Dr. Herman, Riesling; The Crossings, Sauvignon Blanc; Laroche, Pinot Noir;
Santa Julia Oragnica, Malbec; Wente "Southern Hills" Cabernet Sauvignon

BOTTLED BEERS

Corona, Heineken, Heineken Light, Miller Lite, Michelob Ultra, Sierra Nevada, Stella Artois, Yuengling Lager

HOUSE SPIRITS

Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Tres Agaves Tequila, Jim Beam Bourbon, Dewars Scotch



PLATINUM // \$35 PER PERSON

7 OZ. POURS OF THE FOLLOWING:

Portlandia Pinot Gris; The Crossings, Sauvignon Blanc; Enrico Serafino, Gavi di Gavi; Raeburn, Chardonnay;
Planet Oregon, Pinot Noir; Involuntary Commitment, Red Blend; Tres Picos, Grenache; Quilt, Cabernet Sauvignon

ALL BOTTLED & DRAFT BEERS

Corona, Heineken, Heineken Light, Miller Lite, Michelob Ultra, Sierra Nevada, Stella Artois, Yuengling Lager

PREMIUM SPIRITS

Stoli Gluten-Free Vodka, Bombay Sapphire Gin, Casa Noble Bianco Tequila, Maker's Mark Bourbon,
Johnny Walker Red Label Scotch, Bulleit Rye



BRUNCH COCKTAIL // \$22 PER PERSON

Mimosas, Bloody Marys, Sangrias, Screwdrivers



HARVEST

SEASONAL GRILL & WINE BAR

Hors D'oeuvres



Passed Hors D'oeuvres

PRICED PER PIECE

Cold

ROASTED BEET TARTARE | 3

Crostini, Winter Squash Purée, Chive, Lemon Oil, Cashew Crema

GRILLED SHRIMP | 4

Heirloom Tomato Marmalade, Lemon Zest

SEASONAL ORGANIC HUMMUS CUP | 3

Israeli Apple-Celery Salad, Naan

SMOKED SALMON CROSTINI | 4

Everything Spice, House-Made Pickle Chip, Lemon Garlic Yogurt

EVERYTHING-SPICED TUNA TATAKI | 4.5

Apple Cider Soy Gel, Micro Cilantro, Puffed Rice

DEVILED EGGS | 3

Heirloom Tomato Marmalade, Bacon, Smoked Paprika

POACHED PEAR BRUSCHETTA | 3

Aged Bleu Cheese, Fig Jam, Micro Arugula, Crostini

Hot

KOREAN BBQ CHICKEN LETTUCE WRAP | 3.5

Bibb Lettuce, Crispy Shallot, Gochujang Mayo

PORK POTSTICKER | 3.5

Celery Root Purée, Apple Cider Soy Gel, Thai Peanut-Spiced Pumpkin Seed

BRAISED SHORT RIB TOAST | 4.5

Brioche, Horseradish-Pumpkin Seed Pesto, Pickled Mustard Seed

BISON MEATLOAF SLIDER | 4.5

Smoked Cheddar, Sriracha Ketchup, Brioche

BUTTERNUT SQUASH SOUP SHOOTER | 3

Local Honey, Pumpkin Seed

BEEF BURGER SLIDER | 4

Mild Cheddar, Caramelized Onion, Pickle Chip, Brioche

SEARED SEA SCALLOP | 4

Winter Squash Purée, Smokey Tamarind-Tomato Jam, Crispy Brussels Sprout Leaf



Stationary Hors D'oeuvres

PRICED PER PERSON

ARTISAN CHEESE BOARD | 9

Seasonal Fruits & Jam, Roasted Nut, Local Honey, Crostini

CHARCUTERIE BOARD | 10

Pickled Seasonal Vegetable, Mustard, Olive, Crostini

ORGANIC HUMMUS | 8

Grilled Seasonal Vegetable, Crudité, Olive, Naan Flatbread

WARM BUTTERNUT SQUASH & ASIAGO DIP | 9

Crispy Kale, Marble Rye Toast, Pumpkin Seed

SEASONAL ROASTED VEGETABLES | 8

House-Made Dip

HARVEST

SEASONAL GRILL & WINE BAR

Lunch Packages



Garden Lunch Menu

\$35 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Flatbread

1 per every 4 guests. select 2 of the following:

HARVEST

PLANT-BASED SPICY "CHORIZO"

SHORT RIB & MUSHROOM

PEAR & BLEU

GRILLED CHICKEN & APPLE

Soup

SEASONAL DU JOUR

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

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

Lunch Entrées

select 3 of the following // entrée-sized salads & bowls.
choose to add: tofu, chicken, salmon, shrimp

HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,
Cherry Tomato, Harvest Vinaigrette, Vegan

MODERN GREEK SALAD

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

WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut, Grape, Pomegranate Seed,
Sheep's Milk Feta, Maple Buttermilk Dressing

VEGETABLE & GRAIN "FRIED RICE" BOWL

Farro, Red Quinoa, Snow Pea, Carrot, Bell Pepper, Onion, Edamame, JUST Egg,
Sesame Oil, Tamari, Crispy Shallot, Kimchi, Pea Tendril, Lime,
Crispy Wasabi Rice Noodle, Cilantro, Vegan

SPICY THAI NOODLE BOWL

Ginger Soy Soba Noodle, Mushroom, Snow Pea, Cashew, Cilantro, Scallion,
Chili Oil, Pea Tendril, Vegan

CUBAN BLACK BEAN & RICE BOWL

Cilantro-Lime Rice, Grilled Mojo Corn, Roasted Bell Pepper, Crispy Chickpea,
Plantain Straw, Cilantro, Radish, Cashew Crema, Vegan

ADD SCALLOPS (\$7 PER GUEST)

HARVEST

SEASONAL GRILL & WINE BAR



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Farm Lunch Menu

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

Flatbread

1 per every 4 guests. select 2 of the following:

HARVEST

PLANT-BASED SPICY "CHORIZO"

SHORT RIB & MUSHROOM

PEAR & BLEU

GRILLED CHICKEN & APPLE

Soup or Salad

select 2 of the following:

SEASONAL SOUP

Du Jour

HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,
Cherry Tomato, Harvest Vinaigrette, Vegan

MODERN GREEK SALAD

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

WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,
Grape, Pomegranate Seed, Sheep's Milk Feta,
Maple Buttermilk Dressing, Cranberry Vinaigrette

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

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

Lunch Entrées

select 3 of the following // all sandwiches served with choice of un-fried fries or roasted seasonal vegetables

GRASS-FED BEEF BURGER

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

GRILLED WINTER CHICKEN CLUB

Gouda, Mustard-Maple Glaze, Bacon, Apple, Shaved Celery, Baby Arugula, Smokey Tamarind-Tomato Jam,
Naan Flatbread, Pickle

SALMON BLT

Sun-Dried Tomato Pesto, Bacon, Lemon-Chive Mayo, Bibb Lettuce, Naan Flatbread, Pickle

WILD MUSHROOM "CHEESESTEAK"

Sharp Provolone, Roasted Bell Pepper, Caramelized Onion, Pickled Banana Pepper, Hoagie Roll, Pickle

GRASS-FED BISON BURGER

Baby Swiss, Shiitake Mushroom, Truffle Aioli, Fresh Poppy Seed Onion Roll, Pickle

IMPOSSIBLE BURGER

Smokey Tamarind-Tomato Jam, Roasted Poblano Pepper, Crispy Plantain Straw,
Bibb Lettuce, House-Made Pickle Chip, Harvest Side Salad, Pickle, Vegan

VEGETABLE & GRAIN "FRIED RICE" BOWL

Farro, Red Quinoa, Snow Pea, Carrot, Bell Pepper, Onion, Edamame, JUST Egg, Sesame Oil, Tamari,
Crispy Shallot, Kimchi, Pea Tendril, Lime, Crispy Wasabi Rice Noodle, Cilantro, Vegan

SPICY THAI NOODLE BOWL

Ginger Soy Soba Noodle, Mushroom, Snow Pea, Cashew, Cilantro, Scallion,
Chili Oil, Pea Tendril, Vegan

CUBAN BLACK BEAN & RICE BOWL

Cilantro-Lime Rice, Grilled Mojo Corn, Roasted Bell Pepper, Crispy Chickpea,
Plantain Straw, Cilantro, Radish, Cashew Crema, Vegan

ADD SHRIMP (\$7 PER GUEST)

ADD SCALLOPS (\$7 PER GUEST)

Estate Lunch Menu

\$50 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Flatbread

1 per every 4 guests. select 2 of the following:

HARVEST

PLANT-BASED SPICY "CHORIZO"

SHORT RIB & MUSHROOM

PEAR & BLEU

GRILLED CHICKEN & APPLE

Appetizer

select 2 of the following:

SEASONAL ORGANIC HUMMUS

PORK POTSTICKERS

ROASTED BEET TARTARE

EVERYTHING-SPICED EDAMAME

Soup or Salad

select 2 of the following:

SEASONAL SOUP

Du Jour

HARVEST SALAD

MODERN GREEK SALAD

WINTER SALAD

Lunch Entrées

select 3 of the following

PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée, Wilted Kale, Roasted Mushroom, Pan Jus

PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumb, Nutritional Yeast, Micro Basil, Vegan

CEDAR-ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

IMPOSSIBLE MEATLOAF

Celery Root Purée, Sweet & Spicy Ketchup Glaze, Roasted Sweet Potato, Haricot Vert, Vegan

SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew, Cilantro, Scallion, Chili Oil, Pea Tendril

GRASS-FED BEEF BURGER

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

PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

GRILLED CHICKEN SALAD

Kale, Red Quinoa, Roasted Butternut Squash, Maple Almond Granola, Cave-Aged Cheddar, Roasted Grape, Maple Buttermilk Dressing

GRILLED SALMON SALAD

Baby Spinach, Roasted Beet, Sheep's Milk Feta, Dried Cranberry, Apple, Agave-Glazed Walnut, Apple Vinaigrette

HARVEST STEAK SALAD

Baby Gem Lettuce Wedge, Cherry Tomato, Red Onion, Aged Bleu Cheese, Bacon, Hard-Boiled Egg, Roasted Garlic-Asiago Dressing

SALMON BLT

Sun-Dried Tomato Pesto, Bacon, Lemon-Chive Mayo, Bibb Lettuce, Naan Flatbread, Pickle

GRASS-FED BISON BURGER

Baby Swiss, Shiitake Mushroom, Truffle Aioli, Fresh Poppy Seed Onion Roll, Pickle

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

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

HARVEST

SEASONAL GRILL & WINE BAR

Brunch Packages



Plated Brunch Options

AVAILABLE SATURDAYS AND SUNDAYS

APPETIZERS ARE AVAILABLE IN CONJUNCTION WITH LUNCH MENU ITEMS FOR \$5 PER PERSON AND ARE INCLUDED IN ESTATE LUNCH MENU

Appetizers

SHRIMP COCKTAIL

SEASONAL FRUIT PLATE

YOGURT PARFAIT

ROASTED ROOT VEGETABLES

AHI TUNA TATAKI

SMOKED SALMON & LAVASH BOARD

WINTER SALAD

ROASTED BEET TARTARE

SEASONAL PASTRY

Entrées

SEASONAL BREAKFAST SANDWICH

SEASONAL OMELETTE

FARM-FRESH EGGS BENEDICT

VEGAN TOFU BREAKFAST SCRAMBLE

VEGAN TOFU SCRAMBLE TACOS

SEASONAL WAFFLE

ROASTED ROOT VEGETABLE HASH & POACHED EGGS

SMOKED SALMON EGGS BENEDICT (ADD \$5)

BRAISED SHORT RIB EGGS BENEDICT (ADD \$5)

STEAK & EGGS (ADD \$5)

Brunch Buffet

\$35 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

AVAILABLE SATURDAYS AND SUNDAYS FOR PARTIES OF 30 OR MORE GUESTS.

Includes:

ASSORTED HOMEMADE MUFFINS, CROISSANTS & BREADS

Butter and preserves

ASSORTED BAGELS WITH SMOKED SALMON, CREAM CHEESE/BUTTER

SEASONAL FRESH FRUIT

HARVEST SALAD

WAFFLES

Whipped Cream and Fresh Berries

TRADITIONAL EGGS BENEDICT

ASSORTED BREAKFAST MEATS

Ham, Sausage, Bacon

HOME FRIES/BREAKFAST POTATOES

COFFEE, TEA, ICE TEA & SODA

FRESH SQUEEZED JUICES

COLD-PRESSED JUICES (\$6 PER PERSON)

***ADD AN OMELETTE STATION - \$9PP**

Traditional & Egg White omelettes made to order with assorted fillings. Plant-Based Egg Alternative Available - \$11pp

***\$50 CHEF ATTENDANT FEE IS REQUIRED FOR EVERY 30 GUESTS**

HARVEST

SEASONAL GRILL & WINE BAR



HARVEST

SEASONAL GRILL & WINE BAR

Dinner Packages



Garden Dinner Menu

\$50 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Flatbread

1 per every 4 guests. select 2 of the following:

HARVEST

PLANT-BASED SPICY "CHORIZO"

SHORT RIB & MUSHROOM

PEAR & BLEU

GRILLED CHICKEN & APPLE

Soup or Salad

select 2 of the following:

SEASONAL SOUP

Du Jour

HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,
Cherry Tomato, Harvest Vinaigrette, Vegan

MODERN GREEK SALAD

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

WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,
Grape, Pomegranate Seed, Sheep's Milk Feta,
Maple Buttermilk Dressing, Cranberry Vinaigrette

Appetizer

Add \$5 Per Guest

SEASONAL ORGANIC HUMMUS

PORK POTSTICKERS

ROASTED BEET TARTARE

EVERYTHING-SPICED EDAMAME

Dinner Entrées

select 3 of the following

PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée,
Wilted Kale, Roasted Mushroom, Pan Jus

CIDER-BRINED BONE-IN DUROC PORK CHOP

Turmeric-Spiced Spaetzle, Crispy Brussels Sprout, Smoked Bacon, Brown Butter,
Cider Reduction, Citrus Cashew Gremolata

CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew,
Cilantro, Scallion, Chili Oil, Pea Tendril

PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumb,
Nutritional Yeast, Micro Basil, Vegan

PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach,
Toasted Pumpkin Seed, Gingerbread Dust

SEARED SEA SCALLOPS (ADD \$5 PER GUEST)

Winter Squash Risotto, Brussels Sprout Leaf, Smoked Bacon, Horseradish-Pumpkin Seed Pesto,
Pickled Mustard Seed, Micro Leek

GRILLED GRASS-FED FILET MIGNON (ADD \$10 PER GUEST)

Coffee Rub, Roasted Potato, Brussels Sprout Au Gratin, Cabernet Reduction

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

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

HARVEST

SEASONAL GRILL & WINE BAR



Farm Dinner Menu

\$60 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Flatbread

1 per every 4 guests. select 2 of the following:

HARVEST

PLANT-BASED SPICY "CHORIZO"
SHORT RIB & MUSHROOM
PEAR & BLEU
GRILLED CHICKEN & APPLE

Soup or Salad

select 2 of the following:

SEASONAL SOUP

Du Jour

HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,
Cherry Tomato, Harvest Vinaigrette, Vegan

MODERN GREEK SALAD

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

WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,
Grape, Pomegranate Seed, Sheep's Milk Feta,
Maple Buttermilk Dressing, Cranberry Vinaigrette

Appetizer

select 2 of the following:

SEASONAL ORGANIC HUMMUS

PORK POTSTICKERS

ROASTED BEET TARTARE

EVERYTHING-SPICED EDAMAME

HARVEST

SEASONAL GRILL & WINE BAR

Dinner Entrées

select 3 of the following

PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée,
Wilted Kale, Roasted Mushroom, Pan Jus

CIDER-BRINED BONE-IN DUROC PORK CHOP

Turmeric-Spiced Spaetzle, Crispy Brussels Sprout, Smoked Bacon, Brown Butter,
Cider Reduction, Citrus Cashew Gremolata

CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew,
Cilantro, Scallion, Chili Oil, Pea Tendril

PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs,
Nutritional Yeast, Micro Basil, Vegan

PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

BRAISED SHORT RIBS

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Natural Jus, Black Lava Salt

SEARED SEA SCALLOPS

Winter Squash Risotto, Brussels Sprout Leaf, Smoked Bacon, Horseradish-Pumpkin Seed Pesto,
Pickled Mustard Seed, Micro Leek

PAN-SEARED CHILEAN SEA BASS (ADD \$5 PER GUEST)

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Apple, Celery Root Purée, Wilted Kale,
Chive Oil, Citrus Cashew Gremolata

GRILLED GRASS-FED FILET MIGNON (ADD \$5 PER GUEST)

Coffee Rub, Roasted Potato, Brussels Sprout Au Gratin, Cabernet Reduction

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

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



Estate Dinner Menu

\$70 PER PERSON // NOT INCLUSIVE OF ALCOHOL, TAX OR GRATUITY

Flatbread

1 per every 4 guests. select 2 of the following:

HARVEST

PLANT-BASED SPICY "CHORIZO"
SHORT RIB & MUSHROOM
PEAR & BLEU
GRILLED CHICKEN & APPLE

Soup or Salad

select 2 of the following:

SEASONAL SOUP

Du Jour

HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,
Cherry Tomato, Harvest Vinaigrette, Vegan

MODERN GREEK SALAD

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

WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,
Grape, Pomegranate Seed, Sheep's Milk Feta,
Maple Buttermilk Dressing, Cranberry Vinaigrette

Appetizer

select 2 of the following:

SEASONAL ORGANIC HUMMUS

PORK POTSTICKERS

ROASTED BEET TARTARE

EVERYTHING-SPICED EDAMAME

HARVEST

SEASONAL GRILL & WINE BAR

Dinner Entrées

select 3 of the following

PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée, Wilted Kale, Roasted Mushroom, Pan Jus

CIDER-BRINED BONE-IN DUROC PORK CHOP

Turmeric-Spiced Spaetzle, Crispy Brussels Sprout, Smoked Bacon, Brown Butter, Cider Reduction, Citrus Cashew Gremolata

CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew,
Cilantro, Scallion, Chili Oil, Pea Tendril

PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs, Nutritional Yeast, Micro Basil, Vegan

PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach,
Toasted Pumpkin Seed, Gingerbread Dust

BRAISED SHORT RIBS

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Natural Jus, Black Lava Salt

SEARED SEA SCALLOPS

Winter Squash Risotto, Brussels Sprout Leaf, Smoked Bacon, Horseradish-Pumpkin Seed Pesto,
Pickled Mustard Seed, Micro Leek

PAN-SEARED CHILEAN SEA BASS

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Apple, Celery Root Purée, Wilted Kale,
Chive Oil, Citrus Cashew Gremolata

GRILLED GRASS-FED FILET MIGNON

Coffee Rub, Roasted Potato, Brussels Sprout Au Gratin, Cabernet Reduction

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

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



HARVEST

SEASONAL GRILL & WINE BAR

Pharmaceutical Packages



Garden Pharmaceutical Menu

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

Flatbread

1 per every 4 guests. select 2 of the following:

HARVEST

PLANT-BASED SPICY "CHORIZO"

SHORT RIB & MUSHROOM

PEAR & BLEU

GRILLED CHICKEN & APPLE

Soup or Salad

select 2 of the following:

SEASONAL SOUP

Du Jour

HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot, Cherry Tomato, Harvest Vinaigrette, Vegan

MODERN GREEK SALAD

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

WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut, Grape, Pomegranate Seed, Sheep's Milk Feta, Maple Buttermilk Dressing, Cranberry Vinaigrette

Dinner Entrées

select 3 of the following

PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée, Wilted Kale, Roasted Mushroom, Pan Jus

BRAISED SHORT RIBS

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Natural Jus, Black Lava Salt

CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew, Cilantro, Scallion, Chili Oil, Pea Tendril

PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs, Nutritional Yeast, Micro Basil, Vegan

PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

INCLUDES 2 GLASSES OF HOUSE WINE
OR BEER PER GUEST. COFFEE, TEA,
SOFT DRINKS INCLUDED.

HARVEST

SEASONAL GRILL & WINE BAR



Estate Pharmaceutical Menu

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

Flatbread

1 per every 4 guests. select 2 of the following:

HARVEST

PLANT-BASED SPICY "CHORIZO"
SHORT RIB & MUSHROOM
PEAR & BLEU
GRILLED CHICKEN & APPLE

Soup or Salad

select 2 of the following:

SEASONAL SOUP

Du Jour

HARVEST SALAD

Baby Mixed Greens, Roasted Soy Bean, Carrot,
Cherry Tomato, Harvest Vinaigrette, Vegan

MODERN GREEK SALAD

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

WINTER SALAD

Little Gem Lettuce, Baby Arugula, Pear, Leek, Walnut,
Grape, Pomegranate Seed, Sheep's Milk Feta,
Maple Buttermilk Dressing, Cranberry Vinaigrette

Appetizer

select 2 of the following:

SEASONAL ORGANIC HUMMUS

AHI TUNA TATAKI

PORK POTSTICKERS

EVERYTHING-SPICED EDAMAME

HARVEST

SEASONAL GRILL & WINE BAR

Entrées

select 3 of the following

PAN-ROASTED FRENCHED CHICKEN BREAST

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Herbed White Bean Purée, Wilted Kale, Roasted Mushroom, Pan Jus

BRAISED SHORT RIBS

Roasted Seasonal Root Vegetables, Brussels Sprout, Roasted Garlic Mashed Potato, Natural Jus, Black Lava Salt

CEDAR ROASTED SALMON

Herbes de Provence, Roasted Potato, Baby Carrot, Brussels Sprout, Roasted Garlic-Lemon Yogurt, Grilled Lemon

SPICY SHRIMP NOODLE BOWL

Ginger Soy Soba Noodle, Shiitake Mushroom, Snow Pea, Edamame, Green Bean, Cashew,
Cilantro, Scallion, Chili Oil, Pea Tendril

PUMPKIN RAVIOLI

Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach,
Toasted Pumpkin Seed, Gingerbread Dust

PLANT-BASED EGGPLANT "PARMESAN"

Butternut Squash Noodle, Fire-Roasted Tomato Sauce, Herbed Gluten-Free Breadcrumbs, Nutritional Yeast, Micro Basil, Vegan

GRILLED GRASS-FED FILET MIGNON

Coffee Rub, Roasted Potato, Brussels Sprout Au Gratin, Cabernet Reduction

BACON-WRAPPED BISON MEATLOAF

Celery Root Purée, Roasted Carrot, Demi Glace, Mushroom, Sriracha Ketchup

SEARED SEA SCALLOPS

Winter Squash Risotto, Brussels Sprout Leaf, Smoked Bacon, Horseradish-Pumpkin Seed Pesto,
Pickled Mustard Seed, Micro Leek

CIDER-BRINED BONE-IN DUROC PORK CHOP

Turmeric-Spiced Spaetzle, Crispy Brussels Sprout, Smoked Bacon, Brown Butter, Cider Reduction, Citrus Cashew Gremolata

PAN-SEARED CHILEAN SEA BASS

Sweet Potato & Butternut Squash Hash, Smoked Bacon, Apple, Celery Root Purée, Wilted Kale,
Chive Oil, Citrus Cashew Gremolata

Dessert

ASSORTED SEASONALLY
INSPIRED DESSERTS

Beverage

INCLUDES 2 GLASSES OF HOUSE WINE
OR BEER PER GUEST. COFFEE, TEA,
SOFT DRINKS INCLUDED.