HARRISON'S EAT WELL CATERING

814-237-4422

EatWell@HarrisonsMenu.com www.HarrisonsEatWellCatering.com

SAMPLE MENUS - HOT MEALS/DINNER BUFFET-STYLE MEALS

Mix & Match to create your own unique menu! See more menu selections on our A La Carte Menu / 2024

Hot Entrées

Vineyard Chicken, Chicken Wellington, Basil Pesto Chicken (gf), Apple-Pecan Stuffed Chicken, Chicken Parmesan Greek Chicken (gf), Balsamic Glazed Chicken (gf,df), Roast Turkey Breast (gf,df), Beef Tips w/ Mushrooms (df) Beef Bourguignon (df), Grilled Salmon (gf), Mahi-Mahi (gf,df), Boardwalk Crab Cakes, BBQ Pulled Pork (df), BBQ Beef Brisket (df), Eggplant Parmesan (v), Baby Bellos w/ Balsamic Glaze (v,gf,df)

Sides

Rosemary Roasted Red Potatoes (v,gf,df), Fresh Vegetable Saute (v,gf), Chef's Mac & Cheese (v), Mashed Potatoes (v,gf), Tuscan Vegetarian Pasta (v) & more... Four Cheese Baked Pasta (v), White Bean Saute w/ Seasonal Vegetables (v,gf,df) & more...

Salads (v)

Herbed Potato Salad (gf,df), Fresh Cut Fruit (gf,df), Grilled Veggies (gf,df), Marinated Mushrooms (df) Smoked Mozzarella Pasta Salad, Ranch Pasta Salad, Sesame Noodles (df), Fiesta Bean Salad (gf,df) Cole Slaw (gf), Mango-Napa Slaw (gf,df), Dill Cucumber Salad (gf,df), Chef's Seasonal Quinoa (gf,df) "Leafy" Green Salads (all are gf): Tossed Garden (df), Caesar, Mixed Greens (df), Greek, Seasonal Salads

Sweets

Our own fresh-baked Chocolate Chip Cookies, Assorted Fresh Baked Cookies, Brownies, Assorted Dessert Bar Quarters Chocolate-Dipped Strawberries (gf), Coconut Macaroons (gf) Fresh Grapes/Strawberries (v,gf,df), New York-Style Cheesecake with Fresh Berries

Beverages

Assorted Pepsi Products, Flavored Seltzer, Canned Iced Tea & Lemonade, Bottled Water Fresh Brewed Iced Tea (unsweetened), Lemonade, Cranberry Lemonade, Coffee, Decaf, Hot Tea

Serving Materials

Platters, bowls, serving utensils, plates, napkins, eating utensils, tablecloths (disposable or rented linen)
Service staff may be available (minimums apply)

SAMPLE MENU	: Classic	Dinner for	25 - with	<u>Delivery</u>

<u>Hot Entrées & Sides</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Vineyard Chicken		25	4 oz (half) portions	\$6.99	\$174.75
Grilled Salmon w/ Lemon Beurre Blanc	(gf)	25	4 oz (half) portions	\$10.99	\$274.75
Rosemary Roasted Red Potatoes	(v, gf, df)	6	Quarts	\$13.99	\$83.94
Fresh Vegetable	(v, gf, df)	6	Quarts	\$13.99	\$83.94
<u>Salad</u>					
Mixed Greens w/ Balsamic Vinaigrette	(v, gf, df)	2	Gallon	\$29.99	\$59.98
Chef's Seasonal Quinoa	(v,gf,df)	2	Quarts	\$17.99	\$35.98
Baked Goods					
Baguette - sliced into eighths		4	Each	\$8.99	\$35.96
Sweets					
Fresh Baked Chocolate Chip Cookies		6.25	Dozen	\$12.99	\$81.19
Serving Materials					\$33.00
Disposable/Compostable Serving Materials		25	Per Person	\$1.25	\$31.25
Disposable/CompostablePlates, Napkins, & Other Eating Utensils		25	Per Person	\$1.50	\$37.50
Delivery (Local)					\$33.00
				Subtotal:	\$894.74
				Per Person Cost:	\$35.79

SAMPLE MENU: Affordable & Vegetarian Dinner for 20 - with Pickup

SAMI EL MENO. Alfordable & Vegetarian Diffier for 20 - With Fickup						
Hot Entrées		Quan.	<u>Unit</u>	Cost/Unit	<u>Total</u>	
Tuscan Vegetarian Pasta	(v)	4	Quarts	\$17.99	\$71.96	
Four-Cheese Baked Pasta	(v)	4	Quarts	\$17.99	\$71.96	
White Bean Saute w/ Seasonal Greens	(v)(gf)(df) (vegan)	3	Quarts	\$17.99	\$53.97	
<u>Salad</u>						
Garden Salad w/ Vinaigrette & Ranch	(v, gf, df) / (v)	1.5	Gallon	\$29.99	\$44.99	
Baked Goods						
Baguette - sliced into eighths		4	Baguettes	\$8.99	\$35.96	
Sweets - 2 Per Person						
Assorted Cookies & Brownies		3.25	Dozen	\$12.99	\$42.22	
Serving Materials						
Disposable/Compostable Serving Materials		20	Per Person	\$1.25	\$25.00	
*Host to provide all plates, napkins, & other eating materials						
Pickup	-			Subtotal:	\$346.05	

Menus can be scaled to any group size. Feel free to ask! Per Person Cost: \$13.84
*(v) indicates VEGETARIAN; (gf) indicates GLUTEN-FREE (prepared in a kitchen that uses products containing gluten); (df) indicates DAIRY-FREE

SAMPLE N	IENU: Dinner w/ Lig	ht Hors d'O	euvres for 25 - with Delivery		
Hors D'Oeuvres Platters		Quan.	<u>Unit</u>	Cost/Unit	<u>Total</u>
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$13.99	\$13.99
 with fresh veggies 	(v, gf, df) / (v)	4.25	Dozen	\$7.99	\$33.96
- with baguette crisps	(v, gf, df) / (v)	4.25	Dozen	\$8.99	\$38.21
Mango Salsa	(v, gf, df)	1	Pint	\$22.99	\$22.99
- with tostada triangles		3.5	Dozen	\$8.99	\$31.47
Hot Entrées & Sides					
Grilled Basil Pesto Chicken Breast	(gf)	25	8 oz. (full) portions	\$12.99	\$324.75
White Bean Saute w/ Seasonal Greens	(v)(gf)(df) (vegan)	6	Quarts	\$17.99	\$107.94
Rosemary Roasted Red Potatoes Salad	(v, gf, df)	6	Quarts	\$13.99	\$83.94
Mixed Greens w/ Balsamic Vinaigrette	(v, gf, df)	1	Gallon	\$29.99	\$29.99
Greek Salad Baked Goods	(v,gf)	1	Gallon	\$29.99	\$29.99
Baguette - sliced into eighths		4	Baguettes	\$8.99	\$35.96
<u>Sweets</u> Assorted Dessert Bar Quarters		6.25	Dozen	\$15.99	\$99.94
Serving Materials					\$33.00
Disposable/Compostable Serving Materials		25	Per Person	\$1.25	\$31.25
*Host to provide all plates, napkins, & other eating	g materials			·	,
Delivery (Local)					\$33.00
				Subtotal:	\$917.37
				Per Person Cost:	\$36.69
SAMPLE	F MFNU: Hearty & V	ersatile Din	ner for 25 - with Delivery	7 07 7 07 00 07 00 00	Ψ00.00
Hot Entrées & Sides	<u> </u>	Quan.	Unit	Cost/Unit	Total
Beef Bourguignon		25	4 oz (half) portions	\$10.99	\$274.75
Mini Crab Cakes		8	Dozen	\$26.99	\$215.92
w/ Dill Aioli		1	Pint	\$22.99	\$22.99
Tuscan Vegetarian Pasta	(v)	4	Quarts	\$17.99	\$71.96
Rosemary Roasted Red Potatoes	(v, gf, df)	4	Quarts	\$13.99	\$55.96
Fresh Green Beans	(v, gf, df)	4	Quarts	\$17.99	\$71.96
<u>Salad</u>					
Garden Salad w/ Vinaigrette & Ranch	(v, gf, df) / (v)	1	Gallon	\$29.99	\$29.99
Caesar Salad	(v,gf)	1	Gallon	\$29.99	\$29.99
Baked Goods					
Baguette - sliced into eighths, w/ butter <u>Sweets</u>		4	Baguettes	\$8.99	\$35.96
Assorted Dessert Bar Quarters		4	Dozen	\$15.99	\$63.96
Chocolate-Dipped Strawberries		2.25	Dozen	\$23.99	\$53.98
Serving Materials					
Disposable/Compostable Serving Materials		25	Per Person	\$1.25	\$31.25
Disposable/CompostablePlates, Napkins, & Othe	r Eating Utensils	25	Per Person	\$1.50	\$37.50
Delivery (Local)					\$33.00
				Subtotal:	\$958.67
				Per Person Cost:	\$38.35
	<u>Beverages</u>	for Delivery	<u>//Dropoff</u>		
Cold Beverages					
Assorted Pepsi Products			cans	\$1.89	
Bottled Water			bottles	\$1.89	
Iced Tea w/ lemon, sweeteners, ice			1/2 gal jugs (serves 8)	\$18.99	
Lemonade w/ ice			1/2 gal jugs (serves 8)	\$18.99	
Cranberry Lemonade Punch w/ ice			1/2 gal jugs (serves 8)	\$19.99	
Hot Beverages					
Hot Coffee			96 oz dispenser (serves 10-12)	\$30.99	
Decaf			96 oz dispenser (serves 10-12)	\$30.99	
Hot Water & Tea Bag Selection (10)			96 oz dispenser (serves 10-12)	\$30.99	
includes creamore sweeteners stirrers; soru	and from inculated an	rdhoord dian	,		

⁻ includes creamers, sweeteners, stirrers; served from insulated cardboard dispensers (rated to hold heat for 2 hours by manufacturer)

SERVICE OPTIONS: Full Service - attendants for food and beverage; certified bartenders available

Partial Service - buffet attendant only Delivery Only // Delivery w/Setup

RENTALS: All food serving equipment is available for all events with service.

Linen, china, cutlery, glassware, and more available for smaller groups.

For larger groups, we suggest Best Event Rentals. Disposable chafers are available for purchase