



elon university catering

event menu



what we *bring* to the table

OUR PROMISE TO YOU

We all expect our food to taste good, but we want it to do more than that. We want to know where it came from. How it's made. Who prepared it. We want it to tell a story.

SHARE OUR CULINARY STORY WITH 100% TRANSPARENCY

We use fresh, vibrant, responsibly-sourced ingredients to create exciting flavors from down the street and around the globe.

authentic

STAY TRUE TO THE WAY WE SERVE OUR FOOD

World-class chefs, hospitality teams, and food enthusiasts are ready to create dishes and experiences that meet every need.

personalized

GROW ROOTS IN YOUR COMMUNITY THROUGH FOOD

We do more than serve the community—we become a part of it.

collaborative

“We are built on a food-first philosophy with a focus on authentic, personalized and collaborative food experiences.”

MARY THORNTON, FOUNDER & PRESIDENT,
HARVEST TABLE CULINARY GROUP



what's inside

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QUALITY IS OUR COMMITMENT

our chefs go beyond technique + flavor development—they stay true to the Harvest Table culinary commitments from sourcing to preparation.



**SIMPLE, CLEAN
AND HONEST**



**INGREDIENTS
WITH INTEGRITY**



**COMMITTED TO
THE COMMUNITY**



**HAND MADE MAKES
A DIFFERENCE**



**ROOTED IN HEALTH
AND WELLNESS**

DIETARY INFORMATION



vegetarian



vegan

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WE ARE PROUD TO DO BUSINESS WITH THESE LOCAL VENDORS.

Little Leaf Farm - Sid Wainer & Sons

Jansal Valley Farms - Plainville Farm





endless
eats

all-day packages

Choose one (1) of these three (3) packages to sustain you throughout the day.

ALL DAY DELICIOUS \$53.19

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person + available for 8 guests or more.

BREWED AWAKENINGS

assorted muffins 🍩	400-510 Cal each
assorted scones 🍩	430-470 Cal each
fresh seasonal sliced fruit 🍓	40 Cal/2.5 oz. serving
assorted juice	110-170 Cal each
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

EASY DOES IT

granola bars 🍩	190 Cal each
assorted individual yogurt cups 🍩	50-150 Cal each
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

MOLTO BENE

tomato + cucumber couscous salad 🍓	120 Cal/3.75 oz. serving
orange fennel spinach salad 🍩	210 Cal/3.2 oz. serving
bakery-fresh rolls with butter 🍩	160 Cal each
green beans gremolata 🍩	70 Cal/3 oz. serving
three pepper cavatappi with pesto	310 Cal/7.5 oz. serving
grilled chicken with a lemon tarragon white wine sauce	200 Cal/5.75 oz. serving
new york cheesecake 🍩	440 Cal/slice
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

FRESH FOCUS

chilled spinach dip with tortilla chips 🍩	230 Cal/2.25 oz. serving
grilled vegetable tray 🍩	70 Cal/3 oz. serving
bakery-fresh brownies 🍩	250 Cal/2.25 oz. serving
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

MEETING WRAP UP \$44.19

Serve these favorites + success is a wrap! This all-day package includes the following four (4) delights. All prices are per person + available for 8 guests or more.

MORNING MINUTE

miniature muffins 🍩	80-120 Cal each
miniature danish 🍩	140-170 Cal each
miniature scones 🍩	110-120 Cal each
yogurt parfait cups 🍩	370-400 Cal each
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

MORNING BITES

donut holes 🍩	45-90 Cal each
bananas 🍌	110 Cal each
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

WRAP 'N TWIST

chicken caesar wrap	540 Cal each
pepper jack tuna wrap	590 Cal each
cran-apple turkey wrap	650 Cal each
grilled vegetable wrap 🍩	620 Cal each
fresh seasonal sliced fruit 🍓	40 Cal/2.5 oz. serving
select one (1) salad:	
traditional garden salad 🍓	50 Cal/3.5 oz. serving
grilled vegetable pasta salad 🍓	130 Cal/3 oz. serving
individual bag of chips 🍩	100-160 Cal each
assorted crave-worthy cookies 🍩	250-310 Cal each
bakery-fresh brownies 🍩	250 Cal/2.25 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

DIPS + CHIPS

tortilla chips 🍩	90 Cal/1 oz. serving
select two (2) salsas:	
salsa roja 🍓	20 Cal/1 oz. serving
salsa verde 🍓	20 Cal/1 oz. serving
pico de gallo 🍓	10 Cal/1 oz. serving
assorted fruit 🍓	50-110 Cal each
assorted crave-worthy cookies 🍩	250-310 Cal each
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments

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all-day packages

SIMPLE PLEASURES \$35.09

Easy does it-casually tasteful fare. This all-day package includes three (3) of our favorites. All prices are per person + available for 8 guests or more.

SWEET + SAVORY AM

assorted donuts 🍩	190-490 Cal each
assorted bagels 🥯	170-360 Cal each
orange juice	120 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

BOX LUNCH

select one (1) sandwich:	
tuna salad ciabatta	540 Cal each
ham + swiss sub	380 Cal each
turkey + swiss sandwich	490 Cal each
roasted pepper + mozzarella ciabatta 🥙	530 Cal each
individual bag of chips 🍟	100-160 Cal each
assorted crave-worthy cookies 🍪	250-310 Cal each
bottled water	0 Cal each

DIPS + CHIPS

tortilla chips 🍷	90 Cal/1 oz. serving
select two (2) salsas:	
salsa roja 🍅	20 Cal/1 oz. serving
salsa verde 🍅	20 Cal/1 oz. serving
pico de gallo 🍅	10 Cal/1 oz. serving
assorted fruit 🍎	50-110 Cal each
assorted crave-worthy cookies 🍪	250-310 Cal each
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

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A top-down photograph of two cinnamon rolls on a light-colored parchment-lined surface. The rolls are golden-brown with visible cinnamon swirls and are topped with a white icing drizzle. Several fresh blackberries are scattered around the rolls. The text "Seize the day" is overlaid in a white, handwritten-style font on the lower left.

Seize
the day



rise and
shine

breakfast

CONTINENTAL BREAKFAST

All prices are per person + available for 8 guests or more.

DAILY GRIND \$15.89

select one (1) breakfast pastry:

assorted danish 🥞	120-530 Cal each
assorted muffins 🥞	400-510 Cal each
assorted scones 🥞	430-470 Cal each
assorted bagels 🥞	170-360 Cal each
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

JUMP START \$12.99

select three (3) breakfast pastries:

assorted danish 🥞	120-530 Cal each
assorted muffins 🥞	400-510 Cal each
assorted scones 🥞	430-470 Cal each
assorted bagels 🥞	170-360 Cal each
fresh seasonal sliced fruit 🍓	40 Cal/2.5 oz. serving
assorted juice	110-170 Cal each
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

NEW YORK MINUTE \$15.89

bagels 🥞	170-360 Cal each
smoked salmon platter with hard-boiled eggs, sliced tomato, cucumber, slivered red onion + cream cheese	120 Cal/3.25 oz. serving
fresh seasonal sliced fruit 🍓	40 Cal/2.5 oz. serving
assorted juice	110-170 Cal each
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

A LA CARTE BREAKFAST

assorted bagels 🥞 \$21.99 dz.	170-360 Cal each
assorted muffins 🥞 \$21.99 dz.	400-510 Cal each
assorted danish 🥞 \$21.99 dz.	120-530 Cal each
assorted scones 🥞 \$21.99 dz.	430-470 Cal each
whole fruit 🍓 \$1.59 ea.	50-110 Cal each
vegan blueberry banana breakfast bread 🍓 \$15.39 srv. 12	260 Cal/3 oz. serving

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breakfast

HOT BREAKFAST

All prices are per person + available for 8 guests or more.

CLASSIC BREAKFAST \$14.49

select one (1) breakfast pastry:

assorted danish 🥞	120-530 Cal each
assorted muffins 🥞	400-510 Cal each
assorted scones 🥞	430-470 Cal each
assorted bagels 🥞	170-360 Cal each
breakfast potatoes 🥔	130-150 Cal/3 oz. serving
bacon	45 Cal each
breakfast sausage	130-220 Cal each
scrambled eggs 🍳	180 Cal/4 oz. serving
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

SIGNATURE BREAKFAST SANDWICH BUFFET \$14.99

fresh seasonal sliced fruit 🍓	40 Cal/2.5 oz. serving
breakfast potatoes 🥔	130-150 Cal/3 oz. serving

select two (2) signature breakfast sandwiches:

egg + cheese english muffin 🥞	260 Cal each
egg + cheese croissant 🥞	370 Cal each
sausage, egg + cheese biscuit	520 Cal each
ham, egg + cheese biscuit	450 Cal each
bacon, egg + cheese bagel	370 Cal each
spicy bacon, egg, potato + cheese burrito	590 Cal each
spicy veggie sausage biscuit 🥞	370 Cal each
spicy southern chicken biscuit	640 Cal each
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

SOUTHERN CHARM \$14.99

fresh seasonal sliced fruit 🍓	40 Cal/2.5 oz. serving
scrambled eggs 🍳	180 Cal/4 oz. serving
shredded cheddar cheese 🧀	120 Cal/1 oz. serving
select one (1) breakfast meat:	
country ham	60 Cal each
crisp bacon	45 Cal each
select one (1) southern-style breakfast entrée:	
biscuits + gravy	590 Cal/7 oz. serving
spicy chicken 'n waffle	1070 Cal/10.5 oz. serving
iced water	0 Cal/8 oz. serving
port city java	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon + Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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good
morning



up and
at'em

breakfast

ENHANCEMENTS

All prices are per person + available for 8 guests or more.

YOGURT PARFAIT BAR \$9.69

select two (2) yogurt flavors:

greek yogurt 🍌	70 Cal/4 oz. serving
strawberry yogurt 🍌	100 Cal/4 oz. serving
vanilla yogurt 🍌	110 Cal/4 oz. serving
diced pineapple 🍌	30 Cal/2 oz. serving
fresh strawberries 🍌	20 Cal/2 oz. serving
walnuts 🍌	90 Cal/0.5 oz. serving
granola 🍌	110 Cal/1 oz. serving

SIGNATURE BREAKFAST SANDWICHES \$5.99

select two (2) signature breakfast sandwiches:

egg + cheese english muffin 🍌	260 Cal each
egg + cheese croissant 🍌	370 Cal each
sausage, egg + cheese biscuit	520 Cal each
ham, egg + cheese biscuit	450 Cal each
bacon, egg + cheese bagel	370 Cal each
spicy bacon, egg, potato + cheese burrito	590 Cal each
spicy veggie sausage biscuit 🍌	370 Cal each
spicy southern chicken biscuit	640 Cal each

OMELET STATION \$12.59

Omelets cooked fresh to order with eggs or egg whites + choice of cheeses + toppings. Attendant required, additional fees will apply.

eggs 🍌	180 Cal/4 oz. serving
egg whites 🍌	80 Cal/4 oz. serving
shredded cheddar cheese 🍌	120 Cal/1 oz. serving
crumbled feta cheese 🍌	80 Cal/1 oz. serving
crumbled bacon	90 Cal/0.5 oz. serving
diced ham	30 Cal/1 oz. serving
mushrooms 🍌	50 Cal/1.5 oz. serving
tomatoes 🍌	10 Cal/2 oz. serving
onions 🍌	10 Cal/1 oz. serving
green peppers 🍌	10 Cal/1.5 oz. serving
spinach 🍌	15 Cal/2 oz. serving

Egg Whites, Turkey Bacon + Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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sandwiches & salads

SANDWICH BUFFETS

All prices are per person + available for 8 guests or more.

DELI BAR \$17.79

select two (2) side salads	25-330 Cal each
individual bags of chips 🍟	100-160 Cal each
assorted baked breads + rolls 🍞	110-160 Cal each
deli platter (turkey, roast beef, ham + tuna)	25-80 Cal/1 oz. serving
cheese tray (cheddar + swiss) 🧀	110 Cal/1 oz. serving
relish tray (lettuce, tomato, onion, pickles + pepperoncini) 🥒	20 Cal/1 oz. serving
assorted crave-worthy cookies 🍪	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE GRAD BOX LUNCHES

blackened chicken ciabatta \$15.39	
grilled blackened chicken breast, spring salad mix + cucumber raita on ciabatta	390 Cal each
spiced sweet potato salad 🍠	120 Cal/4 oz. serving
individual bag of chips 🍟	100-160 Cal each
bakery-fresh brownie 🍪	250 Cal/2.25 oz. serving
bottled water	0 Cal each

asian grain bowl + chicken \$16.79	
chicken, red quinoa, brown rice, kale, garlic broccoli, edamame + almonds with a carrot ginger dressing	660 Cal each
bakery-fresh roll with butter 🍞	160 Cal each
fresh fruit cup 🍓	40 Cal/2.5 oz. serving
lemon cheesecake bar 🍰	300 Cal/2.75 oz. serving
bottled water	0 Cal each

mediterranean chicken + grain salad \$14.49	
quinoa, toasted chickpeas, cucumber, tomato + kalamata olives with hummus + pita 🍷	460 Cal each
bakery-fresh roll with butter 🍞	160 Cal each
fresh fruit cup 🍓	40 Cal/2.5 oz. serving
lemon cheesecake bar 🍰	300 Cal/2.75 oz. serving
bottled water	0 Cal each

Additional premium box lunch options available upon request!
Please contact your catering professional.

THE UNDERGRAD BOX LUNCH \$16.79

select one (1) undergrad sandwich	140-750 Cal each
individual bag of chips 🍟	100-160 Cal each
assorted crave-worthy cookies 🍪	250-310 Cal each
bottled water	0 Cal each

THE UNDERGRAD LUNCHEON \$17.49

Choice of three (3) undergrad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted crave-worthy cookies + choice of two (2) beverages

select two (2) side salads	25-330 Cal each
dill pickle slices 🥒	0 Cal/1 oz. serving
individual bags of chips 🍟	100-160 Cal each
select three (3) undergrad sandwiches	140-750 Cal each
assorted crave-worthy cookies 🍪	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE UNDERGRAD SANDWICH OPTIONS

(Available sandwich choices for the undergrad box lunch + the undergrad luncheon)

deli sliced ham with honey mustard dressing on ciabatta bread	370 Cal each
deli sliced turkey + swiss on hearty wheat bread	490 Cal each
chicken caesar wrap	630 Cal each
grilled chicken, pickled cucumber, kimchi slaw + spicy sesame gochujang sauce ciabatta	600 Cal each
mediterranean veggie ciabatta: hummus, baby spinach, tomato, cucumber, crumbled feta + olives 🍷	480 Cal each

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eat your
greens



crisp
and fresh

sandwiches & salads

SANDWICH BUFFETS

All prices are per person + available for 8 guests or more.

THE GRAD LUNCHEON \$19.99

Choice of three (3) grad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

select two (2) side salads	25-330 Cal each
dill pickle slices 🥒	0 Cal/1 oz. serving
individual bags of chips 🍟	100-160 Cal each
select three (3) grad luncheon sandwiches	370-760 Cal each
assorted craveworthy cookies 🍪	250-310 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE GRAD SANDWICH OPTIONS

(Available sandwich choices for the grad luncheon buffet)

ham + swiss ciabatta with a red onion apricot relish	530 Cal each
roast beef, caramelized onion + kale ciabatta	500 Cal each
grilled herbed chicken + asiago with garlic mayonnaise sub	490 Cal each
italian sub with fresh lettuce, tomato, onion + herbal honey dijon sauce	560 Cal each
deli style turkey, ham + mozzarella with pesto mayo on a baguette	640 Cal each
spicy grilled vegetable wrap bruschetta + black olives 🫒	600 Cal each
balsamic roasted beets, honey ricotta spread, arugula+ pesto 🥒	590 Cal each

SIDE SALAD SELECTIONS

(Included with deli bar, the undergrad + the grad luncheon buffet)

traditional garden salad with a balsamic vinaigrette dressing 🥗	50 Cal/3.5 oz. serving
arugula salad with cauliflower + beets 🥗	140 Cal/2.5 oz. serving
sweet chili cucumber salad with red onion, fresh cilantro + a sweet + spicy chili sauce 🥗	25 Cal/3 oz. serving
fresh fruit salad 🍓	40 Cal/2.5 oz. serving
strawberry melon salad	40 Cal/3 oz. serving
roasted vegetable pasta salad 🥗	210 Cal/3.75 oz. serving
herbed quinoa side salad 🥗	100 Cal/3.5 oz. serving
chickpea salad with fresh cucumbers, red onions, green + red peppers, celery + garlic with a hot pepper sauce + lemon seasoning 🥗	130 Cal/3.5 oz. serving
creamy vegan coleslaw 🥗	80 Cal/3 oz. serving

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buffets

THEMED BUFFETS

All prices are per person + available for 10 guests or more.
Includes choice of beverages.

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET

\$16.39

greek chickpea salad 🥗	70 Cal/3.25 oz. serving
vegetable platter 🥗	120 Cal/5 oz. serving
roasted red pepper hummus 🥗	140 Cal/4 oz. serving
greek pita with feta cheese + a red wine vinaigrette 🥗	160 Cal each
beef kofta pita with tzatziki + hummus	370 Cal each
iced lemon craveworthy cookies 🍪	270 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

EASTERN DELIGHTS \$15.99

asian chopped salad with ginger miso 🥗	100 Cal/3 oz. serving
sesame noodles with vegetables 🥗	100 Cal/3 oz. serving
brown rice 🍚	110 Cal/4 oz. serving
spicy szechuan shrimp with broccoli, carrots + onion	80 Cal/3.75 oz. serving
fortune cookies 🍪	30 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

SUMMERTIME BBQ \$19.89

coleslaw 🥗	150 Cal/3 oz. serving
cornbread fiesta muffins 🥞	120 Cal each
macaroni + cheese 🥗	260 Cal/4 oz. serving
baked beans 🍲	170 Cal/4.75 oz. serving
bbq chicken	430 Cal/6 oz. serving
sliced brisket	350 Cal/5 oz. serving
assorted craveworthy cookies 🍪	250-310 Cal each
gourmet dessert bars 🍰	300-370 Cal/2.75-3.25 oz. serving
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

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feast
your eyes



Transport
your tastebuds

buffets

THEMED BUFFETS

All prices are per person + available for 10 guests or more.
Includes choice of beverages.

RIO GRAND GRILLIN' \$19.99

tortilla chips 🌱	90 Cal/1 oz. serving
mexican rice 🌱	130 Cal/3 oz. serving
charro beans 🌱	90 Cal/3 oz. serving
select one (1) entrée:	
beef fajitas with tortillas, shredded cheddar + sour cream	590 Cal/5 oz. serving
chicken fajitas with tortillas, shredded cheddar + sour cream	580 Cal/5 oz. serving
select two (2) salsas:	
pico de gallo 🌱	10 Cal/1 oz. serving
salsa verde 🌱	10 Cal/1 oz. serving
salsa roja 🌱	20 Cal/1 oz. serving
cinnamon crisps 🌱	20 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

A LITTLE BIT OF SEOUL \$18.29

egg rolls	190 Cal each
select two (2) dipping sauces:	
sweet soy sauce 🌱	50 Cal/1 oz. serving
sweet + sour sauce 🌱	40 Cal/ 1 oz. serving
chili garlic sauce 🌱	45 Cal/1 oz. serving
corn tortillas 🌱	40 Cal each
bibb lettuce wrap 🌱	0 Cal/0.5 oz. serving
jasmine rice 🌱	130 Cal/3 oz. serving
select two (2) proteins:	
korean bbq chicken	140 Cal/2 oz. serving
korean bbq pork	110 Cal/2 oz. serving
korean bbq tofu 🌱	90 Cal/2 oz. serving
asian slaw 🌱	20 Cal/1.25 oz. serving
pickled cucumbers 🌱	5 Cal/1 oz. serving
pickled carrot + daikon 🌱	15 Cal/1 oz. serving
select two (2) salsas:	
salsa roja 🌱	20 Cal/1 oz. serving
salsa verde 🌱	10 Cal/1 oz. serving
mango salsa 🌱	30 Cal/1 oz. serving
shredded green cabbage 🌱	0 Cal/0.5 oz. serving
scallions 🌱	0 Cal/0.25 oz. serving
cilantro 🌱	0 Cal/0.125 oz. serving
toasted sesame seeds 🌱	30 Cal/0.125 oz. serving
chopped peanuts 🌱	40 Cal/0.25 oz. serving
coconut mango rice dessert 🌱	230 Cal/5.85 oz. serving
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at catering@elon.edu / 336.278.5330 or
littlejohn-kaylie@harvesttableculinary.com to explore more options +
personalize your buffet to fit your event.

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buffets

THEMED BUFFETS

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Includes choice of beverages.

PASTABILITIES \$20.99

mesclun salad with sliced oranges, kalamata olives + red onion 🍷	70 Cal/2.25 oz. serving
garlic breadsticks 🍷	110 Cal each
select one (1) noodle:	
cavatappi noodles 🍷	180 Cal/4 oz. serving
fettuccine noodles 🍷	240 Cal/5.5 oz. serving
select two (2) proteins:	
grilled chicken	160 Cal/3 oz. serving
italian sausage	330 Cal/2 oz. serving
shrimp	60 Cal/2 oz. serving
tofu 🍷	50 Cal/2 oz. serving
select two (2) sauces:	
marinara sauce 🍷	110 Cal/4 oz. serving
pesto sauce	160 Cal/4 oz. serving
alfredo sauce 🍷	240 Cal/4 oz. serving
hearty meat sauce	130 Cal/4 oz. serving
broccoli 🍷	10 Cal/1 oz. serving
onions 🍷	10 Cal/0.5 oz. serving
tomatoes 🍷	5 Cal/1 oz. serving
zucchini 🍷	5 Cal/1 oz. serving
assorted crave-worthy cookies 🍷	250-310 Cal each
bakery-fresh brownies 🍷	250 Cal/2.25 oz. serving
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

FARMSTEAD FEAST \$18.99

baby spinach salad with bacon	60 Cal/2.15 oz. serving
bakery-fresh rolls with butter 🍷	160 Cal each
roasted new potatoes 🍷	110 Cal/2.75 oz. serving
fresh herbed vegetables 🍷	100 Cal/3.5 oz. serving
grilled lemon rosemary chicken	130 Cal/3 oz. serving
oreo blondies 🍷	270 Cal/1.75 oz. serving
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

SUMMER PICNIC \$17.99

traditional potato salad 🍷	240 Cal/4 oz. serving
fresh country coleslaw 🍷	170 Cal/3.5 oz. serving
home-style kettle chips 🍷	240 Cal/1.25 oz. serving
grilled hamburgers with buns	330 Cal each
hot dogs with buns	310 Cal each
garnish tray (lettuce, onions, pickles + tomatoes) 🍷	0-10 Cal/1 oz. serving
assorted crave-worthy cookies 🍷	250-310 Cal each
bakery-fresh brownies 🍷	250 Cal/2.25 oz. serving
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
add on vegetarian burgers for an additional fee 🍷	450 Cal each
add on grilled chicken breast for an additional fee	160 Cal/3 oz. serving

*All packages include necessary accompaniments and condiments

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internationally
inspired



buffet.
your way

buffets

CUSTOMIZE YOUR EXPERIENCE

Customize your own buffet: select (1) starter, (1) entrée, (2) sides + (1) dessert. Served with assorted rolls + butter + choice of beverages.

BUFFET STARTERS

seasonal garden salad with balsamic vinaigrette 🍴	50 Cal/3.5 oz. serving
classic caesar salad	160 Cal/2.7 oz. serving
baby spinach salad with bacon, hard-boiled eggs + balsamic vinaigrette	60 Cal/2.15 oz. serving
greek salad with crumbled feta 🍴	120 Cal/3.25 oz. serving
antipasto salad	130 Cal/3 oz. serving
seasonal fresh fruit salad 🍴	40 Cal/2.25 oz. serving

BUFFET ENTRÉES

grilled chicken breast with cider marinade \$19.49	120 Cal/3 oz. serving
grilled lemon rosemary chicken \$19.49	130 Cal/3 oz. serving
chicken stuffed with sun-dried tomato + basil goat cheese \$20.49	280 Cal/4.5 oz. serving
potato crusted salmon \$21.99	320 Cal/4 oz. serving
fireside herbed steak marinated in dijon mustard, thyme + cider vinegar \$21.99	170 Cal/3 oz. serving
eggplant lasagna 🍴 \$19.99	250 Cal/7.25 oz. serving
late harvest veggie cavatappi with zucchini, spinach, tomato + white beans in a pepper-garlic sauce \$19.99	440 Cal/15 oz. serving

BUFFET SIDES

pan roasted vegetables 🍴	45 Cal/3 oz. serving
italian seasoned green beans 🍴	40 Cal/3.25 oz. serving
broccoli rabe 🍴	70 Cal/3.75 oz. serving
butter milk mashed potatoes 🍴	120 Cal/3.75 oz. serving
oven-roasted fingerling potatoes 🍴	130 Cal/3.5 oz. serving
toasted orzo with spinach + cranberries 🍴	170 Cal/4 oz. serving
macaroni + cheese	260 Cal/4 oz. serving

BUFFET FINISHES

bread pudding with caramel apple sauce 🍴	370 Cal/6.75 oz. serving
cherry cheesecake tarts 🍴	170 Cal/1.75 oz. serving
dulce de leche brownie 🍴	220 Cal/2.25 oz. serving
chocolate cake 🍴	270 Cal/slice
glazed strawberry bars 🍴	390 Cal each
assorted crave-worthy cookies 🍴	250-310 Cal each

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receptions

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

RECEPTION HORS D'OEUVRES (HOT)

bacon wrapped scallops	\$31.99	20 Cal each
balsamic fig + goat cheese flatbread	\$28.99	80 Cal each
chicken quesadillas	\$25.99	50 Cal each
chili-lime chicken kabobs	\$29.99	40 Cal each
boneless buffalo wings	\$26.39	110 Cal each
boneless bbq wings	\$26.39	160 Cal each
crab cakes	\$28.99	30 Cal each
mac n' cheese melts 🍷	\$24.99	80 Cal each
spanakopita 🍷	\$24.99	70 Cal each

RECEPTION HORS D'OEUVRES (COLD)

mediterranean antipasto skewers 🍷	\$35.99	70 Cal each
veggie hummus cup 🍷	\$33.89	190 Cal each
gazpacho shooter 🍷	\$24.79	30 Cal/2 oz. serving
strawberry ricotta toast points 🍷	\$20.89	60 Cal each
pimento cheese and bacon toast points	\$20.89	110 Cal each
traditional tomato bruschetta	\$20.89	50 Cal each

RECEPTION PLATTERS + DIPS

All prices are per person + available for 10 guests or more.

FRESH SEASONAL FRUIT \$39.59 srv. 12

fresh seasonal fruit tray 🍷 40 Cal/2.5 oz. serving

GRILLED VEGETABLES \$32.79 srv. 12

grilled vegetables served with balsamic vinaigrette 🍷 70 Cal/3 oz. serving

CHEF'S SELECTION CHARCUTERIE BOARD

market price srv. 12 Calories vary per assortment

HOUSE-MADE SPINACH DIP \$35.69 srv. 12

house-made spinach dip served with fresh pita chips 🍷 230 Cal/2.25 oz. serving

HUMMUS WITH PITA CHIPS \$40.69 srv. 12

hummus with pita chips 🍷 220 Cal/4.5 oz. serving

UNSURE OF HOW MANY ITEMS + HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our catering guide is a starting point for your event, we would love to work with you to make your event successful. If you don't find what you want, please call our catering office at 336-278-5330.

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mix and
mingle



nosh and
nibble

receptions

RECEPTION STATIONS

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person + available for 10 guests or more.

BAZAAR BITES \$11.99

pita chips 🍷	140 Cal/2 oz. serving
hummus 🍷	80 Cal/2 oz. serving
baba ghanoush 🍷	120 Cal/4 oz. serving
tabbouleh salad 🍷	110 Cal/3.25 oz. serving
marinated olives 🍷	150 Cal/2.75 oz. serving
seasonal vegetables 🍷	70 Cal/3 oz. serving
falafel 🍷	60 Cal each

TAILGATE TREATS \$15.99

chilled spinach dip served with pita chips 🍷	230 Cal/2.25 oz. serving
mini cheesesteaks	170 Cal each
buffalo chicken tenders served with blue cheese dip	680 Cal/6.75 oz. serving
assorted craveworthy cookies 🍷	250-310 Cal each
gourmet dessert bars 🍷	300-370 Cal/2.75-3.25 oz. serving

PUB PRETZELS \$5.99

hot pretzels 🍷	170 Cal each
select three (3) dipping sauces:	
honey mustard sauce 🍷	130 Cal/1 oz. serving
spicy mustard sauce 🍷	30 Cal/1 oz. serving
yellow mustard sauce 🍷	20 Cal/1 oz. serving
nacho cheese sauce 🍷	40 Cal/1 oz. serving
vegan cheddar cheese sauce 🍷	60 Cal/1 oz. serving
cajun cheese sauce 🍷	60 Cal/1 oz. serving
buffalo blue sauce 🍷	30 Cal/1 oz. serving
chocolate sauce 🍷	70 Cal/1 oz. serving
caramel sauce 🍷	100 Cal/1 oz. serving

BREAKS

All prices are per person + available for 8 guests or more.

SMART 'N HEALTHY \$9.49

apples 🍷	60 Cal each
oranges 🍷	50 Cal each
bananas 🍷	110 Cal each
pears 🍷	100 Cal each
individual yogurt cups 🍷	50-150 Cal each
trail mix 🍷	290 Cal each
granola bars 🍷	190 Cal each

CLASSIC SNACKS \$7.49

individual bags of chips 🍷	100-160 Cal each
roasted peanuts 🍷	170 Cal/1 oz. serving
trail mix 🍷	290 Cal each
assorted craveworthy cookies 🍷	250-310 Cal each
bakery-fresh brownies 🍷	250 Cal/2.25 oz. serving

SPREADS + BREADS \$7.89

tortilla chips 🍷	190 Cal/2 oz. serving
pita chips 🍷	140 Cal/2 oz. serving
crostini 🍷	40 Cal each
select four (4) spreads:	
korean roja guacamole 🍷	90 Cal/2 oz. serving
ginger verde guacamole 🍷	90 Cal/2 oz. serving
chilled spinach dip 🍷	200 Cal/2 oz. serving
feta + roasted garlic dip 🍷	260 Cal/2 oz. serving
traditional hummus 🍷	80 Cal/2 oz. serving
artichoke + olive dip 🍷	140 Cal/2 oz. serving
fresh fruit tray 🍷	40 Cal/2.5 oz. serving

EXECUTIVE BREAK \$6.99

lemon cheesecake bars 🍷	300 Cal/2.75 oz. serving
raspberry coconut almond bars 🍷	370 Cal/3.25 oz. serving
bakery-fresh brownies 🍷	250 Cal/2.25 oz. serving
port city java	0 Cal/8 oz. serving

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sips & sweets

BEVERAGES

assorted canned sodas \$2.19 ea.	0-150 Cal each
sparkling water \$3.49 ea.	0 Cal each
hot water with assorted teavana tea bags \$22.99 per gallon	0 Cal/8 oz. serving
java city regular coffee \$24.29 per gallon	0 Cal/8 oz. serving
java city decaffeinated coffee \$24.29 per gallon	0 Cal/8 oz. serving
hot apple cider \$21.99 per gallon	160 Cal/8 oz. serving
hot chocolate \$21.99 per gallon	160 Cal/8 oz. serving
iced tea \$19.99 per gallon	5 Cal/8 oz. serving
lemonade \$19.99 per gallon	90 Cal/8 oz. serving
iced water \$4.49 per gallon	0 Cal/8 oz. serving

DESSERTS

assorted crave-worthy cookies 🍪	\$19.99 dz.	250-310 Cal each
bakery-fresh brownies 🍪	\$18.99 dz.	250 Cal/2.25 oz. serving
gourmet dessert bars 🍰	\$22.99 dz.	300-370 Cal/2.75-3.25 oz. serving
custom artisan cupcakes \$30.59 dz.		
select one (1) cupcake flavor:		
chocolate cupcake with fudge icing 🍰		480 Cal each
vanilla cupcake 🍰		380 Cal each
bananas foster cupcake 🍰		180 Cal each
devil's food cupcake 🍰		380 Cal each
vegan peach-banana cake 🍰	\$24.99 srv. 8	300 Cal/slice

ORDERING INFORMATION

LEAD TIME

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function + will do whatever it takes to exceed your expectations.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff + everything in between. - additional fees may apply

WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETARY REQUESTS, PLEASE CONTACT THE OFFICE TO DISCUSS THE OPTIONS THAT WE HAVE AVAILABLE.

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A close-up photograph of a hand pouring water from a copper faucet into a clear glass jar. The water is captured mid-pour, creating a dynamic splash. In the background, there are several glass bottles and a lush green herb plant. The overall scene is bright and fresh, suggesting a healthy and refreshing beverage.

refreshing and
delicious

your *Table* is waiting



CONTACT US TODAY

336.278.5330

catering@elon.edu

littlejohn-kaylie@harvesttableculinary

www.elon.edu/dining

Prices effective until 07/01/2024

Prices may be subject to change



vegetarian



vegan

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.



**HARVEST
TABLE**
CULINARY GROUP