





under the oaks catering



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.

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.

GROW ROOTS IN YOUR COMMUNITY THROUGH FOOD

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We do more than serve the communitywe become a part of it

66 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.



DIETARY INFORMATION

♥ vegetarian ● vegan ● eat well ● plant forward 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



all-day packages

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

ALL DAY DELICIOUS \$55,99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

assorted muffins 😗 assorted scones 🐨 seasonal fresh fruit platter assorted fruit juice iced water starbucks coffee, decaf and hot tea

400-440 Cal each 35 Cal/2.5 oz. serving 100-150 Cal/8 oz. serving 0 Cal/8 oz. serving 0 Cal/8 oz. serving

360-450 Cal each

100-200 Cal each

50-100 Cal each

0 Cal/8 oz. serving

0 Cal/8 oz. serving

0 Cal/8 oz. serving

EASY DOES IT

aranola bars 🕫 assorted yogurt cups iced tea iced water starbucks coffee, decaf and hot tea

MOLTO BENE

tomato + cucumber couscous salad orange fennel spinach salad 🐨 < 🔊 bakery-fresh dinner roll with butter green beans gremolata 🖲 😪 🔊 three pepper cavatappi (hot or chilled) * 270 Cal/7.5 oz. serving grilled chicken + artichokes with a lemon

tarragon white wine sauce new york-style cheesecake iced tea iced water

FRESH FOCUS

spinach dip (hot or chilled) with tortilla chips 💔 grilled vegetable tray bakery-fresh brownies® iced water starbucks coffee, decaf and hot tea 210 Cal/6.5 oz. serving 200 Cal each 70 Cal/3 oz. serving

120 Cal/3.75 oz. serving

210 Cal/5.75 oz. serving 360 Cal/slice 0 Cal/8 oz. serving 0 Cal/8 oz. serving

250 Cal/2.25 oz. serving 70 Cal/3 oz. serving 250 Cal each 0 Cal/8 oz. serving 0 Cal/8 oz. serving

MEETING WRAP UP \$44.69

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 quests or more.

MORNING MINI

mini muffins 💖	80-120 Cal each
mini danish 😵	100-140 Cal each
mini scones 🐨	100-110 Cal each
yogurt parfait cups 💔	360-410 Cal each
iced water	0 Cal/8 oz. serving
starbucks coffee, decaf and hot tea	0 Cal/8 oz. serving

MORNING BITES

donut holes 💔 bananas 🖲 🖌 🔗 iced tea iced water starbucks coffee, decaf and hot tea

WRAP 'N' TWIST

seasonal fresh fruit platter chicken caesar wrap pepper jack tuna wrap cran-apple turkey wrap grilled vegetable wrap 📽 choice of one (1) salad: traditional garden salad with fresh seasonal vegetables + balsamic vinaigrette + ranch ** ** grilled vegetable pasta salad individual bag of chips * assorted craveworthy cookies bakery-fresh brownies® iced tea iced water

DIPS + CHIPS

tortilla chips choice of two (2) salsas: salsa roia salsa verde pico de gallo choice of one (1) fruit accompaniment: seasonal fresh fruit platter assorted whole fruit • assorted craveworthy cookies ** iced water starbucks coffee, decaf and hot tea

0 Cal each oz. servina oz. serving 45-70 Cal each

100 Cal each 0 Cal/8 oz. serving 0 Cal/8 oz. serving 0 Cal/8 oz. serving

35 Cal/2.5 oz. serving 630 Cal each 580 Cal each 660 Cal each 610 Cal each

50 Cal/3.5 oz. serving 120 Cal/3 oz. serving 100-160 Cal each 220-240 Cal each 250 Cal each 0 Cal/8 oz. serving 0 Cal/8 oz. serving

280 Cal/3 oz. serving

20 Cal/1 oz. serving 5 Cal/1 oz. serving 5 Cal/1 oz. serving

35 Cal/2.5 oz. serving 45-100 Cal each 220-240 Cal each 0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments

all-day packages

SIMPLE PLEASURES \$35.19

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

assorted donuts	240-540 Cal each
assorted bagels 😵	290-450 Cal each
orange juice	120 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
starbucks coffee, decaf and hot tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

choice of two (2)	sandwiches:
turno colo do cio	la atta

tuna salad clabatta	500 Cal each
deli sliced ham with honey mustard ciabatta	420 Cal each
turkey + swiss sandwich	520 Cal each
mozzarella, red pepper, balsamic	
+ kale ciabatta 🗹 💰	500 Cal each
individual bag of chips 💔	100-160 Cal each
whole fruit 🖲 💰	45-100 Cal each
assorted craveworthy cookies 🐨	220-240 Cal each
bottled water	0 Cal each

DIPS + CHIPS

tortilla chips 😵 choice of two (2) salsas:	280 Cal/3 oz. serving
salsa roja salsa verde pico de gallo	20 Cal/1 oz. serving 5 Cal/1 oz. serving 5 Cal/1 oz. serving
choice of one (1) fruit accompaniment: seasonal fresh fruit platter	35 Cal/2.5 oz. serving
assorted whole fruit	45-100 Cal each 220-240 Cal each
iced water starbucks coffee, decaf and hot tea	0 Cal/8 oz. serving 0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments



riseand

breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

DAILY GRIND \$11.09

choice of one (1) breakfast pastry:

assorted danish assorted muffins assorted scones assorted bagels buttery croissants iced water starbucks coffee, decaf and hot tea

TINY TREATS \$13.19

mini muffins mini danish mini bagels seasonal fresh fruit platter maximized starbucks coffee, decaf and hot tea 250-420 Cal each 360-450 Cal each 400-440 Cal each 290-450 Cal each 370 Cal each 0 Cal/8 oz. serving 0 Cal/8 oz. serving

80-120 Cal each 100-140 Cal each 110-140 Cal each 35 Cal/2.5 oz. serving 0 Cal/8 oz. serving 0 Cal/8 oz. serving

TOAST BAR-SWEET OR SAVORY \$13.19

choose between a sweet or savory cyo toast bar

seasonal fresh fruit platter 🖲 🔊	35 Cal/2.5 oz. serving
make it sweet grilled baguette slices ricotta cheese honey strawberry preserves blueberries sliced almonds chia guinoa crunch	100 Cal each 40 Cal/1 oz. serving 80 Cal/1 oz. serving 15 Cal/1 oz. serving 170 Cal/1 oz. serving 120 Cal/1 oz. serving
make it savory grilled baguette slices • dressed rocket greens • smashed avocado spread • avocado pea spread • grape tomatoes • sliced radish • pickled red onion • • green scallions add cheese (1) feta cheese crumbles • crumbled goat cheese • spice it up	100 Cal each 40 Cal/1.4 oz. serving 40 Cal/1 oz. serving 10 Cal/1 oz. serving 5 Cal/1 oz. serving 25 Cal/1 oz. serving 0 Cal/0.5 oz. serving 80 Cal/1 oz. serving
crushed red pepper everything spice iced water starbucks coffee, decaf and hot tea À LA CARTE BREAKFAST	25 Cal/0.025 oz. serving 25 Cal/0.025 oz. serving 0 Cal/8 oz. serving 0 Cal/8 oz. serving
assorted bagels with butter, cream cheese and jam 😵 \$30.99 per dozen	290-450 Cal each
assorted muffins served with butter and jam∵ \$30.99 per dozen	360-450 Cal each
cinnamon rolls 😻 \$29.89 per dozen	350 Cal each
assorted danish 📽 \$30.99 per dozen	250-550 Cal each
assorted scones served with butter and jam 🎯 \$30.99 per dozen	400-440 Cal each

granola bars 😵 \$2.39 each 100-200 Cal each

*All packages include necessary accompaniments and condiments

breakfast

250-420 Cal each

360-450 Cal each

400-440 Cal each

290-450 Cal each

120-180 Cal each

180 Cal/4 oz. serving

0 Cal/8 oz. serving

0 Cal/8 oz. serving

120-140 Cal/3 oz. serving

370 Calleach

60 Cal each

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

CLASSIC BREAKFAST \$16.49

choice of one (1) breakfast pastry:

assorted danish assorted muffins assorted muffins assorted scones assorted bagels buttery croissants breakfast potatoes crisp bacon breakfast sausage cage-free scrambled eggs cage-free scrambled eggs to be astroucks coffee, decaf and hot tea

SOUTHERN CHARM \$16.69

seasonal fresh fruit platter ® scage-free scrambled eggs %	35 Cal/2.5 oz. serving
shredded cheddar cheese %	180 Cal/4 oz. serving
choice of one (1) breakfast meat:	110 Cal/1 oz. serving
country ham	70 Cal each
crisp bacon	60 Cal each
choice of one (1) southern-style breakfast	entrée:
biscuits + gravy	570 Cal/7 oz. serving
spicy chicken 'n waffle	990 Cal/10.5 oz. serving
iced water	0 Cal/8 oz. serving
starbucks coffee, decaf and hot tea	0 Cal/8 oz. serving

EARLY BIRD BRUNCH \$18.19

seasonal fresh fruit platter 🖲 🔗 parmesan peppercorn hash browns pick your egg dish (2): three cheese + ham strata asparagus, spinach + feta strata spinach parmesan egg white bite lorraine egg bite pick your proteins (1): maple chipotle bacon turkey sausage patty incogmeato™ sausage patty● select one (1) toast station: sweet toast station: grilled baguette slices ricotta cheese 😵 honey strawberry preserves blueberries sliced almonds chia guinoa crunch savory toast station: grilled baguette slices dressed rocket greens 💣 smashed avocado spread avocado pea spread grape tomatoes sliced radish pickled red onion green scallions add cheese (1): feta cheese crumbles * crumbled goat cheese spice it up: crushed red pepper everything spice iced water starbucks coffee, decaf and hot tea

35 Cal/2.5 oz. serving 90 Cal/3.25 oz. serving

290 Cal/6.25 oz. serving 300 Cal/ 7oz. Serving 290 Cal each 100 Cal each

> 80 Cal each 90 Cal each 150 Cal each

100 Cal each 40 Cal/1 oz. serving 50 Cal/0.5 oz. serving 80 Cal/1 oz. serving 15 Cal/1 oz. serving 170 Cal/1 oz. serving 120 Cal/1 oz. serving

100 Cal each 40 Cal/1.4 oz. serving 40 Cal/1 oz. serving 40 Cal/1 oz. serving 10 Cal/1 oz. serving 5 Cal/1 oz. serving 25 Cal/1 oz. serving 0 Cal/0.5 oz. serving

80 Cal/1 oz. serving 80 Cal/1 oz. serving

25 Cal/0.025 oz. serving 25 Cal/0.025 oz. serving 0 Cal/8 oz. serving 0 Cal/8 oz. serving

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

*All packages include necessary accompaniments and condiments

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breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

MEDITERRANEAN BRUNCH DISPLAY \$50.59 Per 12

display of pita, hummus, hard-boiled egg, feta, dolma, olives, tzatziki, olive oil,	
date-pecan dip + lemon 🜒	350 Cal/5.3 oz. serving

LOX AND BAGELS \$16.09 Per Person

assorted bagels 😵	290-450 Cal each
smoked salmon platter with hard-boiled	
eggs, sliced tomato, cucumber, slivered	
red onion + cream cheese	280 Cal/9 oz. serving

SIGNATURE SANDWICHES \$8.29 Per Person

choice of two (2) signature breakfast sandwiches:	
egg + cheese english muffin	270 Cal each
egg + cheese croissant	370 Cal each
sausage, egg + cheese biscuit	490 Cal each
ham, egg + cheese biscuit	450 Cal each
bacon, egg + cheese bagel	410 Cal each
spicy bacon, egg, potato + cheese burrito	600 Cal each
spicy veggie sausage biscuit with maple	
sriracha syrup 🐨 🔊	450 Cal each
spicy southern chicken biscuit with maple	
sriracha syrup	570 Cal each
everything salmon biscuit with smoked salmon,	
cream cheese, cucumber + hard boiled egg	
on an everything-spiced biscuit	370 Cal each
bacon, lettuce, tomato, avocado + egg bagel	420 Cal each

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

*All packages include necessary accompaniments and condiments

sandwiches & salads

SANDWICH BUFFETS

All prices are per person and available for 12 guests or more.

DELI EXPRESS \$17.59

Build your own Sandwich. Includes Two (2) Side Salads, Chips and **Beverages**

choice of two (2) side salads (pg. 10) individual bags of chips assorted baked breads + rolls deli platter (sliced oven-roasted turkey, sliced roast beef, deli ham + choice of tuna salad, egg salad, chicken salad, or	20-240 Cal each 100-160 Cal each 110-230 Cal each
hummus with grilled vegetables) cheese tray (cheddar + swiss) relish tray (lettuce, tomato,	80-230 Cal/2-4.5 oz. serving 110 Cal/1 oz. serving
onion, pickles, pepperoncini)● assorted craveworthy cookies choice of two (2) beverages:	10 Cal/1 oz. serving 220-240 Cal each
lemonade iced tea iced water	90 Cal/8 oz. serving 0 Cal/8 oz. serving 0 Cal/8 oz. serving

GRADUATE BOX LUNCH

Your choice of entrée salad served with a bakery-fresh roll with butter, fruit cup, dessert bar, + bottled water

bakery-fresh dinner roll with butter 😵	200 Cal each
fresh fruit cup 🖲 🔊	35 Cal/2.5 oz. serving
dessert bar 💔	200-420 Cal each
bottled water	0 Cal each
colmon operar colod: operar colod with	

grilled salmon, shredded parmesan cheese and seasoned croutons served with caesar dressing \$22.79

chef salad: grilled chicken, ham, cheddar, swiss cheese, tomato and egg on greens served with ranch dressing \$20.89

harvest chicken salad: grilled chicken, fresh baby arugula, roasted red potato, cauliflower and pumpkin seeds served with kale pesto vinaigrette <> \$20.89

640 Cal/13 oz. serving

640 Cal/10.5 oz. serving

650 Cal/14.5 oz. serving

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

UNDERGRAD BOX LUNCH \$15.49

Your choice of undergrad sandwich served with mustard, mayo, potato chips, assorted craveworthy cookies + bottled water

choice of one (1) undergrad sandwich (see below)	150-770 Cal each
whole fruit 🖲 📽	45-100 Cal each
individual bag of chips 🐨	100-160 Cal each
assorted craveworthy cookies 📽	220-240 Cal each
bottled water	0 Cal each

THE UNDERGRAD LUNCHEON \$20.29

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

choice of two (2) side salads (pg. 17)	20-240 Cal each
dill pickle slices	5 Cal/1 oz. serving
individual bags of chips 💖	100-160 Cal each
choice of three (3) undergrad sandwiches	150-770 Cal each
assorted craveworthy cookies®	220-240 Cal each
choice of two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	0 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)

roast beef and cheddar sandwich	410 Cal each
turkey, bacon and cheddar baguette with a mesquite mayonnaise	800 Cal each
california turkey ciabatta with avocado, spinach, cucumber, tomato and ranch dressing	470 Cal each
chicken caesar wrap	630 Cal each
veggie and hummus lavash with arugula, plum tomatoes, cucumbers, bell pepper, feta and mint 😵 🔊	150 Cal each

*All packages include necessary accompaniments and condiments





sandwiches &

SANDWICH BUFFETS

All prices are per person and available for 12 guests or more.

THE GRAD LUNCHEON \$23.79

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 (pg. 17) dill pickle slices individual bags of chips choice of three (3) grad luncheon sandwiches assorted craveworthy cookies select two (2) beverages:	30-240 Cal each 5 Cal/1 oz. serving 100-160 Cal each 320-800 Cal each 220-240 Cal each	
Iemonade iced tea iced water THE GBAD SANDWICH OPTIONS	90 Cal/8 oz. serving 0 Cal/8 oz. serving 0 Cal/8 oz. serving	
THE GRAD SANDWICH OF HONS		
(Available sandwich choices for the grad luncheon buffet)		
vietnamese pork baguette with cucumber, pickled daikon and carrot, cilantro, jalapeno and mayo	790 Cal each	

salmon, cucumber and cilantro coleslaw	
ciabatta	650 Cal each
roast beef and fontina sub	660 Cal each
creamy chicken salad croissant with fresh dill	680 Cal each
buffalo chicken baguette with ranch dressing, blue cheese, lettuce, tomato and onion	640 Cal each
turkey and ham club sub with bacon, swiss cheese and honey dijon dressing	400 Cal each
deli-style turkey, ham and mozzarella with pesto mayo on a baguette	680 Cal each

salads

SIDE SALAD SELECTIONS

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

traditional garden salad with a balsamic vinaigrette dressing and ranch 🕏 🛇 📚	45 Cal/3.5 oz. serving
mixed lettuces, chickpea, cucumber and tomato ♥ ♥ ♥	90 Cal/3 oz. serving
arugula salad with cauliflower and beets ⊗ ⊗	120 Cal/2.5 oz. serving
roasted sweet potato salad with green chiles, scallions, celery, red peppers and fresh cilantro tossed in spicy caribbean jerk seasoning	120 Cal/4 oz. serving
red-skinned potato salad with egg, celery and spanish onion in a seasoned mayonnaise dressing 🖗	240 Cal/4 oz. serving
apple bacon coleslaw	150 Cal/3.25 oz. serving
chilled dill cucumber salad with onions tossed in italian dressing	60 Cal/3.75 oz. serving
fresh fruit salad 🖲 🔊	35 Cal/2.5 oz. serving
grilled vegetable pasta salad with a balsamic dressing	120 Cal/3 oz. serving
ranch pasta salad 🕸	110 Cal/3 oz. serving

*All packages include necessary accompaniments and condiments

buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

EASTERN DELIGHTS \$22.09

asian chopped salad with ginger miso♥♥♥ \$300 Cal/8.7 oz. serving sesame noodles with vegetables ♥ ● 250 Cal/8.75 oz. serving choice of rice: white rice 130 Cal/3 oz. serving vegetable fried rice 🐨 🔊 130 Cal/3 oz. serving steamed brown rice 110 Cal/2.75 oz. serving spicy szechuan shrimp with broccoli, carrots + onion 💰 80 Cal/3.75 oz. serving szechuan tofu 110 Cal/3.62 oz. serving fortune cookies 20 Cal each

GLOBAL STREET TACOS \$24.99

tortilla chips choice of two (2) salsas:	280 Cal/3 oz. serving
pico de gallo	5 Cal/1 oz. serving
salsa roja	20 Cal/1 oz. serving
cumin black beans ● ♥ ♂	5 Cal/1 oz. serving 90 Cal/3 oz. serving
choice of one (1) rice:	50 00, 0 02. 001 Ving
cilantro lime white rice	120 Cal/3 oz. serving
cilantro lime brown rice 🖲 📀	140 Cal/3.5 oz. serving
mexican rice	130 Cal/3 oz. serving
select two (2) tacos:	
korean pork taco with kimchi	230 Cal each
korean shrimp taco with crema	
fresca + shredded slaw	210 Cal each
spicy fish taco with watermelon	
salsa + spicy slaw	160 Cal each
green chili chicken taco	210 Cal each
black bean + kale taco 🖲 🖌 🔊	180 Cal each
mango chicken taco 🛛	270 Cal each
roasted vegetable taco 🖲 < 💰	200 Cal each
cinnamon sugar cookies 🐨	240 Cal each

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$21.99

greek chickpea salad 🐨 🔊 vegetable platter 🐨 🔊 roasted red pepper hummus 🐨 📽 📽 greek pita with feta cheese + a red	110 Cal/3.25 oz. serving 120 Cal/5 oz. serving 230 Cal/4 oz. serving
wine vinaigrette 😵 🐼 🔊	170 Cal each
beef kofta pita with tzatziki + hummus 🐼 🔊	400 Cal each
iced craveworthy lemon cookies 😵	260 Cal each

*All packages include necessary accompaniments and condiments

under the oaks catering | 1

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Jun tastebuds

buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ISLAND PARADISE \$24.69

	120 Cal/4 oz. serving 200 Cal/3.75 oz. serving
plantain chips 🖲	150 Cal/1.5 oz. serving
tropical rice 🖲	120 Cal/3 oz. serving
traditional veggie stir-fry 🖲 🖌 🔊	40 Cal/2.75 oz. serving
select two (2) tropical entrées:	
teriyaki chicken 🔗	270 Cal/7.75 oz. serving
mahi mahi with pineapple salsa 🔗 👘 👘	190 Cal/7.75 oz. serving
sweet chili pork	270 Cal/3.5 oz. serving
caribbean-style stuffed pepper with	
sofrito rice + black-eyed peas 🖲 😪 🔊	120 Cal each
miniature pineapple upside-down parfaits*	210 Cal each

BACKYARD BBQ \$25.29

 apple bacon coleslaw
 150 C

 baked sweet potatoes
 ♥♥

 sautéed green beans + peppers
 ♥♥

 bbq beef brisket slider
 14

 black bean slider
 14

 slider buns
 ♥

 assorted craveworthy cookies
 ♥

 bakery-fresh brownies
 ♥

150 Cal/3.25 oz. serving 120 Cal each 90 Cal/3.5 oz. serving 140 Cal/3 oz. serving 190 Cal each 80 Cal each 220-240 Cal each 250 Cal each

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

Contact us at wallace-jessica@harvesttableculinary.c / 336.758.5610 or wallace-jessica@harvesttableculinary.c to explore more options + personalize your buffet to fit your event.

*All packages include necessary accompaniments and condiments

buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SKY HIGH POTATOES \$23.59

traditional garden salad with balsamic vinaigrette + ranch 😵 🖌 🔊 baked potatoes chicken mushroom alfredo chili con carne vegetarian chili steamed broccoli bacon bits shredded cheddar cheese scallions sour cream * butter ** choice of one (1) dessert .:: apple cobbler * apple pie add on cheddar cheese sauce

TREVI TRIO BUFFET \$27.09

caesar salad garlic breadsticks ♥ manicotti marinara chicken + broccoli ravioli ♥ rigatoni + meat balls assorted dessert bars ♥ add on grilled chicken breast for an additional fee 240 Cal/5.5 oz. serving 110 Cal each 140 Cal each 350 Cal/8.75 oz. serving 290 Cal/7.5 oz. serving 200-420 Cal each

50 Cal/3.5 oz. serving

50 Cal/1 oz. serving

60 Cal/2 oz. serving

30 Cal/2 oz. serving

20 Cal/2 oz. serving

70 Cal/0.5 oz. serving

110 Cal/1 oz. serving

0 Cal/0.25 oz. serving

360 Cal/4.75 oz. serving

60 Cal/1 oz. serving

40 Cal/1 oz. serving

35 Cal each

410 Cal/slice

220 Cal each

160 Cal/3 oz. serving

RIO GRANDE GRILLIN' \$26.39

tortilla chips mexican rice charro beans● 🖋 🔗 sautéed peppers + onions choice of one (1) type of fajitas: beef fajitas with tortillas, shredded cheddar + sour cream chicken fajitas with tortillas, shredded cheddar + sour cream citrus braised pork with tortillas, shredded cheddar + sour cream plant-based chorizo with tortilla + vegan cheese 💔 choice of two (2) salsas: pico de gallo salsa verdeا salsa roja 🖲 cinnamon crisps

SOUTHERN SLIDERS \$24.99

old fashioned coleslaw collard greens vegetarian baked beans macaroni + cheese hush puppies choice of two (2) pulled meats: pulled bbq chicken cilantro-lime pulled chicken carolina pulled pork anise herbed pulled pork black bean slider bbq jackfruit slider buns assorted craveworthy cookies bakery-fresh brownies 280 Cal/3 oz. serving 130 Cal/3 oz. serving 80 Cal/3 oz. serving 40 Cal/2 oz. serving

670 Cal/9 oz. serving 570 Cal/9 oz. serving 500 Cal/6.5 oz. serving 470 Cal/6.5 oz. serving 10 Cal/1 oz. serving 5 Cal/1 oz. serving 20 Cal/2.75 oz. serving 250 Cal/2.75 oz. serving

150 Cal/3 oz. serving 90 Cal/3 oz. serving 220 Cal/4.75 oz. serving 210 Cal/4.25 oz. serving 70 Cal each

170 Cal/3 oz. serving 170 Cal/3 oz. serving 230 Cal/3.5 oz. serving 250 Cal/3.5 oz. serving 190 Cal each 150 Cal/3 oz. serving 80 Cal each 220-240 Cal each 250 Cal each

*All packages include necessary accompaniments and condiments

internationally/



buffets

CUSTOMIZE YOUR EXPERIENCE

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

50 Cal/1.5 oz. serving

40 Cal/5 oz. serving

110 Cal/3.25 oz. serving

150 Cal/1.75 oz. serving

35 Cal/2.25 oz. serving

BUFFET STARTERS

traditional garden salad with balsamic vinaigrette and ranch ♥ ♥ ڰ

avocado kale salad 🖲 🔗

greek salad with crumbled feta 💔

crudités with tzatziki sauce 🐨 😪 🇬

traditional hummus with pita chips & fresh vegetables %

seasonal fresh fruit salad

BUFFET ENTREES

lemon artichoke chicken breast 오 \$29.49	210 Cal/5.75 oz. serving
asiago chicken in a roasted red pepper sauce \$29.49	310 Cal/5 oz. serving
chicken stuffed with sun-dried tomato and basil goat cheese \$29.49	260 Cal/4.5 oz. serving
honey mustard pork loin \$25.59	270 Cal/4 oz. serving
cranberry-glazed pork roast \$25.59	220 Cal/3 oz. serving
grilled salmon in a moroccan herb sauce \$29.99	130 Cal/2.75 oz. serving
mahi mahi with pineapple salsa \$31.59	190 Cal/5 oz. serving
beef tenderloin and mushroom ragout \$33.79	290 Cal/7.65 oz. serving
beef pot roast with dijon shallot sauce \$29.49	340 Cal/5 oz. serving
bbq beef brisket \$29.49	350 Cal/5 oz. serving
eggplant lasagna 😵 \$21.79	240 Cal/7.25 oz. serving
vegan shepherd's pie 😻 🖋 📽 \$21.79	250 Cal/9.8 oz. serving

fresh herbed vegetables ● ♥ ♥

BUFFET SIDES

grilled asparagus 🗣 🗭 🗟 balsamic bacon brussels 🔊 maple roasted carrots 🏶 🔗 🔊 creamy garlic mashed potatoes 🏶 mashed sweet potatoes 🏶 roasted red potatoes 🗣 cranberries & brown rice 🗣 🍣 savory herbed rice 🗣 butternut squash barley pilaf 🗣 😪 🍣 penne with marinara sauce 🗣 macaroni and cheese

BUFFET FINISHES

bread pudding with caramel apple sauce new york-style cheesecake chocolate cake assorted craveworthy® cookies bakery-fresh brownies assorted dessert bars 100 Cal/3.5 oz. serving 20 Cal/3 oz. serving 130 Cal/2.6 oz. serving 110 Cal/2 oz. serving 120 Cal/3.75 oz. serving 100 Cal/4.25 oz. serving 160 Cal/3.75 oz. serving 150 Cal/3.5 oz. serving 220 Cal/8.25 oz. serving 290 Cal/3 oz. serving

360 Cal/6.75 oz. serving 360 Cal slice 320 Cal slice 220-240 Cal each 250 Cal each 200-420 Cal each

*All packages include necessary accompaniments and condiments

receptions

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

RECEPTION HORS D'OEUVRES (HOT)

smoked candied bacon jam tarts \$36.09	80 Cal each
bacon wrapped shrimp \$42.09	35 Cal each
italian meatballs \$27.69	90 Cal each
mini beef wellington \$54.59	120 Cal each
sesame chicken \$31.49	40 Cal each
crab cakes \$42.09	35 Cal each
duchesse truffled potato bites \$41.39	20 Cal each
baked mac n' cheese melts 😵 \$28.89	80 Cal each
spanakopita 😻 \$28.89	60 Cal each
vegetable empanadas 😻 \$42.99	70 Cal each
deep fried nashville hot cauliflower bites 😵 \$24.99	50 Cal each
sweet potato croquettes with harissa 🕏 🕏 💰 \$41.39	20 Cal each
RECEPTION HORS D'OEUVRES (COLD)	
tenderloin and bacon jam crostini \$24.79	130 Cal each
veggie hummus cups 🖲 🔗 💰 \$33.79	170 Cal each
traditional tomato bruschetta crostini () \$21.89	50 Cal each
cranberry brie crostini \$20.59	170 Cal each
shrimp and avocado toast points 📀 \$24.79	70 Cal each
crab dip crostini \$24.79	40 Cal each

smoked salmon mousse cucumber rounds 100 Cal each shrimp cocktail market price 50 Cal each 80 Cal each

candied bacon topped deviled eggs \$24.69

RECEPTION PLATTERS + DIPS

All prices are per person and available for 12 guests or more.

CLASSIC CHEESE TRAY \$77.69 serves	12
classic sliced cheese tray with swiss, cheddar and pepper jack cheeses, crackers, pita chips and crostini®	300 Cal/2.75 oz. serving
FRESH GARDEN CRUDITÉS \$52.49 se	rves 12
array of carrots, broccoli, bell peppers, cauliflower, squash, grape tomatoes, celery, mushrooms with ranch dill dip	120 Cal/5 oz. serving
SEASONAL FRESH FRUIT PLATTER	\$48.69 serves 12
seasonal fresh fruit 🖲 🔊	35 Cal/2.5 oz. serving
ANTIPASTO PLATTER \$92.79 serves 12 antipasto platter with marinated vegetables, italian meats and cheese	2 260 Cal/5 oz. serving

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA **CHIPS** \$62.99 serves 12

housemade spinach dip served with fresh pita chips 😵

230 Cal/2.25 oz. serving

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

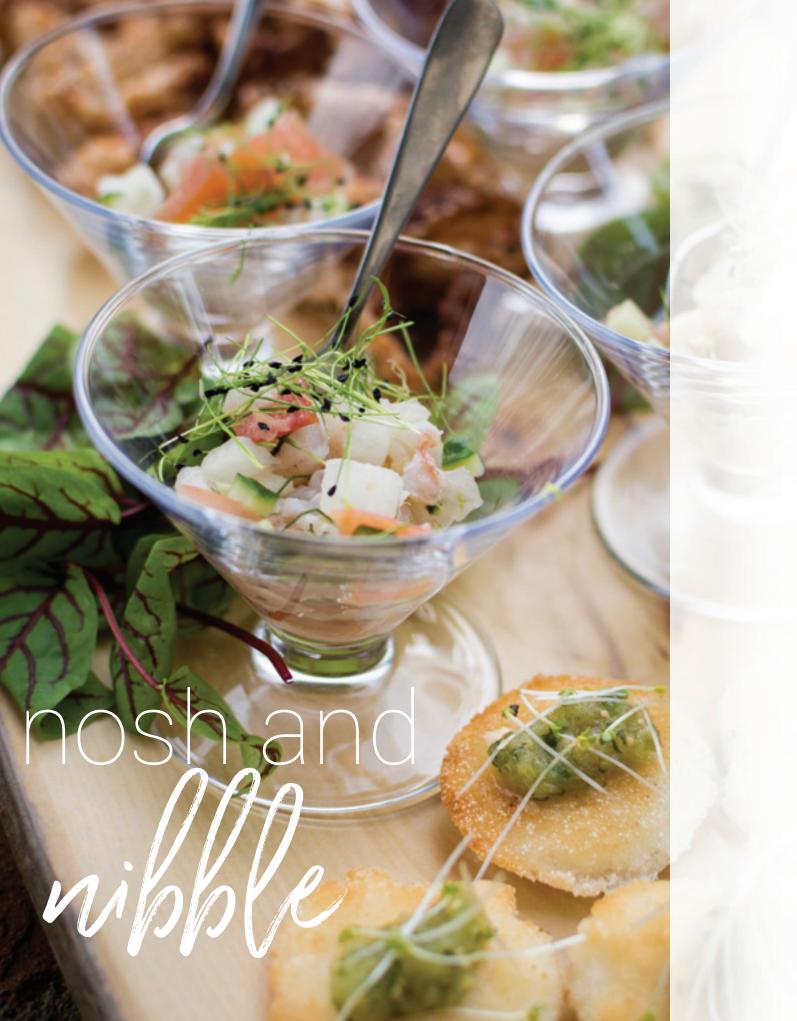
Contact your catering events specialist to discuss the proper amounts needed for a reception

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that include local and sustainable selections that accommodate your culinary preferences and budget. Please contact our Catering Office at (336) 758-5610 to arrange a personal consultation.

*All packages include necessary accompaniments and condiments

mixand/



receptions

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

TAILGATE TREATS \$21.99

spinach dip (warm or chilled) served with pita chips mini cheesesteaks buffalo chicken tenders served with blue cheese dip pretzels bites (10 per person) with beer cheese assorted craveworthy cookies assorted dessert bars

250 Cal/2.25 oz. serving 180 Cal each

560 Cal/6.75 oz. serving

390 Cal/6 oz. serving 220-240 Cal each 200-420 Cal each

TASTE OF TUSCANY \$17.79

choice of two (2) pastas: cavatappi pasta penne pasta fettuccine pasta choice of two (2) sauces: marinara sauce alfredo sauce 😵 primavera pesto sauce 🐨 choice of four (4) warmed toppings: roasted mushrooms broccoli spinach onions tomatoes • zucchini peas green peppers

90 Cal/2 oz. serving 90 Cal/2.5 oz. serving 120 Cal/2.75 oz. serving

> 100 Cal/4 oz. serving 250 Cal/4 oz. serving 120 Cal/4 oz. serving

> 90 Cal/3 oz. serving 10 Cal/1 oz. serving 15 Cal/2 oz. serving 5 Cal/0.5 oz. serving 5 Cal/1 oz. serving 5 Cal/1 oz. serving 5 Cal/0.25 oz. serving 10 Cal/1 oz. serving

BREAKS

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All prices are per person and available for 12 guests or more.

CHOC-O-LOTS \$10.29

nini candy bars (4 each) 💖	45-80 Cal each
craveworthy chocolate chip cookies 🐨	240 Cal each
chocolate dipped pretzels®	90 Cal each
chocolate dipped strawberries (2 each) 💖	80 Cal each
chocolate milk	160 Cal/8.75 oz. serving

SMART 'N' HEALTHY \$11.29

whole fruit assorted yogurt cups trail mix 🐨 granola bars

SPREADS + BREADS \$6.19

seasonal fresh fruit platter tortilla chips pita chips crostini choice of four (4) spreads: korean roja guacamole ginger verde guacamole chilled spinach dip * feta + roasted garlic dip 💔 traditional hummus artichoke + olive dip

SUPERCHARGED \$9.99

chocolate orange power poppers fruit skewers with yogurt honey dip 🐨 🔗 carrots + celery sticks with ranch dip ** cinnamon-honey granola

45-100 Cal each 50-140 Cal each 280 Cal each 100-200 Cal each

35 Cal/2.5 oz. serving 280 Cal/3 oz. serving 160 Cal/2 oz. serving 40 Cal each

70 Cal/2 oz. serving 70 Cal/2 oz. serving 200 Cal/2.25 oz. serving 270 Cal/2 oz. serving 330 Cal/4.5 oz. serving 140 Cal/2 oz. serving

110 Cal each 90 Cal each 340 Cal/3 oz. serving

*All packages include necessary accompaniments and condiments

sips & sweets

BEVERAGES

Includes appropriate accompaniments

regular/decaffeinated coffee and hot water with assorted tea bags \$4.59 per person	0 Cal/8 oz. serving
bottled water \$2.79 each	0 Cal each
assorted sodas (can) \$2.29 each	0-150 Cal each
assorted individual fruit juices \$2.89 each	100-150 Cal each
sparkling water \$3.99 each	0 Cal each
apple cider \$28.69 per gallon	160 Cal/8 oz. serving
hot chocolate \$28.59 per gallon	160 Cal/8 oz. serving
iced tea \$22.99 per gallon	0 Cal/8 oz. serving
lemonade \$22.99 per gallon	90 Cal/8 oz. serving
iced water \$11.99 per gallon	0 Cal/8 oz. serving

DESSERTS

assorted craveworthy cookies \$22.79 per dozen

bakery-fresh brownies \$27.49 per dozen

assorted dessert bars 😵 \$27.49 per dozen

custom artisan cupcakes® \$31.99 per dozen

chocolate covered strawberries \$27.99 per dozen 220-240 Cal each

250 Cal each

200-420 Cal each

180-480 Cal each

40 Cal each

ORDERING INFORMATION

LEAD TIME

Notice of 48 hours 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.

*All packages include necessary accompaniments and condiments

refreshing and

your table is waiting

CONTACT US TODAY

336.758.5610

wfucater@wfu.edu

wfu.catertrax.com

Prices effective until 07/01/2026 Prices may be subject to change

♥ vegetarian ● vegan ♥ eat well ♥ plant forward

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.



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