





springfield college catering

event meny

SPRINGFIELD



#### **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

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

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

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

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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 ● 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 \$52.99**

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 10 quests or more.

#### **DELICIOUS DAWN**

assorted muffins \*\* 360-450 Cal each assorted scones® 400-440 Cal each seasonal fresh fruit platter 35 Cal/2.5 oz. serving assorted fruit juice 100-150 Cal/8 oz. serving iced water 0 Cal/8 oz. serving pierce brother's coffee, decaf and hot water with 0 Cal/8 oz. serving

#### **EASY DOES IT**

granola bars 💖	100-200 Cal each
assorted yogurt cups	50-100 Cal each
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
pierce brother's coffee, decaf and hot water with	0 Cal/8 oz. serving

#### **MOLTO BENE**

tomato + cucumber couscous salad ● orange fennel spinach salad �� � む bakery-fresh dinner roll with butter ��	120 Cal/3.75 oz. serving 210 Cal/6.5 oz. serving 200 Cal each
green beans gremolata ♥ ♥ three pepper cavatappi (hot or chilled) ♥ ♥	70 Cal/3 oz. serving
grilled chicken + artichokes with a lemon tarragon white wine sauce ❖	210 Cal/5.75 oz. serving
new york-style cheesecake iced tea iced water	360 Cal/slice 0 Cal/8 oz. serving 0 Cal/8 oz. serving

#### **FRESH FOCUS**

spinach dip (hot or chilled)	
with tortilla chips 9 250	Cal/2.25 oz. serving
grilled vegetable tray●��	70 Cal/3 oz. serving
bakery-fresh brownies®	250 Cal each
iced water	0 Cal/8 oz. serving
pierce brother's coffee, decaf and hot water with	0 Cal/8 oz. serving

#### **MEETING WRAP UP \$44.39**

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 10 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
pierce brother's coffee, decaf and hot water with	0 Cal/8 oz. serving

#### **MORNING BITES**

donut holes **	45-70 Cal each
bananas • • • •	100 Cal each
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
pierce brother's coffee, decaf and hot water with	0 Cal/8 oz. serving

#### 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	35 Cal/2.5 oz. serving 630 Cal each 580 Cal each 660 Cal each 610 Cal each
vinaigrette + ranch ♥ ♥ ♥ grilled vegetable pasta salad ♥ individual bag of chips ♥ assorted craveworthy cookies ♥ bakery-fresh brownies ♥ iced tea iced water	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

#### **DIPS + CHIPS**

tortilla chips •	280 Cal/3 oz. serving
choice of two (2) salsas:	
salsa roja 🖜	20 Cal/1 oz. serving
salsa verde•	5 Cal/1 oz. serving
pico de gallo 🕕	5 Cal/1 oz. serving
choice of one (1) fruit accompaniment:	
	35 Cal/2.5 oz. serving
assorted whole fruit • •	45-100 Cal each
assorted craveworthy cookies 😘	220-240 Cal each
iced water	0 Cal/8 oz. serving
pierce brother's coffee, decaf and hot water wit	th 0 Cal/8 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

# all-day packages

#### SIMPLE PLEASURES \$35,39

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 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 pierce brother's coffee, decaf and hot water with 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: tuna salad ciabatta 500 Cal each 420 Cal each deli sliced ham with honey mustard ciabatta turkey + swiss sandwich 520 Cal each mozzarella, red pepper, balsamic + kale ciabatta 🗸 😵 500 Cal each individual bag of chips 100-160 Cal each assorted craveworthy cookies 220-240 Cal each bottled water 0 Cal each

#### DIPS + CHIPS

tortilla chips 280 Cal/3 oz. serving choice of two (2) salsas: salsa roja 20 Cal/1 oz. serving salsa verde 5 Cal/1 oz. serving pico de gallo 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 assorted craveworthy cookies 220-240 Cal each 0 Cal/8 oz. serving iced water pierce brother's coffee, decaf and hot water with 0 Cal/8 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments





## breakfast

#### BREAKFAST COLLECTIONS

All prices are per person and available for 10 guests or more. All appropriate condiments included.

#### **EUROPEAN CONTINENTAL** \$18.19

european breakfast charcuterie: platter of gruyere, blue cheese, genoa salami, prosciutto, orange marmalade, fig cranberry jam, whole grain mustard, hard-boiled egg, red grapes + crostini 400 Cal/4.5 oz. serving 370 Cal each buttery croissants seasonal fresh fruit platter 35 Cal/2.5 oz. serving assorted fruit juice 100-150 Cal/8 oz. serving iced water 0 Cal/8 oz. serving pierce brother's coffee, decaf and hot water with 0 Cal/8 oz. serving

#### **DAILY GRIND** \$10.09

choice of one (1) breakfast pastry: assorted danish® 250-420 Cal each assorted muffins® 360-450 Cal each assorted scones 400-440 Cal each assorted bagels 290-450 Cal each buttery croissants \*\* 370 Cal each iced water 0 Cal/8 oz. serving pierce brother's coffee, decaf and hot water with 0 Cal/8 oz. serving

#### JUMP START \$13.49

choice of three (3) breakfast pastries: assorted danish® 250-420 Cal each assorted muffins® 360-450 Cal each assorted scones 400-440 Cal each assorted bagels® 290-450 Cal each buttery croissants\*\* 370 Cal each seasonal fresh fruit platter 35 Cal/2.5 oz. serving assorted fruit juice 110-150 Cal each 0 Cal/8 oz. serving pierce brother's coffee, decaf and hot water with 0 Cal/8 oz. serving

#### À LA CARTE BREAKFAST

assorted donuts \$2.39 per person	240-540 Cal each
assorted pastries \$4.09 per person	210-530 Cal each
seasonal fresh fruit platter ● 🏽 🕏 \$4.19 per person	35 Cal/2.5 oz. serving
overnight oats - chilled \$5.79 per person choice of two (2) overnight oats: overnight strawberry oatmeal ♥ ♦ overnight blueberry oatmeal ♥ ♦ overnight apple cinnamon oatmeal ♥ ♦	320 Cal each 210 Cal each 450 Cal each
assorted yogurt cups \$2.79 each	40-80 Cal each
vegan blueberry banana breakfast bread \$18.39 serves 12	260 Cal slice

<sup>\*</sup>All packages include necessary accompaniments and condiments

## breakfast

#### **HOT BREAKFAST**

All prices are per person and available for 10 guests or more. All appropriate condiments included.

#### FRESH 'N' FIT SANDWICH BUFFET \$17.79

35 Cal/2.5 oz. serving
400 Cal each 410 Cal each 460 Cal each 360 Cal each
230 Cal each
220 Cal each
260 Cal each 240 Cal each
310 Cal each 290 Cal each
390 Cal each
izzle 250 Cal each
200 Cal each 0 Cal/8 oz. serving th 0 Cal/8 oz. serving

#### FRESH OFF THE GRIDDLE \$13.39

breakfast potatoes®	120-140 Cal/3 oz. serving
crisp bacon	60 Cal each
breakfast sausage	120-180 Cal each
choice of one (1) griddle entrée:	
orange cinnamon french toast®	100 Cal each
silver dollar pancakes 💖	40 Cal each
belgian waffles **	90 Cal each
maple syrup•	100 Cal/1 oz. serving
bottled water	0 Cal each
pierce brother's coffee, decaf and hot w	ater with 0 Cal/8 oz. serving

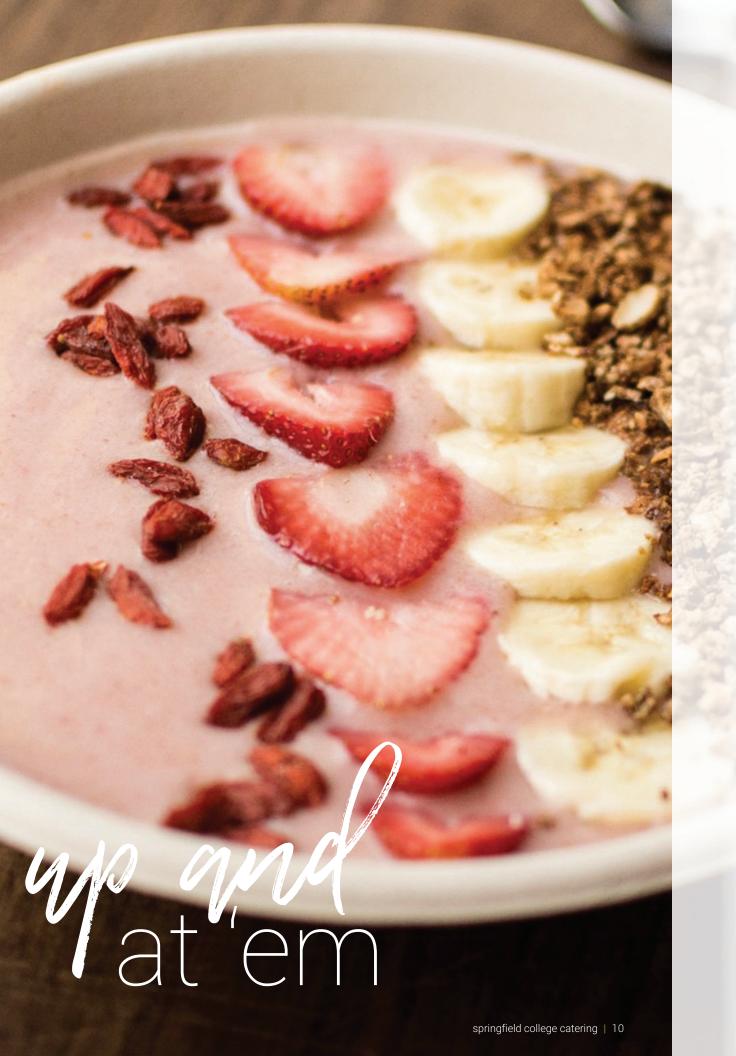
#### READY, SET, SCRAMBLE \$15.69

seasonal fresh fruit platter 🛮 🚳	35 Cal/2.5 oz. serving
breakfast potatoes®	120-140 Cal/3 oz. serving
country ham	60 Cal each
choice of one (1) cage-free egg scramble:	
country egg scramble®	140 Cal/4 oz. serving
california scramble	330 Cal/5.9 oz. serving
western scramble	300 Cal/6 oz. serving
chorizo + egg scramble	100 Cal/4 oz. serving
iced water	0 Cal/8 oz. serving
pierce brother's coffee, decaf and hot wat	er with 0 Cal/8 oz. serving

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

<sup>\*</sup>All packages include necessary accompaniments and condiments





## breakfast

#### **BREAKFAST ENHANCEMENTS**

All prices are per person and available for 10 quests or more.

#### MEDITERRANEAN BRUNCH DISPLAY \$49.49 Per 12

display of pita, hummus, hard-boiled egg, feta, dolma, olives, tzatziki, olive oil, cold spinach dip + lemon 🚳

350 Cal/5.3 oz. serving

#### YOGURT PARFAITS \$6.09 Per Person

choose your favorite:

blueberry orange yogurt parfait® 400 Cal each 410 Cal each honey ginger pear yogurt parfait \*\*\* 460 Cal each strawberry yogurt parfait® 360 Cal each

#### OATMEAL BAR \$6.49 Per Person

oatmeal • 140 Cal/8 oz. serving honey 🖤 50 Cal/0.5 oz. serving 100 Cal/1 oz. serving maple syrup dried cranberries 50 Cal/0.5 oz. serving raisins • 40 Cal/0.5 oz. serving brown sugar. 50 Cal/0.5 oz. serving cinnamon sugar 30 Cal/0.25 oz. serving dried apples • xx Cal/xx oz. serving

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

<sup>\*</sup>All packages include necessary accompaniments and condiments

### sandwiches & salads SANDWICH BUFFETS

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

#### **DELI EXPRESS** \$16.49

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

choice of two (2) side salads (pg. 10) 20-240 Cal each 100-160 Cal each individual bags of chips \*\* assorted baked breads + rolls \*\* 110-230 Cal each deli platter (sliced oven-roasted turkey, sliced roast beef, deli ham + choice of tuna salad, egg salad, chicken salad, or hummus with grilled vegetables) 80-230 Cal/2-4.5 oz. serving 110 Cal/1 oz. serving cheese tray (cheddar + swiss) 99 relish tray (lettuce, tomato, onion, pickles, pepperoncini). 10 Cal/1 oz. serving 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

#### **GRADUATE BOX LUNCH**

iced water

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 1000 35 Cal/2.5 oz. serving dessert bar 200-420 Cal each bottled water O Cal each

traditional caesar salad with shredded parmesan cheese and seasoned croutons served with caesar dressing

430 Cal/6 oz. serving

0 Cal/8 oz. serving

mediterranean chicken & grain salad: chicken, farro, roasted cauliflower, feta cheese and kalamata olives served with lemon garlic vinaigrette ♥ ● \$20.19

340 Cal each/7 oz. serving

sesame tofu garden salad: grilled tofu, bell pepper, carrot and cucumber on greens served with balsamic vinaigrette \$19.79

330 Cal/13 oz. serving

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

#### **UNDERGRAD BOX LUNCH \$16.49**

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 individual bag of chips 100-160 Cal each assorted craveworthy cookies® 220-240 Cal each bottled water O Cal each

#### THE UNDERGRAD LUNCHEON \$18.99

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 0 Cal/8 oz. serving iced tea iced water 0 Cal/8 oz. serving

#### THE UNDERGRAD SANDWICH OPTIONS

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

ham with white cheddar, arugula and cranberry 560 Cal each

roast beef with tarragon horseradish spread on wheatberry bread 430 Cal each

tuna salad ciabatta with fresh romaine and sliced tomato 500 Cal each

chicken caesar wrap 630 Cal each

mediterranean veggie ciabatta with hummus, spinach, tomato, cucumber, olive spread and feta 💖 460 Cal each

\*All packages include necessary accompaniments and condiments





### sandwiches & salads **SANDWICH BUFFETS**

All prices are per person and available for 10 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)	30-240 Cal each
dill pickle slices •	5 Cal/1 oz. serving
individual bags of chips®	100-160 Cal each
choice of three (3) grad luncheon sandwiches	320-800 Cal each
assorted craveworthy cookies 🐨	220-240 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. servino

#### THE GRAD SANDWICH OPTIONS

(Available sandwich choices for the grad luncheon buffet)

ham and brie with fresh pear, spinach and caramelized onions on wheatberry bread	720 Cal each
tuna and apple salad ciabatta with fresh tomatoes and arugula	400 Cal each
roast beef, caramelized onion and kale ciabatta	440 Cal each
gourmet turkey sandwich with baby arugula, creamy brie and cranberry-fig jam	440 Cal each
creamy chicken salad croissant with fresh dill	680 Cal each
deli-style turkey, ham and mozzarella with pesto mayo on a baguette	680 Cal each
sliced portobello mushroom with arugula and olive pesto spread on a french baguette 🐨 🚳	670 Cal each

#### SIDE SALAD SELECTIONS

traditional garden salad with a balsamic

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

45 Cal/3.5 oz. serving

vinaigrette dressing and ranch®®®	10 Call 0.0 02. 3cl villig
baby spinach salad with bacon, egg, mushroom and tomato and balsamic vinaigrette	90 Cal/3.75 oz. serving
red-skinned potato salad with egg, celery and spanish onion in a seasoned mayonnaise dressing **	240 Cal/4 oz. serving
asian slaw with red peppers, carrots, scallions, minced fresh mint and cilantro in a sesame teriyaki dressing • 🗸 🔊	25 Cal/3 oz. serving
traditional coleslaw finely shredded with carrots in a mayonnaise and celery seed dressing 😵	170 Cal/3.5 oz. serving
fresh fruit salad	35 Cal/2.5 oz. serving
greek pasta salad tossed with tomatoes, cucumbers, red onions, peppers, fresh baby spinach, feta cheese and black olives	80 Cal/3 oz. serving
ranch pasta salad 💖	110 Cal/3 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

#### **THEMED BUFFETS**

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

#### **CARIBBEAN BREEZE** \$18.29

spicy mango salad • 🚳	80 Cal/2.4 oz. serving
caribbean coconut rice + red beans ● 🗞 🗸	140 Cal/3.6 oz. serving
jamaican style hand pie with eggs	
+ vegan sausage	550 Cal each
jerk chicken: baked chicken leg quarter	
coated with jerk seasoning	370 Cal each
churros 💔	150 Cal each

#### **GLOBAL STREET TACOS** \$26.39

280 Cal/3 oz. serving
5 Cal/1 oz. serving
20 Cal/1 oz. serving
5 Cal/1 oz. serving
90 Cal/3 oz. serving
120 Cal/3 oz. serving
140 Cal/3.5 oz. serving
130 Cal/3 oz. serving
00000
230 Cal each
210 Cal each
160 Cal each
210 Cal each
180 Cal each
270 Cal each
200 Cal each
240 Cal each

#### MIX 'N' MATCH SALAD BAR \$23.89

mixed greens•	5 Cal/3 oz. serving
sliced red onions •	10 Cal/1 oz. serving
tomatoes 📵	5 Cal/1 oz. serving
oucumbers 🕕	5 Cal/1 oz. serving
shredded carrots•	10 Cal/1 oz. serving
shredded cheddar cheese💖	110 Cal/1 oz. serving
roasted chickpeas 🖲	260 Cal/2 oz. serving
sliced grilled chicken	160 Cal/3 oz. serving
diced ham	70 Cal/2 oz. serving
ranch dressing 🐨	200 Cal/2 oz. serving
talian dressing	80 Cal/2 oz. serving
croutons *	60 Cal/0.5 oz. serving
oakery-fresh dinner roll with butter💖	200 Cal each
soup du jour	140-240 Cal/8 oz. serving
assorted craveworthy cookies®	220-240 Cal each

<sup>\*</sup>All packages include necessary accompaniments and condiments





#### THEMED BUFFETS

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

#### **SUMMER PICNIC** \$23.89

traditional potato salad® old-fashioned coleslaw ♥ kettle chips grilled hamburgers with buns vegetarian burger • • hot dogs with buns cheese tray assorted craveworthy cookies® bakery-fresh brownies® add on grilled chicken breast for an additional fee

#### **JASMINE GARDEN** \$28.29

vegetable egg rolls crispy wontons choice of two (2) dipping sauces: sweet soy sauce® sweet + sour sauce chili garlic sauce lo mein noodles iasmine rice lemongrass chicken asian tofu teriyaki sauce raspberry coconut bars

240 Cal/4.25 oz. serving 150 Cal/3 oz. serving 190 Cal/1.25 oz. serving 320 Cal each 170 Cal each 300 Cal each 110 Cal/1 oz.serving 220-240 Cal each 250 Cal each

160 Cal/3 oz. serving

180 Cal each 25 Cal each

50 Cal/1.25 oz. serving 35 Cal/ 1 oz. serving 110 Cal/1 oz. serving 150 Cal/2.5 oz. serving 130 Cal/3 oz. serving 140 Cal/3 oz. serving 190 Cal/3 oz. serving 20 Cal/0.5 oz. serving 360 Cal each

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

Contact us at connors-michele@harvesttableculinary.c / 413.748.3042 to explore more options + personalize your buffet to fit your event.

<sup>\*</sup>All packages include necessary accompaniments and condiments

#### THEMED BUFFETS

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

#### PASTABILITIES \$21.99

mesclun salad with fresh orange, kalamata olives + red onion with a balsamic vinaigrette • 8 60 Cal/2.25 oz. serving garlic breadsticks 110 Cal each choice of one (1) pasta: cavatappi pasta 170 Cal/4 oz. serving fettuccine noodles 250 Cal/5.5 oz. serving choice of two (2) vegetables: broccoli • 🔊 10 Cal/1 oz. serving onions 10 Cal/1 oz. serving tomatoes • 10 Cal/1 oz. serving zucchini 10 Cal/1 oz. serving choice of two (2) proteins: grilled chicken 160 Cal/3 oz. serving italian sausage 230 Cal/2 oz. serving 100 Cal/3 oz. serving shrimp tofu. 80 Cal/2 oz. serving choice of two (2) sauces: marinara sauce 100 Cal/4 oz. serving pesto primavera sauce® 120 Cal/4 oz. serving alfredo sauce 90 250 Cal/4 oz. serving 140 Cal/4 oz. serving hearty meat sauce choice of one (1) dessert: assorted craveworthy cookies 220-240 Cal each bakery-fresh brownies 250 Cal each

#### ENERGY LIFT \$23.69

arilled flatbread 110 Cal each seasonal fresh fruit platter • 🔊 35 Cal/2.25 oz. serving choice of three (3) salad platters: southwest chicken with greens, corn, black beans + vegetables tossed with a hearty grain blend ♥ 440 Cal/14.5 oz. serving chickpea couscous with shawarma beef, tomato + cucumber herb salad + a touch of spicy harissa € 340 Cal/16 oz. serving grilled salmon with bulgur wheat, lentils + hummus in a roasted garlic lemon vinaigrette garnished with carrot sesame hummus + pea mint salad ♥ 530 Cal/11 oz. serving chilled lo mein noodles topped with grilled chicken breast + veggies in a spicy thai lime sriracha dressing € 530 Cal/11.9 oz. serving rice noodles + greens topped with nam tok pork, stir-fried vegetables + a spicy sweet chili vinaigrette ♥ 🚳 310 Cal/6 oz. serving smoky coconut-lime portobello salad platter •• 70 Cal/4 oz. serving 220 Cal/3.3 oz. serving plant forward street corn salad platter. aquafaba chocolate mousse 250 Cal each

#### SKY HIGH POTATOES \$24.29

traditional garden salad with balsamic

didditional garacti calaa midi balcariio	
vinaigrette + ranch ♥ ♥ 🚳	50 Cal/3.5 oz. serving
baked potatoes •	220 Cal each
chicken mushroom alfredo	50 Cal/1 oz. serving
chili con carne	60 Cal/2 oz. serving
vegetarian chili	30 Cal/2 oz. serving
steamed broccoli	20 Cal/2 oz. serving
bacon bits	70 Cal/0.5 oz. serving
shredded cheddar cheese®	110 Cal/1 oz. serving
scallions	0 Cal/0.25 oz. serving
sour cream®	60 Cal/1 oz. serving
butter **	35 Cal each
choice of one (1) dessert::	
apple cobbler 💖	360 Cal/4.75 oz. serving
apple pie•	410 Cal/slice
add on cheddar cheese sauce®	40 Cal/1 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments





#### **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.

#### **BUFFET STARTERS**

classic caesar salad 170 Cal/2.7 oz. serving greek salad with crumbled feta® 110 Cal/3.25 oz. serving 130 Cal/4 oz. serving antipasto salad® italian green salad with penne and prosciutto€ 110 Cal/3.25 oz. serving traditional hummus with pita chips & fresh vegetables 150 Cal/1.75 oz. serving seasonal fresh fruit salad 35 Cal/2.25 oz. serving

#### **BUFFET ENTREES**

grilled chicken breast with cider marinade \$24.69 120 Cal/3 oz. serving chicken mushroom marsala ◆ \$25.69 240 Cal/6.75 oz. serving honey and brown sugar ham \$21.99 200 Cal/3.5 oz. serving chipotle pork loin topped with a pineapple salsa \$25.69 210 Cal/3.75 oz. serving bruschetta tilapia ◆ \$31.79 180 Cal/5.5 oz. serving maple dijon salmon \$31.79 270 Cal/3.25 oz. serving homestyle beef lasagna \$24.99 330 Cal/5 oz. serving fireside herbed steak marinated in dijon mustard, thyme and cider vinegar \$35.49 200 Cal/3 oz. serving vegetable lasagna alfredo \$21.99 470 Cal/11 oz. serving

#### **BUFFET SIDES**

pan roasted vegetables \*\*\* 45 Cal/3 oz. serving roasted root vegetables • • • 60 Cal/2 oz. serving fresh herbed vegetables • • • • 100 Cal/3.5 oz. serving italian seasoned green beans \*\* • • • 40 Cal/3.25 oz. serving balsamic bacon brussels @ 130 Cal/2.6 oz. serving garlic roasted broccoli● 💞 🚳 40 Cal/1.75 oz. serving sweet herbed corn pudding 350 Cal/4 oz. serving creamy garlic mashed potatoes 120 Cal/3.75 oz. serving roasted new potatoes 110 Cal/2.75 oz. serving guinoa and wild rice blend 80 Cal/2.75 oz. serving savory herbed rice 150 Cal/3.5 oz. serving 210 Cal/4.25 oz. serving macaroni and cheese

#### **BUFFET FINISHES**

new york-style cheesecake 360 Cal slice mini assorted cheesecakes 80 Cal each spiced carrot cake 350 Cal slice assorted craveworthy® cookies® 220-240 Cal each bakery-fresh brownies 250 Cal each assorted dessert bars 200-420 Cal each

<sup>\*</sup>All packages include necessary accompaniments and condiments

# receptions

#### HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

#### **RECEPTION HORS D'OEUVRES (HOT)**

bacon wrapped scallops \$42.19	40 Cal each
franks in a blanket \$27.79	45 Cal each
swedish meatballs \$30.69	100 Cal each
coconut chicken \$30.69	40 Cal each
crab cakes \$42.19	35 Cal each
boursin mushroom pinwheels \$39.59	70 Cal each
crispy asiago asparagus 💗 \$39.59	45 Cal each
spanakopita 😻 \$28.99	60 Cal each
vegetable spring rolls  \$49.89	50 Cal each

#### RECEPTION HORS D'OEUVRES (COLD)

veggie hummus cups ● 🔊 \$33.79	170 Cal each
traditional tomato bruschetta crostini \$20.89	50 Cal each
cranberry brie crostini \$20.89	170 Cal each
shrimp and avocado toast points ♥ \$24.89	70 Cal each
salmon crostini \$24.89	120 Cal each
tuna poke crisps ♥ \$24.89	80 Cal each

#### **RECEPTION PLATTERS + DIPS**

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

#### CLASSIC CHEESE TRAY \$6.69 per person

classic sliced cheese tray with swiss, cheddar and pepper jack cheeses served with crackers, pita chips and crostini®

300 Cal/2.75 oz. serving

#### FRESH GARDEN CRUDITÉS \$4.89 per person

array of carrots, broccoli, bell peppers, cauliflower, squash, grape tomatoes, celery, mushrooms with ranch dill dip 💖 🚳

120 Cal/5 oz. serving

#### **GRILLED VEGETABLES** \$5.59 per person

grilled vegetables served with balsamic vinaigrette • • •

70 Cal/3 oz. serving

#### **ANTIPASTO PLATTER** \$9.19 per person

antipasto platter with marinated vegetables, italian meats and cheese

260 Cal/5 oz. serving

#### MARYLAND CRAB DIP \$6.19 per person

maryland crab dip tortilla chips

100 Cal/1 oz. serving 280 Cal/3 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

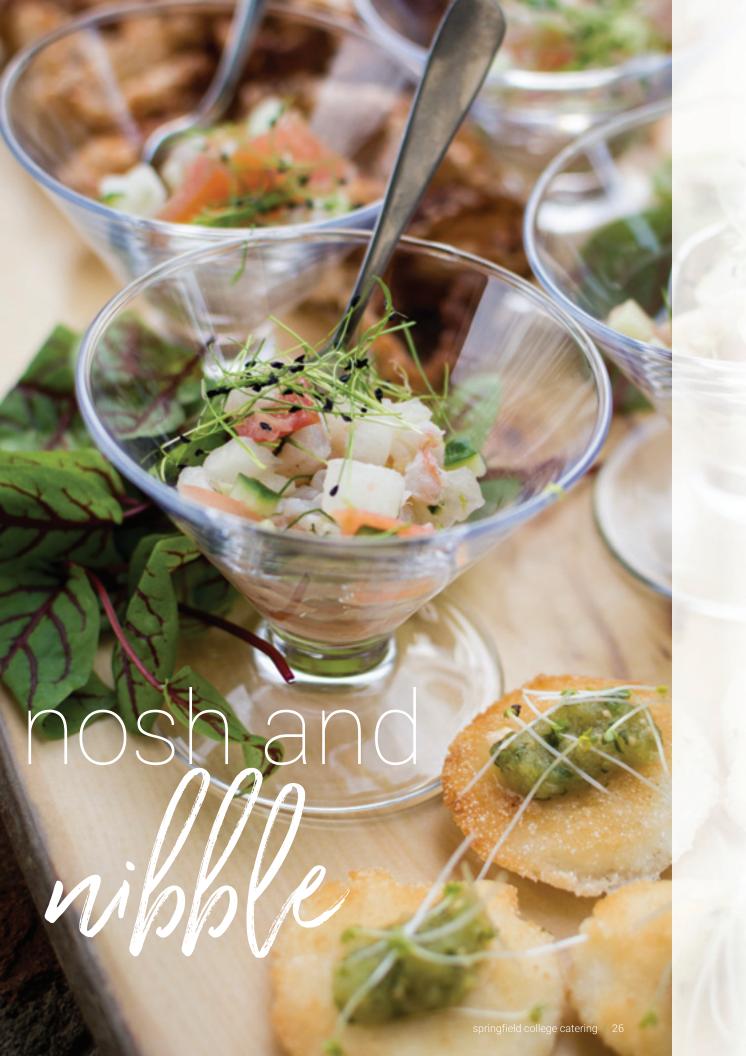
#### MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Please contact our Catering Department at 413-748-3042 to arrange personal consultations for special orders and orders within less than 3 business days. Delivery charges vary and are based on the quantity of food ordered.

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.

<sup>\*</sup>All packages include necessary accompaniments and condiments





# 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.

#### **TEAS + CAKES** \$11.39

fresh mozzarella, tomato + basil tea sandwiche	s 240 Cal each
grilled chicken + apple tea sandwiches	230 Cal each
roast beef + brie tea sandwiches	260 Cal each
assorted scones with Jam + honey	
cream cheese 💔	380 Cal/3 oz. serving
assorted petit fours **	60-100 Cal each
shortbread cookies	140 Cal each
hot water with assorted tea bags	0 Cal/8 oz. serving

#### **PUB PRETZELS** \$7.59

hot pretzels•	180 Cal each
choice of three (3) dipping sauces:	
honey mustard sauce®	50 Cal/1 oz. serving
spicy mustard sauce	60 Cal/1 oz. serving
yellow mustard sauce●	25 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	80 Cal/1 oz. serving
caramel sauce💖	120 Cal/1 oz. serving

#### **BREAKS**

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

#### WHAT'S POPPIN' \$4.29

choice of three (3) popcorn varieties:	
classic popcorn ● 🗸 🚳	110 Cal/1.25 oz. serving
parmesan garlic popcorn €	110 Cal/1.25 oz. serving
ranch popcorn®	110 Cal/1.25 oz. serving
bbq popcorn •	110 Cal/1.25 oz. serving
southwest popcorn •	120 Cal/1.25 oz. serving

#### TRAIL MIX WITHOUT ADDED NUTS STATION \$7.79

granola 👽	220 Cal/2 oz. serving
goldfish® crackers®	260 Cal/2 oz. serving
pretzel thins®	350 Cal/2 oz. serving
plain m&m's® 😚	270 Cal/2 oz. serving
pumpkin crunch topping 😵	140 Cal/1 oz. serving
raisins	90 Cal/1 oz. serving
dried cranberries •	100 Cal/1 oz. serving

#### SPREADS + BREADS \$6.19

seasonal fresh fruit platter 🕶 🚳	35 Cal/2.5 oz. serving
tortilla chips•	280 Cal/3 oz. serving
pita chips 💖	160 Cal/2 oz. serving
crostini <b>● ②</b>	40 Cal each
choice of four (4) spreads:	
korean roja guacamole 🖲 🚳	70 Cal/2 oz. serving
ginger verde guacamole®	70 Cal/2 oz. serving
chilled spinach dip®	200 Cal/2.25 oz. serving
feta + roasted garlic dip 🗫	270 Cal/2 oz. serving
traditional hummus 🗐 🚳	330 Cal/4.5 oz. serving
artichoke + olive dip 💖	140 Cal/2 oz. serving

#### **COFFEE BREAK** \$6.79

assorted craveworthy cookies 220-240 Cal each pierce brother's coffee, decaf and hot water with 0 Cal/8 oz. serving

<sup>\*</sup>All packages include necessary accompaniments and condiments

# sips & sweets

#### **BEVERAGES**

Includes appropriate accompaniments

regular/decaffeinated coffee and hot water with assorted tea bags \$3.49 per person bottled water \$2.69 each O Cal each assorted sodas (can) \$2.19 each 0-150 Cal each apple cider \$28.29 per gallon 160 Cal/8 oz. serving hot chocolate \$28.29 per gallon 160 Cal/8 oz. serving lemonade \$19.89 per gallon 90 Cal/8 oz. serving fruit punch \$25.49 per gallon 110 Cal/8 oz. serving assorted fruit juices \$25.69 per gallon

infused water \$14.79 per gallon choice of one (1) infused water: lemon infused water orange infused water apple infused water cucumber infused water

grapefruit infused water

iced water \$2.09 per gallon

0 Cal/8 oz. serving

100-150 Cal/8 oz. serving

0 Cal/8 oz. serving

0 Cal/8 oz. serving 10 Cal/8 oz. serving 20 Cal/8 oz. serving

0 Cal/8 oz. serving 20 Cal/8 oz. serving

#### **DESSERTS**

assorted craveworthy cookies \$2.49 per person

bakery-fresh brownies® \$3.49 per person

mini cheesecakes \$31.59 per dozen

traditional apple pie (each) \$16.59 serves 8

new york cheesecake (each) \$40.79 serves 8

220-240 Cal each

250 Cal each

80 Cal each

410 Cal slice

360 Cal slice

#### ORDERING INFORMATION

#### **LEAD TIME**

Notice of 3 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.

\*All packages include necessary accompaniments and condiments

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# your table is waiting



#### CONTACT US TODAY

413.748.3042

connors-michele@harvesttableculinary.c www.sccatering@catertrax.com

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

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 quests 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.

