





event menu





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

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 ● 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 \$39.99

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 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 bottled water 0 Cal each 0 Cal/8 oz. serving gourmet coffee, decaf and hot tea

EASY DOES IT

granola bars 100-200 Cal each assorted yogurt cups 50-100 Cal each iced tea 0 Cal/8 oz. serving bottled water 0 Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

MOLTO BENE

tomato + cucumber couscous salad. 120 Cal/3.75 oz. serving orange fennel spinach salad ♥ ♥ ® 210 Cal/6.5 oz. serving bakery-fresh dinner roll with butter® 200 Cal each green beans gremolata ● 🗸 🚳 70 Cal/3 oz. serving three pepper cavatappi (hot or chilled) ♥ ♥ № 270 Cal/7.5 oz. serving grilled chicken + artichokes with a lemon tarragon white wine sauce € 210 Cal/5.75 oz. serving new york-style cheesecake 360 Cal/slice iced tea 0 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

FRESH FOCUS

spinach dip (hot or chilled) with tortilla chips ** 250 Cal/2.25 oz. serving grilled vegetable tray● 💞 🚳 70 Cal/3 oz. serving bakery-fresh brownies 250 Cal each bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

MEETING WRAP UP \$34.99

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 guests 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
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

MORNING BITES

donut holes **	45-70 Cal each
bananas • • •	100 Cal each
iced tea	0 Cal/8 oz. serving
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

WRAP 'N' TWIST

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

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
bottled water	0 Cal each
gourmet coffee, decaf and hot tea	0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments

all-day packages

SIMPLE PLEASURES \$26.99

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

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

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: 20 Cal/1 oz. serving salsa roja 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 bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments





breakfast

BREAKFAST COLLECTIONS

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

EUROPEAN CONTINENTAL \$16.79

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 buttery croissants 370 Cal each seasonal fresh fruit platter 35 Cal/2.5 oz. serving assorted fruit juice 100-150 Cal/8 oz. serving bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

TINY TREATS \$11.09

mini muffins® 80-120 Cal each mini danish® 100-140 Cal each 110-140 Cal each mini bagels® seasonal fresh fruit platter 35 Cal/2.5 oz. serving bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

JUMP START \$11.09

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

À LA CARTE BREAKFAST

hard-boiled eggs \$1.59 per person

assorted bagels with butter, cream cheese and jam \$2.49 per dozen 290-450 Cal each assorted muffins served with butter and 360-450 Cal each jam \$2.49 per person overnight grains - chilled \$5.19 per person choice of two (2) overnight grains: overnight bircher muesli with apple, banana + cranberries with turmeric infused granola *** 270 Cal each overnight coconut freekeh with strawberries, toasted coconut + honey ** 500 Cal each dragon fruit chia pudding with mango, banana + topped with chia quinoa crunch 190 Cal each granola bars 💖 \$2.19 each 100-200 Cal each whole fruit ● 🗸 🔊 \$1.39 each 45-100 Cal each

80 Cal each

^{*}All packages include necessary accompaniments and condiments

breakfast

HOT BREAKFAST

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

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

CHAMPION BREAKFAST \$16.69

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 • 8 35 Cal/2.5 oz. serving cage-free scrambled eggs ** 180 Cal/4 oz. serving breakfast potatoes 120-140 Cal/3 oz. serving 60 Cal each crisp bacon 120-180 Cal each breakfast sausage cheddar + onion frittata 260 Cal each pancakes ** 50 Cal each maple syrup 100 Cal/1 oz. serving 100-150 Cal/8 oz. serving assorted fruit juice bottled water 0 Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

CLASSIC BREAKFAST \$14.49

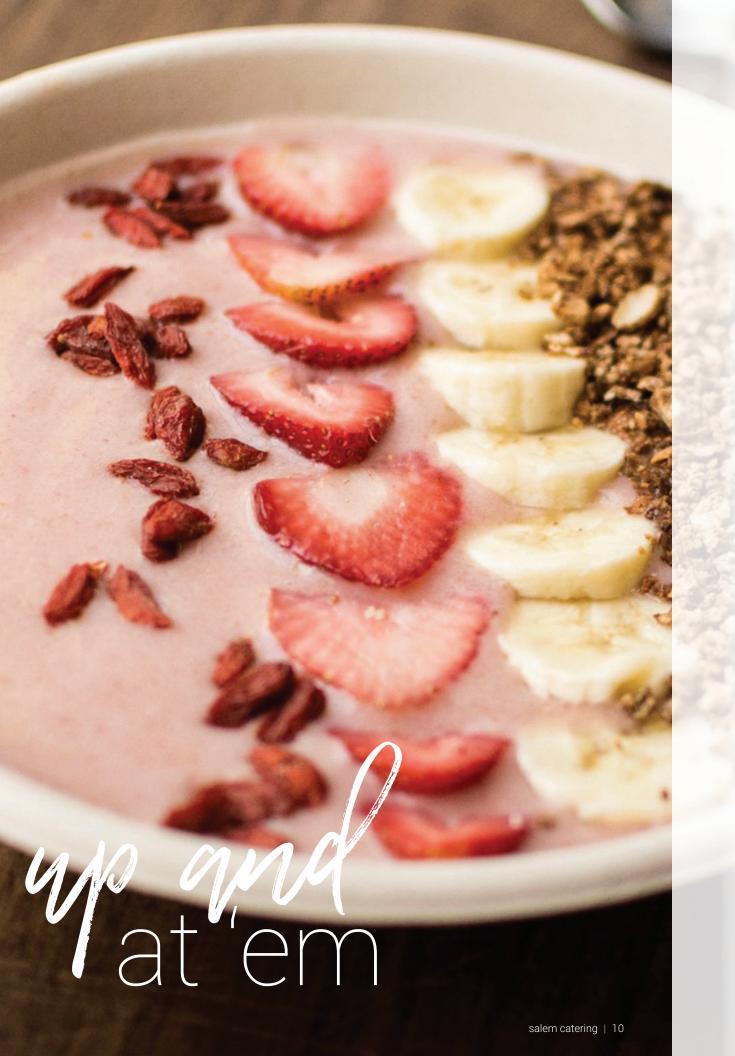
choice of one (1) breakfast pastry: assorted danish 250-420 Cal each assorted muffins ** 360-450 Cal each assorted scones ** 400-440 Cal each assorted bagels ** 290-450 Cal each buttery croissants ** 370 Cal each breakfast potatoes 120-140 Cal/3 oz. serving 60 Cal each crisp bacon breakfast sausage 120-180 Cal each cage-free scrambled eggs ** 180 Cal/4 oz. serving bottled water O Cal each gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

FRESH OFF THE GRIDDLE \$12.39

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 O Cal each bottled water gourmet coffee, decaf and hot tea 0 Cal/8 oz. serving

^{*}All packages include necessary accompaniments and condiments





breakfast

BREAKFAST ENHANCEMENTS

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

PANCAKE SANDWICHES \$5.99 Per Person

choice of two (2) pancake sandwiches: bacon, egg + cheese pancake sandwich 300 Cal each ham, egg + cheese pancake sandwich 260 Cal each sausage, egg + cheese pancake sandwich 320 Cal each

JUST FRENCH TOAST \$4.09 Per Person

orange cinnamon french toast® 100 Cal each 100 Cal/1 oz. serving maple syrup butter 💖 35 Cal each

BISCUITS AND SAUSAGE GRAVY \$4.09 Per Person

570 Cal/7 oz. serving biscuits + gravy

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

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sandwiches & salads SANDWICH BUFFETS

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

DELI EXPRESS \$16.79

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 cheese tray (cheddar + swiss) ** 110 Cal/1 oz. serving 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 iced water 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 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

asian grain bowl with chicken: chicken, red quinoa, brown rice, kale, garlic broccoli, edamame and almonds served with carrot ginger dressing \$19.29

350 Cal/7.25 oz. serving

kale quinoa panzanella: quinoa, grape tomato, red onion, kale, spring mix and baquette chips served with a sun-dried tomato vinaigrette • • \$18.19

480 Cal/11.8 oz. serving

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

UNDERGRAD BOX LUNCH \$15.99

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 \$19.29

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:	

90 Cal/8 oz. serving lemonade 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)

honey mustard ham ciabatta 420 Cal each

italian sub with fresh lettuce, tomato, onion and herbal honey dijon sauce

610 Cal each

mediterranean chicken ciabatta with roasted red pepper hummus, cucumber, arugula, red peppers and feta

540 Cal each

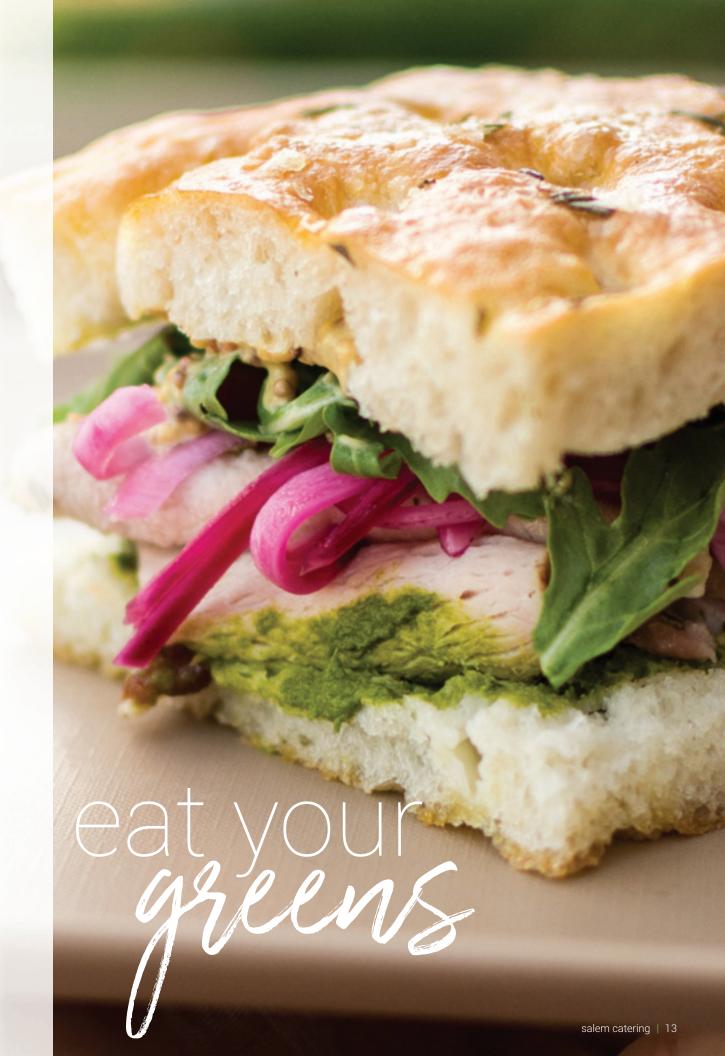
grilled vegetable wrap with provolone, tomato, lettuce and pesto mayo with pine nuts 🚳

610 Cal each

veggie ciabatta with chickpeas, tomato, spinach, radish, carrot, feta, dill and white bean hummus ** ®

480 Cal each

^{*}All packages include necessary accompaniments and condiments





sandwiches & salads SANDWICH BUFFETS

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

THE GRAD LUNCHEON \$21.59

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 220-240 Cal each assorted craveworthy cookies select two (2) beverages: lemonade 90 Cal/8 oz. serving iced tea 0 Cal/8 oz. serving iced water 0 Cal/8 oz. serving

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
roast beef and fontina sub	660 Cal each
creamy chicken salad croissant with fresh dill	680 Cal each
turkey and ham club sub with bacon, swiss cheese and honey dijon dressing	400 Cal each
spicy grilled vegetable wrap bruschetta and black olives ♥ ඁ	570 Cal each
vegetarian shawarma with chickpea and cauliflower shawarma, cucumber, tomato, lettuce, harissa sauce and vegan tzatziki	450 Cal each

SIDE SALAD SELECTIONS

fresh cilantro and fresh garlic.

(Included with deli bar, the undergrad + the grad luncheon buffet) traditional garden salad with a halsamic 45 Cal/3 5 oz serving

mixed lettuces, chickpea, cucumber and tomato arugula salad with cauliflower and beets roasted sweet potato salad with green chiles, scallions, celery, red peppers and fresh cilantro tossed in spicy caribbean jerk seasoning apple bacon coleslaw roasted vegetable pasta salad roasted vegetable pasta salad roasted corn and black bean salsa with spanish onions, red peppers, jalapenos,	vinaigrette dressing and ranch	45 Cal/5.5 02. Sel VIIIg
roasted sweet potato salad with green chiles, scallions, celery, red peppers and fresh cilantro tossed in spicy caribbean jerk seasoning apple bacon coleslaw apple bacon coleslaw roasted vegetable pasta salad 200 Cal/3.25 oz. serving herbed quinoa salad 200 Cal/3.5 oz. serving roasted corn and black bean salsa with 110 Cal/4 oz. serving		90 Cal/3 oz. serving
chiles, scallions, celery, red peppers and fresh cilantro tossed in spicy caribbean jerk seasoning apple bacon coleslaw 150 Cal/3.25 oz. serving roasted vegetable pasta salad 200 Cal/3.75 oz. serving herbed quinoa salad 110 Cal/3.5 oz. serving roasted corn and black bean salsa with		120 Cal/2.5 oz. serving
roasted vegetable pasta salad ❖ ❖ ❖ 200 Cal/3.75 oz. serving herbed quinoa salad ❖ ❖ 110 Cal/3.5 oz. serving roasted corn and black bean salsa with 110 Cal/4 oz. serving	chiles, scallions, celery, red peppers and fresh cilantro tossed in spicy caribbean	120 Cal/4 oz. serving
herbed quinoa salad 110 Cal/3.5 oz. serving roasted corn and black bean salsa with 110 Cal/4 oz. serving	apple bacon coleslaw	150 Cal/3.25 oz. serving
roasted corn and black bean salsa with 110 Cal/4 oz. serving	roasted vegetable pasta salad 😵 🔗 🚳	200 Cal/3.75 oz. serving
9	herbed quinoa salad 😵 🚳	110 Cal/3.5 oz. serving
		110 Cal/4 oz. serving

^{*}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

CURRY AND SPICE \$28.39

kachumber salad • • •	40 Cal/3.9 oz. serving
potato samosa•	180 Cal each
lemon-ginger basmati rice	170 Cal/3.25 oz. serving
sweet potato coconut curry • 🔊	150 Cal/4 oz. serving
butter chicken	220 Cal/4 oz. serving
ginger-spiced rice pudding **	190 Cal/4.5 oz. serving

GLOBAL STREET TACOS \$22.99

tortilla chips ochoice of two (2) salsas:	280 Cal/3 oz. serving
pico de gallo	5 Cal/1 oz. serving
salsa roja 🖲 salsa verde 🕕	20 Cal/1 oz. serving 5 Cal/1 oz. serving
cumin black beans ● ✔ ⑥ choice of one (1) rice:	90 Cal/3 oz. serving
cilantro lime white rice	120 Cal/3 oz. serving
cilantro lime brown rice	140 Cal/3.5 oz. serving 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	2 TO Cal each
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

SUMMER PICNIC \$19.89

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

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

^{*}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

WOK 'N' ROLLS \$28.39

peanut lime ramen noodles vegetable egg rolls	240 Cal/3 oz. serving 180 Cal each
choice of two (2) dipping sauces:	
sweet soy sauce 🐨	50 Cal/1.25 oz. serving
sweet + sour sauce	35 Cal/ 1 oz. serving
chili garlic sauce	110 Cal/1 oz. serving
choice of one (1) rice:	
white rice 1	130 Cal/3 oz. serving
vegetable fried rice♥®	130 Cal/3.25 oz. serving
steamed brown rice ● 🕏	110 Cal/2.75 oz. serving
general tso's chicken	370 Cal/8 oz. serving
general tso's tofu	120 Cal/3.6 oz. serving
teriyaki salmon with lemon green beans €	130 Cal/3 oz. serving
fortune cookies	20 Cal each

PASTABILITIES \$20.19

mesclun salad with fresh orange, kalamata olives + red onion with a	
balsamic vinaigrette 🕶 🚳	60 Cal/2.25 oz. serving
garlic breadsticks®	110 Cal each
choice of one (1) pasta:	170.0 1/4
cavatappi pasta fettuccine noodles	170 Cal/4 oz. serving
choice of two (2) vegetables:	250 Cal/5.5 oz. serving
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
shrimp	100 Cal/3 oz. serving
tofu®	80 Cal/2 oz. serving
choice of two (2) sauces:	100 001/4 07 000 inc
marinara sauce	100 Cal/4 oz. serving
pesto primavera sauce® alfredo sauce®	120 Cal/4 oz. serving 250 Cal/4 oz. serving
hearty meat sauce	140 Cal/4 oz. serving
choice of one (1) dessert:	140 Cal/ 4 02. 3Cl VIIIg
assorted craveworthy cookies	220-240 Cal each
bakery-fresh brownies®	250 Cal each

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

Contact us at harvesttable@salem.edu / 336.917.5322 to explore more options + personalize your buffet to fit your event.

^{*}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

FARMSTEAD FEAST \$25.59

baby spinach salad with bacon, egg, mushroom + tomato + balsamic vinaigrette 90 Cal/3.75 oz. serving bakery-fresh roll with butter ** 200 Cal each fresh herbed vegetables • • • 100 Cal/3.5 oz. serving roasted new potatoes 110 Cal/2.75 oz. serving eggplant parmesan 🕈 🚳 390 Cal/7.7 oz. serving grilled lemon rosemary chicken € 130 Cal/4 oz. serving cookies + cream blondie 270 Cal each

MIX 'N' MATCH SALAD BAR \$21.79

mixed greens 5 Cal/3 oz. serving sliced red onions 10 Cal/1 oz. serving tomatoes. 5 Cal/1 oz. serving cucumbers • 5 Cal/1 oz. serving 10 Cal/1 oz. serving shredded carrots 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 italian dressing 80 Cal/2 oz. serving croutons ** 60 Cal/0.5 oz. serving bakery-fresh dinner roll with butter® 200 Cal each 140-240 Cal/8 oz. serving soup du jour 220-240 Cal each assorted craveworthy cookies

ITALIA AL DENTE \$27.19

mediterranean salad with a greek vinaigrette® garlic breadsticks roasted mushrooms • • • grilled lemon rosemary chicken shrimp scampi vermicelli pasta® berry panna cotta

110 Cal/3.25 oz. serving 110 Cal each 90 Cal/3 oz. serving 130 Cal/4 oz. serving 100 Cal/3 oz. serving 140 Cal/3.25 oz. serving 340 Cal each

PIZZA PARTY \$20.29

traditional garden salad with balsamic vinaigrette + ranch ♥ 🗸 🚳 kettle chips choice of three (3) pizzas: traditional new york-style cheese pizza slices® meat lover's pizza slices garden vegetable pizza slices pepperoni pizza buffalo chicken pizza bbq chicken pizza assorted craveworthy cookies bakery-fresh brownies®

50 Cal/3.5 oz. serving 190 Cal/1.25 oz. each

> 250 Cal/slice 460 Cal/slice 270 Cal/slice 390 Cal each 380 Cal each 450 Cal each 220-240 Cal each 250 Cal each

^{*}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		BUFFET SIDES	
traditional garden salad with balsamic vinaigrette and ranch ♥ ♥ ●	45 Cal/3.5 oz. serving	pan roasted vegetables 😵 🚳	45 Cal/3 oz. serving
seared vegan caesar wedge salad	80 Cal/3 oz. serving	zucchini, tomato and squash blend ● ⊗ 🏽	40 Cal/3.5 oz. serving
kale salad with blue cheese, raisins and red onion and a lemon vinaigrette ❤ ❸	100 Cal/1.5 oz. serving	fresh herbed vegetables • • •	100 Cal/3.5 oz. serving
traditional hummus with pita chips & fresh vegetables ®	150 Cal/1.75 oz. serving	mashed sweet potatoes 🔮	100 Cal/4.25 oz. serving 120 Cal/3.75 oz. serving
antipasto platter with crostini	260 Cal/5 oz. serving	roasted red potatoes •	100 Cal/2.75 oz. serving
roasted vegetable platter with chimichurri mayo®®	200 Cal/4 oz. serving	toasted orzo with spinach and cranberries •	160 Cal/4 oz. serving
BUFFET ENTREES		toasted barley orange cranberry salad with red onions, honey, cinnamon and orange 🚱 🗞	120 Cal/3.5 oz. serving
grilled chicken breast with cider marinade \$23.69	120 Cal/3 oz. serving	guinoa and wild rice blend ● 🔗	80 Cal/2.75 oz. serving
fried chicken with buttermilk hot sauce \$23.69	440 Cal/5.75 oz. serving	cranberry-pecan mixed grains	160 Cal/3 oz. serving
roasted butterball® turkey with cranberry relish \$23.69	200 Cal/3.5 oz. serving	macaroni and cheese BUFFET FINISHES	210 Cal/4.25 oz. serving
cavatappi with grilled chicken, chorizo, tomatoes, mushrooms, roasted peppers		apple pie®	410 Cal slice
and beans \$23.69	680 Cal/18 oz. serving	cherry cheesecake tarts®	170 Cal/1.75 oz. serving
honey and brown sugar ham \$20.19	200 Cal/3.5 oz. serving	new york-style cheesecake	360 Cal slice
honey mustard pork loin \$23.69	270 Cal/4 oz. serving	cookies and cream thimble cake®	130 Cal each
vegetable lasagna alfredo \$20.19	470 Cal/11 oz. serving	glazed strawberry bars •	380 Cal each
vegan shepherd's pie����\$20.19	250 Cal/9.8 oz. serving	assorted petit fours **	60-100 each

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receptions

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

RECEPTION HORS D'OEUVRES (HOT)

bacon wrapped scallops \$38.89	40 Cal each
italian meatballs \$25.59	90 Cal each
mini beef wellington \$49.99	120 Cal each
chicken quesadillas \$28.99	50 Cal each
baked mac n' cheese melts 😵 \$26.59	80 Cal each
vegetable samosas 💖 \$38.19	40 Cal each
vegetable spring rolls \$49.59	50 Cal each

DECEDERAL LICES PLOTE IN (DEC. (COL D.)

RECEPTION HORS D'OEUVRES (COLD)	
italian pinwheels \$31.19	90 Cal each
hot miso honey root vegetable skewers ● 💞 🕏 \$23.09	100 Cal each
veggie hummus cups ● 💞 🔊 \$31.19	170 Cal each
beet hummus & pistachio crostini ♥ ● ● \$18.99	120 Cal each
cranberry brie crostini \$18.99	170 Cal each
chicken walnut salad bites ♥ \$22.89	80 Cal each

RECEPTION PLATTERS + DIPS

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

CLASSIC CHEESE TRAY \$3.79 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 \$4.79 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 \$4.99 per person

grilled vegetables served with balsamic vinaigrette • • •

70 Cal/3 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.89 per person

seasonal fresh fruit • •

35 Cal/2.5 oz. serving

ANTIPASTO PLATTER \$8.39 per person

antipasto platter with marinated vegetables, italian meats and cheese

260 Cal/5 oz. serving

TRADITIONAL HUMMUS WITH PITA CHIPS & FRESH VEGETABLES \$5.69 per person

traditional hummus with pita chips & fresh vegetables

230 Cal/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

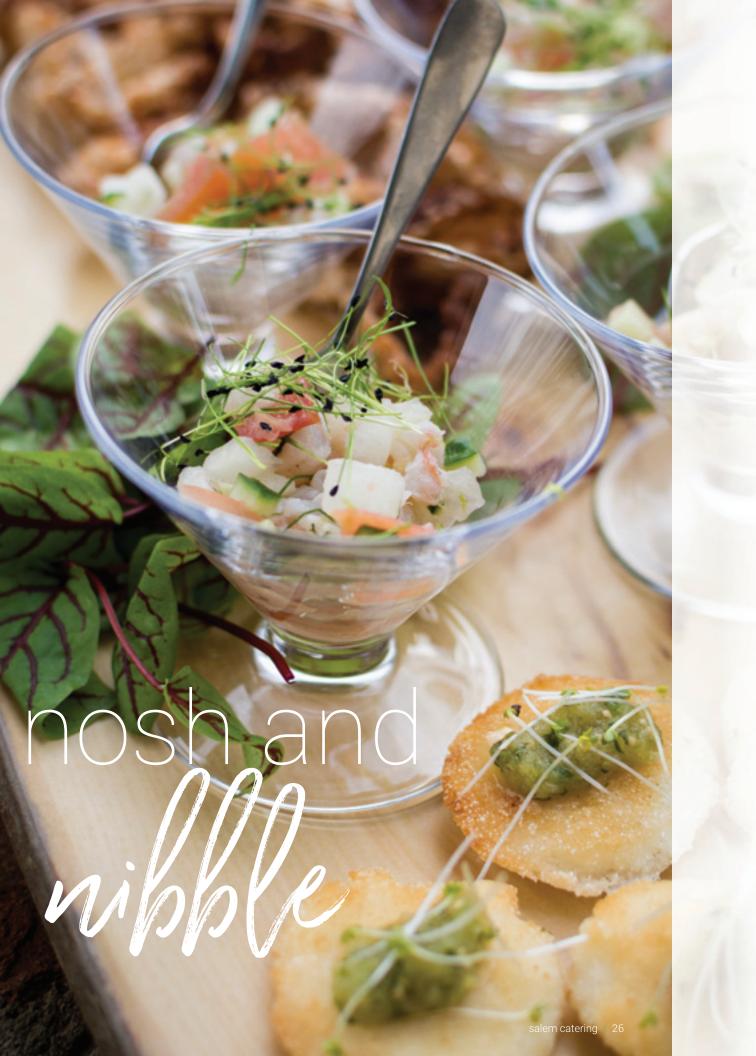
MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Contact us if you would like to customize your menu!

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.

^{*}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 quests or more.

TAILGATE TREATS \$18.69

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

WORLD OF DUMPLINGS \$14.59

choice of four (4) international dumplings: beef empanada with sour cream + salsa 150 Cal each mini chicken empanadas with sour cream + salsa 70 Cal each mini vegetable empanadas with sour cream + salsa ** 70 Cal each buttery potato cheddar pierogis with sautéed onions, garlic + sour cream® 100 Calleach steamed edamame potsticker with sweet soy sauce ** 60 Cal each steamed vegetable potsticker with sweet soy sauce® 40 Cal each pork potsticker with sweet soy sauce 45 Cal each potato samosa with tomato-onion chutney 250 Cal/4 oz. serving fried ravioli with marinara 110 Cal each

MIX 'N' MAC \$16.39

chipotle macaroni + cheese choice of three (3) proteins: grilled chicken breast sautéed shrimp pulled pork diced ham roasted mushrooms ● 🗸 🚳 peas • • • broccoli bits ● 🗸 🚳 scallions •

240 Cal/4 oz. serving

160 Cal/3 oz. serving 90 Cal/3 oz. serving 210 Cal/3.5 oz. serving 70 Cal/2 oz. serving 60 Cal/2 oz. serving 25 Cal/1 oz. serving 40 Cal/1.75 oz. serving 0 Cal/0.25 oz. serving

BREAKS

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

SNACK BAR \$4.19

granola bars 100-250 Cal each fruit filled bar 🗫 100-250 Cal each breakfast bar 90 100-250 Cal each

CLASSIC SNACKS \$8.19

assorted individual bags of chips 100-160 Cal each roasted peanuts ** 180 Cal/1 oz. serving trail mix® 280 Cal each assorted craveworthy cookies 220-240 Cal each bakery-fresh brownies 💖 250 Cal each

COUNTRY FAIR \$11.49

apple wedges ● 🗸 🔊 60 Cal each caramel sauce 120 Cal/1 oz. serving cinnamon sugar donuts® 240 Cal each maple walnut blondies 300 Cal each sliced cheese served with baquettes ** 710 Cal/4.75 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 \$3.29 per person

bottled water \$2.69 each

assorted sodas (can) \$2.09 each

sparkling water \$2.59 each

decaffeinated coffee \$22.09 per gallon

hot chocolate \$26.39 per gallon

sweet tea \$18.69 per gallon

lemonade \$18.69 per gallon

iced water \$1.79 per gallon

infused water \$12.79 per gallon choice of one (1) infused water: lemon infused water orange infused water apple infused water cucumber infused water grapefruit infused water

0 Cal/8 oz. serving

O Cal each

0-150 Cal each

O Cal each

0 Cal/8 oz. serving

160 Cal/8 oz. serving

150 Cal/8 oz. serving

90 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 blondies \$22.09 per dozen

assorted craveworthy cookies® \$18.49 per dozen

assorted mini parfaits \$29.79 per dozen

individual cranberry almond tart® \$39.99 per dozen

new york cheesecake (each) \$35.49 serves 8

240-300 Cal each

220-240 Cal each

180-240 Cal each

220 Calleach

360 Cal slice

ORDERING INFORMATION

LEAD TIME

Notice of 72 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

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your table is waiting



CONTACT US TODAY

336.917.5322

harvesttable@salem.edu https://salemcollege.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.

