# HARRISON'S EAT WELL CATERING 

814-237-4422
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www.HarrisonsEatWellCatering.com

## 2023 SAMPLE MENUS - LIGHT RECEPTION

Below are several examples of menus that may work for your group. Since each group has unique needs, we can mix \& match to best fit your group. See more menu selections on our A La Carte Menu.

## Cold Hors D'Oeuvres Platters

Herb \& Garlic Cheese (gf) w/ Fresh Veggies \& Baguette Crisps, Mango Salsa (gf,df) w/ Tostada Triangles, Hummus w/ Pita Chips
Rosemary Chicken Salad with Cucumber Rounds (gf), Roast Beef Wrapped Asparagus (gf,df) w/ Horseradish Cream Sauce Grilled Portobello \& Vegetables (gf,df) w/ Red Pesto (gf), Baked Brie in Puff Pastry w/ Fig \& Olive Relish (warm)

Fresh Fruit (gf,df) \& Assorted Cheese Platters (gf), Fresh Asparagus w/ Prosciutto (gf,df),
Crispy Filo Cups w/ Goat Cheese and Fig \& Olive Relish OR Boursin \& Bacon
Asian Plum, Shawarma Chicken Skewers, Pear/Leek/Gruyere Pastries, Asparagus Asiago Pastry (v)
Hot Hors D'Oeuvres
Mini Crab Cakes, Franks in a Blanket, Coconut Shrimp, Asian Dumplings
Schwarma, Asian Plum, Buffalo, or BBQ Grilled Chicken Skewers, Hearty Italian Meatballs Spanakopita (v), Vegan Stuffed Mushroom (v,gf,df), Feta/Garlic Stuffed Mushrooms(v)

## Sweets

Our own fresh-baked Chocolate Chip Cookies, Assorted Fresh Baked Cookies, Brownies, Assorted Dessert Bar Quarters
Chocolate-Dipped Strawberries (gf), Filo Cups w/ Lemon-Lime Mousse \& Berries, Coconut Macaroons (gf)
Fresh Grapes/Strawberries (gf,df), New York-Style Cheesecake with Fresh Berries

## Beverages

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

## Serving Materials

Platters, bowls, serving utensils, plates, napkins, eating utensils, tablecloths (disposable or rented linen)
Service staff may be available (minimums apply)
SAMPLE MENU \#1: Light Reception for 50 - Delivery Only

| Hors D'Oeuvres Platters |  | Quan. | Unit | Cost/Unit | Total |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Herb \& Garlic Cheese | ( $\mathrm{v}, \mathrm{gf}$ ) | 1 | Half Pint in fresh pepper bowl | \$13.99 | \$13.99 |
| - with fresh veggies | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 4.25 | Dozen | \$6.99 | \$29.71 |
| Fresh, Sliced Fruit \& Assorted Cheeses | (v, gf) / (v, gf, df) | 50 | 1 oz portions of each | \$2.50 | \$125.00 |
| Platter of crisps, crackers, toasts, baguette slices |  | 8.5 | Dozen | \$7.99 | \$67.92 |
| Hot Hors D'Oeuvres |  |  |  |  |  |
| Mini Crab Cakes w/ Dill Aioli |  | 6.25 | Dozen | \$26.99 | \$168.69 |
| Spanakopita | (v) | 4.25 | Dozen | \$23.99 | \$101.96 |
| Serving Materials |  |  |  |  |  |
| Disposable Chafers |  | 2 | each | \$19.99 | \$39.98 |
| Premium Platters - White Oval (recyclable) |  | 3 | each | \$7.50 | \$22.50 |
| 6 ' plates (compostable) |  | 60 | each | \$0.25 | \$15.00 |
| Cocktail Napkins (compostable) |  | 120 | each | \$0.10 | \$12.00 |
| Delivery Only (Local) |  |  |  |  | \$33.00 |
|  |  |  |  | Subtotal: | \$629.74 |
|  |  |  |  | Per Person Cost: | \$12.59 |
| SAMPLE MENU \#2: Flavorful Light Reception for 50 - Delivery Only |  |  |  |  |  |
| Hors D'Oeuvre Platters |  | Quan. | Unit | Cost/Unit | Total |
| Fig \& Olive Relish- with goat cheese | ( $\mathrm{v}, \mathrm{gf}$, df) | 1 | Half Pint | \$12.99 | \$12.99 |
|  | (v, gf) | 50 | . 5 oz portions | \$1.99 | \$99.50 |
| - with crisps \& crackers |  | 4.25 | Dozen | \$7.99 | \$33.96 |
| Mango Salsa <br> - with tostada triangles | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | $\begin{aligned} & 1.25 \\ & 4.25 \end{aligned}$ | Pint | \$22.99 | \$28.74 |
|  |  |  | Dozen | \$8.99 | \$38.21 |
| Fresh Asparagus w/ Prosciutto | (gf, df) | 4.25 | Dozen | \$23.99 | \$101.96 |
| Sweets |  |  |  |  |  |
| Assorted Dessert Bar Quarters | $(\mathrm{v})+\mathrm{N}$$(\mathrm{v}, \mathrm{gf})$ | $\begin{aligned} & 4.25 \\ & 4.25 \end{aligned}$ | Dozen Dozen | $\$ 14.99$ | \$63.71 |
| Chocolate Dipped Strawberries |  |  |  | $\$ 23.99$ | \$101.96 |
| Serving Materials |  |  |  |  |  |
| Premium Platters - White Oval (recyclable) |  | 5 | each | \$7.50 | \$37.50 |
| Delivery Only (Local) |  |  |  |  | \$33.00 |
|  |  |  |  | Subtotal: | \$551.52 |
|  |  |  |  | Per Person Cost: | \$11.03 |

*(v) indicates VEGETARIAN; (gf) indicates GLUTEN-FREE (prepared in a kitchen that uses products containing gluten); (df) indicates DAIRY-FREE

## 2023 SAMPLE MENUS - MEDIUM RECEPTION

Perfect for pre-dinner receptions!
See more menu selections on our A La Carte Menu.

| Platters ~ served at room temperature | Mediu | Quan. | 25- Delivery Onl | Cost/Unit | Total |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Herb \& Garlic Cheese | ( $\mathrm{v}, \mathrm{gf}$ ) | 1 | Half Pint in fresh pepper bowl | \$13.99 | \$13.99 |
| - with Fresh Veggies | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 4.25 | Doz. Pieces | \$6.99 | \$29.71 |
| - with Baguette Crisps |  | 4.25 | Doz. Pieces | \$7.99 | \$33.96 |
| Tomato \& Basil Bruschetta | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 1 | Pints | \$22.99 | \$22.99 |
| - with thin sliced baguette |  | 1 | baguette | \$7.99 | \$7.99 |
| Classic Hummus | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 1 | Pint | \$22.99 | \$22.99 |
| - with pita crisps |  | 6.25 | Doz. Pieces | \$9.99 | \$62.44 |
| Fresh Asparagus w/ Prosciutto | (gf, df) | 2.25 | Dozen | \$23.99 | \$53.98 |
| Shawarma Chicken Skewers-1oz <br> - with tzatziki sauce | (gf, df) | 2.25 | Dozen | \$23.99 | \$53.98 |
| Pear, Leek, Gruyere Pastry | (v) | 2.25 | Dozen | \$23.99 | \$53.98 |
| Marinated Mushrooms w/ bamboo picks Sweets | ( v , trace gluten, df) | 2 | Qts | \$17.99 | \$35.98 |
| Assorted Finger Desserts |  | 4.25 | Dozen | \$13.99 | \$59.46 |
| Serving Materials |  |  |  |  |  |
| Premium Platters - White Oval (recyclable) |  | 8 | each | \$7.50 | \$60.00 |
| Delivery Only (Local) |  |  |  |  | \$33.00 |
|  |  |  |  | Subtotal: | \$544.43 |
|  |  |  |  | Per Person Cost: | \$21.78 |
| SAMPLE MENU: Medium Reception for 50 - Delivery Only |  |  |  |  |  |
| Hors D'Oeuvre Platters |  | Quan. | Unit | Cost/Unit | Total |
| Mango Salsa | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 1 | Pint | \$22.99 | \$22.99 |
| - with Tostada Triangles | (v) | 3.5 | Doz Pieces | \$8.99 | \$31.47 |
| Ranch Dressing |  | 1 | Pint | \$11.99 | \$11.99 |
| - with Fresh Veggies | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 4.25 | Doz. Pieces | \$6.99 | \$29.71 |
| Platter - Cheese \& Savory Meat Display |  |  |  |  |  |
| - Assorted Cheeses - provolone, swiss, cheddar | ( $\mathrm{v}, \mathrm{gf}$ ) | 50 | 1 oz portion (assorted) | \$1.25 | \$62.50 |
| - Ham, Salami, Winter Sausage |  | 50 | $1 \mathrm{oz} \mathrm{portion} \mathrm{(assorted)}$ | \$1.25 | \$62.50 |
| - Local Herlocher's Mustard |  | 1 | Jars | \$12.99 | \$12.99 |
| - Crackers |  | 8 | Doz. Pieces | \$7.99 | \$63.92 |
| Soft Pretzel Sticks |  | 4.25 | Dozen | \$23.99 | \$101.96 |
| Hot Hors D'Oeuvres |  |  |  |  |  |
| BBQ Pulled Pork 108 "slider portions" | (df) | 6 | Qts | \$33.99 | \$203.94 |
| - w/ Parkerhouse Rolls, sliced |  | 9 | Dozen | \$8.99 | \$80.91 |
| Mini Crab Cake with dill aioli |  | 6.25 | Dozen | \$26.99 | \$168.69 |
| Franks in a Blanket (all beef) w/ local Herlocher's Mu | stard | 6.25 | Dozen | \$23.99 | \$149.94 |
| Spanakopita | (v) | 4.25 | Dozen | \$23.99 | \$101.96 |
| Sweets |  |  |  |  |  |
| Assorted Finger Desserts | (v) | 4.25 | Dozen | \$13.99 | \$59.46 |
| Serving Materials |  |  |  |  |  |
| Disposable Chafers |  | 3 | each | \$19.99 | \$59.97 |
| Premium Platters - White Oval (recyclable) |  | 5 | each | \$7.50 | \$37.50 |
| 6 " plates (compostable) |  | 100 | each | \$0.25 | \$25.00 |
| Cocktail napkins (compostable) |  | 100 | each | \$0.10 | \$10.00 |
| Delivery Only (Local) |  |  |  |  | \$33.00 |
|  |  |  |  | Subtotal: | \$1,330.38 |
|  |  |  |  | per person: | \$26.61 |
| SERVICE OPTIONS: Full Service - attendants for food and beverage (as available) |  |  |  |  |  |
| Partial Service - bu | fet attendant only |  |  |  |  |
| Delivery Only |  |  |  |  |  |
| RENTALS: <br> All food serving equipment is available for all events with service. Linen, china, cutlery, glassware, and more available for smaller groups. For larger groups, we suggest Best Event Rentals. |  |  |  |  |  |

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## 2023 SAMPLE MENUS - AMPLE RECEPTION

Make your reception a hearty offering equivalent to a full meal - perfect for Mix \& Mingle events.
See more menu selections on our A La Carte Menu
Entrée Platters - served at room temperature...in addition to items on page 1
Grilled Chicken (df) w/ Goat Cheese and Fig \& Olive Relish (gf), Smoked Chicken (df) w/ Red Pepper Pesto Grilled Portobello w/ Olive Tapenade (gf,df), Grilled Balsamic Beef w/ Grilled Fresh Vegetables (gf,df) Poached Salmon (gf,df), Sesame Poached Salmon, Seasoned Shrimp w/ Cocktail Sauce, \& more...

SAMPLE MENU: Wine Country Ample Reception for 25 - Delivery Only

| Platters ~ served at room temperature |  | Quan. | Unit | Cost/Unit | Total |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Herb \& Garlic Cheese | ( $\mathrm{v}, \mathrm{gf}$ ) | 1 | Half Pint in fresh pepper bowl | \$13.99 | \$13.99 |
| - with fresh veggies \& baguette crisps |  | 8.5 | Dozen | \$7.99 | \$67.92 |
| Mango Salsa | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 1 | Pint | \$23.99 | \$23.99 |
| - with tostada triangles |  | 3.5 | Dozen | \$8.99 | \$31.47 |
| Schwarma Chicken - thin sliced | (gf, df) | 25 | 2 oz portions | \$2.99 | \$74.75 |
| - with grilled vegetables | (v, gf, df) | 2 | Qts. | \$17.99 | \$35.98 |
| - with cucumber relish \& tzatziki topping |  | 1 | half pint | \$11.99 | \$11.99 |
| Poached Salmon - with chet's garnish | (gf, df) | 25 | 2 oz portions | \$4.50 | \$112.50 |
| Hot Hors D'Oeuvres |  |  |  |  |  |
| Mini Crab Cakes w/ Dill Aioli |  | 3.25 | Dozen | \$26.99 | \$87.72 |
| Spanakopita | (v) | 2 | Dozen | \$23.99 | \$47.98 |
| Salad |  |  |  |  |  |
| Caesar Salad | ( $\mathrm{v}, \mathrm{gf}$ ) | 2.5 | Gallons | \$29.99 | \$74.98 |
| Sesame Noodles | (v,df) | 2 | Qts. | \$13.99 | \$27.98 |
| Fiesta Black Bean Salad | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 2 | Qts | \$15.50 | \$31.00 |
| Herbed Potato Salad | (v, gf, df) | 2 | Qts. | \$13.99 | \$27.98 |
| Baked Goods |  |  |  |  |  |
| Baguette - sliced into eighths |  | 4 | Baguettes | \$7.99 | \$31.96 |
| Sweets |  |  |  |  |  |
| Assorted Dessert Bar Quarters \& House-Made Coco | nut Macaroons | 6.25 | Dozen | \$14.99 | \$93.69 |
| Serving Materials |  |  |  |  |  |
| Premium Platters - White Oval (recyclable) |  | 6 | each | \$7.50 | \$45.00 |
| Extra Large Salad Bowl (clear/recyclable) |  | 2 | each | \$5.99 | \$11.98 |
| Salad Bowls \& Serving Utensils (clear/recyclable) |  | 11 | each | \$1.75 | \$19.25 |
| Delivery Only (Local) |  |  |  |  | \$33.00 |
|  |  |  |  | Subtotal: | \$872.09 |
|  |  |  |  | per person | \$34.88 |
| SAMPLE MENU: VIP Cocktail Reception for 25 - Delivery Only |  |  |  |  |  |
| Hors D'Oeuvre Platters |  | Quan. | Unit | Cost/Unit | Total |
| Classic Hummus | ( $\mathrm{v}, \mathrm{gf}, \mathrm{df}$ ) | 1 | Pint | \$22.99 | \$22.99 |
| - with pita crisps \& fresh veggies |  | 7 | Doz. Pieces | \$7.99 | \$55.93 |
| Asparagus Asiago Pastry | (v) | 2 | Dozen | \$23.99 | \$47.98 |
| Platter - Cheese \& Savory Meat Display |  |  |  |  |  |
| - Assorted Cheeses - provolone, swiss, cheddar | ( $\mathrm{v}, \mathrm{gf}$ ) | 25 | 1 oz portion (assorted) | \$1.25 | \$31.25 |
| - Ham, Salami, Winter Sausage |  | 25 | $1 \mathrm{oz} \mathrm{portion} \mathrm{(assorted)}$ | \$1.25 | \$31.25 |
| - Local Herlocher's Mustard |  | 1 | Jars | \$12.99 | \$12.99 |
| - Crackers |  | 4.25 | Doz. Pieces | \$7.99 | \$33.96 |
| Marinated Mushrooms | ( v , trace gluten, df) | 2 | Qts | \$17.99 | \$35.98 |
| Hot Hors D'Oeuvres |  |  |  |  |  |
| Mini Crab Cakes w/ Dill Aioli |  | 4 | Dozen | \$26.99 | \$107.96 |
| Hearty Italian Meatballs |  | 2 | Dozen | \$23.99 | \$47.98 |
| Vegan Stuffed Mushrooms | (v,gf,df) | 2 | Dozen | \$23.99 | \$47.98 |
| Spanakopita | (v) | 2 | Dozen | \$23.99 | \$47.98 |
| Sweets |  |  |  |  |  |
| Assorted Dessert Bar Quarters \& House-Made Coco | nut Macaroons | 6.25 | Dozen | \$14.99 | \$93.69 |
| Serving Materials |  |  |  |  |  |
| Disposable Chafers |  | 2 | each | \$19.99 | \$39.98 |
| Premium Platters - White Oval (recyclable) |  | 5 | each | \$7.50 | \$37.50 |
| 6 l plates (compostable) |  | 75 | each | \$0.25 | \$18.75 |
| Cocktail napkins (compostable) |  | 75 | each | \$0.10 | \$7.50 |
| Delivery Only (Local) |  |  |  |  | \$33.00 |
|  |  |  |  | Subtotal: | \$754.65 |
|  |  |  |  | per person: | \$30.19 |

# HARRISON'S EAT WELL CATERING 

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## INTERESTING RECEPTION COMBINATIONS

See more menu selections on our A La Carte Menu.

## Light

1. Assorted Cheese, Fresh cut Fruit, Coconut Macaroons, Assorted Fresh Baked Cookies, Chocolate Dipped Strawberries
2. Fig \& Olive Relish w/ Goat Cheese, Mango Salsa, Mini Crab Cakes, Spanakopita, Cookies \& Brownies
3. Herb \& Garlic Cheese w/ fresh vegetables, Mango Salsa, Fresh Asparagus w/ Prosciutto, Pear, Leek \& Gruyere Pastry

## Medium

1. Herb \& Garlic Cheese w/ fresh vegetables, Seasonal Fruit Salsa, Baked Brie in Puff Pastry, Marinated Mushrooms, Mini Crab Cakes, Feta \& Garlic-Stuffed Mushrooms, Italian Meatballs, Franks-in-a-Blanket, Cookies \& Dessert Bar Quarters
2. Grilled Chicken w/ Goat Cheese, Roast Beef Wrapped Asparagus, Seasoned Shrimp Asparagus-Asiago Pastry, Feta \& Garlic-Stuffed Mushrooms, Chocolate Dipped Strawberries
3. Mango Salsa w/ corn chips, Fig \& Olive Relish w/ Goat Cheese, Shawarma Chicken Skewers Asparagus w/ Prosciutto, Marinated Mushrooms, Mini Crab Cakes, Hearty Italian Meatballs,
4. Hummus w/ Fresh Vegetables, Fresh Sliced Fruit, Assorted Cheeses, Assorted Mini-Sandwiches on ParkerHouse Rolls, Asian Plum Chicken Skewers, Mini Crab Cakes, Assorted Mini Quiche, Cookies \& Brownies

Ample

1. Start with a light or medium suggestion and add 3 to 5 items to it.
2. Light \#3 from above, plus: Basil \& Tomato Bruschetta, Roast Beef Wrapped Asparagus, Marinated Mushrooms Mini Crab Cakes, Spanakopita, BBQ Pulled Pork w/ ParkerHouse Rolls, Hearty Italian Meatballs, Assorted Fresh Baked Cookies, Assorted Dessert Bar Quarters \& Fresh Grapes \& Strawberries
3. Herb \& Garlic Cheese w/ fresh vegetables, Mango Salsa w/ Tostada Triangles, Grilled Chicken w/ Goat Cheese Grilled Balsamic Beef \& Grilled Vegetables, Poached Salmon, Mini Crab Cakes, Spanakopita, Feta \& Garlic-Stuffed Mushrooms Caesar Salad, Sessame Noodles, Fiesta Black Bean Salad, Cookies \& Assorted Finger Desserts

4 Balsamic Vinaigrette w/ Fresh Vegetables, Fig \& Olive Relish w/ Goat Cheese, Shawarma Chicken Skewers, Grilled Tenderloin Platter w/ horseradish cream, Coconut Shrimp, Asian Dumplings, Spanakopita, Vegan Stuffed Mushrooms Assorted Fresh Baked Cookies, Chocolate-Dipped Strawberries, Coconut Macaroons

## Mix and Mingle Picnic/BBQ

1. Herb \& Garlic Cheese w/ fresh veggies, Mango Salsa w/ Tostada Triangles, Savory Meat \& Cheese Display, BBQ Pulled Pork w/ Rolls ("sliders"), Hearty Italian Meatballs, Buffalo Chicken Skewers, Mac \& Cheese, Fresh Baked Cookies

* $(\mathrm{v})$ indicates VEGETARIAN; (gf) indicates GLUTEN-FREE (prepared in a kitchen that uses products containing gluten); (df) indicates DAIRY-FREE


[^0]:    *The PA Department of Agriculture has asked us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

