



HARRISON'S

Eat Well Catering

LET'S GET STARTED!

PLANNING A CATERED EVENT WITH HARRISON'S

Planning a catered event can be a big endeavor, especially knowing where to begin! That's why we've put together an overview of general information and process to consider as you get started. We understand that every event is unique, and we're always here to assist you through the process. Let's get started!

Our Location or Yours?

First things first: where will your event take place?

Our Place? Interested in hosting your event at The Mt. Nittany Overlook Event Center, our Harrison's-owned venue? Visit MtNittanyEventCenter.com for more information, and email events@mntittanyoverlook.com to inquire about space availability and pricing!

After booking space, you'll be redirected back to this information to consider catering with service options.

Your Place? Already chosen your own spot? Great! We cater all over the Centre County area, including private homes, businesses, PSU campus buildings, barns and countless other event venues.

Location is important, as it may play into other details of your event, including size, type of service and menu selections.

How May We Serve You?

We offer multiple service options to suit a variety of event types and price points.

Delivery/Drop Off Our staff will deliver your food to the event location and place it wherever you ask so that you can set it up and arrange it yourself.

Delivery with Set Up Our staff will deliver your food to the event location and set it up with any utensils, service ware or food tags needed. (Heating equipment is not available with this option.)

Delivery with Service Our staff will deliver your order to the event location, arrange it and any equipment and attend to all food-related details during the event. They will clean up food presentation area and remove service items following the event.

Pick Up Don't need a delivery? You're welcome to pick up your order at The Mt. Nittany Overlook at a pre-arranged time. We can package it "hot and ready to eat" OR "ready to heat" with Chef's heating instructions.



Properly Equipped?

Aside from the food, you may be in need of other service ware or equipment we can provide!

Disposable/Recyclable Service Ware Many disposable/recyclable service items are available to add to your order, including serving utensils, plates, napkins, cups, tablecloths, etc.

Non-Disposable Service Ware For any event with service, you are able to rent china, flatware, glassware, tablecloths/napkins and more from us. We can also offer a hybrid of disposable and non-disposable service items for any event with service.

Food & Beverage Equipment Need chafers or other heating elements, hot or cold beverage dispensers, or other food service equipment? We can also provide these for any event with service. Just keep in mind we do not offer equipment rentals for events without our service attendants present.



Sip on This!

While the food may be your focus, what will your guests drink? We have multiple options for you.

Non-Alcoholic Beverages From bottled waters and canned sodas, to beverage displays featuring fruited waters, iced teas, lemonades and more, we can keep your guests hydrated. We also offer hot beverages, including coffee (both regular and decaf) and hot tea, along with all the accompaniments.



Bar Options If you are offering alcoholic beverages to your guests, you can either provide your own selection of wine, beer, and/or liquor/mixers, or we can provide them from our available selection.* Either way, we offer staff to assist with bar service who have been trained under the PLCB's Responsible Alcohol Management Program (RAMP).



*If you would like us to provide the bar selection, this will need to be arranged at least 60 days in advance, to allow us time file the necessary paperwork with the PA Liquor Control Board (PLCB).

The Next Steps...Menu Planning

Now that you've thought about some general considerations for your event, let's get to the delicious part: menu planning!

Peruse our Sample Menus

Review our sample menus showing you examples of what menus for many types of event might look like. These also offer an idea of per person pricing for the sample food combinations. Use these as your jumping off point!

We suggest looking at these sample menus in tandem with our A La Carte Menu Selections, which gives you more ideas of our food offerings and pricing. Let your imagination lead the way to creating a customized menu for your unique event!

Submit an Inquiry

Once you've had a chance to consider menu items, service options, any equipment needs and beverages, contact us and let us know what you're thinking! At that point, we can bring this altogether for you into a personalized quote, including your service options and any extras, and go from there. Don't hesitate to ask us questions—we're here to assist you!

**Don't see what you're looking for? Have a question?
Just ask us! We're here to assist you and may have creative options not listed here!**

eatwell@harrisonsmenu.com

814.237.4422

Other Helpful Considerations When Planning a Group Meal...

Dietary Restrictions: Do you have vegetarians/vegans, or those with gluten sensitivities or allergies, lactose intolerance, nut allergies or other dietary restrictions among you?

Other Factors: We have standard portioning we recommend, but there may be factors that need to be considered for your group that would affect portioning. Are you feeding teenage athletes or older adults? Men or women? Give us an idea of your particular group's make-up, and we can assist with tailoring the menu to their unique needs.

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Visit www.MtNittanyEventCenter.com for information on Harrison's own mountaintop venue!