# HARRISON'S EAT WELL CATERING

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# 2023 SAMPLE MENUS - HOT MEALS/DINNER BUFFET-STYLE MEALS

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.

## Hot Entrées

Vineyard Chicken, Chicken Wellington, Basil Pesto Chicken (gf), Apple-Pecan Stuffed Chicken, Chicken Parmesan Greek Chicken (gf), Balsamic Glazed Chicken (gf,df), Roast Turkey Breast (gf,df), Beef Tips w/ Mushrooms (df) Beef Bourguignon (df), Grilled Salmon (gf), Mango Mahi-Mahi (gf,df), Boardwalk Crab Cakes, BBQ Pulled Pork (df), BBQ Beef Brisket (df), Eggplant Parmesan (v), Baby Bellos w/ Balsamic Glaze (v,gf,df)

#### Sides

Rosemary Roasted Red Potatoes (v,gf,df), Roasted Sweet Potatoes (v,gf,df) Fresh Vegetable Saute (v,gf), Mashed Potatoes (v,gf) Chef's Mac & Cheese (v), Four Cheese Baked Pasta (v), Red Pesto Gnocchi (v), & more...

#### Salads (v)

Herbed Potato Salad (gf,df), Fresh Cut Fruit (gf,df), Grilled Veggies (gf,df), Marinated Mushrooms (df) Smoked Mozzarella Pasta Salad, Ranch Pasta Salad, Sesame Noodles (df), Fiesta Black Bean Salad (gf,df) Cole Slaw (gf), Mango-Napa Slaw (gf,df), Dill Cucumber Salad (gf,df), Chef's Seasonal Quinoa (gf,df) "Leafy" Green Salads (all are gf): Tossed Garden (df), Caesar, Mixed Greens (df), Greek, Seasonal Salads

## **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: Dinner for 24 - with Delivery									
Hot Entrées & Sides		Quan.	<u>Unit</u>	Cost/Unit	<u>Total</u>				
Vineyard Chicken		24	4 oz (half) portions	\$6.99	\$167.76				
Grilled Salmon w/ Lemon Beurre Blanc	(gf)	24	4 oz (half) portions	\$8.99	\$215.76				
Rosemary Roasted Red Potatoes	(v, gf, df)	5	Qts	\$13.99	\$69.95				
Fresh Vegetable	(v, gf, df)	5	Qts	\$13.99	\$69.95				
Salad									
Mixed Greens w/ Balsamic Vinaigrette	(v, gf, df)	2.5	Gallons	\$29.99	\$74.98				
Chef's Seasonal Quinoa	(v,gf,df)	2	Qts	\$17.99	\$35.98				
Baked Goods									
Parkerhouse Rolls, sliced		2	Doz	\$8.99	\$17.98				
Sweets									
Fresh Baked Chocolate Chip Cookies		6	Dozen	\$11.99	\$71.94				
Service - Delivery (Local)					\$33.00				
Premium Platters & Salad Bowls (recyclable)		2	each	\$7.50	\$15.00				
· · ·				Subtotal:	\$772.30				

SAMPLE MENU #2: Dinner for 24 - Affordable & Delicious - with Pickup Hot Entrées Quan. Unit Cost/Unit <u>Total</u> Chicken & Vegetable Scampi w/ Linguine \$19.99 \$119.94 6 Qts. Four Cheese Baked Pasta 6 \$17.99 \$107.94 (v) Qts Salad Garden Salad w/ Vinaigrette & Ranch (v, gf, df) / (v) 2.5 Gallons \$29.99 \$74.98 Chef's Seasonal Quinoa Qts \$17.99 \$35.98 (v,gf,df) Chargrilled Vegetables (v, gf, df) 2 Qts \$17.99 \$35.98 **Baked Goods** Baguette - sliced into eighths 3 \$7.99 \$23.97 **Baguettes** <u>Service</u> 2 \$5.00 In aluminum pans & deli containers (recyclable) \$2.50 each Subtotal: \$403.79

Per Person Cost:

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\$32.18

\$16.82

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

SAMPLE MENU #3: Dinner for 24 - with Delivery								
Hors D'Oeuvres Platters		Quan.	<u>Unit</u>	Cost/Unit	<u>Total</u>			
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$13.99	\$13.99			
- with fresh veggies	(v, gf, df) / (v)	4.25	Doz	\$6.99	\$29.71			
- with baguette crisps	(v, gf, df) / (v)	4.25	Doz	\$7.99	\$33.96			
Mango Salsa	(v, gf, df)	1	Pint	\$22.99	\$22.99			
- with tostada triangles		3.5	Dozen	\$8.99	\$31.47			
Hot Entrées & Sides								
Grilled Basil Pesto Chicken Breast	(gf)	20	8 oz. (full) portions	\$12.99	\$259.80			
Pasta Fagiole (spinach, white bean, parmesan, herbs)	(v)	6	Qts	\$17.99	\$107.94			
Fresh Vegetable	(v, gf, df)	6	Qts	\$13.99	\$83.94			
<u>Salad</u>								
Mixed Greens w/ Balsamic Vinaigrette	(v, gf, df)	1.25	Gallons	\$29.99	\$37.49			
Caesar Salad	(v,gf)	1.25	Gallon	\$29.99	\$37.49			
Baked Goods								
Baguette - sliced into eighths		4	Baguettes	\$7.99	\$31.96			
Sweets								
Assorted Dessert Bar Quarters		6	Dozen	\$14.99	\$89.94			
Service - Delivery (Local)					\$33.00			
Premium Platters & Salad Bowls (recyclable)		5	each	\$7.50	\$37.50			
,				Subtotal:	\$851.17			
				Per Person Cost:	\$35.47			
					<b>700</b>			

SAMPLE MENU #4: Dinner for 24 - Hearty & Versatile - with Delivery									
Hot Entrées & Sides		Quan.	<u>Unit</u>	Cost/Unit	<u>Total</u>				
Beef Bourguignon		24	half portions	\$8.99	\$215.76				
Mini Crab Cakes w/ Dill Aioli		8	Dozen	\$26.99	\$215.92				
Tuscan Vegetarian Pasta	(v)	4	Qts	\$17.99	\$71.96				
Rosemary Roasted Red Potatoes	(v, gf, df)	4	Qts	\$13.99	\$55.96				
Fresh Green Beans	(v, gf, df)	4	Qts	\$17.99	\$71.96				
<u>Salad</u>									
Greek Salad	(v, gf)	2.5	Gallons	\$29.99	\$74.98				
Baked Goods									
Baguette - sliced into eighths, w/ butter		4	Baguettes	\$7.99	\$31.96				
Sweets									
Assorted Dessert Bar Quarters		4	Dozen	\$14.99	\$59.96				
Chocolate-Dipped Strawberries		2	Doz	\$23.99	\$47.98				
Service - Delivery (Local)					\$33.00				
Premium Platters & Salad Bowls (recyclable)		3	each	\$7.50	\$22.50				
				Subtotal:	\$901.94				
				Per Person Cost:	\$37.58				

# See our A La Carte Menu and our Reception Sample Menus for further hors d'oeuvres selections or mix and mingle options

**PORTIONS:** The portions above are suggested amounts for a dinner meal. If you are planning a luncheon, we

suggest portions that are about 3/4 of the above amounts because people eat less earlier in the day.

(Exceptions - weddings and special events!)

**SERVICE OPTIONS:** Full Service - attendants for food and beverage; certified bartenders available

Partial Service - buffet attendant only

**Delivery Only** 

**RENTALS:** 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.

<sup>\*</sup>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.