

Below are menus for buffet-style meals. At this time, some of our menu items and services may be limited.

Please check with our catering department for the most up to date availability.

HARRISON'S EAT WELL CATERING

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2022 SAMPLE MENUS - TAILGATE & PICNIC 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.

SAMPLE MENU #1: Tailgate/Picnic for 25 - Good for the Game, With Pickup

<u>Hot Entrées</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
BBQ Pulled Pork	(df)	3	Qts.	\$31.99	\$95.97
Chicken Skewers - Shawarma style - 2oz	(df)	4	Dozen	\$35.99	\$143.96
Hearty Italian Meatballs		4	Dozen	\$22.99	\$91.96
- with Soft Parkerhouse "Slider" Rolls, sliced		6.25	Dozen	\$7.99	\$49.94
<u>Sides & Salads</u>					
Herbed Potato Salad	(v, gf,df)	2	Qts.	\$12.99	\$25.98
Ranch Pasta Salad	(v)	2	Qts.	\$12.99	\$25.98
Cole Slaw	(v,gf)	2	Qts.	\$12.99	\$25.98
<u>Sweets</u>					
Fresh Baked Cookies & Brownie Quarters		6.25	Dozen	\$9.99	\$62.44
<u>Serving Materials</u>					
Platters (tan/compostable)		1	each	\$4.99	\$4.99
Salad Bowls & Serving Utensils (clear/recyclable)		11	each	\$0.75	\$8.25
<i>add your own chips and beverages - perfect!</i>					
<u>Subtotal:</u>					\$535.45
Per Person Cost:					\$21.42

SAMPLE MENU #2: Light Picnic/Tailgate for 25 - With Delivery

<u>Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Mango Salsa	(v, gf,df)	1	Pint	\$22.99	\$22.99
- with tostada triangles		3.5	Dozen	\$5.99	\$20.97
Asian Plum Chicken Skewers - 2oz		4	Dozen	\$35.99	\$143.96
Assorted Wraps		12	Wraps - cut in halves	\$7.50	\$90.00
<u>Salads</u>					
Caesar Salad	(gf)	2	Gallons	\$29.99	\$59.98
Sesame Noodles	(v,df)	4	Qts.	\$12.99	\$51.96
Fiesta Black Bean Salad	(v, gf, df)	2	Qts	\$14.50	\$29.00
<u>Sweets</u>					
Fresh Baked Cookies		3	Dozen	\$9.99	\$29.97
Assorted Dessert Bar Quarters		3.25	Dozen	\$13.99	\$45.47
<u>Serving Materials</u>					
Premium Platters - White Oval (recyclable)		4	each	\$5.99	\$23.96
Salad Bowls & Serving Utensils (clear/recyclable)		24	each	\$0.75	\$18.00
<i>(delivery is additional \$30 in State College area)</i>					
<u>Subtotal:</u>					\$536.25
Per Person Cost:					\$21.45

SAMPLE MENU #3: Afternoon Picnic/Tailgate for 50. With Delivery

<u>Hot Entrées</u>					
BBQ Pulled Pork	(df)	6	Qts.	\$31.99	\$191.94
Shawarma Chicken Tenders	(gf, df)	8	Dozen	\$35.99	\$287.92
Chef's Mac & Cheese		8	Qts.	\$16.99	\$135.92
Potato Skins - cheese & bacon	(gf)	6	Dozen	\$23.99	\$143.94
<u>Platters</u>					
Classic Hummus	(v, gf)	1	Pint	\$22.99	\$22.99
- with Fresh Veggies	(v, gf, df)	4.25	Doz. Pieces	\$4.99	\$21.21
Roast Beef wrapped Asparagus	(gf, df)	4.25	Dozen	\$22.99	\$97.71
- with horseradish cream sauce		1	Pint	\$11.99	\$11.99
<u>Salads</u>					
Cole Slaw	(v, gf)	2	Qts.	\$12.99	\$25.98
Marinated Mushrooms	(v, trace gluten,df)	2	Qts.	\$16.99	\$33.98
<u>Baked Goods</u>					
Parkerhouse Rolls		9	Dozen	\$7.99	\$71.91
<u>Serving Materials</u>					
Premium Platters - White Oval (recyclable)		2	each	\$6.99	\$13.98
Salad Bowls & Serving Utensils (clear/recyclable)		16	each	\$0.75	\$12.00
Delivery (Local)					\$30.00
<u>Subtotal:</u>					\$1,101.47
Per Person Cost:					\$22.03

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

SAMPLE MENU #4: Wine Country Picnic/Tailgate for 50, With Service

Platters		Quan.	Unit	Cost/Unit	Total
Fresh Veggie Platter	(v, gf,df)	8.5	Dozen	\$4.99	\$42.42
- with tuscan gorgonzola dip		1	Half Pint in fresh pepper bowl	\$12.50	\$12.50
Hummus Trio		3	Half Pints in fresh pepper bowl	\$12.50	\$37.50
- with pita crisps		8.25	Doz. Pieces	\$6.99	\$57.67
Fig & Olive Relish	(v, gf,df)	1	Half Pint	\$11.99	\$11.99
- with local goat cheese	(v, gf)	50	.5 oz portions	\$1.99	\$99.50
Asian Plum Chicken Skewers - 2oz		8	Dozen	\$35.99	\$287.92
Grilled Balsamic Beef	(gf,df)	50	2 oz portions	\$4.99	\$249.50
& Grilled Vegetables	(v, gf,df)	2	Qts.	\$16.99	\$33.98
Sesame Poached Salmon		50	2 oz portions	\$3.99	\$199.50
& Sesame Asparagus	(v,df)	2	Qts.	\$16.99	\$33.98
Platter of crisps, crackers, toasts, baguette slices		8	Dozen	\$6.99	\$55.92
Salads					
Caesar Salad	(gf)	5	Gallons	\$29.99	\$149.95
Smoked Mozzarella Pasta Salad	(v)	4	Qts.	\$16.99	\$67.96
Marinated Mushrooms	(v, trace gluten,df)	2.5	Qts.	\$16.99	\$42.48
Sweets					
Fresh Baked Cookies		4.25	Dozen	\$9.99	\$42.46
House-Made Coconut Macaroons	(v, gf)	4.25	Dozen	\$13.99	\$59.46
Lemon Bars		4.25	Dozen	\$13.99	\$59.46
Serving Materials					
Premium Platters - White Oval (recyclable)		9	each	\$6.99	\$62.91
Serving Dishes		6	each	\$5.00	\$30.00
Serving Utensils		18	each	\$0.50	\$9.00
Delivery/Service/Gratuity (Local)			One attendant - 4 hours		\$390.50
				Subtotal:	\$2,036.54
				Per Person Cost:	\$40.73

SAMPLE MENU #5: Impress the Clients for 25, With Service

Hors D'Oeuvres Platters		Quan.	Unit	Cost/Unit	Total
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$12.99	\$12.99
- with Premium Fresh Veggies	(v, gf,df)	50	Pieces	\$6.99	\$349.50
Seasonal Fruit Salsa	(v, gf,df)	1	Pint	\$25.99	\$25.99
- with Corn Chips	(v)	3.5	Doz. Pieces	\$5.99	\$20.97
Seasoned Shrimp (medium size)		25	2 piece portions	\$2.50	\$62.50
- with cocktail sauce		1	Half Pint	\$11.99	\$11.99
Caprese Skewers	(v, gf)	2.25	Dozen	\$22.99	\$51.73
Grilled Beef Tenderloin Platter	(gf,df)	25	2 oz portions	market price: est. \$7.50	\$149.75
- with horseradish cream		1	pint		included
- with Parkerhouse rolls, sliced		4.25	Doz	\$7.99	\$33.96
Hot Items					
Mini Crab Cakes w/ Dill Aioli		4.5	Dozen	\$25.99	\$116.96
Asian Plum Chicken Skewers	(df)	2.25	Dozen	\$22.99	\$51.73
Assorted Mini Quiche		4.5	Dozen	\$22.99	\$103.46
Chef's Mac & Cheese (local cheese)	(v)	5	Qts	\$16.99	\$84.95
Salads					
Caesar Salad	(gf)	2.5	Gallons	\$29.99	\$74.98
Sweets					
Fresh Baked Cookies		4.25	Dozen	\$9.99	\$42.46
Chocolate Dipped Strawberries	(v,gf)	2.25	Dozen	\$22.99	\$51.73
Serving Materials					
Premium Platters - White Oval (recyclable)		7	each	\$6.99	\$48.93
Serving Dishes		4	each	\$5.00	\$20.00
Serving Utensils		20	each	\$0.50	\$10.00
Delivery/Service/Gratuity (Local)			One attendant - 4 hours		\$313.85
				Subtotal:	\$1,638.40
				Per Person Cost:	\$65.54

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