

# HARRISON'S EAT WELL CATERING

814-237-4422

EatWell@HarrisonsMenu.com

[www.HarrisonsEatWellCatering.com](http://www.HarrisonsEatWellCatering.com)

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

**Mix & Match** to create your own unique menu! See more menu selections on our A La Carte Menu / 2026

### 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), Tilapia or Cod (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), Fresh Vegetable Saute (v,gf),  
Chef's Mac & Cheese (v), Mashed Potatoes (v,gf), Tuscan Vegetarian Pasta (v) & more...  
Four Cheese Baked Pasta (v), White Bean Saute w/ Seasonal Vegetables (v,gf,df) & more...

### Salads - all salads are (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 White Bean Salad (gf,df)  
Cole Slaw (gf), Mardis Gras Slaw (gf,df), Dill Cucumber Salad (gf,df), Chef's Seasonal Quinoa (gf,df)(may contain Nuts)  
"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 (+Nuts) , Brownies  
Chocolate-Dipped Strawberries (gf), Assorted Dessert Bar Quarters (+Nuts), Coconut Macaroons (gf)  
Fresh Cut Fruit (v,gf,df), New York-Style Cheesecake with Fresh Berries

### Beverages

Assorted Pepsi Products, Flavored Seltzer, Canned Iced Tea & Lemonade, Bottled 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 : Classic Dinner for 25 - with Delivery

<u>Hot Entrées &amp; Sides</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Vineyard Chicken		25	4 oz (half) portions	\$6.99	\$174.75
Grilled Salmon w/ Lemon Beurre Blanc	(gf)	25	4 oz (half) portions	\$10.99	\$274.75
Chef's Mac & Cheese	(v)	4	Qts	\$18.99	\$75.96
Rosemary Roasted Red Potatoes	(v, gf, df)	4	Quarts	\$14.99	\$59.96
Fresh Vegetable	(v, gf, df)	4	Quarts	\$14.99	\$59.96
<u>Salad</u>					
Mixed Greens w/ Balsamic Vinaigrette	(v, gf, df)	2	Gallon	\$31.99	\$63.98
<u>Baked Goods</u>					
Baguette - sliced into eighths		4	Each	\$9.99	\$39.96
<u>Sweets</u>					
Fresh Baked Chocolate Chip Cookies		6.25	Dozen	\$13.50	\$84.38
<u>Serving Materials</u>					\$33.00
Disposable/Compostable Serving Materials		25	Per Person	\$1.50	\$37.50
Disposable/Compostable Plates, Napkins, & Other Eating Utensils		25	Per Person	\$1.50	\$37.50
Delivery (Local)					\$33.00
				<u>Subtotal:</u>	\$974.70
				<u>Per Person Cost:</u>	\$38.99

### SAMPLE MENU: Affordable & Vegetarian Dinner for 20 - with Pickup

<u>Hot Entrées</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Tuscan Vegetarian Pasta	(v)	4	Quarts	\$18.99	\$75.96
Four-Cheese Baked Pasta	(v)	4	Quarts	\$18.99	\$75.96
White Bean Saute w/ Seasonal Greens	(v)(gf)(df) (vegan)	3	Quarts	\$18.99	\$56.97
<u>Salad</u>					
Garden Salad w/ Vinaigrette & Ranch	(v, gf, df) / (v)	1.5	Gallon	\$31.99	\$47.99
<u>Baked Goods</u>					
Baguette - sliced into eighths		4	Baguettes	\$9.99	\$39.96
<u>Sweets - 2 Per Person</u>					
Assorted Cookies & Brownies	+Nuts	3.25	Dozen	\$13.50	\$43.88
<u>Serving Materials</u>					
Disposable/Compostable Serving Materials		20	Per Person	\$1.50	\$30.00
Pickup				<u>Subtotal:</u>	\$370.71
				<u>Per Person Cost:</u>	\$14.83

\*Host to provide all plates, napkins, & other eating materials

*Menus can be scaled to any group size. Feel free to ask!*

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

**SAMPLE MENU: Dinner w/ Light Hors d'Oeuvres for 25 - with Delivery**

**Hors D'Oeuvres Platters**

		<b><u>Quan.</u></b>	<b><u>Unit</u></b>	<b><u>Cost/Unit</u></b>	<b><u>Total</u></b>
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$14.99	\$14.99
- with fresh veggies	(v, gf, df) / (v)	4.25	Dozen	\$8.50	\$36.13
- with baguette crisps	(v, gf, df) / (v)	4.25	Dozen	\$9.99	\$42.46
Mango Salsa	(v, gf, df)	1	Pint	\$23.99	\$23.99
- with tostada triangles		3.5	Dozen	\$10.99	\$38.47

**Hot Entrées & Sides**

Grilled Basil Pesto Chicken Breast	(gf)	25	8 oz. (full) portions	\$12.99	\$324.75
White Bean Saute w/ Seasonal Greens	(v)(gf)(df) (vegan)	6	Quarts	\$18.99	\$113.94
Rosemary Roasted Red Potatoes	(v, gf, df)	6	Quarts	\$14.99	\$89.94

**Salad**

Mixed Greens w/ Balsamic Vinaigrette	(v, gf, df)	1	Gallon	\$31.99	\$31.99
Greek Salad	(v,gf)	1	Gallon	\$31.99	\$31.99

**Baked Goods**

Baguette - sliced into eighths		4	Baguettes	\$9.99	\$39.96
--------------------------------	--	---	-----------	--------	---------

**Sweets**

Assorted Dessert Bar Quarters	+Nuts	6.25	Dozen	\$16.99	\$106.19
-------------------------------	-------	------	-------	---------	----------

**Serving Materials**

Disposable/Compostable Serving Materials		25	Per Person	\$1.50	\$37.50
Delivery (Local)					\$33.00

\*Host to provide all plates, napkins, & other eating materials

**Subtotal:** \$998.29

**Per Person Cost:** \$39.93

**SAMPLE MENU: Hearty & Versatile Dinner for 25 - with Delivery**

**Hot Entrées & Sides**

		<b><u>Quan.</u></b>	<b><u>Unit</u></b>	<b><u>Cost/Unit</u></b>	<b><u>Total</u></b>
Beef Bourguignon		25	4 oz (half) portions	\$10.99	\$274.75
Mini Crab Cakes		8	Dozen	\$28.50	\$228.00
w/ Dill Aioli		2	Pint	\$23.99	\$47.98
Tuscan Vegetarian Pasta	(v)	4	Quarts	\$18.99	\$75.96
Rosemary Roasted Red Potatoes	(v, gf, df)	4	Quarts	\$14.99	\$59.96
Fresh Green Beans	(v, gf, df)	4	Quarts	\$18.99	\$75.96

**Salad**

Garden Salad w/ Vinaigrette & Ranch	(v, gf, df) / (v)	1	Gallon	\$31.99	\$31.99
Caesar Salad	(v,gf)	1	Gallon	\$31.99	\$31.99

**Baked Goods**

Baguette - sliced into eighths, w/ butter		4	Baguettes	\$9.99	\$39.96
---	--	---	-----------	--------	---------

**Sweets**

Assorted Dessert Bar Quarters	+Nuts	4	Dozen	\$16.99	\$67.96
Chocolate-Dipped Strawberries		2.25	Dozen	\$25.99	\$58.48

**Serving Materials**

Disposable/Compostable Serving Materials		25	Per Person	\$1.50	\$37.50
Disposable/Compostable Plates, Napkins, & Other Eating Utensils		25	Per Person	\$1.50	\$37.50
Delivery (Local)					\$33.00

**Subtotal:** \$1,100.99

**Per Person Cost:** \$44.04

**Beverages for Delivery/Dropoff**

**Cold Beverages**

Assorted Pepsi Products	cans	\$1.99
Bottled Water	bottles	\$1.99
Iced Tea w/ lemon, sweeteners, ice	1/2 gal jugs (serves 8)	\$19.99
Lemonade w/ ice	1/2 gal jugs (serves 8)	\$19.99
Cranberry Lemonade Punch w/ ice	1/2 gal jugs (serves 8)	\$20.99

**Hot Beverages**

Hot Coffee	96 oz dispenser (serves 10-12)	\$31.99
Decaf	96 oz dispenser (serves 10-12)	\$31.99
Hot Water & Tea Bag Selection (10)	96 oz dispenser (serves 10-12)	\$31.99

- includes creamers, sweeteners, stirrers; served from insulated cardboard dispensers (rated to hold heat for 2 hours by manufacturer)

*Menus can be scaled to any group size. Feel free to ask!*

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

**SERVICE OPTIONS:** Full Service - attendants for food and beverage; certified bartenders available  
Partial Service - buffet attendant only  
Delivery Only // Delivery w/Setup

**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.  
Disposable chafers are available for purchase