

2026 Spring Graduation Catering
May 8th - May 10th 2026
HARRISON'S EAT WELL CATERING

814-237-4422 // Harrison'sEatWellCatering.com

Minimum Order Size of \$350.

- \$33 delivery fee and 18% gratuity added to all orders during graduation weekend. Pick up available.
- A non refundable 50% deposit of the total bill is required to hold the date.

Design-A-Meal

<i>* Order ready-to-heat (instructions included) or hot & ready-to-eat</i>		Min Order	Half Portion	Price per 1/2 Portion
Grilled Basil Pesto Chicken Breast	(gf)	12 portions	4 oz.	\$6.99
Chicken Shawarma /or/ Garlic Ranch Chicken	(gf,df)	12 portions	4 oz.	\$6.99
Vineyard Chicken /or/ Chicken Parmesan		12 portions	4 oz.	\$6.99
Broiled Tilapia w/ Citrus Herb Butter or Blackened	(gf)	12 portions	4 oz.	\$9.50
Grilled Salmon w/ Buerre Blanc Sauce	(gf)	12 portions	4 oz.	\$10.99
Beef Tips w/ Mushrooms /or/ Beef Bourguignon	(df)	12 portions	4 oz.	\$10.99
BBQ Brisket	(df)	12 portions	4 oz.	\$10.99
Eggplant Parmesan	(v)	12 portions	4 oz.	\$7.50
				Quart
BBQ Pulled Pork	(df)			\$33.99
Chef's Mac & Cheese	(v)			\$18.99
Tuscan Vegetarian Pasta /or/ Four Cheese Baked Pasta	(v)			\$18.99
Linguine Marinara /or/ Summer Garden Pasta	(v,df)			\$14.99
Pasta Fagioli - <i>spinach, white bean, parmesan, & herbs</i>	(v,df)			\$18.99
Rosemary Roasted Red Potatoes	(v, gf, df)			\$14.99
Chef's Fresh Vegetables	(v, gf)			\$14.99

Cold Hors D'Oeuvres Platters

		Min Order	Per Dozen
Asparagus Asiago Pastry	(v)	3 doz	\$24.99
Soft Pretzel Sticks w/ Herlocher's Mustard	(v)	3 doz	\$23.99
- with Herlocher's Mustard		1 Jar	\$13.99
Herb & Garlic Cheese		1 half pint	\$13.99
- with Fresh Veggies		4.25 dozen	\$8.50
Classic Hummus		1 pint	\$23.99
- with pita bread and pretzel crisps		3.5 dozen	\$9.99
Mango Salsa		1 pint	\$23.99
- with corn chips		3.5 dozen	\$7.99
Seasoned Shrimp (Old Bay)	(gf,df)	12 portions	Per 2 Oz portion
-w/ Cocktail Sauce		2 piece portion	\$4.99
Cheese & Savory Meat Platter	(gf)	12 portions	\$23.99
		1 oz portion	\$1.59

Hot & Tasty Hors D'Oeuvres

<i>* Order ready-to-heat (instructions included) or hot & ready-to-eat</i>		Min Order	Per Dozen
Mini Crab Cakes		3 doz	\$28.50
- with Dill Aioli		3 pint	\$23.99
Franks in a Blanket (all beef) w/ Local Herlocher's Mustard		3 doz	\$24.99
- with Herlocher's Mustard		3 pint	\$13.99
Spanakopita	(v)	3 doz	\$24.99
Assorted Mini Quiche		3 doz	\$24.99
Hearty Italian Meatballs		3 doz	\$24.99
Coconut Shrimp		3 doz	\$28.50

Baked Goods/Snacks

		Cost per...
Parkerhouse Rolls	(v)	\$10.99
Baguette - Whole /or/ In Eighths /or/ Thin-Sliced	(v)	\$9.99 per baguette
Potato Chips - individual bags	(v)	\$2.25/ea

Plates, napkins, forks, disposable chafers, and serving utensils are available upon request for an additional fee.

***(v) = VEGETARIAN; (gf) = GLUTEN-FREE (prepared in a kitchen that uses products containing gluten); (df) = DAIRY-FREE; +N = contains nuts**

Platters - for Entrees / Hors d' Oeuvres / Salads / Build Your Own Sandwiches

Proteins/Mains

		Min Order	2 Oz portion
Chicken Shawarma /or/ Grilled Basil Chicken	(gf,df)	16 portions	\$2.99
Grilled Balsamic Beef /or/ Beef Tenderloin	(gf,df)	16 portions	\$4.99/\$9.99
Poached Salmon	(gf,df)	16 portions	\$4.99
Seasoned Shrimp (Old Bay)	(gf,df)	16 portions	\$4.99
Rosemary Chicken Salad	(gf)	16 portions	\$2.50
Sliced Roast Turkey	(gf,df)	16 portions	\$2.99
Veggie & Sliced Baby Bello	(v, gf, df)	16 portions	\$1.99

Platter Add-Ons

		Pint
Herb & Garlic Cheese	(v, gf)	\$23.99
Mango Salsa	(v, gf, df)	\$23.99
Hummus /or/ Tatziki	(v, gf, df)	\$23.99
Dill Aoili	(v)	\$23.99
Cocktail Sauce		\$23.99
Herlocher's Mustard		Jar \$13.99
Fig & Olive Relish	(v, gf, df)	Jar \$13.99
		Min Order
Goat Cheese	(v)	16 portions
Fresh Sliced Fruit	(v, gf, df)	16 portions
Assorted Cheese	(v)	16 portions
		Per 1 Ounce
Fresh Cut Veggies	(v, gf, df)	\$8.50/ Dozen
Crackers, Crisps, Baguette Assortment	(v)	\$9.99/ Dozen

Additional Ideas for Platters

Fresh, Sliced Fruit & Grapes // Cheese Assortment	Grilled Chicken w/ Goat Cheese & Fig & Olive Relish
Fig & Olive Relish w/ goat cheese & baguette crisps	Shawarma Chicken with Tatziki and Hummus
Rosemary Chicken Salad Platter	Poached Salmon Platter

Beautifully displayed on white oval platters, served at room temperature

Salads

		Quart
Herbed Potato Salad	(v, gf, df, vegan)	\$14.99
Sesame Noodles	(v, df)	\$14.99
Ranch Pasta Salad	(v)	\$14.99
Dill Cucumber Salad or Mardi Gras Slaw	(v, gf, df, vegan)	\$14.99
Classic Cole Slaw	(v, gf)	\$14.99
World Spice Quinoa	(v, gf, df, vegan) +Nuts	\$18.99
Marinated Mushrooms - <i>House Specialty!</i>	(v, trace gluten, df)	\$18.99
Fresh Cut Fruit	(v, gf, df, vegan)	\$18.99
Caesar Salad or Garden Salad w/ Vinaigrette & Ranch	(v, gf, df)/(v)	serves 5 - \$15.99 / serves 10 - \$31.99

Desserts & Sweets

		Min Order	Finger Desserts by the Dozen
Assorted Fresh Baked Cookies	(v) +Nuts	1 doz	\$13.50
Assorted Dessert Bar Quarters	(v) +Nuts	1 doz	\$16.99

Morning Options

		Portion	Cost
Quiche Lorraine - Traditional Bacon & Swiss	1 Quiche (8 pieces)	\$36.99	
Quiche - Spinach, Tomato, Feta or Broccoli Cheddar	(v) 1 Quiche (8 pieces)	\$34.99	

**Platters have not been included in pricing*

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