

HARRISON'S Summer Harvest Catering Flavors - 2024

814-237-4422

www.HarrisonsEatWellCatering.com



**The Best of Summer featuring fresh seasonal foods.
Eat Well!**

In addition to our regular list of catering selections, some seasonal deliciousness...

Offered July 15th through Labor Day

Hot Entrées / Sides

		Portion	Price
Grilled Chicken Caponata <i>- chicken breast, olive oil, basil and garlic, grilled and topped with fresh eggplant relish.</i>	(gf)	8oz portion	\$13.99
White Bean & Summer Vegetable Sauté <i>- a delicious vegan option - chef's best summer veggies sautéed with flavorful white beans</i>	(v)(gf)(df) (vegan)	quart	\$19.99
Pearl Cous Cous Caprese <i>- light, fluffy pearl cous cous with fresh mozzarella, basil, tomato, garlic and olive oil</i>	(v)	quart	\$17.99
Panzanella Stuffed Portobello <i>- fresh summer veggies, olive oil, garlic, and grilled rustic bread baked into portobello mushrooms</i>	(v)(gf)(df) (vegan)	entrée	\$13.99

Platters

Beautifully displayed platters served at room temperature - easy and delicious

Classic Caprese with balsamic drizzle <i>- fresh sliced mozzarella layered with local tomatoes and basil, topped with seasoned balsamic w/ thin-sliced baguette</i>	(v)(gf)	dozen	\$19.99
Hot Honey & Lime Glazed Chicken Breast <i>- hot sauce-honey and lime glazed chicken breast, roasted and thin sliced w/ lime crema</i>	(gf)(df)	4oz portion	\$6.99
	(v)(gf)	pint	\$22.99

Sandwiches & Salads

Classic Caprese Style Sandwich or Wrap <i>- basil pesto, fresh tomato, sliced fresh mozzarella, mixed greens</i>	(v)	lunch portion	\$7.99/\$8.99
Caprese Salad <i>- fresh mozzarella, seasonal tomatoes, onion and basil w/ balsamic vinaigrette</i>	(v)(gf)	qt	\$19.99
Caprese Cous Cous Salad <i>- light, fluffy pearl cous cous with fresh mozzarella, basil, tomato, garlic and olive oil</i>	(v)	qt	\$17.99

Sweets

Fresh Watermelon Wedges	(v)(gf)(df) (vegan)	4oz wedge	\$1.25
Fresh Summer Stone Fruit Crisp (pan)	(v)	Half pan - serves 12-16	\$72.99



***Order minimums may apply.**

***Some items can be requested dairy-free by using olive oil instead of butter*

****Additional costs to apply for platters, bowls, utensils, serving materials, delivery, service*



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