

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 - 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), Grilled Portobello w/ Balsamic Glaze (v,gf,df)

#### Sides

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

#### Salads

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  
Lemon Bar Triangles, Chocolate-Dipped Strawberries (gf), Filo Cups w/ Lemon-Lime Mousse & Berry, 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 available (minimums apply)

#### SAMPLE MENU #1: Dinner for 24 - with Delivery

<u>Hot Entrées &amp; Sides</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>	
Vineyard Chicken		24	4 oz (half) portions	\$5.99	\$143.76	
Grilled Salmon w/ Lemon Beurre Blanc	(gf)	24	4 oz (half) portions	\$8.50	\$204.00	
Rosemary Roasted Red Potatoes	(v, gf, df)	5	Qts	\$12.99	\$64.95	
Fresh Vegetable	(v, gf, df)	5	Qts	\$12.99	\$64.95	
<u>Salad</u>						
Mixed Greens w/ Balsamic Vinaigrette	(v, gf, df)	2.5	Gallons	\$29.99	\$74.98	
Marinated Mushrooms	(v, trace gluten, df)	2	Qts	\$16.99	\$33.98	
<u>Baked Goods</u>						
Parkerhouse Rolls, sliced		2	Doz	\$7.99	\$15.98	
<u>Sweets</u>						
Fresh Baked Chocolate Chip Cookies		6	Dozen	\$9.99	\$59.94	
<u>Service - Delivery (Local)</u>						
Premium Platters & Salad Bowls (recyclable)		2	each	\$6.99	\$13.98	
					<b>Subtotal:</b>	\$706.52
					<b>Per Person Cost:</b>	\$29.44

#### SAMPLE MENU #2: Dinner for 24 - Affordable & Delicious - with Pickup

<u>Hot Entrées</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>	
Chicken & Vegetable Scampi w/ Linguine		6	Qts.	\$18.99	\$113.94	
Four Cheese Baked Pasta	(v)	6	Qts	\$16.99	\$101.94	
<u>Salad</u>						
Garden Salad w/ Vinaigrette & Ranch	(v, gf, df) / (v)	2.5	Gallons	\$29.99	\$74.98	
Chef's Seasonal Quinoa	(v,gf,df)	2	Qts	\$16.99	\$33.98	
Chargrilled Vegetables	(v, gf, df)	2	Qts	\$16.99	\$33.98	
<u>Baked Goods</u>						
Baguette - sliced into eighths, w/ butter		3	Baguettes	\$6.99	\$20.97	
<u>Service</u>						
In aluminum pans & deli containers (recyclable)		2	each	\$1.99	\$3.98	
					<b>Subtotal:</b>	\$383.77
					<b>Per Person Cost:</b>	\$15.99

\*(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**

<b>Hors D'Oeuvres Platters</b>		<b>Quan.</b>	<b>Unit</b>	<b>Cost/Unit</b>	<b>Total</b>	
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$12.99	\$12.99	
- with fresh veggies	(v, gf, df) / (v)	4.25	Doz	\$4.99	\$21.21	
- with <i>baguette crisps</i>	(v, gf, df) / (v)	4.25	Doz	\$6.99	\$29.71	
Mango Salsa	(v, gf, df)	1	Pint	\$22.99	\$22.99	
- with <i>tostada triangles</i>		3.5	Dozen	\$5.99	\$20.97	
<b>Hot Entrées &amp; Sides</b>						
Grilled Basil Pesto Chicken Breast	(gf)	20	8 oz. (full) portions	\$11.99	\$239.80	
Pasta Fagiole ( <i>spinach, white bean, parmesan, herbs</i> )	(v)	6	Qts	\$16.99	\$101.94	
Fresh Vegetable	(v, gf, df)	6	Qts	\$12.99	\$77.94	
<b>Salad</b>						
Mixed Greens w/ Balsamic Vinaigrette	(v, gf, df)	2.5	Gallons	\$29.99	\$74.98	
<b>Baked Goods</b>						
Baguette - sliced into eighths, w/ butter		4	Baguettes	\$6.99	\$27.96	
<b>Sweets</b>						
Assorted Dessert Bar Quarters		6	Dozen	\$13.99	\$83.94	
<b>Service - Delivery (Local)</b>						
Premium Platters & Salad Bowls (recyclable)		5	each	\$6.99	\$34.95	
					<b>Subtotal:</b>	\$779.37
					<b>Per Person Cost:</b>	\$32.47

**SAMPLE MENU #4: Dinner for 24 - Hearty & Versatile - with Pick Up**

<b>Hot Entrées &amp; Sides</b>		<b>Quan.</b>	<b>Unit</b>	<b>Cost/Unit</b>	<b>Total</b>	
Beef Bourguignon		24	half portions	\$8.50	\$204.00	
Mini Crab Cakes w/ Dill Aioli		8	Dozen	\$25.99	\$207.92	
Tuscan Vegetarian Pasta	(v)	4	Qts	\$16.99	\$67.96	
Rosemary Roasted Red Potatoes	(v, gf, df)	4	Qts	\$12.99	\$51.96	
Fresh Green Beans	(v, gf, df)	4	Qts	\$15.99	\$63.96	
<b>Salad</b>						
Greek Salad	(v, gf)	2.5	Gallons	\$29.99	\$74.98	
<b>Baked Goods</b>						
Baguette - sliced into eighths, w/ butter		4	Baguettes	\$6.99	\$27.96	
<b>Sweets</b>						
Assorted Dessert Bar Quarters		4	Dozen	\$13.99	\$55.96	
Chocolate-Dipped Strawberries		2	Doz	\$22.99	\$45.98	
<b>Service</b>						
Premium Platters & Salad Bowls (recyclable)		3	each	\$6.99	\$20.97	
(local delivery is additional \$30)						
					<b>Subtotal:</b>	\$821.65
					<b>Per Person Cost:</b>	\$34.24

**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.

\*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.

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