

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

814-237-4422

EatWell@HarrisonsMenu.com

www.HarrisonsEatWellCatering.com

2022 SAMPLE MENUS - LIGHT RECEPTION

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.

Cold Hors D'Oeuvres Platters

Herb & Garlic Cheese (gf) w/ Fresh Veggies & Baguette Crisps, Mango Salsa (gf,df) w/ Tostada Triangles, Hummus w/ Pita Chips
Rosemary Chicken Salad with Cucumber Rounds (gf), Roast Beef Wrapped Asparagus (gf,df) w/ Horseradish Cream Sauce
Grilled Portobello & Vegetables (gf,df) w/ Red Pesto (gf), Baked Brie in Puff Pastry w/ Fig & Olive Relish (warm)
Fresh Fruit (gf,df) & Assorted Cheese Platter (gf), Fresh Asparagus w/ Prosciutto (gf,df),
Crispy Filo Cups w/ Goat Cheese and Fig & Olive Relish OR Boursin & Bacon
Asian Plum, Shawarma Chicken Skewers, Pear/Leek/Gruyere Pastries

Hot Hors D'Oeuvres

Mini Crab Cakes, Thai Shrimp Cakes, Franks in a Blanket, Coconut Shrimp, Asian Dumplings
Buffalo OR BBQ Grilled Chicken Skewers, Meatballs - Italian, Mediterranean or Chimichurri,
Spanakopita, Vegan Stuffed Mushroom (gf,df), Feta/Garlic Stuffed Mushrooms

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: Light Reception for 50 - With Service

<u>Hors D'Oeuvres Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$12.99	\$12.99
- with fresh veggies		4.25	Dozen	\$4.99	\$21.21
Fresh, Sliced Fruit & Assorted Cheeses	(v, gf) / (v, gf, df)	50	1 oz portions of each	\$2.50	\$125.00
Platter of crisps, crackers, toasts, baguette slices		8.5	Dozen	\$6.99	\$59.42
<u>Hot Hors D'Oeuvres</u>					
Mini Crab Cakes w/ Dill Aioli		6.25	Dozen	\$25.99	\$162.44
Spanakopita	(v)	4.25	Dozen	\$22.99	\$97.71
<u>Serving Materials</u>					
Chafers, pans, sterno		2	each	\$30.00	\$60.00
Premium Platters - White Oval (recyclable)		3	each	\$6.99	\$20.97
6" plates (compostable)		60	each	\$0.25	\$15.00
Cocktail Napkins (compostable)		120	each	\$0.10	\$12.00
Delivery/Service/Gratuity (Local)			One attendant - 4 hours		\$226.66
				Subtotal:	\$813.39
				Per Person Cost:	\$16.27

SAMPLE MENU #2: Flavorful Light Reception for 50 - Delivery Only

<u>Hors D'Oeuvre Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Fig & Olive Relish	(v, gf, df)	1	Half Pint	\$11.99	\$11.99
- with goat cheese	(v, gf)	50	.5 oz portions	\$1.99	\$99.50
- with crisps & crackers		4.25	Dozen	\$6.99	\$29.71
Mango Salsa	(v, gf, df)	1.25	Pint	\$22.99	\$28.74
- with tostada triangles		4.25	Dozen	\$5.99	\$25.46
Fresh Asparagus w/ Prosciutto	(gf, df)	4.25	Dozen	\$22.99	\$97.71
<u>Sweets</u>					
Assorted Dessert Bar Quarters	(v)+N	4.25	Dozen	\$13.99	\$59.46
Chocolate Dipped Strawberries	(v, gf)	4.25	Dozen	\$22.99	\$97.71
<u>Serving Materials</u>					
Premium Platters - White Oval (recyclable)		5	each	\$6.99	\$34.95
Delivery Only (Local)					\$30.00
				Subtotal:	\$515.22
				Per Person Cost:	\$10.30

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2022 SAMPLE MENUS - MEDIUM RECEPTION

Perfect for pre-dinner receptions!

See more menu selections on our A La Carte Menu.

SAMPLE MENU: Medium Reception for 25 - Delivery Only

<u>Platters ~ served at room temperature</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$12.99	\$12.99
- with Fresh Veggies	(v, gf, df)	4.25	Doz. Pieces	\$4.99	\$21.21
- with Baguette Crisps		4.25	Doz. Pieces	\$6.99	\$29.71
Tomato & Basil Bruschetta	(v, gf, df)	1	Pints	\$22.99	\$22.99
- with thin sliced baguette		1	baguette	\$6.99	\$6.99
Classic Hummus	(v, gf)	1	Pint	\$22.99	\$22.99
- with pita crisps		6.25	Doz. Pieces	\$6.99	\$43.69
Fresh Asparagus w/ Prosciutto	(gf, df)	2.25	Dozen	\$22.99	\$51.73
Shawarma Chicken Skewers-1oz	(gf)	2.25	Dozen	\$22.99	\$51.73
- with tzatziki sauce					
Pear, Leek, Gruyere Pastry	(v)	2.25	Dozen	\$21.99	\$49.48
Marinated Mushrooms w/ bamboo picks	(v, trace gluten, df)	2	Qts	\$16.99	\$33.98
Sweets					
Assorted Fresh Baked Cookies		4.25	Dozen	\$9.99	\$42.46
Serving Materials					
Premium Platters - White Oval (recyclable)		8	each	\$6.99	\$55.92
Delivery Only (Local)					\$30.00
Subtotal:					\$475.85
Per Person Cost:					\$19.03

SAMPLE MENU: Medium Reception for 50 - With Service

<u>Hors D'Oeuvre Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Seasonal Fruit Salsa	(v)	1	Pint	\$25.99	\$25.99
- with Tostada Triangles & Crisp Corn Chips		3.5	Doz. Pieces	\$5.99	\$20.97
Roast Beef wrapped Asparagus	(gf, df)	4.25	Dozen	\$22.99	\$97.71
- with horseradish cream sauce		1	Pint	\$11.99	\$11.99
Filo Cups w/ Goat Cheese and Fig & Olive Relish	(v)	4.25	Dozen	\$22.99	\$97.71
Caprese Skewers - mozzarella, tomato w/ basil drizz	(v, gf)	4.25	Dozen	\$22.99	\$97.71
Hot Hors D'Oeuvres					
Mini Crab Cake with dill aioli		6.25	Dozen	\$25.99	\$162.44
Franks in a Blanket (all beef) w/ local Herlocher's Mustard		6.25	Dozen	\$22.99	\$143.69
Assorted Mini Quiche		4.25	Dozen	\$22.99	\$97.71
Sweets					
Assorted Finger Desserts	(v)	4.25	Dozen	\$13.99	\$59.46
Serving Materials					
Chafers, pans, sterno		3	each	\$30.00	\$90.00
Premium Platters - White Oval (recyclable)		5	each	\$6.99	\$34.95
6" plates (compostable)		100	each	\$0.25	\$25.00
Cocktail napkins (compostable)		100	each	\$0.10	\$10.00
Delivery/Service/Gratuity (Local)			One attendant - 4 hours		\$323.41
Subtotal:					\$1,298.72
per person:					\$25.97

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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2022 SAMPLE MENUS - AMPLE RECEPTION

Make your reception a hearty offering equivalent to a full meal - perfect for Mix & Mingle events.

See more menu selections on our A La Carte Menu.

Entrée Platters - served at room temperature...in addition to items on page 1

Grilled Chicken (df) w/ Goat Cheese and Fig & Olive Relish (gf,df), Smoked Chicken (df) w/ Red Pepper Pesto

Grilled Portobello w/ Olive Tapenade (gf,df), Grilled Balsamic Beef w/ Grilled Fresh Vegetables (gf,df)

Poached Salmon (gf,df), Sesame Poached Salmon, Seasoned Shrimp w/ Cocktail Sauce, & more...

SAMPLE MENU: Wine Country Ample Reception for 25 - With Pickup

<u>Platters ~ served at room temperature</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Herb & Garlic Cheese - with fresh veggies & baguette crisps	(v, gf)	1	Half Pint in fresh pepper bowl	\$12.99	\$12.99
		8.5	Dozen	\$6.99	\$59.42
Mango Salsa - with tostada triangles	(v, gf, df)	1	Pint	\$22.99	\$22.99
		3.5	Dozen	\$5.99	\$20.97
Grilled Chicken -with goat cheese	(gf, df)	25	2 oz portions	\$2.99	\$74.75
	(v, gf)	15	.5 oz portions	\$1.99	\$29.85
	(v, gf, df)	1	Half Pint	\$11.99	\$11.99
Grilled Balsamic Beef & Grilled Asparagus	(gf, df)	25	2 oz portions (market price)	\$4.99	\$124.75
	(v, gf, df)	2	Qts	\$16.99	\$33.98
	(v, gf) +N	1	Half Pts	\$11.99	\$11.99
Poached Salmon - with chef's garnish	(gf, df)	25	2 oz portions	\$3.99	\$99.75
Hot Hors D'Oeuvres					
Mini Crab Cakes w/ Dill Aioli		3.25	Dozen	\$25.99	\$84.47
Spanakopita	(v)	2	Dozen	\$22.99	\$45.98
Salad					
Caesar Salad	(gf)	2.5	Gallons	\$29.99	\$74.98
Sesame Noodles	(v)	2	Qts.	\$12.99	\$25.98
Chef's Seasonal Quinoa	(v, gf)	2	Qts.	\$16.99	\$33.98
Marinated Mushrooms	(v, trace gluten, df)	2	Qts.	\$16.99	\$33.98
Baked Goods					
Baguette - sliced into eighths, w/ butter		4	Baguettes	\$6.99	\$27.96
Sweets					
Assorted Dessert Bar Quarters & House-Made Coconut Macaroons		6.25	Dozen	\$13.99	\$87.44
Serving Materials					
Premium Platters - White Oval (recyclable)		6	each	\$6.99	\$41.94
Extra Large Salad Bowl (clear/recyclable)		2	each	\$4.99	\$9.98
Salad Bowls & Serving Utensils (clear/recyclable)		11	each	\$0.75	\$8.25
					Subtotal:
					per person
					\$978.35
					\$39.13

SAMPLE MENU: VIP Cocktail Reception for 25 - With Service

<u>Hors D'Oeuvre Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Classic Hummus - with pita crisps & fresh veggies	(v, gf, df)	1	Pint	\$22.99	\$22.99
		7	Doz. Pieces	\$6.99	\$48.93
Fresh Fruit Skewers	(v, gf, df)	2	Dozen	\$22.99	\$45.98
Mediterranean Chicken & Feta Filo Cups		2	Dozen	\$22.99	\$45.98
	(gf, df)	2	Dozen	\$22.99	\$45.98
Hot Hors D'Oeuvres					
Thai Shrimp Cakes w/ Thai Red Curry Dip		4	Dozen	\$25.99	\$103.96
Mediterranean Meatballs w/ Tzatziki Sauce		2	Dozen	\$22.99	\$45.98
Vegan Stuffed Mushrooms	(v,df)	2	Dozen	\$22.99	\$45.98
Spanakopita	(v)	2	Dozen	\$22.99	\$45.98
Sweets					
Assorted Dessert Bar Quarters & House-Made Coconut Macaroons		6.25	Dozen	\$13.99	\$87.44
Serving Materials					
Chafers, pans, sterno		2	each	\$30.00	\$60.00
Premium Platters - White Oval (recyclable)		5	each	\$6.99	\$34.95
6" plates (compostable)		75	each	\$0.25	\$18.75
Cocktail napkins (compostable)		75	each	\$0.10	\$7.50
Delivery/Service/Gratuity (in State College area)			One attendant - 4 hours		\$249.15
					Subtotal:
					per person:
					\$909.55
					\$36.38

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INTERESTING RECEPTION COMBINATIONS

See more menu selections on our A La Carte Menu.

Light

1. Fresh Fruit Skewers, Filo Cups w/ Goat Cheese & Fig & Olive Relish, Rosemary Chicken Salad on ParkerHouse Rolls, Cookies
2. Fig & Olive Relish w/ Goat Cheese, Mango Salsa, Mini Crab Cakes, Spanakopita, Cookies & Brownies
3. Herb & Garlic Cheese w/ fresh vegetables, Mango Salsa, Fresh Asparagus w/ Prosciutto, Pear, Leek & Gruyere Pastry
4. Assorted Cheese, Fresh Fruit Skewers, Coconut Macaroons, Assorted Fresh Baked Cookies, Chocolate Dipped Strawberries

Medium

1. Herb & Garlic Cheese w/ fresh vegetables, Seasonal Fruit Salsa, Baked Brie in Puff Pastry, Marinated Mushrooms, Mini Crab Cakes, Feta & Garlic-Stuffed Mushrooms, Mediterranean Meatballs, Franks-in-a-Blanket, Cookies & Lemon Bars
2. Grilled Chicken w/ Goat Cheese, Roast Beef Wrapped Asparagus, Seasoned Shrimp Asparagus-Asiago Pastry, Feta & Garlic-Stuffed Mushrooms, Filo cups w/ Lemon/Lime Mousse
3. Mango Salsa w/ corn chips, Fig & Olive Relish w/ Goat Cheese, Shawarma Chicken Skewers Asparagus w/ Prosciutto, Marinated Mushrooms, Mini Crab Cakes, Hearty Italian Meatballs,
4. Hummus w/ Fresh Vegetables, Fresh Sliced Fruit, Assorted Cheeses, Assorted Mini-Sandwiches on ParkerHouse Rolls, Asian Plum Chicken Skewers, Mini Crab Cakes, Assorted Mini Quiche, Cookies & Brownies

Ample

1. Start with a light or medium suggestion and add 3 to 5 items to it.
2. Light #3 from above, plus: Basil & Tomato Bruschetta, Roast Beef Wrapped Asparagus, Marinated Mushrooms Mini Crab Cakes, Spanakopita, BBQ Pulled Pork w/ ParkerHouse Rolls, Hearty Italian Meatballs, Assorted Fresh Baked Cookies, Assorted Dessert Bar Quarters & Fresh Grapes & Strawberries
3. Herb & Garlic Cheese w/ fresh vegetables, Mango Salsa w/ Tostada Triangles, Grilled Chicken w/ Goat Cheese Grilled Balsamic Beef & Grilled Vegetables, Poached Salmon, Mini Crab Cakes, Spanakopita, Feta & Garlic-Stuffed Mushrooms Caesar Salad, Sessame Noodles, Fiesta Black Bean Salad, Cookies & Assorted Finger Desserts
4. Balsamic Vinaigrette w/ Fresh Vegetables, Fig & Olive Relish w/ Goat Cheese, Shawarma Chicken Skewers, Fruit Skewers, Grilled Tenderloin Platter w/ horseradish cream, Coconut Shrimp, Asian Dumplings, Spanakopita, Vegan Stuffed Mushrooms Assorted Fresh Baked Cookies, Chocolate-Dipped Strawberries, Coconut Macaroons

Mix and Mingle Picnic/BBQ

1. Herb & Garlic Cheese w/ fresh veggies, Mango Salsa w/ Tostada Triangles, Savory Meat & Cheese Display, BBQ Pulled Pork w/ Rolls ("sliders"), Hearty Italian Meatballs, Buffalo Chicken Skewers, Mac & Cheese, Fresh Baked Cookies

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