

# HARRISON'S Fall Catering Flavors - 2026

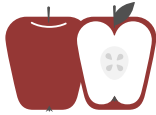
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[www.HarrisonsEatWellCatering.com](http://www.HarrisonsEatWellCatering.com)



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



*Offered Labor Day through Thanksgiving*



## Hors d' Oeuvres

		Portion	Price
Meatballs Chimmichurri	(gf)(df)	doz.	\$26.99
Black Bean Salsa	(v)(gf)(df) (vegan)	pt	\$23.99
- with Tostada Triangles or corn chips (gf)	(v)	doz.	\$9.99

## Hot Entrées

Chicken Picatta - w/ classic lemon & caper sauce		8 oz.	\$13.99
Chicken Marsala - w/ mushroom and Marsala cream sauce		8 oz.	\$13.99
Creamy Tuscan Salmon Fillet - w/ fresh fall greens	(gf)	8 oz.	\$21.99
Roasted Pork Tenderloin - w/ Dijon Cream Sauce		8 oz.	\$16.99

## Flavorful Vegetarian Options - Entrees/Sides

Grilled Veggie Lasagna - a local favorite since 2000! - 4 cheeses & 5 layers with fresh seasonal veggies	(v)	half/whole portion	\$9.99/\$19.99
White Bean & Autumn Vegetable Sauté - a delicious vegan option - chef's best fall veggies sautéed with flavorful white beans	(v)(gf)(df) (vegan)	qt	\$19.99
Butternut & Quinoa Stuffed Portobello - butternut squash, fresh herbs, and quinoa baked in a fresh portobello mushroom	(v)(gf)(df) (vegan)	entrée	\$14.99
Cheesy Grits w/ Seasonal Veggie Stir Fry	(v)	qt	\$18.99
Orchietta Pasta w/ Butternut Squash & Brown Butter	(v)	qt	\$18.99
Autumn Spice Roasted Sweet Potatoes	(v)(gf)(df) (vegan)	qt	\$18.99

## Tailgate Tastes

Bulgogi Chicken Skewers (2 oz) (spicy) w/ cucumber cilantro relish (cooling)	(df) (v)(gf)(df) (vegan)	doz. pint	\$28.50 \$23.99
Garlic Ranch Chicken Skewers (2 oz) w/ Siracha Ranch dip (mildly spicy)	(gf)	doz. pint	\$28.50 \$23.99
Tailgate Tenders - Plain, Buffalo, or BBQ		doz.	\$29.99

## Sweets

Cocoa Pecan Bourbon Balls	(v) (gf)+Nuts	doz.	\$26.99
French Macaron Assortment	(v) +Nuts	doz.	\$26.99
Fresh-from-the-Farm Apple Crisp	(v)	Half pan - serves 12-15	\$59.99



**\*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**