

HARRISON'S EAT WELL CATERING

814-237-4422

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www.HarrisonsEatWellCatering.com

SAMPLE MENUS - RECEPTIONS - Light/Medium/Ample

Mix & Match to create your own unique menu! See more menu selections on our A La Carte Menu / 2026

Cold Hors D'Oeuvres Platters

Herb & Garlic Cheese (gf) w/ Fresh Veggies & Baguette Crisps, Mango Salsa (gf,df) w/ Tostada Triangles, Hummus w/ Soft Pita Bread
 Roast Beef Wrapped Asparagus (gf,df) w/ Horseradish Cream Sauce, Chef's Savory Meat & Cheese Platter (gf)
 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 Platters (gf), Fresh Asparagus w/ Prosciutto (gf,df),
 Asian Plum, Shawarma Chicken Skewers, Pear/Leek/Gruyere Pastries, Asparagus Asiago Pastry (v)

Hot Hors D'Oeuvres

Mini Crab Cakes, Franks in a Blanket, Coconut Shrimp, Asian Dumplings w/ Sesame Glaze
 Grilled Chicken Skewers (gf) - Shawarma, Garlic Ranch, Buffalo, or BBQ, Hearty Italian Meatballs
 Spanakopita (v), Vegan Stuffed Mushroom (v, gf, df), Feta/Garlic Stuffed Mushrooms(v)

Entrée Platters - served at room temperature

Grilled Chicken (df) w/ Goat Cheese and Fig & Olive Relish (gf)
 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...

Sweets

Our own fresh-baked Chocolate Chip Cookies, Assorted Fresh Baked Cookies (+Nuts), Brownies
 Chocolate-Dipped Strawberries (gf), Assorted Dessert Bar Quarters (+Nuts), Coconut Macaroons (gf)
 Fresh Cut Fruit (v, gf, df), New York-Style Cheesecake with Fresh Berries

Beverages

Assorted Pepsi Products, Flavored Seltzer, Canned Iced Tea & Lemonade, Bottled 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 may be available (minimums apply)

SAMPLE MENU: Light Reception for 50 - Delivery w/ Setup

<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	\$14.99	\$14.99
- with fresh veggies	(v, gf, df)	4.25	Dozen	\$8.50	\$36.13
Fresh, Sliced Fruit & Assorted Cheeses	(v, gf) / (v, gf, df)	50	1 oz portions of each	\$1.59	\$79.50
Platter of crisps, crackers, toasts, baguette slices		8.5	Dozen	\$9.99	\$84.92
<u>Hot Hors D'Oeuvres</u>					
Mini Crab Cakes		6.25	Dozen	\$28.50	\$178.13
- with Dill Aioli		1	pint	\$23.99	\$23.99
Spanakopita	(v)	4.25	Dozen	\$24.99	\$106.21
<u>Serving Materials</u>					
Disposable Chafers		2	Each	\$21.99	\$43.98
Disposable/Compostable Serving Materials		50	Per Person	\$1.50	\$75.00
Disposable/Compostable Plates, Napkins, & Other Eating Utensils		50	Per Person	\$1.50	\$75.00
Delivery w/ Setup (Local)					\$66.00
				Subtotal:	\$783.83
				Per Person Cost:	\$15.68

SAMPLE MENU: Flavorful Light Reception for 25 - 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	Jar	\$13.99	\$13.99
- with goat cheese	(v, gf)	25	1 oz portion	\$1.99	\$49.75
- with crisps & crackers		3.75	Dozen	\$9.99	\$37.46
Mango Salsa	(v, gf, df)	1	Pint	\$23.99	\$23.99
- with tostada triangles		3	Dozen	\$10.99	\$32.97
Asparagus Asiago Pastry	(v)	2.25	Dozen	\$24.99	\$56.23
<u>Sweets</u>					
Assorted Dessert Bar Quarters	(v)+Nuts	2.25	Dozen	\$16.99	\$38.23
Chocolate Dipped Strawberries	(v, gf)	2.25	Dozen	\$25.99	\$58.48
<u>Serving Materials</u>					
Delivery (Local)					\$33.00
*Host to provide all plates, napkins, other eating materials, & serving materials				Subtotal:	\$344.10
				Per Person Cost:	\$13.76

Menus can be scaled to any group size. Feel free to ask!

*(v) indicates VEGETARIAN; (gf) indicates GLUTEN-FREE (prepared in a kitchen that uses products containing gluten); (df) indicates DAIRY-FREE

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	\$14.99	\$14.99
- with Fresh Veggies	(v, gf, df)	4.25	Dozen Pieces	\$8.50	\$36.13
- with Baguette Crisps		4.25	Dozen Pieces	\$9.99	\$42.46
Tomato & Basil Bruschetta	(v, gf, df)	1	Pints	\$23.99	\$23.99
- with thin sliced baguette		1.5	Baguette	\$9.99	\$14.99
Classic Hummus	(v, gf, df)	1	Pint	\$23.99	\$23.99
- pretzel crisps & soft pita triangles		3.25	Doz. Pieces	\$9.99	\$32.47
Shawarma Chicken Skewers	(gf, df)	2.25	Dozen	\$28.50	\$64.13
Fresh Asparagus w/ Prosciutto	(gf, df)	2.25	Dozen	\$28.50	\$64.13
Pear, Leek, Gruyere Pastry	(v)	2.25	Dozen	\$24.99	\$56.23
Marinated Mushrooms	(v, trace gluten, df)	2	Quarts	\$18.99	\$37.98
<u>Sweets</u>					
Assorted Finger Desserts	(May contain Nuts)	4.25	Dozen	\$16.99	\$72.21
<u>Serving Materials</u>					
Disposable/Compostable Serving Materials		25	Per Person	\$2.50	\$62.50
*Host to provide all plates, napkins, & other eating materials					
Delivery (Local)					\$33.00
				Subtotal:	\$546.17
				Per Person Cost:	\$21.85

SAMPLE MENU: Medium Reception for 50 - Delivery w/ Setup

<u>Hors D'Oeuvre Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Mango Salsa	(v, gf, df)	1	Pint	\$23.99	\$23.99
- with Tostada Triangles	(v)	3.5	Dozen Pieces	\$10.99	\$38.47
Ranch Dressing		1	Pint	\$23.99	\$23.99
- with Fresh Veggies	(v, gf, df)	4.25	Dozen Pieces	\$8.50	\$36.13
Platter - Cheese & Savory Meat Display					
- Assorted Cheeses - provolone, swiss, cheddar	(v, gf)	50	1 oz portion (assorted)	\$1.59	\$79.50
- Ham, Salami, Winter Sausage		50	1 oz portion (assorted)	\$1.59	\$79.50
- Local Herlocher's Mustard		1	Jars	\$13.99	\$13.99
- Crackers		8	Doz. Pieces	\$9.99	\$79.92
Soft Pretzel Sticks		4.25	Dozen	\$23.99	\$101.96
<u>Hot Hors D'Oeuvres</u>					
BBQ Pulled Pork	54 "slider portions"	(df)	3	Qts	\$33.99
- w/ Parkerhouse Rolls, sliced		4.5	Dozen	\$10.99	\$49.46
Mini Crab Cake with dill aioli		6.25	Dozen	\$28.50	\$178.13
- w/ Dill Aioli		1	Pint	\$23.99	\$23.99
Franks in a Blanket (all beef) w/ local Herlocher's Mustard		6.25	Dozen	\$24.99	\$156.19
- Local Herlocher's Mustard		1	Jars	\$13.99	\$13.99
Vegan Stuffed Mushroom	(v, df)	4.25	Dozen	\$24.99	\$106.21
<u>Sweets</u>					
Assorted Finger Desserts	(May contain Nuts)	4.25	Dozen	\$16.99	\$72.21
<u>Serving Materials</u>					
Disposable Chafers		4	Each	\$21.99	\$87.96
Disposable/Compostable Serving Materials		50	Per Person	\$1.50	\$75.00
Disposable/Compostable Plates, Napkins, & Other Eating Utensils		50	Per Person	\$1.50	\$75.00
Delivery w/ Setup (Local)					\$66.00
				Subtotal:	\$1,483.53
				per person:	\$29.67

Add Beverages for Delivery/Dropoff

Cold Beverages

Assorted Pepsi Products	cans	\$1.99
Bottled Water	bottles	\$1.99
Iced Tea w/ lemon, sweeteners, ice	1/2 gal jugs (serves 8)	\$19.99
Lemonade w/ ice	1/2 gal jugs (serves 8)	\$19.99
Cranberry Lemonade Punch w/ ice	1/2 gal jugs (serves 8)	\$20.99

Hot Beverages

Hot Coffee	96 oz dispenser (serves 10-12)	\$31.99
Decaf	96 oz dispenser (serves 10-12)	\$31.99
Hot Water & Tea Bag Selection (10)	96 oz dispenser (serves 10-12)	\$31.99
- includes creamers, sweeteners, stirrers; served from insulated cardboard dispensers (rated to hold heat for 2 hours by manufacturer)		

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SAMPLE MENU: Wine Country Ample 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	\$14.99	\$14.99
- with fresh veggies & baguette crisps		8.5	Dozen	\$9.99	\$84.92
Mango Salsa	(v, gf, df)	1	Pint	\$23.99	\$23.99
- with tostada triangles		3.5	Dozen	\$10.99	\$38.47
Shawarma Chicken - thin sliced	(gf, df)	25	2 oz portions	\$2.99	\$74.75
- with grilled vegetables	(v, gf, df)	2	Quarts	\$18.99	\$37.98
- with tzatziki sauce		1	Half Pint	\$12.50	\$12.50
Poached Salmon - with chef's garnish	(gf, df)	25	2 oz portions	\$4.99	\$124.75
<u>Hot Hors D'Oeuvres</u>					
Mini Crab Cakes		3.25	Dozen	\$28.50	\$92.63
- with Dill Aioli		1	pint	\$23.99	\$23.99
Spanakopita	(v)	2	Dozen	\$24.99	\$49.98
<u>Salad</u>					
Caesar Salad	(v, gf)	2.5	Gallon	\$31.99	\$79.98
Sesame Noodles	(v, df)	2	Quarts	\$14.99	\$29.98
Fiesta White Bean Salad	(v, gf, df)	2	Quarts	\$18.99	\$37.98
Herbed Potato Salad	(v, gf, df)	2	Quarts	\$14.99	\$29.98
<u>Baked Goods</u>					
Baguette - sliced into eighths		4	Baguettes	\$9.99	\$39.96
<u>Sweets</u>					
Assorted Dessert Bar Quarters & House-Made (gf) Coconut Macaroons		6.25	Dozen	\$16.99	\$106.19
<u>Serving Materials</u>					
Disposable/Compostable Serving Materials		25	Per Person	\$2.50	\$62.50
Delivery (Local)					\$33.00
*Host to provide all plates, napkins, & other eating materials				Subtotal: <i>per person</i>	\$998.50 \$39.94

SAMPLE MENU: VIP Cocktail Reception for 50 - Delivery Only

<u>Hors D'Oeuvre Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Classic Hummus & Basil Hummus	(v, gf, df)	2	Pint	\$23.99	\$47.98
- with soft pita triangles & fresh veggies		7	Dozen Pieces	\$9.99	\$69.93
Asparagus Asiago Pastry	(v)	4	Dozen	\$24.99	\$99.96
Platter - Cheese & Savory Meat Display					
- Assorted Cheeses - provolone, swiss, cheddar	(v, gf)	50	1 oz portion (assorted)	\$1.59	\$79.50
- Ham, Salami, Winter Sausage		50	1 oz portion (assorted)	\$1.59	\$79.50
- Local Herlocher's Mustard		1	Jars	\$13.99	\$13.99
- Crackers		8.5	Doz. Pieces	\$9.99	\$84.92
Marinated Mushrooms	(v, trace gluten, df)	2	Quarts	\$18.99	\$37.98
<u>Hot Hors D'Oeuvres</u>					
Mini Crab Cakes		8	Dozen	\$28.50	\$228.00
Hearty Italian Meatballs		4	Dozen	\$24.99	\$99.96
Vegan Stuffed Mushrooms	(v, gf, df)	4	Dozen	\$24.99	\$99.96
Spanakopita	(v)	4	Dozen	\$24.99	\$99.96
<u>Sweets</u>					
Assorted Dessert Bar Quarters & House-Made Coconut Macaroons		8	Dozen	\$16.99	\$135.92
Chocolate Dipped Strawberries	(v, gf)	4.5	Dozen	\$25.99	\$116.96
<u>Serving Materials</u>					
Serving Materials		50	Per Person	\$2.50	\$125.00
Delivery w/ Service (Local)		2 attendants approx 3 hours			\$198.00
*Host to provide all RENTAL plates, napkins, & other eating materials			Subtotal: <i>per person:</i>		\$1,617.51 \$32.35

SERVICE OPTIONS: Full Service - attendants for food and beverage; certified bartenders available
 Partial Service - buffet attendant only
 Delivery Only // Delivery w/Setup

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.
 Disposable chafers are available for purchase

Menus can be scaled to any group size. Feel free to ask!

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INTERESTING RECEPTION COMBINATIONS

See more menu selections on our A La Carte Menu.

Light

- 1 . Assorted Cheese, Fresh cut Fruit, Coconut Macaroons, Assorted Fresh Baked Cookies, Chocolate Dipped Strawberries
- 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

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, Italian Meatballs, Franks-in-a-Blanket, Cookies & Dessert Bar Quarters
- 2 . Grilled Chicken w/ Goat Cheese, Roast Beef Wrapped Asparagus, Seasoned Shrimp Asparagus-Asiago Pastry, Feta & Garlic-Stuffed Mushrooms, Chocolate Dipped Strawberries
- 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, Sesame Noodles, Fiesta White Bean Salad, Cookies & Assorted Finger Desserts
- 4 . Balsamic Vinaigrette w/ Fresh Vegetables, Fig & Olive Relish w/ Goat Cheese, Shawarma Chicken 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/Tailgate Style

- 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, Chef's Seasonal Quinoa Fresh Baked Chocolate Chip Cookies, Brownies, & Grapes
- 2 . Seasoned Shrimp w/ Cocktail Sauce, Carved Tenderloin w/ Horseradish Sauce, Rosemary Chicken Salad, Hummus w/ Premium Long Cut Veggies, Chef's Spread Trio (Olive tapenade, Basil Pesto, Tuscan Gorgonzola Dip) Goat & Premium Cheese w/ Grapes, Pear Leek Gruyere Pastry, Chocolate Strawberries, Chocolate Chip Cookies

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