

harvest

SEASONAL KITCHEN

PLATED GROUP DINNER MENU

Supper One

\$36 per person

APPETIZER

Select one

Deviled Eggs

spinach / candied pecan /
beet chow chow / dill /
pickled mustard seeds

Chicken and Biscuit

persimmon buttermilk
biscuit / persimmon
orange marmalade /
rosemary buttermilk /
roasted rosemary

Carrot Hummus

benne seeds / chickpeas /
sweet potato chips /
beet chips /
rainbow microgreens

SALAD

Select one

Baby Mixed Greens

pickled celery / blood orange /
goat feta / savory granola /
spiced green goddess dressing

Baby Kale

poached pears /
toasted garbanzo beans /
smoked mozzarella /
balsamic vinaigrette

Chicken & Black Rice Soup

carrots / celery /
onion

ENTRÉE

Select two for your
guests to choose from

Creole Pan Seared Shrimp

Carolina Gold dirty rice /
spinach / celery /
baguette

Pork Enchiladas

house corn tortillas /
seasonal succotash /
queso fresco /
tomatillo sauce

Roasted Chicken

sautéed spinach /
black rice / tomato jus /
mole / fried sage /
benne seed

DESSERT

Select one

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Chocolate Flourless Cake

chocolate pecan toffee /
chocolate ice cream /
coffee syrup

Suggested Wine Pairings

Landmark, Chardonnay
A to Z, Pinot Gris
Milbrandt Vineyards, Rose
Irony, Pinot Noir
Hahn, Cabernet

Sonoma, CA \$39
Willamette Valley, OR \$39
Columbia Valley, WA \$32
Monterey, CA \$35
Monterey, CA \$32

Coffee, iced tea, and soft drinks are included in all dinner packages.

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SEASONAL KITCHEN

Supper Two

\$44 per person

APPETIZER

Select one

Crispy Ribs

House pickled vegetables /
Texas barbecue sauce

Artisanal Cheese Board

Chef's choice of meats
and cheeses /
grilled baguette

Pimento & Cheese

ham / cheddar / burrata /
blackened tortilla chips /
candied jalapenos /
cilantro

SALAD

Select one

Serrano Caesar

pepper jack /
pumpnickel croutons /
serrano caesar dressing

Baby Kale

poached pears /
toasted garbanzo beans /
smoked mozzarella /
balsamic vinaigrette

Beet Salad

red beets /
pickled golden beets /
goat chevre / farro /
beet chips / sherry dressing

Chicken & Black Rice Soup

carrots / celery / onion

ENTRÉE

Select three for your
guests to choose from

Creole Pan Seared Shrimp

Carolina Gold dirty rice /
spinach / celery /
baguette

Top Sirloin Steak *

orange sweet potato puree /
carrots / parsley puree /
crispy parsley /
blood orange

*All steaks are
served medium if there are more
than 18 guests in the party

Roasted Chicken

sautéed spinach /
black rice / tomato jus /
mole / fried sage /
benne seed

Pork Tenderloin

sweet potato hash /
queso fresco / salsa verde

DESSERT

Select one

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Chocolate Flourless Cake

chocolate pecan toffee /
chocolate ice cream /
coffee syrup

Suggested Wine Pairings

District 7, Chardonnay	Monterey, CA	\$43
A to Z, Pinot Gris	Willamette Valley, OR	\$39
Chateau St. Michelle, Sauvignon Blanc	Horse Heaven Hills, WA	\$43
Sean Minor, Pinot Noir	Napa, CA	\$39
Kendall Jackson Vintner's Reserve, Cabernet	Sonoma, CA	\$46

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SEASONAL KITCHEN

Supper Three

\$52 per person

APPETIZER

Select one

Lamb Meatballs
smoked baby carrots /
fried tarragon /
roasted red pepper /
herb buttermilk

**Marinated Shrimp &
Sweet Potato Crisp**
lemon vinaigrette

**Artisanal
Cheese Board**
Chef's choice of meats
and cheeses /
grilled baguette

SALAD

Select one

**Chicken & Black
Rice Soup**
carrots / celery /
onion

Baby Kale
poached pears /
toasted garbanzo beans /
smoked mozzarella /
balsamic vinaigrette

Beet Salad
red beets /
pickled golden beet /
goat chevre / farro /
beet chips / sherry dressing

ENTRÉE

Select three
for your guests to
choose from

Top Sirloin Steak *
okra potato hash / corn /
garlic yogurt sauce / pickled
okra / crispy okra

*All steaks are
served medium if there are more
than 18 guests in the party

Roasted Chicken
sautéed spinach /
black rice / tomato jus /
mole / fried sage /
benne seed

Pan Roasted Red Fish
potato puree / tomatillo /
red bell pepper / chorizo /
tomatillo glaze /
chipotle butter /
microgreens

**Brined and Smoked
Pork Chops**
preserved eggplant butter /
sweet potato puree /
grilled zucchini / fried sage

DESSERT

Select one

**Chocolate Flourless
Cake**
chocolate pecan toffee /
chocolate ice cream /
coffee syrup

**Lemon Goat Cheese
Icebox Pie**
goat cheese / lemon /
graham cracker crust /
whipped meringue

**Toasted
Chocolate Bread**
toasted marshmallow /
toasted almond /
graham cracker crumbs

Suggested Wine Pairings

Chateau St. Jean, Chardonnay	Sonoma, CA	\$46
J Vineyards, Pinot Gris	Russian River Valley, CA	\$43
Pine Ridge, Chenin Blanc / Viognier	Napa, CA	\$43
Meiomi, Pinot Noir	Monterey, CA	\$50
Hess, Cabernet	Napa, CA	\$50

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SEASONAL KITCHEN

Supper Four

\$60 per person

APPETIZER

Per person, select one;
family-style, select two

Duck Breast

confit fingerling potatoes /
crispy duck butter /
parsley puree /
crispy parsley

Lamb Meatballs

smoked baby carrots /
fried tarragon /
roasted red pepper /
herb buttermilk

Butter Poached Shellfish

chorizo / spaghetti squash /
Swiss chard / radish /
daikon radish cream sauce /
radish sprouts / nutmeg

Crispy Ribs

house pickled vegetables /
Texas barbecue sauce

SALAD

Select one

Beet Salad

red beets /
pickled golden beet /
goat chevre / farro /
beet chips / sherry dressing

Serrano Caesar

pepper jack /
pumpkin croutons /
serrano caesar dressing

Warm Kale Salad

crispy pancetta /
roasted butternut squash /
candied pecans /
fresh pear / farro /
smoked mozzarella /
apple cider vinaigrette

ENTRÉE

Select three for your
guests to choose from

Grass Fed Filet *

roasted carrot mashed
potatoes / baby carrots /
green garlic puree /
cilantro / black garlic

*All steaks are
served medium if there are more
than 18 guests in the party

Buffalo Prime Rib

smoked / cocoa-crust /
mole / sautéed broccolini /
daikon radish crème fraiche /
orange zest

Pan Roasted Red Fish

potato puree / tomatillo /
red bell pepper / chorizo /
tomatillo glaze /
chipotle butter /
microgreens

Roasted Chicken

sautéed spinach /
black rice / tomato jus /
mole / fried sage /
benne seed

DESSERT

Select two for your
guests to choose from

Chocolate Flourless Cake

chocolate pecan toffee /
chocolate ice cream /
coffee syrup

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Squash Pound Cake

candied lemon zest /
butternut squash pastry
cream / orange segments

Toasted Chocolate Bread

toasted marshmallow /
toasted almond /
graham cracker crumbs

Suggested Wine Pairings

Hartford Court, Chardonnay
La Crema, Pinot Grigio
St. Supery, Sauvignon Blanc
The Prisoner, Blend
Justin Cabernet, Cabernet

Napa, CA
Monterey, CA
Napa, CA
Napa, CA
Paso Robles, CA

\$60
\$46
\$73
\$82
\$63

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Cocktail Selections

Displays

Mimosas <i>served in champagne flute</i> sparkling wine / orange juice	\$12 per person
Mimosa Bar <i>served in champagne flute with displayed seasonal fruit</i> sparkling wine / orange juice / grapefruit juice / cranberry juice <i>*estimated at 4 servings per person</i>	\$14 per person
Infused Bloody Mary Bar <i>served in highball glass with displayed bacon, celery, cheese & house pickled vegetables</i> Texas vodka infused with peppers, jalapenos, peppercorns, and garlic / bloody-mary mixture <i>*yields 18, 3.5oz servings</i>	\$175

Mini Martini Selections

**each selection yields 32, 2oz mini martinis*

Grapefruit Martini <i>garnished with sugar rim and sage leaf</i> grapefruit-infused Texas vodka / elderflower liqueur / grapefruit juice	\$145
The Pollinator <i>garnished with dehydrated flower petals</i> honeycomb-infused gin / elderflower liqueur / lemon juice / aquafaba / basil-simple syrup	\$145
Hemingway Daquiri <i>garnished with a lime wheel</i> aged rum / maraschino liqueur / grapefruit juice / lime juice	\$145
The Perfect Texas Manhattan <i>garnished luxardo cherry</i> Texas bourbon / Dolin dry vermouth / Dolin sweet vermouth / angostura bitter	\$185

Batched Cocktails

Harvest Old Fashioned <i>served in a rocks glass, yields 26 servings</i> Texas bourbon / orange slice / sugar / luxardo cherry / bitters mixture	\$175
Texas Mule <i>served in a rocks glass, yields 17 servings</i> Texas vodka / agave / lime juice / bitters / ginger beer / lime wedge / seasonal herb	\$150
Texas Bourbon Mule <i>served in a rocks glass, yields 17 servings</i> Texas bourbon / agave / lemon juice / ginger beer / lemon wedge / seasonal herb	\$150

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Margaritas

**Each Selection Yields 14, 4oz. Servings*

Citrus Margarita *served on the rocks with citrus zest salt and a lime wheel* \$145
Citrus-infused silver tequila / orange liqueur / orange juice / lime juice / agave

Seasonal Market Margarita Selections \$145

Spring: *served on the rocks with sugar and fresh mint*
strawberry-infused tequila / agave / lemon juice / strawberry puree

Summer *served on the rocks with hibiscus salt and a orange slice*
hibiscus-infused tequila / agave / lime juice / orange juice / hibiscus concentrate

Fall *served on the rocks with cinnamon sugar and an apple chip*
apple cinnamon-infused tequila / agave / lime juice / apple cider

Winter *served on the rocks with black lava salt and a charred lemon wheel*
charred lemon-infused tequila / orange liqueur / lemon juice / lemon simple

Sangria

**Each Selection Yields 12, 5oz. Servings*

Red *served in a wine glass with fresh cut fruit* \$85
red wine / orange juice / cranberry juice / brandy / orange liqueur / lemon /
lime / orange / strawberry

White *served in a wine glass with fresh cut fruit* \$85
white wine / white cranberry juice / coconut rum / lemon juice / lime juice /
ginger-ale / apple / pineapple / lemon / lime

Blush *served in a wine glass with fresh cut fruit* \$85
white zinfandel / pineapple juice / coconut rum / lime juice / ginger-ale / lemon /
orange / pineapple / strawberry

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