

# harvest

SEASONAL KITCHEN

## PLATED GROUP DINNER MENU

### Passed Cold Appetizers *pricing is per piece*

<b>Prosciutto Wrapped Sourdough</b> house cured prosciutto	2
<b>Marinated Cherry Tomatoes</b> mozzarella / cilantro salsa verde	2.5
<b>Roasted Beet and Pecan-Crusted Goat Cheese</b> baby arugula	3
<b>Pecan Stuffed Date</b> house prosciutto	2
<b>Deviled Eggs</b> carrot / smoked paprika / candied pecan / beet chow chow / dill	1.2

### Passed Hot Appetizers *pricing is per piece*

<b>Mini Pork Tacos</b> lime slaw / fresno chili sauce / cilantro	3
<b>Mini Tostadas</b> pork carnitas / lime slaw / fresno chili sauce / cilantro	3
<b>Mini Crab Cakes</b> chow chow tartar sauce / fresh radish	3
<b>Buffalo Tenderloin</b> pumpernickel toast / béarnaise / fried tarragon	4
<b>Pancetta-Wrapped Poached Shrimp</b> charred scallion vinaigrette	3
<b>Grilled Feta and Prosciutto</b> rye toast / chives	2
<b>Roasted Red Potatoes</b> Deep Ellum blue cheese / lemon confit / alfalfa sprouts	2
<b>Hot Chicken Skewer</b> crispy tender / cayenne oil / blue cheese aioli	2
<b>Creole Shrimp Crostini</b> pan seared shrimp / dirty rice / celery	4
<b>Grown-Up Grilled Cheese</b> goat cheese / cheddar / bacon / avocado / Texas toast	3
<b>Chicken &amp; Seedy Herb Biscuits</b> chicken thigh / caramelized honey / pear jam / sage	3
<b>Soup Shooters</b> tomato	3

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

We are committed to preparing our menus with environmentally and socially responsible products. To maintain this focus, some products in our menu may change on short notice based on seasonal and regional availability. To stay true to this effort, we may substitute appropriate alternatives as necessary.

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## Appetizer Displays

*pricing is per person*

<b>Artisanal Meats &amp; Cheeses</b> Chef's choice of meats and cheeses / grilled baguette	5
<b>Pimento &amp; Cheese Dip</b> cilantro / candied jalapeños / ham / cheddar / burrata cheese blackened tortilla chips	3
<b>Green Lentil Hummus</b> spinach / sweet potato chips / pumpkin seeds / golden raisins / pepper vinegar / cumin	3
<b>Marinated Shrimp and Sweet Potato Crisp</b> lemon vinaigrette	3
<b>Fried Rib &amp; Pickles</b> house made pickled vegetables / Texas barbecue sauce	3

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## Supper One

\$36 per person

### APPETIZER

Select one in advance,  
served family style

#### Deviled Eggs

carrot / smoked paprika /  
candied pecan /  
beet chow chow / dill

#### Chicken & Seedy

##### Herb Biscuit

chicken thigh /  
caramelized honey /  
pear jam / sage

### SALAD

Select one in advance

#### Baby Mixed Greens

pickled celery / carrot /  
radish / goat feta /  
savory granola /  
spiced green goddess dressing

#### Kale & Brown Rice

fennel / orange /  
candied pecan / queso fresco /  
citrus vinaigrette

#### Lemon Chicken Rice

Carolina Gold rice /  
celery / carrots /  
egg lemon broth

### ENTRÉE

Select two in advance  
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

mole / Oaxacan green grits /  
caulilini / pickled sunflower  
seeds

### DESSERT

Select one in advance

#### Lemon Goat Cheese Icebox Pie

goat cheese / lemon /  
graham cracker crust /  
whipped meringue

#### Seedy Chocolate

##### Cheesecake

no bake / semi-sweet  
chocolate / sesame seeds /  
pumpkin seeds /  
sunflower seeds / oats /  
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

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## Supper Two

\$44 per person

### APPETIZER

Select one in advance,  
served family style

#### Fried Ribs & Pickles

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 in advance

#### Serrano Caesar

pepper jack /  
pumpnickel croutons /  
serrano caesar dressing

#### Baby Mixed Greens

pickled celery / carrot /  
radish / goat feta /  
savory granola /  
spiced green goddess  
dressing

#### Lemon Chicken Rice

Carolina Gold rice /  
celery / carrots /  
egg lemon broth

### ENTRÉE

Select two in advance for  
your guests to choose from

#### Creole Pan Seared Shrimp

Carolina Gold dirty rice /  
spinach /celery /  
baguette

#### Flat Iron Steak\*

black garlic rubbed /  
green lentils / baby carrots /  
crispy yellow beets / black garlic jus /  
salsa verde / turmeric oil

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

#### Roasted Chicken

mole / Oaxacan green grits /  
caulilini / pickled sunflower seeds

#### Pork Tenderloin

sweet potato hash / apple /  
aged white cheddar sauce /  
rosemary salsa verde

### DESSERT

Select one in  
advance

#### Lemon Goat Cheese Icebox Pie

goat cheese / lemon /  
graham cracker crust /  
whipped meringue /

#### Seedy Chocolate Cheesecake

no bake /  
semi-sweet chocolate /  
sesame seeds /  
pumpkin seeds /  
sunflower seeds /  
oats / 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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## Supper Three

\$52 per person

### APPETIZER

Select one in advance,  
served family style

#### **Fried Ribs & Pickles**

house-pickled vegetables /  
Texas barbecue sauce

#### **Butter Poached Shellfish**

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

#### **Artisanal Cheese Board**

Chef's choice of meats  
and cheeses /  
grilled baguette

### SALAD

Select one in advance

#### **Baby Mixed Greens**

pickled celery / carrot /  
radish / goat feta /  
savory granola /  
spiced green goddess  
dressing

#### **Serrano Caesar**

pepper jack /  
pumpnickel croutons /  
serrano caesar dressing

#### **Lemon Chicken Rice**

Carolina Gold rice /  
celery / carrots /  
egg lemon broth

### ENTRÉE

Select two in advance  
for your guests to  
choose from

#### **Wagyu Flat Iron Steak \***

black garlic rubbed /  
green lentils / baby carrots /  
crispy yellow beets /  
black garlic jus / salsa verde /  
turmeric oil

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

#### **Roasted Chicken**

mole / Oaxacan green grits /  
caulilini / pickled sunflower  
seeds

#### **Pan Roasted Red Fish**

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

### DESSERT

Select one in  
advance

#### **Seedy Chocolate Cheesecake**

no bake / semi-sweet  
chocolate / sesame seeds /  
pumpkin seeds /  
sunflower seeds / oats /  
coffee syrup

#### **Lemon Goat Cheese Icebox Pie**

goat cheese / lemon /  
graham cracker crust /  
whipped meringue

#### **Apple Brown Betty**

hippie health loaf crumble /  
brown sugar /  
raw coconut oil /  
cinnamon / salted caramel  
ice cream

### 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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## Supper Four

\$60 per person

### APPETIZER

Select one in advance,  
served family style

#### Fried Ribs & Pickles

house-pickled vegetables /  
Texas barbecue sauce

#### Chicken & Seedy Herb Biscuit

chicken thigh /  
caramelized honey /  
pear jam / sage

#### Butter Poached Shellfish

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

### SALAD

Select one in advance

#### Baby Mixed Greens

pickled celery / carrot /  
radish / goat feta /  
savory granola /  
spiced green goddess  
dressing

#### Serrano Caesar

pepper jack /  
pumpnickel croutons /  
serrano caesar dressing

#### Lemon Chicken Rice

Carolina Gold rice /  
celery / carrots /  
egg lemon broth

### ENTRÉE

Select three for your  
guests to choose from

#### Grass Fed Filet \*

black garlic rubbed /  
green lentils / baby carrots /  
crispy yellow beets /  
black garlic jus /  
salsa verde / turmeric oil

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

#### Buffalo Filet \*

cauliflower /  
butternut squash puree /  
crispy kale / red pearl onions

#### Pan Roasted Red Fish

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

#### Roasted Chicken

mole / Oaxacan green grits /  
caulilini / pickled sunflower  
seeds

### DESSERT

Select two for your  
guests to choose from

#### Seedy Chocolate Cheesecake

no bake / semi-sweet  
chocolate / sesame seeds /  
pumpkin seeds /  
sunflower seeds / oats /  
coffee syrup

#### Lemon Goat Cheese Icebox Pie

goat cheese / lemon /  
graham cracker crust /  
whipped meringue

#### Apple Brown Betty

hippie health loaf crumble /  
brown sugar /  
raw coconut oil /  
cinnamon /  
salted caramel ice cream

### Suggested Wine Pairings

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

Napa, CA \$60  
Monterey, CA \$46  
Napa, CA \$73  
Napa, CA \$82  
Paso Robles, CA \$63

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## Dessert Displays

*pricing is per person*

<b>Mini Ice Cream Sandwiches</b> choice of current cookie / ice cream or sorbet	3
<b>Lemon Goat Cheese Pie Bites</b> meringue / graham cracker crust	3
<b>Citrus Chocolate Mousse</b> pecan crumbles / thyme whipped cream	3
<b>Vanilla Cake Bites</b> almond pudding / chocolate ganache / farm flower	3
<b>Sweet Biscuits and Cream</b> seasonal fruit jam / fresh thyme	3

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## Cocktail Selections

### Displays

**Mimosas** *served in champagne flute* \$12 *per person*  
sparkling wine / orange juice

**Mimosa Bar** *served in champagne flute with displayed seasonal fruit* \$14 *per person*  
sparkling wine / orange juice / grapefruit juice / cranberry juice  
*\*estimated at 4 servings per person*

**Infused Bloody Mary Bar** *served in highball glass with displayed bacon, celery, cheese & house pickled vegetables* \$175  
Texas vodka infused with peppers, jalapenos, peppercorns, and garlic / bloody-mary mixture  
*\*yields 18, 3.5oz servings*

### Mini Martini Selections

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

**Grapefruit Martini** *garnished with sugar rim and sage leaf* \$145  
grapefruit-infused Texas vodka / elderflower liqueur / grapefruit juice

**The Pollinator** *garnished with dehydrated flower petals* \$145  
honeycomb-infused gin / elderflower liqueur / lemon juice / aquafaba / basil-simple syrup

**Hemingway Daquiri** *garnished with a lime wheel* \$145  
aged rum / maraschino liqueur / grapefruit juice / lime juice

**The Perfect Texas Manhattan** *garnished luxardo cherry* \$185  
Texas bourbon / Dolin dry vermouth / Dolin sweet vermouth / angostura bitter

### Batched Cocktails

**Harvest Old Fashioned** *served in a rocks glass, yields 26 servings* \$175  
Texas bourbon / orange slice / sugar / luxardo cherry / bitters mixture

**Texas Mule** *served in a rocks glass, yields 17 servings* \$150  
Texas vodka / agave / lime juice / bitters / ginger beer / lime wedge / seasonal herb

**Texas Bourbon Mule** *served in a rocks glass, yields 17 servings* \$150  
Texas bourbon / agave / lemon juice / ginger beer / lemon wedge / seasonal herb



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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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## Wine Selections

### Sparkling

Wycliff, Sparkling Wine	Napa, CA	\$25
Mionetto, Prosecco Brut	Treviso, ITL	\$59
Mumm Napa, Brut Rosé	Napa, CA	\$53

### Chardonnay

Landmark Chardonnay	Sonoma, CA	\$39
District 7	Willamette Valley, OR	\$39
Chateau St. Jean	Sonoma, CA	\$46

### Sauvignon Blanc

Chateau St. Michelle	Horse Heaven Hills, WA	\$43
Ferrari, Fume Blanc	Sonoma, CA	\$35
St Supery	Napa, CA	\$73

### Pinot Grigio

A to Z, Pinot Gris	Willamette Valley, OR	\$39
J Vineyards	Russian River Valley, CA	\$43
La Crema	Monterey, CA	\$46

### Alternative White

Left Coast Cellars, White Pinot Noir	Willamette Valley, OR	\$62
Pine Ridge, Chenin Blanc / Viognier	Napa, CA	\$43

### Rose

Milbrandt Vineyards	Columbia Valley, WA	\$32
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### Pinot Noir

Irony	Monterey, CA	\$35
Sean Minor	Napa, CA	\$39
Meiomi	Monterey, CA	\$50

### Merlot

Murphy-Goode	North Coast, CA	\$39
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### Cabernet

Hahn	Monterey, CA	\$32
Kendall Jackson Vintner's Reserve	Sonoma, CA	\$46
Hess	Napa, CA	\$50
Justin	Paso Robles, CA	\$63
Silver Palm	North Coast, CA	\$46