



## PLATED GROUP LUNCH 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 lunch 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.

# harvest

SEASONAL KITCHEN

## 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

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

# harvest

SEASONAL KITCHEN

## Lunch One \$15 per person

### APPETIZER

Select one

#### Lemon Chicken Rice

Carolina Gold rice /  
celery / carrots /  
egg lemon broth

**Baby Mixed Greens**  
pickled celery / carrot / radish /  
goat feta / savory granola /  
spiced green goddess dressing

### ENTRÉE

Select two sandwiches for your guests to choose from

#### Chicken Salad

heirloom tomato /  
baby lettuce / dried apricot /  
sliced almonds / tarragon /  
whole grain wheat bread /  
house potato chips

**Hot Chicken**  
fried chicken breast /  
sliced pickles / cayenne oil /  
chow chow tartar sauce / Texas toast /  
house potato chips

#### Pimento Cheese

smoked ham /  
heirloom tomato /  
Texas toast /  
house potato chips

#### Turkey

house smoked / avocado /  
smoked cheddar /  
jalapeño jelly /  
whole grain wheat bread /  
house potato chips

#### House Hamburger\*

ground brisket / chuck /  
short rib / whole wheat bun /  
smoked cheddar /  
house potato chips

\*all burgers served medium

## Lunch Two \$20 per person

### ENTRÉE

Select two for your guests to choose from

#### Pork Enchiladas

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

**Cobb Salad**  
bacon / pickled egg /  
sungold tomatoes / avocado /  
Deep Ellum blue cheese /  
Texas candied pecans /  
buttermilk dressing

#### House Hamburger\*

ground brisket / chuck / short rib /  
whole wheat bun / smoked cheddar /  
house potato chips

\*all burgers served medium

#### Chicken Fried Chicken

roasted red skin potatoes /  
sugar snap peas /  
black pepper pan gravy

### DESSERT

Select one

#### 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

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

# harvest

SEASONAL KITCHEN

## Lunch Three \$23 per person

### SALAD

Select one

#### Serrano Caesar

pepper jack /  
pumpnickel croutons /  
serrano caesar dressing

#### Baby Mixed Greens

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

### ENTRÉE

Select two sandwiches for your guests to choose from

#### Pimento Cheese

smoked ham /  
heirloom tomato /  
Texas toast / house potato chips

#### Hot Chicken

fried chicken breast /  
sliced pickles / cayenne oil /  
chow chow tartar / Texas toast /  
house cut fries

#### Turkey

house smoked / avocado /  
smoked cheddar / jalapeño jelly /  
whole grain wheat bread /  
house potato chips

#### Chicken Salad

heirloom tomato / baby lettuce /  
dried apricot / sliced almonds /  
tarragon / whole grain wheat bread /  
house potato chips

### DESSERT

Select one

#### 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

## Lunch Four \$32 per person

### SALAD

Select one

#### Beet Salad

beet / goat cheese / arugula /  
farro / beet chips /  
pumpnickel breadcrumbs /  
citrus vinaigrette

#### 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 for your guests to choose from

#### Cobb Salad

roasted chicken / bacon / pickled egg /  
sungold tomatoes / avocado / Deep Ellum blue cheese /  
Texas candied pecans / buttermilk dressing

#### Crispy Catfish

warm leeks cabbage slaw / fennel sausage /  
pickled red onion / chow chow tartar sauce /  
sesame salt / parsley oil

#### Chicken Fried Chicken

roasted red skin potatoes / sugar snap peas /  
black pepper pan gravy

#### Pork Enchiladas

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

### DESSERT

Select one

#### 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

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

# harvest

SEASONAL KITCHEN

## 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

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



## Cocktail Selections

### Displays

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

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

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

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

# harvest

SEASONAL KITCHEN

## 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

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

# harvest

SEASONAL KITCHEN

## 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
---------------------	---------------------	------

### Pinot Noir

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

### Merlot

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

### 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

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