

harvest

SEASONAL KITCHEN

Offsite Events Catering Menu

Hors d'Oeuvres

Passed Cold Appetizers

pricing is per piece

Prosciutto Wrapped Sourdough house cured prosciutto	2.20
Marinated Cherry Tomatoes mozzarella / cilantro salsa verde	2.75
Roasted Beet and Pecan-Crusted Goat Cheese baby arugula	3.30
Pecan Stuffed Date house prosciutto	2.20
Deviled Eggs carrot / smoked paprika / candied pecan / beet chow chow / dill /	1.32

Passed Hot Appetizers

pricing is per piece

Mini Pork Tacos lime slaw / fresno chili sauce / cilantro	3.30
Mini Tostadas pork carnitas / lime slaw / fresno chili sauce / cilantro	3.30
Mini Crab Cakes chow chow tartar sauce / fresh radish	3.30
Buffalo Tenderloin pumpernickel toast / béarnaise / fried tarragon	4.40
Panetta-Wrapped Poached Shrimp charred scallion vinaigrette	3.30
Grilled Feta and Prosciutto rye toast / chives	2.20
Roasted Red Potatoes Deep Ellum blue cheese / lemon confit / alfalfa sprouts	2.20
Hot Chicken Skewer crispy tender / cayenne oil / blue cheese aioli	2.20
Creole Shrimp Crostini pan seared shrimp / dirty rice / celery	4.40
Grown-Up Grilled Cheese goat cheese / cheddar / bacon / avocado / Texas toast	3.30
Chicken & Seedy Herb Biscuits chicken thigh / caramelized honey / pear jam / sage	3.30
Soup Shooters tomato	3.30

Plated Hot Appetizers

pricing is per person

Lamb Meatballs smoked baby carrots / fried tarragon / roasted red pepper / herb buttermilk	5.50
Butter Poached Shellfish chorizo / spaghetti squash / Swiss chard / radish / daikon radish cream sauce / radish sprouts / nutmeg	5.50
Duck Breast confit fingerling potatoes / crispy duck butter / parsley puree / crispy parsley	6.60
Pork Sausage braised red cabbage / grainy mustard sauce / fennel jam / fennel fronds	6.05

Appetizer Displays

pricing is per person

Artisanal Meats & Cheeses Chef's choice of meats and cheeses / grilled baguette	5.50
Pimento & Cheese Dip cilantro / candied jalapeños / ham / cheddar / burrata cheese blackened tortilla chips	3.30
Marinated Shrimp and Sweet Potato Crisp lemon vinaigrette	3.30
Fried Rib & Pickles house-made pickled vegetables / Texas barbecue sauce	3.30
Hummus pickled cauliflower / marinated broccolini / seasonal hummus / parsley	3.30

Salads

Warm Kale Salad crispy pancetta / roasted butternut squash / farro / candied pecans / fresh pear / smoked mozzarella / apple cider vinaigrette	9.90
Baby Mixed Greens pickled celery / carrot / radish / goat feta / savory granola / spiced green goddess dressing	7.70
Serrano Caesar pepper jack / pumpernickel croutons / serrano caesar dressing	7.70
Kale & Brown Rice / fennel / orange / candied pecan / queso fresco / citrus vinaigrette	9.90
Beet Salad beet / goat cheese / arugula / farro / beet chips / pumpernickel breadcrumbs / citrus vinaigrette	9.90
Cobb bacon / pickled egg / sungold tomatoes / avocado / Deep Ellum blue cheese / Texas candied pecans / blue cheese dressing	9.90

Entrees

Brined and Smoked Pork Chops preserved eggplant butter / sweet potato puree / grilled zucchini / fried sage	33
Buffalo Prime Rib smoked / cocoa-crusteD / mole / daikon radish crème fraiche / sautéed broccolini / orange zest	39.60
Grilled Rack of Boar sautéed seasonal greens / Mexican chorizo / roasted red potatoes / herbed yogurt sauce	41.80
Pork Enchiladas house corn tortillas / seasonal succotash / queso fresco / tomatillo sauce	16.50
Roasted Chicken mole / Oaxacan green grits / caulilini / pickled sunflower seeds salsa verde / sorrel	20.90
Pork Tenderloin sweet potato hash / caramelized onions / aged white cheddar sauce / salsa verde	27.50
Pan Roasted Red Fish potato puree / tomatillo / red bell pepper / chorizo / tomatillo glaze / chipotle butter / microgreens	25.30
Creole Pan Seared Shrimp Carolina Gold dirty rice / spinach / celery / baguette	19.80
Wagyu Flat Iron black garlic rubbed / green lentils / baby carrots / crispy yellow beets / black garlic jus / salsa verde / turmeric oil	30.80
Ribeye smoked / grilled / fingerling potatoes / roasted carrot / leeks / mustard / béarnaise / pickled jalapeño	39.60
Grass Fed Filet black garlic rubbed / green lentils / baby carrots / crispy yellow beets / black garlic jus / salsa verde / turmeric oil	41.80

Desserts

Displays

pricing is per person

Mini Ice Cream Sandwiches choice of current cookie / ice cream or sorbet	3.30
Lemon Goat Cheese Pie Bites meringue / graham cracker crust	3.30
Citrus Chocolate Mousse pecan crumbles / thyme whipped cream	3.30
Vanilla Cake Bites almond pudding / chocolate ganache / farm flower	3.30
Sweet Biscuits and Cream seasonal fruit jam / fresh thyme	3.30

Plated

pricing is per person

Toasted Chocolate Bread toasted marshmallow / toasted almond / graham cracker crumbs	7.70
Squash Pound Cake candied lemon zest / butternut squash pastry cream / orange segments	7.70
Cornmeal Cake and Vanilla Semifreddo seasonal fruit / fruit jam	7.70
Flourless Chocolate Cake rum raisin sauce / whipped cream	7.70
Seedy Chocolate Cheesecake no bake / semi-sweet chocolate / sesame seeds / pumpkin seeds / sunflower seeds / oats / coffee syrup	7.70
Lemon Goat Cheese Icebox Pie goat cheese / lemon / graham cracker crust / whipped meringue / strawberry	6.60

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* \$13.20 *per person*
sparkling wine / orange juice

Mimosa Bar *served in champagne flute with displayed seasonal fruit* \$15.40 *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* \$192.50
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* \$159.50
grapefruit-infused Texas vodka / elderflower liqueur / grapefruit juice

The Pollinator *garnished with dehydrated flower petals* \$159.50
honeycomb-infused gin / elderflower liqueur / lemon juice / aquafaba / basil-simple syrup

Hemingway Daiquiri *garnished with a lime wheel* \$159.50
aged rum / maraschino liqueur / grapefruit juice / lime juice

The Perfect Texas Manhattan *garnished luxardo cherry* \$203.50
Texas bourbon / Dolin dry vermouth / Dolin sweet vermouth / angostura bitter

Batched Cocktails

Harvest Old Fashioned *served in a rocks glass, yields 26 servings* \$192.50
Texas bourbon / orange slice / sugar / luxardo cherry / bitters mixture

Texas Mule *served in a rocks glass, yields 17 servings* \$165
Texas vodka / agave / lime juice / bitters / ginger beer / lime wedge / seasonal herb

Texas Bourbon Mule *served in a rocks glass, yields 17 servings* \$165
Texas bourbon / agave / lemon juice / ginger beer / lemon wedge / seasonal herb

Margaritas

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

Citrus Margarita *served on the rocks with citrus zest salt and a lime wheel* \$159.50
Citrus-infused silver tequila / orange liqueur / orange juice / lime juice / agave

Seasonal Market Margarita Selections \$159.50

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* \$93.50
red wine / orange juice / cranberry juice / brandy / orange liqueur / lemon / lime / orange / strawberry

White *served in a wine glass with fresh cut fruit* \$93.50
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* \$93.50
white zinfandel / pineapple juice / coconut rum / lime juice / ginger-ale / lemon / orange / pineapple / strawberry