



PLATED GROUP DINNER MENU

Passed Cold Appetizers *pricing is per piece*

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

Passed Hot Appetizers *pricing is per piece*

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

Appetizer Displays

pricing is per person

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

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SEASONAL KITCHEN

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

Baby Kale

candied pecan /
smoked mozzarella / pear /
farro / 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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SEASONAL KITCHEN

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

Wagyu Bavette Steak*

brown rice / carrots /
oyster mushrooms /
balsamic glazed turnips /
black garlic jus / parsley puree /
watercress

*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 / caramelized
onions / aged white cheddar sauce /
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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SEASONAL KITCHEN

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 /
pumpernickel 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 Bavette Steak*

brown rice / carrots /
oyster mushrooms /
balsamic glazed turnips /
black garlic jus /
parsley puree / watercress

*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

J Vineyards, Pinot Gris

Pine Ridge, Chenin Blanc / Viognier

Meiomi, Pinot Noir

Hess, Cabernet

Sonoma, CA

Russian River Valley, CA

Napa, CA

Monterey, CA

Napa, CA

\$46

\$43

\$43

\$50

\$50

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SEASONAL KITCHEN

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 *

leek cabbage & kale mashed
potatoes / caulilini /
six minute egg /
parsley puree

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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SEASONAL KITCHEN

Dessert Displays

pricing is per person

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

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SEASONAL KITCHEN

Cocktail Selections

Displays

Mimosas <i>served in champagne flute</i> sparkling wine / orange juice	\$12 <i>per person</i>
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 <i>per person</i>
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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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

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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