



event menu

HARVEST
TABLE
CULINARY GROUP

what we *bring* to the table

OUR PROMISE TO YOU

We all expect our food to taste good, but we want it to do more than that. We want to know where it came from, how it's made, who prepared it. We want it to tell a story.

SHARE OUR CULINARY STORY WITH 100% TRANSPARENCY

We use fresh, vibrant, responsibly-sourced ingredients to create exciting flavors from down the street and around the globe.

authentic

STAY TRUE TO THE WAY WE SERVE OUR FOOD

World-class chefs, hospitality teams, and food enthusiasts are ready to create dishes and experiences that meet every need.

personalized

GROW ROOTS IN YOUR COMMUNITY THROUGH FOOD

We do more than serve the community, we become a part of it.

collaborative

“We are built on a food-first philosophy with a focus on authentic, personalized and collaborative food experiences.”

MARY THORNTON - FOUNDER & PRESIDENT,
HARVEST TABLE CULINARY GROUP.



what's inside

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QUALITY IS OUR COMMITMENT

our chefs go beyond technique + flavor development. They stay true to the Harvest Table culinary commitments from sourcing to preparation.



**SIMPLE, CLEAN
AND HONEST**



**INGREDIENTS
WITH INTEGRITY**



**COMMITTED TO
THE COMMUNITY**



**HAND MADE MAKES
A DIFFERENCE**



**ROOTED IN HEALTH
AND WELLNESS**

DIETARY INFORMATION

 vegetarian  vegan  made without gluten

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WE ARE PROUD TO DO BUSINESS WITH THESE LOCAL VENDORS.





endless
eats

all-day packages

All prices are per person + available for 12 guests or more.

Includes appropriate accompaniments such as butter, jam, cream cheese.

ALL DAY DELICIOUS \$49.99

DELICIOUS DAWN

assorted muffins	400-510 Cal each
assorted scones	430-470 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
assorted juice	110-170 Cal each
iced water	0 Cal each
gourmet coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

AM PERK UP

granola bars	190 Cal each
assorted individual yogurt cups	50-150 Cal each
iced tea	5 Cal/8 oz. serving
gourmet coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

POWER UP LUNCH

tomato + cucumber	
couscous salad	120 Cal/3.75 oz. serving
orange fennel spinach salad	210 Cal/3.2 oz. serving
bakery fresh rolls	160 Cal each
green beans gremolata	70 Cal/3 oz. serving
three pepper cavatappi with pesto	310 Cal/7.5 oz. serving
grilled chicken with a lemon	
tarragon white wine sauce	200 Cal/5.75 oz. serving
new york cheesecake	440 Cal/slice
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

PM PICK ME UP

chilled spinach dip with tortilla chips	230 Cal/2.25 oz. serving
grilled vegetable tray	70 Cal/3 oz. serving
freshly baked brownies	250 Cal/2.25 oz. serving
iced water	0 Cal each
gourmet coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

MEETING WRAP UP \$42.99

MORNING MINUTE

muffins	400-510 Cal each
danish	200-430 Cal each
scones	430-470 Cal each
yogurt parfait cups	370-400 Cal each
iced water	0 Cal each
gourmet coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

THE ENERGIZER

donuts	45-90 Cal each
ripe bananas	110 Cal each
iced tea	5 Cal/8 oz. serving
gourmet coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

IT'S A WRAP

chicken caesar wrap	540 Cal each
greek salad wrap	430 Cal each
cran-apple turkey wrap	650 Cal each
grilled vegetable wrap	620 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
choice of one (1) salad:	
- traditional garden salad	50 Cal/3.5 oz. serving
- grilled vegetable pasta salad	130 Cal/3 oz. serving
individual bag of chips	100-160 Cal each
assorted crave-worthy cookies	250-310 Cal each
freshly baked brownies	250 Cal/2.25 oz. serving
iced tea	5 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

tortilla chips	90 Cal/1 oz. serving
choice of two (2) salsas:	
- salsa roja	20 Cal/1 oz. serving
- salsa verde	20 Cal/1 oz. serving
- pico de gallo	10 Cal/1 oz. serving
assorted fruit	50-110 Cal each
assorted crave-worthy cookies	250-310 Cal each
iced water	0 Cal each
gourmet coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

all-day packages

*all prices are per person + available for 12 guests or more.
includes appropriate accompaniments such as butter, jam, cream cheese.*

SIMPLE PLEASURES \$33.99

SIMPLE CONTINENTAL

assorted donuts 🍌	190-490 Cal each
assorted bagels 🍌	170-360 Cal each
orange juice	120 Cal/8 oz. serving
iced water	0 Cal each
gourmet coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

BOX LUNCH

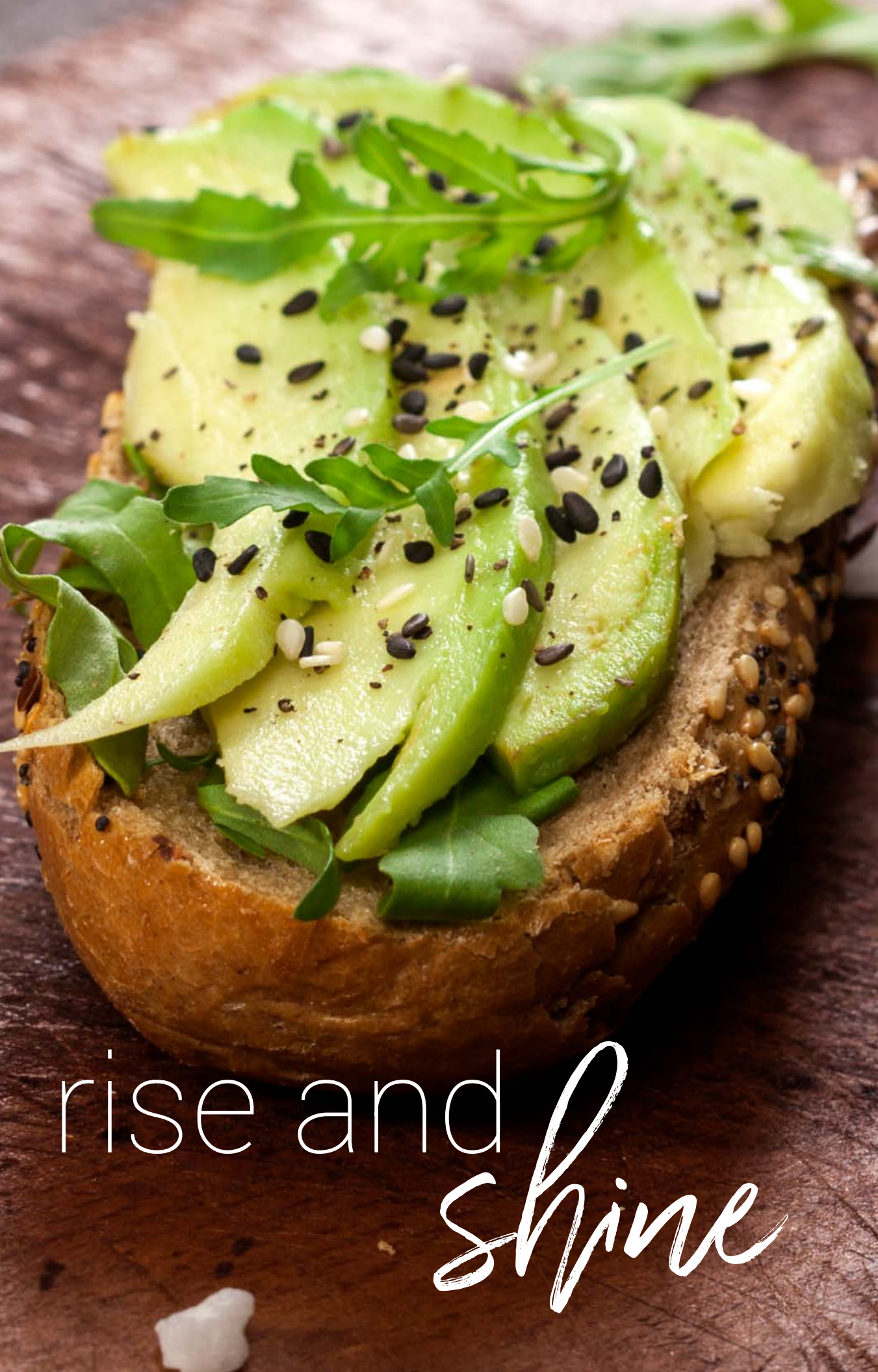
choice of one (1) sandwich:	
- roast beef + cheddar on ciabatta	420 Cal each
- ham + swiss ciabatta	380 Cal each
- turkey + swiss ciabatta	490 Cal each
- roasted pepper + mozzarella ciabatta 🍌	530 Cal each
individual bag of chips 🍌	100-160 Cal each
assorted craveworthy cookies 🍌	250-310 Cal each
iced water	0 Cal each

MID-DAY MUNCHIES

tortilla chips 🍌	90 Cal/1 oz. serving
choice of two (2) salsas:	
- salsa roja 🍌	20 Cal/1 oz. serving
- salsa verde 🍌	20 Cal/1 oz. serving
- pico de gallo 🍌	10 Cal/1 oz. serving
assorted fruit 🍌	50-110 Cal each
assorted craveworthy cookies 🍌	250-310 Cal each
iced water	0 Cal each
gourmet coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

A top-down photograph of two cinnamon rolls on a light-colored parchment-lined surface. The rolls are golden-brown with visible cinnamon swirls and are topped with a white icing drizzle. Several fresh blackberries are scattered around the rolls, some whole and some slightly crushed. The text "Seize the day" is written in a white, cursive font across the lower half of the image.

Seize
the day



rise and
shine

breakfast

all prices are per person + available for 12 guests or more.
includes appropriate accompaniments such as butter, jam, cream cheese.

CONTINENTAL

CASUAL CONTINENTAL \$10.99 choice of one (1) breakfast pastry. 1.5 pieces per person

- assorted muffins	400-510 Cal each
- assorted danish	200-430 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf + hot water	0 Cal/8 oz. serving
with tea bags	

QUICK START \$12.99

choice of three (3) breakfast pastries: 3.5 pieces per person

- assorted muffins	400-510 Cal each
- assorted danish	200-430 Cal each
- assorted scones	430-470 Cal each
- assorted bagels	170-360 Cal each
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
choice of one (1) juice	
- orange juice	110 Cal/8 oz. serving
- apple juice	110 Cal/8 oz. serving
- cranberry juice	100 Cal/8 oz. serving
iced water	0 Cal each
gourmet coffee, decaf + hot water	0 Cal/8 oz. serving
with tea bags	

HEALTHY CHOICE BREAKFAST \$12.89

individual cereal cups	one (1) per person	140-260 Cal each
milk		120 Cal each
bananas		110 Cal each
assorted individual yogurt cups		50-150 Cal each
iced water		0 Cal/8 oz. serving
gourmet coffee, decaf + hot water		0 Cal/8 oz. serving
with tea bags		

BULLDOG BEGINNINGS \$12.99

avocado toast - multigrain toast, arugula,	160 Cal each
mashed avocado, red pepper flakes	
+ tomato (1 piece per person)	
fresh seasonal sliced fruit	40 Cal/2.5 oz. serving
assorted danish	200-430 Cal each
iced water	0 Cal/8 oz. serving
gourmet coffee, decaf + hot water	0 Cal/8 oz. serving
with tea bags	

À LA CARTE BREAKFAST

AMBIENT

assorted muffins	400-510 Cal each
\$23.19 per dozen	
assorted bagels	170-360 Cal each
\$23.19 per dozen	
assorted donuts	190-490 Cal each
\$21.19 per dozen	
cinnamon rolls	260 Cal each
\$20.29 per dozen	
assorted scones	430-470 Cal each
\$23.19 per dozen	
blueberry banana breakfast bread (serves 12)	260 Cal each
\$17.29 each	
vegan zucchini bread with raisins + walnuts	
\$17.29 (serves 12)	260 Cal/ slice
cherry cobbler bread	290 Cal/slice
\$17.19 (serves 12)	
granola bars	190 Cal each
\$2.19 each	
assorted individual yogurt cups	50-150 Cal each
\$3.79 each	
overnight blueberry oatmeal (chilled)	220 Cal/8 oz. serving
\$5.59 per person	
overnight strawberry oatmeal (chilled)	320 Cal/8 oz. serving
\$5.59 per person	
hard-boiled eggs	70 Cal each
\$1.69 per person	

HOT

scrambled eggs	180 Cal/4 oz. per person
\$2.49 per person	
bacon	45 Cal each
\$3.50 per person (2 pieces per person)	
sausage patty	120 Cal each
\$2.29 per person (2 pieces per person)	
potatoes o'brien	150 Cal/4 oz. serving
\$1.99 per person	

breakfast

all prices are per person + available for 12 guests or more.
includes appropriate accompaniments such as butter, jam, cream cheese.

WARM & TOASTY

ULTIMATE BREAKFAST \$18.99

choice of three (3) breakfast pastries

- assorted muffins 🍌 400-510 Cal each
- assorted danish 🍌 200-430 Cal each
- assorted scones 🍌 430-470 Cal each
- assorted bagels 🍌 170-360 Cal each

fresh seasonal sliced fruit 🍌 40 Cal/2.5 oz. serving

choice of one (1) breakfast potato

- shredded hash browns 🍌 150 Cal/3 oz. serving
- tator tots 🍌 280 Cal/4 oz. serving
- potatoes o brien 🍌 150 Cal/ 4 oz. serving

choice of one (1) bacon

(1) piece per person

- bacon 45 Cal each
- crispy bacon 45 Cal each
- substitute turkey bacon 30 Cal each
additional \$0.69 per person

choice of one (1) breakfast sausage

(1) piece per person

- sausage patty 200 Cal each
- substitute turkey sausage patty 70 Cal each
additional \$0.69 per person

Choice of one (1) frittata

- cheddar + onion 🍌 270 Cal/4.13 oz. serving
eggs with golden brown hash brown
potatoes, onion + cheddar
- western frittata 300 Cal/5.5 oz. serving
eggs, potatoes, diced ham, peppers, onion
+ cheddar
- egg whites + vegetable frittata 🍌 60 Cal/4 oz. serving
cage-free egg whites with onions, peppers,
zucchini + mushrooms

pancakes 🍌 50 Cal each

maple syrup 🍌 70 Cal/1 oz. serving

choice of one (1) juice

- orange juice 110 Cal/8 oz. serving
- apple juice 110 Cal/8 oz. serving
- cranberry juice 100 Cal/8 oz. serving

iced water 0 Cal each

gourmet coffee, decaf + hot water
with tea bags 0 Cal/8 oz. serving

AMERICAN BREAKFAST \$15.29

choice of one (1) breakfast pastry

- assorted muffins 🍌 400-510 Cal each
- assorted danish 🍌 200-430 Cal each
- assorted scones 🍌 430-470 Cal each
- assorted bagels 🍌 170-360 Cal each

scrambled cage-free eggs 🍌 180 Cal/4 oz. serving

choice of one (1) breakfast potato

- shredded hash browns 🍌 150 Cal/3 oz. serving
- tator tots 🍌 280 Cal/4 oz. serving
- potatoes o brien 🍌 150 Cal/ 4 oz. serving

choice of one (1) bacon

(1) piece per person

- bacon 45 Cal each
- crispy bacon 5 Cal each
- substitute turkey bacon 30 Cal each
additional \$0.69 per person

choice of one (1) breakfast sausage

(1) piece per person

- sausage patty 200 Cal each
- substitute turkey sausage patty 70 Cal each
additional \$0.69 per person

iced water 0 Cal each

gourmet coffee, decaf + hot water
with tea bags 0 Cal/8 oz. serving

ADDITIONS + SUBSTITUTIONS

substitute egg whites (per person) 🍌 \$1.99 50 Cal/ 3.5 oz.

add cheddar cheese to eggs \$2.29 230 Cal/2 oz. serving



good
morning



up and
at 'em

breakfast

all prices are per person + available for 12 guests or more.

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HOT CAKES BUFFET \$15.29

choice of one (1)

- orange cinnamon french toast 🍷	265 Cal/3 slices
- pancakes 🍷	160 Cal/3 pancakes
- belgian waffles 🍷	265 Cal each
maple syrup 🍷	70 Cal/1 oz. serving
butter 🍷	110 Cal/ 1 oz. serving
scrambled eggs 🍷	180 Cal/4 oz. serving
-substitute egg whites	50 Cal/3.5 oz serving
additional \$0.99 per person	

choice of one (1) bacon

(2) piece per person

- bacon	45 Cal each
- crispy bacon	45 Cal each
- substitute turkey bacon	30 Cal each
additional \$0.49 per person	

choice of one (1) breakfast potato

- potatoes o'brien 🍷	150 Cal/ 4 oz. serving
- shredded hash browns 🍷	150 Cal/3 oz. serving
- tator tots 🍷	150 Cal each

choice of one (1) breakfast sausage

(1) piece per person

- sausage patty	200 Cal each
- substitute turkey sausage patty	70 Cal each
additional \$0.69 per person	

iced water 0 Cal each

gourmet coffee, decaf + hot water 0 Cal/8 oz. serving
with tea bags

SOUTHERN SUNRISE BREAKFAST BUFFET \$15.29

biscuits + gravy 590 Cal/7 oz. serving

scrambled eggs 🍷 180 Cal/4 oz. serving
-substitute egg whites 50 Cal/3.5 oz serving

additional \$0.99 per person

country ham 60 Cal/slice

potatoes o'brien 🍷 150 Cal/4 oz. serving

sliced seasonal fruit 🍷 40 Cal/2.5 oz. serving

iced water 0 Cal each

gourmet coffee, decaf + hot water 0 Cal/8 oz. serving
with tea bags

SUNRISE SANDWICHES BUFFET \$17.99

seasonal sliced fruit 🍷 40 Cal/2.5 oz. serving

choice of two (2) sandwiches - 1 per person

- fried egg + american cheese on toasted english muffin 🍷	260 Cal each
- fried egg + cheddar cheese on warm croissant 🍷	270 Cal each
- sausage patty, fried egg + american cheese on fluffy biscuit	520 Cal each
- ham, egg + cheese biscuit	450 Cal each
- crisp bacon, fried egg + cheddar cheese on plain bagel	370 Cal each
- sausage + maple sriracha sauce on toasted southern biscuit - per person 🍷	370 Cal each
- home style breaded chicken strips maple sriracha sauce on toasted southern biscuit	640 Cal each
-substitute egg whites	50 Cal/3.5 oz serving
additional \$0.99 per person	

choice of one (1) breakfast potato

- shredded hash browns 🍷	150 Cal/3 oz. serving
- tator tots 🍷	280 Cal/4 oz. serving each
- potatoes o'brien 🍷	150 Cal/ 4 oz. serving

iced water 0 Cal/ 8 oz. serving

gourmet coffee, decaf + hot water 0 Cal/8 oz. serving
with tea bags

LATIN BREAKFAST \$15.29

strawberry melon salad 🍷 40 Cal/3 oz. serving

spicy cheddar grits with roasted red peppers 🍷 120 Cal/4.2 oz. serving

choice of one (1) breakfast meat

(1) piece per person

- bacon	45 Cal each
- sausage patty	200 Cal each

choice of one (1) entree

- chilaquiles rojo with eggs	340 Cal/7 oz. serving
- chorizo breakfast quesadilla	700 Cal each
- grilled vegetarian quesadilla	390 Cal/11 oz. serving
Substitute or add to buffet for \$2.99	

choice of one (1) juice

- orange juice	110 Cal/8 oz. serving
- apple juice	110 Cal/8 oz. serving
- cranberry juice	100 Cal/8 oz. serving

Iced Water 0 Cal/8 oz. serving

gourmet coffee, decaf + hot water 0 Cal/8 oz. serving
with tea bags

breakfast

all prices are per person + available for 12 guests or more.

includes appropriate accompaniments such as butter, jam, cream cheese.

ENHANCEMENTS

YOGURT PARFAIT BAR \$9.49

choice of two (2) greek yogurt flavors:

- plain 🍋 70 Cal/4 oz. serving
- strawberry 🍋 100 Cal/4 oz. serving
- vanilla 🍋 110 Cal/4 oz. serving

included:

- diced pineapple 🍌 30 Cal/2 oz. serving
- fresh strawberries 🍓 20 Cal/2 oz. serving
- walnuts 🍌 90 Cal/0.5 oz. serving
- cranola 🍋 110 Cal/1 oz. serving

OATMEAL BAR \$6.69

- oatmeal 🍋 150 Cal/8 oz. serving
- dried cranberries 🍌 20 Cal/0.5 oz. serving
- raisins 🍌 40 Cal/0.5 oz. serving
- walnuts 🍌 90 Cal/0.5 oz. serving
- maple syrup 🍋 70 Cal/1 oz. serving

HAND WRAPPED BREAKFAST BURRITOS (1) per person

choice of:

- meat lovers breakfast burrito: scrambled eggs, 810 Cal each
bacon, sausage, ham, cheddar cheese + tater tots in a warm
tortilla
\$7.19
- pico breakfast burrito: scrambled eggs, cheddar, 440 Cal each
tater tots, + pico de gallo in a warm flour tortilla 🍋
\$6.19
- florentine breakfast burrito: scrambled eggs, 580 Cal each
mushroom, roasted peppers, spinach, cheddar cheese +
tater tots in a warm flour tortilla 🍋
\$6.19

SENSIBLE SANDWICH \$7.99

choice of two (2) healthy breakfast sandwiches - 1 per person

- spinach + feta baguette breakfast 230 Cal each
sandwich 🍋
- turkey sausage + cage-free egg white 280 Cal each
pita bread breakfast sandwich
- pita bread, filled with fluffy 280 Cal each
scrambled eggs, turkey bacon, fresh sliced
avocado, black bean salsa + cilantro
- fluffy scrambled eggs with red + green 220 Cal each
bell peppers, green onion, garlic, swiss,
parmesan + basil on wheat english muffin 🍋
- southwest garden vegetable, ham + 220 Cal each
cage-free egg on a wheat english muffin
- turkey sausage, bell peppers, onion, swiss, 250 Cal each
salsa + cage-free egg on wheat
english muffin



food is *fuel*



sandwiches & salads

*all prices are per person + available for 12 guests or more.
includes appropriate accompaniments.*

BOXED LUNCHES

DELI BAG \$12.29

individual bag of chips	100-160 Cal each
whole fruit	50-110 cal each
bottle water	0 cal each
choice of one (1) sandwich	
- ham, swiss + lettuce	480 Cal each
- roast beef + cheddar with lettuce on sourdough	460 Cal each
- turkey + swiss with lettuce	490 Cal each
- grilled veggie + cheese	570 Cal each
- tuna salad sandwich	540 cal each
- chicken salad sandwich	510 Cal each

PREMIUM BOXED SALADS

salmon caesar salad \$21.99	590 Cal each
caesar salad with grilled salmon, shredded parmesan cheese + seasoned croutons	
bakery fresh roll	160 Cal each
fresh fruit cup	40 Cal/2.5 oz. serving
lemon cheesecake bar	300 Cal/2.75 oz. serving
bottle water	0 Cal each
steakhouse chop salad \$20.99	
grilled beef steak tossed with blue cheese, vegetables + romaine tossed with dijon vinaigrette	200 Cal each
bakery fresh roll	160 Cal each
fresh fruit cup	40 Cal/2.5 oz. serving
lemon cheesecake bar	300 Cal/2.75 oz. serving
bottle water	0 Cal each
asian chicken salad \$20.39	430 Cal each
grilled chicken, romaine, Vegetables, orange + almonds tossed with a sweet + spicy sesame dressing	
bakery fresh roll	160 Cal each
fresh fruit cup	40 Cal/2.5 oz. serving
lemon cheesecake bar	300 Cal/2.75 oz. serving
bottle water	0 Cal each

CLASSIC BOX LUNCH \$15.99

individual bag of chips	100-160 Cal each
assorted craveworthy cookies	250-310 Cal each
bottle water	0 Cal each
classic sandwich selections	
- greek salad wrap with crumbled feta, black olives, fresh cucumbers, plum tomatoes + red onion	430 Cal each
- roast beef with tarragon horseradish spread on wheatberry bread	450 Cal each
- turkey breast with mesclun greens + sage cream cheese on ciabatta	420 Cal each
honey mustard ham + swiss cheese with lettuce + pickles on a sub roll	380 Cal each
- mediterranean chicken ciabatta	550 Cal each
- tuna salad ciabatta with fresh romaine + sliced tomatoes	540 Cal each
- roasted chickpea gyro with lettuce, cucumbers, red onion + feta cheese spread on pita bread	410 Cal each
- chicken caesar wrap	630 Cal each

sandwiches & salads

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SANDWICH BUFFETS

CLASSIC SANDWICH BUFFET \$19.99

choice of two (2) side salads	200-330 Cal each
dill pickle slices 🍷	0 Cal/1 oz. serving
individual bags of chips 🍷	100-160 Cal each
choice of three (3) classic selection sandwiches	140-750 Cal each
assorted crave-worthy cookies 🍷	250-310 Cal each
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

CLASSIC SANDWICH + WRAP OPTIONS

- honey mustard ham + swiss ciabatta with baked ham, swiss cheese, apple honey mustard, lettuce, tomato + onion	480 Cal each
- bavarian ham + swiss on a pretzel roll with bavarian cole slaw + whole grain mustard	480 Cal each
- roast beef + cheddar tomato + lettuce on whole wheat bread + horseradish cream	420 Cal each
- turkey, bacon + cheddar baguette with lettuce, tomato, caramelized onions + mesquite mayonnaise	730 Cal each
- turkey cobb wrap - turkey, bacon, hard boiled egg, lettuce, tomato, blue cheese + avocado mayo in a tortilla wrap	700 Cal each
- pastrami reuben-thinly sliced pastrami with creamy coleslaw + thousand island dressing on rye bread	440 Cal each
- chicken caesar + asiago bruschetta baguette - grilled chicken, tomato-basil topping, asiago + lettuce on a baguette with caesar dressing	600 Cal each
- very veggie submarine sandwich - grilled mushrooms, provolone, cheddar, olives, peppers + honey dijon on a white roll 🍷	460 Cal each
- greek salad wrap: traditional greek tomato, cucumber, red onion + feta salad in a flour tortilla spread with lemon feta spread 🍷	430 Cal each
- grilled vegetable wrap - grilled vegetables (carrots, onions, zucchini, red + green peppers tossed with a balsamic vinaigrette), provolone, tomato, lettuce + pesto mayo with pine nuts in a tortilla wrap 🍷	620 Cal each



handheld
delights



feast
your eyes

sandwiches & salads

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includes appropriate accompaniments.*

SANDWICH BUFFETS

THE EXECUTIVE LUNCHEON \$23.49

choice of two (2) side salads	25-330 Cal each
dill pickle slices 🍷	0 Cal/1 oz. serving
individual bags of chips 🍷	100-160 Cal each
choice of three (3) executive luncheon sandwiches	370-760 Cal each
assorted crave-worthy cookies 🍷	250-310 Cal each
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

SIDE SALADS

these side salads are available for the deli express, class sandwich buffets + executive luncheon

- greek pasta salad with penne pasta, fresh vegetables, feta + black olives tossed with an herb vinaigrette	85 Cal/3 oz. serving
- roasted sweet potato salad with green chiles, scallions, celery, red peppers + fresh cilantro tossed in spicy caribbean jerk seasoning 🍷	120 Cal/4 oz. serving
- red-skinned potato salad with egg, celery + spanish onion in a seasoned mayonnaise dressing 🍷	240 Cal/4 oz. serving
- traditional garden salad with a balsamic vinaigrette dressing 🍷	50 Cal/3.5 oz. serving
- asian slaw with red peppers, carrots, scallions, minced fresh mint + cilantro in a sesame teriyaki dressing 🍷	70 Cal / per 3 oz. serving
- chickpea salad with fresh cucumbers, red onions, green + red peppers, celery + garlic with a hot pepper sauce + lemon seasoning 🍷	130 Cal/3.5 oz. serving
- spinach salad with bacon, egg, mushroom, tomato + balsamic vinaigrette	60 Cal/2.15 oz. serving
- homestyle macaroni salad — elbow macaroni, celery, bell pepper, green onion, + egg in a creamy mayonnaise dressing	280 Cal/3.5 oz. serving
- caesar salad — romaine lettuce tossed with croutons, parmesan + creamy caesar dressing	240 Cal/3.5 oz. serving
- mexican black bean salad — black beans, tomatoes, cucumbers, red onions + jalapenos in a tex-mex vinaigrette 🍷	130 Cal/3 oz. serving

THE EXECUTIVE SELECTIONS LUNCHEON SANDWICHES

choice of three (3):	
- ham + brie with fresh pear, spinach + caramelized onions with dijon mayonnaise on wheatberry bread	700 Cal each
- roast pork with red cabbage slaw sub mini hoagie roll topped with lettuce, chilled roast pork, apple coleslaw + horseradish honey mustard	410 Cal each
- southwest smoked turkey ciabatta with pepper jack, baby spinach, tomato, black bean spread + chipotle mayo on rustic roll	500 Cal each
- tuna + apple salad ciabatta creamy tuna salad with apples, arugula + tomato	370 Cal each
- spicy salmon lavash grilled salmon, jalapeno coleslaw, arugula, tomato + remoulade in a lavash wrap	620 Cal each
- roast beef, swiss + mushroom sub with bistro sauce	440 Cal each
- roast beef, provolone, artichoke relish + pesto mayo baguette with baby spinach	690 Cal each
- tarragon chicken salad wrap with chive cream cheese, lettuce + tomatoes in tortilla wrap	590 Cal each
- grilled herbed chicken + asiago with garlic mayonnaise sub- grilled herbed chicken, asiago, lettuce, tomato + onion with garlic mayonnaise	490 Cal each
- italian sub- salami, capicola, pepperoni, provolone, lettuce, tomato, onion, banana pepper + herbal honey dijon on a white roll	560 Cal each
- turkey, ham + ranch club swiss, tomato + lettuce on wheat berry bread with dijon ranch dressing	580 Cal each
- deli style turkey, ham + mozzarella baguette with tomato, onion + pesto mayo	640 Cal each
- garden vegetables boursin ciabatta - boursin with garden vegetables (tomato, onion, cucumber, carrot) with aged provolone + roasted garlic on ciabatta 🍷	570 Cal each
- sliced portobello mushroom with augula + olive pesto spread on a french baguette 🍷	570 Cal each

sandwiches & salads

all prices are per person + available for 12 guests or more.
includes appropriate accompaniments.

SALADS

BUILD YOUR OWN SALAD BUFFET \$21.99

assorted rolls with butter	160 Cal each
iced water	0 Cal/8 oz. serving
iced tea	5 Cal/ 8 oz. serving
coffee, decaf, hot water with tea bags	0 Cal/8 oz. serving

GREENS

choice of two (2)	
- romaine	10 Cal/8 oz. serving
- mixed greens	10 Cal/8 oz. serving
- baby spinach	10 Cal/8 oz. serving
- iceberg	10 Cal/8 oz. serving

PROTEIN

choice of two (2)	
- grilled chicken breasts	80 Cal/2 oz. serving
- sliced ham	70 Cal/2 oz. serving
- quinoa	110 Cal/2 oz. serving
- crumbled bacon	70 Cal/2 oz. serving
- roasted tofu	70 Cal/2 oz. serving

TOPPINGS

choice of four (4)	
- shredded carrots	10 Cal/1 oz. serving
- sliced cucumbers	5 Cal/1 oz. serving
- edamame	70 Cal/1 oz. serving
- diced tomatoes	10 Cal/1 oz. serving
- broccoli florets	10 Cal/1 oz. serving
- sliced red onions	5 Cal/1 oz. serving
- garbanzo beans	50 Cal/1 oz. serving
- black beans	100 Cal/1 oz. serving
- dark red kidney beans	20 Cal/1 oz. serving
- diced apples	15 Cal/1 oz. serving
- raisins	50 Cal/1 oz. serving
- shredded cheese	30 Cal/1 oz. serving
- crumbled feta	70 Cal/1 oz. serving
- crumbled blue cheese	100 Cal/1 oz. serving

CRUNCH

choice of one (1)	
- home-style croutons	120 Cal/1 oz. serving
- tortilla strips	140 Cal/1 oz. serving
- crispy onions	45 Cal/1 oz. serving
- pepitas	80 Cal/1 oz. serving
- wonton strips	35 Cal/1 oz. serving

DRESSING

choice of two (2)	
- ranch dressing	130 Cal/1 oz. serving
- balsamic vinaigrette	25 Cal/1 oz. serving
- creamy caesar dressing	80 Cal/1 oz. serving
- honey dijon vinaigrette	130 Cal/1 oz. serving
- southwest vinaigrette	70 Cal/1 oz. serving
- cranberry honey vinaigrette	25 Cal/1 oz. serving
- blue cheese dressing	130 Cal/1 oz. serving
- greek vinaigrette	100 Cal/1 oz. serving

FRITTATA

choice of one (1):	
- cheddar + onion	270 Cal/4.13 oz. serving
eggs with golden brown hash brown potatoes, onion + cheddar	
- western frittata	300 Cal/5.5 oz. serving
eggs, potatoes, diced ham, peppers, onion + cheddar	
- egg whites + vegetable frittata	60 Cal/4 oz. serving
cage-free egg whites with onions, peppers, zucchini + mushrooms	

PREMIUM OPTIONS

additional costs per person as listed

avocado	40 Cal/1 oz. serving
\$1.69	
grilled flank steak	45 Cal/1 oz. serving
\$2.79	
grilled shrimp	40 Cal/1 oz. serving
\$2.29	
gardein chicken cutlets	60 Cal/1 oz. serving
\$2.49	

DESSERT

choice of one (1):	
- s'more bar	250 Cal/2.25 oz. serving
- raspberry coconut almond bar	300-370 Cal/ 2.75-3.25 oz. serving
- citrus cheesecakes bar	80-100 Cal each
- dulce de leche brownie	220 Cal/2.25 oz. serving
- key lime bar	260 Cal/3.0 oz. serving



crisp
and fresh



worldly
delights

buffets

all prices are per person + available for 12 guests or more
includes appropriate accompaniments + choice of beverages

THEMED EVENTS

LAZY SUMMER BBQ \$26.99

coleslaw	150 Cal/3 oz. serving
cornbread fiesta muffins	120 Cal each
macaroni + cheese	260 Cal/4 oz. serving
baked beans	170 Cal/4.75 oz. serving
bbq chicken	430 Cal/6 oz. serving
grilled tri-tip	350 Cal/5 oz. serving
assorted craveworthy cookies	250-310 Cal each
gourmet dessert bars	300-370 Cal/2.75-3.25 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

VEGAN OPTION (substitute or add to buffet for \$3.49 per person)

grilled vegetable skewers	50 Cal/5 oz. serving
mushroom, bell peppers, zucchini, yellow squash + red onions	

TASTY TEX MEX \$24.19

tortilla chips	90 Cal/1 oz. serving
mexican rice	130 Cal/3 oz. serving
charro beans	90 Cal/3 oz. serving
choice of one (1) fajitas	
- beef fajitas with tortillas, shredded cheddar + sour cream	590 Cal/5 oz. serving
- chicken fajitas with tortillas, shredded cheddar + sour cream	590 Cal/5 oz. serving
both beef + chicken is an additional \$2.49 per person	
choice of two (2) salsas:	
- pico de gallo	10 Cal/1 oz. serving
- salsa verde	10 Cal/1 oz. serving
- salsa roja	20 Cal/1 oz. serving
cinnamon crisps	20 Cal each
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

DESSERT SUBSTITUTE additional \$1.99 per person

tres leche parfait	700 Cal/ 6.7 oz. serving
decadent layers of yellow cake, three milk filling, cookies crumbles + toasted coconut	

LATIN FLAVORS \$24.19

mexican chopped salad	60 Cal/ 3.6 oz. serving
corn tortillas	110 Cal each
cilantro lime rice	120 Cal/3 oz. serving
cumin black beans	110 Cal/3 oz. serving
chipotle orange roasted chicken	440 Cal/6 oz. serving
carne asada con papas ranchero	180 Cal/6 oz. serving
sopapillas	20 Cal each
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

VEGAN OPTION (substitute or add for \$3.99 per person)

vegan gardein picadillo	120 Cal/4.29 oz. serving
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DESSERT SUBSTITUTE additional \$1.99 per person

tres leche parfait	700 Cal/ 6.7 oz. serving
decadent layers of yellow cake, three milk filling, cookies crumbles + toasted coconut	

MEDI EATS BUFFETS \$24.89

falafel	60 Cal each
tzatziki	15 Cal/1 oz. serving
couscous salad	120 Cal/3.5 oz. serving
white pita flatbread	250 Cal each
whole wheat pita flatbread	250 Cal each
roasted eggplant	100 Cal/3 oz. serving
sautéed garlic spinach	60 Cal/3.25 oz. serving
choice of one (1) entrée:	
- chicken souvlaki	210 Cal each
- baked paprikash chicken	200 Cal/6 oz. serving
- beef kofta	110 Cal each
- grilled chicken breast	160 Cal/3 oz. serving
*additional \$2.99	
cinnamon custard	110 Cal/2.75 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

VEGAN OPTION (substitute or add for \$3.99 per person)

vegan chicken tagine	140 Cal/4 oz. serving
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buffets

all prices are per person + available for 12 guests or more
includes appropriate accompaniments + choice of beverages

THEMED EVENTS

POWER LUNCH \$22.59

- grilled flatbread 🍷 110 Cal each
seasonal fresh fruit 🍷 40 Cal/2.25 oz. serving
choice of three (3) salad platters:
(all items served cold, request to have salad protein on the side)
- southwest chicken with greens, corn, black beans + vegetables tossed with a hearty grain blend 440 Cal/13.875 oz. serving
 - chickpea couscous with shawarma beef, tomato + cucumber herb salad + a touch of spicy harissa 540 Cal/16.5 oz. serving
 - grilled salmon with bulgur wheat, lentils + hummus in a roasted garlic lemon vinaigrette garnished with carrot sesame hummus + pea mint salad 520 Cal/11.125 oz. serving
 - chilled lo mein noodles topped with grilled chicken breast + veggies in a spicy thai lime sriracha dressing 470 Cal/11.88 oz. serving
 - rice noodles + greens topped with nam tok pork, stir-fried vegetables, chopped peanuts + a spicy sweet chili vinaigrette 230 Cal/6 oz. serving
- vegan aquafaba chocolate mousse 🍷 230 Cal/2.75 oz. serving
choice of two (2) beverages:
- lemonade 90 Cal/8 oz. serving
 - iced tea 5 Cal/8 oz. serving
 - iced water 0 Cal/8 oz. serving

NOODLE BAR BASICS \$21.59

- mesclun salad with sliced oranges, kalamata olives + red onion with balsamic dressing 🍷 70 Cal/2.25 oz. serving
garlic breadsticks 🍷 110 Cal each
choice of one (1) pasta:
- cavatappi noodles 🍷 180 Cal/4 oz. serving
 - fettuccine noodles 🍷 240 Cal/5.5 oz. serving
 - made without gluten penne 🍷 🍷 230 Cal/4 oz. serving
- choice of two (2) proteins:
- grilled herbed chicken 160 Cal/3 oz. serving
 - grilled italian sausage 330 Cal/2 oz. serving
 - all beef meatballs 260 Cal/3 oz. serving
 - eggplant meatballs 🍷 🍷 200 Cal/3 oz. serving
- choice of two (2) sauces:
- marinara sauce 🍷 110 Cal/4 oz. serving
 - pesto sauce 🍷 160 Cal/4 oz. serving
 - alfredo sauce 🍷 240 Cal/4 oz. serving
 - hearty meat sauce 130 Cal/4 oz. serving
- seasonal vegetables 🍷 50-110 Cal/4 oz. serving
assorted craveworthy cookies 🍷 250-310 Cal each
bakery-fresh brownies 250 Cal/2.25 oz. serving
choice of two (2) beverages:
- lemonade 90 Cal/8 oz. serving
 - iced tea 5 Cal/8 oz. serving
 - iced water 0 Cal/8 oz. serving

LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

contact us at redlandscatering@harvesttableculinary.com /
909.748.8959 to explore more options + personalize
your buffet to fit your event.

Don't forget to check out our website to see more create
your own theme buffets. <https://harvesttablecateringredlands.catertrax.com>



Transport
your tastebuds



internationally
inspired

buffets

all prices are per person + available for 12 guests or more
includes appropriate accompaniments + choice of beverages

THEMED EVENTS





NORTHERN ITALIAN BUFFET \$26.99

mediterranean salad	120 Cal/3.25 oz. serving
with italian vinaigrette 	
rosemary focaccia bread 	200 Cal/2.75 oz. serving
roasted mushrooms, peppers + corn 	90 Cal/3 oz. serving
lemon rosemary chicken	130 Cal/3 oz. serving
vermicelli shrimp scampi	250 Cal/3 oz. serving
berry panna cotta 	330 Cal/5 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

VEGETARIAN OPTION (substitute or add for \$3.49 per person)

Eggplant Parmesan	360 Cal/8.25 oz. serving
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










HEARTLAND BUFFET \$21.59

baby spinach salad with bacon	60 Cal/2.15 oz. serving
bakery fresh rolls 	160 Cal each
roasted new potatoes 	110 Cal/2.75 oz. serving
fresh herbed vegetables 	100 Cal/3.5 oz. serving
grilled lemon rosemary chicken	130 Cal/3 oz. serving
oreo blondies 	270 Cal/1.75 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving


VEGAN OPTION (substitute or add for \$3.49 per person)

panko crusted gardein chicken 	240 Cal/4 oz. serving
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YUCATAN BOWL \$23.99

romaine lettuce salad 	0 Cal/0.25 oz. serving
avocado ranch dressing 	80 Cal/1 oz. serving
house-made tortilla chips 	114 Cal/1 oz. serving
choice of one (1) rice:	
- cilantro lime white rice 	120 Cal/3 oz. serving
- cilantro lime brown rice 	140 Cal/3.5 oz. serving
charro beans 	90 Cal/3 oz. serving
braised chicken	180 Cal/3 oz. serving
braised beef	160 Cal/3 oz. serving
roasted portobello mushrooms 	20 Cal/2.25 oz. serving
guacamole 	40 Cal/1.33 oz. serving
choice of two (2) salsas:	
- pico de gallo 	10 Cal/1 oz. serving
- salsa verde 	10 Cal/1 oz. serving
- salsa roja 	20 Cal/1 oz. serving
dulce de leche brownie 	220 Cal/2.25 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

DESSERT SUBSTITUTE additional \$1.99 per person

tres leche parfait	700 Cal/ 6.7 oz. serving
decadent layers of yellow cake, three milk filling, cookies crumbles + toasted coconut 	

PASTA TRIO BUFFET \$21.59

caesar salad	160 Cal/2.7 oz. serving
garlic breadsticks 	110 Cal each
cheese manicotti marinara 	140 Cal/3.25 oz. serving
vegetable alfredo 	230 Cal/5.5 oz. serving
rigatoni + meatballs	310 Cal/7.5 oz. serving
lemon cheesecake bars 	300 Cal/2.75 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving
add on grilled chicken breast	160 Cal/3 oz. serving
additional fee \$2.99 per person	

buffets














*all prices are per person + available for 12 guests or more
includes appropriate accompaniments + choice of beverages*

THEMED EVENTS

ALL-AMERICAN PICNIC \$20.99


traditional potato salad 	240 Cal/4 oz. serving
fresh country coleslaw 	170 Cal/3.5 oz. serving
home-style kettle chips 	240 Cal/1.25 oz. serving
hot dogs with buns	310 Cal each
choice of one (1)	
- grilled all beef hamburgers with buns	330 Cal each
- black bean burgers with buns 	200 Cal each
garnish tray  (lettuce, onions, pickles tomatoes + cheese)	0-10 Cal/1 oz. serving
assorted craveworthy cookies 	250-310 Cal each
bakery-fresh brownies 	250 Cal/2.25 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

TACO DEL SEOUL \$24.59




egg rolls 	190 Cal each
choice of two (2) dipping sauces:	
- sweet soy sauce 	50 Cal/1 oz. serving
- sweet + sour sauce 	40 Cal/1 oz. serving
- chili garlic sauce 	45 Cal/1 oz. serving
choice of one (1)	
- corn tortillas 	40 Cal each
- flour tortillas	150 Cal each
- bibb lettuce wrap 	0 Cal/0.5 oz. serving
- jasmine rice 	130 Cal/3 oz. serving
choice of two (2) proteins:	
- korean bbq chicken	140 Cal/2 oz. serving
- korean bbq pork	110 Cal/2 oz. serving
- korean bbq tofu 	90 Cal/2 oz. serving
asian slaw 	20 Cal/1.25 oz. serving
pickled cucumbers 	5 Cal/1 oz. serving
pickled carrot + daikon 	15 Cal/1 oz. serving
choice of two (2) salsas:	
- salsa roja 	20 Cal/1 oz. serving
- salsa verde 	10 Cal/1 oz. serving
- mango salsa 	30 Cal/1 oz. serving
shredded green cabbage 	0 Cal/0.5 oz. serving
scallions 	0 Cal/0.25 oz. serving
cilantro 	0 Cal/0.125 oz. serving
toasted sesame seeds 	30 Cal/0.125 oz. serving
chopped peanuts 	40 Cal/0.25 oz. serving
coconut mango rice dessert 	230 Cal/5.85 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving


TROPICAL TRADEWINDS \$23.89

roasted potato salad 	120 Cal/4 oz. serving
tropical peanut coleslaw 	200 Cal/3.77 oz. serving
fried plantains 	150 Cal/1.5 oz. serving
pineapple fried rice 	120 Cal/3 oz. serving
traditional veggie stir-fry 	40 Cal/2.75 oz. serving
choice of two (2) tropical entrees:	
teriyaki chicken	280 Cal/7.86 oz. serving
mahi mahi with pineapple salsa	210 Cal/7.75 oz. serving
kahlua pork	270 Cal/3 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving
miniature pineapple upside-down parfaits 	220 Cal each










VEGAN OPTION (substitute or add to buffet for \$3.49 per person)
teriyaki vegan tofu  140 Cal/3 oz. serving

ASIAN INFLUENCES \$25.89

coriander peanut ramen noodles 	200 Cal/3 oz. serving
szechuan green beans 	110 Cal/4 oz. serving
chilled teriyaki salmon on sweet	80 Cal/2.25 oz. serving
chile cucumber salad	
orange glazed chicken with	230 cal/5.5 oz. serving
sesame spinach	
gourmet dessert bars 	300-370 Cal/2.75-3.25 oz serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving

VEGAN OPTION (substitute or add to buffet for \$3.49 per person)
teriyaki tofu over stir-fried vegetables  240 Cal/ 9.49 oz. serving

SMOKIN'S SOUTHERN SLIDER \$24.29

fresh country coleslaw 	170 Cal/3.5 oz. serving
vegetarian baked beans 	160 Cal/4 oz. serving
collard greens	90 Cal/3 oz. serving
macaroni + cheese 	260 Cal/4 oz. serving
hush puppies 	70 Cal each
choice of two (2) pulled meats:	
- pulled bbq chicken	190 Cal/3 oz. serving
- cilantro-lime pulled chicken	180 Cal/3 oz. serving
- pulled bbq pork	290 Cal/3 oz. serving
- pulled jackfruit + mushroom 	100 Cal/3 oz. serving
slider buns 	80 Cal each
assorted craveworthy cookies 	250-310 Cal each
bakery-fresh brownies 	250 Cal/2.25 oz. serving
choice of two (2) beverages:	
- lemonade	90 Cal/8 oz. serving
- iced tea	5 Cal/8 oz. serving
- iced water	0 Cal/8 oz. serving
VEGAN OPTION (substitute or add to buffet for \$2.49 per person) shredded jackfruit + mushroom 	000 Cal/ 00 oz. serving



expanding
horizons



buffet.
your way

buffets

all prices are per person + available for 12 guests or more
includes appropriate accompaniments + choice of beverages

CUSTOMIZE YOUR EXPERIENCE

served with assorted rolls + butter + choice of two beverages.
includes appropriate accompaniments.

BUFFET STARTERS

choice of one (1) starter:

- seasonal garden salad with balsamic vinaigrette ⓘ 50 Cal/3.5 oz. serving
- classic caesar salad 160 Cal/2.7 oz. serving
- greek salad with crumbled feta 🍃 120 Cal/3.25 oz. serving
- crudités with tzatziki sauce 🍃 40 Cal/5 oz. serving
- antipasto platter with crostini 250 Cal/5 oz. serving
- roasted vegetable platter with chimichurri mayo 🍃 210 Cal/4 oz. serving
- baby spinach salad with bacon, hard boiled eggs + balsamic vinaigrette 60 Cal/2.15 oz. serving
- antipasto salad 130 Cal/3 oz. serving
- italian green salad with penne + prosciutto 110 Cal/3.25 oz. serving
- autumn vegetable salad with red wine vinaigrette ⓘ 80 Cal/3 oz. serving
- traditional hummus with toasted pita 🍃 130 Cal/1.75 oz. serving
- seasonal fresh fruit salad ⓘ 40 Cal/2.25 oz. serving

BUFFET ENTREES

choice of one (1) entree:

POULTRY

- lemon artichoke chicken breast 200 Cal/5.75 oz. serving
\$28.59
- asiago chicken in a roasted red pepper sauce 310 Cal/5 oz. serving
\$28.59
- grilled chicken breast with cider marinade 120 Cal/3 oz. serving
\$24.89
- fried chicken with buttermilk hot sauce 530 Cal/5.6 oz. serving
\$24.89
- chicken + shrimp creole 240 Cal/18 oz. serving
\$24.89
- cavatappi with grilled chicken, chorizo, tomatoes, mushrooms, roasted peppers + beans 770 Cal/18 oz. serving
\$24.89
- slow-roasted turkey breast rubbed with sage + thyme 130 Cal/3 oz. serving
\$24.89
- lemon rosemary chicken 130 Cal/3 oz. serving
\$24.89

HAM

- honey + brown sugar ham 170 Cal/ 3.5 oz. serving
\$21.29
- honey mustard pork loin 220 Cal/4 oz. serving
\$24.89
- chipotle pork loin topped with a pineapple salsa 180 Cal/3.75 oz. serving
\$24.89
- oven-baked smoked ham 110 Cal/3 oz. serving
\$24.89

FISH

- grilled salmon in a moroccan herb sauce 120 Cal/2.75 oz. serving
\$32.99
- bruschetta tilapia 200 Cal/5.5 oz. serving
\$30.59

STEAK

- beef pot roast with dijon shallot sauce 330 Cal/5 oz. serving
\$28.99
- pesto flank steak 250 Cal/3 oz. serving
\$34.29
- asian marinated flat iron steak 160 Cal/ 3 oz. serving
\$34.39
- beef tenderloin 290 Cal/7.65 oz. serving
\$41.99

VEGETARIAN

- cavatappi a la toscana 🍃 430 Cal/15.75 oz. serving
\$21.99
- quinoa cake topped with tomato chutney ⓘ 270 Cal/4.25 oz. serving
\$25.59
- eggplant lasagna rolls 🍃 250 Cal/7.25 oz. serving
\$21.19
- chickpea tagine ⓘ 430 Cal/10.6 oz. serving
\$21.19

buffets

all prices are per person + available for 12 guests or more
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THEMED EVENTS

BUFFET SIDES

STARCHES

- penne with marinara sauce 100 Cal/3 oz. serving
- chipotle macaroni + cheese 230 Cal/2.75 oz. serving
- goat cheese + roasted garlic
mashed potatoes 170 Cal/4.25 oz. serving
- mashed sweet potatoes 110 Cal/4.25 oz. serving
- buttermilk mashed potatoes 120 Cal/3.75 oz. serving
- roasted new potatoes 110 Cal/2.75 oz. serving
- marinated roasted red
potatoes 120 Cal/2.75 oz. serving
- toasted orzo with spinach +
cranberries 170 Cal/4 oz. serving

VEGETABLES

- pan-roasted vegetables 45 Cal/3 oz. serving
- roasted root vegetables 100 Cal/2.75 oz. serving
- fresh herbed vegetables 100 Cal/3.5 oz. serving
- tomato caper ratatouille 45 Cal/4.25 oz. serving
- herb-roasted mushrooms 90 Cal/3 oz. serving
- sweet herbed corn 350 Cal/4 oz. serving
- broccoli rabe 70 Cal/3.75 oz. serving
- ginger honey glazed carrots 110 Cal/3.25 oz. serving
- garlic spinach + kale 60 Cal/3.25 oz. serving
- toasted orzo with spinach +
cranberries 170 Cal/4 oz. serving

CHILLED SIDES

- barley orange cranberry salad 120 Cal/3.5 oz. serving
- toasted cranberry apple couscous 180 Cal/3 oz. serving
- red skinned potato salad 240 Cal/4 oz. serving
- homestyle macaroni salad 280 Cal/3.5 oz. serving
- greek pasta salad 85 Cal/3 oz. serving

BUFFET FINISHES

choice of one (1) buffet finish:

- apple pie 410 Cal/slice
- new york-style cheesecake 440 Cal/slice
- assorted miniature chocolate +
caramel cheesecake 80 Cal/3.75 oz. serving
- individual vanilla raspberry bundt cake 520 Cal each
- spiced carrot cake 370 Cal/slice
- chocolate cake 270 Cal/slice
- bread pudding with caramel apple
sauce 370 Cal/6.75 oz. serving
- cherry cheesecake tarts 170 Cal/1.75 oz. serving
- assorted miniature citrus
cheesecakes 80-100 Cal each
- dulce de leche brownie 220 Cal/2.25 oz. serving
- individual chocolate ganache
bundt cake 320 Cal each
- vegan zucchini cake with raisins
+ walnuts 270 Cal/3 oz. serving
- aquafaba chocolate mousse 230 Cal/2.75 oz. serving
- mini sriracha chocolate + peanut
butter cupcakes 140 Cal each
- pumpkin crunch mousse 160 Cal/ 2.75 oz. serving

A close-up photograph of three glasses filled with a rich, dark brown chocolate pudding. Each glass is topped with a dollop of white whipped cream, a fresh green mint leaf, and a dusting of brown cocoa powder. The glasses are set on a rustic wooden surface. The lighting is warm and soft, creating a cozy atmosphere. The text "The choice is yours" is overlaid in a white, elegant script font on the lower right portion of the image.

The choice
is yours



mix and
mingle

receptions

HORS D'OEUVRES

priced per piece (50 piece minimum)

RECEPTION HORS D'OEUVRES (HOT)

bacon wrapped dates	\$3.09	50 Cal each
beef empanadas	\$3.79	70 Cal each
beef satay	\$4.59	35 Cal each
beef meatballs	\$3.09	160 Cal each
chili-lime chicken kabobs	\$3.89	40 Cal each
mac n cheese melts	\$2.29	80 Cal each
crab cakes	\$2.79	30 Cal each
vegetable spring rolls	\$2.59	15 Cal each
mini quiche	\$3.09	300 Cal each
spanakopita	\$3.09	70 Cal each
buffalo cauliflower wings	\$2.09	90 Cal each
balsamic fig + goat cheese flatbread	\$2.79	80 Cal each
crabless crab cakes	\$2.59	70 Cal each
florentine stuffed mushrooms	\$3.09	90 Cal each
mini chicken + waffles	\$3.09	205 Cal each

RECEPTION HORS D'OEUVRES (COLD)

veggie hummus cup	\$3.59	190 Cal each
bruschetta crostini	\$2.59	50 Cal each
salmon tartine	\$3.09	110 Cal each
antipasto kabobs	\$3.79	45 Cal per each
mushroom profiterole	\$2.79	45 Cal each
roasted butternut tartine	\$2.29	100 Cal each

RECEPTION HORS D'OEUVRES (COLD) CONT.

creamy hearts of palm tarragon salad crostini	\$2.29	75 Cal each
chicken cobb tartine	\$3.09	150 Cal each
shrimp + avocado toast points	\$3.89	70 Cal each
strawberry ricotta toast points	\$2.39	60 Cal each
cashew tarragon chicken salad in phyllo cup	\$3.59	30 Cal each
beef tenderloin, arugula, blue cheese, roasted garlic on toast	\$4.59	50 Cal each
smoked salmon on cucumber round with fresh dill	\$4.09	10 Cal each
dill chicken salad pinwheels	\$2.29	230 Cal each
deviled eggs	\$3.09	65 Cal each
gorgonzola, tomato chutney, balsamic onion crostini	\$3.79	72 Cal each
caprese spoons	\$2.59	90 Cal each

RECEPTION PLATTERS + DIPS

CLASSIC SLICED CHEESE TRAY \$5.49 per person

classic sliced cheese tray with swiss, cheddar + pepper jack cheeses, pita chips + crostini

FRESH GARDEN CRUDITÉS \$4.89 per person

fresh garden crudités with ranch dill dip

FRESH SEASONAL FRUIT \$4.09 per person

Fresh Seasonal Fruit Tray

ASSORTED MINI SANDWICHES \$8.79 per person

1.5 per person, served on ciabatta	
ham + american cheese mini sandwiches	260 Cal each
roast beef + cheddar mini sandwiches	280 Cal each
turkey + swiss mini sandwiches	310 Cal each
mini caprese sandwiches	250 Cal each

ANTIPASTO PLATTER \$8.99 per person

marinated vegetables, assorted italian meats + cheese

UNSURE OF HOW MANY ITEMS + HOW MUCH TO ORDER FOR YOUR RECEPTION?

contact your catering events specialist to discuss the proper amounts needed for a reception.

receptions

RECEPTION STATIONS

reception stations may require additional fees for a chef attendant.
please contact your catering professional for details. all prices are per person
+ available for 12 guests or more. includes appropriate accompaniments.

BAKED POTATO ACTION STATION \$12.49

Baked Potatoes	130 Cal each
Chili Con Carne	90 Cal/3 oz. serving
Chicken Mushroom Alfredo	165 Cal/3 oz. serving
Steamed Broccoli	20 Cal/1 oz. serving
Bacon Bits	45 Cal/.5 oz. serving
Sour Cream	40 Cal/ 1 oz. serving
Butter	110 Cal/ 1 oz. serving
Scallions	0 Cal/.5 oz. serving
Shredded Cheddar Cheese	110 Cal/ 1 oz. serving

MIX 'N' MAC \$16.89

chef attendant required at an additional cost.

homestyle elbow macaroni in a creamy	460 Cal/8 oz. serving
choice of one (1) sauce:	
- cheddar sauce with chipotle	460 Cal/8 oz. serving
- pepperjack sauce	480 Cal/8 oz. serving
- beer swiss sauce	463 Cal/8 oz. serving
choice of two (2) proteins:	
- grilled chicken breast	160 Cal/3 oz. serving
- diced ham	60 Cal/2 oz. serving
- crumbled bacon	70 Cal/2 oz. serving
- roasted tofu	140 Cal/2 oz. serving
- shredded beef	80 Cal/2 oz. serving
roasted mushrooms	90 Cal/3 oz. serving
peas	70 Cal/3 oz. serving
broccoli bits	40 Cal/1.76 oz. serving
scallions	0 Cal/0.25 oz. serving

TEA TIME \$12.99

fresh mozzarella tea sandwiches	250 Cal each
grilled chicken + apple tea sandwiches	230 Cal each
roast beef + brie tea sandwiches	270 Cal each
scones with jam + honey	
cream cheese	380 Cal/3 oz. serving
assorted petit fours	60-140 Cal each
shortbread cookies	20 Cal each
hot water with assorted tea bags	0 Cal/8 oz. serving

SLIDE INTO HOME \$15.49

choice of three (3) sliders:

- grilled veggie sliders	110 Cal each
- bacon-blue meatball sliders	220 Cal each
- ham + cheese sliders	160 Cal each
- black bean sliders	200 Cal each
- shredded pork + slaw sliders	340 Cal each
- cheeseburger sliders	260 Cal each
- sriracha fried chicken sliders	390 Cal each

MEZZE DELIGHT \$13.19

pita chips	140 Cal/2 oz. serving
hummus	80 Cal/2 oz. serving
baba ghanoush	120 Cal/4 oz. serving
tabbouleh salad	110 Cal/3.25 oz. serving
marinated olives	150 Cal/2.75 oz. serving
seasonal vegetables	70 Cal/3 oz. serving
falafel	60 Cal each

ASIAN FUSION \$15.49

egg rolls	190 Cal each
pot stickers	45 Cal each
choice of two (2) dipping sauces:	
- sweet soy sauce	50 Cal/1 oz. serving
- sweet + sour sauce	40 Cal/1 oz. serving
- chili garlic sauce	45 Cal/1 oz. serving
sweet + spicy boneless chicken	600 Cal/7.5 oz. serving
wings with celery sticks	
gourmet dessert bars	300-370 Cal/2.75-3.25 oz. serving

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

our talented chefs are delighted to create special menus that include local + sustainable selections that accommodate your culinary preferences + budget. please contact our catering office at 909.748.8959 / redlandscatering@harvesttableculinary.com to arrange a personal consultation.



nosh and
nibble



eat
your greens

served meals

all prices are per person + available for 12 guests or more.
includes appropriate accompaniments.

SERVED PLATED SALADS

no more than two (2) salad choices per event
all salads include:

assorted rolls with butter	160 Cal each
choice of one (1) salad	400-630 Cal each
choice of one (1) dessert bar	100-370 Cal each
iced water	0 Cal/8 oz. serving
iced tea	5 Cal/ 8 oz serving
coffee, decaf + hot water with tea bags	0 Cal/8 oz. serving

* Substitutions or additions are subject to price changes

CHICKEN, BLUE CHEESE & PEAR SALAD \$20.39

grilled lemon chicken on a bed of 630 Cal/13.75 oz. serving
redlands crisp greens, pear, blue cheese,
walnuts, croutons + dijon vinaigrette

CITRUS GRILLED CHICKEN CAESAR SALAD \$20.39

Grilled orange herbed chicken, parmesan, 550 Cal/10 oz. serving
grape tomatoes + seasoned croutons on
crisp romaine served with Caesar dressing

STEAK 'N' CRUNCH SALAD \$22.29

crisp romaine + arugula mix with chilled 560 Cal/10 oz. serving
roasted red potato, blue cheese + roasted
garlic ranch topped with carne asada

PORK BANH MI SALAD \$21.29

sliced adobo roasted pork loin, chopped 510 Cal/14 oz. serving
romaine, pickled vegetables, cucumber, cilantro
+ baguette chips with thai lime sriracha dressing

SOUTHWEST CHICKEN AVOCADO SALAD \$21.29

grilled ancho lime chicken on fresh 560 Cal/13.38 oz. serving
baby spinach + romaine, roasted corn,
black beans, grape tomatoes topped with
southwest vinaigrette, avocado & tortilla straws

TURKEY HARVEST SALAD \$20.89

roasted turkey, cranberries, fresh 560 Cal/13.38 oz. serving
apple, feta, pecans + harvest greens
tossed with cranberry honey vinaigrette

ASIAN SALMON CHOP SALAD \$22.29

mixed greens, daikon radish, bell 560 Cal/13.38 oz. serving
pepper, carrot, mandarin oranges tossed
with sesame orange vinaigrette + topped
with seared salmon + wonton crisps

TRI-TIP GREEK SALAD \$22.29

tomato, feta, cucumber, banana 530 Cal/13.62 oz. serving
peppers, kalamata olives, sliced red
onions + romaine tossed with greek
vinaigrette + topped with sliced tri-tip

DESSERT BARS

choice of one (1) gourmet dessert bars
(decorated on b&b plate)

- s'more bar	250 Cal/2.25 oz. serving
- raspberry coconut almond bar	370 Cal each
- citrus cheesecake bar	100 Cal each
- dulce de leche brownie	220 Cal/2.25 oz. serving
- key lime bar	260 Cal/.05 oz. serving

ANY SALAD CAN BE MADE
VEGAN/VEGETARIAN/DAIRY-FREE
OR MADE WITHOUT GLUTEN

served meals

SERVED PLATED DINNERS

all served dinners include your choice of one salad, one starch and one dessert and are accompanied by locally farmed seasonal vegetables, assorted dinner rolls, butter, coffee/tea service and water/iced tea. no more than two (2) entree choices per event. labor is additional. substitutions are subject to change. have a special diet or want a custom selection? please contact our catering office

SALADS

choice of one (1)

- seasonal garden salad - fresh iceberg + romaine lettuce, cucumbers, tomatoes, carrots + bell pepper served with balsamic vinaigrette 🍴 50 Cal/3.5 oz. serving
- classic caesar salad - fresh romaine lettuce, seasoned croutons + shredded parmesan served with caesar dressing 🍴 160 Cal/2.66 oz. serving
- bacon spinach salad - bacon, mushrooms, hard boiled egg, tomatoes + baby spinach leaves served with balsamic vinaigrette 80 Cal/3.25 oz. serving
- greek green salad - chopped romaine lettuce, plum tomatoes, cucumbers, bell peppers, feta, radishes + olives served with greek vinaigrette 120 Cal/3.25 oz. serving
- strawberry feta salad - mixed greens, strawberries, feta, bacon, cucumber + sunflower kernels served with poppy seed vinaigrette 190 Cal/5.6 oz. serving

ENTREES

choice of one (1)

CHICKEN

- herb roasted chicken with lemon dill sauce 170 Cal/5 oz. serving \$38.99
- roasted red pepper, spinach + artichoke stuffed chicken breast with a parmesan béchamel sauce 600 Cal/6 oz. serving \$44.99
- jamaican chicken with a pineapple rum sauce 490 Cal/6 oz. serving \$41.99
- pan seared chicken mushroom marsala 240 Cal/6.75 oz. serving \$40.99
- chicken cordon bleu with dijon cream sauce 610 Cal/6 oz. serving \$43.99

BEEF

- dijon herb flank steak with a peppercorn sauce 340 Cal/3 oz. serving \$38.99
- roasted tri-tip with a gorgonzola garlic cream sauce 460 Cal/3 oz. serving \$40.79
- braised short rib with demi-glace 690 Cal/6 oz. serving \$44.99
- spinach + mushroom stuffed beef tenderloin with a truffle wine sauce 610 Cal/5 oz. serving \$49.99

PORK

- asian braised pork shoulder with a sticky sauce 540 Cal/5 oz. serving \$38.99
- grilled pork chop with apple onion soubise 250 Cal/5 oz. serving \$33.99
- brown sugar honey mustard pork tenderloin 290 Cal/4 oz. serving \$34.99
- apricot glazed bacon wrapped cajun pork tenderloin 360 Cal/4 oz. serving \$37.99

SEAFOOD

- blackened tilapia with ancho lime butter 310 Cal/4 oz. serving \$35.79
- grilled salmon drizzled with a maple honey dijon sauce 200 Cal/3.25 oz. serving \$42.99
- almond crusted cod topped with romesco sauce 420 Cal/5.50 oz. serving \$34.99

VEGETARIAN/VEGAN

- portobello tower with a roasted yellow tomato sauce 🍴 340 Cal/5 oz. serving \$36.99
- vegetable wellington with a rustic pomodoro sauce 🍴 550 Cal/5.5 oz. serving \$30.29
- spring pea risotto 🍴 530 Cal/5 oz. serving \$31.49
- vegan beef mediterranean stuffed peppers 🍴 530 Cal/5 oz. serving \$32.99



serve and
delight



sweet
ending

served meals








SERVED PLATED DINNERS

all served dinners include your choice of one salad, one starch and one dessert and are accompanied by locally farmed seasonal vegetables, assorted dinner rolls, butter, coffee/tea service and water/iced tea. substitutions are subject to change.






STARCH

choice of one (1):




POTATOES

- goat cheese + garlic mashed potatoes  170 Cal/4.25 oz. serving
- buttermilk mashed potatoes  120 Cal/3.75 oz. serving
- cheddar chive mashed potatoes  150 Cal/4 oz. serving
- mashed sweet potatoes  110 Cal/4.25 oz. serving
- honey orange roasted red potatoes  120 Cal/2.75 oz. serving
- herb roasted fingerling potatoes  100 Cal/3 oz. serving
- scalloped potatoes  150 Cal/4 oz. serving

RICE

- herbed rice pilaf  150 Cal/3.5 oz. serving
- saffron rice  150 Cal/3.5 oz. serving
- red quinoa & brown rice  210 Cal/2.75 oz. serving
- jasmine white rice  130 Cal/3 oz. serving
- buttery lemon garlic rice  250 Cal/4 oz. serving

PASTAS

- cranberry spinach orzo  170 Cal/4 oz. serving
- baked macaroni + cheese  250 Cal/4 oz. serving
- capellini pasta  140 Cal/3.25 oz. serving

GRAINS

- creamy cheese polenta  130 Cal/5 oz. serving
- toasted cranberry apple couscous  180 Cal/3 oz. serving

DESSERT

choice of one (1):

- assorted citrus cheesecakes  80-100 Cal each
- spiced carrot cake  370 Cal/slice
- dulce de leche brownies  220 Cal/2.25 oz. serving
- vanilla bean raspberry mini bundt cake  520 Cal each
- chocolate ganache mini bundt cake  330 Cal each
- caramel apple bread pudding  360 Cal/6.75 oz. serving
- aquafaba chocolate mousse  140 Cal/2.75 oz. serving
- vegan apple crumb cake with a cinnamon streusel topping  230 Cal/2.19 oz. serving
- cherry cheesecake tart  170 Cal/1.75 oz. serving
- strawberry shortcake  130 Cal/2.5 oz. serving
- caramel pear charlotte  460 Cal/4 oz. serving
- banana cream napoleon 394 Cal each
- lemon mascarpone tart 683 Cal each

HAVE A SPECIAL DIET OR WANT A CUSTOM SELECTION? PLEASE CONTACT OUR CATERING OFFICE AT 909.748.8959

breaks

BREAKS

all prices are per person + available for 12 guests or more.

HEALTHY ALTERNATIVE \$9.99

hand fruit

-apples 60 Cal each

-oranges 50 Cal each

-bananas 110 Cal each

individual yogurt cups 50-150 Cal each

trail mix 290 Cal each

granola bars 190 Cal each

SNACK ATTACK \$8.59

individual bags of chips 100-160 Cal each

individual bags of roasted peanuts 190 Cal/1 oz. serving

trail mix 290 Cal each

assorted craveworthy cookies 250-310 Cal each

bakery-fresh brownies 250 Cal/2.25 oz. serving

REV'D UP + READY TO GO \$9.19

chocolate orange power poppers 100 Cal each

fruit skewers with yogurt honey dip 100 Cal/6.5 oz. serving

carrots + celery sticks with ranch dip 100 Cal/6.5 oz. serving

cinnamon-honey granola 340 Cal/3 oz. serving

CHOCAHOLIC \$9.99

miniature chocolate bars three (3) per person 45-70 Cal each

chunky chocolate craveworthy cookies 280 Cal each

chilled chocolate milk 160 Cal each

chocolate dipped pretzels 110 Cal each

chocolate dipped strawberries two (2) per person 40 Cal each

MINIATURE COOKIES \$3.99 per person

assortment of sugar cookie bites, oatmeal raisin cookie bites + chocolate chip (3 per person) 60-80 Cal each

SNACKS A LA CARTE

roasted garam masala chickpeas 80 Cal/2.75 oz. serving

\$3.29 per person

chocolate orange power poppers 100 Cal each

\$3.89 per person

gold fish® crackers 260 Cal/2 oz. serving

\$2.79 per person

m and m's® 280 Cal/2 oz. serving

\$3.59 per person

savory snack mix 200 Cal/1.75 oz. serving

\$3.99 per person

mini pretzels 80 Cal/1 oz. serving

\$2.29 per person

popcorn 50 Cal/2.25 oz. serving

\$1.99 per person

honey roasted peanuts 190 Cal/1.3 oz. serving

\$2.99 per person

trail mix 290 Cal each

\$2.99 each

individual yogurt cups 50 - 150 Cal each

\$3.69 each

granola bars 190 Cal each

\$2.49 each



sweet and
Savory



refreshing and
delicious

sips & sweets

BEVERAGES

includes appropriate accompaniments

gourmet coffee + decaf coffee + hot water with tea bags \$3.19 per person	0 Cal/8 oz. serving
bottled water \$2.29 each	0 Cal each
assorted sodas (cans) \$2.29 each	0-200 Cal each
assorted individual fruit juices \$2.99 each	110-170 Cal each
iced tea \$2.49 per person	5 Cal/8 oz. serving
lemonade \$2.49 per person	90 Cal/8 oz. serving
hot chocolate \$5.99 per person	160 Cal/8 oz. serving
infused water	
choice of one (1) fruit infused water: \$2.29 per person	
- lemon infused water	0 Cal/8 oz. serving
- orange infused water	10 Cal/8 oz. serving
- apple infused water	20 Cal/8 oz. serving
- cucumber infused water	10 Cal/8 oz. serving
- grapefruit infused water	10 Cal/8 oz. serving
choice of one (1) fresh house-made agua frescas: 🍷	
\$2.99 per person	
- strawberry lemonade agua fresca	140 Cal/12 oz. serving
- pineapple agua fresca	210 Cal/12 oz. serving
- mango agua fresca	205 Cal/12oz. serving
- watermelon agua fresca	50 Cal/12 oz. serving
- mixed berry agua fresca	45 Cal/12 oz. serving

ORDERING INFORMATION

LEAD TIME

notice of 7 days is appreciated; however, we will do our best to accommodate all late orders that are received. we appreciate the importance of your function + we will do whatever it takes to exceed your expectations.

EXTRAS

we are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff + everything in between. - additional fees may apply

DESSERT TRAYS

assorted craveworthy cookies 🍪	250-310 Cal each \$17.59 per dozen
gourmet dessert bars 🍪	300 - 370 Cal/2.75-3.25 oz. serving \$20.59 per dozen
chocolate chip cookie brownies 🍪	280 Cal/ 2.6 oz. serving \$20.59 per dozen
custom artisan cupcakes 🍪	380 Cal each \$25.59 per dozen
chocolate covered strawberries 🍓	40 Cal each \$26.59 per dozen

DESSERT ACTION STATIONS

attendant fee may apply

MINI CAKE BAR \$12.59 per person

mini pound cakes 🍰 (1 Per Person)	120 Cal each
sugared strawberries 🍓	60 Cal/2 oz. serving
apple brown sugar compote 🍏	80 Cal/2 oz. servings
cherry compote 🍒	60 Cal/2 oz. serving
chocolate sauce 🍫	70 Cal/1 oz. serving
whipped cream 🍦	50 Cal/.5oz serving

ICE CREAM SOCIAL \$8.99

using redlands local nichos ice cream

choice of two (2):	
- vanilla ice cream	140 Cal/4 oz. serving
- chocolate ice cream	150 Cal/ 4 oz. serving
- seasonal vegan sorbet	110-150 Cal/ 4 oz. serving
chocolate sauce	70 Cal/1 oz. serving
caramel sauce	100 Cal/1 oz. serving
whipped cream 🍦	50 Cal/0.5 oz. serving
sprinkles 🍬	70 Cal/0.5 oz. serving

WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETARY REQUESTS, PLEASE CONTACT THE OFFICE AT 909.748.8959 / REDLANDSCATERING@HARVESTTABLECULINARY.COM. TO DISCUSS THE OPTIONS THAT WE HAVE AVAILABLE.

your *Table* is waiting



CONTACT US TODAY

909.748.8959

harvesttablecateringredlands.catertrax.com

redlandscatering@harvesttableculinary.com

prices effective until 06/30/2026



**HARVEST
TABLE**
CULINARY GROUP