

HARVEST CAFÉ AND BAKERY: FUNERALS AND MEMORIAL SERVICES

We are available to help you with any food arrangements you may need during this time. We are available to do as little or as much that is needed. Our services may be as little as providing a few hot dishes for after a wake, a gift basket delivery, a meal dropped off a home to provide for family and friends, or a full staffed catered memorial service. A few examples of what we often do for these situations are listed below. If you prefer, call the café to set up a catering consultation with Kim Foster. We are available to create any menu to suit your special needs. Arrangements can be made to pick up the food at our café, we can deliver, set up items where requested, or provide full service catering with our wonderful staff. A fee will apply to any delivery, set up, or served function. You may also choose to have the food set up on disposable platters, or you can arrange to borrow our china platters and baskets.

Hot Buffet Luncheon:

Chicken Picatta Medallions: with artichoke hearts and capers in a lemon-wine sauce OR Apricot and Rosemary Pork Tenderloin with pan gravy

Tortellini Rosa: cheese tortellini with roasted zucchini, plum tomatoes, fresh spinach in a rich garlic tomato crème sauce OR Oven Roasted Root Vegetables

Fruited Spinach Salad OR Cape Cod Salad with balsamic dressing

Basket of rolls and Focaccia with butter

Assorted fancy cookie and bar platter OR Assorted mini cupcakes

Paper goods: hard plastic clear plates, napkins, plastic “silver” forks, knives, etc

\$23.99 per person/min. order for 12

Cold Buffet Luncheon:

Assorted Mini Sandwich Platters: includes: chicken salad, roast turkey, ham, roast beef, tuna and vegetarian varieties on mini croissants, harvest rolls, and wraps

Fresh tomato, basil, fresh mozzarella pasta salad

New potato salad with fresh dill

Fresh Fruit Platter

Crudite vegetable basket with creamy herb dip

Assorted cookie platter

Paper goods: hard plastic clear plates, napkins, plastic “silver” forks, knives, etc.

\$19.99 per person/min order of 12

Brunch:

Assorted Quiche

Fresh Fruit Platter

Harvest Homefries

Mini Biscuit Sandwiches: ham/cheddar/honey mustard on sweet potato biscuits and roasted turkey/brie/cranberry on herb biscuits

Fall salad: baby spinach, poached pears, grapes, scallions and candied walnuts with balsamic dressing

\$17.99 per person/min order of 12

Large Memorial Gatherings:

Menu serves 80-100 guests (and can be adjusted to accommodate smaller and larger groups)

Items are artfully arranged to provide “grazing” refreshments after a service.

Menu is designed for events when you are unsure of the size of the event.

International Cheese Display: cut cheeses, brie, and our homemade cheeseball garnished with fruit. Served with crackers and crostini

Crudite Vegetable Basket with creamy herb and hummus dips

Tomato, fresh mozzarella and basil with Bruschetta toasts

Assortment of Mini Sandwiches: to include a variety of the following: Chicken salad with grapes on mini croissants, Smoked turkey and cranberry salad on Indian grain rolls, roast beef and gorgonzola wraps, ham, asparagus and boursin wraps, vegetarian sandwiches, tuna salad on white rolls, etc.

Baked Ziti or Pasta Salad Primavera

Fresh Fruit Platter

Finger Dessert Platters these will include mini fancy finger pick up desserts, pastries, bars and cookies

Strawberry Lemonade Punch or Cranberry Punch

Includes: set up, (1) server for 4 hours, heavy duty clear plastic plates, napkins, cups, “silver” plastic forks, chafing dishes and sterno if needed.

Paper tablecloths: \$6.99ea.

\$1,899.00

Coffee services are available: \$2.75pp/estimate for part of your total guest count

**additional service staff: \$25.00 per hour, minimum of 4 hour charge

**additional items may be added for food or beverages at additional cost

**gratuity for server not included and left up to the discretion of the client