

Brunch

We are known for our wonderful brunches. Perfect for showers, christenings, baptism, baby naming, or any family gathering. All items are artfully presented on our china platters and baskets or on disposable catering trays. You may choose to pick up your items at the café, have them delivered (delivery charges apply), or schedule our professional waitstaff to deliver, serve and clean up! Call for availability and pricing. Disposable platters or borrow our platters for presentation (return a day after your event)

Savory or Sweet

Hot Breakfast Casseroles:

All items are 13 X 9 pans: Serves 10-12 guests.

Baked Egg Strata:

Popular flavor combinations. All strata contain eggs, cream, bread, cheeses, meats and or vegetables.

We can make gluten free strata upon request.

May Day: asparagus, red pepper, boursin cheese

European: crumbled sausage, shredded potato, caramelized onions and sharp cheddar

Mediterranean: spinach, roasted tomato, garlic, onions, feta and cheddar

Green Eggs and Ham: broccoli, scallions, smoked ham with boursin and cheddar cheeses

Florentine: spinach, garlic, gorgonzola herb cheese and crumbled bacon.

Roasted Veggie: zucchini, yellow squash, mixed peppers, onions, herbs, cheddar, mozzarella and parmesan

\$ 48 or create your own price determined on filling choices. Seafood selections available, market price

Baked French Toast:

A baked French toast "pudding"

Wild Berry French Toast:

Italian bread layered with vanilla custard and Strawberries, Raspberries, and Blueberries

Served with berry syrup \$50

Lemon Pound cake French Toast:

Our lemon pound cake soaked in lemon cream custard, baked and served with berry sauce \$50

Blueberries and Crème French Toast:

Italian bread, blueberries and creamy custard \$47

Cinnamon Swirl French Toast:

Our homemade cinnamon swirl bread, brown sugar, and creamy custard. Strawberries to garnish \$47

Apple-Caramel-Pecan French Toast:

Italian bread, sautéed apples, toasted pecans, Vanilla custard and caramel sauce. \$50

Triple Chocolate Croissant French Toast:

Buttery croissants layered with milk, dark and white chocolate chips, creamy vanilla custard. \$50

Banana Tea Bread French Toast:

Our banana bread, cinnamon cream cheese, soaked in a vanilla custard and baked. Served with caramel Sauce \$50

Quiche:

Classic, easy to serve, 6-8 pieces per pie. Any combination of meat/vegetable. All contain complementary cheeses. Popular types: Lorraine (bacon, swiss, scallion), Spinach and Mushroom, Asparagus, Red Pepper with Boursin, Broccoli Cheddar, Roasted Veggie, Smoked Ham and Broccoli, the list goes on.....\$19.99 Seafood Combinations \$25

Baked Ham Platter: Carved and garnished with fresh fruit. Served with honey mustard. 5# Average serves 15-20p \$89

Poached Salmon Platter: Classic, sides or filets of salmon, poached, chilled and artfully garnished served with cucumber dill sauce. \$12 pp/min 10p

Assorted Mini Pastry Platter: An assortment of our fresh baked pastries. May included muffins, Danish, turnovers, scones, and coffee cake. 2pcs pp/\$4.50pp

Side Dishes: 13 X 9 serves 8-14

Cheddar Potatoes: creamy shredded potatoes, baked with sharp cheddar and cream. \$42

Harvest Homefries: as served in the café \$29

Jarlsberg Scalloped Potatoes: \$42

Sweet Potato Praline: with pecans \$39

Sweet Noodle Kugel: \$42

Lithuanian Potato Pancakes: (20 pancakes) served with sour cream OR applesauce. \$65

Fresh Fruit Salad: \$3.99 per person

Fruit Ambrosia: pineapple, mango, Kiwi, mandarin orange, strawberry & coconut \$4.50pp

Granola & Mixed Berry Trifle: Our own almond granola layered with fresh seasonal berries, and vanilla yogurt. \$4.99pp/min order 10

Crepes:

Our own homemade crepes filled with your choice of:

Sweet: lemon laced mascarpone-ricotta filling with seasonal berry sauce and berries

Blueberry Blintz: lemon mascarpone-ricotta with fresh blueberries and blueberry-orange sauce

Savory Chicken: chicken breast, wild mushroom, & chevre with herb crème sauce

\$9.99 per person/10 person minimum per type

**other types are available/please inquire

Assorted Small Sandwiches

These are very popular, plan 2 per person, they are about the size of a half sandwich.

Minimum order one dozen per type of sandwich.

***Chicken Salad** Our most popular chicken salad: choose your favorite preparation: with grapes, OR with dried cranberries/toasted pecans served on a mini croissant with lettuce.

***Roasted Turkey Breast** honey mustard OR cranberry sauce and brie cheese on Indian rolls

***Smoked Turkey Salad** with dried cranberries, swiss and herb mayo served on mini croissant

***Kentucky Derby** smoked ham, egg salad with chives, and baby greens on powder puff rolls

***Baked Ham** with honey mustard and baby greens on a sweet potato biscuit

***Ham & Boursin Wraps:** ham, asparagus spears, boursin cheese and fresh spinach in a wrap

***New Yorker:** shredded corned beef with swiss and grain mustard on onion poppy roll

***Roast beef Gorgonzola:** Roast beef, gorgonzola herb cheese, red pepper and spinach in a wrap.

***Parisian Roast Beef:** Roast beef, horseradish Chantilly sauce, lettuce and tomato on a soft roll

***Mediterranean Tuna Salad:** chunk white tuna, kalamata olives, red onion, and capers with a lemon zest mayo served on ciabatta

***Tuna Salad:** with greens on a honey wheat roll

***Mexican Wrap:** avocado, grilled chicken, cheddar, tomato, and greens with chipotle aioli.

***Club Wrap:** Turkey, bacon, avocado, lettuce, and tomato with herb aioli in a wrap

***Neapolitan:** roasted eggplant, tomato, fresh mozzarella, and pesto aioli on ciabatta

***Roasted Portabella:** with fresh spinach, gorgonzola herb cheese, and red pepper in a wrap

***Tuscan Roasted Veggie** with provolone and pesto on ciabatta

***Greek Hummus Wrap:** Hummus, spinach, cucumber, carrot, tomato, kalamata, and feta rolled into a wrap

\$46.00 per dozen; 1 dozen minimum per type

**HARVEST CAFÉ AND BAKERY
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Hot Buffet for a Crowd:

Half Pans: serves 8-12, Full Pans Serve 18-24

Turkey Tetrazzini: Roast turkey, button mushrooms, red peppers and egg noodles with a creamy sauce.

\$49/\$98

Baked Chicken and Broccoli Rigatoni: Boneless chicken breast strips, broccoli, rigatoni pasta and garlic baked with a lemon-basil alfredo and parmesan cheese.

\$50/\$100

Penne Primavera: Penne tossed with garden vegetables, with a basil and parmesan cream sauce.

\$49/\$98

Baked Roman Gemelli:

Gemelli pasta tossed with pesto and ricotta cheeses, drizzled with tomato-basil sauce and topped with fresh mozzarella and parmesan

\$50/\$100

Special Salads:

Sonoma Sunshine*: butter and red edge lettuce with red grapes, scallions, seasonal berries and toasted chopped pistachios. Served with black raspberry dressing \$5 per person

Spinach and Cashew Salad*: Baby spinach, toasted cashew pieces, crumbled bacon, red onion, and carrot shreds. Served with a California French dressing. \$5.50 per person

Berry and Chevre Salad*: Mixed power greens, fresh blueberries, raspberries, strawberries, blackberries, scallions, carrot shreds, crumbled chevre and our house granola. Served with honey balsamic dressing \$5.50 per person

Grilled Chicken Platters: herb marinated chicken, sliced and artfully plattered. \$7.50 per person, with complimentary sauce \$8.99 per person. This goes nicely with the above salad platters

Italian Antipasto Salad Display*: A beautiful display salad with crunchy mixed greens topped with garden veggies, fresh mozzarella, olives, pepperoncini, with julienne Genoa, pepperoni, and capicola ham. Served with Italian vinaigrette. \$8 per person