

GRADUATION PACKAGE MENUS 2019:

Let our staff help you enjoy your guests! You can choose to select a menu below or schedule a catering consultation with Kim Foster. We offer full-service catering, delivery/set up, or you may choose to just pick up items here at the café. **Book your party early, we tend to book up very quickly!**

Prices do not include tax, optional service, or delivery charges.

Harvest Café and Bakery: 1390 Hopmeadow Street Simsbury CT. 860-658-5000,

Email: harvestcafe@sbcglobal.net

Website: harvestcafebakery.com

GRADUATION Open House:

Keeping it simple, not sure how many guests will actually come but you would like to have items out to nibble on.

Items that families and teens love.

Great for afternoon and early evening.

Approximately serves 30-40 guests:

Tequila Lime Shrimp

Mexican Layer Dip/Nachos

Caprese Skewers OR Cheese Tortellini Skewers

Assorted Roulades: bite size mini wraps with a variety of interesting meat and cheese fillings

Harvest Cheese ball

CHOOSE dried fruit and chutney or sundried tomato and pesto: garnished with grapes /served with crostini

Crudite Vegetable Basket with creamy herb dip

Hot Buffalo Chicken Dip served with crackers

Pepperoni Puff Pastry Pinwheels

Fresh Fruit Platter

\$455.00

Simple Dinner Buffet:

Chicken Picatta OR Chicken Marsala

OR Garlic and Herb Chicken Breast, served cold, sliced and plattered with roasted red pepper aioli

Cheese Tortellini Rosa: wonderful cheese tortellini with sautéed spinach, zucchini and fresh plum tomatoes in creamy garlic tomato Alfredo sauce
OR

Baked Gemelli with pesto, ricotta, tomato basil sauce and fresh mozzarella

Chopped Salad OR Caesar Salad

Assorted Rolls and Focaccia

Cake: your choice of chocolate, marble, lemon, yellow or white with vanilla or chocolate buttercream OR

Assorted Bars, Cookies and Whoopee Pies

\$21 per person *min order 10

Casual Graduation Lunch:

Quiche

Your choice of fillings

Assorted Mini Sandwiches (2ea)

on croissants, wraps, and rolls

Cape Cod Salad: gorgonzola/nuts and balsamic dressing on the side

Your choice of 2: Pasta Primavera, Mediterranean Orzo, Dill Potato, Sweet Potato Salad, or Quinoa Salad

Fresh Fruit Platter

\$21 per person min order 10

Cold Graduation Buffet:

Bruschetta Display: Tomato, basil and fresh mozzarella salsa, eggplant caponata, and hummus served with crostini and pita

Beef Tenderloin (your choice of preparation: with complementary sauce)

Grilled Chicken Platter: (your choice of marinade, with complementary sauce)

OR Lemon Herb Salmon Filets with dill-cucumber sauce

Fruited Baby Spinach Salad with Balsamic Dressing

Orzo Salad with grilled veggies and feta

Summer Corn Salad

Dill New Potato Salad

Assorted Rolls and Focaccia

\$37 per person

Minimum order 12 people

Desserts:

Graduation Cake: ½ sheet double layer cake: yellow cake, marble, chocolate, or lemon with buttercream filling and frosting. \$76.99-serves up to 50

Cupcake Cake: a cake topped with a pyramid of mini cupcakes. Looks great with school colors, college "to be" colors...10" \$68 serves up to 30,
8" \$58 serves 20

Fancy Finger Pick Up Desserts: cannoli's, whoopee pies, crème puffs, layer brownies, mini cupcakes, lemon bars, and cookies \$4.99 per person

Graduation BBQ :

Barbecue Brisket of Beef served with two sauces
Caribbean Chicken Breasts with Pineapple Salsa
Sweet Potato Biscuits, Corn Bread, and Slider Buns
Macaroni and Cheese

Coleslaw

Ranch Potato Salad with Bacon

Fresh Fruit Platter

Assorted Bar and Cookie Platter OR Graduation Cake

\$32 per person/min order 12p

Substitutions in packages are available but may affect the overall pricing.