

PLANNING A PARTY

Let our staff help you enjoy your guests! You can choose to select a menu below or schedule a catering consultation with Kim Foster to help you work through all of the details. We offer full-service catering, delivery/set up, or you may choose to just pick up items here at the café.

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

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

Email: harvestcafe@sbcglobal.net

Website: harvestcafebakery.com

Open House Appetizers:

Keeping it simple, not sure how many guests will actually come but you would like to have items out to nibble on. Great for afternoon and early evening.

Aprox 30-40 guests:

Assorted Roulade Platter: bite size wraps filled with a variety of meats, veggies and cheeses

Mexican Layer Dip with Nachos

Fresh Fruit Platter

Tequila Lime Shrimp Skewers

Caprese Skewers

Cheese & Charcuterie Platter served with Crackers

Crudite Vegetable Basket with creamy herb or hummus dip

\$399.00

Casual Brunch:

Quiche

Your choice of fillings

Assorted Mini Sandwiches-2pp

on croissants, wraps, and rolls

Potato or Pasta Salad of your choice

Fruited Baby Spinach Salad

Candied almonds and honey balsamic dressing

\$19.99 per person/12p min order

Brunch Buffet:

Baked Egg Strata OR Quiche :

your choice of fillings

Lemon Mascarpone Crepes OR Baked French Toast

Baked Ham Platter or Turkey

with honey mustard or chutney

Finger rolls with butter

Granola, Yogurt, & Fresh Berry Trifle or Fruit Platter

Harvest Homefries or Cheddar Potatoes

Assorted Pastry Platter

\$26.99 per person/12 p min order

Simple Dinner Buffet:

Chicken Picatta, Marsala or Tuscan Herb Chicken

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

OR

Cheese, Meat OR Veggie Lasagna

Cape Cod Salad OR Caesar Salad

Assorted Rolls and Focaccia

\$19.99 per person/12P min order

Gourmet Buffet Luncheon or Dinner:

Menu is great for a hot or cold meal presentation

Beef Tenderloin

(choice of preparation: with complementary sauce)

Grilled Chicken Platter:

(choice of marinade, with complementary sauce)

**substitute Salmon selection for chicken: \$3 extra pp

Pasta: choice of baked pasta dish or cold pasta salad

Roasted Vegetable Platter

Potato: choice of Boursin mashed, Scalloped, Oven

Roasted or Potato Salad selection

Salad of your choice

Assorted Rolls and Focaccia

\$36 per person: luncheon, to serve for dinner portions: \$42 person: Minimum order 12 people

Stationary Cocktail Reception:

Min order is for 25 guests

Stationary Items:

Cheese Platter with cheese ball, fruit garnish

Vegetable Crudite basket with Herb dip

Smoked Salmon Mousse with endive and cucumber

Mini Beef Tenderloin Popovers with horseradish sauce

Greek Layer Dip

Antipasto Skewers

Cucumber/Blackberry & Fresh Mozzarella Skewers

Chafing Dishes: pick two items:

Swedish Meatballs, Buffalo Chicken Dip, Artichoke and

Spinach Dip, Turkey Meatballs Marinara,

Sweet and Spicy Kielbasa or Sausage and Peppers

\$22.50 per person

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