

HARRISON'S EAT WELL CATERING

814.237.4422

EatWell@HarrisonsMenu.com

WEDDING RECEPTIONS

**It's your day.
Let's make it delicious.**



Catering at the venue of your choosing.

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WEDDING RECEPTIONS

Tried and true menus that work well for large groups—with something for everyone; classic and creative flavors that include meat, seafood, vegetarian, gluten-free, and dairy-free options.

FOREVER TRUE

Hors D'Oeuvres

Fresh Vegetables & Crisps
with Chef's Herb & Garlic Cheese (v,gf)
Mango Salsa (v,gf,df)
with House-Made Tostada Triangles (v)

Mini Crab Cakes *with dill aioli*

Spanakopita (v)

Salads & Bread

Garden Salad (v,gf,df)

Caesar Salad (gf)

Parker House Dinner Rolls *with butter*

Entrée and Sides

Vineyard Chicken

Salmon Beurre Blanc (gf)

Pasta Fagiole (v)

Rosemary Roasted Red Potatoes (v,gf,df)

Fresh Vegetables (v,gf,df)

\$40-\$42 per person*

THE WORLD ON A PLATTER

Hors D'Oeuvres

Premium Cheese Platter

Seasonal Fruit Salsa (v,gf,df) *w/ Corn Chips*

Fig & Olive Relish with Goat Cheese
in filo cups

Asparagus with Prosciutto (gf,df)

Beef, Bacon, & Gorgonzola *in puff pastry*

Soup, Salads & Bread

Seasonal Spinach Salad

Butternut Squash Bisque
or Seasonal Soup Selection

Marinated Mushrooms
(v,df, trace gluten)

Gemelli Artisan Bread *with butter*

Entrée and Sides

Platters of Grilled Chicken, Balsamic Beef
and/or Poached Salmon

Roasted Red & Sweet Potatoes (v,gf,df)

Gnocchi with Red Pepper Pesto Cream (v)

Fresh Local Vegetables (v,gf,df)

\$48-\$50 per person*

Many other Combinations and foods are available—please see our a la carte foods menu at www.HarrisonsMenu.com.

*Estimated price based on 100 guests w/ service; tax and gratuity not included.

Price may change, based on service needs and location.

A word about dietary restrictions and groups:

All Meals are recommended to include vegetarian (v), gluten-free (gf), and dairy-free (df) options for your guests. Diets and nutritional habits are changing rapidly and many people have special requests.

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LIFE'S A PICNIC

Hors D'Oeuvres

Fresh Vegetables & Crisps
with Chef's Herb & Garlic Cheese (v,gf)
Tomato & Basil Bruschetta (v,gf,df)
with thin-sliced baguette (v)
Marinated Mushrooms
(v,df, trace gluten)

Salads & Bread

Mixed Green Salad (v,gf,df)
with balsamic vinaigrette
Parker House Dinner Rolls *with butter*

Entrée and Sides

BBQ Pulled Pork (df)
Poached Salmon (gf,df)
Chef's Mac & Cheese (v)
(local cheese)
Fresh Green Beans (v,gf,df)
Herbed Potato Salad (v,gf,df)
Fiesta Black Bean Salad (v,gf,df)

\$32-\$34 per person*

HOME IS WHERE THE HEART IS

Hors D'Oeuvres

Fresh Cut Fruit (v,gf,df)
Fresh Vegetables (v,gf,df)
with ranch dressing (v)
Savory Meat & Cheese Platter
with Crisps & Crackers

Salads & Bread

Cole Slaw (v,gf,df)
Fresh Bread *with local apple butter*

Entrée and Sides

Roast Turkey Breast *with gravy*
Mashed Potatoes *with butter* (v,gf)
Home-Style Stuffing
Noodles *with brown butter* (v)
Corn or Fresh Vegetables (v,gf,df)

\$34-\$36 per person*

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Hors D'Oeuvres Platters

Fig & Olive Relish with goat cheese, Black Bean Salsa with Tostada Triangles, Artichoke Parmesan Spread with Crostini, Pear, Leek, Gruyere Pastry, Chicken Skewers, Fresh Endive with Gorgonzola & House-Spiced Nuts, Smoked Salmon Spread on Cucumber Rounds, Seasoned Shrimp with cocktail sauce, Filo Cups (with Ceviche, Mediterranean Chicken Salad), Roast Beef wrapped Asparagus, Fresh Fruit Skewers, Antipasto Skewers

Hot Hors D'Oeuvres

Mini Crab Cakes w/ dill aioli, Spanakopita, Meatballs (Hearty Italian, Mediterranean, Chimichurri), Beef, Bacon, Gorgonzola Puffs, Franks in a Blanket, Risotto Balls w/ sun-dried tomato relish, Suzie Wong Pot Stickers, Assorted Mini Quiche, Feta/Garlic Stuffed Mushrooms

Salads

Caesar Salad, Tossed Garden Salad, Mixed Greens, Greek Salad, Seasonal Spinach Salad, Herbed Potato Salad, Sesame Noodles, Orzo-Feta Pasta Salad, World Spice/Craisin/Nut Quinoa, Edamame/Mango/Bean Salad, Mardi Gras Slaw (zingy), Marinated Mushrooms, Grilled Vegetables, Sesame Asparagus

Sides

Rosemary Roasted Red Potatoes, Mashed Potatoes, Roasted Sweet Potatoes, Mashed Sweet Potatoes, Herbed Rice, Corn & Black Bean Creole, Vegetable Sauté, Fresh Green Beans

Vegetarian Pastas

Four Cheese Baked Pasta, Pasta Alfredo, Gnocchi with red pepper cream sauce, Orecchiette Pasta with butternut squash and herbs, Pasta Fagiole (spinach, white bean, parmesan, herbs), Tuscan Vegetarian Pasta (mozzarella, parmesan, tomato, herbs, garlic, broccoli, spinach & mushrooms), Chef's Mac & Cheese (local cheese)

Entrées

Grilled Basil Pesto Chicken, Greek Chicken, Chicken Marsala, Chicken Parmesan, Chicken Wellington, Apple Pecan Stuffed Chicken, Hearty Italian Meatballs, Tenderloin Tips with Mushrooms, Beef Bourguignon, Smoked BBQ Beef Brisket, Herb Encrusted Tenderloin, Boardwalk Crab Cakes, Lump Crab Cakes, Sesame Encrusted Salmon

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Wedding Catering by Harrison's Frequently Asked Questions

(see next page for answers)

1. We're engaged! There are so many details to think about. What is the next step in the catering process?
2. I've looked at your sample catering menus, but I don't see exactly what I'm looking for. Do you make special request items?
3. What will my wedding reception cost?
4. What factors will affect the overall cost of my reception?
5. How much money do you require for a deposit?
6. What do you mean by "amount of service?"
7. What is the cost of service?
8. Do you provide plated service?
9. What is the cost of alcohol?
10. Do you provide rentals?
11. Will you cater at the venue we have already selected?
12. Do you have access to any banquet facilities?
13. I haven't found a location for my reception. Can you recommend any?

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1. We're engaged! There are so many details to think about. What is our next step in the catering process?

Congratulations! Our goal is to help you create a customized menu for your wedding day. Our sample menus reflect popular choices for traditional and unique tastes. Before setting up a menu planning meeting, it's important for you to review sample menus, get a sense of what you're looking for, and jot down your notes and questions.

2. I've looked at your sample catering menus, but I don't see exactly what I'm looking for. Do you make special request items?

We're always happy to discuss off-menu items. Every couple is unique and should have a menu that reflects their personalities. Whether it's a locally-focused or vegetarian menu, or Harrison's version of a family favorite, please feel free to ask about any menu items you'd like us to prepare. This is one more benefit of the customized catering menus.

3. What will my wedding reception cost?

With Harrison's Catering, every menu is a custom menu. We strive to provide you with exactly what you need for your special event, mixing and matching menu items to suit your and your wedding guests' palettes. For this reason, it is difficult to give an estimate of cost before designing a reception menu. We'll gladly work with you to plan out the perfect event within your budgetary needs.

4. What factors will affect the overall cost of my reception?

Factors that may affect the cost of catering an event include menu items selected, set up required, number of service attendants, rentals, and length of your event. We advocate designing simple, high quality menus that appeal to both your taste buds and your wallet.

5. How much money do you require for a deposit?

We require a 25% deposit for all weddings. This amount is based on total reception menu cost. This will secure the date, the menu, and the number of attendants as outlined in your customized menu. \$250 of the deposit is non-refundable. We can continue perfecting the reception menu even after the deposit is made.

6. What do you mean by "amount of service?"

Just as you are able to customize your wedding reception menu, you can also customize your service. We can provide you with just the right amount of service to fit your needs and budget.

- **Pick Up or Delivery** – Perfect for Do-It-Yourself couples who want a real hands-on wedding experience. We prepare the food in our kitchen, and you can pick it up or have it delivered. This option is also great for couples who have a family member who would like to prepare some special dishes, but needs a little help rounding out the meal. Delivery is just \$25 in the State College area.
- **Full Service** – For wedding couples who don't mind putting in a little elbow grease when it comes to planning and setup, but want to relax during the special wedding event. We provide the food and service for the reception itself. Our catering staff will set up and maintain the buffet (and beverages if you'd like), clear tables, clean up the buffets, and assist with the details of service. Bartenders are also available. You (along with your eager-to-help family and friends) dress & set the tables, and take them down after the party is over. This is the most popular option with our wedding couples. It provides a nice balance between cost and convenience.
- **The Works** – For those who would like full-service event planning. We can help with the wedding reception planning and service from beginning to end.

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7. What is the cost of service?

Service attendants cost \$25 per hour, per attendant, plus a 20% gratuity (gratuity may vary if additional time or service staff is required). The number of service attendants needed for your wedding reception will depend on the number of guests and style of service.

8. Do you provide plated service?

We love big, colorful displays of freshly prepared food. Our specialty is the upscale-casual wedding buffet (indoors and out), with lots of mingling and moving. To serve a plated meal with restaurant quality at your wedding, we require commercial kitchen facilities. If your venue has them, we'd be happy to discuss your options. If your venue allows it, on-site grilling is a creative solution to a lack of commercial kitchen facilities. Please keep in mind that a plated meal reception requires much more staff than a buffet-style reception.

9. What is the cost of alcohol?

The PA Liquor Control Board recently changed their regulations, allowing us to resell alcohol at catering events. However, there are additional fees associated with this service which can be discussed in more detail during the preliminary call. It is most cost-efficient for you to provide all alcoholic beverages while we provide bar set-up and bartenders.

10. Do you provide rentals?

As a small, food-based business, we do not have the storage facilities for large rentals such as tents, tables, and chairs. We can provide china and glassware for smaller events. For larger quantities or large rentals like tents and tables, we recommend Best Event.

11. Will you cater at the venue we have already selected?

Yes! We specialize in making interesting locations work. We will advise you on how to best utilize your location for a truly memorable event. In addition to the extensive list below, we have catered in tents and barns on family farms, in community gardens, in backyards, on mansion lawns, and more.

12. Do you have access to banquet facilities?

The Mt Nittany Overlook Event Center, owned by Harrison's is located atop the Mt. Nittany Ridge, overlooking the picturesque countryside and adjacent mountains. The tiered building has celebration spaces on three levels, with space for as many as 200 seated guests on one level. There are multiple spaces for outdoor viewing, including outdoor decks, railed walkways, and a 400-square-foot, glassed in porch with sliding windows, perched over the mountainside.

13. I have not found a location for my reception. Can you recommend any?

We have catered at many local venues including, but not limited to, Above the Valley Event Center, McCann School of Art, The University Club, Stone Valley Civil Engineering Lodge, The Arboretum at Penn State, General Potter Farm, The Match Factory, Centre Furnace Mansion, Gillbrook Farms, Harmony Forge Inn, and several privately owned venues.