

Below are menus for buffet-style meals. At this time, some of our menu items and services may be limited.
Please check with our catering department for the most up to date availability.

HARRISON'S EAT WELL CATERING

814-237-4422

EatWell@HarrisonsMenu.com

www.HarrisonsEatWellCatering.com

2021 SAMPLE MENUS - LIGHT RECEPTION

Below are several examples of menus that may work for your group. Since each group has unique needs, we can mix & match to best fit your group.

Cold Hors D'Oeuvres Platters

Herb & Garlic Cheese (gf) w/ Fresh Veggies & Baguette Crisps, Mango Salsa (gf,df) or Black Bean Salsa (gf,df) w/ Tostada Triangles
Rosemary Chicken Salad with Cucumber Rounds (gf), Roast Beef Wrapped Asparagus (gf,df) w/ Horseradish Cream Sauce
Grilled Portobello & Vegetables (gf,df) w/ Red Pesto (gf), Baked Brie in Puff Pastry w/ Fig & Olive Relish (warm)
Fresh Fruit (df) & Assorted Cheese Platter (gf), Fresh Asparagus w/ Prosciutto (gf,df),
Crispy Filo Cups w/ Goat Cheese and Fig & Olive Relish OR Boursin & Bacon
Asian Plum, Shawarma Chicken Skewers, Pear/Leek/Gruyere Pastries

Hot Hors D'Oeuvres

Mini Crab Cakes, Thai Shrimp Cakes, Feta/Garlic-Stuffed Mushrooms, Franks in a Blanket, Asparagus-Asiago Pastry
Piri Piri OR BBQ Grilled Chicken Skewers, Meatballs - Italian, Mediterranean or Chimichurri
Spanakopita, Spicy Pakora "Indian Fritters", Feta/Garlic Stuffed Mushrooms

Sweets

Our own fresh-baked Chocolate Chip Cookies, Lemon White Chocolate Chunk Cookies, Brownies, Assorted Dessert Bar Quarters
Lemon Bar Triangles, Chocolate-Dipped Strawberries (gf), Filo Cups w/ Lemon-Lime Mousse & Berry, Coconut Macaroons (gf)
Fresh Grapes/Strawberries (gf,df), Double Chocolate Decadence Cake, New York-Style Cheesecake with Fresh Berries

Beverages

Assorted Pepsi Products, Bottled Water, Canned Iced Tea & Lemonade, Pellegrino
Fresh Brewed Iced Tea (unsweetened), Fruited Water, Lemonade, Cranberry Lemonade
Coffee, Decaf, Hot Tea

Serving Materials

Platters, bowls, serving utensils, plates, napkins, eating utensils, tablecloths (disposable or rented linen)
Service staff available (minimums apply)

SAMPLE MENU #1: Light Reception for 50 - With Service

<u>Hors D'Oeuvres Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$11.99	\$11.99
- with fresh veggies		4.25	Dozen	\$4.99	\$21.21
Fresh, Sliced Fruit & Assorted Cheeses	(v, gf) / (v, gf, df)	50	1 oz portions of each	\$2.50	\$125.00
Platter of crisps, crackers, toasts, baguette slices		8.5	Dozen	\$4.99	\$42.42
<u>Hot Hors D'Oeuvres</u>					
Mini Crab Cakes w/ Dill Aioli		6.25	Dozen	\$24.99	\$156.19
Spanakopita	(v)	4.25	Dozen	\$21.99	\$93.46
<u>Serving Materials</u>					
Chafers, pans, sterno		1	each	\$30.00	\$30.00
Premium Platters - White Oval (recyclable)		3	each	\$5.99	\$17.97
6" plates (compostable)		60	each	\$0.25	\$15.00
Cocktail Napkins (compostable)		120	each	\$0.10	\$12.00
Delivery/Service/Gratuity (Local)			One attendant - 4 hours		\$226.66
				Subtotal:	\$751.89
				Per Person Cost:	\$15.04

SAMPLE MENU #2: Flavorful Light Reception for 50 - Delivery Only

<u>Hors D'Oeuvre Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Fig & Olive Relish	(v, gf, df)	1	Half Pint	\$10.99	\$10.99
- with goat cheese	(v, gf)	50	.5 oz portions	\$1.99	\$99.50
- with crisps & crackers		4.25	Dozen	\$4.99	\$21.21
Mango Salsa	(v, gf, df)	1.25	Pint	\$21.99	\$27.49
- with tostada triangles		4.25	Dozen	\$5.99	\$25.46
Fresh Asparagus w/ Prosciutto	(gf, df)	4.25	Dozen	\$21.99	\$93.46
<u>Sweets</u>					
Lemon Bars		4.25	Dozen	\$12.99	\$55.21
Chocolate Dipped Strawberries	(v, gf)	4.25	Dozen	\$21.99	\$93.46
<u>Serving Materials</u>					
Premium Platters - White Oval (recyclable)		5	each	\$5.99	\$29.95
Delivery Only (Local)					\$30.00
				Subtotal:	\$486.72
				Per Person Cost:	\$9.73

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2021 SAMPLE MENUS - MEDIUM RECEPTION

Perfect for lunch time or pre-dinner receptions!

SAMPLE MENU: Medium Reception for 25 - Delivery Only

<u>Platters ~ served at room temperature</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Tuscan Gorgonzola	(v, gf)	1	Half Pint in fresh pepper bowl	\$11.99	\$11.99
- with fresh veggies		6.25	Dozen	\$4.99	\$31.19
Fresh, Sliced Fruit & Assorted Cheeses	(v, gf) / (v, gf, df)	25	1 oz portions of each	\$2.50	\$62.50
- with crackers & toasts		2.25	Doz. Pieces	\$4.99	\$11.23
Black Bean Salsa	(v, gf, df)	1	Pint	\$21.99	\$21.99
- with Tostada Triangles	(v)	3.75	Doz. Pieces	\$5.99	\$22.46
Mini-Sandwiches on Parkerhouse Rolls		2.25	Dozen	\$21.99	\$49.48
- Rosemary Chicken Salad		9	Sandwiches		
- Roast Turkey		9	Sandwiches		
- Veggie & Portobello		9	Sandwiches		
Asian Plum Chicken Skewers		2.25	Dozen	\$21.99	\$49.48
Marinated Mushrooms w/ bamboo picks	(v, trace gluten, df)	4	Qts	\$15.99	\$63.96
Sweets					
Fresh Baked Chocolate Chip Cookies		2.5	Dozen	\$8.99	\$22.48
Lemon White Chocolate Chunk Cookies		1.5	Dozen	\$8.99	\$13.49
Serving Materials					
Premium Platters - White Oval (recyclable)		7	each	\$5.99	\$41.93
Delivery Only (Local)					\$30.00
Subtotal:					\$432.16
Per Person Cost:					\$17.29

SAMPLE MENU: Medium Reception for 50 - With Service

<u>Hors D'Oeuvre Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Seasonal Fruit Salsa	(v)	1	Pint	\$24.99	\$24.99
- with Tostada Triangles & Crisp Corn Chips		3.5	Doz. Pieces	\$5.99	\$20.97
Roast Beef wrapped Asparagus	(gf, df)	4.25	Dozen	\$21.99	\$93.46
- with horseradish cream sauce		1	Pint	\$10.99	\$10.99
Filo Cups w/ Goat Cheese and Fig & Olive Relish	(v)	4.25	Dozen	\$21.99	\$93.46
Caprese Skewers - mozzarella, tomato w/ basil drizz	(v, gf)	4.25	Dozen	\$21.99	\$93.46
Baked Brie in Puff Pastry w/ fig & olive relish		4.25	Dozen	\$24.99	\$106.21
Hot Hors D'Oeuvres					
Franks in a Blanket (all beef) w/ local Herlocher's Mustard		6.25	Dozen	\$21.99	\$137.44
Shawarma Chicken Skewers		4.25	Dozen	\$21.99	\$93.46
Assorted Mini Quiche		4.25	Dozen	\$21.99	\$93.46
Sweets					
Chocolate Dipped Pretzel Rods	(v)	2.25	Dozen	\$21.99	\$49.48
House-Made Coconut Macaroons		2	Dozen	\$12.99	\$25.98
Serving Materials					
Chafers, pans, sterno		3	each	\$25.00	\$75.00
Premium Platters - White Oval (recyclable)		6	each	\$5.99	\$35.94
6" plates (compostable)		100	each	\$0.25	\$25.00
Cocktail napkins (compostable)		100	each	\$0.10	\$10.00
Delivery/Service/Gratuity (Local)			One attendant - 4 hours		\$323.41
Subtotal:					\$1,312.69
per person:					\$26.25

SERVICE OPTIONS:

Full Service - attendants for food and beverage; certified bartenders available

Partial Service - buffet attendant only

Delivery Only

RENTALS:

All food serving equipment is available for all events with service.

Linen, china, cutlery, glassware, and more available for smaller groups.

For larger groups, we suggest Best Event Rentals.

*The PA Department of Agriculture has asked us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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2021 SAMPLE MENUS - AMPLE RECEPTION

Make your reception a hearty offering equivalent to a full meal - perfect for Mix & Mingle events.

Entrée Platters - served at room temperature...in addition to items on page 1

*Grilled Chicken (df) w/ Goat Cheese and Fig & Olive Relish (gf,df), Smoked Chicken (df) w/ Red Pepper Pesto
Grilled Portobello w/ Olive Tapenade (gf,df), Grilled Balsamic Beef w/ Grilled Fresh Vegetables (gf,df), Sesame Asparagus (df)
Poached Salmon (gf,df), Sesame Poached Salmon, Seasoned Shrimp w/ Cocktail Sauce, & more...*

SAMPLE MENU: Wine Country Ample Reception for 25 - With Pickup

<u>Platters ~ served at room temperature</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$11.99	\$11.99
- with fresh veggies & baguette crisps		8.5	Dozen	\$4.99	\$42.42
Mango Salsa	(v, gf, df)	1	Pint	\$21.99	\$21.99
- with tostada triangles		3.5	Dozen	\$5.99	\$20.97
Grilled Chicken	(gf, df)	25	2 oz portions	\$2.75	\$68.75
-with goat cheese	(v, gf)	15	.5 oz portions	\$1.99	\$29.85
-with fig & olive relish	(v, gf, df)	1	Half Pint	\$10.99	\$10.99
Grilled Balsamic Beef	(gf, df)	25	2 oz portions	\$3.99	\$99.75
& Grilled Asparagus	(v, gf, df)	2	Qts	\$15.99	\$31.98
- with red pepper pesto	(v, gf) +N	1	Half Pts	\$10.99	\$10.99
Poached Salmon	(gf, df)	25	2 oz portions	\$3.99	\$99.75
-with chef's garnish					
Hot Hors D'Oeuvres					
Mini Crab Cakes w/ Dill Aioli		3.25	Dozen	\$24.99	\$81.22
Spanakopita	(v)	2	Dozen	\$19.99	\$39.98
Salad					
Caesar Salad	(gf)	2.5	Gallons	\$29.99	\$74.98
Sesame Noodles	(v)	2	Qts.	\$12.99	\$25.98
Chef's Seasonal Quinoa	(v, gf)	2	Qts.	\$15.99	\$31.98
Marinated Mushrooms	(v, trace gluten, df)	2	Qts.	\$15.99	\$31.98
Baked Goods					
Baguette - sliced into eighths, w/ butter		4	Baguettes	\$5.99	\$23.96
Sweets					
Assorted Dessert Bar Quarters		6.25	Dozen	\$12.99	\$81.19
Fresh Grapes & Whole Strawberries	(v, gf, df)	50	oz	\$0.49	\$24.50
Serving Materials					
Premium Platters - White Oval (recyclable)		6	each	\$5.99	\$35.94
Extra Large Salad Bowl (clear/recyclable)		2	each	\$3.99	\$7.98
Salad Bowls & Serving Utensils (clear/recyclable)		11	each	\$0.75	\$8.25
					Subtotal:
					per person
					\$917.35
					\$36.69

SAMPLE MENU: VIP Cocktail Reception for 25 - With Service

<u>Hors D'Oeuvre Platters</u>		<u>Quan.</u>	<u>Unit</u>	<u>Cost/Unit</u>	<u>Total</u>
Herb & Garlic Cheese	(v, gf)	1	Half Pint in fresh pepper bowl	\$11.99	\$11.99
- with baguette crisps & fresh veggies		8.5	Dozen	\$4.99	\$42.42
Fresh Fruit Skewers	(v, gf, df)	2	Dozen	\$21.99	\$43.98
Mediterranean Chicken & Feta Filo Cups		2	Dozen	\$21.99	\$43.98
& Fresh Asparagus w/ Prosciutto	(gf, df)	2	Dozen	\$21.99	\$43.98
Marinated Mushrooms	(v, trace gluten, df)	1.5	Qts.	\$15.99	\$23.99
Hot Hors D'Oeuvres					
Thai Shrimp Cakes w/ Thai Red Curry Dip		4	Dozen	\$24.99	\$99.96
Mediterranean Meatballs w/ Tzatziki Sauce		2	Dozen	\$21.99	\$43.98
Spicy Pakora - "Indian Fritters"	(v)	2	Dozen	\$21.99	\$43.98
Spanakopita	(v)	2	Dozen	\$21.99	\$43.98
Sweets					
Assorted Dessert Bar Quarters & House-Made Coconut Macaroons		4.25	Dozen	\$12.99	\$55.21
Serving Materials					
Chafers, pans, sterno		2	each	\$25.00	\$50.00
Premium Platters - White Oval (recyclable)		5	each	\$5.99	\$29.95
6" plates (compostable)		50	each	\$0.25	\$12.50
Cocktail napkins (compostable)		75	each	\$0.10	\$7.50
Delivery/Service/Gratuity (in State College area)		One attendant - 4 hours			\$249.15
					Subtotal:
					per person
					\$846.54
					\$33.86

See our ala carte menu for additional selections and below for ideas.

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INTERESTING RECEPTION COMBINATIONS

Light

Fresh Fruit Skewers, Filo Cups w/ Goat Cheese & Fig & Olive Relish, Rosemary Chicken Salad on ParkerHouse Rolls, Cookies

or

Fig & Olive Relish w/ Goat Cheese, Mango Salsa, Mini Crab Cakes, Spanakopita, Cookies & Brownies

or

Herb & Garlic Cheese w/ fresh vegetables, Mango Salsa, Fresh Asparagus w/ Prosciutto, Pear, Leek & Gruyere Pastry

or

Tuscan Gorgonzola Dip w/ Fresh Vegetables, Fresh Tomato Salsa, Black Bean Salsa, Grilled Vegetable & Garlic Cheese Filo Cups

Medium

Cajun Ranch Dressing w/ Fresh Vegetables, Fresh Sliced Fruit, Assorted Cheeses, Black Bean Salsa, Assorted Mini-Sandwiches on ParkerHouse Rolls, Asian Plum Chicken Skewers, Mini Crab Cakes, Assorted Mini Quiche, Cookies & Brownies

or

Grilled Chicken w/ Goat Cheese, Roast Beef Wrapped Asparagus, Seasoned Shrimp
Asparagus-Asiago Pastry, Feta & Garlic-Stuffed Mushrooms, Filo cups w/ Lemon/Lime Mousse

or

Mango Salsa w/ corn chips, Fig & Olive Relish w/ Goat Cheese, Shawarma Chicken Skewers
Asparagus w/ Prosciutto, Marinated Mushrooms, Mini Crab Cakes, Hearty Italian Meatballs,

or

Herb & Garlic Cheese w/ fresh vegetables, Seasonal Fruit Salsa, Baked Brie in Puff Pastry, Marinated Mushrooms,
Mini Crab Cakes, Feta & Garlic-Stuffed Mushrooms, Mediterranean Meatballs, Franks-in-a-Blanket, Cookies & Lemon Bars

Ample

Herb & Garlic Cheese w/ fresh vegetables, Mango Salsa, Grilled Chicken w/ Goat Cheese
Grilled Balsamic Beef & Grilled Vegetables, Poached Salmon, Mini Crab Cakes, Spanakopita, Feta & Garlic-Stuffed Mushrooms
Caesar Salad, Pasta Salad, Fiesta Black Bean Salad, Cookies & Assorted Dessert Bar Quarters

or

Goot Essa Beer Cheese w/ hard pretzels, Artichoke Parmesan w/ crostini, Basil & Tomato Bruschetta
Roast Beef Wrapped Asparagus, Marinated Mushrooms, Mini Crab Cakes, Spanakopita, BBQ Pulled Pork
w/ ParkerHouse Rolls, Hearty Italian Meatballs, Cookies, Assorted Dessert Bar Quarters & Fresh Grapes & Strawberries

or

Balsamic Vinaigrette w/ Fresh Vegetables, Fruit Skewers, Grilled Vegetable & Garlic Cheese Filo Cups
Fig & Olive Relish w/ Goat Cheese, Asian Plum Chicken Skewers, Sesame Poached Salmon
Mini Crab Cakes, Feta & Garlic-Stuffed Mushrooms, Cookies, Chocolate-Dipped Strawberries, Coconut Macaroons

or

Mini Sandwiches, Seasoned Shrimp, Grilled Tenderloin Platter w/ horseradish cream
Mini Crab Cakes, Asian Plum Chicken Skewers, Mini Quiche, Seasonal Spinach Salad
Fresh Fruit Skewers, Pear/Leek/Gruyere Pastries, Chocolate-Dipped Strawberries

All Gluten-Free

Herb & Garlic Cheese w/ fresh vegetables, Fig & Olive Relish w/ Goat Cheese & gluten-free crackers,
Rosemary Chicken Salad on Cucumber Rounds, Coconut Macaroons & Chocolate-Dipped Strawberries

or

Herb & Garlic Cheese w/ fresh vegetables, Goat Cheese with Fig & Olive Relish, Grilled Vegetables w/ Red Pepper Pesto
Shawarma Chicken Skewers, Poached Salmon, Grilled Balsamic Beef
Asparagus w/ Prosciutto, Smoked Salmon Spread on Cucumber Rounds, Coconut Macaroons & Fresh Whole Strawberries

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