

HARVEST CAFÉ AND BAKERY CELEBRATION OF LIFE & MEMORIAL SERVICE CATERING

Planning for these events can be overwhelming. Harvest has been catering for over 30 years and are honored to be able to help at times like this. We can assist you with planning the proper quantities of food, beverages, staff service, delivery and serve ware. Dietary restrictions, allergies, gluten free, vegetarian and vegan can all be accommodated. We can also work alongside your church, temple, or suggest a venue to facilitate the event you desire to have. Please email harvestcafe@sbcglobal.net to inquire. 860-658-5000. Tues-Sunday 7:30-2. Catering Packages: these are all flexible, you may add or take out items, we would be happy to personalize a package for your reception.

Large Reception: cold items, easy to eat and serve

Min. order 50 guests:

- Cheese and Charcuterie Display with assorted crackers
 - Vegetable Crudit  with creamy herb and hummus dips
 - Assorted Mini Sandwich Selection: to include a variety of interesting sandwiches made on wraps, mini croissants and a variety of small rolls and biscuits.
 - Fresh Fruit and Berry Salad or Fresh Fruit Platters
 - Mediterranean Orzo Salad with feta or Pasta Salad Primavera
 - New Potato Salad with Dill or Southern Sweet Potato Salad
- \$35.00 per person/min order 50 guests

Cold Grazing Reception: perfect for a mid-day event or light fare

Min order is 50 guests:

- Cheese and Charcuterie Display with assorted crackers
 - Vegetable Crudit  with creamy herb and hummus dips
 - Assorted Roulades: bite size meat and cheese filled wraps skewered with a toothpick
 - Caprese skewers
 - Marinated shrimp skewers
 - Deviled eggs
 - Teriyaki chicken and pineapple skewers
 - Mini shaved roast beef, horseradish cr me and arugula popovers
 - 7-layer dip with tortillas
 - Endive filled with smoked turkey-cranberry salad
 - Fresh fruit and berry platter
- \$40.00 per person

Add on items:

-Additional salads We have a large variety of leafy, pasta, potato, quinoa, rice, bean or veggie salads. Please inquire for our seasonal selections available.

-Hot dishes: please review our brunch catering ala carte listing for hot pasta, quiches, egg, crepe or entr e dishes. We also offer a large variety of hot dips, chafer appetizers, and bite size hot appetizers which we can discuss on an individual basis. Please inquire.

-Desserts: our bakery is available to do house made bite size cookies, bars, fancy pastries, cupcakes, and brunch pastries. please review brunch catering ala carte menu or inquire to consult on options.

Paper goods and Rentals: Harvest is happy to provide a list of paper goods needed for your reception after a menu/guest count is established. If you

desire to have china, flatware, linens rented for your event we can suggest rental companies and lists of items needed for your reception and venue.

Beverage Services: We are available to provide:

Coffee, decaf, tea with condiments: \$3.99 per person/min order 20 guests

Punch: cranberry ginger ale, strawberry lemonade \$3.99pp/min order 20

Iced Tea, Juices, Fruited Water, Cucumber Mint Water: quoted as needed.

We do not hold a liquor license so we cannot provide or serve these items.

Serving Platters, chafing dishes and more: We prefer to let you borrow our white china serving dishes. They are a neutral base for our food presentation which can easily look nice with any linen or décor. Serving utensils also can be borrowed if you prefer. If you like, we can provide labels for food items stating what type of food, gluten free, vegan, vegetarian, dairy free-etc. If you prefer black disposable catering platters, utensils-there is an additional charge to cover the cost of those items. Chafing dishes: we own a few chafing dishes that can be rented from us: \$18 each which includes sterno.

Pick up, delivery, and full-service catering: Picking up your catering items is always available at the café. We help you load your vehicle and you would just return serving platters back to the café a few days following your event. If you wish to have delivery or delivery/set up of your food service, this is available at an additional fee depending on location. If you wish to have our staff deliver, set up, serve and clean up for your event, please inquire on our availability/price. Our staff is wonderful, attentive and we do not use temp services to provide this service. There is a service fee, plus gratuity for the staff is left to the client's discretion.

Terms: A deposit may be required for some events. All payments are due a few days prior to the reception. Final count and menu changes are due 10 days prior (or if need for foodservice are immediate, we will require other terms). All catering receptions and events are requested to be paid by check due to high credit card processing fees. If you require credit card payment, we may need to charge up to a 3% processing fee. Ct state tax of 7.35% is added to all final bills.