

# Harmony Hall Catering Menu

## Appetizers

### **Charcuterie**

Chef's selection, a mix of assorted meats, pickles, and other accoutrements, served with crackers or crostini

**Large Board \$70** (Feeds 10 people)

### **Cheese and Crackers**

Chef's selection, an assortment of local and global cheeses, pickles and other accoutrements, served with crackers

**Large Board \$60** (Feeds 10 people)

### **Crudité (VO)**

Celery, Carrots, Radish, and other crisp local seasonal vegetables served with your choice of ranch or seasonal hummus.

**Large Tray \$45** (Feeds 20 People)

### **Harissa Cauliflower (V) (GF)**

Roasted Local Cauliflower, arugula, harissa sauce, coconut milk cumin yogurt, white wine poached golden raisins and slivered almonds.

**Large Tray \$90** (Feeds 10 people)

### **Chips and Dips (VO)(GFO)**

House fried Tortilla Chips with your choice of seasonal hummus (V)(GF), queso, or spinach & artichoke dip.

**Large Bowl \$60** (Feeds 10 people)

## **Bavarian Pretzel Bites**

Warm house made pretzel pieces tossed in butter and salt and served with house made beer cheese and beer mustard.

**Full Pan \$75** (Feeds 20 people)

## **Sweet Bavarian Pretzel Bites**

Warm house made pretzel pieces tossed in butter and dusted in cinnamon sugar and served with decadent cream cheese frosting.

**Full Pan \$75** (Feeds 20 people)

## **Hand Cut Fries**

Hand cut from local potatoes and double fried to perfection. Served with your choice of two dipping sauces.

**Full Pan \$60** (Feeds 15 people)

## **Soups**

### **Burnt Carrot (V)**

Made from slow cooked carrot stock and caramelized carrots.

**Half Pan \$80** (Feeds 20 people)

**Full Pan \$150** (Feeds 45 people)

### **Cheddar Potato Bacon**

Made with local cheddar and cream, local potatoes, and applewood smoked bacon.

**Half Pan \$80** (Feeds 20 people)

**Full Pan \$150** (Feeds 45 people)

## **Salads**

### **Harmony**

Local mixed greens, sunflower seeds, sesame sticks, shaved carrot, and white wine poached raisins. Served with your choice of dressing.

**Large Bowl \$50** (Feeds 15 people)

### **Caesar**

Local romaine, grated parmesan, fresh cracked black pepper, blistered cherry tomato, house made croutons. Served with house made Caesar dressing.

**Large Bowl \$60** (Feeds 15 people)

### **Garden**

Local mixed greens, carrot, tomato, cucumber, house made croutons. Served with your choice of dressing.

**Large Bowl \$50** (feeds 15 people)

## **Entrees**

### **Pot Roast**

Beef knuckle slow braised to perfection, served with rosemary beef gravy, mashed potatoes, and seasonal vegetables.

**Half pan \$120** (Feeds 10 people)

**Full Pan \$230** (feeds 20-25 people)

### **Creamy Pesto Chicken Alfredo**

Pesto cream sauce, brined and grilled chicken breast, fettuccine, topped with house made pretzel breadcrumb, grated parmesan, and fresh local parsley. Served with garlic bread.

**Half Pan \$130** (Feeds 10 people)

**Full Pan \$250** (Feeds 20-25 people)

## **Seitan Spaghetti and Meatballs (V)(GF)**

House made blistered tomato sauce made with local tomatoes, lentil spaghetti, house made seitan meatballs, topped with fresh parsley.

**Half Pan \$130** (Feeds 10 people)

**Full Pan \$250** (Feeds 20-25 people)

## **Mac and Cheese (VEG)**

Cavatappi noodles, Four cheese sauce, roasted sweet potato, caramelized onion, blistered cherry tomato, scallion, topped with parmesan and pretzel breadcrumb.

**Half Pan \$110** (Feeds 10 people)

**Full Pan \$200** (Feeds 20-25 people)

## **BYO Barbeque**

Choose between house smoked brisket or slow braised local pork, smothered in house made Beer-B-Q sauce. Served with cheddar jalapeno cornbread, dill pickle slaw, and fresh baked pretzel buns.

**Half Pan \$110** (Feeds 10 people)

**Full Pan \$200** (Feeds 20-25 people)

## **American Wagyu**

6 oz. thyme infused American wagyu grilled to perfection, seasonal demi-glace, mashed potatoes, and seasonal vegetables.

**Half Pan \$250** (Feeds 10 people)

**Full Pan \$480** (Feeds 20-25 people)

## **Grilled Salmon**

Grilled Scottish salmon, lemon-dill sauce and capers, served with mashed potatoes, and seasonal vegetables.

**Half Pan \$180** (Feeds 10 people)

**Full Pan \$340** (Feeds 20-25 people)

## **BYO Sausage**

Assorted house made sausages and pretzel buns. Served with beer mustard, curry ketchup, Kapusta, and julienned Spanish onion.

**Half Pan \$130** (Feeds 10 people)

**Full Pan \$240** (Feeds 20-25 people)

## **Deserts**

### **BYO Ice Cream Sundae**

Vanilla ice cream, Stockbridge chocolate sauce, rum berry sauce, maraschino cherries, whipped topping.

**\$9 per person**

### **Bourbon Peach Cobbler**

House made cobbler with slow caramelized peaches in bourbon, streusel topping, basil. Served with vanilla ice cream.

**\$12 per person**