

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, potato chips, 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.

\$6 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