

Harvest

Catering & Events



Contact & Questions

Don't see something on the menu? Budget limitations or concerns? We would be happy to accommodate your requests. Please let us know.

To book your catering, wedding or special event:
Renee Murrish - Catering, Events and Venue General Manager:
Phone: 701 751-4393, option 1 | (701) 226-1640
email: booking@harvestcateringnd.com

BREAKS & MISCELLANEOUS

(Breaks and misc prices do not include tax)

- Platter of 12 assorted cookies - \$12
- Platter of 12 assorted breakfast breads (4 banana, 4 pumpkin, 4 cranberry) - \$20
- Platter of 12 assorted pastries: \$24
 - 12 caramel rolls - \$24
- Platter of 12 assorted bars - \$24
- Platter of 12 large muffins - \$24
- Assorted platter - 4 bars, 4 cookies, 4 muffins - \$20
- Platter of 12 coconut macaroons - \$15
- Nuts & Pretzels - \$35 (serves 20)
- Fruit Platter for 20 - \$40
- Coffee - \$1.60 per person
- Sodas - \$1.00 per person
- Juice bottles - \$2.00

* 10% catering/service charge will be added to off-site food orders *

BREAKFAST

Continental Breakfast: \$11.95 per person plus tax

Fresh fruit
Assortment of pastries
Coffee and water stations included

Crustless Quiche Breakfast: \$13.95 per person plus tax

Assorted crustless quiche (Veggie & Meat)
Roasted potatoes
Fresh fruit
Assortment of fresh pastries
Coffee and water stations included

Warm Breakfast Buffet: \$14.95 per person plus tax

Crustless quiche
Bacon & sausage
Roasted potatoes
Fresh fruit
Assortment of fresh pastries
Coffee and water stations included

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LUNCH

Wrap Boxes: \$13.95 per person plus tax

Wrap boxes include a bottle of water, chips and a cookie.

BLT wrap - bacon lettuce, tomatoes.

Club wrap - turkey, ham, bacon, lettuce, tomatoes, cheese.

Asian Wrap - Grilled Chicken, organic slaw, crispy noodles, mandarin oranges, and sesame dressing.

Caesar Wrap - grilled chicken, romaine lettuce, Parmesan cheese and caesar dressing.

Vegetarian Wrap - humus, mixed greens, tomatoes, cucumbers, onions.

Sandwich Buffet: \$13.95 per person plus tax

Assortment of roast beef, ham and turkey sandwiches.

Green salad, potato chips, fresh fruit, assorted cookies.

Brown Bag Lunch: \$8.50 per person plus tax

One sandwich (turkey, ham, roast Beef).

Bag of chips, cookie, bottle of water.

Salad Boxes: \$11.95 per person plus tax

Salad boxes includes a bottle of water

Caesar - Romaine lettuce, croutons, grilled chicken, Parmesan cheese, caesar dressing.

Asian Salad with grilled Chicken - Organic slaw, crispy noodles, mandarin oranges and sesame dressing.

Classic Salad - Mixed greens, tomatoes, cucumbers, onions, croutons and parmesan cheese. Side of ranch.

The Burger Bar \$13.95 per person plus tax

Build-your-own burger, 6 oz patties served with all the fixings.

Potato Chips, fresh fruit, assorted cookies.

Taco Bar: \$13.95 per person plus tax

Beef or chicken tacos, soft flour tortillas, tomatoes, lettuce, jalapenos, black olives, cheese and sour cream.

Chips and pico, refried beans, assorted cookies.

Baked Potato Bar: \$13.95 per person plus tax - (for groups smaller than 50)

Build your own baked potato with all the fixings including cheese, pulled pork and broccoli cheese topping.

Green salad, fresh fruit, assorted cookies.

Farmer's Lunch \$13.95 per person plus tax

Pulled pork sandwiches.

Coleslaw, shredded cheese, potato chips, fresh fruit, assorted cookies.

Beverages:

Ice tea, coke, diet coke, sprite - \$1 | bottled water: \$1

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BUFFET STYLE DINNER

Option 1: Pick 3 entrees, 2 sides and 2 salads, chef's choice of 2 types of mini desserts. \$28

Option 2: Pick 2 entrees, 1 side and 1 salad, served with chef's choice of dessert. \$22

Option 3: Pick 1 entree, 1 side and 1 salad. \$15

Kids under 5 are free. Kids from 6 to 12 are \$12.50.

Soda, coffee and water stations included for in-house and Heritage Center events

Entrees:

Chicken Parmesan

Roast Beef

Roasted Herbed Chicken

Roasted Pork Loin

Grilled Flank Steak with side of Chimichurri

Tortellini Alfredo (Vegetarian)

Tortellini Marinara (Vegetarian)

Pasta Primavera (Vegetarian)

Sides:

Roasted Potatoes

Garlic Mashed Potatoes

Roasted Vegetables

Dinner Rolls

Mashed Sweet Potatoes and Squash

Salads:

Green Salad with side of ranch dressing

Potato Salad

3 Bean Salad

Pasta Salad

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HORS D'OEUVRES RECEPTION

Choose from the list below.

Set up includes disposable plates, silverware and napkins. Prices do not include tax.

- Smoked chicken wings (50 pieces) \$100
- Beef & horseradish crostini (20 piece platter) \$55
- BBQ meatballs (160 units) \$120
- Salmon, cucumber & dill cream cheese bites (20 piece platter) \$55
- Baby mozzarella with fresh basil and cherry tomato skewer (25 piece platter) \$50
- Bruschetta (25 piece platter) \$45
- Assorted naan flatbread pizzas - (48 piece platter) \$60
- Chips & pico de gallo (Serves 40) \$50
- Cheese, salami & olive tray (Serves 20) \$45
- Hummus and pita chips (Serves 20) \$35
- Ham & cheese puffs (Serves 20) \$55
- Stuffed mushrooms (Serves 20) \$55
- Fruit tray (Serves 20) \$40
- Veggie tray (Serves 20) \$35
- Nuts/pretzels platter (serves 20) \$30

Dessert Options:

- Dinosaur cookie platter (12 pieces) \$24
- Assorted mini cupcakes (20 units) \$25
- Assorted bars and cookies (20 units) \$25
- Coconut macarons (20 units) \$20
- Kuchen: \$2/slice
- Platted cheesecake: \$7
- Plated chocolate caramel cake: \$5
- Mini cheesecake bites (24 units): \$24
- Assorted cookies (12 pieces): \$12

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BRAZILIAN STYLE BBQ

This in-house option offers the Brazilian BBQ experience for parties of 25 or more. Perfect for special occasions and Christmas parties.

The Brazilian BBQ package is \$40 per person and includes tax, a plated dessert, coffee and soda. Kids under 5 are free. Kids from 6 to 12 are \$12.50.

Brazilian BBQ Menu:

Meat Skewers:

Sirloin cap (picanha)

Flank steak

Smoked Sausage

Herbed chicken

Parmesan encrusted pork

Grilled Pineapple

Sides:

Brazilian Black Beans and Rice

Gluten free yucca cheese bread (pao de queijo)

Kale sauteed in garlic and bacon

Roasted Potatoes

Green salad with balsamic vinegar and olive oil

Deep fried bananas

Chimichurri sauce

Dessert:

Platted cheesecake