



Thanksgiving Catering Order Form

Name: _____ Telephone #: _____

Email: _____

Address: _____

Card Information

Card Number: _____ Security Code: _____

Expiration: _____ Zip Code: _____

Order forms can be downloaded, filled out electronically and submitted by email to harvestonmaincatering@gmail.com OR printed, filled out and dropped off in an envelope to the restaurant (83 Main St Farmingdale NJ). Order forms are **due on or before November 15th 2024**.

24 hours after you submit your order form you will receive an invoice confirming your order. Upon receiving this invoice you have **24 hours** to make any *changes* to the order or *cancel* the order. A 50% deposit will be charged 24 hours after the invoice is sent to you. The remaining 50% will be due upon order pick up.

All orders will be available for pickup at the restaurant on Wednesday November 27th during business hours or Thanksgiving Day Thursday November 28th 2024, between 9AM and 3PM. All orders will be served cold with reheat instructions.

Any questions please reach out to us by email or phone (732) 919-3276.

Notes for the kitchen:

Signature: _____ Date: _____

THANKSGIVING CATERING ORDER FORM

ALL PACKAGES INCLUDE: Turkey, Mashed Potatoes, Green Beans, Savory Onion Bread Pudding (stuffing), Cranberry Sauce, Gravy, & Pumpkin French Toast Bread Pudding.

MEAL PACKAGES			COUNT
Meal for 1	\$50	4 x 5 inch tin containers	
Meal for 2-4	\$175	7 inch round tin containers	
Meal for 4-6	\$260	9 inch round tin containers	
Meal for 6-8	\$360	Half Trays	
Meal for 8-12	\$520	Full Trays	

A La Carte Menu

Individual Items

Sizes Available

SOUPS & SAUCES	PINT		QUART	
Butternut Squash Soup with toasted pumpkin seeds	\$9		\$18	
Crimini Mushroom Amaretto Soup with toasted shaved almonds	\$9		\$18	
Cranberry Sauce	\$12		\$20	
Turkey Gravy	\$12		\$20	
SALADS *dressings served on the side*	HALF		FULL	
Caesar Salad- kale, spinach, romaine, parmesan cheese, croutons, caesar dressing	\$45		\$80	
Kale Salad- kale, spinach, red onion, roasted butternut squash, cranberries, pumpkin seeds, candied walnuts & apple cider vinaigrette	\$50		\$90	
APPETIZERS	HALF		FULL	
Clams- served in a house made white wine fennel sauce	\$75		\$140	
Mussels- served in a house made red gravy with a hint of fennel and red pepper	\$60		\$110	
Stuffed Mushrooms- mushroom caps stuffed with sausage, breadcrumb, parmesan, and gold raisins	\$50		\$95	
Bacon Wrapped Shrimp- gulf shrimp wrapped in applewood smoked bacon & served in a garlic butter sauce	\$75		\$140	

MAINS & SIDE DISHES				Count	
10LB Turkey- served sliced		\$100			
		HALF		FULL	
Baked Mac & Cheese- penne pasta tossed in a cheddar & smoked gouda cream sauce	\$50		\$90		
Fall Penne- penne pasta tossed in a butternut cream sauce with crispy bacon, gold raisins & arugula	\$55		\$95		
Sausage Stuffing- traditional stuffing made with sausage and brioche bread	\$50		\$90		
Onion Bread Pudding- Harvest signature savory onion bread pudding! Brioche bread, yellow onion, shallot & leeks	\$45		\$85		
Mashed Potatoes & Gravy- whipped mashed potatoes served with gravy on the side	\$45		\$80		
Candied Yams- maple candied yams with marshmallow & roasted pecans (nuts optional- make a note in the 'kitchen notes' section)	\$50		\$90		
Brussel Sprouts- roasted brussel sprouts in garlic & oil	\$45		\$80		
Green Beans- roasted in garlic & oil	\$40		\$75		
Maple Bacon Cornbread *cannot be made without bacon	\$45		\$80		
Ciabatta Bread- Melone Brothers Ciabatta bread & Harvest house-made olive dip. (a pint served with a half tray & a quart served with a full tray)	\$30		\$55		

DESSERTS	Description	HALF	COUNT	FULL	COUNT
Pumpkin French Toast Bread Pudding	Brioche bread baked with pumpkin, maple syrup & powdered sugar	\$55		\$110	
Caramel Apple Bread Pudding	Brioche bread baked with granny smith apples, caramel & white chocolate	\$55		\$55	
Chocolate Chip Cannolis	Sold in orders of 4, traditional cannolis with chocolate chips	\$24	COUNT		

PREFERED PICK UP DAY	Wednesday		Thursday	
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