



HARVEST HOLIDAY 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](mailto: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 December 15th 2024**.

48 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 48 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 Monday December 23rd 2024 between 10 AM and 3 PM or Tuesday December 24th 2024, between 9:30AM and 12:30PM. 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: \_\_\_\_\_

HARVEST HOLIDAY CATERING ORDER FORM

Individual Item

Size

<b>SOUPS &amp; SAUCES</b>	<b>PINT</b>		<b>QUART</b>	
Broccoli Cheddar Soup	\$9		\$18	
Crimini Mushroom Amaretto Soup	\$9		\$18	
Parmesan Cheese- additional parmesan cheese	\$20		\$38	
Homemade Red Sauce- additional red sauce	\$12		\$20	
Homemade Meat Sauce- additional meat sauce	\$15		\$28	
<b>SALADS</b>	<b>HALF</b>		<b>FULL</b>	
Caesar Salad- kale, spinach, romaine, parmesan cheese, croutons & caesar dressing on the side	\$45		\$80	
House Salad- mixed greens, cucumber, red onion, tomato, carrots, capers & balsamic vinaigrette on the side	\$45		\$80	
Tortellini Salad- tortellini, mozzarella pearls, peppers, olives, salami, prosciutto, red onion and garlic tossed in oil & vinegar	\$55		\$95	
Mozzarella & Tomato Salad- mozzarella, tomato and fresh herbs tossed in olive oil & topped with a balsamic glaze	\$45		\$80	
<b>APPETIZERS</b>	<b>HALF</b>		<b>FULL</b>	
Shrimp Cocktail- poached and chilled jumbo shrimp served with house made cocktail sauce & lemon on the side	\$65		\$130	
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 & red pepper	\$60		\$110	
Shrimp Oreganata- sauteed gulf shrimp topped with oreganata bread crumbs & a lemon butter wine	\$75		\$140	
Bacon Scallops- dayboat dry scallops (1-2 oz each) seared and served in a bacon, shallot, garlic cream sauce	\$50		\$95	
Sausage & Broccoli Rabe- sauteed sausage and broccoli rabe with garlic & oil	\$75		\$140	
<b>PASTA</b>	<b>HALF</b>		<b>FULL</b>	
*all pasta will be served with extra sauce*	*1 extra pint of sauce*		*1 extra quart of sauce*	
Baked Ziti with Meat- ziti tossed with our homemade meat sauce (grass fed beef & pork), ricotta & mozzarella cheese *can be made vegetarian	<b>\$50</b>		<b>\$95</b>	
Lasagna with Meat- layers of pasta, our homemade meat sauce (beef and pork), ricotta & fresh mozzarella cheese *can be made vegetarian	<b>\$50</b>		<b>\$95</b>	

Spicy Rigatoni Vodka- rigatoni, spicy vodka sauce, prosciutto, and parmesan cheese	\$55		\$100	
<b>ENTREES</b>	<b>HALF</b>		<b>FULL</b>	
Eggplant Rollatini- eggplant stuffed with seasoned ricotta cheese, topped with fresh mozzarella and our homemade red sauce *vegetarian	\$60		\$115	
Sausage Peppers & Onions- sweet & hot italian sausage with caramelized onions and peppers	\$65		\$120	
Chicken Cutlets- bell and evans chicken cutlets, breaded and pan fried	\$55		\$100	
Sherry Chicken- bell and evans chicken breast, dusted with flour and pan fried served in a sherry mushroom pan jus	\$60		\$110	
Chicken Parmesan- bell and evans chicken cutlets, breaded and pan fried topped with our homemade red sauce, mozzarella and parmesan cheese	\$60		\$110	
Roasted Pork Loin- Grass fed pork loin encrusted in fresh herbs, roasted and served sliced	\$60		\$110	
Salmon Scampi- faroe island salmon pan seared served in a scampi sauce	\$75		\$140	
London Broil- roasted london broil in a caramelized onion & brandy au jus. Served sliced & rare for reheating purposes	\$65		\$120	
Filet Mignon Medallions- grass fed filet mignon medallions (3-5 oz each), seared and served in a port wine demi. Served rare for reheating purposes	\$95		\$180	
Lobster Tails- 6 oz lobster tails broiled with lemon garlic butter	\$160 *7 tails		\$300 *14 tails	
<b>SIDES</b>	<b>HALF</b>		<b>FULL</b>	
Sweet & Hot Sausage- sweet and hot italian sausage in our homemade red sauce with parmesan cheese	\$50		\$90	
Homemade Meatballs- grass fed beef and pork meatballs in our homemade red sauce with parmesan cheese	\$55		\$100	
Roasted Fingerling Potatoes- fingerling potatoes tossed in fresh herbs, garlic & oil, roasted	\$50		\$90	
Mashed Potatoes- homemade, whipped garlic mashed potatoes	\$45		\$80	
Green Beans Almondine- green beans sauteed with shallots & almonds in an amaretto glaze	\$45		\$80	
Broccoli Rabe- broccoli rabe sauteed with roasted garlic & oil. Served with lemon	\$55		\$100	
Vegetable Medley- peas, carrots, green beans, zucchini, eggplant & peppers, roasted with garlic, oil & fresh herbs	\$50		\$90	

Garlic Bread- italian bread with our roasted garlic butter	\$15	<b>COUNT</b>	
Dinner Rolls- individual dinner rolls served in orders of 12	\$12	<b>COUNT</b>	

<b>DESSERTS</b>	Description	<b>HALF</b>	<b>COUNT</b>	<b>FULL</b>	<b>COUNT</b>
Peppermint Bread Pudding	White chocolate & peppermint bark brioche bread pudding			\$110	
Chocolate Chip Cannolis	Sold in orders of 4, traditional cannolis with chocolate chips.	\$24	<b>COUNT</b>		

<b>PREFERED PICK UP DAY</b>	Monday 23rd		Tuesday 24th	
-----------------------------	-------------	--	--------------	--