



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 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 2025**.

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 Tuesday December 23rd 2024 between 3PM and 5 PM or Wednesday December 24th 2024, between 9:30AM and 11:30PM. 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		
SOUPS & SAUCES		PINT	QUART
Broccoli Cheddar 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
SALADS		HALF	FULL
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
Mozzarella & Tomato Salad- mozzarella, tomato and fresh herbs tossed in olive oil & topped with a balsamic glaze	\$45		\$80
APPETIZERS		HALF	FULL
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
Potato Pancakes- housemade harvest potato pancakes (half-12 full-24)	\$50		\$95
Sausage & Broccoli Rabe- sauteed sausage and broccoli rabe with garlic & oil	\$70		\$140
PASTA		HALF	FULL
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	\$50		\$95
Lasagna with Meat- layers of pasta, our homemade meat sauce (beef and pork), ricotta & fresh mozzarella cheese *can be made vegetarian	\$50		\$95
Spicy Rigatoni Vodka- rigatoni, spicy vodka sauce, prosciutto, and parmesan cheese	\$55		\$100

ENTREES	HALF	FULL	
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
Flank Steak- grilled flank steak in a caramelized onion & brandy au jus. Served sliced & rare for reheating purposes	\$65		\$120
Lobster Tails- 6 oz lobster tails broiled with lemon garlic butter	\$160 *7 tails		\$300 *14 tails
SIDES	HALF	FULL	
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
Ciabatta & Oil- Melone Brothers ciabatta bread served with our harvest olive dip	\$30		\$50

DESSERTS	Description	HALF	COUNT	FULL	COUNT
Chocolate Bread Pudding	Milk & Dark Chocolate brioche bread pudding	\$55		\$100	
Chocolate Chip Cannolis	Sold in orders of 4, traditional cannolis with chocolate chips.	\$24	COUNT		

PREFERRED PICK UP DAY	Tuesday 23rd		Wednesday 24th	
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