



catering menu

Harvest Hall & Outdoor Reserved Party Areas

Appetizers

	<u>12" tray</u>	<u>16" tray</u>
Vegetable Trays	\$44.99	\$59.99
A medley of assorted seasonal fresh vegetables. Selection based on availability.		
Fruit Bowl	\$49.99	\$99.99
A medley of assorted seasonal fresh fruit. Selection based on availability.		
Cheese & Cracker Tray	\$49.99	\$79.99
Selection of fine cheeses paired with an assortment of crackers.		
<i>Specialty Homemade Dips:</i>		
Hummus (8 oz.)	\$7.29	
Guacamole (8 oz.)	MP	
Pico de Gallo (8 oz.)	\$6.99	
Cucumber Salsa (8 oz.)	\$6.99	
Black Bean Hummus (8 oz.)	\$6.99	
 Bag of Pretzels	 \$9.99	
Bag of Tortilla Chips	\$9.99	

Salads

Garden Salad	\$39
Lettuce, tomatoes, cucumbers, mushrooms, carrots, onions, and bell peppers (based on availability). Serves 15/30 (dressings included on the side).	
Caesar Salad	\$39
Romaine lettuce w/ Parmesan cheese and garlic croutons, tossed w/ Caesar dressing.	
Potato Salad (12" bowl - 5lbs.)	\$24.99
Macaroni Salad (12" bowl - 5 lbs.)	\$24.99
Cole Slaw (12" bowl - 5lbs.)	\$24.99
Vegetable Italian Pasta Salad (12" - 5 lbs.)	\$24.99
Cucumber Salad (12" bowl - 5lbs.)	\$24.99

Catering Packages

(minimum of 25 people)

price per person

Children's Buffet	\$29.99
Boneless chicken tenders, mac and cheese, hot dogs and buns, and French fries. This buffet also includes sides of honey mustard and ketchup.	
Breakfast Buffet	\$32.99
Scrambled eggs with cheese, French toast, bacon, sausage, and potatoes. Also includes syrup, ketchup, and hot sauce.	
Picnic Buffet	\$34.99
Assorted 4 ft. sub, pasta salad, cole slaw, and potato chips.	
Grand Picnic Buffet	\$48.99
Grilled BBQ chicken breast, sausage with peppers and onions, hamburgers, hot dogs, corn on the cob, cole slaw, macaroni salad, and potato salad.	
Dinner Buffet	\$54.99
From the catering trays section, a choice of 2 pastas and 3 proteins. Also includes potatoes, grilled vegetables, garden salad with 2 dressings, assorted rolls and butter. You may replace a protein for seafood for an additional \$5.99 per person.	

Add-ons:

Bartending Services	inquire
Carving Station Options:	
Roasted Turkey	\$ MP
Pork Loin	\$ MP
Porchetta	\$ MP
Prime Rib	\$ MP
Bag of Ice	\$2.49

Beverages

Cold Drinks (per 5 gal. igloo)	\$30
lemonade, iced tea, or iced water	
Hot Drinks (per urn)	
coffee (regular/decaf), tea, hot cider	\$45
hot cocoa	\$55

Pizza and Subs

Pizza (price per plain) \$18.99

Fresh hot pizzas are made fresh for you and delivered to your party at the time you request. You will need to let us know:

- how many pies for your party
- if you want the pies double sliced
- if you want any extra toppings (\$2.00 per topping)

We recommend 2 slices per adult and 1 per child.

Sub Sandwiches \$149.99

Four foot long sub sandwiches are custom made submarine sandwiches made fresh for you the morning of the party and delivered to your party at the time you request.

Choose from:

Italian/Provolone, Roast Beef/Cheddar, Turkey Swiss, Honey Ham/American, Grilled Alstede Fresh Seasonal Veggies/- Fresh Mozzarella w/ Balsamic Glaze.

Desserts and More

Apple Cider Doughnuts (per dozen) \$12.99

	12" tray	16" tray
Brownie Tray	\$39.99	\$79.99
Assorted Cookie Tray	\$39.99	\$79.99
Brownie/Cookie Tray	\$39.99	\$79.99
Cornbread Tray	\$39.99	\$79.99
Assorted Crumb Cake Tray	\$39.99	\$79.99

Homemade Ice Cream

Enjoy our Alstede Fresh homemade ice cream 2 ways:

- \$5.00 per ticket - includes a small ice cream with 1 topping
- \$7.00 per ticket - includes up to 3 flavors, 3 toppings, and whipped cream. (requires 25 people or more)

Alstede Farms' Home Baked Pies

Sold by the pie, we offer a delicious variety of pies: Apple Walnut, Blackberry, Blueberry, Cherry, Coconut Custard, Chocolate Cream, Dutch Apple, Fruits of the Forest, NS Apple, NS Peach, Peach, Peach Blueberry, Peach Praline, Pecan, Pumpkin, Red Raspberry, Strawberry, Strawberry Rhubarb, and Very Berry. Ask about availability.

Catering Trays

	Half Tray (7 - 10 people)	Full Tray (12-20 people)	Gluten Free Pasta + \$10	Half Tray	Full Tray
Pasta					
Baked Ziti				\$49.99	\$99.99
Mac and Cheese				\$45.99	\$89.99
Penne Vodka				\$45.99	\$89.99
Braised Beef Ravioli w/ sundried tomatoes, spinach, in a demi cream sauce				\$56.99	\$115.99
Penne and Broccoli w/ garlic and oil				\$45.99	\$89.99
Tortellini Alfredo				\$45.99	\$89.99
Tortellini Primavera w/ seasonal vegetables				\$45.99	\$89.99
Stuffed Rigatoni w/ Kalamata olives in a garlic tomato broth				\$49.99	\$99.99
Rigatoni w/ Italian sausage and mushrooms in a white wine cream sauce				\$45.99	\$89.99
Eggplant Rollatini				\$49.99	\$99.00
Penne Vodka Primavera				\$45.99	\$89.99
Proteins					
Baked Roasted Lemon Garlic Chicken (GF)				\$54.99	\$105.99
BBQ Chicken Pieces (GF)				\$54.99	\$105.99
Chicken Piccata				\$69.99	\$139.99
Chicken Marsala				\$69.99	\$139.99
Sausage and Peppers (GF)				\$54.99	\$105.99
Roast Beef Top Round sliced w/ Citrus Demi Glaze (GF)				\$52.99	\$135.99
Italian Meatballs in Sauce				\$39.99	\$75.99
Kielbasa and Sauerkraut (GF)				\$34.99	\$69.99
BBQ Pulled Pork (GF)				\$67.99	\$135.99
Hamburgers				\$62.99	\$124.99
Hot Dogs				\$49.99	\$89.99
Black Bean Burger				\$62.99	\$124.99
Boneless Chicken Wings (choice of <u>one</u> : plum, Buffalo, or BBQ sauce)				\$49.99	\$89.99
Chicken Wings (choice of <u>one</u> : plum, Buffalo, or BBQ sauce) (GF)				\$34.99	\$69.99
Chicken Tenders (Choice of <u>one</u> : honey mustard or BBQ sauce, ketchup				\$62.99	\$125.99
Chicken Thigh Tikka Masala				\$67.99	\$135.99
Seafood					
Teriyaki Glazed Salmon over Ginger Rice (GF).				\$67.99	\$135.99
Sole stuffed with Crab and Scallops topped w/ Bearnaise Sauce.				\$52.99	\$135.99
Baked Shrimp Risotto w/ Cherry Tomatoes and Arugula.				\$54.99	\$124.99
Sides					
French Fries (GF).				\$29.99	\$59.99
Yellow Rice (GF)				\$29.99	\$59.99
Roasted Red Potato w/ Rosemary (GF)				\$34.99	\$64.99
Potato Au Gratin				\$34.99	\$64.99
Beer Battered Onion Rings				\$34.99	\$64.99
Roasted Seasonal Vegetables (GF)				\$35.99	\$59.99
Roasted Corn on the Cob (available seasonally) (GF)				\$35.99	\$59.99

ALSTEDE *fresh* our Alstede Fresh homegrown produce is used in our catered foods whenever possible.