

HARVEST

EVENT CATERING MENU



SPECIALTY BUFFETS

Minimum of 20 people.

Buffets cannot be split.

Must be ordered for total guaranteed group count.

TACO BAR

- House-made guacamole, salsa, and chips
 - Chicken tinga
 - Beef birria
 - Blackened whitefish (\$8 per person supplement)
 - Vegetarian Pinto Bean
 - Mexican Rice
 - Toppings- tomato, onion, cilantro, shredded cheddar cheese, cilantro, Pico de Gallo, lettuce, jalapeno, lime
 - Fresh corn tortillas
 - Mini churros
- \$53/person

ITALIAN FARE

- Wild Mushroom Risotto and seasonal farm veggies
 - Marinated grilled chicken with roasted tomatoes, fennel, capers, lemon & penne pasta
 - Beef Meatballs marinara sauce with Spaghetti
 - Garlic Bread
 - Italian Chopped Salad with local greens, cucumbers, tomatoes, red onions, garbanzo beans, olives, pepperoncini, parmesan cheese, croutons & Italian dressing
 - Grilled broccolini with chili flakes
 - Tiramisu
- \$53/person

SOUTHERN BBQ

- Hot honey fried chicken
 - Smoked brisket
 - Korean BBQ ribs
 - Mac & Cheese
 - Chopped romaine salad with shredded carrot, cherry tomatoes, red onions, olives, cheddar cheeses, sweet corn, ranch dressing
 - Vegetarian Baked Beans
 - Cajun potato wedges
 - Creamy coleslaw
 - Cheesecake, seasonal berry compote
- \$55/person

CHICAGO STEAKHOUSE

- Choice of Prime Rib or Beef Tenderloin
 - Maple glazed salmon
 - Jumbo golf shrimp cocktail (2 per person)
 - Garlic mashed potatoes
 - Grilled broccolini & heirloom baby carrots
 - Sautéed forest mushrooms
 - Deconstructed wedge salad with bacon lardons, heirloom tomato, blue cheese crumbles, house made ranch, chives
 - Classic Caesar salad
 - Fresh rolls with whipped butter
 - Cheesecake, seasonal berry compote
- \$73/person

HAPPY HOUR BUFFETS

Minimum of 20 people.

Buffets cannot be split.

Must be ordered for total guaranteed group count.

LIGHT BITES

- House-made Guacamole, Salsa, and Chips
 - Mezze platter- Spinach spanakopita, falafel, baba ghanoush, tzatziki, red pepper hummus, olive salad, pita bread
 - Caprese skewers
 - Cheese & charcuterie platter
- \$40/person

HANDHELDS

- House-made Guacamole, Salsa, and Chips
 - Assorted Flatbreads
 - Caprese skewers
 - LSF Beef sliders
 - Fried chicken sliders
 - Truffle mac & cheese cups
- \$45/person

DELUXE HEAVY APPETIZER

- Korean BBQ Ribs
 - Lobster Sliders
 - Churrasco beef skewers
 - Truffle mac & cheese cups
 - House-made guacamole, salsa, and chips
 - Mezze platter- Spinach spanakopita, falafel, baba ghanoush, tzatziki, red pepper hummus, olive salad, pita bread
- \$50/person

PLATTERS

GUACAMOLE, SALSA & CHIPS

house made guacamole, salsa, corn tortilla chips
\$85/platter- Serves 20 as light appetizer

MEZZE PLATER

Spinach spanakopita, falafel, baba ghanoush, tzatziki, red pepper hummus, olive salad, pita bread
\$145/platter- Serves 20 as light appetizer

CHICKEN WINGS

Sauces on the side- Buffalo & smokey BBQ, house made ranch, carrots & celery
\$105/30 Wings

KOREAN BBQ RIBS

Gochujang BBQ sauce, cilantro, sesame
\$105/30 Ribs

CHEESE & CHARCUTERIE

3 artisan cheeses, 3 butcher select meats, roasted nuts, grapes, jam, crackers
\$200/platter- Serves 20 as light appetizer

CHEESE & SEASONAL FRUIT

3 artisan cheeses, roasted nuts, seasonal fruit, crackers, jam
\$130/platter- Serves 20 as light appetizer

RED PEPPER HUMMUS

Crispy pita, celery, carrots, cucumbers
\$115/platter
Serves 20 as light appetize

HORS D'OEUVRES

MARINATED CAPRESE SKEWERS

Heirloom grape tomato, mozzarella, fresh basil, balsamic reduction
\$40/dozen (minimum 2 dozen)

LOBSTER SLIDERS

Chilled Maine lobster, dijonnaise, fried shallots, brioche bun
\$125/dozen

JUMBO GULF SHRIMP COCKTAIL

Cocktail sauce, horseradish
\$65/dozen (minimum 2 dozen)

GRILLED CHURRASCO BEEF SKEWERS

Marinated skirt steak, yellow squash, cippolini onion, chimichurri sauce
\$55/dozen (minimum 2 dozen)

EMPANADAS- BEEF OR VEGETARIAN

Beef- Shredded with guajillo pepper
Vegetarian- Corn, red pepper, black bean & mozzarella cheese
\$75/dozen

FRIED CHICKEN SLIDERS

Buttermilk fried chicken thigh, fresh slaw, mini brioche
\$85/dozen

LSF BEEF SLIDER

Cheddar, B&B pickles, special sauce
\$85/dozen

WILD MUSHROOM ARANCINI

Smoked tomato red wine sauce
\$65/dozen (minimum 2 dozen)

BEEF WELLINGTON BITES

Hanger steak, puff pastry, mushroom duxelle,
\$75/dozen (minimum 2 dozen)

TRUFFLE MAC & CHEESE CUPS

Aged cheddar, Italian truffle
\$65/dozen

BAR PACKAGES

Bar package prices are per person for a minimum of two hours of service for the entire group. Additional hours available as needed.

BEER & WINE ONLY

Craft beer options (seasonal rotation)
House White, House Rose, House Red Wine
\$35/person for 2 hours
\$20/person for each additional hour

LSF STANDARD (BEER/WINE/LIQUOR)

Seasonal rotation of beer, house white/rose/red wines and canned cocktails
\$40/person for 2 hours
\$22/person for each additional hour

LSF PREMIUM (BEER/WINE/LIQUOR)

Minimum of 75 Guests

Seasonal rotation of beer, house white/rose/red wines and canned cocktails. Spirits include a whiskey, scotch, vodka, rum, tequila and gin.
\$45/person for 2 hours
\$25/person for each additional hour

OPEN BAR / CASH BAR

Open bar, based on actual consumption or cash bar for individual guest purchases are both available upon request.

MIMOSA & BLOODY MARY BAR

Cranberry, Orange, Pineapple, Bloody Mary Mix Lemon, Lime, Pickle Spears, Cheese cubes, Celery stalks and celery salt
\$30/person for 2 hours
\$15/person for each additional hour

SOFT DRINK PACKAGE

\$3/person

BREAKFAST BUFFETS

Minimum of 15 people each.

Buffets cannot be split.

Must be ordered for total guaranteed group count.

GET GOING

- Bagels & toast with butter & cream cheese
 - Assorted muffins & danishes with preserves
 - Whole fruit
 - Yogurt & granola
 - Coffee service & fruit juices (orange, apple)
- \$31/person

SIGNATURE BRUNCH FEAST

- Mini quiche (meat & vegetarian)
 - Scrambled eggs
 - Bacon & Sausage
 - House potatoes
 - Pancakes with whipped butter & maple syrup
 - Lox and bagel with cream cheese, heirloom tomato, red onion and cucumber
 - Chef's salad bar
 - Fried chicken and waffles with hot honey
 - Assorted muffins & danishes
 - Fresh fruit
 - Yogurt & granola
 - Coffee service & fruit juices (orange, apple)
- \$45/person

BREAKFAST ENHANCEMENTS

Minimum of 20 people.

Must be ordered for total guaranteed group count.

OMELET STATION

\$12 per person

CARVED PRIME RIB

\$16 per person

CARVED BEEF TENDERLOIN

\$18 per person

KIDS BUFFETS

KID'S CHOICE

Creamy Mac & Cheese, Chicken Tenders, Hot dogs, French fries, Fruit Salad, Cookies
\$40/person

KID MINIS

Beef sliders, mini hotdogs, mac & cheese cups, roasted broccoli, cookies.
\$35/person

DESSERT ENHANCEMENTS

Minimum of 2 dozen pieces

Custom cakes available upon request

COOKIES

M&M, Chocolate Chip, or Macadamia
\$3.5/each

CHOCOLATE BROWNIE BITES

\$3.5/each

MINI TARTS AND CHEESECAKES

\$50/2 dozen

TIRAMISU

\$45/1 dozen

CHURROS

\$35/1 dozen