

HARVEST

Private Dining



Harvest Restaurant, 44 Brattle Street (on the walkway), Harvard Square, Cambridge, MA 02138

617-868-6941 harvestcambridge.com



Located in the heart of Harvard Square, Harvest celebrates the modern New England table.

Harvest offers an emphasis on modern American food with a New England twist, providing professional service, extensive wine selections, and an atmosphere of understated elegance. It is the perfect setting for all occasions.

Harvest Restaurant has created memories in the minds and hearts of its guests for the last forty years. We look forward to continuing the tradition.

Private Dining Rooms

The Brattle Room



Located off the patio and our open-air exhibition kitchen, the Brattle Room is our largest private dining space. It offers views of our patio as well as a working gas fireplace. With an opening glass wall to the patio, the rental of the Brattle Room offers the option to rent the Patio or a portion of the patio.

Maximum Capacities

Seated Dinner: 65 | Cocktail Reception: 90

Seated Meal & Cocktail Reception: 45

Room Set-Up Capacities

Boardroom: 30 | 1 Long Table: 36

Round Tables: 8 Tables of 7

Rounded Rectangles: 5 Tables of 10, 1 Table of 16

Rectangles: 5 Tables of 10, 1 Table of 12

The Fireplace Room



Created within the Brattle Room by a sliding partition, the Fireplace Room is a fully private room. The space offers the warmth of a working gas fireplace based on guest preference. Guests also have the option of using the front half of the Brattle Room as a cocktail area separated by a wall with a swinging door.

Maximum Capacities

Seated Dinner: 35 | Cocktail Reception: 38

Seated Meal & Cocktail Reception: 24

Room Set-Up Capacities

Boardroom: 20 | 1 Long Table: 18

Round Tables: 4 Tables of 6

Rounded Rectangles: 2 Tables of 10, 1 Table of 15

Rectangles: 2 Tables of 12

Semi-Private Alcove



Located in a quiet front corner along the brick walkway, the Semi-Private Alcove offers the atmosphere of the restaurant with the benefit of quiet conversation and privacy. The space is fully enclosed on three sides and open up to the main dining area on the other. There is a curtain that can be left open or closed to provide additional privacy.

Maximum Capacities

Seated Dinner: 24 | Cocktail Reception: 25
Seated Meal & Cocktail reception: 16

Room Set-Up Capacities

1 Long Table: 16
2 Tables: 1 table of 8, 1 table of 16
3 Tables: 3 Tables of 6

The Patio



Harvest's patio offers an open air option for cocktails and hors d'oeuvres, a seated meal, or both. Renovated in early 2015 the patio now offers fans and heaters throughout the space, as well as a canvas covering providing shade. The patio is accessible through the Main Dining Area as well as the Brattle Room. Rental of the Patio or a portion of the Patio is available with rental of the Brattle Room, or a Restaurant Buy-Out. We do not offer the Patio by itself in order to ensure there is space for your event in the case of extreme weather conditions.

Restaurant Buy-Out

Harvest is available to close for private events for large groups. Guests have exclusive use of multiple Dining Rooms, Bar and Lounge Areas and the Patio Space in-season. A Harvest Buy-Out is perfect for wedding ceremonies, cocktail receptions, food and wine tastings and corporate recruiting events.

Private Dining Dinner Menu

Offered at \$75 per person plus tax, gratuity and administrative fee.

Menu items subject to change. Additional salad course \$5.

All items offered for each course. Guests select one option from each course.

Appetizer

Strawberry Rhubarb Salad

ripe & pickled green strawberries, compressed rhubarb, goat cheese croquettes, salted cashews

Creamy Asparagus & Nettle Soup

lemon crème fraîche, herbed pine nuts, parmesan

Beetroot & Artichokes

sesame roasted, pickled & dehydrated beets, artichoke hearts, smoked ricotta, green goddess

Entrée

Wild Mushroom Risotto

crispy enoki, black garlic mustard, wilted spinach

Giannone Farms Chicken

wild rice, king oyster mushrooms, sunflower root purée, pistachio mole, crispy chicken skin

Cod

artichoke barigoule, pearl couscous, hazelnuts, wild leek chimichurri

12 oz Brandt Striploin*

mashed potatoes, crispy bacon, broccoli rabe, bacon fat aioli, au poivre sauce

Dessert

Carrot Cake

cream cheese mousse, carrot ginger gel, maple candied walnuts

Chocolate Tart

caramel sauce, valrhona caraibe ganache, whipped caramel cremeux

Strawberry Rhubarb Sorbet

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy

* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.

PASSED HORS D'OEUVRES

Note: menu items subject to change

Pre-dinner Reception, 30 minutes:	\$18 per person, Select 3
One-hour Reception:	\$28 per person, Select 4
Three-hour Reception:	\$40 per person, Select 5

NOTE: To add an additional item to any package above, please add \$2 per person. For example, for a 30 minute reception with 4 items, the price is \$20 per person.

Brandt Prime Beef Skewers *Horseradish Crème Fraîche & Blue Cheese* (gluten free)

Cheeseburger Slider *Cabot Cheddar, Mustard Aioli & Cornichon*

Crispy Pork Belly Slider *Kimchi, Miso Aioli & Sesame Seed Roll*

Goat Cheese Arancini *Tomato Basil Sauce & Parmesan*

Roasted Beets on Brioche *Whipped Goat Cheese & Radish*

Vegetable Brochette *Harissa, Mint, Dill & Espelette* (vegan)

Parmesan Panisse Frites *Spicy Aioli & Chives*

Fried Cavatelli Mac-n-Cheese *Spicy Aioli & Parmesan*

Crispy Chickpea Falafel *Zhoug, Cucumber, Radish & Cilantro*

Smoked Salmon Tartare* *Crème Fraîche, Cucumber, Red Pepper & Capers* (gluten free)

Garlic & Thyme Grilled Shrimp *Cherry Tomatoes & Romesco*

Spiced Chicken Brochette *Grapes, Raita & Feta Cheese*

Steak Tartare* *Shallot, Whole Grain Mustard, Harissa & Toasted Baguette*

Passed hors d'oeuvres enhancements

To include any of these items instead the above, please add an additional \$2 per person.

To add any of these items to the packages above, please add an additional \$3 per person, based on a 30 minute reception

Jonah Crab Cakes *Cucumber, Avocado Lime Purée*

Lobster Gougères *Crème Fraîche & Dill*

Bacon Wrapped Scallops *Rémoulade & Lemon*

* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.

PLATED DISPLAYS

Note: Pricing based on a 30-45 minute pre-dinner reception. We are happy to price these items for longer receptions. Menu items subject to change.

Baked Brie En Croute \$6 per person

Seasonal Fruits & Jam, Whole Grain Mustard, Crostini

New England Cheese Plate \$14 per person

Artisan Cheeses, Seasonal Fruit & Jam, Roasted Nuts & Crostini

Crudite \$6 per person

Carrots, Cucumber, Celery, Radish & Heirloom Cherry Tomatoes with Greek Yogurt Ranch Dressing

Mediterranean Platter \$12 per person

Chickpea Hummus, Black Olive Tapenade, Goat & Feta Cheese Dip, Beet Tzatziki, Crispy Pita Chips

Brioche Tea Sandwiches \$8 per person

Smoked Salmon *Red Onion, Cucumber & Crème Fraîche*

Roast Beef *Roasted Red Pepper & Mustard Aioli*

Whipped Goat Cheese & Arugula *Tomato, Marinated Onions*

Harvest Charcuterie \$14 per person

*Pork Pate en Croute, Chicken Liver Pate & Prosciutto de Parma with Mustard, Cornichons
Seasonal Jam & Toasted Sourdough*

New England Artisan Salumi \$14 per person

*Salami, Speck, Prosciutto & Capocollo with Orange Marinated Olives, Pickled Vegetables
Mustard & Toated Focaccia*

“Half Banks” Seafood Sampler* \$16 per person

Locally Harvested Oysters, Shrimp Cocktail, Juniper Mignonette & Classic Cocktail Sauce

“Grand Banks” Seafood Sampler* 20 per person

*Locally Harvested Oysters, Mini Scituate Lobster Rolls, Jonah Crab Salad with Pipperade & Garlic Toast
Shrimp Cocktail with Juniper Mignonette & Classic Cocktail Sauce*

***Add Farm Raised Ossetra Caviar \$135 per 1 oz**

* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.

DESSERT DISPLAYS

Note: 48 hours' notice is needed for all dessert and breakfast pastry displays. For a seated meal, dessert platters can be substituted for your plated desserts, or added in addition to your plated desserts. Menu items subject to change.

COOKIES & BARS \$14 per person

- pick three -

Chocolate Chip Cookies

Peanut Butter Cookies

Oatmeal Raisin Cookies

Brownies

Blondies

TASTY TRIOS \$16 per person

- pick three -

White Chocolate Bark (fruits and nuts)

Raspberry Cream Puffs

Pâte de Fruit (jelly candies)

Miniature Cheesecake

Double Chocolate Cookies

SWEET TREATS \$20 per person

- pick four -

Chocolate Eclairs

French Macarons

Chocolate Mousse Verrine

Lemon Meringue Tarts

Chocolate Truffles

Miniature Doughnuts

* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.

Private Dining Lunch Menu

Offered at \$45 per person plus tax, gratuity and administrative fee. Soda, Coffee, Tea Included.

Menu items subject to change. Additional salad course \$5.

All items offered for each course. Guests select one option from each course.

Appetizer

Strawberry Rhubarb Salad

ripe & pickled green strawberries, compressed rhubarb, goat cheese croquettes, salted cashews

Creamy Asparagus & Nettle Soup

lemon crème fraîche, herbed pine nuts, parmesan

Salmon Tartare Tostada

fava beans, marinated cucumbers, radish, pea tendrils, soy & sesame

Entrée

Brandt Farm Flat Iron Steak Frites*

rosemary fries, leafy salad, sauce au poivre

Lentil, Black Bean & Red Quinoa Chili

crispy tortilla, avocado, lime crème fraîche & cilantro

Giannone Farms Chicken Caesar

romaine hearts, caesar dressing, parmesan biscotti, balsamic

Faroe Island Salmon

carrot & chamomile purée, asparagus, butter poached radishes, pea tendrils, toasted pistachio

Dessert

Carrot Cake

cream cheese mousse, carrot ginger gel, maple candied walnuts

Chocolate Tart

caramel sauce, valrhona caraibe ganache, whipped caramel cremeux

Strawberry Rhubarb Sorbet

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.

Private Dining Brunch Menu

Offered at \$45 per person plus tax, gratuity and administrative fee. Soda, Coffee, Tea Included.

Menu items subject to change. Additional salad course \$5.

All items offered for each course. Guests select one option from each course.

Appetizer

Strawberry Rhubarb Salad

ripe & pickled green strawberries, compressed rhubarb, goat cheese croquettes, salted cashews

Creamy Asparagus & Nettle Soup

lemon crème fraîche, herbed pine nuts, parmesan

Salmon Tartare Tostada

fava beans, marinated cucumbers, radish, pea tendrils, soy & sesame

Entrée

Eggs Benedict*

house-made bacon, poached eggs, hollandaise, english muffin, home fries

Buttermilk Pancakes

toasted coconut, blood orange, whipped cream, vermont maple syrup

The Harvest Burger*

savor's beef burger, pickles, cabot cheddar, mustard aioli, french fries

Faroe Island Salmon Caesar*

romaine hearts, caesar dressing, parmesan biscotti, balsamic

Dessert

Carrot Cake

cream cheese mousse, carrot ginger gel, maple candied walnuts

Chocolate Tart

caramel sauce, valrhona caraibe ganache, whipped caramel cremeux

Strawberry Rhubarb Sorbet

*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy

* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.

Private Dining Information

Private Dining Reservation

Private Dining Reservations are confirmed once we receive a signed contract and a credit card authorization form. Private events are reserved based on a food and beverage minimum, plus a suggested gratuity of 18%, 7% state tax and 2% administrative fee. Please consult with our Private Dining Manager for a food and beverage minimum for your event.

Hours

Harvest is available for events seven days a week. We offer lunch Monday through Friday, dinner seven nights a week, and brunch on Saturday and Sunday. Please inquire for hours during Covid.

Menu

Harvest requests a pre-set menu for events of over 12 guests. As Harvest is a seasonal restaurant, our menu items are subject to change due to lack of availability. Menu selections are requested one week prior to your event.



Beverage

Beverage selection is dependent on the preference of the host. We request that wine selection is made by Wednesday the week prior to your event to ensure availability. Our wine director is available to help with any questions on selections. Please visit our website at [www.harvestrestaurant.com](#) to see our full wine list. We offer beverage options based on consumption as well as set beverage packages.

Outside Food and Beverage

With advanced request and discretion Harvest will allow outside pastries to be served at your event for a plating fee. Harvest can often accommodate a special wine, a customized wedding cake or a dish not offered on the menu.

* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.

Food Allergies and Dietary Restrictions

As Harvest makes our dishes from scratch we are happy to work with any guest who has any dietary restrictions and allergies. Advanced notice is always appreciated.

Audio Visual Equipment

Harvest can offer a screen rental for \$50.00 for your event and other Audio Visual Equipment can be facilitated for you. Please feel free to contact us to discuss options directly.

Floral Arrangements and Decorations

Decorations may be brought into the space to create a special touch for your event. Simple floral arrangements may be facilitated through the Private Dining Manager upon request. Harvest highly recommends the local Brattle Square Florists. Brattle Square Florists will deliver the day of your event and they have a great feel for the colors and styles that work best in our space. Please feel free to contact our florist to discuss options directly.

Brattle Square Florists

31 Brattle St. Cambridge
(617) 876-9839
www.brattlesqflorists.com

Payment

All charges will be presented on one guest check and are payable at the conclusion of the event. Payment is accepted in the form of credit card or cash. Unfortunately, personal or company checks are not a valid form of payment.

Parking

Valet Parking is available Friday and Saturday only after 6 pm and is located at 125 Mount Auburn Street (next to the U.S. Post Office). Valet parking is \$19.00 per car. Valet may not be available depending on current Covid restrictions. Please inquire with questions. Partially validated parking is always available at following:

University Garage

124 Mt. Auburn Place/University Road

Charles Hotel Garage

5 Bennet St.

Harvard Sq. Garage

Corner of Eliot St & JFK St.

* These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.