



Private Dining Menus



Ali Rae Fenton - Private Dining Manager

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

afenton@harvestcambridge.com 617-868-2255



HARVEST

Private Dining Dinner Menu

Offered at \$72 per person plus tax, gratuity and administrative fee. Menu items subject to change.

Additional option per course \$10 Additional salad course \$5

Appetizer

(Choice of 3)

Harvest Caesar Salad

Crisp Romaine, Garlic Anchovy Dressing & Parmesan Biscotti

Leafy Green Salad

Fennel, Radishes, Goat Cheese & Red Wine Vinaigrette

New England Clam Chowder

Bacon, Potatoes, Leeks & Espellete Crackers

Housemade Rigatoni

Parsnip Puree, Parsley Pesto & Garlic Breadcrumbs

Roasted Baby Beets (this offering changes seasonally)

Beatrix Brie, Speck, Honey Bruleed Figs & Arugula

Classic Shrimp Cocktail (\$3 surcharge per order)

Cocktail Sauce & Lemon

Entrée

(Choice of 2, A Mushroom Risotto will be offered automatically)

Roasted Green Circle Farm Chicken Breast

Farro, Harissa, Chimichurri & Chicken Jus

Painted Hills Beef Sirloin (\$5 surcharge per order)

Potato Puree, Scallion Relish, Roasted Onion & Bordelaise

Seared Loch Duart Salmon

Black Rice, Beet Puree, Roasted Baby Beets & Vin Cotto

Seared Rare Yellowfin Tuna (this offering changes seasonally)

Maine Mussels, Heirloom Tomatoes, Tomato Water, Summer Beans & Basil

Dessert

(All 3 offered)

Chocolate Hazelnut Torte

Chocolate Mousse, Hazelnut Dobos Cake, Cherry Puree & Candied Hazelnuts

Caramel Apple Entremet

Caramelized Apples, Brandy Napoleon Cream, Vanilla Chiffon Cake

Honey Caramel Sauce & White Chocolate

Raspberry Sorbet

Sesame Tuile

All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 2% 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 and gratuity, administrative fee. Soda, Coffee, Tea included.
Additional option per course \$10 Additional course \$15

Menu items are subject to alteration based on availability

Appetizer

(Choice of 3)

Potato Leek Soup

Roasted Garlic Crème, Crispy Shallot & Brown Butter Croutons

Roasted Local Beets

Chicory, Goat Cheese, Chive Oil & Shallot Vinaigrette

Classic Shrimp Cocktail (\$3.00 Surcharge)

Cocktail Sauce & Lemon

Whole Wheat Cavatelli

Local Squashes, Pumpkin Seeds & Sherry Emulsion

Harvest Caesar Salad

Crisp Romaine, Garlic Anchovy Dressing & Parmesan Biscotti

Entrée

(Choice of 2- A Vegetarian Foraged Mushroom Risotto will be served as the 3rd option)

Gin & Juniper Spiced Venison Sausage

Crispy Spaetzle, Charred Leeks, Broccoli Rabe, Chestnut Puree & Venison Jus

Snappy's Maine Salmon

Braised Swiss Chard, Roasted Butterball Potato, Cauliflower, Golden Raisins, Pine Nuts & Capers

Green Circle Farms Chicken Breast

Wheatberry Risotto, Sunchokes, Cipollini Onion, Radishes & Chicken Jus

Dessert

(All 3 Offered)

Keylime Tart

Toasted Honey Meringue

Buttermilk Cream, Pâte Brisée, Orange, Rooibos & Pickled Lemon

Taza Chocolate Crèmeux

Housemade Sea Salt, Whipped Cream, Coffee Flour Tuile

Oreo and Chocolate Chip Cookie Crumble, Salted Caramel & Malt Mousse

Peach Ginger Sorbet

Sesame Tuile

All food and beverages are subject to a 2% 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. A suggested gratuity of 18% 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. All food and beverage charges are subject to a 7% state sales tax. 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 \$42 per person plus tax and gratuity, and administrative fee. Soda, Coffee, Tea Included.
Additional option per course \$8 Additional course \$10

Menu items are subject to alteration based on availability

Appetizer

(Choice of 3)

Roasted Local Beets

Chicory, Goat Cheese, Chive Oil & Shallot Vinaigrette

Apple Fritters

Apple Butter, Vermont Maple Syrup & Cinnamon Sugar

Greek Yogurt Parfait

Black Mission Figs, Berries, Granola, Honey & Mint

Irish Steel Cut Oats

Apples, Walnuts & Maple Syrup

Entrée

(Choice of 3)

Farmers Market Frittata

Goat Cheese, Roasted Squashes, Broccoli Rabe, Onion & Arugula Pesto

Eggs Benedict

Griddled English Muffin, Smoked Salmon, Herbed Potatoes, Farm Greens & Hollandaise

Painted Hills Farm Patty Melt

Caramelized Onions, Cabot Cheddar, Housemade Pickle, Farm Greens & Red Wine Vinaigrette

Nutella Pancakes

North Country Smokehouse Bacon, Black Mission Figs, Hazelnuts

Vermont Maple Syrup & Whipped Cream

Buttermilk Fried Chicken Sandwich

Fried Egg, Avocado, Romaine, Tomato, Red Onion, Spicy Aioli & Hand Cut French Fries

Dessert

(Choice of 2, Pear Ginger Sorbet will automatically be included as 3rd choice)

Vanilla Panna Cotta

Plum, Lime Sponge, Pistachios, Basil & Poppy Seeds

Taza Chocolate Pate

Caramel Corn, Raspberry Gel, Vanilla Mascarpone, Fresh Raspberries

Quinoa Granola & Pink Peppercorn Meringue

Dried Fruit Bread Pudding

Earl Grey Caramel, Vanilla Sauce, Coffee Biscotti & Buttermilk Sherbet

Pear Ginger Sorbet

Sesame Tuile

All food and beverages are subject to a 2% 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. A suggested gratuity of 18% 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. All food and beverage charges are subject to a 7% state sales tax. Groups or organizations claiming tax-exempt status must provide Harvest with a copy of their exemption certificate prior to the event date.



Private Dining Reception Menu

Passed Hors D'oeuvres

\$55.00 per Dozen

Arancini *Goat Cheese, Basil & Tomato Sauce*
Roasted Beet Crostini *Whipped Goat Cheese, Radish & Brioche*
Garlic & Chickpea Falafel *Cherry Tomato, Lime-Yogurt & Olive Oil*

\$60.00 per Dozen

Chicken Brochette *Romesco & Chives*
Steak Tartar *Shallot, Pickled Mustard Seed, Harissa & Toasted Baguette*
Smoked Salmon *Crème Fraiche, Capers & Cucumber*
Mini Hamburger *Whole Grain Mustard Aioli, Tomato, Red Onion & Romaine Lettuce*

\$65.00 per Dozen

Grilled Shrimp *Cherry Tomato, Garlic & Parsley*
Tempura Fried Oysters *Remoulade*
Curried Jonah Crab *Cucumber, Avocado-Lime Puree*

Plated Displays

\$5.00 Per Person Per Display for 45 Minutes

Baked Brie En Croute *Seasonal Fresh Fruits, Nuts & Jams*
Artisanal Cheese Plate *Local Cheeses, Fruit Spreads & Crackers*
Crudité *Seasonal Vegetables, Lemon Herb White Bean Puree & Buttermilk Ranch*
Mediterranean Platter *Hummus, Tabbouleh, Roasted Red Peppers, Marinated Olives, Marinated Feta & Pita Chips*
Cookie and Brownie Platter *Sea Salt Chocolate Chip Cookies & Taza Chocolate Brownies*

\$7.00 Per Person Per Display for 45 Minutes

Tea Sandwiches (Choose 3)
Smoked Salmon with Red Onion, Cucumber & Caper Crème Fraiche
Roast Beef with Pickled Onion Jam & Horseradish Crème
Whipped Goat Cheese with Arugula, Apple & Walnut
Egg Salad with Dill, Red Onion & Mayo
Harvest Charcuterie *Housemade Selection of Cured Meats, Pâtes & Rillettes, Accompaniments & Toasted Bread*
Assorted Pastry Basket *Homemade Scones & Muffins, Assorted Breakfast Breads Seasonal Jams & Whipped Butter*
Petit Four Platter *Taza Cremeux, French Macaroons, Crème Puffs & Fresh Fruit Tart*

\$10.00 Per Person for 45 Minutes

“Grand Banks” Seafood Sampler *Locally Harvested Oysters, Georgia Shrimp Cocktail, Champagne Mignonette & Classic Cocktail Sauce*