



CATERING MENU

For All Occasions

Let us cater your special event in one of our private rooms,
your off-site venue or private residence.

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Pulling from local and organic sources, we do our best to serve only the freshest ingredients. All of our breads are baked in-house daily. Our chefs proudly prepare your menu by hand, not from a can, and we know you will taste the difference.

Prices are for menu items only and do not include service, venue fees or required rental equipment.

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HORS D' OEUURES

A Minimum order of dozen per item applies to most items.

Deviled Egg Halves

Traditional Relish & Paprika Capers

Spicy Cheese Rosettes

Wicked Pimina Cheese Crostini

Bacon Wrapped Water Chestnuts

Corn Nuggets

With Bacon Jam

Chicken Salad Tart

BLT Tarts

Tea Sandwiches

*Wicked Pimina on White
Egg Salad on Wheat
Chicken Salad on Wheat*

Toasted Crostinis

*Smoked Salmon with Dill and Cream Cheese
Cream Cheese & Candied Jalapenos
Olive Tapenade and Herbed Goat Cheese*

Mini BLT Sandwiches

with Bacon, Lettuce and Basil May

Catfish Fingers

with Jalapeno Tartar Sauce

Pigs in a Blanket

Meatballs

*Backyard BBQ
Italian with Marinara
Buffalo Chicken with Ranch
Asian with Soy Ginger Sauce & Toasted Sesame*

Wicked Pimina Sliders

Mini Lump Crab Cakes

With spicy dijon sauce

Beef Brisket on Mini Hoagie

Sliders

*Roast Beef with caramelized & boursin cheese
Hamburger with caramelized onions & cheddar
Black Forest Ham & swiss with honey mustard
Cuban with pork, ham, pickles and mustard
Country Ham & Brown Sugar Butter
Chicken Salad*

Mac & Cheese Bites

with Marinara Sauce

Spinach & Parmesan Bites

Bacon Wrapped Water Chestnuts

Stuffed Mushrooms (on site only)

Feta & Spinach, Spicy Sausage

Mini Grit Cakes

With Wicked Pimina Cheese

Sausage Cheddar Bites

Bacon Gorgonzola Potato Bites

Palmiers - Puff Pastry (3doz min)

*Country Ham, Parmesan & Dijon,
Spinach & Feta,
Provincial Herb, Olive Tapenade & Parmesan*

Marinated Grilled Chicken Bites (4doz min)

*Ginger Glazed
Korean BBQ
Pesto Tossed*

Fried Green Tomatoes

With Candied Jalapenos & Goat Cheese

Fresh Mini Salmon Cakes

With Chipotle Ranch

Caesar Salad Parmesan Cups

Wings (4doz min per flavor)

*Buffalo with Celery & Ranch
Southern Fried with Chipotle Ranch
Ginger Glazed
Korean BBQ*

Spanakopita (requires 48hr notice)

Hand Breaded Fried Chicken Tenders

With Ranch or Honey Mustard

Pulled Pork BBQ on Mini Hoagie

Pita Wedge Pizzas

*Gorgonzola & Mushroom
Canadian Bacon, Onion & Peppers
Pesto, Tomatoes & Mozzarella*

Crabmeat Stuffed Mushrooms (on site only)

Prosciutto Wrapped Asparagus

PARTY PLATTERS

Antipasto Display

Salami, Prosciutto, Marinated Vegetables, Olives, Pepperoncini, Artichokes, Cheeses, Olive Oil and Balsamic Vinegar

Small - Serves 8-12

Medium - Serves 16-24

Large - Serves 35-45

Grilled and Marinated Vegetable Platter

Small - Serves 14-16

Medium - Serves 20-24

Large - Serves 36-40

Seasonal Fruit or Fruit & Cheese Display Fruit / Fruit & Cheese

Small - Serves 14-16

Medium - Serves 20-24

Large - Serves 36-40

Smoked Salmon Display

Chopped Red Onion, Chopped Egg, Capers, Cream Cheese, Lemon Wedges & Crostini

Small - Serves 8-12

Medium - Serves 16-24

Large - Serves 35-45

Cocktail Shrimp Display

Over Shaved Ice with Cocktail Sauce & Lemon Wedges

Small (30 Shrimp)

Medium (60 Shrimp)

Large (120 Shrimp)

Lightly Battered Chicken Nugget Platter

Choice of Honey Mustard or Ranch

Small - Serves 8-12/50 pcs

Medium - Serves 16-24/100 pcs

Large - Serves 35-45/150 pcs

Mexican Layer Dip

Small - Serves 14-16

Medium - Serves 20-24

Large - Serves 36-40

Seasonal Vegetable Crudité Platter

with Homemade Dip

Small - Serves 8-12

Medium - Serves 16-24

Large - Serves 35-45

CHIPS, DIP & BAR SNACKS

COLD DIPS

Pico de Gallo

BLT Dip

Chickpea Hummus

Fresh Guacamole

Wicked Pimina Cheese

Crabmeat Au Gratin

Smoked Trout Dip

WARM DIPS

Hot Corn Dip

Vidalia Onion Cheese Dip

Buffalo Chicken Dip

Spinach Artichoke Dip

Bacon Gorgonzola Dip

Wicked Pimina Cheese

CHIPS

Toasted Crostini

Gourmet Crackers

Mini Fire Crackers

House Fried Tortilla Chips

Hand Cut Sweet Potato Chips

Warm Pita Points

Crispy Pita Chips

House Potato Chips

BAR SNACKS

Pub Mix

House Fried BBQ Pork Rinds

Rosemary Cashews

Sweet & Salty Mix

SIDES SELECTION

Priced per person

HOT SIDES

Spinach Casserole
Broccoli Casserole
Broccoli & Rice Casserole
Sweet Potato Souffle'
Squash Casserole
Green Bean Casserole
Collard Greens
Italian Green Beans
Roasted Haricots Verts
Fried Okra
Roasted Vegetable Medley
Honey Ginger Glazed Carrots
Grilled or Steamed Asparagus
Pinto Beans
Baked Beans
Creamed Corn
Rosemary Roasted Red Potatoes
Garlic Mashed Potatoes
Stoneground Cheese Grits
Wild Rice with Apricots
Scalloped Potatoes
Creamy Cheddar Mac & Cheese
Baked Potato *with Cheese, Chives, Sour
Cream & Butter (on site only)*
Roasted Sweet Potato *with Brown
Sugar, Cinnamon & Pecans*
Gouda Mac & Cheese
Mushroom Risotto

COLD SIDES

Cole Slaw
Broccoli Salad
Old-Fashioned Potato Salad
Black Eyed Pea Salad
Orzo Pasta Salad
Tomato, Mozzarella & Basil Salad
Gourmet Pasta Salad

SOUPS

Brunswick Stew
Homemade Chili
Chicken Tortilla
Vegetable Beef
Loaded Potato
Broccoli Cheese
Corn Chowder
Tomato Basil
Lemon Orzo Chicken
Beef Barley
French Onion
Cuban Black Bean

BREADS

Focaccia Bread *(2 slices per person)*
Jalapeno Cornbread *(per piece)*
Buttermilk Biscuits *(per piece)*
Yeast Rolls *(per dozen)*
Sweet Potato Bread *(per loaf)*
Italian Ciabatta *(per loaf/serves 12)*

ENTREE SELECTIONS

POULTRY

- Southern Fried Chicken *(Light and Dark Meat)*
Herb Roasted Chicken *(Light and Dark Meat)*
Herbed Parmesan Crusted Chicken Breast *(Filet)*
Chicken Piccata *with Lemon Butter Caper Sauce*
Smothered Grilled Chicken *with Roasted Peppers,
Onions & Mushrooms and Melted Provolone Cheese*
Southern Fried Chicken Breast *(Filet)*
- Herb Roasted Chicken Breast *(Filet)*
Poppyseed Chicken Casserole
Pecan-Crusted Chicken Breast *with Bourbon Sauce*

PORK

- Pulled Pork *with GA BBQ Sauce, buns and pickles*
Herb-Crusted Pork Loin *with Sweet Onion Gravy*
Apple Cider Marinated Pork Loin *with Apple Butter*
Grilled Pork Tenderloin *with Jezebel sauce on the side*
- Stuffed Pork Loin *with Rosemary, Bacon & Onions*

VEGETARIAN

- Linguini *with Basil Cream Sauce & Sautéed Seasonal
Vegetables*
Roasted Portabella Mushroom Caps *with Diced
Eggplant, Artichokes, Spinach, Plum Tomatoes, Mozzarella &
Parmesan Cheese*

BEVERAGES

By the Gallon

- Sweet & Unsweet Tea
Traditional Lemonade
Homemade Hot Spiced Apple Cider
Orange, Cranberry or Apple Juice

COFFEE and/or TEA BEVERAGE STATION

*Assorted hot teas, Coffee (reg and decaf) with
regular and flavored creamers, honey, lemon, sugar &
sweeteners*

SEAFOOD

- Grilled or Blackened Trout *with Cajun Remoulade*
Battered Fried Fish & Chips with Malted Vinegar
Grilled Salmon with Sesame Glaze
Shrimp Creole with White Rice
Low Country Shrimp & Grits
- Low Country Boil - *Shrimp, Andouille Sausage, Onions, Corn
on the Cob & New Potatoes* With Crawfish
Fresh Catch Available - Market Price

BEEF

- Traditional Meatloaf
House Smoked Sliced Brisket *with BBQ Sauce on the side*
Herb Crusted Roast Beef *with Horseradish & Au Jus*
Teres Major *served with Horseradish & Au Jus*
Beef Tenderloin *with Horseradish Sauce*
Angus Hamburger Steak with Brown Gravy, Onions &
Mushrooms
- Triple Layer Meat Lasagna Serves 8
Serves 15
- Triple Layer Vegetarian Alfredo Lasagna Serves 8
Serves 15

BEVERAGES

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Per person or by the Serving

- Coffee (Reg or Decaf)
Hot Chocolate
Soft Drinks (canned)
Water - Moon Juice Water Bottles
Juice - Assorted bottled Juice

HOT CHOCOLATE BEVERAGE STATION

*Hot Chocolate with cinnamon sugar, whipped cream &
marshmallows*

SALAD SELECTIONS

Chickpea Salad *with Golden Raisins, Diced Peppers, Onions & Curry Vinaigrette*

Mediterranean Salad *with Mixed Greens, Carnival Peppers, Mushrooms, Pepperoncini, Black Olives, Artichokes, Tomatoes, Red Onion, Feta & Greek Dressing*

Caesar Salad *with Romaine Lettuce, Fresh Parmesan, Bacon Lardons, Focaccia Croutons & House made Caesar Dressing*

Spinach Salad *with Seasonal Berries, Toasted Pecans, Pickles Onions, Roth Buttermilk Bleu Cheese Crumbles & Citrus Vinaigrette*

Mixed Green Salad *with Shredded Carrots, Cucumber, Tomatoes & choice of dressings*

House Salad *with Mixed Greens, Tomatoes, Dried Cranberries, Pecan, Feta, Carrots, Red Onion, Cucumbers, Fresh Croutons & choice of dressings*

Small Bowl / Serves 6
Medium Bowl / Serves 10-12
Large Bowl / Serves 15-20

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Medium Bowl / Serves 10-12
Large Bowl / Serves 15-20
Plated / per person

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Medium Bowl / Serves 10-12
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Large Bowl / Serves 15-20
Plated / per person

Choice of dressings: (limit two) Ranch, Balsamic Vinaigrette, 1000 Island, Raspberry Vinaigrette, Honey Mustard, Honey Chipotle, Citrus Vinaigrette

STATIONS

Buttermilk Biscuit Bar - *homemade biscuits, applewood bacon plus smoked ham or sausage, wicked pimina cheese (2oz), mustard, butter, apple butter, honey (1.5 biscuits, 2 slices bacon, 1 slice ham or sausage, per person)*

Harvest Salad Bar - *fresh mixed greens, tomatoes, cucumbers, red onion, carrots, sprouts, feta, croutons, cranberries and pecans with assorted dressings*

Totcho Potato Bar - *tater tots, wicked pimina cheese, jalapenos, bacon, crumbles, black olives, sour cream and pica de gallo*

Baked Potato Bar *(on site only)* - *baked potatoes, butter, shredded cheddar, crumbled bacon, scallions and sour cream*

Pasta Bar - *assorted pastas, marinara sauce, alfredo sauce, sauteed onions, peppers, mushrooms, grated parmesan and red pepper flakes*

Add Grilled Chicken

Add Italian Sausage

Add Grilled Shrimp

Pancake Bar - *traditional & sweet potato pancakes, sliced bananas, fresh berries, mini chocolate chips, chopped pecans, whipped cream, maple syrup, honey and butter*

Mediterranean - *mixed greens, carnival peppers, red onion, mushrooms, pepperoncini, black olives, artichokes, tomatoes, and feta with assorted dressings*

Mashed Potato Bar - *mashed potatoes, sweet potato suaffle, shredded, cheddar, crumbled bacon, diced scallions, sour cream, brown sugar pecans and mini marshmallows*

Mac & Cheese Bar - *cheddar and gouda mac & cheese, bacon crumbles, sauteed mushrooms and scallions*

Burger Bar - *angus burger patties, homemade buns, lettuce, tomato, pickle chips, onion straws, candied jalapenos, bacon pieces, sliced cheddar, wicked pimina cheese, mustard, ketchup, mayo and Louisiana Hot Sauce*

STATIONS (CONT.)

Hot Dog Bar - All beef hot dogs, buns, cole slaw, jalapenos, pickle relish, diced onions, tater tots, shredded cheddar, wicked pimina, mustard, ketchup, mayo, Louisiana Hot Sauce

Taco Bar - flour and corn tortillas, black beans or pinto beans, rice, shredded lettuce, sauteed vegetables, jalapenos, sour cream, pico de gallo, salsa verde, fresh cilantro, fresh lime slices

Add Ons:

Fajita Style Beef
Fajita Style Chicken
Grilled Shrimp
Sauteed Corn, Onions, Peppers
Guacamole

Chef Attended Fry Station (off-site)

Chef Attended Carving Station

Herb Crusted Roast Beef with yeast rolls and horseradish sauce
Hors d'oeuvres portion
Entree' portion

Roasted Turkey Breast with yeast rolls and cranberry chutney
Hors d'oeuvres portion
Entree' portion

Herb Crusted Pork Loin with yeast rolls and onion gravy
Hors d'oeuvres portion
Entree' portion

Mustard Praline Glazed Ham with yeast rolls and dijon mustard
Hors d'oeuvres portion
Entree' portion

DESSERTS

Potato Chip Cookies

Oatmeal Raisin Cookies

Assorted Brownie Bites

Assorted Miniature Cupcakes

Fruit Crisp or Fruit Cobbler
blackberry, blueberry, apple or peach

Warm Chocolate Cobbler

Homemade Banana Pudding

Heavenly Chess Bars

Chocolate Chip Pudding Cookies

Chocolate Covered Strawberries

Miniature Pralines

Hummingbird Cake

Apple Caramel Cake with Caramel Sauce

Bread Pudding

S'mores Dip in a Cast Iron Skillet
with graham cracker dippers

WHOLE DESSERTS

Peanut Butter Pie

Chocolate Chip Cheese Cake

Key Lime Pie

Apple Caramel Cake (small)

Apple Caramel Cake (large)

BAR SERVICE

On-Site at Harvest Moon

Private Bar Set up: no charge

Off-Site

Bar Set up: \$ Beer & Wine set up \$ Full Bar Set up

Bar set up includes linens for bar tables (does not include tables), bins to serve chilled product, clear plastic cups, beverage napkins, stirrers, proper bar fruit and labor. All unconsumed alcohol will be repacked and left at the venue for the client to take home.

Bartender Rates:

Beer & Wine - \$ per bartender for no more than a 5 hour event. One bartender required for every 75 guests.

Full Bar - \$ per bartender for no more than a 5 hour event. One bartender required for every 75 guests.

PRODUCTS

BEER

Domestic/Import - Bud Light, Yuengling, Michelob Ultra, Miller Light, Coors Light, Blue Moon, Stella, Heineken, Corona

Handcrafted

Sweetwater

420, GA Brown, Blue and IPA

Terrapin

High 5, Golden Ale and Hopsexcutitioner

Reformation Cadence and Atlas IPA

Premium Crafts available upon request with ample notice

WINE

White - Woodbridge Chardonnay, Satori Pinot Grigio

Red - Woodbridge Merlot, Woodbridge Cabernet Sauvignon, Pepperwood Pinot Noir

Sweet - Woodbridge White Zinfandel
Stella Moscato

Champagne - Montmatre Brut

LIQUOR

Well Brand Liquors

Call Brand Liquors

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Jose Quervo Tequila

Premium Brand Liquors

Ketel One Vodka, Bombay Sapphire Gin, Makers Mark Bourbon, Patron Silver Tequila, JW Black Scotch

All alcohol products billed on consumption. Wine billed per opened bottle.

HARVEST MOON VENUES

Half day: described as the first half of the day with the event being completed, cleaned with space left empty by 3pm. The second "Half" of the day would begin no earlier than 5pm. Each half rental is for a 4 hour event. Room rentals require a Food and Beverage minimum in addition to the rental fee.

Mezzaluna Room - Small semi-private space upstairs at Harvest Moon.
Maximum capacity: 32 Guests
Half day Rental or Full Day Rental Available

Moon River Venue - Large Event Space located behind Dark Side of the Moon
Maximum capacity: 80 Guests
Weekday rental, Monday - Thursday Lunch time or Evening
Friday - Saturday Half Day or Full Day Available
Half day Rental or Full Day Rental

Forrest Place - Located at 438 Broad Street
Maximum capacity: 350 Guests
Sunday - Friday
Saturday

Call for pricing

THE CATERING MENU

This menu is designed for pick up or delivery. We provide you with heating instructions where appropriate. If you choose delivery, a delivery fee will apply and our delivery staff will assist you with the set up and getting your food ready for your event.

PAPER & PLASTIC

Plastic-ware is available per person and includes a 9" plate, a 6" plate, paper napkin, and silver reflections flatware.

PRICING

All prices are subject to change without notice. Please note, many items have minimum quantity requirements

CHANGES AND CANCELLATION

Changes or cancellations must be made at least 48 hours in advance of the scheduled delivery or pick up time. Otherwise, payment will be expected.

FULL SERVICE EVENT PLANNING

If you would like full service event planning and catering our special events team will be happy to assist you. Chefs, Servers, Rentals, Décor, Flowers, Custom Menu Design and Menu Card, Music, Entertainment and more

DEPOSIT

Most orders require a non-refundable deposit. Deposit amounts vary depending upon the extent of your order. Please ask your catering sales associate about any expected deposit. Wedding Receptions and Rehearsal Dinners require a Deposit.
Room fees are paid in full in advance.