



DAVE VENITELLI, CHEF / OWNER

Elegant Caterers • Café • Event Planning

Breakfast • Lunch • Hot and Cold Daily Specials

Complete Entrées & Specialties • Homemade Salads, Soups & Bakery-Fresh Desserts

Gourmet Baskets, Gourmet Coffees, Exotic Teas and Beverages • Corporate Accounts Available

## Espresso Bar

	POCO	MEZZO	MOLTO		POCO	MEZZO	MOLTO
<b>Coffee</b> TWO ROASTS DAILY	\$1.95	\$2.25	\$2.50	<b>NITRO</b>	\$4.95	\$5.50	\$5.95
<b>Harney and Sons Tea</b>	\$2.50	\$3.00	\$3.50	(ADD SWEET CREAM .50 OR AGAVE SYRUP .50)			
<b>Chai Latte</b>	\$3.25	\$3.75	\$4.25	<b>Cold Brew Iced Coffee</b>	\$3.50	\$4.00	\$4.50
<b>Caffe Latte</b>	\$3.25	\$3.75	\$4.25	<b>Iced Cappuccino</b>	\$3.95	\$4.45	\$4.95
<b>Cappuccino</b>	\$3.25	\$3.75	\$4.25	<b>Granita Mochachino</b>	\$3.95	\$4.45	\$4.95
<b>Espresso</b>	-----	\$3.50	\$3.75	<b>Granita Cappuccino</b>	\$3.95	\$4.45	\$4.95
<b>Caffe Mocha</b>	\$3.75	\$4.45	\$4.75	<b>Fresh Fruit Smoothies</b>	\$5.00	\$5.50	\$6.00
<b>Americano</b>	\$3.50	\$4.00	\$4.50	<b>Iced Coffee</b>	\$3.00	\$3.50	\$4.00
<b>Red Eye</b>	\$4.50	\$5.00	\$5.50	<b>Iced Tea</b>	\$3.00	\$3.50	\$4.00

WE FEATURE FINE TORANI SYRUPS. MIX FLAVORS TO CREATE YOUR OWN SIGNATURE DRINKS AND COMBINATIONS ! (ADD .75 PER SHOT)

## Breakfast

### ON A ROLL:

<b>One Egg or Two Egg</b>	\$2.95/\$3.95
ADD FRESH BACON OR SAUSAGE	\$1.00
ADD YOUR CHOICE OF CHEESE	\$.75

### HOMEMADE & PREPARED TO ORDER:

<b>French Toast</b> OUR SIGNATURE RECIPE	\$9.95
<b>Yogurt Parfait</b>	\$7.95
SEASONAL FRUIT AND HOUSE MADE GRANOLA	

### DAILY FRESH BAKED ITEMS IN OUR PASTRY CASE

<b>Hearty Oatmeal</b>	\$5.95
WITH FRESH SEASONAL FRUIT	

<b>Fresh Fruit Salad</b>	\$4.95
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### PLATES: SERVED WITH HOMEFRIES AND TOAST

<b>Two Eggs</b>	\$5.95
WITH FRESH BACON OR SAUSAGE	
<b>Western Omelette</b>	\$9.95
WITH HAM, PEPPERS, AND ONIONS	
<b>Cheese Omelette</b>	\$8.95
<b>Fritata De Roma</b>	\$9.95
POTATOES, ONIONS, RICOTTA, PARMIGANA	
<b>Spinach Mushroom Fritata</b>	\$9.95

## Insalata

<b>Fresh Garden Salad</b>	SIDE \$5.95	LARGE \$7.95	<b>Spinach Salad</b> with mushrooms and bacon dressing	\$9.95
<b>Caesar Salad</b> with romaine, toasted croutons, shaved parmagiano with house made roasted garlic caesar dressing		\$9.95	<b>Misto</b> grilled chicken, fresh mozzarella, roasted peppers, sun-dried tomatoes over mixed baby greens with honey fig balsamic vinaigrette	\$11.95
<b>Grilled Steak or Grilled Chicken Caesar</b>		\$11.95	<b>Salade Composé</b> grilled chicken, dried cranberries, pistachios and chévre cheese over baby greens with raspberry walnut vinaigrette	\$11.95
<b>Teriyaki Chicken</b> with chopped romaine, toasted almonds, mandarin oranges, crispy noodles and ginger sesame seed dressing		\$11.95	<b>Harvest Moon Salad</b> grilled adobo chicken, candied walnuts, apples, gorgonzola over mixed greens with honey sherry vinaigrette	\$11.95
<b>Grilled Portobello</b> over mixed field greens with a naturally delicious raspberry vinaigrette		\$10.95	<b>Greek Salad</b> grilled chicken, oil cured olives, feta cheese, tomatoes, cucumbers over green leaf with our signature house made red wine vinaigrette	\$11.95
<b>Solitude</b> -applewood smoked bacon, vermont cheddar, herb grilled chicken over chopped romaine with bbq mango dressing		\$11.95		

Salads can substitute grilled chicken with steak or vegetables..... Grilled Salmon ...\$5.00

<b>Quinoa Salad</b> roasted eggplant, chickpeas, tomatoes, parsley, dried apricots and red cabbage on a bed of baby arugula with a honey lemon vinaigrette	\$12.95
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## Lunch

### SANDWICHES

#### Assorted Grilled Seasonal Vegetables

roasted red pepper humus, cucumber  
with baby arugula, on a crusty baguette \$8.95

#### Smoked Turkey Breast

Country-style flavor, pure urban perfection. A light tangy repast topped with brie, baby arugula and honey mustard dressing, on a buttery croissant \$9.95

#### Slow-Roasted Top Round of Beef

Every lunch hour should be this good. Chef-carved and delectably made with sharp cheddar, horseradish dressing and crunchy onion straws, on ciabatta bread \$8.95

#### The Coliseum

A gladiatorial feast. parmigiana crispy chicken, fresh mozzarella grilled eggplant, sun-dried tomato basil aioli on a Tuscan hero roll \$9.95

#### Black Forest Ham

Quite possibly the most luscious ham sandwich on the planet. With herbed Havarti cheese and Dijon mustard, on a hearty pumpernickel baguette \$8.95

#### Grilled Chicken

Gourmet all the way. Marinated chicken, grilled seasonal vegetables, romaine with roasted garlic aioli, all piled onto a crusty baguette \$9.95

#### Fresh Roast Turkey

Applewood smoked bacon, horseradish cheddar with a smokey mango bbq dressing, tomatoes and baby greens \$9.95

### EUROPEAN-STYLE GRILLED PANINI

#### Sweet Grilled Vegetables

with roasted peppers and fresh mozzarella \$8.95

#### Grilled Chicken

with fresh mozzarella, pesto and fire roasted peppers and balsamic glaze \$8.95

#### Grilled Brie

with garden-fresh arugula and sweet, vine-ripened tomatoes \$8.95

#### Grilled Prosciutto

with fresh mozzarella, grilled eggplant, roasted peppers and fresh oregano \$8.95

All panini sandwiches can also be ordered as wraps.

### QUESADILLAS

Served with salsa and sour cream. Add guacamole \$1.00

Three Cheese Quesadillas \$8.95

Grill Chicken or Steak Quesadilla \$9.95

Primo Chicken or Steak Quesadilla \$10.95

black beans, tomatoes, Spanish rice, peppers, onions and olives

### FAMOUS HARVEST MOON WRAPS

#### The Harvest Moon

Grilled fresh chicken, Guacamole, baby greens, Spanish rice and sweet roasted peppers \$8.95

#### Blackened Chicken

with Indian Harvest corn relish, saffron rice, greens \$8.95

#### Mexican Chicken

Grilled chicken, Spanish rice, black beans, peppers onions with a sweet tequila lime vinaigrette \$8.95

#### Curried Chicken

with delicately flavored apples, grapes and curry \$8.95

#### Grilled Seasonal Vegetables

Eggplant, zucchini, yellow squash and herbed goat cheese in a naturally seasoned vegetable wrap \$8.95

#### Tender Sliced Steak

Spanish rice, black beans, chipotle bbq dressing with pico de gallo salsa \$8.95

#### Baked Salmon

with mixed field greens in a raspberry vinaigrette \$9.95

### OUR SOUPS DU JOUR

A daily choice hearty, made from scratch selections prepared fresh and simmered to perfection

12-OUNCE CUP

16-OUNCE BOWL

**NEOPOLITAN PIZZE-** made in our handmade brick oven  
"UNTIL THE DOUGH RUNS OUT"

**Marinara-** san marzano tomatoes, pecarino, fresh basil, \$10.95

**Margarita-** house made fresh mozzarella, san marzano tomatoes, fresh basil and evoo \$11.95

**Toscani-** sweet golden-grilled eggplant, roasted peppers, san Marzano tomatoes, house fior di latte, fresh basil \$12.95

**Charcuterie-** sopressata, parma prosciutto, chorizo, oil cured olives, house made ricota, fior di latte, fresh basil, evoo, baslamic glaze \$14.95

**Trieste-** broccoli rabe, house sausage, roasted garlic, preserved lemons, fior di latte, chili oil \$14.95

**Blanca-** sautéed baby spinach roasted garlic, house made ricotta, provolone, fior di latte, pesto \$13.95

**Fresca-** fior di latte, asiago, fresh basil, topped with baby arugula, speck and honey lemon vinaigrette \$14.95

#### Toppings

\$1.95 each  
Peppers and onions, sausage, sautéed mushrooms, pesto, broccoli rabe, baby spinach, pepperoni, anchovies

Everything is Made to Order...Your Patience is Graciously Appreciated

Call to arrange for our regular favorites and daily specials to be faxed or e-mailed to you each weekday morning.

Web site [www.harvestmooncaterers.com](http://www.harvestmooncaterers.com) e-mail [dave@harvestmooncaterers.com](mailto:dave@harvestmooncaterers.com)

