

TAVOLO DI ANTIPASTI_Harvest Stationary Cocktail Hour

As a supplemental option to your event experience at Harvest-on-Hudson, the following package is available as an enhancement to your dinner party. The first 5 have been selected for you. You may then choose from the categories below. The * indicate our popular suggestions. If you choose more than 15, you may add the extras at the cost listed under the headings. ***Only available as an addition for events in the Skyline View & River View private spaces.

15 FOR \$15

Served with: Tuscan Bread, Grilled Crostini, Breadsticks, EVOO, Aged Balsamic, Grana Padano, Chili Oil, Sea Salt, Pepper Mill, Red Chili Flakes.

First 5 included: Olives Misto, Marcona Almonds, Pepperoncini, Tomato Bruschetta & Mozzarella Pizza

From the Field

(add extra for \$1)

(choose 3)

Salads

- Toasted Farro Tabbouleh*
mint, parsley, tomato, red onion, lemon
- Tuscan Bean*
sun-dried tomato, parsley, aged red wine vinegar
- Fregola Sarda*
sun-dried tomato, olives, capers, herbs
- Cheese Tortellini
pesto, basil, pignoli, garlic, evoo
- Lentil
pancetta, pickled onion, sofrito
- Baccala Salad
roman tomatoes, black olives, basil, lemon

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##### **Spreads**

- White Bean\*  
*roasted garlic, olive oil, thyme, parmesan cheese*
- Roasted Eggplant Puree  
*lemon olive oil, roasted garlic, parsley*
- Chickpea Hummus  
*tahini, lemon, garlic, toasted sesame seeds*
- Potato & Baccala  
*yukon potatoes, orange, bay leaf, garlic, evoo, basil*
- Spinach & Artichoke  
*greek yogurt, parmesan, crispy bacon*

#### From the Brick Oven

(add extra for \$1)

**(choose 1)**

##### **Panini**

- Prosciutto Cotto\*  
*roasted pepper, fresh mozzarella*
- NY Strip Pepper Steak & Mozzarella  
*sweet bell peppers & caramelized onion marmalata,*
- Caprese  
*tomato, mozzarella, basil, aged balsamic*
- Portabella  
*mozzarella, sun-dried tomato pesto*
- Meatball Parmesan  
*Provolone*

#### From the Fryer

(add extra for \$1)

**(choose 1)**

##### **Polpettine**

- Meatballs (Beef or Eggplant) *harvest marinara*
- White Truffle & Potato *mushroom aioli*
- Cacio e Pepe Arancini *harvest marinara*
- Baccala Fritter *salted cod, potato, garlic, orange, thyme w/ saffron aioli*

#### From the Garden

(add extra for \$1)

**Vegetables (choose 3)**

- Marinated Mushrooms, *evoo, thyme, garlic\**
- Artichoke Hearts, *arugula, grana padano\**
- Broccoli Rabe, *evoo, sea salt, toasted garlic*
- Fire Roasted Cubanelle Pepper, *evoo, red wine vinegar, basil*
- Pickled Eggplant, *white balsamic vinegar*
- Oven Roasted Roman Tomatoes, *thyme, black pepper, evoo, sea salt*
- Grilled Zucchini & Yellow Squash, *evoo, thyme*
- Charred Cauliflower, *evoo, raisins, capers, parsley*

### From the Butcher to the Cellar

(add extra by the pound)

#### **Sliced Meats (choose 1)**

Mortadella (Italy)

*sausage from heat cured ground pork w. pork fat and pistachios*

Prosciutto di Parma (Italy)

*classic 24 month dry cured ham*

Soppressata (Italy)

*dry cured / made from coarse ground pork aged 4-6 mo.*

Capicola (Italy)

*traditional dry cured / made from the neck of pig aged 4-6 mo.*

Genoa Salami (Italy)

*made f/ fine ground pork, garlic, black pepper & red wine*

Prosciutto Cotta (Italy)

*cooked, Italian style ham*

Bresaola (Italy)

*Air-dried salted beef cured for 3-5 months*

### From the Farm

(add extra by the pound)

#### **Cheeses (choose 1)**

Gorgonzola (Piemonte, Italy)

*unskimmed cow's milk, aged months*

Bocconcini (Italy)

*whole cow's milk, salt, tossed with basil, red chili & evoo*

Grana Padano (Po Valley, Italy)

*hard, slow ripened, semi fat cheese made from cow's milk*

Scamorza (Campania, Italy)

*semi soft white cheese from pasteurized cow's milk*

Pecorino Romano (Rome, Italy)

*hard, salty cheese from sheep's milk*

Fontina (Italy)

*semi soft cow's milk*

### Additional Pizza

(add as extra item for \$2)

Gorgonzola & Pear\*

*mozzarella, white truffle honey*

Wild Mushroom Bianca

*ricotta, mozzarella, grana padano*

Broccoli Rabe & Sausage

*marinara, mozzarella, parmesan*

Meatball & Cherry Pepper

*harvest marinara, mozzarella*

### Additional Harvest Favorites

(prices per person)

#### **Caldo Classico**

Fried Calamari \$2

*harvest marinara, lemon*

Mussels Fra Diavolo \$3

*spicy marinara, basil, Calabrian chili flakes*

Clams Bianco \$3

*steamed littleneck clams, white wine, garlic, parsley*

Eggplant Rollatini Parmesan \$2

*stuffed with mozzarella, ricotta, marinara, topped w. fresh*

*mozzarella*

Sausage & Pepper (hot or sweet) \$2

*Spanish onions, mixed peppers*

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Spedini

Caprese, bocconcini, cherry tomato, pesto Genovese \$1

Seasonal Berries, peppermint syrup \$1

Chicken Diavola, Calabrian chili, evoo, oregano, lemon \$1

Filet of beef, nonno's steak sauce \$2

Salmon Salsa Verde, basil, parsley, capers, lemon, evoo \$2

Sweet Sausage & Peppers \$2

Medjool Dates, almonds, gorgonzola, wrapped in bacon \$2

Additional Specialties of the House

From the Sea

By the Pound

Smoked Salmon, mustard oil, capers, red onion, chives \$20

Harvest Seafood Salad, shrimp calamari, scunguilli, polpo,
vinegar peppers, red onions, lemon, evoo \$16

Tuscan Tuna & Artichoke, lemon aioli, capers, parsley \$12

Grilled Octopus, potato, celery, black olive, salsa verde MP

Ahi Tuna Crudo, pistachio, lemon, aged balsamic \$18

Atlantic Salmon Crudo, calabrian chili, mint, sea salt \$14

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##### **By the Dozen**

Shrimp Scampi, garlic butter, white wine, parsley \$24

Baked Little Neck Clams, bread crumbs, thyme, lemon,  
garlic, parsley, white wine, butter \$24

Blue Point Oyster Oregonata, bread crumbs, oregano,  
parsley, olive oil \$36

Blue Point Oysters on the ½ Shell, spicy cocktail sauce,  
dijonnaise, lemon \$10

Littleneck Clams on the ½ Shell, spicy cocktail sauce,  
dijonnaise, lemon \$20

Shrimp Cocktail, spicy cocktail sauce, dijonaise, lemon \$24