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## BANQUET MENU

Updated May 2018

**Per all catering events we require a 30% non-refundable deposit 2 week prior to hold date, time and food order to prepare your event. Price listed, exclusive of standard sales tax & 20% service charge. Minimum order 25 people/count.**

**Food is ordered and prepared for the number of guests specified. However, if you're individual count is over or under that is no fault to us.**

**We will provide plastic plates, utensils, cups & napkins.**

***Banquet menu serves buffet style.***

***All meals are prepared with choice of roasted potatoes or rice blend, served with chef's choice of seasonal vegetables and salad. \*\*\* Does not apply to pasta dish.***

**If there is any specific appetizer, entrée or dessert is not on menu, we will do our best to honor your request.**

## **Chicken;**

**BBQ Chicken – 16.00**

**Blackened Chicken\_- 16.00**

Lightly blackened chicken with Cajun Cream.

**Chicken Marsala -16.00**

**Chicken Picatta\_- 16.00**

Topped with lemon butter caper sauce.

## **Pork;**

**Honey Dijon Glazed Pork Tenderloin - 15.00**

**Center Cut Pork Loin Chop with Harvest Apple Sauce - 15.00**

**Roasted Pork Lion - 15.00**

Roasted pork loin with garlic herbs, mushrooms, sautéed onions.

## **Fish;**

**Orange Ginger Tilapia - 15.00**

**Flounder – 16.00**

**Pan Roasted Atlantic Salmon - 18.00**

**Blackened Salmon – 18.00**

**Fried Catfish Buffet - 16.00 (\*\*In House Only, we don't have outdoor deep fryer)**

Fried catfish, corn, baked steak potato, coleslaw, mixed green salad, tartar and cocktail sauce.

**Special Seafood Order (Market price)**

## **Steak;**

**8oz Flat Iron Steak - 20.00**

Flat iron steak cooked medium rare to medium and served with house demi glaze.

**Prime Rib, Carving Station\_– 27 .00**

**IOoz Grass Fed Rib Eye Steak - 27.00**

Hand cut rib eye steak cooked medium rare to medium and served with house demi glaze.

**8oz. Filet Mignon with White Truffle Demi Glaze - 32.00**

## **Pasta; (\*\*dish does not include sides)**

**Spaghetti - 15.50**

Spaghetti with meat sauce, parmesan cheese, dinner rolls and chef's choice salad.

**Pesto Far Falle - 16.50**

Served with dinner rolls and chef's choice salad.

**Ravioli: Choice of Portobello Mushroom, Cheese or Short rib - 17.50**

Served with dinner rolls and chef's choice salad.

**Dinner Roll & Butter - 0.50 per person.**

## **Platters:**

**Fromage (Cheese platter, served with grapes and crackers) - 3.50 per person.**

**Plateau (Fruits platter, Chef's choice of seasonal fruits) - 2.50 per person.**

**Fresh vegetables (Vegetable Platter with ranch dip) - 2.50 per person.**

## **Dessert \$5 per person**

**NY Cheese Cake**

**Variety Mini Cheese Cake**

**Peach Cobbler**

**Apple Crisp**

**Brownie**

**If there is any specific item is not on the menu, we will do our best to honor your request.**

**Hors D'oeuvres**  
**\$2.00 per selection**  
**Minimum order 25**

- **Fruits on skewers** (2 skewers)
- **Vegetables Platter with ranch dressing**
- **Olive Tapenade** (4 pcs)
- **Shrimp Salad on Cucumber** (4 pcs.)
- **Chicken salad sliders** (2 sliders per person)
- **BBQ pulled pork sliders** (2 sliders per person)
- **Turkey cheese sliders** (2 pcs.)
- **Swedish jumbo meatballs** (2 pcs.)
- **Salmon & cream cheese cucumber bites** (4 pcs.)
- **Sausage stuffed mushroom** (4 pcs)
- **Bruschetta and crostini** (4 pcs)
- **Spinach artichoke dip and crostini** (4 pcs)
- **Southwest egg rolls with chipotle ranch** (1 roll)
- **Roulades – cream cheese, bacon and caramelized onion** (4 pcs)
- **Bacon Wrapped Asparagus** (4 pcs)

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