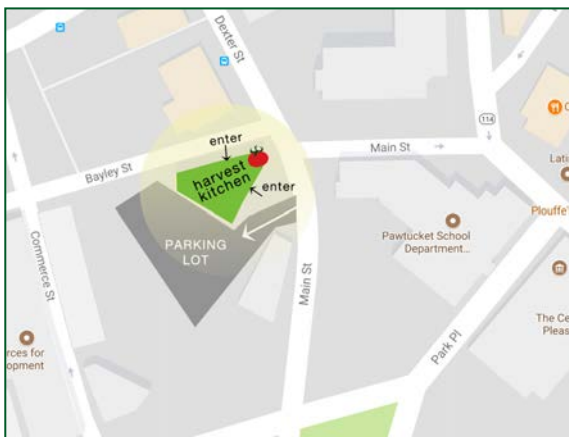


“ES&M worked with Harvest Kitchen for a recent office event, and we were thrilled with our experience. Everyone we talked to was helpful and friendly, and they made the whole process easy and convenient. The food was delicious — we couldn’t stop eating the baked goods! We have always liked to support local business, and Harvest Kitchen is a proven staple of Pawtucket that we will definitely continue to frequent.”

— Camerin Bennett  
Environmental Strategies  
& Management Inc.

“Thank you very much for the delicious food you catered for our RI Food Policy Council meeting. It was ready on time, everyone LOVED it, and it contributed to the success of our gathering. We will definitely order from Harvest Kitchen for our next meeting!”

— Nessa Richman  
Network Coordinator  
RI Food Policy Council



## DELICIOUS FOOD, GREAT MISSION

Harvest Kitchen is a nonprofit social enterprise of Farm Fresh Rhode Island. Our team of professional chefs and youth culinary trainees involved with the RI Department of Children, Youth, and Families make locally sourced, seasonal foods in our training space and café in downtown Pawtucket.

When you choose us for your next party or gathering, you support the local farmers and producers we work with as well as job training opportunities for young people ages 16–19 who need assistance joining the workforce.

**Host your event in our café or order catering for pickup or delivery within 10 miles of 2 Bayley St, Pawtucket, RI, 02860.**

## WE USE FRESH, LOCAL INGREDIENTS

All of our food is made from scratch in our kitchen—from sauces and dips to baked goods. We are dedicated to supporting local farmers and food producers, such as Allen Farms, Baffoni’s Poultry Farm, Barden Family Orchard, Barrett’s Garden, Blackbird Farm, Cook’s Valley Farm, Endless Farm, Farming Turtles, Ferolbink Farm, Four Town Farm, Heiwa Tofu, Langwater Farm, Little River Farm, Gotham Greens, Maplewood Farm, Main Grains, Martinelli’s Farm, Moonrose Farm, Narragansett Creamery, Red’s Best Seafood, RI Mushroom Co., Schartner Farms, Steere Orchard, Ward’s Berry Farm, New Harvest Coffee Roasters, Our Kids Farm, Wright’s Dairy Farm, Zephyr Farm, and more.

**Follow + Tag Us**  
**Share Your Catering Photos!**

@HarvestKitchenRI



# harvest kitchen CATERING

**hk@farmfreshri.org | 401-335-3766**  
2 Bayley St, Pawtucket, RI 02860



## LUNCH CATERING

prices reflect the per-person cost

### Bagged Lunch

Price per cafe menu items \$12-15

- Four items from our current cafe menu
- Side of pesto pasta salad, potato salad, or mixed grain salad
- Choice of chocolate chip cookies, muffins, or gluten-free brownies

### Tray-Style Light Lunch \$13

- Assorted pinwheel wraps (meat and vegetarian varieties)
- Hummus and crudité
- Hearty greens salad with roasted seasonal veggies and vinaigrette
- Assorted cookies

### Tray-Style Heavier Lunch \$16

- Chicken and vegetarian sliders
- Hummus and crudité
- Grain and bean salad
- Hearty greens salad with roasted seasonal vegetables, and vinaigrette
- Assorted cookies

### Casual Lunch \$10

Great for a picky crowd!

- Meat and vegetarian calzones
- Caesar salad
- Assorted cookies



## INDIVIDUAL-STYLE APPETIZERS

prices reflect 20-30 portions

### Bruschetta \$26

grilled bread with garlic, olive oil, tomato

### Spanakopita Bites \$30

savory spinach pie with feta cheese

### House Falafel \$40

with hummus and pickled red onion

### Focaccia Triangles \$30

with seasonal toppings

### Caprese Skewers \$35

tomato and feta or mozzarella with pesto

### Pita with Baba Ghanoush \$25

with Za'atar roasted carrots

### Roasted Grape Crostinis \$30

with goat cheese



## PLATTER-STYLE APPETIZERS

prices reflect the per-person cost

### Charcuterie Platter \$5

Meats, cheese, olives, jam, mustard, crackers

### Mezze Platter \$4

Hummus, seasonal dip, focaccia, and crudité

*Our kitchen handles milk, chicken eggs, shellfish, fish, tree nuts, peanuts, wheat, and soy. Please inform us if you have an allergy.*

## DINNER CATERING

Choose a salad, entree, bread, and dessert

\$20-25 per person

### Salads

- Kale or classic Caesar with radish, crispy chickpeas, vinaigrette, and parmesan
- Summer salad with tomato, mozzarella, cucumber, mixed greens, and croutons
- Hearty greens with roasted seasonal vegetables, and vinaigrette

### Entrees

- Seasonal baked pasta with pulled chicken
- Meatballs with caramelized onions over parmesan polenta
- Stewed chickpeas and kale over roasted vegetable couscous
- Marinated chicken thighs with lemon and red bliss potatoes

### Breads

- Herb focaccia
- Dinner rolls
- Sweet potato rolls

### Desserts

- Carrot cake squares
- Chocolate cake squares
- Spiced apple cake squares
- Assorted cookie platter

