

harvest kitchen catering

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10 Sims Avenue, Unit 109

Providence, RI 02909

Harvest Kitchen is a nonprofit social enterprise of Farm Fresh RI.

Our team of professional chefs and youth trainees ages 16–19 involved with the RI Department of Children, Youth, and Families make locally sourced, seasonal foods at our training kitchen in Providence. Your purchase supports our job training program for under-served teens.

Learn more: farmfreshri.org/hk

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Fall '26

individual appetizers priced per 30 portions

Focaccia Squares (vg)
with seasonal toppings

RI Pizza Strips (vg)
house-made crust, robust tomato sauce

Spanakopita (v)
savory Greek pie with spinach, feta

Spiced Bean Polpettes (vg)
Bean fritters w/ roasted pepper sauce

Ratatouille Skewers (vg/gf)
Roasted zucchini, eggplant, tomatoes, caper and herb tomato sauce

Caprese Skewers (v/gf)
Cherry tomatoes, basil, and mozzarella pearls with balsamic glaze

Cucumber Chili Crisp Bites (v)
Cucumber rounds topped with chili crisp cream cheese, puffed grains and a fried wonton crisp

Charcuterie Cups
baked pastry shell with cheese, HK pickles, mustard, cured meat

Bacon Cheddar Cornbread
bacon, bell peppers, cheddar cheese, house hot honey

Savory Seasonal Tartlet (v)
Puff pastry with ricotta and seasonal vegetables

Soft Pretzel Bites (vg)
pretzel bites with salt, served with housemade beer mustard

appetizer platters priced per person

\$30 Cheese Platter (v) \$6/pp
with house-made jam, mustard, olives, fruit, crackers.
Add charcuterie for additional fee

\$40 Fruit Platter (vg) \$4/pp
assorted fruit

\$40 Toasted Pita Chips & Dip (vg) \$4/pp
housemade plain or seasonal hummus dip with pita chips
or spinach artichoke dip

\$45 Crudité Platter with Dip (v) \$6/pp
house-made hummus, ranch, baba ganoush or tzatziki
with assorted veggies

\$45

\$40

\$50

\$40

\$50

\$45

dessert platters \$22/dozen

Carrot Cake Squares (v) **Muffins** (v)

Apple Spice Cake Squares (v) **Apple pastries** (v)

Lemon Bars (v) **Cheese danishes** (v)

Assorted Cookies (v) **Coffee Cake** (v)

Brownies (gf) **Apple and Oat Bars** (vg)

Blondies with Seasonal Jam (v)

Other vegan and gluten-free desserts are available on request (may affect price).

(vg) = vegan, (v) = vegetarian, (gf) = gluten-free

hot meals

half trays (feeds 10-15) or full trays (feeds 20-25)

Moroccan Stewed Chickpeas (vg) \$55/\$100
with seasonal veggies and kale

BBQ Pork Sliders \$65/\$120
with buns and coleslaw

Housemade Beef Meatballs \$75/\$130
with marinara and parmesan

Chicken Provencal (gf) \$100/\$180
with olives, tomato, garlic, capers

Braised Boneless Short Ribs (gf) \$185/\$250

Eggplant Parmesan (v) \$55/\$100
with house marinara and parmesan

Heiwa Tofu Stir Fry (vg) \$75/\$140
broccoli, carrots, garlic ginger sauce

Rice with Butter & Herbs (v) \$30/\$55

Greek Roasted Potatoes (vg) \$40/\$75
with lemon & oregano

Penne Pasta (v) \$40/\$75
with house marinara & parmesan

Roasted Vegetables (vg) \$40/\$75
with garlic & herbs

Honey Butter Roasted Carrots (v) \$40/\$75

We'd be happy to prepare a different hot food dish for your event; just reach out to us and we'll work with you to fit your needs!

lunch packages

priced per person

Extra Light Lunch \$13/pp

- Half sandwiches
- **Hearty green salad** with roasted and raw veggies, house-made dressing
- Assorted cookies

Light Lunch \$16/pp

- Half sandwiches
- **House-made hummus** and crudité's or fruit
- **Hearty green salad** with roasted and raw seasonal veggies, house vinaigrette or classic potato salad
- Assorted cookies and brownies

Hearty Lunch \$20/pp

- Whole sandwiches
- **House-made hummus** or baba ganoush and crudité's or fruit platter
- **Grain and bean salad, classic potato salad, or pasta salad**
- **Hearty green salad** with roasted and raw seasonal veggies, house vinaigrette or classic Caesar salad
- Assorted cookies, cakes, and brownies

sandwich platters

choice of mini subs, wheat wraps, or 50/50

12 sandwiches (3 types) \$60

18 sandwiches (4 types) \$85

24 sandwiches (6 types) \$110

Sandwich Types

- **Ham**, Swiss cheese, dijonaise, HK pickle relish, greens
- **Turkey**, cheddar cheese, sriracha mayo, tomatoes, greens
- **House-made hummus or baba ganoush**, roasted and raw veggies, greens
- **Bacon, lettuce, tomato**, and seasoned mayo
- **Chickpea salad**, celery, red onion, spices, greens
- **Chicken salad with** herb roasted chicken, red onions, celery, mayo

salad bowls

serves 20-25

Classic Potato Salad (v + gf) \$40
celery, red onions, HK pickles, house mayo, herbs, spices

Hearty Grain + Bean Salad (vg + gf) \$55
wild rice, quinoa, beans, purple cabbage, peppers, herbs, lemon vinaigrette

Pasta Salad (vg/v) \$50
Roasted and raw veggies, with vegan vinaigrette dressing

Sesame Cabbage Salad (v) \$45
cabbage, carrots, peppers, scallions, cilantro, sesame, honey-soy dressing

Green Salad (vg) \$40
greens, carrots, cucumbers, seasonal veggies, house mustard vinaigrette

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