

Catering



**HOP HARVEST
& VINE** PUBLIC HOUSE



Chef's Note;

At Hop Harvest & Vine, we're passionate about using organic and clean ingredients. Our menu is built around fresh, high-quality products sourced with care. We make everything here in our kitchen!

If you or your guests have specific dietary needs or restrictions, please reach out to our management staff. We'd love to collaborate with you to create a menu that fits your preferences and makes your event truly special.

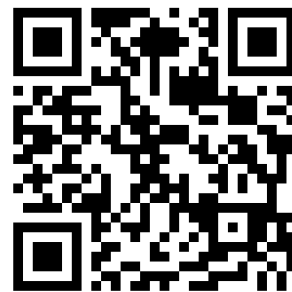
Love, Tayah

All orders require a \$100 deposit and 7 days' advance notice. All orders will be subject to 5% sales tax, and a 20% service charge will be added to all in-restaurant catering orders.

Questions? Call us at (262) 232-8866 or email Hop Harvest & Vine management:
andrea@goodharvestmarket.com - tayah@goodharvestmarket.com



**Scan The QR Code For
Room Rental Information**



**Scan The QR Code
To Place A Catering Order**

Allergen Guide:



GF



NF



SF



DF



VG



V

GF: Gluten Free NF: Nut Free SF: Soy Free DF: Dairy Free VG: Vegetarian V: Vegan

Need help sizing your order? Our team is happy to help you estimate!

Trays



Whole-Wheat Wraps:

Rotisserie Chicken Salad - chicken salad with fresh, chopped, crisp lettuce and tomatoes - nf,sf,df

Curry Chicken Salad - cashew curry chicken salad with fresh, chopped, crisp lettuce and tomatoes - nf,sf,df

Ham & Swiss - ham, baby Swiss cheese, Dijon mustard, chopped, crisp lettuce and tomatoes - nf,sf

Turkey & Cheddar - turkey, guacamole, cheddar cheese, chopped, crisp lettuce and tomatoes - nf,sf

Tuna Salad (+\$3/per wrap) - sustainably caught Tuna salad with chopped crisp, lettuce and tomatoes - nf,sf,df

Veggie Wrap - roasted vegetable mix, spring greens, balsamic glaze, layered on top of our house hummus. - nf,sf,df,vg,v

Small Tray - 10 wraps (20 pieces) - \$99.99

Medium Tray - 15 wraps (30 pieces) - \$144.99

Large Tray - 25 wraps (50 pieces) - \$239.99

additional wraps can be purchased for \$10/wrap -- Gluten free wraps available for \$1.50/wrap add-on

Seasonal Organic Fruit: gf,nf,sf,df,vg,v

Small (~2lb) - \$39.99

Large (~5lb) - \$74.99

1 lb feeds about 4-5 people

Organic Vegetables: gf,nf,sf,df,vg,v

Small (~2lb) - \$29.99

Large (~5lb) - \$49.99

1 lb feeds about 4-5 people

Organic Cage Free Deviled Eggs: gf,nf,sf,df,vg

Small (24/pieces) - \$19.99

Large (48/pieces) - \$39.99

Organic Taco Dip: gf,nf,sf,vg

Chef's taco dip topped with romaine lettuce, house pico de gallo & black olives. Served with a bowl of chia & quinoa infused corn chips.

Small (~2lb) - \$29.99

Large (~4lb) - \$49.99

Salads

3 Pound Minimum On All Salad Options

Spring Green Salad: \$11.99/lb (gf,nf,sf,df,vg,v)

spring mix, cherry tomatoes, & cucumbers

Sweet Beet Salad: \$12.99/lb (gf,nf,sf,vg)

arugula, balsamic braised beets, apples, pepitas, dried cranberries & Feta cheese

South West Chicken Salad: \$13.99/lb (gf,nf,sf)

romaine lettuce, pulled rotisserie chicken, cherry tomatoes, cheddar cheese, black bean & corn salsa

Chicken Caesar Salad: 13.99/lb (gf,nf,sf)

romaine lettuce, pulled rotisserie chicken, Parmesan cheese, sourdough croutons

House Made Salad Dressing Options:

every 3lb salad includes one 8oz bottle of dressing
Need more? Extra bottles are available for \$4.99 each.

balsamic (gf,nf,sf,df,vg,v)

Italian(gf,nf,sf,df,vg,v)

ranch (gf,nf,sf,vg)

ginger sesame (gf,nf,df,vg,v)

organic extra virgin olive oil

From the Deli Case:

Priced Per Pound

Hearty & Protein Salads:

rotisserie chicken salad - (gf,nf,sf,df) - \$14.99

curry chicken salad - (gf,sf,df) - \$14.99

tuna salad - (gf,nf,sf,df) - \$21.99

backyard potato salad - (gf,nf,sf,df,vg) - \$8.99

dijon egg salad - (gf,nf,sf,df,vg) - \$9.99

Creamy & Crunchy Salads:

creamy cucumber salad - (gf,nf,sf,vg) - \$7.99

creamy coleslaw - (gf,nf,sf,df,vg) - \$6.99

sweet & spicy coleslaw - (gf,nf,sf,df,vg) - \$6.99

Garden & Grain Salads:

balsamic braised beets - (gf,nf,sf,df,vg,v) - \$7.99

chickpea salad - (gf,nf,sf,df,vg,v) - \$8.99

harvest Greek salad - (gf,nf,sf,vg) - \$12.99

cranberry almond quinoa salad - (gf,df,vg) - \$10.99

Pasta Salads:

garden pasta salad - (nf,sf,df,vg,v) - \$7.99

antipasto pasta salad - (nf,sf) - \$12.99

dill pickle pasta salad - (nf,sf,vg) - \$8.99

caprese pasta salad - (sf,vg) - \$9.99

+\$2 charge per lb for gluten free options



Organic Sides

3 Pound Minimum On All Side Options

Dips & Salsas

- hummus - (gf,nf,sf,df,vg,v) - \$9.99/lb
- guacamole - (gf,nf,sf,df,vg,v) - \$11.99/lb
- pico de gallo - (gf,nf,sf,df,vg,v) - \$8.99/lb
- black bean & corn salsa - (gf,nf,sf,df,vg,v) - \$9.99/lb
- (seasonal) mango salsa - (gf,nf,sf,df,vg,v) - \$9.99/lb
- (seasonal) pineapple salsa - (gf,nf,sf,df,vg,v) - \$9.99/lb
- onion Dip - (gf,nf,sf,vg) - \$12.99/lb
- dill Dip - (gf,nf,sf,vg) - \$12.99/lb

Grains & Starch

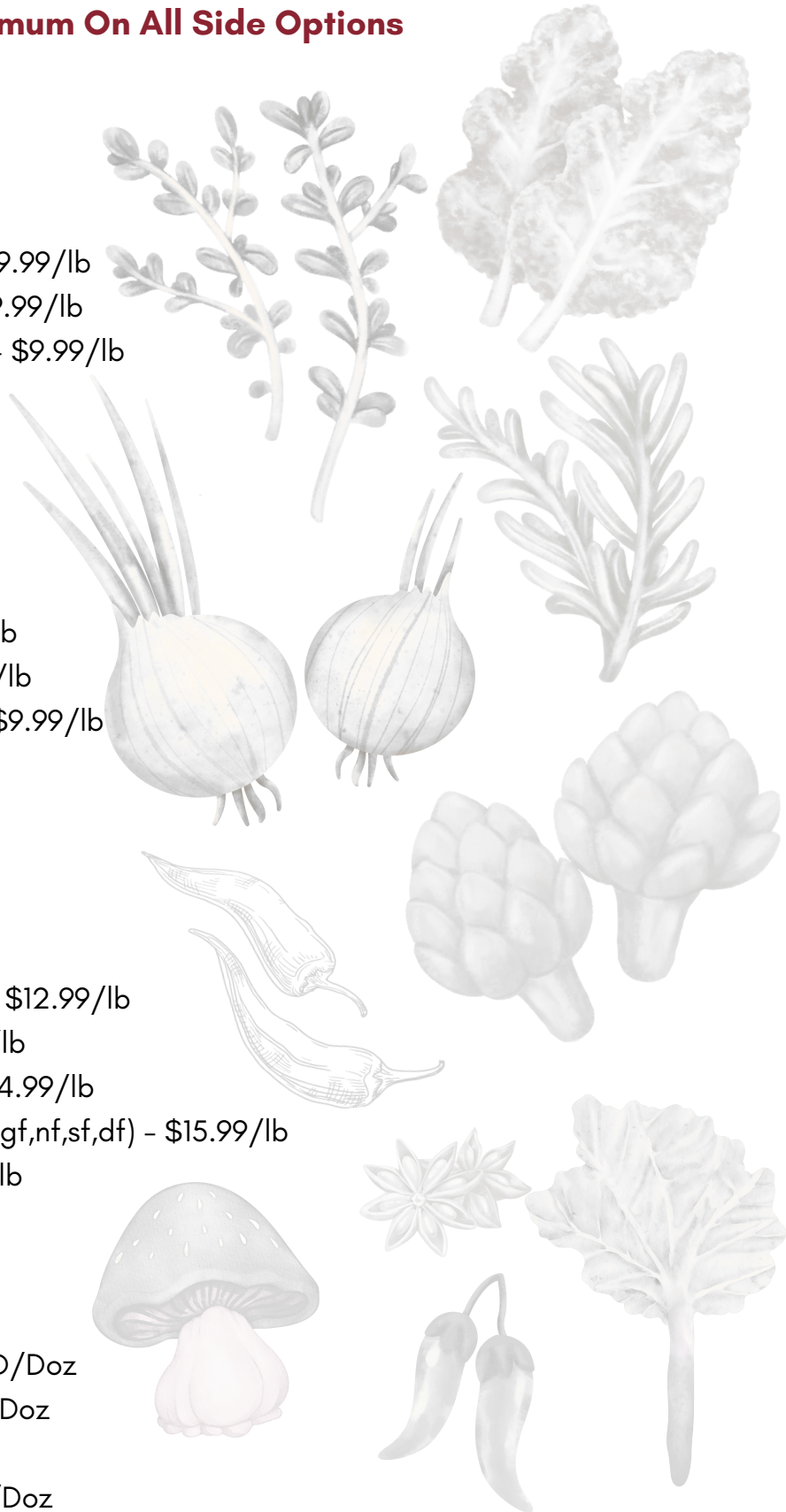
- rice pilaf - (gf,nf,sf,df) - \$7.99/lb
- Mexican rice - (gf,nf,sf,df) - \$7.99/lb
- toasted almond quinoa - (gf,df,vg,v) - \$8.99/lb
- garlic mashed potatoes - (gf,nf,sf,vg) - \$8.99/lb
- roasted sweet pPotatoes - (gf,nf,sf,df,vg,v) - \$9.99/lb
- oven fries - (gf,nf,sf,df,vg,v) - 9.99/lb

Vegetables & Legumes

- BBQ baked beans - (gf,nf,df,vg,v) - \$7.99/lb
- black beans - (gf,nf,sf,df,vg,v) - \$6.99/lb
- kidney beans - (gf,nf,sf,df,vg,v) - \$6.99/lb
- mushroom and green beans (gf,nf,sf,df,vg,v) - \$12.99/lb
- sautéed vegetables (gf,nf,sf,df,vg,v) - \$12.99/lb
- brussels sprouts medley - (gf,nf,sf,df,vg,v) - \$14.99/lb
- bacon & balsamic roasted brussels sprouts - (gf,nf,sf,df) - \$15.99/lb
- broccoli & carrots - (gf,nf,sf,df,vg,v) - \$12.99/lb

Chips & Bread

- potato chips - (gf,nf,sf,df,vg,v) - \$8.99/12oz
- tortilla chips - (gf,nf,sf,df,vg,v) - \$8.99/10oz
- whole wheat pita bread - (nf,sf,df,vg,v) - \$TBD/Doz
- house sourdough rolls - (nf,sf,df,vg,v) - \$9.99/Doz
- house focaccia - (nf,sf,df,vg,v) - \$11.99/Doz
- house corn bread muffins - (nf,sf,vg) - \$17.99/Doz



Entrees

Mains

pulled BBQ pork - (gf,nf,df) - \$12.99/lb

pulled organic rotisserie chicken - (gf,nf,sf,df) - \$15.99/lb

baked organic bone-in chicken quarters - (gf,nf,sf,df,vg,v) - \$15.99/lb

baked organic boneless chicken thighs - (gf,nf,sf,df) - \$14.99/lb

marinade options: BBQ, Italian or you can keep it plain and simple

beef boneless short ribs - (gf,nf,sf,df) - \$22.99/lb.

baked turkey meatloaf (df,sf,nf) - \$14.99/lb

BBQ turkey meatballs - (gf,nf,df) - \$14.99/lb

baked salmon filet - (gf,nf,sf,df) - \$24.99/lb

seasoning options: brown sugar, lemon pepper, blackened, or you can keep it plain and simple

Entrées

Garlic-Ginger Stir Fry Bar - (gf,nf,df,vg,v) - \$13.99/lb

organic vegetables sautéed in our garlic-ginger stir fry sauce. choose either rice or quinoa. add protein; chicken (+\$2.99/lb), pork(+\$1.99/lb), chorizo(+\$1.99/lb), flank steak(+\$6.99/lb), tempeh (+\$2.99/lb)

Classic Fajitas Bar - (gf,nf,sf,df,vg,v) - \$13.99/lb

choice of flour, corn, or hard shell tacos. bell peppers, onions. add protein; chicken (+\$2.99/lb), pork(+\$1.99/lb), chorizo(+\$1.99/lb), flank steak(+\$6.99/lb), tempeh (+\$2.99/lb)

14" Pizzas

served on our signature hop infused crust - gluten free crust available +\$3.99/each

Harvest - \$20.99 (nf,sf,vg)

tomato sauce, mozzarella, spinach, portobello mushrooms, bell peppers, red onion

HOP - \$20.99 (nf,sf)

tomato sauce, mozzarella, portobello mushrooms, red onion, Italian sausage

Margherita - \$20.99 (nf,sf,vg)

tomato sauce, fresh mozzarella & basil

BBQ Chicken - \$22.99 (nf)

triple crown organic BBQ sauce, chicken, mozzarella & Gouda cheese, red onion, cilantro

Supreme - \$22.99 (nf,sf)

tomato sauce, mozzarella, pepperoni, Italian sausage, portobello mushrooms, bell peppers, red onion

BUILD YOUR OWN OPTIONS AVAILABLE!

Make Your Own Pizza At Home:

Enjoy a take-home pizza kit complete with our fresh, house-made dough, rich pizza sauce, mozzarella cheese, and a selection of toppings of your choice. Instructions are included for perfect baking at home. Pricing is determined by the toppings and ingredients selected for your personalized kit.

Bakery

Cookies *(each cookie is about 3" in diameter)*

Chocolate Chip - (og,nf,sf,vg) - \$29.99/Doz - Gluten Free \$34.99/Doz

Sugar Cookies - (og,nf,sf,vg) - \$19.99/Doz - Gluten Free \$24.99/Doz

Vegan Lemon Sugar Cookies - (nf,df,vg,v) - \$23.99/Doz

Muffins

Blueberry - (og,nf,sf,vg) (gf,df,v options available) - \$34.99/Doz

Strawberry - (og,nf,sf,vg) (gf,df,v options available) - \$39.99/Doz

Chocolate Chip - (og,nf,sf,vg) (gf options available) - \$34.99/Doz

Seasonal Options May Be Available

Cupcakes *(prices starting at \$29.99 varies by frosting type & dietary needs)*

Vanilla - (og,nf,sf,vg) (gf,df,v options available)

Chocolate- (og,nf,sf,vg) (gf,df,v options available)

frosting options: vanilla, chocolate, raspberry, cream cheese & peanut butter

Vegan & Gluten Free Blondies

Chocolate Chip - (gf,nf,sf,df,vg,v) - \$49.99/Doz

Seasonal Options May Be Available

Pies

Apple - (nf,sf,vg) - Organic \$22.99/each - Gluten Free \$23.99/each

Pumpkin - (nf,sf,vg) - Organic \$18.99/each - Gluten Free \$19.99/each - Gluten Free & Vegan \$19.99/each

Pecan - (sf,vg) - Organic \$23.99/each - Gluten Free \$24.99/each

French Silk - \$22.99/each - Gluten Free \$23.99/each



Beverages



Non-Alcoholic Drinks

Zevia Soda (Cola, Root Beer, Lemon Lime, Ginger Ale) - \$19.99/case (12 pack)

Slice Soda (Cola, Lemon Lime, Ginger Ale, Orange, Grape) - \$34.99/case (12 pack)

Rishi Hop Brewed Iced Tea - \$19.99/gallon

Organic Lemonade - \$19.99/gallon

Organic Orange Juice - \$19.99/gallon

Coffee Carafe - \$24.99/84oz

Wine

House Wine by the Bottle - \$34/bottle

Premium Wine by the Bottle - market price/bottle

Mimosa Bar* - \$5/person/hr

(build your own includes Prosecco & Orange Juice)

Premium Mimosa Bar* - \$8/person/hr

(build your own includes Prosecco, choice of 3 juices, fruit garnish)

*pricing based on 1 glass per person per hour

Beer

Tier 1 Kegs (Miller Lite, Coors Lite, Lakefront Riverwest Stein) - \$250 per ¼ barrel

Tier 2 Kegs (New Glarus Spotted Cow, Raised Grain IPA*, Cider Boys Cider*) - \$300 per ¼ barrel

Bottled/Canned Beers - availability & pricing per request

*only available in ½ barrels

The Beverage/Bar program options vary per space reserved:

Dining Room - use of the café bar or serve yourself bar table in the room. All beverage program options available.

Mezzanine - serve yourself bar table in the room. All options **except** kegged beer available.

Pavilion - All options available. Bar/Bartender provided in the space.

Pre-Coursed Menu



We offer a pre-coursed, plated menu tailored to your event. Work with our chef and catering manager to create a customized dining experience. Wine pairings & N/A pairings are also available to compliment each course. \$35/per person + tax & gratuity

Three Course Dinner \$35/person

Starter: *choose 1*

Soup

selected made with the freshest ingredients available

-or-

House Salad

mixed greens, cucumbers, bell peppers, cherry tomatoes & masala seasoned chickpeas served with our house made balsamic vinaigrette

Main: *choose a protein*

each entrée is thoughtfully composed with seasonal vegetables and choice of potato:

potato purée • roasted fingerling potatoes • scalloped potatoes

beef: slow-braised short ribs -or- grilled New York strip steak

chicken: Oven-roasted with aromatics -or- lightly breaded and pan-seared

salmon: baked -or- grilled (seasoning blend options: lemon pepper, brown sugar, blackened)

tofu: crispy & marinated -or- slowly roasted & herb infused

Dessert:

Fruit Tartlet

Buttery crust filled with fresh, seasonal fruit

Our plated dinner options can accommodate all dietary needs & restrictions. If you have any questions in regards to the menu, please email our catering manager, Andrea Zahn at andrea@goodharvestmarket.com.

