



Honey & Harmony Catering

Owners,
Kaitlin Melgoza
Elizabeth Vincent

honeyandharmonycatering@gmail.com
honeyandharmonycatering.com





BAR PACKAGES & WINE LIST



BEER & WINE BAR PER PERSON

\$21

wine – see next page for wine list – 2 reds, 2 whites, 1 prosecco

beer – Stella Artois, Mac & Jacks, Bodhizafa, Athletic Non-Alcoholic

\$500 minimum

FULL BAR PER PERSON

\$28

all alcohol listed below, including beer & wine

\$750 minimum

FULL BAR CONSUMPTION

\$1000

minimum

all alcohol listed below, including beer & wine
client billed remainder post-event

LIQUORS

VUSA Vodka

Cyrus Noble Bourbon

Misguided Spirits Whiskey

Four Pillars Gin

Cimarron Tequila Reposado

Bacardi Clear Rum

MIXERS, SODAS & OTHER

Aeperol

sweet & dry vermouth

bitters

lime & lemon juice

tonic & soda water

sprite, coke, diet coke

ginger ale, ginger beer

triple sec

GARNISHES

olives, orange peel, cut lime, cut lemon & amarena cherries

ADD ON: \$2 PER PERSON

chili-salt agave rim

house Sweet & Sour mix

White Wine (choose 2)

Pike Road Pinot Gris

DeLoach Chardonnay

San Benedetto Lugana (Italian blend)

Huber Sparkling Rose

Red Wine (choose 2)

Sean Minor Pinot Noir

Rocca di Frassinello Sangiovese Blend

Zenato Bardolino

Yalumba Shiraz

All Packages Include:

Tiamo Prosecco

Beer: (Includes all)

Stella Artois

Mac&Jacks

Bodizhafa

Non-Alcoholic (rotating)

Specialty Drinks

GINGER ROSE

*vodka, rose liqueur,
lime juice, ginger beer*

BLACKBERRY BRAMBLE

*gin, blackberry syrup,
lemon juice*

APEROL PUNCH

*rum, aperol,
pineapple syrup, lime, soda*

CHERRY SMASH

*rye whiskey, muddled cherry,
orange bitters, mint syrup, lemon*

MARGARITA

*tequila reposado, citrus blend,
honey-lime syrup*

WHAT A PEACH

*vodka, lemon shrub,
peach puree, soda*



Photos: Entwined Events



**APPETIZERS
SAMPLE MENUS
CHEF ACTION
DESSERT**



APPETIZERS

(Descriptions on next page)

(Priced by the each unless specified)

Artichoke Bruschetta \$3.85.....(nut free, vegetarian)
Chicken-Grape on Endive \$3.85.....(gluten free, dairy free, nut free)
Asian Chicken on Endive \$3.85.....(gluten free, dairy free, nut free)
Pistachio Cucumber \$3.85.....(gluten free, vegetarian)
Curried Cashew Chickpea on Endive \$3.85.....(gluten free, dairy free, vegetarian)
Flank Steak Roulade \$4.28.....(gluten free, nut free)
Mediterranean Cucumber \$3.85.....(gluten free, nut free, vegetarian)
Melon & Prosciutto Skewer \$6.05.....(gluten free, dairy free, nut free)
Phyllo Grape Stilton \$3.85.....(nut free, vegetarian)
Phyllo Fall Custard Tart \$3.85.....(nut free, vegetarian)
Salmon & Truffle Honey Baguette \$6.05.....(nut free)
Smoked Salmon Mousse \$5.50.....(nut free)
Smoked Salmon on Cucumber \$3.85.....(gluten free, nut free)
Phyllo Spring Custard Tart \$3.85.....(nut free, vegetarian)
Black Bean & Grilled Shrimp \$6.05... (gluten free, dairy free, nut free)
Black Bean & Sweet Potato \$4.95.....(gluten free, nut free, vegetarian)
Mini Miso Salmon Skewer \$5.75.....(gluten free, dairy free, nut free)
Grilled Mediterranean Chicken Skewer \$7.15(gluten free, dairy free, nut free)
Grilled Vegetable Skewer \$7.15..... (gluten free, dairy free, nut free)
Caprese Skewer \$4.68.....(gluten free, nut free, vegetarian)
Ahi Tuna Tartar on Wonton \$4.95.....(dairy free, nut free)
Bacon Spinach Dip (add Chips!) \$4.95.....(gluten free, nut free)
Blackberry Brie Canape \$3.85.....(nut free, vegetarian)
Blackened Chicken Slider \$8.25.....(dairy free, nut free)
Blackened Salmon Slider \$10.45.....(nut free)
BLT Brioche Slider \$7.15.....(dairy free, nut free)
Charcuterie \$16.50/person.....(can be gluten free, can be vegetarian)
Cherry Mascarpone Baguette \$4.40.....(nut free, vegetarian)
Forage & Farm Hand Pie \$6.25.....(nut free)
Grilled Flank Steak Grinder \$7.78.....(nut free)
Grilled Harissa Shrimp on Endive \$6.05(gluten free, nut free)
Hazelnut Honey Ricotta Tartlet \$4.78(vegetarian)



(Artichoke Bruschetta - baguette, artichoke, pecorino, imported olive oil
Chicken-Grape on Endive - chicken breast, roasted grapes, rosemary aioli
Asian Chicken on Endive - chicken breast, lime, cilantro, basil, shallot, fish sauce
Pistachio Cucumber - gorgonzola, pistachio, mint, feta, garlic, balsamic
Curried Cashew Chickpea on Endive - dried apricot, roasted cashews, ginger
Flank Steak Roulade - garlic mousse, fresh bell pepper, wine reduction
Mediterranean Cucumber - olive tapenade, capers, sundried tomato
Melon & Prosciutto Skewer - seasonal melon, prosciutto pork, sea salt
Phyllo Grape Stilton - gorgonzola mousse, roasted grape, rosemary oil
Phyllo Fall Custard Tart - goat cheese, roasted vegetables, egg custard
Salmon & Truffle Honey Baguette - yogurt, honey, truffle salt, salmon lox
Smoked Salmon Mousse - rye bread, smoked salmon mousse, fried caper
Smoked Salmon on Cucumber - smoked salmon mousse, fried caper, red onion
Phyllo Spring Custard Tart - ricotta cheese, roasted vegetables, egg custard
Black Bean & Grilled Shrimp - black bean, peppers, onion, chipotle ranch, shrimp
Black Bean & Sweet Potato - black bean, peppers, onion, chipotle ranch, potato
Mini Miso Salmon Skewer - soy, miso, sesame
Grilled Mediterranean Chicken Skewer - oregano, garlic, lemon
Grilled Vegetable Skewer - mixed vegetables each with their own seasoning
Caprese Skewer - nut-free basil pesto, young mozzarella, balsamic, sea salt
Ahi Tuna Tartar on Wonton - pear, bell pepper, caper, lemon peel, ahi, wonton
Bacon Spinach Dip (add Chips!) - pork bacon, cream cheese, spinach, sour cream
Blackberry Brie Canape - baguette, brie, wine-soaked blackberry, sea salt
Blackened Chicken Slider - herbed roll, sweet slaw, fresh tomato, chicken breast
Blackened Salmon Slider - brioche roll, sweet slaw, fresh tomato, salmon
BLT Brioche Slider - brioche roll, pork bacon, garlic aioli, fresh tomato, lettuce
Charcuterie \$13/person - 3 cheeses, 2 cured pork, fresh/pickled fruits, almonds
Cherry Mascarpone Baguette - mascarpone, wine-soaked cherries
Forage & Farm Hand Pie - ground pork, portabello, mascarpone, puff pastry
Grilled Flank Steak Grinder - herbed roll, horseradish aioli, fried crispy onions
Grilled Harissa Shrimp on Endive - endive, harissa, dill yogurt, grilled shrimp
Hazelnut Honey Ricotta Tartlet - phyllo, ricotta, honey, candied hazelnut



MASHED POTATO BAR

proteins:

SMOKED BEEF TRI TIP

HICKORY BACON

toppings:

SOUR CREAM &

CHIVES

CHEDDAR CHEESE

CRISPY FRIED ONIONS

sauces:

BROWN PAN GRAVY

TAHINI-MUSHROOM
GRAVY

sides:

SAUTEED GREEN BEANS

HOT BUTTERED CORN



jamie dinner

FAMILY STYLE APPS
PLATED DINNER

ON THE TABLE

charcuterie display - with bread & crackers
oysters on half shell with champagne mignonette

STARTER

olive focaccia
tomato, peach, cherry, burrata salad

MAIN

sous vide lamb rack
fresh herb sauce & manchego butter
-or-
seared chicken breast - lemon emulsion sauce

both with sauteed greens & stuffed ricotta
cannelloni

DESSERT

Italian citrus cake - candied orange
pomegranate sorbet





Bramble Dinner

STARTER

house rosemary garlic focaccia

salad of butter lettuce, mint, walnuts
cucumber, pickled red onion
citrus yogurt dressing

MAIN

braised beef short rib
red wine demi glace

roasted citrus halibut
preserved lemon dressing

grilled & roasted vegetables
each seasoned differently

yukon mashed potatoes
caramelized garlic & white cheddar

DESSERT

almond cake, poached pear, crème anglaise



athena reception

COCKTAIL

prosecco, elderflower liqueur,
rhubarb syrup, lemon

LIGHT BITES

basil chicken on endive with lime & garlic
summer melon, prosciutto, mozzarella

STARTER

sliced fresh baguette, whipped garlic tomme
romaine, grilled bread, poached egg, asparagus,
blistered tomato broken vinaigrette

MAIN

sous vide tenderloin, fried shallots
Spanish potatoes, braised red wine mushrooms,
manchego butter
-or-
blackened wild salmon, creamy lemon vinaigrette
braised red cabbage, broccolini

DESSERT

lemon raspberry cake
white chocolate ganache





DINNER MENU

CUCUMBER-TOMATO SALAD

red wine vinaigrette,
cucumber, tomato, feta

COUSCOUS SALAD

toasted couscous, oregano dressing,
kalamata olives, feta

GRILLED VEGETABLE SKEWER

each seasoned differently

LEMON PRAWN SKEWER

marinated & grilled, garlic, orange peel

SPICED CHICKEN SKEWER

marinated in garlic and ground herbs & spices

BREADS & SPREADS

roasted garlic hummus,
tomato bruschetta,
cucumber tzatziki



BUILD YOUR OWN TACO BAR (OR) POWER BOWL

PROTEINS

braised beef birria
fajita chicken
fajita vegetables
sweet potato & black bean salad

TOPPINGS

salsa roja, salsa verde,
creamy chipotle, tomato,
pico de gallo, cotija cheese,
fresh lime wedges

SIDES

warm flour tortillas & crispy tostadas,
Spanish rice, shredded iceberg, mixed greens,
charred red pepper quinoa salad,
cinnamon churro chips



SUSHI HANDROLLS

(chef required)

proteins:

SPICY TUNA

SALMON

FRIED TOFU

SUSHI RICE

toppings:

TOBIKO

AVOCADO CREAM

SRIRACHA

SCALLIONS

wasabi & pickled ginger included

COLD SOBA SALAD

(gluten free, vegan, nut free - contains sesame)

gluten free soba noodles, shaved vegetables,
edamame, sesame dressing

STEAMED DUMPLINGS

pork, chicken, shrimp or vegetarian
served with ponzu soy dipping sauce

Petite Sweets

ASSORTED (WILL INCLUDE 5):

GF Almond Cake Chocolate Bon Bon

Sea Salt Chocolate Chip Cookie

Toffee Snickerdoodle

GF Pistachio Amaretti Cookie

Peanut Butter Cookie

GF Salted Caramel Rice Krispy

GF Double Chocolate Brownie

Pecan-Caramel Shortbread Bar

Strawberry Thumbprint Cookie

GF Meringue Kisses



Thank you!

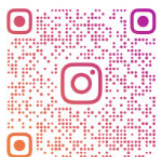
from Honey & Harmony Catering

Our menu pricing is subject to change based on market conditions, seasonal availability of ingredients, event location, guest count, and any customized requests. We are committed to providing the highest quality ingredients and service, and we will work with you to create a menu that suits your event and budget.

Please contact us at Honey & Harmony Catering for a personalized quote.



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