



Prefixed Menu Packet

Thank you for your interest in hosting your upcoming event at
Harvest Moon Brewery and Café!

Our Prefixed Menu Packet includes the different menu options that we offer, as well as our large party policies. We appreciate your patronage of our establishment and are looking forward to working with you on this event! In order to secure your reservation, we kindly ask that you review the following pages and provide us with a credit card number, a signature, and email the Large Party Planner sheet back to us in order to secure the date in which you desire.

Our email is: GM@harvestmoonbrewery.com

Thank you!

Sincerely,

Group Sales Coordinator

Pre-Fixed Menu #1

(\$25.00 Per Person + 6.675% tax + pre-taxed 20% gratuity)

First Course

Moon Salad

Red leaf lettuce, tomatoes, carrots, red onions,
garlic croutons, shaved Romano, balsamic vinaigrette

Second Course

Choice of:

BLT or Chicken BLT

Thin sliced chicken, smoked bacon, romaine lettuce,
tomato, roasted shallot aioli, on toasted ciabatta – side fries

Pulled Pork

Slow-braised BBQ'd pork, chipotle bacon aioli,
fried onion straws on a brioche bun - side fries

Veggie Wrap

Grilled zucchini, yellow squash,
roasted red peppers, mozzarella, lettuce,
pesto mayo in tomato tortilla wrap - side fries

Chicken Sandwich

Choice of Grilled, BBQ'd or Blackened
Red leaf lettuce & tomato on a ciabatta - side fries

Third Course

-Biscotti/Assorted Pastries (served family style)

Pre-Fixed Menu #2

(\$29.00 Per Person + 6.675% tax + pre-taxed 20% gratuity)

First Course

Moon Salad

Red leaf lettuce, tomatoes, carrots, red onions,
garlic croutons, shaved Romano, balsamic vinaigrette

Second Course

Choice of:

Pulled Pork

Slow-braised BBQ'd pork, chipotle bacon aioli,
fried onion straws on a brioche bun - side fries

Chicken Sandwich

Choice of Grilled, BBQ'd or Blackened
Red leaf lettuce & tomato on a ciabatta - side fries

Burrito Grande

Spanish rice, black beans, diced tomatoes, red onions,
cheddar/jack, scallions in a tomato tortilla
with tortilla chips, sour cream & pico de gallo with (choose one)
- grilled veggies - grilled chicken
- spicy beef - bbq'd pork

French Dip Roast Beef Sandwich

House Roasted Beef, Fried Onion Straws,
Swiss Cheese with Pale Ale French Onion Dip, served with Fries

Moon Pad Thai

Sautéed rice noodles, julienned vegetables, spicy peanut sauce
Choice of tofu or grilled chicken

Third Course

-Biscotti/Assorted Pastries (served family style)

Pre-Fixed Menu #3

(\$35.00 Per Person + 6.675% tax + pre-taxed 20% gratuity)

First Course

Choice of:

French Onion Pale Ale Soup

Caramelized onions, pale ale beef broth, garlic croutons, Swiss

Moon Caesar or House Salad

Second Course

Choice of:

Guinness Cheddar Burger

Guinness Beer Cheddar Cheese, Applewood Smoked Bacon, fried onion straws, red leaf lettuce, sliced tomato - side fries

Buffalo Chicken Wrap

Thin-sliced blackened chicken, house made Buffalo sauce, pico de gallo, ranch dressing, Romaine lettuce - side fries

Burrito Grande

Spanish rice, black beans, diced tomatoes, red onions, cheddar/jack, scallions in a tomato tortilla with tortilla chips, sour cream & pico de gallo with (choose one)
- grilled veggies - grilled chicken

Crab Cake Sandwich

Topped with garlic aioli & house made chipotle ranch coleslaw
- side tortilla chips with pico de gallo

Fish and Chips

House beer-battered Alaskan Cod, served British-style with fries and malt vinegar

Moon Pad Thai

Sautéed rice noodles, julienned vegetables, spicy peanut sauce
Choice of tofu, grilled chicken, or grilled shrimp

French Dip Roast Beef Sandwich

House Roasted Beef, Fried Onion Straws, Swiss Cheese with Pale Ale French Onion Dip, served with Fries

Third Course

Choice of:

Crème Brule, Toasted Chocolate Wrap, Chocolate or Vanilla ice cream

Pre-Fixed Menu #4

(\$42.00 Per Person + 6.675% tax + pre-taxed 20% gratuity)

First Course

FOR THE TABLE

Cajun Red Bean Hummus & Jumbo Soft Pretzel Braids

PLUS Choice of:

French Onion Pale Ale Soup

Caramelized onions, pale ale beef broth, garlic croutons, Swiss

Moon Caesar or House Salad

Second Course

Choice of:

Moon Pad Thai

Sautéed rice noodles, julienned vegetables, spicy peanut sauce

Choice of tofu, grilled chicken, or grilled shrimp

Fish and Chips

House beer-battered Alaskan Cod,
served British-style with fries and malt vinegar

Atlantic Salmon

Lemon Pepper Atlantic Salmon with a Grilled Horseradish Potato Salad,
Sautéed Vegetables with a Roasted Red Pepper & Chive Drizzle

Chicken Schnitzel

Pounded & Breaded Chicken Breast with Whipped Potatoes
& Sautéed Vegetables in a Lemon-Cream Sauce

Pork Porterhouse

Grilled 16oz Pork Porterhouse set on roasted garlic mashed potatoes,
sautéed kale with crushed red pepper & a fig-bourbon jam sauce

Guinness Cheddar Burger

Guinness Beer Cheddar Cheese, Applewood Smoked Bacon,
fried onion straws, red leaf lettuce, sliced tomato - side fries

Third Course

Choice of:

Bourbon Crème Brûlée

Toasted Chocolate Wrap

Chocolate or Vanilla ice cream

Pre-Fixed Menu #5

(\$49.00 Per Person + 6.675% tax + pre-taxed 20% gratuity)

First Course

FOR THE TABLE

Roasted Beet Hummus & Jumbo Soft Pretzel Braids

PLUS Choice of:

French Onion Pale Ale Soup

Caramelized onions, pale ale beef broth, garlic croutons, Swiss

Moon Caesar or House Salad

Second Course

Choice of:

Moon Pad Thai

Sautéed rice noodles, julienned vegetables, spicy peanut sauce

Choice of tofu, grilled chicken, or grilled shrimp

Tortellini

Four cheese tortellini with sautéed mushrooms
& shallots, shaved Parmesan and fresh basil
in a roasted tomato garlic cream sauce

Choice of grilled chicken, grilled shrimp, or steak

Atlantic Salmon

Lemon Pepper Atlantic Salmon with a Grilled Horseradish Potato Salad,
Sautéed Vegetables with a Roasted Red Pepper & Chive Drizzle

Grilled Skirt Steak

Grilled 10 oz Skirt Steak with a chimichurri sauce drizzle.
served with Old Bay seasoned potato dippers

Chicken Schnitzel

Pounded & Breaded Chicken Breast with Whipped Potatoes
& Sautéed Vegetables in a Lemon-Cream Sauce

Pork Porterhouse

Grilled 16oz Pork Porterhouse set on roasted garlic mashed potatoes,
sautéed kale with crushed red pepper & a fig-bourbon jam sauce

Third Course

Choice of:

Bourbon Crème Brûlée

New York Style Cheesecake

Chocolate Fudge Cake

OPEN BAR OPTIONS

1. BEER AND WINE ONLY

Our craft-brewed beers along with house chardonnay, pinot grigio, cabernet & merlot.

\$19 per person plus tax and gratuity – First Two Hours

\$7 per person for each additional hour plus tax and gratuity.

2. BEER, WINE, & MIXED WELL ONLY

Our craft-brewed beers and house brands of wine, vodka, rum, gin, scotch, whiskey and tequila.

**(This package does not include specialty drinks, cordials, or shots)*

\$23 per person plus tax and gratuity – First Two Hours

\$8 per person for each additional hour plus tax and gratuity.

3. PREMIUM OPEN BAR

Our Craft-brewed beers, house wines by the glass, house liquors and cordials to include Bombay, Tanqueray, Cuervo, Cazadores Tequila, Dewars, Jack Daniels, Jameson, Jim Beam, Bacardi, Absolut, Baileys.

**(Does not include single malt scotches, single batch bourbons, ultra-premium tequilas and port wines)*

\$29 per person plus tax and gratuity – First Two Hours

\$11 per person for each additional hour plus tax and gratuity.

4. PLATINUM OPEN BAR

Our Craft-brewed beers, wines by the glass, specialty drinks, and all top shelf liquors. (Does not include, JW Blue, Oban 14yr, Lagavulin 16yr, Laphroaig 10yr, Balvenie 15yr)

\$39 per person plus tax and gratuity – First Two Hours

\$18 per person for each additional hour plus tax and gratuity

YOU MUST BE 21 YEARS OR OLDER TO CONSUME ALCOHOLIC BEVERAGES

2 Hours of Passed Hors D'oeuvres

Minimum 50 Guests

(can be added to any menu or done independently)

\$33 per person (plus 6.625% tax and 20% gratuity)
PLUS THE COST OF BEVERAGES or OPEN BAR PACKAGE

Passed Hors D'oeuvres Hors D'oeuvres Offerings (Choose 5)

- Smoked salmon on chive potato planks w/ crème fraiche
- Peppercorn crusted beef on garlic crostini w/ Dijon aioli
 - Stuffed mushrooms (vegetarian or sausage)
 - Goat Cheese Bruschetta w/balsamic reduction
 - Chicken Satay with Thai chili sauce
- Peppercorn crusted tuna on cucumber w/citrus ponzu
 - Mini grilled vegetable wraps
 - Mini chicken & avocado sandwiches
 - Mini roasted chicken & pepper jack sandwiches
 - Shrimp & black bean cakes w/ chipotle cream
- Fried crab wontons with roasted red pepper jam
 - Crispy fried shrimp with Thai chili sauce
- Wild mushroom croquettes w/ horseradish cream

Additional items available for \$2 per person.

**Shrimp cocktail & Mini crab cakes available
at an additional charge of \$3 per person.**

BUFFET MENUS ***(Minimum 50 guests)***

Lunch or Dinner Buffet Menu

\$35/person (PLUS 6.625% SALES TAX & 20% GRATUITY)

CHOOSE 3 + SALAD INCLUDED

Lemon-Butter Chicken with Grilled Seasonal Vegetables

Balsamic Chicken with Honey Glazed Carrots

Chicken Marsala with Angel Hair Noodles

Grilled Chicken *Teriyaki or Curry* with Rice

Fried Chicken with Mac and Cheese

Penne with Baby Spinach in a Wild Mushroom Alfredo

Vegetarian Bolognese-Style Lasagna

Penne Vodka

Lemon-Pepper *Salmon, Tilapia or Cod*, Grilled Seasonal Vegetables

Beef Tenderloin Medallion in a Red Wine Sauce with Herb Roasted Potatoes

Peppercorn Grilled Petite Tenderloin with Garlic Mashed Potatoes

Brunch Buffet Menu

\$23/person (PLUS 6.625% SALES TAX & 20% GRATUITY)

Scrambled Eggs

Bacon

Sausage

Breakfast Quesadillas

French Toast

Home Fries

House/Caesar Salad

Large Party Planner Guidelines

(Parties of 15-120 people)

-When making a private party reservation, a credit card number and a signature must be obtained to hold the reservation. We will email a Large Party Reservation Sheet, which will have all pertinent information, and we ask that you sign it and email it back to us for our records.

-A guaranteed minimum cover count will be **4 people less** than your final confirmed party size. In the event that not all of your guests attend the party, you will be charged the guarantee minimum cover count number.

-Dining room options

-Inside (upstairs) and outdoor accommodates 75-100 people max

-Downstairs 15 people max

-The “no show – no call” fee policy:

-We are very happy to take any large party reservations and will work to accommodate your needs as best as possible.

-In order to properly staff and set-up for large parties we will need to be as accurate as possible with the number of guests attending and the time they will be arriving.

-We require that any changes in the reservation guest count or time of arrival be brought to our attention at least 48 hours in advance.

-If a group does not show up on time or call with a time-change, all reservations will be held for 15 minutes after the scheduled time and then the tables will be broken up and the reservation will be lost. If there is a “No show” for a group of 12 or more, the credit card will be charged a fee of \$200.

-The reason we are going forth with this policy is that we want to be able to accommodate all of our large party guests as best as we can and set them up in an appropriate area of our restaurant for the number of people in your group.

-If there are any questions or concerns, do not hesitate to contact us.



Harvest Moon

BREWERY/CAFÉ



392 George Street, New Brunswick, NJ 08901
(732)249-6666
www.harvestmoonbrewery.com

RESERVATION FORM

\$100 Deposit May Be Required

NAME _____
ADDRESS _____
CREDIT CARD # _____
EXP DATE _____
CVV CODE _____
PHONE NUMBER _____
EMAIL ADDRESS _____
DATE OF PARTY _____
TIME OF PARTY _____
ESTMATED HEAD COUNT _____
MENU SELECTED _____
OPTIONAL ITEMS _____
SPECIAL REQUESTS _____
BAR PACKAGE # _____

TOTAL COST PER PERSON _____ PLUS 6.625% SALES TAX & 20%
GRATUITY

SIGNATURE _____

DATE _____

DEPOSIT PAID _____

PARTY BOOKED BY _____

***CREDIT CARD REQUIRED FOR RESERVATION TO BE VALID.
RESERVATIONS NOT VALID UNTIL ACCEPTED
BY HARVEST MOON BREWERY/CAFÉ***

***A CONVENIENCE FEE OF 3% WILL BE ADDED TO THE FINAL EVENT
TOTAL FOR ALL CREDIT/DEBIT CARD PAYMENTS***

We will accept a personal check or cash if you wish to avoid this fee