

Stay at Home *Celebrate*

End your spring with a celebration! Harvest Moon Catering is in the business of stewarding memories because food and drink is what we gather around to celebrate special times. They are offering festive prix fixe menus to choose from to celebrate and support Botanical Garden of the Piedmont!

Menus change weekly and include a selection of (1) Entree for two. Mocktail Kits are Included.

Orders due by 3:00 on May 16th for pick up on May 19th & 20th. Please Choose (1) Entree:

#1) Hearty Beef Stew, Creamy Polenta, Heirloom Carrots. Strawberry-Rhubarb Galette with Ginger Creme Anglaise.

#2) Roasted Cod Fish Filet with a Gochujang Glaze, Couscous with Vegetables Confettis, Roasted Asparagus. Strawberry-Rhubarb Galette with Ginger Creme Anglaise.

#3) Creamy Polenta and Mushrooms Ragout, Roasted Zucchini. Strawberry-Rhubarb Galette with Ginger Creme Anglaise.

Mocktail - Spicy Prickly Pear: Prickly Pear Cactus Cane Sugar Syrup, Lime Juice, Ginger Beer

Orders due by 3:00 on May 23th for pick up on May 26th & 27th. Please Choose (1) Entree:

#1) Rotisserie Chicken Over Roasted Potatoes, Carrots, Cabbage, and Onion. Lemon Cheesecake with Blueberry Compote.

#2) Nicoise Salade of Seared Tuna, Green Beans, Hard Boiled Eggs, Fingerling Potato, Cherry Tomato, Olives, Lemon Dressing. Lemon Cheesecake with Blueberry Compote.

#3) Stuffed Aubergine with Paneer in Curry and Coconut. Lemon Cheesecake with Blueberry Compote.

Mocktail - Blueberry Hill: Blueberry Lavender Cane Sugar Syrup, Fresh Squeezed Lime Juice, Top with San Pellegrino, Garnish with Blueberries and Lavender, Spiked: Add 1.5 oz Vodka.

You are cordially invited
To Celebrate

Take a night off from cooking, relax. Celebrate your own special occasion while supporting the growth of the Garden.

Enjoy dinner for two including One "Mocktail" or botanical/floral beverage for two from Harvest Moon Catering.

Harvest Moon Catering: 434-296-9091

