

R. G. DRAGE CAREER TECHNICAL CENTER

2018-2019

2800 Richville Dr., SE

Massillon, OH 44646

330-832-9856/800-372-4322 – FAX 330-832-9850

THE HARVEST ROOM RESTAURANT CATERING MENU

BREAKFAST

All options are \$11/person – Includes \$1 service charge.

Starters

Fresh Fruit Compote

Cinnamon Sticky Rolls

Assorted Fruit Danish

Fresh Muffins

Bagels with Cream Cheese

The Continental

Fresh breakfast breads and pastries served with jam, honey, and butter. Fresh brewed coffee (regular and decaf), hot teas, milk, and juice.

Executive Continental

Assorted breakfast breads and pastries served with jam, honey, and butter.

Fruit compote.

Fresh brewed coffee (regular and decaf), hot teas, milk, and juice.

All American

Fresh scrambled eggs with a choice of bacon, ham, or sausage links.

Breakfast potatoes.

Assorted breakfast breads and pastries served with jam, honey, and butter. Fresh brewed coffee (regular and decaf), hot teas, milk, and juice.

Midwestern

Farm fresh scrambled eggs with diced smoked ham and peppers, topped with cheddar cheese.

Breakfast potatoes, toast, jam, and butter.

Fresh brewed coffee (regular and decaf), hot teas, milk, and juice.

French Countryside

French toast and pancakes served with warm maple syrup.

Crisp bacon and sausage links.

Fruit compote.

Fresh brewed coffee (regular and decaf), hot teas, milk, and juice.

The Corporate

Farm fresh scrambled eggs.

French toast and pancakes served with hot syrup.

Crisp bacon, sausage links, and smoked ham.

Breakfast potatoes.

Assorted breakfast breads and pastries served with jam, honey, and butter.

Fruit compote.

Fresh brewed coffee (regular and decaf), hot teas, milk, and juice.

LUNCH

All options are \$11/person – Includes \$1 service charge.

Appetizers

Fresh fruit compote

Soup of the day

Caesar salad

Harvest Room salad

Plated Meals

All meals include choice of one appetizer, assorted breads, dessert, and a beverage.

Home Style Meatloaf

Thick sliced meatloaf served with mashed potatoes, gravy, and the vegetable du jour.

Chicken Pot Pie

Chicken baked with a rich sauce, in its own dish, with carrots, celery, onions, and topped with puff pastry.

Fish Fry

Three pieces of golden fried fish served with cole slaw, hot rice, and macaroni and cheese.

Roast Pork Tenderloin

Pork tenderloin topped with apples and raisins and served with roasted redskin potatoes and the vegetable du jour.

Lasagna

Your choice of either fresh vegetable lasagna with a white sauce *OR* meat lasagna with marinara sauce.

Harvest Room Daily Special

Choose from *The Harvest Room's* many daily specials served with potato and the vegetable du jour.

MAIN COURSE SALADS

All options are \$11/person – Includes \$1 service charge. All salads are served with assorted breads and a beverage.

Grilled Chicken, Steak, or Shrimp

Caesar Salad

Choose grilled chicken, steak, or shrimp on romaine lettuce topped with parmesan cheese and croutons with a Caesar dressing.

Cobb Salad

Iceberg and romaine lettuce and fresh crisp spinach topped with rows of diced ham, diced smoked turkey, aged cheddar cheese, Swiss cheese, tomato, and hard boiled egg.

Fruit Salad

Sliced seasonal fruit including honey dew, cantaloupe, watermelon, grapes, strawberries, sliced mushrooms, and tomatoes topped with a and apples, served with a yogurt dipping sauce. hot bacon dressing.

Spinach Salad

Fresh crisp spinach loaded with diced bacon,

LUNCH SANDWICHES

All options are \$11/person – Includes \$1 service charge.
All sandwiches served with Chef's choice of two sides and beverage.

Marinated Chicken Sandwich

6 oz. of marinated, grilled chicken with BBQ sauce, bacon, mushrooms, melted cheddar cheese and served on Texas toast.

Grilled Vegetable Sandwich Marinated, grilled vegetables topped with **Error!**

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mild mozzarella cheese and served

on focaccia roll. **Patty Melt** **Error!**
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8 oz. of ground beef with Swiss cheese and smothered in grilled onions and served on rye bread.

Barbeque Beef Wrap

Tender beef, sliced thin, topped with BBQ sauce and wrapped in a tortilla.

with French fries, pickle, cole slaw, sundae, and a beverage.

Grilled Cheese Sandwich Platter

Texas toast grilled with cheddar cheese and served with French fries, pickle, cole slaw, sundae, and a beverage.

Coney Island Dog Platter

Two beef hot dogs topped with a sweet coney sauce and served with French fries, pickle, cole slaw, sundae, and a beverage.

Peanut Butter and Jelly Platter

Rich peanut butter and jelly between two slices of bread with French fries, sundae, and a beverage.

STUDENT AND CHILDREN'S CHOICES

All options are \$7/per person – includes \$1 service charge.

Hamburger or Cheeseburger Platter - 6

oz. grilled ground beef plain or topped with Swiss cheese or cheddar cheese and served

Chicken Fingers

Five chicken fingers served with French fries, sundae, and a beverage.

LUNCH BUFFET

All options are \$11/person – includes \$1 service charge.

Fish Fry

Golden fried white fish served with tartar sauce, cocktail sauce, and lemon.

Crisp French fries.

Cole slaw, macaroni and cheese, hot rice, and hush puppies.

Chef's choice dessert.

Fresh brewed coffee (regular and decaf), and cold tea.

Italian Buffet

Crisp Caesar salad bowl with Caesar dressing.

Glass of tomato juice.

Italian sausage with peppers and onions.

Meat or vegetable lasagna.

Fresh bread sticks and Italian rolls.

Tiramisu.

Fresh brewed coffee (regular and decaf), and cold tea.

Ole` Buffet

Tomato, cucumber, and red onion salad.

Tortilla chips with salsa and beans.

Grilled chicken breast enchilada with vegetables.

Cheese enchilada with medium sauce.

Mexican rice and beans.

Fresh churros with topping.

Fresh brewed coffee (regular and decaf), and cold tea.

HARVEST ROOM BREAKS

All options are \$7/person – includes \$1 service charge.

Coffee Cart - \$3.00/person

Coffee service.

Healthy Break

Fresh fruit, muffins, bowl of fruit compote, granola bars, coffee service, and bottled water.

Ball Park Memories

Three flavors of popcorn, soft pretzels with stadium mustard, peanuts in the shell, cotton candy, coffee service, and soda.

Chocolate Overload

Rich chocolate brownies, double chocolate chip cookies, chocolate ice cream with hot fudge, chocolate dipped strawberries, coffee service, and milk.

Cookies and Cakes

Assorted fresh baked cookies, slices of different cakes, tortes, and coffee service.

Sundae Bar

Vanilla and chocolate ice cream, sorbet, and thick milk shakes. Includes toppings and coffee service.

***The culinary department instructor reserves the right to adjust menu items offered on this catering menu according to product availability.**

(priced per person – includes \$1 service charge)

Assorted soft drinks - \$2.00

Coffee service - \$2.00

Bottled water. - \$2.00

Bottled fruit juices - \$2.00

Assorted cookies and brownies - \$9.00/doz.

Fruit, sliced or whole - \$2.00

Fruit yogurts - \$2.00

Chips and pretzels - \$2.00

Sliced desserts - \$3.00

HORS D'OEUVRES

(\$50 per 50 pieces - \$10 service charge is not included)

Assorted mini quiches
Bacon wrapped water chestnuts
Bacon wrapped pineapple
Bacon wrapped artichoke hearts
Bacon wrapped scallops
Stuffed mushroom caps with:
❖ Sausage
❖ Spinach
❖ Seafood
Swedish meatballs
Sweet and sour meatballs
Italian meatballs
Chicken wings your way:
❖ Buffalo wings
❖ BBQ wings
❖ Fried wings
Chicken tenders your way:
❖ Cajun
❖ Ranch
❖ Buffalo

Phyllo triangles with:
❖ feta cheese
❖ spinach
❖ mushrooms
❖ chicken
❖ seafood
Shrimp brochette
Pork apple brochette
Chicken pineapple brochette
Beef pepper brochette
Sauerkraut balls
Egg rolls
Crab Rangoon
Jalapeno poppers
Mozzarella sticks

Price for food not listed on this catering menu will be a minimum of \$11.00 per person and includes a \$1 service charge. If there is something you would like that does not appear on our menu, please let us know and we will do our best to accommodate you.

We will be happy to work with your group on a dinner meeting or get-together. However, as students do operate the catering department, reservations cannot be finalized without confirmation of student participation. We **MUST** have a **minimum of one (1) month** notice for after-school engagements. All other arrangements **MUST** be made **at least fourteen (14) days before the event**. If you would like a special meal or buffet, we would like to help you plan it.

****IMPORTANT NOTICE * If you are tax exempt, we will need a copy of your tax exempt form BEFORE we can complete your order. If you are NOT tax exempt, we must charge the 6.50% sales tax on your order.***

R. G. DRAGE CAREER TECHNICAL CENTER IS AN EDUCATIONAL INSTITUTION. RESTAURANT AND CATERING PRODUCTS AND SERVICES PERFORMED BY STUDENTS CANNOT BE GUARANTEED. YOUR PATIENCE IS APPRECIATED. (8/14)

THE HARVEST ROOM RESTAURANT AND CATERING

2018-2019

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OH 44646

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STAFF ONLY PRICING

HARVEST ROOM MENU A \$1 service charge is included

Special of the Day \$8.00

Includes soup and salad bar, dessert and beverage

Soup and Salad Bar – one trip, eat-in only \$6.00

Includes soup and salad bar, dessert and beverage (no special or hot buffet, and no to-go)

Special occasion dinners with beverage \$16.95

Thanksgiving Buffet, Christmas Buffet & Fish Fry Buffet

All classes will be charged a discount price of 11.00 per student for buffets, including drink.

CATERING MENU

Any in-house catering needs refer to regular catering menu pricing.

\$1 service charge is included in all prices

Please contact the *Catering Department* with any questions.