

delicious food, great mission

Harvest Kitchen is a nonprofit social enterprise of Farm Fresh RI. Our team of professional chefs and youth trainees ages 16–19 involved with the RI Department of Children, Youth, and Families make locally sourced, seasonal foods in our training kitchen and café in Pawtucket.

fresh, local ingredients

All of our food is made from scratch in our kitchen—from sauces and dips to baked goods. We are dedicated to supporting local farms and producers, such as Allen Farms, Baffoni's Poultry Farm, Barden Family Orchard, Barrett's Garden, Blackbird Farm, Cook's Valley Farm, Endless Farm, Farming Turtles, Ferolbink Farm, Four Town Farm, Heiwa Tofu, Langwater Farm, Little River Farm, Gotham Greens, Maplewood Farm, Main Grains, Martinelli's Farm, Moonrose Farm, Narragansett Creamery, Red's Best Seafood, RI Mushroom Co., Schartner Farms, Steere Orchard, Ward's Berry Farm, New Harvest Coffee Roasters, Our Kids Farm, Wright's Dairy Farm, Zephyr Farm, and more.

*Our kitchen handles milk, chicken eggs, shellfish, fish, tree nuts, peanuts, wheat, sesame, and soy. Please inform us if you or your guests have an allergy.

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@HarvestKitchenRI



event space rental

Let us customize your event perfectly from our home base

Conveniently located in downtown Pawtucket, RI, Harvest Kitchen can host a capacity of 50 people standing and 35 people seated — the perfect space for intimate gatherings. We offer onsite parking, our full cafe space, and a small outdoor space is available as needed.

Space Rental Cost: \$75 per hour (2 hr min)

This cost includes:

- Dedicated staff for setup and breakdown
- Use of the facilities and parking
- Pre-access to the space as needed

Food: \$200 minimum food purchase

Choose from our catering menu or consult with our team to personalize a menu that suits your event. Being in our own space enables us to customize the catering for your event!

Alcohol: BYOB

Why Consider Onsite Catering?

By choosing Harvest Kitchen to host your event or gathering, you're helping to support our nonprofit organization that's working to prepare underserved teens in RI to join the workforce. Catering with Harvest Kitchen also supports the local farmers and food makers we source from.

Our team of trained chefs, with the help of our youth trainees, look forward to creating a flavorful and memorable experience for you and all of your guest.

harvest kitchen catering

hk@farmfreshri.org | 401-335-3766
2 Bayley St, Pawtucket, RI 02860



sandwich platters

Choose mini-sub, wheat wraps, or 50/50

2 sandwiches (choose 3 types)	\$50
18 sandwiches (choose 4 types)	\$75
24 sandwiches (choose 6 types)	\$100

Sandwich Types

- Ham, Swiss cheese, dijonaise, HK pickle, relish, greens
- Turkey, cheddar cheese, sriracha mayo, tomatoes, greens
- Classic chicken salad with celery and red onion
- House-made hummus, roasted and raw veggies, greens
- Locally caught fish salad with HK pickle, relish, greens
- Bacon lettuce, tomato, and seasoned mayo
- Seasonal vegan option

dessert platters

\$18/dozen

Carrot Cake Squares (v)

Spiced Apple Cake Squares (v)

Gingerbread Squares (v)

Assorted Cookies (v)

Brownies (gf)

Apple and Oat Bars (vg)

*other vegan and gluten-free desserts available on request (may affect price)

(vg) = vegan, (v) = vegetarian, (gf) = gluten-free

cheese platter (v) \$6/person

with house-made jam, mustard, olives, fruit, crackers *add charcuterie for additional fee

fruit platter (vg) \$4/person

baba ghanoush or hummus platter (vg) \$4/person

house-made eggplant or chickpea spread with pita chips

crudités with dip (v) \$4/person

house-made hummus, French onion, ranch, or roasted red pepper with assorted veggies

extra light lunch \$13/person

- **Half sandwiches**
- **Hearty green salad** with roasted and raw veggies, house-made dressing
- **Assorted cookies**

light lunch \$16/person

- **Half sandwiches**
- **House-made hummus** and crudités or fruit
- **Hearty green salad** with roasted and raw veggies, house-made dressing **or classic potato salad**
- **Assorted cookies and brownies**

hearty lunch \$20/person

- **Whole sandwiches**
- **House-made hummus** and crudités or fruit
- **Grain and bean salad, classic potato salad, or pasta salad**
- **Hearty green salad** with roasted and raw veggies, house-made dressing **or classic Caesar salad**
- **Assorted cookies, cakes, and brownies**

cold appetizer platters

priced per 30 portions **Focaccia**

Squares (vg) \$30

with seasonal toppings

Grilled Marinated Veggie Skewers (v) \$40

with Balsamic Dressing

RI Pizza Strips (v) \$40

house-made crust and sauce

Spanakopita (v) \$40

savory Greek pie with spinach and feta

Caprese Skewers (v) \$35

Kale and Basil Pesto with Crostini (v) \$35

Daniele Salami, Pepperoncini, and \$40

Mozzarella Skewers

Bruschetta and Crostini (v) \$45

Fresh Spring Rolls (vg) \$50

with herbs, carrot, cucumber, radish, house-made spicy tahini sauce

offsite hot meals

We'd be happy to prepare hot food for your event. Please inquire regarding the current seasonal menu and we'll work with you.

Some past entrées have included:

- Moroccan chickpea stew with kale over vegetable couscous or turmeric rice (vg)
- Mediterranean lemon chicken thighs with herb roasted potatoes and roasted veggies
- Pulled chicken or pork in signature HK AppleBBQ sauce with roasted garlic herb potatoes or sweet potatoes