

Harvest Table Culinary Group is, at its core, a catering team dedicated to transforming the freshest local and sustainably-sourced ingredients into authentic food experiences for its guests.

What's different about Harvest Table Catering is its individualized approach: the ability to customize menus and services, catering to each event's specific wants and needs.

OUR CULINARY
COMMITMENTS



We start with simple, clean ingredients.



We serve meals made fresh daily.



We are committed to the communities we serve.



We believe wellbeing is universal.



We care about where our food comes from.

RECIPES & PREPARATION

Our dishes are scratch-made and prepared fresh with responsibly-sourced ingredients, such as our house-made baked goods, pastas, dressings, soups, sauces, chips and salsas.

Our team of talented culinarians is dedicated to transforming these beautiful ingredients into memorable food experiences for your guests.

SERVICE DRIVEN

We want your event to be special. From the moment your event begins until your last guest leaves, they should feel welcomed. Our catering team will make sure your event's every need is taken care of, from planning menus to ensuring your event runs smoothly.

Ordering should be easy, and now it is. We make planning your event as simple as possible. Browse our menus and order online, or call our catering department so we can help you pick out the perfect dishes.

PERFECT VENUES

On campus or off, we invite you to enjoy beautiful spaces on and around the University of Redlands in a whole new way.

Pick a venue, and let us do the rest! Whether your event is a small, intimate gathering off campus, or an event for hundreds of students and faculty, we'll help you navigate the whole planning process so that everyone has a wonderful meal.

Contact Us | gula-john@harvesttableculinary.com | Catering Office: (909) 748-8959

