To place an order, call 617-496-6000
or email: crimson_catering@harvard.edu

Please see our ordering guidelines at: www.catering.harvard.edu

Before placing your order, please inform your server if a person in your party has a food allergy.
STATIONARY PRESENTATIONS

Popcorn Station
A selection of freshly popped flavored popcorn presented in glass jars.
Spiced Maple Pecan |
Chocolate Marshmallow |
Salted Brown Butter |
5.50 per guest (minimum 15 guests)

Holiday Cheese
Cheddar, Cranberry and Toasted Almond Ball |
Goat Cheese, Dried Figs, Pear and Honey Pyramid |
Swiss Almond and Bacon Log with Rosemary
Seeded Ficelle and Crusty Baguettes
5.75 per guest (minimum 15 guests)

Grilled Vegetable Crudités
Asparagus, Red and Yellow Peppers |
Roasted Broccoli, Cauliflower, Brussels Sprouts |
Honey Thyme Beets and Carrots |
Tri Colored Fingerling Potatoes |
Saffron and Rosemary Aioli |
Sweet Potato Hummus |
7.50 per guest (minimum 15 guests)

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Farmers’ Market Board

Roasted Baby Rainbow Carrots
Red and Yellow Cherry Tomatoes
Snap Peas, Charred Radicchio
Romanesco, Purple Cauliflower
Watermelon Radish Wheels, Sweet Potato Chips with Sea Salt
Roasted Whole Garlic
with Tomato Basil Humus, Arugula Pesto, Tzatziki

8.00 per guest

Tartine Station

Fig and Prosciutto
with Lavender Thyme Ricotta and Honey, Ciabatta

Buttered Forest Mushrooms and Sage Pesto
with Goat Cheese, Focaccia

Pumpkin Hummus and Spiced Apple
with Crispy Sage, Cranberry Pecan Bread

9.50 per guest
Carved

**Statler Breast of Turkey |**
Sage Mayonnaise and Cranberry Sauce
80.00 ~ serves 12 guests

**Whole Roasted Sirloin of Beef |**
Port Onion Marmalade and Horseradish Cream
450.00 ~ serves 40 guests

**Herb Encrusted Tenderloin of Beef |**
Roasted Garlic Aioli and Caramelized Onion Jam
370.00 ~ serves 15-20 guests

**Bourbon and Brown Mustard Glazed Ham |**
200.00 ~ serves 35 guests

**Whole Roasted Loin of Pork |**
Fresh Apple Chutney
200.00 ~ serves 25 guests

**Strudel |**
Forest Mushroom, Gruyère and Sage
120.00 ~ serves 12 guests

The above items include dinner rolls.

Macaroni & Cheese or Mashed Potato Bar

**Traditional Macaroni with Cheddar Cheese or Sour Cream**

*Mashed Potatoes |*
Top with crispy Bacon, Chives, Broccoli, Caramelized Mushrooms, Sautéed Spinach, Tomatoes, Braised Short Rib, Buffalo Chicken, Truffle Oil and Herb Bread Crumbs
10.00 per guest (minimum 25 guests)

Veggie, Veggie, Veggie

**Beet and Kale Salad |**
with a Lemon Agave Vinaigrette

**Spicy Broccoli Rabe and Coconut Stir Fry |**

**Roasted Brussel Sprouts |**
with Cranberries and Maple Syrup

**Baked Sweet Potatoes |**
with Marshmallow and Candied Pecans
Cold Buffet

Arugula, Beets and Fennel | with an Apple Cider Vinaigrette

Wild Rice | with Wheatberries, Cranberries and Toasted Almonds

Wild Mushroom, Goat Cheese and Sage Tart |

Sliced Turkey | with Cranberry Chutney

Salmon | with Dijon Mustard Sauce

Chocolate Peppermint Mini Cannoli |

27.00 per guest (minimum 15 guests)

Hot Buffet

Spiced Butternut Squash and Apple Soup |

Spinach Salad | with Cranberries, Candied Pecans and Goat Cheese

Brussel Sprouts | with Pancetta

Pumpkin Gnocchi | with Brown Butter and Crispy Sage

Roasted Turkey | with Gravy and Mashed Potatoes

Mini Yule Logs |

26.00 per guest (minimum 15 guests)
DESSERT BUFFETS

Individual Desserts

Miniature Gingerbread Bundt Cakes | Warm Plum Compote and Caramel Sauce
Chocolate Peppermint Torte | with Milk Chocolate, Dark Chocolate and Peppermint Mousse

12.00 per guest

Holiday Treats

Winter Brownie Pops | Holiday Cake Pops |
Vanilla Eggnog Mini Cupcakes | Chocolate Peppermint Mini Cupcakes and Gingerbread Cupcakes |
Peppermint Bark |

13.00 per guest

Holiday Cookies

Snowflake Sugar Cookies (24 pcs) 86.00
Gingerbread Collection (24 pcs) 86.00
3” Gingerbread Men (24 pcs) 86.00
Red Velvet Crinkles (24 pcs) 43.50
Chocolate Peppermint Tree Cookies (24 pcs) 86.00
Seasonal Cookie Assortment Pumpkin Spice, Chocolate Mint Crinkle, White Chocolate Cranberry and Ginger Snap Cookies (48 pcs) 82.00
Mini Mason Jars

**Almond Cake |**
with Whipped Vanilla Cream, Cherry Compote and a Gingerbread Person Garnish

**Vanilla Cake |**
with Rum Laced Pastry Cream, Salted Caramel Sauce and a Toffee Garnish

**Chocolate Cake |**
with Chocolate Mousse and a chopped Peppermint Bark Garnish

9.00 per guest

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Hot Chocolate Bar

**A Selection of Flavored Hot Chocolates |**
topped with Whipped Cream, Crushed Peppermint, Chocolate Shavings and Miniature Marshmallows

5.00 per guest