Breakfast & Break Enhancements

**Frittata** | with Mushrooms, Winter Greens and Gouda
34.00 ~ serves 12-16 guests

**Frittata** | with Sausage, Peppers and Broccoli Rabe
37.00 ~ serves 12-16 guests

**Crispy Jalapeno Hash Brown Casserole**
37.00 ~ serves 12-16 guests

**Deep Dish Pancake** | with Lemon and Blueberries
34.00 ~ serves 12-16 guests

**Hot Spiced Chai**
2.75 per guest

**Hot Mulled Apple Cider**
2.75 per guest

**Rustic Homemade Granola Bars**
3.50 each

**Winter Bread Pudding** | with Dried Pears and Apricots
39.00 ~ serves 12-16 guests

**My Grandma’s of New England Coffee Cakes** | Banana Walnut or Blueberry
38.00 ~ serves 16 guests

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

Chilled Buffet

(Minimum of 15 guests)

Honey Roasted Root Vegetable Salad
with Crispy Sage and Goat Cheese,
Sherry Vinaigrette

Fingerling Potato Salad
with Fresh Herbs and a
Mustard Vinaigrette

Poached Salmon
with a Dill Yogurt Sauce

Roasted Asparagus and Red Peppers

Avocado Feta Dip
with Crispy Flatbread

Lemon Citron Bars

23.50 per guest

Hot Buffet

(Minimum of 15 guests)

Roasted Winter Squash
with Sliced Pears, Shredded Cabbage,
Basil, Blue Cheese, Roasted Almonds,
Arugula, Balsamic Vinaigrette

Parmesan Garlic Roasted Asparagus

Pomegranate, Mint
and Lemon Cous Cous

Oven Roasted Chicken
with Lemon, Rosemary, Garlic Butter

Spinach Mascarpone
Stuffed Salmon

Fig Bars

27.00 per guest
Seasonal Signature Sandwiches

Southwestern Veggie Wrap | Turkey Wrap
Black Beans, Corn, Brown Rice, Cucumber, Red Pepper, Hummus, Cilantro, Pico de Gallo, Cheddar Lettuce in a Spinach Wrap Cheese, Romaine, Tortilla Served with Cape Cod Potato Chips

Pesto Chicken | 11.00 per guest
Roasted Peppers, Romaine, Tomato, Lettuce in a Spinach Wrap Fresh Mozzarella, Ciabatta and a Crimson Signature Cookie

Root Vegetable Lentil Wrap | 11.00 per guest
Butternut Squash, Red Beets, Served with Cape Cod Potato Chips Lentils, Brussels Sprout Slaw, and a Crimson Signature Cookie Baby Kale, Dill and Goat Cheese Aioli, Toasted Walnuts, Whole Wheat Tortilla
BREAKS & RECEPTIONS

(Minimum of 20 guests)

Afternoon Tea

Assorted Tzao Teas  |
Mini Tea Cakes  |
Orange Marmelade, Butter  |
Chocolate Dipped Madeleines  |

7.50 per guest

Healthy Beginnings

Date Balls  |
Yogurt Turmeric Dip  |
with Vegetable Spears
Herbs de Provence  
and Olive Oil Popcorn  |
Orange and Cinnamon Spiced Nuts  |
with Fresh Rosemary

12.50 per guest

Grilled Vegetable Display

Fingerling Potatoes  |
with Rosemary and Garlic
Orange Ginger Turmeric Roasted  
Winter Root Vegetables
Roasted Broccoli Rabe  
and Red Peppers  |
Crispy Brussels Sprouts  |
with Balsamic Glaze

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

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