



CRIMSON  
CATERING

Winter Menu • 2020

## 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 |

Black Beans, Corn, Brown Rice, Cilantro, Pico de Gallo, Cheddar Cheese, Romaine, Tortilla

### PESTO CHICKEN |

Roasted Peppers, Romaine, Tomato, Fresh Mozzarella, Ciabatta

### ROOT VEGETABLE LENTIL WRAP |

Butternut Squash, Red Beets, Lentils, Brussels Sprout Slaw, Baby Kale, Dill and Goat Cheese Aioli, Toasted Walnuts, Whole Wheat Tortilla

### TURKEY WRAP |

Cucumber, Red Pepper, Hummus, Lettuce in a Spinach Wrap

Served with Cape Cod Potato Chips and a Crimson Signature Cookie

11.00 PER GUEST

## 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 TUMERIC 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 TUMERIC ROASTED  
WINTER ROOT VEGETABLES

ROASTED BROCCOLI RABE  
AND RED PEPPERS |

CRISPY BRUSSELS SPROUTS |  
with Balsamic Glaze

5.75 PER GUEST



**CRIMSON**  
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80 JFK Street  
Cambridge, MA 02138

To place an order, call 617-496-6000  
or email: [crimson\\_catering@harvard.edu](mailto:crimson_catering@harvard.edu)

Please see our ordering guidelines at: [www.catering.harvard.edu](http://www.catering.harvard.edu)