

Climate-Friendly Seasonal Menu · Spring 2023



CRIMSON
CATERING

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

Within this menu listing, items marked with an * are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST à La Carte

All prices are per person unless otherwise noted.

Mini Lemon Muffin (Minimum 1 Dozen) filled with Lemon Apple Filling	35.00
Mini Chocolate Muffin (Minimum 1 Dozen) filled with Hazelnut	35.00
Gourmet Spinach & Cheese Breakfast Soufflé	5.00
Mixed Berry Coffee Cake (serves 16)	36.00
Cape Cod Cranberry Coffee Cake (serves 16)	36.00
Mushroom & Asparagus Quiche (serves 6- 8)	28.00
Vegan Mango Overnight Oats (vgn) Rolled Oats, Coconut Milk, Diced Mango, Chia Seeds, Cinnamon, Allspice, Maple Syrup, Topped with Toasted Shredded Coconut and Slivered Almonds	5.75
Greek Yogurt Parfait Persimmons, Pomegranate Seeds, Chia Seeds, Toasted Coconut Flakes, Vanilla, House Made Granola	5.95
Spring Vegetable Frittata (serves 16) Eggs, Spinach, Dill Parsley, Leeks, Asparagus, Peas & Goat Cheese	38.50
Lemon Blueberry Cream Cheese Baked French Toast (Minimum of 10 Guests) with Maple Syrup	7.50

BREAKFAST BUFFETS

All prices are per person.

Buffet 1	20.50
<ul style="list-style-type: none">• Gourmet Spinach & Cheese Breakfast Soufflé• Fresh Fruit Bowl• Lemon- Blueberry Overnight Oats (vgn)• Coffee & Fresh Orange Juice	
Buffet 2	16.95
<ul style="list-style-type: none">• Lemon Blueberry Cream Cheese Baked French Toast with Maple Syrup• Mixed Berry Greek Yogurt Parfaits with House-Made Granola• Lemon & Chocolate Filled Mini Muffins• Coffee Cake• Coffee & Fresh Orange Juice	

SANDWICHES

All prices are per person. Includes Chips & Cookies.

Vegan Herb Smashed Chickpea (vgn) 16.75

Chickpeas, Herbs, Vegan Mayo, Mustard, Celery,
Red Onion, Boston Lettuce, Sprouts, Whole Wheat Wrap

Tofu Banh Mi (v) 16.75

with Pickled Veggies Served on Baguette

Honey Mustard Chicken

Avocado Sandwich 16.75

with Sun-Dried Tomatoes and Arugula on Ciabatta Bread

SALADS

All prices are per person. Includes Chips & Cookies.

Baby Greens 11.50

Strawberries, Sliced Almonds, Goat Cheese,
Shallot Vinaigrette

Grilled Watermelon Salad 12.00

Arugula, Feta Cheese, Champagne Vinaigrette

Spring Asparagus Salad 12.50

Artisan Greens, Chickpeas, Asparagus, Cucumbers,
Peas, Radishes, Kalamata Olives, Lemon Dijon Dressing

BOWLS

Served in compostable round bowl. All prices are per person,
minimum order of 8 people per grain bowl.

Beet Poke Bowl 17.00

Mixed Greens, Brown Rice, Avocado, Roasted Beets,
Cucumbers, Edamame, Sesame Seeds, Ginger Soy Dressing

Spring Buddha Bowl 15.95

Quinoa, Lemon Marinated White Beans, Kale Salad,
Lemon Herb Bean Dip, Green Goddess Dressing

Mezze Bowl 17.75

Israeli Salad, Chickpea Salad, Hummus, Labneh, Tabbouleh,
Grilled Vegetables, Spicy Feta Whip, Served with Tahini
& Pita Bread

BUFFETS

All prices are per person, minimum of 10 guests.

Buffet 1 36.00

- Mixed Greens Salad, Fresh Peaches, Grilled Sweet Corn, Candied Pecans, Lemon Balsamic Vinaigrette
- Roasted Asparagus & Baby Carrots
- Quinoa Lentil Stuffed Zucchini Boats
- Locally Sourced Lemon Pepper Salmon, Fresh Herbs, EVOO, Citrus Reduction
- Strawberry Shortcakes with Homemade Whipped Cream

Buffet 2 24.50

- White Bean Escarole Soup
- Crispy Brussels Sprouts Caesar Salad, Shaved Parmesan
- Fried Brussels Sprouts, Arugula, Toasted Pistachios, Toasted Ciabatta Croutons, Creamy Caesar Dressing
- Quinoa & Bean Stuffed Portobello Mushrooms Quinoa, Black Beans, Bell Peppers,
- Onions, Sweet Potato & Cabbage
- Spring Pea & Asparagus Ricotta Ravioli
- Roasted Spring Vegetables
- Mixed Berry Crisp

DESSERT STATION

Price is per person.

Seasonal Shortcake Bar 7.75

Fresh Seasonal Berries, Powder Dip Biscuits,
Vanilla Pound Cake, Homemade Whipped Cream

RECEPTION DISPLAYS

All prices are per person.

Mezze (Minimum of 25 Guests) 16.95

Garlic Hummus with Smoked Paprika, Tabbouleh,
Tzatziki, Greek Olives, Herbed Feta Cheese,
Stuffed Grape Leaves, Marinated Artichokes, Radish,
Cherry Tomato, Roasted Candied Almonds,
Fresh Cracked Pepper, Naan Bread

Spring Vegetable Board (Minimum of 15 Guests) 11.95

Mini Bell Peppers, Broccoli, Purple Cauliflower, Cucumber,
Heirloom Mini Tomatoes, Petite Colored Carrots, Watermelon
Radish, Asparagus, Golden Beet Hummus (vgn), Basil Pistachio
Goat Cheese Spread

PASSED APPS

All prices are per piece.

Quinoa Bruschetta 3.50

Brie & Strawberry Canapé 3.50

Mission Figs 3.50
with Goat Cheese & Walnuts

Lemon Poppy Bite 3.50
with Mint, Feta, & Watermelon

Eggplant Caponata Canapes 3.50
with Kalamata Olive