

Climate-Friendly Seasonal Menu
SPRING 2024



CRIMSON
CATERING

Climate-Friendly Seasonal Menu:
*Climate Conscious, Healthy, Plant Based,
Plant Forward & Locally Sourced*

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.

Please Note: Vendor facilities are not nut free.

BREAKFAST A LA CARTE

Mini Lemon Muffin (Minimum 1 Dozen) <i>filled with Lemon Apple Filling</i>	35
Mini Muffin (Minimum 1 Dozen) <i>filled with Salted Butter Caramel</i>	35
Mixed Berry Coffee Cake (Serves 16)	36
Cape Cod Cranberry Coffee Cake (Serves 16)	36
Gourmet Spinach & Cheese Breakfast Soufflé	5 pp
Spinach, Boursin, Mushroom and Asparagus Quiche (Serves 6-8)	28
Vegan Mango Overnight Oats <i>Rolled Oats, Coconut Milk, Diced Mango, Chia Seeds, Cinnamon, Allspice, Maple Syrup, topped with Toasted Shredded Coconut and Slivered Almonds</i>	5.75
Strawberry Rhubarb Greek Yogurt Parfait <i>Granola, Coconut Flakes & Chia Seeds</i>	5.95
Spring Vegetable Frittata (Serves 16) <i>Eggs, Spinach, Dill Parsley, Leeks, Asparagus, Peas & Goat Cheese</i>	38.50
Lemon Blueberry Cream Cheese Baked French Toast (10 person Minimum) <i>with Maple Syrup</i>	7.50

BREAKFAST BUFFETS

All prices are per person.

Gourmet Soufflé Buffet	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	
Baked French Toast Buffet	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 16.75

with Pickled Veggies, served on a Baguette

Vegan BLT Sandwich (Vgn) 16.75

Eggplant Bacon, Lettuce, Heirloom Tomatoes, Hummus on Whole Grain Bread

SALADS

All prices are per person. Includes Chips & Cookies.

Baby Greens Salad 11.50

Strawberries, Sliced Almonds, Goat Cheese, Shallot Vinaigrette

Grilled Watermelon Salad 12

Winter Greens, Wild Grain Rice, Roast Sweet Potato, Toasted Pecans, Apples, Goat Cheese, Balsamic Vinaigrette

Spring Asparagus Salad 12.50

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

GRAIN BOWLS

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

Greek Grain Bowl 16.75

Farro, Baby Spinach, Cherry Tomatoes, Kalamata Olives, Peppadew Peppers, Feta, Red Onion, Red Wine Vinaigrette

Spring Buddha Bowl 15.95

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

Mezze Bowl 17.75

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

TOPPINGS

New Wave Shrimp (5 each) 7.50

Oven Roasted Garlic Chili Tofu 4.50

Spring Pea Falafel with Tahini (3 each) 10.50

BUFFETS

All prices are per person, minimum of 10 guests.

Hot Buffet 1 36

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

Hot Buffet 2 24.50

- White Bean Escarole Soup
- Crispy Brussels Sprouts Caesar Salad
- Fried Brussels Sprouts, Arugula, Toasted Pistachios, Toasted Ciabatta Croutons, Shaved Parmesan, 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 STATIONS

Price is per person.

Seasonal Shortcake Bar 7.75

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

Mochi Doughnuts 51/per dozen

Milk Chocolate, Cookies & Cream, Strawberry Milk, Taro with Coconut, Caramel Cookie Crunch, Coffee Toffee, Matcha

Mini Pastries 30/per dozen

RECEPTION DISPLAYS

Mediterranean Mezze (25 person minimum) 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 (15 person minimum) 11.95

- Mini Bell Peppers, Broccolini, Purple Cauliflower, Cucumber, Heirloom Mini Tomatoes, Petite Colored Carrots, Watermelon Radish, Asparagus
- Golden Beet Hummus (Vgn)
- Herb Garlic & Goat Cheese Spread

PASSED APPS

Price is per piece.

Watermelon Mint & Feta Skewer 3.50

Brie & Strawberry Canapé 3.50

Roasted Tomato Bruschetta 3.50 with Kalamata Olives and Basil

Vegetable Empanada 3.50 with Salsa

Kale Dumpling 3.50 with Chipotle Aioli