



**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

## Breakfast Buffets

All prices are per person, minimum of 10 guests unless otherwise noted. Breakfast buffets include Pierce Brothers Regular and Decaffeinated Coffee and assorted Tazo Teas. Bottled juices may be added for 2.25 each.

<b>Continental Breakfast</b>	<b>4.95</b>	<b>European Breakfast</b>	<b>11.50</b>
A Selection of Breakfast Pastries, Jam and Butter; Chef's Daily Selection of Croissants, Tea Breads, Petite Muffins, and Pecan Sticky Buns		Croissants, Sliced Baguette, Sliced Ham, Salami, Turkey, Brie, Sliced Swiss and Cheddar, Chilled Hard-Boiled Eggs, Salt, Pepper, Microgreens, and Bunches of Grapes	
<b>Healthy Continental Breakfast</b>	<b>11.25</b>	<b>Hearty New England Breakfast</b>	<b>18.00</b>
Greek Yogurt, House-Made Granola and Seasonal Fruit Parfaits, Fresh Fruit Salad, Assorted Tea Breads and Chilled Hard-Boiled Eggs, Salt, Pepper, and Microgreens		A Selection of Breakfast Pastries, Jam and Butter, Scrambled Eggs, Thick-Cut French Toast, Vermont Maple Syrup, Applewood Smoked Bacon, Pork Sausage Links, Breakfast Potatoes, Sliced Fresh Fruit, and Bottled Juices	

## Breakfast à la Carte

### Pastries by the Dozen

<b>Assorted Breakfast Pastries</b>	<b>31.00</b>	<b>Gluten Free Pastries</b>	<b>3.50 each</b>
<b>Assorted Petite Muffins</b>	<b>31.00</b>	<b>SwissBakers Mini Quiche</b>	<b>37.00</b>
<b>Bagels with Cream Cheese</b>	<b>31.00</b>	(3 dozen minimum, serves 12)	
<b>Petite Pecan Sticky Buns</b>	<b>31.00</b>	Bacon, Vegetable, or Spinach	
<b>Petite Butter Croissants</b>	<b>31.00</b>		
<b>Petite Filled Croissants</b>	<b>38.00</b>		

SELECT ONE:

Almond, Chocolate, Ham & Swiss or Spinach Feta

## Breakfast à la Carte, Cont'd

**Tea Bread (serves 10)** **17.00**  
 Apple Cinnamon, Banana Walnut, Blueberry,  
 Cranberry Orange Nut, Lemon, Marble, Zucchini Pineapple

**Coffee Cake (serves 16)** **36.00**  
 Cinnamon Apple Walnut, Blueberry, Lemon Poppy

**Plain Greek Yogurt Parfaits (minimum 12)** **4.25**  
 Seasonal Fruit and House-Made Granola

**Chobani Greek Yogurt** **2.00**  
 Plain and Assorted Fruit Flavors

**Whole Fruit** **1.75**  
 Apples, Grapes, Pears and Oranges

**Chilled Hard-Boiled Eggs** **7.25 per dozen**  
 Halved, Salt, Pepper, and Microgreens

**Sliced Fresh Fruit**  
**SMALL (serves 10)** **41.00**  
**LARGE (serves 25)** **102.50**

**Mixed Fruit Salad Bowl**  
**SMALL (serves 10)** **43.75**  
**LARGE (serves 25)** **109.50**

**Mixed Berry Bowl**  
**SMALL (serves 10)** **48.00**  
**LARGE (serves 25)** **120.00**

**Smoked Salmon\* Platter**  
 Tomatoes, Red Onion, Egg Yolks, Egg Whites, Capers,  
 Assorted Bagels, Cream Cheese  
**SMALL (serves 12)** **105.00**  
**LARGE (serves 24)** **210.00**

**Breakfast Sandwiches** **61.75 per dozen**  
 (one selection per dozen)

SELECT ONE OF EACH:

- Scrambled Egg or Egg White
- Cheddar, Swiss, American or Low-Fat Cheddar
- Bacon, Ham or Turkey Sausage
- Croissant, English Muffin or Plain Bagel

**Southwest Breakfast Burrito** **64.75 per dozen**  
 Egg, Peppers, Onion, Tomatoes,  
 Cheddar and Flour Tortilla, served with Salsa

**Frittatas (serves 16)** **37.00**

- Spinach, Gruyère and Mushroom
- Zucchini, Tomato, Feta and Basil
- Smoked Chorizo, Green Chard and Thyme
- Bacon, Potato, Cheddar and Scallion
- Ham and Asparagus with Tarragon and Parmesan
- Prosciutto, Manchego, Caramelized Onion and Potato
- Chicken Apple Sausage, Rosemary and Kale

**Breakfast Bread Pudding (serves 16)** **39.00**

- Ham and Cheddar
- Asparagus, Thyme and Boursin
- Blueberry and Almond, Maple Syrup Drizzle
- Orange and Golden Raisin, Maple Syrup Drizzle
- Banana Chocolate Chip
- Peanut Butter and Banana
- Apricot-Orange
- Cranberry-Orange
- Cranberry and White Chocolate

**Baked Oatmeal (serves 16)** **33.00**

- Mixed Berry
- Banana Almond
- Strawberry Banana
- Apple Cinnamon Raisin
- Lemon, Blueberry, Coconut
- Lemon Raspberry

# LUNCH & DINNER

## Artisan Sandwiches

Our sandwiches are served boxed or on a platter with Cape Cod Potato Chips and Crimson Catering's Signature Cookie. Sandwiches can be prepared on gluten-free bread upon request. Choose up to three sandwiches from the options below. Additional choices are priced at an extra 50¢ per guest, per selection.

### Classic Sandwiches 10.25

Served on assorted rolls with lettuce and tomato

- Turkey and Provolone
- Ham and Swiss
- Roast Beef and Cheddar
- Tuna Salad
- Classic Chicken Salad
- Vine Ripe Tomato, Fresh Mozzarella and Pesto
- Smashed Chick Pea and Avocado Salad  
with Tomato, Cilantro, Lime and Green Onions

### Signature Sandwiches 11.00

MATTHEWS ~ Turkey Reuben, Swiss Cheese, Sauerkraut, Russian Dressing and Sweet Pickle, Marble Rye

GRAYS ~ Turkey, Farmhouse Cheddar, Arugula and Ranch Mayonnaise, Brioche

WIGGLESWORTH ~ Sliced Flank Steak, Saga Blue Cheese, Mesclun Greens, Roasted Shallots and Horseradish Mustard, Cracked Black Pepper Brioche

THAYER ~ Roast Beef with Baby Arugula, Caramelized Onions, Pecorino and a Chimichurri Aioli, Baguette

HOLWORTHY ~ Grilled Chicken, Cucumber Quinoa Salad, Field Greens and Harissa Aioli, Sun-Dried Tomato Wrap

WELD ~ Vietnamese Grilled Chicken Banh Mi, Mint Coriander Cabbage Slaw, Ciabatta Roll

STRAUS ~ Smoked Salmon, Cucumbers, Tomatoes and Lemon Dill Cream Cheese, Marble Rye

CANADAY ~ Tuna, Capers, Lemon Aioli, Shaved Radishes and Mixed Greens, Ciabatta Roll

HOLDEN ~ Ham and Brie, Caramelized Apple and Stone Ground Mustard, Pretzel Roll

MOWER ~ Roasted Pancetta, Arugula, Sun-Dried Tomatoes, Shaved Parmesan, Caesar Mayonnaise, Whole Wheat Roll

LIONEL ~ Turkey, Ham and Swiss Cheese, Mesclun Greens and Chipotle Chutney, Baguette

BOYLSTON ~ Roasted Sweet Potatoes, Cumin Black Bean Spread, Avocado, Chipotle and Cotija Cheese, Spinach Wrap

WADSWORTH ~ Roasted Heirloom Tomatoes, Local Maple Brook Ricotta, Basil and Arugula, Focaccia Bread

SEVER ~ Falafel, Tomato, Sliced Dill Pickle, Lemon Tahini Dressing, Pita Bread

## Entrée Salads

Our salads are served in boxes with Cape Cod Potato Chips and Crimson Catering's Signature Cookie.

<b>Traditional</b>	<b>9.75</b>	<b>Southwestern Chopped</b>	<b>13.25</b>
Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Threads, Lemon-Shallot Vinaigrette		Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Chipotle Ranch	
<b>Caesar</b>	<b>9.00</b>	<b>Caprese</b>	<b>13.25</b>
Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing		Mixed Greens, Vine Ripe Tomatoes, Fresh Mozzarella, Pesto Drizzle	
<b>Antonio's Mediterranean</b>	<b>14.25</b>		
Mixed Greens, Marinated Artichokes, Tomatoes, Kalamata Olives, Red Peppers, Red Onion, Potatoes, Feta, Balsamic Vinaigrette			
<b>Crimson</b>	<b>13.25</b>		
Baby Spinach, Dried Cranberries, Almonds, Chèvre, Pear Vinaigrette			
<b>Middle Eastern</b>	<b>13.25</b>		
Mixed Greens, Pita Triangles, Hummus, Tabbouleh, Dolmas, Feta, Greek Olives, Kalamata Dressing			
<b>Asian</b>	<b>14.25</b>		
Romaine, Baby Spinach, Mandarin Oranges, Slivered Almonds, Green Onions, Wonton Crisps, Roasted Sesame Dressing			

## Enhancements

Chili Garlic Grilled Tofu	3.25
Grilled Portobello Cap	4.00
Herb Marinated Breast of Chicken	4.25
Grilled Hanger Steak	8.50
Quinoa Sweet Potato Cranberry Cakes	6.50
Pan Seared Salmon	9.50
Lemon Pepper Shrimp	9.75

# Platters

All prices are per person, minimum of 10 guests unless otherwise noted. Select from our **A La Carte Salads** to complete your luncheon buffet.

<b>Executive</b>	<b>23.00</b>	<b>Parisian</b>	<b>28.00</b>
<ul style="list-style-type: none"><li>• Marinated Pork Loin, Rosemary Ham, Grilled Flank Steak, Pepper Turkey, Crabmeat Salad Dijonnaise</li><li>• Havarti and Aged Swiss Cheese</li><li>• Roasted Red Peppers and Caramelized Onions</li><li>• Mango Mayonnaise and Dijon Mustard</li><li>• Served with Assorted Rustic Breads</li><li>• Chocolate Dipped Sandwich Cookies</li></ul>		<ul style="list-style-type: none"><li>• Herbes de Provence Grilled Shrimp Skewers, Grilled Chicken</li><li>• Herbed Goat Cheese and Brie</li><li>• Grilled Asparagus and Roasted Red Peppers</li><li>• Olive Tapenade and Lemon Aioli with Crusty French Loaves and Sliced Croissants</li><li>• Assorted French Macarons</li></ul>	
<b>Crimson</b>	<b>15.00</b>	<b>The North End</b>	<b>27.00</b>
<ul style="list-style-type: none"><li>• Prosciutto, Sliced Grilled Chicken</li><li>• Grilled Eggplant and Zucchini</li><li>• Provolone and Aged Cheddar Cheese</li><li>• Roasted Red Peppers and Caramelized Onions</li><li>• Basil Mayonnaise and Dijon Mustard</li><li>• Served with Assorted Rustic Breads</li><li>• Raspberry Linzer Bars</li></ul>		<ul style="list-style-type: none"><li>• Pesto Grilled Chicken Breast, Rosemary Marinated and Grilled Flank Steak</li><li>• Sliced Prosciutto, Genoa Salami and Hot Capicola</li><li>• Fresh Mozzarella and Sliced Provolone</li><li>• Grilled Eggplant and Ricotta Rollatini</li><li>• Served with Ciabatta and Focaccia</li><li>• Assorted Miniature Biscotti</li></ul>	

## A la Carte Salads

### Green Salads (Serve 10)

- Bibb Lettuce, Blue Cheese Crumbles,  
Yellow Pepper, Raspberry Vinaigrette 40.50
- Bibb Lettuce, Blueberries, Raspberries, Apricots,  
Pistachios, Chèvre, White Balsamic Vinaigrette 46.25
- Endive and Frisée, Mandarin Oranges,  
Candied Walnuts, Buttermilk Ranch Dressing 43.75
- Mesclun, Cherry Tomatoes, Cucumbers,  
Carrots and Balsamic Dressing 40.00
- Chopped Romaine, Julienned Snow peas,  
Red Peppers, Carrots, Wonton Strips,  
Sesame Ginger Vinaigrette 40.50
- Chopped Romaine, Radicchio,  
Salami, Garbanzo Beans, Proulone,  
Sun-Dried Tomatoes, Mustardy Vinaigrette 40.50
- Greek Salad, Kalamata Olives, Feta,  
Grape Tomatoes and Cucumber, Greek Dressing 40.50
- Mixed Greens, Great Hill Blue Cheese,  
Toasted Pecans, Dried Cranberries,  
Maple Dijon Dressing 40.50
- Mixed Greens, Marinated Artichokes,  
Tomatoes, Kalamata Olives, Red Peppers,  
Red Onion, Potatoes, Feta, Balsamic Vinaigrette 46.25
- Mixed Greens, Vine Ripe Tomatoes,  
Fresh Mozzarella, Pesto Drizzle 43.75
- Romaine, Herbed Croutons, Parmesan Cheese,  
Classic Caesar Dressing 40.50
- Romaine, Black Beans, Roasted Corn,  
Cotija Cheese, Tomatoes, Chipotle Ranch 43.75
- Baby Spinach, Dried Cranberries, Almonds,  
Chèvre, Pear Vinaigrette 43.75

### Pasta, Grain & Vegetable Salads (Serve 10)

- Fusilli, Sun-Dried Tomatoes, Feta  
and Kalamata Olive Salad 30.50
- Lemony Orzo, Oregano 30.50
- Wild Rice and Wheatberries,  
Cranberries and Pine Nuts 33.50
- Farro, Avocado, Cherry Tomatoes and Peppers,  
Cumin Lime Vinaigrette 30.50
- Quinoa and Sliced Hearts of Palm 30.50
- Brown Rice, Zucchini Ribbons, Scallions,  
Pepitas, Almonds and Sunflower Seeds 36.00
- Old Fashioned Potato Salad, Red Bliss Potatoes,  
Eggs, Onion and Pickle 30.50
- Sweet Potato, Grilled Corn and Black Beans,  
Chili Chipotle Dressing 30.50
- Jicama, Mango and Green Cabbage Slaw,  
Citrus Vinaigrette 30.50



# Buffets

All prices are per person, minimum of 10 guests unless otherwise noted. Selections are available as dinner buffets after 5 pm for an additional 5.00 per guest. Any entrée may be replaced with Grilled Tofu, Quinoa Sweet Potato Cranberry Cakes or Grilled Portobello Mushroom Caps at no additional charge.

## Chilled Selections

### Singapore

25.75

- Salad of Chopped Romaine, Julienned Snow Peas, Red Peppers, Carrots, Wonton Strips, Sesame Ginger Vinaigrette
- Brown Rice Salad, Zucchini Ribbons, Scallions, Pepitas, Almonds, Sunflower Seeds
- Thai Summer Rolls, Wasabi Soy Dip
- Grilled Breast of Chicken, Ginger Soy Glaze
- Sticky Soy Grilled Flank Steak
- Lemon Squares

### The Aegean

21.75

- Greek Salad, Kalamata Olives, Feta, Grape Tomatoes, Cucumber, Greek Dressing
- Lemon Orzo, Oregano
- Grilled Flatbread with Tzatziki
- Grilled Chicken, Artichoke, Tomato and Caper Relish
- Shrimp, Arugula, Cannelini Beans and Mint Salad
- Baklava

### Lake Como

22.75

- Grilled Vegetable Antipasto of Eggplant, Mushrooms, Artichoke Hearts, Red Peppers, Yellow Roasted Tomatoes and Fresh Mozzarella, Pesto and Aged Balsamic
- Chopped Salad of Romaine, Radicchio, Salami, Garbanzo Beans, Provolone, Sun-Dried Tomatoes, Mustardy Vinaigrette
- Sliced Focaccia Bread
- Lemon Orzo Pasta Salad, Grilled Chicken, Cucumbers and Ricotta Salata
- Grilled Sliced Hangar Steak, Orange Zest Gremolata
- Amaretti Cookies

### The Seine

25.75

- Grilled Asparagus, Shallot Vinaigrette
- Wild Rice and Wheatberries, Cranberries, Pinenut
- Wild Mushroom, Spinach and Gruyère Tart
- Grilled Lemon Thyme Honey Chicken
- Salmon Niçoise Salad, Gourmet Greens, Hard-Boiled Eggs, Red Bliss Potatoes, Haricots Verts, Black Olives, Artichokes and Tomatoes, Dijon Vinaigrette
- Apple Almond Squares

### De Amazonas

22.75

- Farro, Avocado, Diced Tomatoes and Peppers, Cumin Lime Vinaigrette
- Sweet Potato, Grilled Corn and Black Bean Salad, Chili Chipotle Dressing
- Jicama, Mango and Green Cabbage Slaw, Citrus Vinaigrette
- Blackened Breast of Chicken, Tomatillo Cotija Relish
- Grilled Hangar Steak, Chimichurri Sauce
- Blondies

### The Ashley

22.75

- Broccoli Slaw, Slivered Almonds, Dried Cranberries, Red Onion, Coleslaw Dressing
- Tricolor Fingerling Potato Salad, Green Beans, Dijon Tarragon Vinaigrette
- Plain and Jalapeño Cornbread
- Honey Barbecue Glazed Boneless Breast of Chicken
- Old Bay Dusted Shrimp Kebabs
- Red Velvet Cupcakes

## Hot Selections

### The Harvard 29.50

- Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing
- Quinoa and Sliced Hearts of Palm Salad
- Salmon, Brown Sugar and Mustard Glaze
- Balsamic Marinated Flank Steak, Sautéed Mushrooms
- Lemon Thyme Mashed Potatoes
- Roasted Root Vegetables
- Assorted Dessert Bars

### The Radcliffe 28.50

- Roasted Tomato Bisque, Gruyère Croutons
- Bibb Salad, Blueberries, Raspberries, Apricots, Pistachios, Chèvre, White Balsamic Vinaigrette
- Caprese Salad, Torn Basil, Extra Virgin Olive Oil, Aged Balsamic, Salt and Pepper
- Herb Roasted Breast of Chicken, Pinenut Gremolata
- Four Cheese Tortellini, Grape Tomatoes, Basil Cream
- Grilled Asparagus
- Miniature Cannoli

### The Cambridge 23.50

- Country Salad, Leaf Lettuce, Frisée, Julienned Radishes, Roasted Cashews, Cotija Cheese, Mustard Vinaigrette
- Honey Mustard Grilled Chicken Breast
- Pan Seared Salmon, Fresh Basil Pesto
- Roasted Seasonal Vegetables, Garlic, Extra Virgin Olive Oil
- Quinoa, Edamame, Roasted Red Peppers, Wilted Spinach, Lemon Tarragon Sauce
- S'mores Bars

### The Quad 26.00

- Baby Arugula, Sliced Pears, Red Onion, Pecans, Chicha Morada Vinaigrette
- Tuscan Marinated Flank Steak, Rosemary & Lemon
- Sicilian-Style Baked Chicken Breast, Green Olives, Grape Tomatoes, Capers, Diced Carrots
- Roasted Cauliflower
- Baked Farro, Herbs & Cheese
- Seven Layer Bars

### The Yard 22.50

- Mesclun Greens, Avocado, Diced Tomato, Tortilla Strips, Red Onion, Cumin Lime Vinaigrette
- Cilantro & Lime Grilled Chicken Breast
- Cajun Blackened Salmon
- Grilled Corn & Bell Pepper Succotash
- Roasted Red Bliss Potatoes
- Chocolate Chip Cookies

### The Ivy 25.00

- Spinach Salad, Orange Slices, Roasted Almonds, Miso Vinaigrette
- Teriyaki Chicken Breast
- Beef & Vegetable Stir Fry
- Egg Fried Rice
- Skillet Blistered Sesame Green Beans
- Salted Caramel Brownies

### The Cookout 19.50

- Hamburgers, All Beef Hot Dogs, Mediterranean Quinoa Burgers
- Old Fashioned Potato Salad
- Rolls, Green Leaf Lettuce, Tomatoes, Red Onion, Cheese, Condiments
- Cape Cod Potato Chips
- Watermelon Wedges
- Homestyle Cookies

### The Crimson Barbecue 20.00

- Mesclun, Cherry Tomatoes, Cucumbers, Carrots, Balsamic Dressing
- Beef Chili served with Fritos, Shredded Cheddar Cheese, Chopped Onions and Jalapeño Peppers
- Hamburgers, All Beef Hot Dogs, Mediterranean Quinoa Burgers
- Rolls, Green Leaf Lettuce, Tomatoes, Red Onion, Cheese, Condiments
- Cape Cod Potato Chips
- Seasonal Cupcakes

# RECEPTIONS

## Cheese & Charcuterie

### Cheese Plates (serves 10)

- Vermont Cheddar and Apples, Crostini 36.00
- Pistachio Rolled Goat Cheese, Blueberry Chipotle Chutney, Water Crackers 41.00
- Great Hill Blue Cheese, Strawberries, Crostini 46.00
- St. Andre, Orange Marmalade, Crostini 56.00

### Traditional Cheeses

Dill Havarti, Yellow Cheddar, Danish Blue Wheel, Port Salut, Grapes & Strawberries, Baguettes, Crackers

Serves 25 115.00

Serves 50 230.00

### Farm to Table Cheeses

Five Locally Made Cheeses, Seasonal Fruit Spreads, Baguettes, Crackers

Serves 25 155.00

Serves 50 310.00

### Charcuterie

Five Chef-Selected Cheeses, Cured Meats and Sausages, Dried Fruits, Mustard, Chutney, Sesame Ficelle, Lavash

Serves 25 280.00

Serves 50 560.00

### Farmhouse Crudités

Carrots, Cucumber, Celery, Zucchini, Yellow Summer Squash, Broccoli, Red Bell Pepper, Cherry Tomatoes, Roasted Red Pepper Hummus, Lemon Crème Fraîche

Serves 25 103.00

Serves 50 206.00

### Epicurean Crudités

Baby Carrots, Asparagus, Fennel Wedges, Radishes, Cherry Tomatoes, Red & Yellow Bell Pepper, Black Olive Tapenade, Cucumber Yogurt Mint Dip

Serves 25 110.00

Serves 50 220.00

# Culinary Displays

All prices are per person, minimum of 10 guests unless otherwise noted.

**Assorted Miniature Sandwiches on Parker House Rolls** 45.00 per dozen  
(one selection per dozen)  
Chicken Salad, Tuna Salad, Egg Salad

**Assorted Sandwich Rollups** 28.00 per dozen  
(one selection per dozen)

- Grilled Chicken with Arugula, Tomatoes and Tzatziki
- Roast Beef, Gorgonzola, Roasted Red Peppers and Caramelized Onions
- Smoked Salmon, Herbed Cream Cheese, Cucumbers and Tomatoes
- Napa Cabbage, Red Cabbage, Carrots, Red Peppers, Edamame, Thai Peanut Sauce

**Athenian Table** 7.00  
Hummus, Tabbouleh, Baba Ganoush, Marinated Olive Medley, Cucumber and Feta Salad, Stuffed Grape Leaves, Rosemary Roasted Cherry Tomatoes, Fresh Pita

**Capri Antipasto** 7.25  
Marinated Artichoke Hearts, Marinated Button Mushrooms, Grilled Asparagus with Saffron Aioli, Oven Roasted Red & Yellow Tomatoes, Chickpea Salad, Assorted Olives, Caprese Salad, Focaccia

**Sicilian Salumi** 10.75  
Prosciutto, Capicola, Pepperoni, Genoa Salami, Provolone, Ricotta Salata, Focaccia

**Bordeaux** 9.75  
Black Olive Toasts, Smoked Tomato Dip, Eggplant Caponata, Asparagus and Gruyère Tart, Marinated Olive Medley, Wedges of Port Salut

**Asian Night Market** 11.00  
Crispy Wontons with Wasabi Guacamole, Steamed Salted Edamame, Soy Glazed Grilled Pineapple Skewers, Toasted Coconut, Soba Noodle Salad, Julienned Vegetables, Sesame Soy Vinaigrette

## Entertaining Stations

All prices are per person, minimum of 25 guests unless otherwise noted. 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.

<p><b>San Antonio Chips and Salsa</b> <b>5.00</b></p> <p>Black Bean, Corn, Cotija Cheese and Lime Salsa, Grilled Pineapple and Mango Salsa, Salsa Verde, Tri- Colored Tortilla Chips, Sweet Potato Tortilla Chips</p>	<p><b>Barcelona</b> <b>19.50</b></p> <ul style="list-style-type: none"> <li>• Paella Valencia, Mussels, Shrimp, Chorizo, Chicken</li> <li>• Tortilla Espanola (Spanish Potato Omelette)</li> <li>• Mini Chilled Gazpacho Shots</li> <li>• Chopped Romaine, Tomato, Cucumber, Capers, Olives, Shards of Manchego Cheese, Quince Paste</li> <li>• Crostini Wrapped Serrano Ham and White Anchovies</li> </ul>
<p><b>Tuscan Table</b> <b>6.25</b></p> <p>Toasted Pita Chips, Grissini, Focaccia Triangles, Olive Tapenade, Kale Pesto, Lemon Parmesan Dip</p>	<p><b>Sliders</b> <b>14.50</b></p> <ul style="list-style-type: none"> <li>• All American Beef Burgers, Cheddar, Tomatoes, Ketchup and Dijon Mustard, Petite Brioche Rolls</li> <li>• Cherry Chipotle Grilled Chicken, Apple-Cranberry Slaw</li> <li>• Balsamic Glazed Portobello Mushroom, Roasted Red Pepper Basil Aioli</li> <li>• House-Made Potato Chips</li> </ul>
<p><b>New Delhi</b> <b>5.25</b></p> <p>Curried Yellow Lentil, Cucumber Raita, Red Pepper and Mint Yogurt Dip, Grilled Naan, Paratha</p>	<p><b>Sports Bar</b> <b>12.50</b></p> <ul style="list-style-type: none"> <li>• Boneless Buffalo Chicken Wings, Blue Cheese Dipping Sauce</li> <li>• Mozzarella Sticks, Marinara Dip</li> <li>• Bacon Cheddar Potato Skins, Chive Sour Cream</li> <li>• Jalapeño Poppers</li> <li>• Potato Chips and Onion Dip</li> </ul>
<p><b>Amalfi</b> <b>15.25</b></p> <ul style="list-style-type: none"> <li>• Cavatelli, Tomato Basil Marinara</li> <li>• Orecchiette, Peas, Pancetta, Garlic Olive Oil</li> <li>• Wild Mushroom Ravioli, Fennel Cream Sauce</li> <li>• Romaine, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing</li> <li>• Assorted Flatbreads and Grissini</li> </ul>	
<p><b>Shanghai</b> <b>14.50</b></p> <ul style="list-style-type: none"> <li>• Assorted Sushi*, Ginger, Wasabi and Soy</li> <li>• Sesame Chicken, Edamame Pot Stickers, Cozy Shrimp</li> <li>• Miniature Steamed Pork Buns</li> <li>• Plum Sauce, Chinese Mustard and Fortune Cookies</li> </ul>	

## Dessert Displays

All prices are per person, minimum of 25 guests unless otherwise noted.

<p><b>A Selection of Cookies, Brownies, Mini Whoopie Pies and Mini Cupcakes</b> <b>8.25</b></p>	<p><b>Build Your Own Ice Cream Sandwich Station</b> <b>9.25</b></p> <p>(attendant required)</p> <ul style="list-style-type: none"> <li>• Chocolate Chunk, Peanut Butter and Sugar Cookies</li> <li>• Vanilla and Chocolate Ice Cream</li> <li>• Chocolate Sprinkles, Finely Chopped Peanuts, Mini M&amp;M's &amp; Shredded Coconut</li> </ul>
<p><b>An array of Miniature French Pastries, French Macarons, Petite Biscotti and Chocolate Dipped Fruit</b> <b>10.25</b></p>	

# Hors d'Oeuvres

Minimum of 25 pieces

## Tier One ~ 2.50 per piece

### COLD

- Polenta Point, Sun-Dried Tomato Pesto
- Tomato, Feta and Watermelon Skewer, Mint and Lime
- Cucumber Bite, Herb Cream Cheese and Cherry Tomatoes
- Soba Noodle Basket, Asian Mushrooms
- Parmesan Cheese Straw
- Endive Spear, Creamy Blue Cheese and Walnuts
- Buffalo Chicken Celery Stick
- Sriracha Deviled Egg, Candied Bacon
- Green Goddess Deviled Egg
- Antipasto Skewer, Balsamic Glaze

### HOT

- Risotto Croquette, Asparagus, Mushroom, Basil Aioli
- Vegetable Spring Roll, Orange Chili Dipping Sauce
- Mushroom Vol Au Vent
- Chickpea Fritter, Salsa Verde
- Smoked Bacon-Wrapped Turkey Tenderloin
- Potato Latke, Crème Fraîche, Smoked Salmon and Dill
- Chicken & Lemongrass Pot Sticker
- Everything Pigs In A Blanket, Herb Mustard
- Mini Grilled Cheese, Fig Jam
- Shrimp Chopstick, Citrus Soy Dipping Sauce
- Twice Baked Mini Potatoes, Smoked Paprika, Cheddar and Bacon

## Tier Two ~ 3.00 per piece

### COLD

- Avocado Toast, Feta and Toasted Pepitas
- Thai Summer Roll, Ginger Sesame Soy Dip
- Chicken Taco Salad Cup
- Prosciutto & Brie, Local Honey, Crostini
- California Roll, Soy Sauce and Pickled Ginger
- Smoked Salmon Canapé, Rye, Herbed Cream Cheese, Dill and Capers
- Sirloin Parmesan Crostini, Gorgonzola and Fresh Herbs
- Mission Fig, Goat Cheese and Almonds
- Thai Beef Salad Wonton Cup
- Burrata Crostini, Pesto

### HOT

- Spinach and Artichoke Spring Roll Purse
- BBQ Chicken Flatbread, Smoked Gouda & Red Onions, Buttermilk Ranch Drizzle
- Turmeric Chicken Meatball, Yogurt Herb Dipping Sauce
- Coconut Curry Beef Puff, Tamarind Sauce
- Beef Empanada, Cilantro Sour Cream
- Kale, Quinoa & Feta Arancini
- Pulled Pork Cheddar Cheese Biscuit
- Coconut Shrimp, Papaya and Mango Relish
- New England Crab Cake, Spicy Remoulade
- Grilled Fish Taco, Purple Cabbage Slaw and Avocado Cream
- Braised Beef Short Rib Pierogi, Horseradish Cream
- Harvest Tartlet, Goat Cheese and Dried Fruit
- Roasted Tomato & Eggplant Crisp
- Caramelized Onion & Goat Cheese Profiterole

### Tier Three ~ 3.75 per piece

#### COLD

- Chilled Gulf Shrimp, Traditional Cocktail Sauce, Lemon Zest
- Seared Ahi Tuna Rice Cracker, Sesame Seeds and Wasabi Aioli
- Smoked Trout, Broken Tapenade, Black Pepper Cracker
- Kale Caesar Bite
- Duck Breast Crostini, Red Onion Jam

#### HOT

- Brioche Crab Melt
- Grilled Rosemary Crusted Baby Lamb Chop, Asiago, Dijon
- Gold Creamer Potatoes, Melted Brie and White Truffle Oil
- Lamb Gyro, Tzatziki Sauce
- Short Rib Panini, Fontina and Horseradish Cream
- Veal Parmesan Skewer, Fresh Basil, Mozzarella and Marinara Sauce
- Beef Wellington, Mushroom Duxelle
- Prosciutto Wrapped Scallop, Romesco Sauce
- Moroccan Chicken Slider, Harissa and Tahini

### Tier Four ~ Market Price

- Maine Lobster Roll, Mini Brioche Roll

# GUIDELINES

## Hours of Operation

Our hours of operation are:

Monday through Friday, 7 am to 5pm;

Saturday, 7am to 3pm.

## Allergies & Dietary Restrictions

Before placing your order, please inform your server if a person in your party has a food allergy. Please inform your sales associate if any of your guests require special dietary assistance.

## Guarantees, Changes & Cancellations

We request that you contact us with your final guaranteed guest count at least three (3) business days in advance of your event date. If we do not receive a final guest count from you, we will prepare and charge for the guest count provided on your order form. All changes, cancellations, and/or event details must be confirmed three (3) business days prior to your event. After this time, the count may increase based upon availability, but cannot decrease. Functions canceled or changed with less than three (3) business days notice may have already incurred expenses and will have to be billed accordingly.

## Food & Beverage Minimums and After-Hours Fees

DAY & TIME OF EVENT	FOOD AND BEVERAGE MINIMUM	DELIVERY FEES
Monday-Friday 7am-5pm	\$75	
Monday-Friday after 5pm	\$75	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.
Saturday 7am-3pm	\$200	
Saturday after 3pm	\$1000	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.
Sunday	\$1000	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.



## Delivery Location Access

### *Simply Crimson Service*

We require access to your delivery location 30 minutes prior to your event.

### *Crimson Catering Service*

We require access to your event location two hours prior to your start time.

### *Compostable Service*

We offer 100% compostable products to service your event. Please inform your sales associate if you would like to include this service with your order.

### *Linen & Rentals*

We offer a wide variety of linen and service equipment to support the style of your event. Please inform your sales associate if you would like to include this service with your order.

### *Flowers*

For decorative requests an additional fee will be determined in accordance with your specific needs.

## Room Reservations

We request you reserve your event space and meeting rooms prior to making your catering arrangements.

Please contact the Harvard Events Management Office at (617) 384-9723 for assistance with room reservations.

## Payment Guidelines

We accept the Harvard University 33 digit university billing code. Visa, Master Card, American Express and personal checks are also accepted and are subject to 6.25% sales & meals tax and 0.75% local tax. Should your group be considered tax exempt, please provide our office with a copy of your ST2 & ST5 tax exempt forms. Please provide method of payment when finalizing your order. Certain orders may be subject to a 50% deposit prior to your event.

## Administrative Fee

All events catered through Crimson Catering are subject to an administrative fee of 8%. This fee is not a tip or gratuity for our staff.