



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.

Please Note: Vendor facilities are not nut free.

BREAKFAST

Breakfast Buffets

All prices are per person, minimum of 10 guests unless otherwise noted. Breakfast buffets include Pierce Brothers (choice of Hot or Cold) Regular and Decaffeinated Coffee, assorted Tazo Teas, Half & Half, Milk, Lemon Wedges & Assorted Sweeteners.

Continental Breakfast 6.95

A Selection of Breakfast Pastries, Jam and Butter; Chef's Daily Selection of Croissants, Tea Breads and Petite Muffins

Healthy Continental Breakfast 13.95

Individual Overnight Oats with Fresh Berries, Fresh Fruit Salad, Assorted Tea Breads and Chilled Hard-Boiled Eggs seasoned with Salt, Pepper, and Fresh Dill

Hearty New England Breakfast 18.50

{On-site attendant required.}

- Sliced Fresh Fruit
- Assorted Petite Breakfast Pastries with Jelly & Butter
- Farm Fresh Scrambled Eggs
- French Toast with Maple Syrup & Butter
- Breakfast Potatoes (Ketchup)
- Thick Bacon & Pork Sausage Links
- Assorted Juices

Breakfast à la Carte

Pastries by the Dozen

Assorted Donuts 42.00

Gourmet Croissant Donuts 58.00

(served with Assorted Jellies)

Assorted Petite Muffins 35.00

Assorted Petite Breakfast Pastries 35.00

Bagels with Cream Cheese & Butter 31.00

Pecan Sticky Buns 45.00

Petite Butter Croissants 35.00

Petite Filled Croissants 41.00

SELECT ONE: Almond, Chocolate, Spinach & Cheese

Breakfast Sandwiches 78.00

{Minimum of 1 dozen per selection.}

- Egg & Cheese
- Egg, Ham & Cheese
- Bacon & Cheese
- Choice of Bread Croissant, Bagel, or English Muffin

Individual Selections

Gluten Free Pastries 6.25

Vegan Pastries 6.25

Dairy-Free & Gluten-Free Pastries 9.75

Tea Bread (serves 10) 22.50

SELECT ONE: Marble, Coffee Cake, Blueberry, Lemon

My Grandmother's of New England

Coffee Cake (serves 16) 36.00

Cinnamon, Blueberry, Cape Cod Cranberry, Pineapple Coconut, Granny Smith Apple

Greek Yogurt Parfaits (minimum 10) 5.00

Assorted Chobani Greek Yogurts 3.00

Assorted Whole Fruit 1.75

Fresh Fruit Salad Cup 4.60

Fresh Berry Cup 6.50

Sliced Fresh Fruit Platter (serves 10) 45.00
(serves 25) 112.50

Mixed Berry Bowl (serves 10) 62.00
(serves 25) 148.00

Fresh Fruit Salad Bowl (serves 10) 44.00
(serves 25) 111.00

Assorted Quiche (Whole, Serves 6-8) 22.50

{Served room temperature}

- Asparagus, Boursin and Tomato
- Ham and Swiss
- Smoked Chorizo, Green Chard and Thyme
- Vegetable with Red Potato and Cheddar

Assorted Mini Quiche (Sold per Dozen) 39.00

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 15.50

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 (v)
- Smashed Chickpea and Avocado Salad (vgn)
with Tomato, Cilantro, Lime and Green Onions

Signature Sandwiches 16.75

THE CRIMSON ~ Salmon Cake with Bacon, Lettuce, Tomato and Lemon Dill Aioli on Brioche

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

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

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

GRILLED CHICKEN PESTO ~ with Fresh Mozzarella on Focaccia

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

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

FALAFEL WRAP ~ Hummus, Cucumber, Pickled Red Cabbage and Arugula (vgn)

Entrée Salads

Our salads are served in boxes with Cape Cod Potato Chips and Crimson Catering's Signature Cookie. Choose up to three sandwiches from the options below. Additional choices are priced at an extra 50¢ per guest, per selection.

Traditional 10.50

Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Threads, Lemon-Shallot Vinaigrette

Caesar 9.75

Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing

Antonio's Mediterranean Salad 14.25

Mixed Greens, Marinated Artichokes, Tomatoes, Kalamata Olives, Red Peppers, Red Onion, Potatoes, Feta, Balsamic Vinaigrette

Southwestern Chopped 13.50

Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Chipotle Ranch

Salad Bowls

Serves 10

Traditional Salad 48.00

Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Threads, Lemon-Shallot Vinaigrette

Caesar 49.00

Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing

Southwestern Chopped 55.00

Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Chipotle Ranch

Antonio's Mediterranean 58.50

Mixed Greens, Marinated Artichokes, Tomatoes, Kalamata Olives, Red Peppers, Red Onion, Potatoes, Feta, Balsamic Vinaigrette

Pasta Salad 46.00

Lemony Orzo, Cucumbers, Ricotta Salata

Salad Enhancements

Chili Garlic Grilled Tofu	4.00
Black Bean Sweet Potato Cranberry Cakes	6.50
Herb Marinated Breast of Chicken	6.50
Grilled Flank Steak	10.50
Pan Seared Salmon	9.75

Grain Bowls

Served in compostable round bowl. Minimum order of 8 people per grain bowl.

Farro and Roasted Chicken Breast ~ 17.50

Roasted Sweet Potatoes, Local Apples,
Arugula, Balsamic Vinaigrette

Quinoa and Herb Roasted Salmon ~ 19.50

Roasted Tomatoes and Cauliflower,
Shredded Tuscan Kale, Garlic Caesar Dressing

Wild Rice Blend and Roasted Sesame Tofu ~ 16.50

Warm Portobello Mushrooms, Carrot Ribbons,
Cucumbers, Microgreens, Miso Ginger Dressing (Vegan)

Buffets

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

The Kirkland 32.50

{Served hot.}

- Minestrone Soup with White Beans, Hearty Vegetables, Ditalini Pasta and topped with Parmesan Cheese
- Kale & Brussels Sprout Salad with Cranberries, Pumpkin Seeds, Honey Dijon Vinaigrette
- Stuffed Seasonal Squash with Browned Beyond Sausage Crumble, Apple, Cranberries, Onions, Celery and Herbs
- Penne Pasta with White Wine, EVOO, Basil, Garlic, Sun-Dried Tomatoes, and Artichoke Hearts
- Roasted Root Vegetables Seasoned with Olive Oil, Thyme, Rosemary, Cumin, Salt, and Pepper
- Apple & Cranberry Crisp with Whipped Cream

The Radcliffe 29.50

{Served at room temperature.}

- Classic Garden Salad, Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Thread, Lemon-Shallot Vinaigrette
- Grilled Shrimp Skewers, Herbs de Provence, Tarragon Lemon Aioli
- Grilled Chicken Breast, Garlic Herb Aioli
- Grilled Asparagus, Eggplant, Roasted Red Peppers
- Ciabatta Bread
- Apricot Oat Bar

The Crimson 31.25

{Can be served hot or at room temperature.}

- Grilled Vegetable Antipasto of Eggplant, Artichoke Hearts, Mushrooms, Red Peppers, Fresh Mozzarella, Pesto & Aged Balsamic
- Chopped Salad of Romaine, Radicchio, Garbanzo Beans, Provolone, Sun-Dried Tomatoes, Mustard Vinaigrette
- Sliced Focaccia Bread
- Lemony Orzo Pasta Salad, Cucumbers, Ricotta Salata
- Grilled Salmon, Orange Citrus Vinaigrette
- Mini Chocolate Dipped Coconut Macaroons

The Harvard 34.00

{Can be served hot or at room temperature.}

- Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing
- Lemon Orzo, Oregano, Arugula, Cherry Tomatoes
- Salmon, Brown Sugar and Mustard Glaze
- Balsamic Marinated Flank Steak, Sautéed Mushrooms
- Lemon Thyme Roasted Root Vegetables
- Assorted Mini Cupcakes

The North End 26.00

{Served hot.}

- Rosemary Focaccia Bread
- Classic Caesar Salad ~ Romaine, Parmesan, Garlic Croutons, Caesar Dressing
- Cast Iron Seared Peppers, Eggplant, Tomato & Zucchini with Garlic
- Chicken Piccata with Lemon Caper Cream
- Rigatoni Pasta with Tomato, Onion, Garlic, Basil, Lemon, Parmesan
- Assorted Mini Cannoli

Classic Barbecue 27.00

{Served hot.}

- Garden Salad ~ Cucumbers, Tomatoes, Shredded Carrots with Balsamic Dressing
- Classic Cole Slaw
- Red Potato Salad with Herb Dressing and Radish
- Grilled Hamburgers, Beef Hot dogs, Pulled Pork, and Black Bean Sweet Potato Cakes
- Hamburger and Hotdog Buns, Green Leaf Lettuce, Red Onions, Tomatoes, Cheese, Pickle Chips and Assorted Condiments
- Watermelon Wedges
- Assorted Cookies

BREAKS

All prices are per person, minimum of 10 guests unless otherwise noted. All breaks are served buffet style.

Build Your Own Trail Mix 6.50 ~ Make Your Own

SELECT FOUR INGREDIENTS: Granola, Banana Chips, Apples, Apricots, Raisins, Cranberries, M&Ms, Almonds, Peanuts, Chocolate Chips, Coconut

Sweet & Salty 6.75

- Assorted individual bags of Salty Snacks
SELECT TWO: Pretzels, Fritos, Nacho Cheese Doritos, Cape Cod Chips, Smartfood, Sun Chips
- Snack Size Candy Bars & Assorted Soft Drinks

Popcorn Station 5.75

A selection of freshly popped flavored popcorn presented in individual bags or bowls.

PLEASE SELECT THREE OPTIONS: S'mores, Toffee Crunch, Classic Cheddar, Malted Vinegar, Salted Brown Butter (All vegetarian)

Executive Snack Break 11.00

- Mixed Berries with Lemon Zest Whipped Cream
- Assortment of Mixed Nuts
- Roasted Red Pepper Hummus with Carrot Sticks and Fresh Sliced Pita
- Shortbread Cookies

A la Carte Break Items

Assorted Homestyle Cookies	2.50
Brownies	2.50
Assorted Dessert Bars	2.50
Trail Mix (individual bags)	2.75
Nature Valley Granola Bars	2.25
Assorted Kind Bars	3.75
Honey Roasted Peanuts (1 oz. individual bags)	2.50
Cashews (1 oz. individual bags)	3.75
Almonds (1 oz. individual bags)	3.75
Whole Fruit	1.75
Fruit Cups	4.60
Berry Cups	6.50
Assorted Salty Snacks (Chips, Popcorn)	1.75
Pita Chips with Hummus	5.50
House Made Potato Chips (10 person minimum) & French Onion Dip	4.50
Assorted Mini Candy Bars	1.90

RECEPTIONS

Cheese & Charcuterie

Traditional Cheeses

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

Serves 25 ~ 125.00

Serves 50 ~ 250.00

Farm to Table Cheeses

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

Serves 25 ~ 175.00

Serves 50 ~ 350.00

Charcuterie

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

Serves 25 ~ 310.00

Serves 50 ~ 620.00

~ Gluten-Free Crackers available on request only.
Additional 1.00pp

Farmhouse Crudités

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

Serves 25 ~ 119.00

Serves 50 ~ 238.00

Culinary Displays

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

Athenian Table 8.25

Hummus, Tabbouleh, Baba Ghanoush, Marinated Olive Medley, Cucumber and Feta Salad, Stuffed Grape Leaves, Rosemary Roasted Cherry Tomatoes, Fresh Pita

Capri Antipasto 8.50

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

Tuscan Table 6.25

Toasted Pita Chips, Grissini, Focaccia Triangles, Olive Tapenade, Kale Pesto, Lemon Parmesan Dip

Mashed Potato Bar 16.00

Yukon Mashed Potatoes & Sweet Potato Mashed Potatoes
Topping Options: Chives, Sour Cream, Caramelized Onion, Bacon, Broccoli, Cheddar Cheese
{Additional Topping Options for the Sweet Potato Mashed: Cinnamon Sugar, Mini Marshmallows}

Fruit & Dip Station 7.50

- Sliced Strawberries, Pineapple, Honey Dew, and Cantaloupe
- Honey Mint Yogurt Dip
- Nutella Dip
- Vegan Dip (additional 2.50 pp) // Coconut Milk with Fruit Purée, Maple Syrup, Vanilla & Vegan Cream Cheese

Grilled Vegetable Display (v) 8.95

- Fingerling Potatoes with Rosemary and Garlic
- Orange Ginger Turmeric Roasted Heirloom Rainbow Carrots
- Grilled Asparagus and Charred Tomatoes
- Crispy Broccolini with Balsamic Glaze
- Cajun Roasted Cauliflower
- Dill Cucumber Dip

Culinary Stations

Onsite Attendant Required.

Grilled Flatbreads* 14.00

Choice of Three

- Shaved Brussels Sprouts ~ Mozzarella, Black Pepper, Truffle Oil (v)
- Caprese ~ Heirloom Tomatoes, Lemon Ricotta, Sumac
- Shrimp Scampi ~ Cured Tomatoes, Sliced Garlic, Sweet Onion, Parsley
- Potato ~ Sliced Yukon Potato, Caramelized Onion Gruyère, Rosemary (v)
- Margherita ~ San Marzano Tomatoes, Local Mozzarella, Basil, EVOO (v)
- Jerk Chicken ~ Grilled Red Onion, Mango, Spinach
- Grilled Vegetable ~ Sun-Dried Tomato Pesto, Burrata Mozzarella
- BBQ Chickpea ~ Mashed Avocado, Roasted Cauliflower, Sriracha
- Prosciutto ~ Fig Jam, Caramelized Onions, Goat Cheese, Arugula

*Gluten-Free Dough Available upon request

Far East Station 16.50

- Chicken & Pork Fried Dumplings
- Grilled Thai Chicken Satay, Almond Butter Sauce
- Spicy Crab Stuffed Wonton, Yuzu Dipping Sauce
- Vegetarian Spring Rolls, Sweet & Sour Sauce
- Kimchi Stir Fry Rice, Sesame Seeds

Entertaining Stations

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Amalfi 18.50

- Cavatelli, Tomato Basil Marinara
- Orecchiette, Peas, Pancetta, Garlic Olive Oil
- Wild Mushroom Ravioli, Fennel Cream Sauce
- Romaine, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing
- Assorted Flatbreads and Grissini

Shanghai 18.00

- Assorted Sushi*, Ginger, Wasabi and Soy
- Sesame Chicken, Edamame Pot Stickers, Shrimp Tempura
- Pork Dumplings
- Plum Sauce, Chinese Mustard and Fortune Cookies

Sliders (Choose Three) 18.50

- Marinated Portobello with Caramelized Onions,
- Red Pepper and Goat Cheese (v)
- Classic Cheeseburger with Pickles, Onions, Tomato and Special Sauce
- Crispy Fried Chicken with Lettuce and Tomato
- BBQ Pulled Pork with Red Cabbage Slaw
- Falafel with Cucumber, Tomato and Tzatziki in a Pita Pocket (v)
- House-made Potato Chips, Caramelized Onion Dip (v)

Sports Bar 18.00

- Boneless Buffalo Chicken Wings, Blue Cheese Dipping Sauce
- Mozzarella Sticks, Marinara Dip
- Bacon Cheddar Potato Skins, Chive Sour Cream
- Jalapeño Poppers
- Potato Chips and Onion Dip

Dessert Stations

All prices are per person, minimum of 25 guests unless otherwise noted. An attendant is required.

Ice Cream Sundae Bar 12.50

- Vanilla Ice Cream, Chocolate Ice Cream, Fruit Sorbet (dairy-free)
- TOPPINGS TO INCLUDE: Crushed Oreos, M&M's, Whipped Cream, Chocolate Sauce, Chopped Nuts

Churros 13.50

Warm Traditional Cinnamon Sugar Churros

TOPPINGS TO INCLUDE: Chocolate Sauce, Caramel Syrup, Nutella, Coconut, Sprinkles. Sliced Strawberries, Powdered Sugar

Donut Bar (Minimum 50 Guests) 3.00

Choice of Six (Combination of Displays and Donut Wall)

- Glazed, Coconut, Apple n' Spice, Chocolate Glazed, Cinnamon, Boston Crème, Blueberry Cake, Lemon, Red Velvet, Double Chocolate, Vanilla Crème Filled, Vanilla Frosted, Butternut, Strawberry Frosted, Maple Frosted, Marble Cruller, Jelly

Classic Pie Table (Minimum 50 Guests) 6.50

Choice of Three

- Apple, Apple Crumb, Boston Cream, Banana Cream, Chocolate Cream, Cranberry Apple, Key Lime, Lemon Meringue, Pecan, Pumpkin (Seasonal), Strawberry Rhubarb (Seasonal), Wild Blueberry

Served with Whipped Cream & Vanilla Ice Cream

A la Carte Dessert Items

Sold per dozen

Cookies	27.00
Brownies	27.00
Mini Cupcakes	27.00
French Macarons	36.00
Mini Cannoli	36.00
Chocolate Dipped Strawberries	69.00

Hors d'Oeuvres

Minimum of 25 pieces, please order in quantities of 25. Can be tray passed by an attendant or displayed. Please note for hot hors d'oeuvres a chafer and sterno will be required. Hors d'oeuvres can also be displayed on individual plates per guest for an additional fee.

Cold Hors d'Oeuvres

Feta & Watermelon Skewer, Mint & Lime (v)	3.75
Antipasto Skewer, Mozzarella, Salami, Artichoke, Kalamata Olive	3.75
Thai Summer Roll, Ginger Sesame Soy Dip (v, gf)	3.75
Sirloin Parmesan Crostini, Gorgonzola & Fresh Herbs	3.75
Bruschetta & Herbed Ricotta Crostini (v)	3.75
Chilled Gulf Shrimp, Cocktail Sauce, Lemon Zest	4.00
Cucumber Cup with Boursin Cheese (v)	4.00
Deviled Egg (v)	4.00
Mission Figs (v)	
with Goat Cheese, Walnuts & Almonds	4.25
Kale Caesar Bite (v)	4.50
Fruit Skewer	4.50

Hot Hors d'Oeuvres

Vegetable Spring Roll, <i>Orange Chili Dipping Sauce (v)</i>	3.25
Chicken & Lemongrass Pot Sticker	3.25
Edamame Pot Sticker (v)	3.25
Bunless Mini Cheeseburger Bites, <i>Cherry Tomato, Cheddar, Pickle,</i> <i>Thousand Island Dressing (extra \$1 for bun)</i>	3.50
Raspberry, Toasted Almond & Brie in Phyllo Roll (v)	3.50
Mini Stuffed Potato Skins	3.50
Vegetable Stuffed Mushroom (v)	3.75
Buffalo Chicken Empanada	3.75
Coconut Shrimp, Papaya & Mango Relish	3.75
New England Crab Cake, Spicy Remoulade	4.50
Short Rib Panini, Fontina & Horseradish Cream	4.25
Bacon Wrapped Scallops (gluten-free)	4.25

BEVERAGES

Freshly Brewed Pierce Brothers Coffee <i>(Regular & Decaffeinated), Tazo Teas</i> & Accompaniments	3.25 pp
Cold Brew Coffee <i>with Assorted Creamers</i>	5.00 each
Iced Coffee <i>with Assorted Creamers</i>	3.00 each
Assorted Cold Soft Drinks (Canned) <i>Coke, Diet Coke, Sprite and Ginger Ale</i>	2.75 each
Sparkling & Non-Carbonated Water (Canned)	2.50 each
Assorted Bottled Juices <i>Orange, Cranberry and Apple</i>	2.50 each
Assorted Iced Teas & Lemonade	3.25 each
Infused Water Station	5.00pp
<i>(minimum 25 guests, requires attendant):</i>	
<i>PLEASE SELECT TWO: Watermelon Mint,</i> <i>Lemon Lime, Raspberry Lime Mint, Basil Cucumber</i>	
Arnold Palmer Station	5.00pp
<i>(minimum 25 guests):</i>	
<i>Iced Tea & Lemonade with Lemon Wedges</i>	

Please inquire for Individually Packaged item pricing.

GUIDELINES

Hours of Operation

Crimson Catering Sales Office:

Monday through Friday, 7am to 5pm

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.

Please note substitutions may occur based on availability and will be communicated to you prior to your event by your sales associate.

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

Please note that specific delivery times are subject to availability. Please ensure that your event space is ready for setup at least 30 minutes prior to your event start for Simply Crimson service and at least two hours prior to your event start time for Crimson Catering service. Any required furniture removal or movement should occur prior to Crimson Catering arrival. If your event space has other events scheduled prior to your event please communicate this information to your sales associate to ensure the best possible setup for your event.

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.