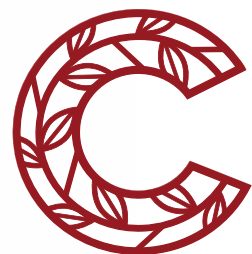


· Holiday 2022 ·



CRIMSON
CATERING

80 JFK ST, CAMBRIDGE, MA • 617-496-6000 • crimson_catering@harvard.edu

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.

Passed Hors D'Oeuvres

Minimum 50 pieces per selection.

Butternut Squash Arancini with Cranberry Chutney	3.50	Goat Cheese, Caramelized Onion and Fig Bruschetta	3.50
Beef Bourguignonne Puff	3.50	Twice Baked Red Bliss Potatoes with Cheddar and Chive	3.50
Chorizo Stuffed Dates	3.50	Pear Brie, Toasted Almond in a Phyllo Beggars Purse with a Sweet Garlic Chili Sauce	3.50
Jumbo Shrimp Cocktail	4.00	Sesame Chicken Skewers with a Plum Sauce	3.75
Crabcake with Tarter Sauce	4.00	Baby Spinach and Artichoke Wonton Flower cup	3.50
Warm Brie and Cranberry Crostini	3.50		

Stations & Displays

All prices are per person, unless otherwise noted.

Popcorn Station	6.50	Farmers Market Board	10.50
A selection of freshly popped flavored popcorn presented in glass jars.		<ul style="list-style-type: none"> • Roasted Baby Rainbow Carrots • Red and Yellow Cherry Tomatoes • Snap Peas, Charred Radicchio • Romanesco, Purple Cauliflower • Watermelon Radish Wheels • Sweet Potato Chips with Sea Salt • Roasted Whole Garlic • Tomato Basil Hummus, Arugula Pesto, Tzatziki 	
Holiday Cheese Display	8.75	Tartine Station	12.50
<ul style="list-style-type: none"> • Cheddar, Cranberry and Toasted Almond • Goat Cheese Ball, Dried Figs, Pear & Honey Pyramid • Swiss Almond and Bacon with Rosemary Log • Seeded Ficelle and Crusty Baguettes 		<ul style="list-style-type: none"> • Fig and Prosciutto with Lavender Thyme Ricotta and Honey, Ciabatta • Buttered Forrest Mushrooms, Sage Pesto and Goat Cheese, Focaccia • Pumpkin Hummus and Spiced Apple with Crispy Sage, Cranberry Pecan Bread 	
Grilled Vegetable Crudités	7.50		
<ul style="list-style-type: none"> • Asparagus, Red and Yellow Peppers • Roasted Broccoli, Cauliflower, Brussels Sprouts • Honey Thyme Beets and Carrots • Tri Colored Fingerling Potatoes • Saffron and Rosemary Aioli • Sweet Potato Hummus 			

Carved Items

Statler Breast of Turkey	110.00
<i>Sage Mayonnaise and Cranberry Sauce</i> (serves 15 guests)	
Whole Roasted Sirloin of Beef	420.00
<i>Port Onion Marmalade and Horseradish Cream Herb</i> (serves 36 guests)	
Encrusted Tenderloin of Beef	430.00
<i>Roasted Garlic Aioli and Caramelized Onion Jam</i> (serves 15-20 guests)	
Bourbon and Brown Mustard Glazed Ham	200.00
<i>(serves 35 guests)</i>	
Whole Roasted Loin of Pork	180.00
<i>Fresh Apple Chutney</i> (serves 25 guests)	
Strudel Filled with Forest Mushroom, Gruyere & Sage	120.00
<i>(serves 12 guests)</i>	
Salmon en Croûte	150.00
<i>(serves 12 guests)</i>	

The above listed Carved Items are served with Rolls and Butter.

Buffets

All prices are per person, unless otherwise noted.

Macaroni & Cheese or Mashed Potato Bar 11.50

Minimum 25 guests

- Traditional Macaroni with Cheddar Cheese or Sour Cream Mashed Potatoes
- Top with crispy Bacon, Chives, Caramelized Onion, Broccoli, Peas, Sautéed Mushrooms, Sautéed Spinach, Tomatoes, Braised Short Rib, Buffalo Chicken, Truffle Oil and Herb Breadcrumbs

Udon Noodles 12.50

Minimum 15 guests

Udon Noodles, presented in Asian Takeout Boxes with Toppings to include:

- Yakitori Marinated Chicken
- Garlic Chili Tofu
- Ginger Soy Salmon
- Cilantro, Green Onions, Crushed Peanuts and Sriracha Sauce

Veggie, Veggie, Veggie 10.00

Minimum 15 guests

- Beet and Kale Salad with a Lemon Agave Vinaigrette
- Spicy Broccoli Rabe and Coconut Stir-Fry
- Roasted Brussels Sprouts with Cranberries and Maple Syrup
- Baked Sweet Potatoes with Marshmallow and Candied Pecans

Cold Buffet 27.00

Minimum 15 guests

- Arugula, Beets and Fennel with an Apple Cider Vinaigrette
- Wild Rice with Wheatberries, Cranberries and Toasted Almonds
- Wild Mushroom, Goat Cheese and Sage Tart
- Sliced Turkey with Cranberry Chutney
- Salmon with Dijon Mustard Sauce
- Chocolate Peppermint Mini Cannoli

Hot Buffet 26.00

Minimum 15 guests

- Spiced Butternut Squash and Apple Soup
- Ultimate Winter Salad ~ Shredded Kale, Brussels Sprouts, Cabbage and Carrots with Roasted Butternut Squash, Diced Apples, Crumbled Goat Cheese, and Candied Pecans with a Maple Dijon Vinaigrette
- Brussels Sprouts with Pancetta
- Pumpkin Gnocchi with Brown Butter and Crispy Sage
- Roasted Turkey with Gravy and Mashed Potatoes
- Mini Yule Logs

Hot Chocolate Bar 5.00

Ghiradelli Hot Chocolate

Topped with Whipped Cream, Crushed peppermint, Chocolate Shavings and Miniature Marshmallows

Dessert Buffet 9.50

Yule Log, Holiday Cookies and Peppermint Bark

Holiday Cookies

Snowflake Sugar Cookies (12 pcs) 27.00

Large Gingerbread People Cookies (6 pcs) 30.00

Decorated with Icing & Candies

Holiday Sugar Cookies (12 pcs) 29.00

Variety of Bows, Stars, Trees & Bells

Pistachio Shortbread (24 pcs) 66.00

Chocolate Thumbprint (24 pcs) 66.00

Chocolate Dipped (24 pcs) 66.00

Walnut Raspberry Thumbprint (24 pcs) 66.00

Raspberry Linzer Cookie (24 pcs) 66.00

Caramel Pecan Bar (24 pcs) 66.00

White Chocolate Cranberry Bar (24 pcs) 66.00

Handmade Truffles (2 Per Person) 4.50pp

Peanut Butter & Coconut

Mini Mason Jars 9.00pp

- Vanilla Cake with Rum Laced Pastry Cream, Salted Caramel Sauce and Toffee Garnish
- Chocolate Cake with Chocolate Mousse and a chopped Peppermint Bark Garnish