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

We are happy to accommodate halal and kosher guests in addition to guests with allergies and special dietary needs. Our sales team is happy to propose options to fit these requirements.

CRIMSON CATERING
80 JFK Street
Cambridge, MA 02138

To place an order, call 617-496-6000 or email: crimson_catering@harvard.edu

Please see our ordering guidelines at: www.catering.harvard.edu
Seasonal Gift Boxes

Individually packaged. Great for staff gifts or to celebrate from a distance.

Sweet & Salty

Choose one item from the sweet options and one item from the salty. Every box includes chocolate coins.

- Sweet: Pumpkin Cookie, Leaf Cookie, Snowman Cookie, Hot Chocolate Cookie, Chocolate Covered Almonds, Ugly Sweater Cookie, Gingerbread Reindeer, Elf Cookies
- Salty: House-Made Salt & Vinegar Chips, House-Made Parmesan Bread Sticks, Rosemary Roasted Mixed Nuts, Pub Mix, Cheddar Cheese Popcorn

9.50 Per Box

Reception Box

Individual Cheese Board, Tortilla Chips, Spicy Green Goddess Dip, Paula’s House-Made Truffles (Coconut & Peanut Butter)

8.50 Per Box

Autumnal Box

Apple Cider Doughnuts, Sweet Potato Hummus, Cranberry Nut Bread Crisps, Local Whole Apple

5.75 Per Box

Popcorn Station

A selection of freshly popped flavored popcorn presented in individual bags, please select three options:

- Gingerbread Caramel Crunch
- S’mores
- Classic Cheddar
- Spicy Togarashi (Vegan)
- Salted Brown Butter

5.50 Per Box

House Made Dips

Served with Toasted Country Bread & Assorted Crackers.

Please select three:

- Classic Onion Dip (Vegetarian)
- Pimento Cheese Dip Spicy (Vegetarian)
- Green Cashew Dip (Vegan)
- Kale & Artichoke Dip (Vegetarian)
- Thyme Truffle White Bean Dip (Vegan)

7.50 Per Guest

Holiday Cheese Trio

Displayed on platters:

- Cranberry, Blue Cheese and Pecan Ball (Vegetarian)
- Garlic Feta and Dill Pyramid (Vegetarian)
- White Cheddar and Rosemary Log with Pomegranate Molasses Drizzle (Vegetarian)
- Seeded Ficelle and Crusty Baguettes

7.50 Per Guest
**Individual Holiday Cheese Board**  
*(Vegetarian)*

- Herbed Goat Cheese
- Cranberry Nut Bread Crostini
- Dried Cherries
- Candied Walnuts

8.50 per guest

**Roasted Root Winter Vegetables**

Served at room temperature. Can be served individually or on displayed on platters. Individual boxes include hummus dip only.

- Red, Yellow and Candy Stripe Beets with Sage
- Carrot, Parsnips and Butternut Squash with Parsley
- Fingerling Potatoes with Fennel and Rosemary
- Cheddar and Beer Dip *(Vegetarian)*
- Zaatar Hummus Dip with Olive Oil Drizzle *(Vegan)*

6.75 per guest

**Tartine Station**  
*(Vegetarian)*

- Fontina, Caramelized Onions and Mushroom Medley with Fried Sage
- Pumpkin Butter, Gouda, Roasted Walnuts
- Caramelized Pear and Apple with Blue Cheese

9.50 per guest

**Warm Grain Bowls**

Served in compostable round bowl.

- Farro, Roasted Sweet Potatoes, Local Apples, Arugula, Roasted Chicken Breast, Balsamic Vinaigrette ~ 15.90 per guest
- Quinoa, Roasted Tomatoes and Cauliflower, Shredded Tuscan Kale, Herb Roasted Salmon, Garlic Caesar Dressing ~ 17.50 per guest
- Wild Rice Blend, Roasted Sesame Tofu, Warm Portobello Mushrooms, Carrot Ribbons, Cucumbers, Microgreens, Miso Ginger Dressing *(Vegan)* ~ 14.50 per guest

**Carving Station Sliders**

Can be served by chef attendants or displayed. Served with House-Made Sea Salt and Malt Vinegar Chips.

Choose three options below:

- Statler Breast of Turkey, Sage Mayonnaise and Cranberry Sauce
- Whole roasted Sirloin of Beef, Port Onion Marmalade and Horseradish Cream
- Bourbon and Brown Mustard Glazed Ham, Whole Grain Mustard
- Chipotle Black Bean Slider, Roasted Pepper Chutney, White Cheddar Cheese *(Vegetarian)*
- Roasted Eggplant, Red Pepper, Roasted Garlic Aioli, Caramelized Onion Jam *(Vegan)*

13.00 per guest ~ minimum 25 guests
### Cold Buffet
- Shredded Kale and Radicchio with Beets, Fennel Apple Cider Vinaigrette (Vegan)
- Wild Rice with Wheatberries, Cranberries and Toasted Almonds (Vegan)
- Wild Mushroom, Goat Cheese and Sage Tart (Vegan)
- Sliced Turkey with Cranberry Chutney
- Salmon with Dijon Mustard Sauce
- Mini Cannoli (Vegetarian)

29.00 - Minimum 15 guests

### Hot Buffet
- Spiced Butternut Squash and Apple Soup (Vegetarian)
- Spinach Salad with Cranberries, Candied Pecans and Goat Cheese (Vegetarian)
- Maple Balsamic Roasted Brussel Sprouts (Vegan)
- Pumpkin Gnocchi with Brown Butter and Crispy Sage (Vegetarian)
- Roasted Chicken with Apple Chutney
- Mini Seasonal Cupcakes (Vegetarian)

27.00 - Minimum 15 guests

### It’s time for Pie (Vegetarian)
- Pecan Pie
- Pumpkin Pie
- Custard Pie
- Vanilla Ice cream

9.50 per guest

### Seasonal Cookies (Vegetarian)
Priced per dozen, unless otherwise noted.
- Leaf Cookies ~ 50.00
- White Snowflake Sugar Cookies ~ 50.00
- Holiday Butter Cookies ~ 36.00 per 24 count
- Gingerbread Collection ~ 40.00
- Elf Cookies ~ 50.00
- Mini Canoli ~ 26.00
- Assorted Italian Butter Cookies ~ 36.00 per 24 count
- Mini Cupcakes (Red Velvet, Chocolate Snowball, Pumpkin Spice) ~ 26.00
- Mini Holiday Pastry Assortment ~ 24.00
- Paula’s House-Made Truffles (Coconut or Peanut Butter) ~ 27.00

### Mini Mason Jars (Vegetarian)
- Almond Cake with Whipped Vanilla Cream, Cherry Compote with a Gingerbread People Garnish
- Vanilla Cake with Rum Laced Pastry Cream, Salted Caramel Sauce and a Toffee Garnish
- Chocolate Cake with Chocolate Mousse and a Chopped Peppermint Bark Garnish

9.00 per guest

### Hot Chocolate Bar
House-Made Hot Chocolate topped with Whipped Cream, Crushed Peppermint, Chocolate Shavings and Miniature Marshmallows
{Vegan Option Available on Request}

5.00 per guest

### Cider Station (Vegetarian)
Hot or Cold Apple Cider, Cider Donuts, Cheddar Cheese Popcorn

6.50 per guest