Climate-Friendly Seasonal Menu • Fall 2022

Crimson Catering

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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

Apple Cinnamon
& Pumpkin Overnight Oats 5.25
(Minimum Order of 10)
Pumpkin Compote, Apple, Chia Seeds, Pumpkin Pie Spice,
Cinnamon, Sugar, Coconut Milk, Overnight Oats, topped
with Almond Butter, Pomegranate, and Sliced Almonds.

Seasonal Parfait (Minimum Order of 10) 5.50
Greek Yogurt, Apple Compote, Local Honey Housemade
Granola topped with Dried Cranberries

Autumn Hash Brown Breakfast Skillet
(Minimum Order of 12) 3.50
Shredded Potato, Butternut Squash, Red Pepper, Eggs

Cranberry Cream Cheese Baked French Toast
(Minimum Order of 12) 4.00
French Bread stuffed with Cranberries,
Cream Cheese Filling, Spiced Cinnamon & Nutmeg

Granny Smith Apple Coffee Cake

Apple Cider Donuts (Sold per Dozen) 33.00
Coated in Cinnamon & Sugar

SANDWICHES

Chickpea Falafel 16.50
Crispy Chickpea, Boston Falafel, Lettuce, Vine Tomato,
Red Onion, Avocado, Dill Yogurt Spread, Fresh Pita

Tempeh BLT Wrap 16.50
Smoked Tempeh, Lettuce, Tomato, Sun-Dried Tomato
Mayo on a Whole Wheat Wrap

Turkey, Cheddar & Apple Wrap 16.50
Turkey, Cheddar, Arugula, Apple, Honey Mustard
on a Whole Wheat Wrap

SALADS

Rainbow Quinoa Salad 14.50
Rainbow Quinoa, Mesclun Greens, Roasted Butternut
Squash, Dried Cranberries, Mint, Toasted Almonds,
Pomegranate Dressing

Pear Walnut Arugula Salad 13.75
Arugula, Pear, Red Onion, Toasted Walnut,
Crumbled Goat Cheese & Honey Vinaigrette
BOWLS
All prices are per person, minimum of 10 guests.

Autumn Harvest Bowl 16.50
Baby Kale, Honey Glazed Apple, Roasted Squash, Chickpeas, Dried Cranberries, Maple Mustard Vinaigrette

Roasted Squash and Farro Bowl 16.50
Farro, Roasted Squash, Zucchini, Roasted Chickpeas, Baby Spinach, Sherry Vinaigrette

BUFFETS
All prices are per person, minimum of 10 guests.

Farm To Table Buffet 32.50
• White Bean Escarole Soup
• Butternut Squash, Escarole, White Beans, Onion, Garlic, Vegetable Broth, Heavy Cream,
• Smoked Paprika, Sage & Thyme, topped with Shredded Parmesan Cheese
• Shaved Brussels Sprout Salad with Cranberries & Pumpkin Seeds
• Kale, Shaved Brussels Sprout, Dried Cranberries, Toasted Pumpkin Seeds, Honey Dijon Vinaigrette
• Stuffed Mini Acorn Squash Acorn Squash stuffed with Browned Beyond Sausage Crumble, Apple, Cranberries, Onions, Celery & Sage
• Butternut Squash Ravioli, Brown Butter Sage Sauce
• Roasted Root Vegetables Olive Oil, Thyme, Rosemary, Cumin, Salt & Pepper
• Apple & Cranberry Crisp, Homemade Whipped Cream

Eastern Inspired Buffet 29.75
• Spinach Salad Edamame, Shaved Radish, Mandarin Orange, Sesame Dressing
• Spring Mix Salad
• Shredded Carrot, Grape Tomato, Red Onions, Fried Wontons, Sweet Miso Dressing
• Sweet & Spicy Tofu with Soba Noodles (Vegan) Ginger, Green Onion, Cucumber, Radish, Cilantro, Sesame, Soy, Tofu, Soba Noodles
• Baked Haddock Filet Crunchy Ginger, Garlic, Miso-Butter Breadcrumb
• Jasmin Rice
• Broccoli Florets
• Green Tea Tiramisu

STATIONS

Pasta Station 22.00
• Lentil Pasta
• Mushroom Ravioli
• Toppings: Roasted Squash, Brussel Sprouts, Mushrooms, Spinach, Caramelized Onions, Cheese & Walnuts
• Sauces: Pumpkin Alfredo, Brown Butter Sage Sauce, Herbs & Olive Oil

Lentil & Walnut Taco Meat Station 21.00
• Tortillas, Fajita Vegetables, Tomatoes, Shredded Lettuce, Jalapenos, Corn Salsa, Shredded Cheese, Guacamole, Sour Cream, Chipotle Sauce
• Cilantro Lime Rice
RECEPTION DISPLAYS

Farmers Market Mezze Platter
Homemade Pumpkin Hummus, Garlic Hummus, Tabouleh,
Tzatziki, Greek Olives, Herbed Feta Cheese, Stuffed Grape Leaves,
Fresh Berries, Marinated Artichokes, Radish, Cherry Tomato,
Marcona Almonds, Fresh Cracker Pepper, Smoked Paprika,
Naan Bread

Serves 25 ~ 225.00
Serves 50 ~ 450.00

New England Charcuterie Display
Farmhouse Reserve Cheddar, Pepper Jack, White Oak Cheddar,
Garlic Herb, Fig Spread, Prosciutto, Soppressata, Calabrese,
Toasted Crostini, Sesame Ficelle, Assorted Crackers

Serves 25 ~ 310.00
Serves 50 ~ 620.00

Autumn Board
Aged Cheddar, Candied Maple Bacon, Sweet Potato Hummus,
Rosemary Raisin Pecan crisps, Sliced Baguette, Bourbon Apple
Butter, Spiced Pumpkin Nuts.

Serves 25 ~ 230.00
Serves 50 ~ 460.00

PASSED APPETIZERS

Buffalo Cauliflower 3.00
Lion’s Mane “Crabless” Cake 4.50
Cranberry & Brie Tartlet 3.75
Bacon Wrapped Brussel Sprouts 3.50

DESSERTS

Mini Pumpkin Cheesecake 6.00
Pumpkin Mousse Square 4.00
Fall Sugar Cookies (Shapes of Pumpkin & Leaves) 6.00