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.
BREKKFAST

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.

Continental Breakfast 4.95
{May be served buffet style or individually packaged per guest.}
A Selection of Breakfast Pastries, Jam and Butter;
Chef’s Daily Selection of Croissants, Tea Breads
and Petite Muffins

Healthy Continental Breakfast 11.25
{May be served buffet style or individually packaged per guest.}
Greek Yogurt, House-Made Granola and Seasonal Fruit Parfaits,
Fresh Fruit Salad, Assorted Tea Breads and Chilled Hard-Boiled
Eggs, Salt, Pepper, and Microgreens

Smoked Salmon* Breakfast 13.50
{Served buffet style.}
Assorted Bagels & Cream Cheese, Smoked Salmon,
Red Onion, Hardboiled Eggs, Capers, Fresh Fruit Salad

Breakfast à la Carte

Pastries by the Dozen

Assorted Breakfast Pastries 31.00
Assorted Petite Muffins 31.00
Bagels with Cream Cheese 31.00
Pecan Sticky Buns 43.00
Petite Butter Croissants 31.00
Petite Filled Croissants 38.00
SELECT ONE: Almond, Chocolate, Spinach & Cheese
Gluten Free Pastries 5.25 each

Tea Bread (serves 10) 17.00
SELECT ONE: Apple Cinnamon, Banana Walnut,
Blueberry, Lemon

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

Greek Yogurt Parfaits (minimum 10) 4.25
Assorted Chobani Greek Yogurts 2.00
Assorted Whole Fruit 1.75
Fresh Fruit Salad Cup 4.35
Fresh Berry Cup 5.50

Assorted Quiche 4.25 Individual / 22.50 Whole
(serves 6-8pp)

Served room temperature
• Asparagus, Boursin and Tomato
• Ham and Swiss
• Smoked Chorizo, Green Chard and Thyme
• Vegetable with Red Potato and Cheddar
## 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.*

<table>
<thead>
<tr>
<th>Classic Sandwiches</th>
<th>10.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served on assorted rolls with lettuce and tomato</td>
<td></td>
</tr>
<tr>
<td>· Turkey and Provolone</td>
<td></td>
</tr>
<tr>
<td>· Ham and Swiss</td>
<td></td>
</tr>
<tr>
<td>· Roast Beef and Cheddar</td>
<td></td>
</tr>
<tr>
<td>· Tuna Salad</td>
<td></td>
</tr>
<tr>
<td>· Classic Chicken Salad</td>
<td></td>
</tr>
<tr>
<td>· Vine Ripe Tomato, Fresh Mozzarella and Pesto</td>
<td></td>
</tr>
<tr>
<td>· Smashed Chick Pea and Avocado Salad with Tomato, Cilantro, Lime and Green Onions</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Signature Sandwiches</th>
<th>11.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRAYS – Turkey, Farmhouse Cheddar, Arugula and Ranch Mayonnaise, Brioche</td>
<td></td>
</tr>
<tr>
<td>THAYER – Roast Beef with Baby Arugula, Caramelized Onions, Pecorino and a Chimichurri Aioli, Baguette</td>
<td></td>
</tr>
<tr>
<td>HOLDEN – Ham and Brie, Caramelized Apple and Stone Ground Mustard, Pretzel Roll</td>
<td></td>
</tr>
<tr>
<td>LIONEL – Turkey, Ham and Swiss Cheese, Mesclun Greens and Chipotle Chutney, Baguette</td>
<td></td>
</tr>
<tr>
<td>BOYLSTON – Roasted Sweet Potatoes, Cumin Black Bean Spread, Avocado, Chipotle and Cotija Cheese, Spinach Wrap</td>
<td></td>
</tr>
<tr>
<td>WADSWORTH – Roasted Heirloom Tomatoes, Local Maple Brook Ricotta, Basil and Arugula, Focaccia Bread</td>
<td></td>
</tr>
</tbody>
</table>

### Entrée Salads

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

<table>
<thead>
<tr>
<th>Traditional</th>
<th>9.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Threads, Lemon-Shallot Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar</td>
<td>9.00</td>
</tr>
<tr>
<td>Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Crimson</td>
<td>13.25</td>
</tr>
<tr>
<td>Baby Spinach, Dried Cranberries, Almonds, Chèvre, Pear Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Asian</td>
<td>14.25</td>
</tr>
<tr>
<td>Romaine, Baby Spinach, Mandarin Oranges, Slivered Almonds, Green Onions, Wonton Crisps, Roasted Sesame Dressing</td>
<td></td>
</tr>
<tr>
<td>Southwestern Chopped</td>
<td>13.25</td>
</tr>
<tr>
<td>Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Chipotle Ranch</td>
<td></td>
</tr>
</tbody>
</table>

### Salad Enhancements

| Chili Garlic Grilled Tofu | 4.00 |
| Quinoa Sweet Potato Cranberry Cakes | 6.50 |
| Herb Marinated Breast of Chicken | 5.50 |
| Grilled Flank Steak | 10.50 |
| Pan Seared Salmon | 8.75 |
## 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. All buffets can be attended by servers for an additional fee.

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Harvard</td>
<td>29.50</td>
<td>Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing, Salmon, Brown Sugar and Mustard Glaze, Balsamic Marinated Flank Steak, Sautéed Mushrooms, Lemon Thyme Roasted Root Vegetables, Apricot Oat Crumble Bar</td>
</tr>
<tr>
<td>The Yard</td>
<td>28.50</td>
<td>Roasted Tomato Bisque, Gruyère Croutons, Bibb Lettuce Salad, Blueberries, Raspberries, Apricots, Pistachios, Chèvre, White Balsamic Vinaigrette, Caprese Salad, Torn Basil, EVOO, Aged Balsamic, Herb Roasted Chicken Breast, Pinenut Gremolata, Four Cheese Tortellini, Grape Tomatoes, Basil Cream, Apple Almond Square</td>
</tr>
<tr>
<td>The Radcliffe</td>
<td>25.00</td>
<td>Grilled Shrimp Skewers, Herbs de Provence, Grilled Chicken Breast, Olive Tapenade, Grilled Asparagus, Eggplant, Roasted Red Peppers, served with Lemon Aioli &amp; Ciabatta Bread, Classic Garden Salad, Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Thread, Lemon-Shallot Vinaigrette, Chocolate Dipped Madeleines</td>
</tr>
<tr>
<td>The Crimson</td>
<td>25.75</td>
<td>Grilled Vegetable Antipasto of Eggplant, Artichoke Hearts, Mushrooms, Red Peppers, Fresh Mozzarella, Pesto &amp; 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 Sliced Flank Steak, Orange Zest Gremolata, Mini Chocolate Dipped Coconut Macaroons</td>
</tr>
<tr>
<td>The New Englander</td>
<td>27.50</td>
<td>Classic New England Clam Chowder, Oyster Crackers, Barley Salad, Spinach, Red Onion, Roasted Garlic, Red Peppers, Apple Shallot Dressing, Cape Cod Baked Scrod, Ritz Cracker Crumbs, Chardonnay Sauce, Grilled Chicken with New England Cranberry Apple Chutney, Roasted Asparagus &amp; Tomatoes, Iggy’s Sourdough Rolls, Raspberry Oatmeal Crumb Bar</td>
</tr>
</tbody>
</table>

---

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. All buffets can be attended by servers for an additional fee.

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Harvard</td>
<td>29.50</td>
<td>Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing, Salmon, Brown Sugar and Mustard Glaze, Balsamic Marinated Flank Steak, Sautéed Mushrooms, Lemon Thyme Roasted Root Vegetables, Apricot Oat Crumble Bar</td>
</tr>
<tr>
<td>The Yard</td>
<td>28.50</td>
<td>Roasted Tomato Bisque, Gruyère Croutons, Bibb Lettuce Salad, Blueberries, Raspberries, Apricots, Pistachios, Chèvre, White Balsamic Vinaigrette, Caprese Salad, Torn Basil, EVOO, Aged Balsamic, Herb Roasted Chicken Breast, Pinenut Gremolata, Four Cheese Tortellini, Grape Tomatoes, Basil Cream, Apple Almond Square</td>
</tr>
<tr>
<td>The Radcliffe</td>
<td>25.00</td>
<td>Grilled Shrimp Skewers, Herbs de Provence, Grilled Chicken Breast, Olive Tapenade, Grilled Asparagus, Eggplant, Roasted Red Peppers, served with Lemon Aioli &amp; Ciabatta Bread, Classic Garden Salad, Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Thread, Lemon-Shallot Vinaigrette, Chocolate Dipped Madeleines</td>
</tr>
<tr>
<td>The Crimson</td>
<td>25.75</td>
<td>Grilled Vegetable Antipasto of Eggplant, Artichoke Hearts, Mushrooms, Red Peppers, Fresh Mozzarella, Pesto &amp; 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 Sliced Flank Steak, Orange Zest Gremolata, Mini Chocolate Dipped Coconut Macaroons</td>
</tr>
<tr>
<td>The New Englander</td>
<td>27.50</td>
<td>Classic New England Clam Chowder, Oyster Crackers, Barley Salad, Spinach, Red Onion, Roasted Garlic, Red Peppers, Apple Shallot Dressing, Cape Cod Baked Scrod, Ritz Cracker Crumbs, Chardonnay Sauce, Grilled Chicken with New England Cranberry Apple Chutney, Roasted Asparagus &amp; Tomatoes, Iggy’s Sourdough Rolls, Raspberry Oatmeal Crumb Bar</td>
</tr>
</tbody>
</table>

---

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. All buffets can be attended by servers for an additional fee.

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Harvard</td>
<td>29.50</td>
<td>Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing, Salmon, Brown Sugar and Mustard Glaze, Balsamic Marinated Flank Steak, Sautéed Mushrooms, Lemon Thyme Roasted Root Vegetables, Apricot Oat Crumble Bar</td>
</tr>
<tr>
<td>The Yard</td>
<td>28.50</td>
<td>Roasted Tomato Bisque, Gruyère Croutons, Bibb Lettuce Salad, Blueberries, Raspberries, Apricots, Pistachios, Chèvre, White Balsamic Vinaigrette, Caprese Salad, Torn Basil, EVOO, Aged Balsamic, Herb Roasted Chicken Breast, Pinenut Gremolata, Four Cheese Tortellini, Grape Tomatoes, Basil Cream, Apple Almond Square</td>
</tr>
<tr>
<td>The Radcliffe</td>
<td>25.00</td>
<td>Grilled Shrimp Skewers, Herbs de Provence, Grilled Chicken Breast, Olive Tapenade, Grilled Asparagus, Eggplant, Roasted Red Peppers, served with Lemon Aioli &amp; Ciabatta Bread, Classic Garden Salad, Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Thread, Lemon-Shallot Vinaigrette, Chocolate Dipped Madeleines</td>
</tr>
<tr>
<td>The Crimson</td>
<td>25.75</td>
<td>Grilled Vegetable Antipasto of Eggplant, Artichoke Hearts, Mushrooms, Red Peppers, Fresh Mozzarella, Pesto &amp; 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 Sliced Flank Steak, Orange Zest Gremolata, Mini Chocolate Dipped Coconut Macaroons</td>
</tr>
<tr>
<td>The New Englander</td>
<td>27.50</td>
<td>Classic New England Clam Chowder, Oyster Crackers, Barley Salad, Spinach, Red Onion, Roasted Garlic, Red Peppers, Apple Shallot Dressing, Cape Cod Baked Scrod, Ritz Cracker Crumbs, Chardonnay Sauce, Grilled Chicken with New England Cranberry Apple Chutney, Roasted Asparagus &amp; Tomatoes, Iggy’s Sourdough Rolls, Raspberry Oatmeal Crumb Bar</td>
</tr>
</tbody>
</table>
The North End  24.00  

{Served hot.}
- Minestrone Soup (Veg)
- Rosemary Focaccia Bread
- Classic Caesar Salad – Romaine, Parmesan, Garlic Croutons, Caesar Dressing
- Caprese Salad – Red & Yellow tomatoes, Fresh Mozzarella, Pesto & Aged Balsamic Drizzle
- Chicken Piccata with Lemon Caper Cream
- Rigatoni Pasta with Tomato, Onion, Garlic, Basil, Lemon, Parmesan
- Mini Cannoli - Orange Scented Vanilla with Pistachios & Chocolate Dipped with Chocolate Chips

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 Mediterranean Quinoa Burgers
- Hamburger and Hotdog Buns, Green Leaf Lettuce, Red Onions, Tomatoes, Cheese, Pickle Chips and Assorted Condiments
- Watermelon Wedges
- Assorted Cookies
Cheese & Charcuterie

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

Culinary Displays

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

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

Harvest Table 10.50
- Roasted Baby Rainbow Carrots, Red & Yellow Cherry Tomatoes, Snap Peas, Charred Radicchio, Rainbow Radish Wheels, Roasted Whole Garlic
- Tomato Basil Hummus, Arugula Pesto, Tzatziki Dip
- Sea Salt Sweet Potato Chips, Sesame Ficelle, Assorted Crackers

Autumn Board 10.50
- Aged Cheddar, Candied Maple Bacon
- Sweet Potato Hummus
- Rosemary Raisin Pecan Crisps, Sliced Baguette
- Bourbon Apple Butter, Spiced Pumpkin Nuts

San Antonio Chips and Salsa 5.00
Black Bean, Corn, Cotija Cheese and Lime Salsa, Grilled Pineapple and Mango Salsa, Salsa Verde, Tri-Colored Tortilla Chips, Sweet Potato Tortilla Chips

Tuscan Table 6.25
Toasted Pita Chips, Grissini, Focaccia Triangles, Olive Tapenade, Kale Pesto, Lemon Parmesan Dip
Dessert Displays

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

A Selection of Cookies, Brownies, Mini Whoopie Pies and Mini Cupcakes 8.25

An array of Miniature French Pastries, French Macarons, Petite Biscotti and Chocolate Dipped Strawberries 10.25

Ice Cream Sundae Bar 7.50
(attendant required)
- Richs Vanilla, Strawberry & Chocolate Ice Cream
- TOPPINGS TO INCLUDE: Crushed Oreos, M&M’s, Whipped Cream, Chocolate Sauce, Chopped Nuts
- Assorted Still and Sparkling Waters

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

Feta & Watermelon Skewer, Mint & Lime (Veg) 3.00
Antipasto Skewer, Mozzarella, Salami, Artichoke, Kalamata Olive 3.00
Avocado Toast, Feta & Toasted Pepitas (Veg) 3.00
Thai Summer Roll, Ginger Sesame Soy Dip (Veg) 3.00
Smoked Salmon Canape, Rye, Herbed Cream Cheese, Dill & Capers 3.00
Sirloin Parmesan Crostini, Gorgonzola & Fresh Herbs 3.00
Bruschetta & Herbed Ricotta Crostini (Veg) 3.00
Chilled Gulf Shrimp, Cocktail Sauce, Lemon Zest 3.75
Seared Ahi Tuna Rice Cracker, Sesame Seeds & Wasabi Aioli 3.75

Hot

Butternut Squash, Cajun Aioli (Veg) 2.50
Vegetable Spring Roll, Orange Chili Dipping Sauce (Veg) 2.50
Chicken & Lemongrass Pot Sticker 2.50
Edamame Pot Sticker (Veg) 2.50
Everything Pigs in a Blanket, Herb Mustard 2.50
Mini Grilled Cheese, Fig Jam (Veg) 2.50
Beef Empanada, Cilantro Sour Cream 3.00
Coconut Shrimp, Papaya & Mango Relish 3.00
New England Crab Cake, Spicy Remoulade 3.00
Short Rib Panini, Fontina & Horseradish Cream 3.75
BREAKS

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

Afternoon Coffee Bar  6.50
Iced or Hot Coffee Bar
Assorted Creamers
Chocolate Chip Cookies & Blondies

Build Your Own Trail Mix  6.00  ~  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, Cape Cod Chips, Smartfood
• Snack Size Candy Bars & Assorted Soft Drinks

Executive Snack Break  10.25
• Mixed Berries with Lemon Zest Whipped Cream
• Assortment of Mixed Nuts
• Roasted Red Pepper Hummus with Carrot Sticks and Fresh Sliced Pita
• Shortbread Cookies

White Bean Truffle Dip  4.50
Homemade Sea Salted Chips

Spinach and Artichoke Dip  3.95
Pita Chips

A la Carte Break Items

Assorted Homestyle Cookies  2.25
Brownies  2.25
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
Whole Fruit  1.75
Assorted Salty Snacks Chips, Nuts, Popcorn  1.70
Assorted Mini Candy Bars Snickers, Twix, M&Ms, Skittles  1.90

BEVERAGES

Freshly Brewed Pierce Brothers Coffee (Regular & Decaffeinated), Tazo Teas & Accompaniments  3.00 pp

Assorted Cold Soft Drinks  2.50 each
Coke, Diet Coke, Sprite, Diet Sprite and Ginger Ale

Poland Springs Sparkling & Non-Carbonated Water  2.25 each

Assorted Bottled Juices  2.25 each
Orange, Cranberry, Apple

Assorted Iced Teas & Lemonade  3.25 each

Infused Water Station  5.00 pp
(minimum 25 guests):
PLEASE SELECT TWO: Watermelon Mint, Lemon Lime, Raspberry Lime Mint, Basil Cucumber
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

<table>
<thead>
<tr>
<th>DAY &amp; TIME OF EVENT</th>
<th>FOOD AND BEVERAGE MINIMUM</th>
<th>DELIVERY FEES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday-Friday 7am-5pm</td>
<td>$75</td>
<td></td>
</tr>
<tr>
<td>Monday-Friday after 5pm</td>
<td>$75</td>
<td>Any order placed less than 10 days prior to your event will incur a fee of $300 to defer the cost of additional labor.</td>
</tr>
<tr>
<td>Saturday 7am-3pm</td>
<td>$200</td>
<td></td>
</tr>
<tr>
<td>Saturday after 3pm</td>
<td>$1000</td>
<td>Any order placed less than 10 days prior to your event will incur a fee of $300 to defer the cost of additional labor.</td>
</tr>
<tr>
<td>Sunday</td>
<td>$1000</td>
<td>Any order placed less than 10 days prior to your event will incur a fee of $300 to defer the cost of additional labor.</td>
</tr>
</tbody>
</table>
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 & STS 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.