Individually Packaged Menu • Fall 2021

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.
Individually Packaged Menu

All items come pre-packaged per guest for easy service and clean up. Items are displayed in compostable box.

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

BREAKFAST

All prices are per person, minimum of 10 guests unless otherwise noted. Breakfast menus include Pierce Brothers Regular and Decaffeinated Coffee and assorted Tazo Teas. Bottled juices may be added for 2.25 each.

Continental Breakfast 7.50
A Selection of Breakfast Pastries, Jam and Butter; Chef’s Daily Selection of Croissant & Mini Muffin

Healthy Continental Breakfast 13.95
Greek Yogurt, House-Made Granola and Seasonal Fruit Parfaits, Fresh Fruit Salad, Assorted Tea Breads and Chilled Hard-Boiled Eggs, Salt, Pepper, and Microgreens

LUNCH & DINNER

Artisan Sandwiches

Our sandwiches are served boxed 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 10.50 each
Served on assorted rolls with lettuce and tomato
- Turkey and Provolone
- Ham and Swiss
- Roast Beef and Cheddar
- Classic Chicken Salad
- Vine Ripe Tomato, Fresh Mozzarella and Pesto
- Smashed Chick Pea and Avocado Salad Wrap with Tomato, Cilantro, Lime and Green Onions

Signature Sandwiches 11.25 each

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

THAYER - Roast Beef with Baby Arugula, Caramelized Onions, Pecorino and a Chimichurri Aioli, Baguette
Signature Sandwiches Cont’d

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

LIONEL - Turkey, Ham and Swiss Cheese, Mesclun Greens and Chipotle Chutney, Baguette

BOYLSTON - Roasted Sweet Potatoes, Cumin Black Bean Spread, Avocado, Chipotle and Cotija Cheese, Spinach Wrap

WADSWORTH- Roasted Heirloom Tomatoes, Local Maple Brook Ricotta, Basil and Arugula, Focaccia Bread

Entrée Salads

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

Traditional 9.75
Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Threads, Lemon-Shallot Vinaigrette

Caesar 9.00
Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing

Crimson 13.25
Baby Spinach, Dried Cranberries, Almonds, Chèvre, Pear Vinaigrette

Asian 14.25
Romaine, Baby Spinach, Mandarin Oranges, Silvered Almonds, Green Onions, Wonton Crisps, Roasted Sesame Dressing

Southwestern Chopped 13.25
Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Chipotle Ranch

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

The Crimson 28.75
{Served 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 Sliced Flank Steak, Orange Zest Gremolata
- Mini Chocolate Dipped Coconut Macaroons

Grain Bowls

Served in compostable round bowl

Farro and Roasted Chicken Breast ~ 15.90
Roasted Sweet Potatoes, Local Apples, Arugula, Balsamic Vinaigrette

Quinoa and Herb Roasted Salmon ~ 17.50
Roasted Tomatoes and Cauliflower, Shredded Tuscan Kale, Garlic Caesar Dressing

Wild Rice Blend and Roasted Sesame Tofu ~ 14.50
Warm Portobello Mushrooms, Carrot Ribbons, Cucumbers, Microgreens, Miso Ginger Dressing (Vegan)
**BREAKS**

**Afternoon Coffee Bar** 6.50
- Iced or Hot Coffee Bar
- Assorted creamers
- Chocolate Chip Cookies & Blondies

**Custom Trail Mix** Individually bagged 5.75
CHOOSE 4 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 FLAVORS: Pretzels, Fritos, Cape Cod Chips, Smartfood
- Snack Size Candy Bars & Assorted Soft Drinks

**Popcorn Station** 5.50
A selection of freshly popped flavored popcorn presented in individual bags.
PLEASE SELECT THREE:
S’mores, Toffee Crunch, Classic Cheddar, Spicy Cajun, Salted Brown Butter (All vegetarian)

**House Made Dips** 7.50
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)

**Ala Carte Break Items:**
- 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

**Ala Carte Beverages:**
- Freshly Brewed Pierce Bros Coffee (regular & decaffeinated), Teas & Accompaniments 3.00
- Poland Springs Sparkling & Non-Carbonated Bottled Water 2.25
- Assorted Cold Soft Drinks (Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale) 2.50
- Assorted Iced Teas & Lemonade 3.25
- Juices (Orange, Cranberry, Apple) 2.25
RECEPTIONS

Traditional Cheeses  6.75
Dill Havarti, Yellow Cheddar, Danish Blue Wheel, Port Salut, Grapes & Strawberries, Baguette, Crackers

Athenian Table  8.50
- Hummus, Tabbouleh, Marinated Olive Medley
- Cucumber and Feta Salad, Stuffed Grape Leaves
- Rosemary Roasted Cherry Tomatoes, Fresh Pita

Capri Antipasto  8.75
- Marinated Artichoke Hearts & Button Mushrooms
- Grilled Asparagus with Saffron Aioli
- Chickpea Salad, Assorted Olives
- Caprese Salad, Focaccia

Chef’s Choice Hors D’oeuvres Platter  12.75
Selection of four delicious bites, served cold and individually packaged