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

7.50

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

13.95

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
Served on assorted rolls with lettuce and tomato

10.50 each

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

THAYER- Roast Beef with Baby Arugula, Caramelized Onions, Pecorino and a Chimichurri Aioli, Baguette

11.25 each
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
BREAKS

Afternoon Coffee Bar  6.50
- Iced or Hot Coffee Bar
- Assorted creamers & flavored syrups
- 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

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))

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
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