



CRIMSON
CATERING

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

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
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Assorted Chobani Greek Yogurts	2.00
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Assorted Whole Fruit	1.75
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Fresh Fruit Salad Cup	4.35
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Fresh Berry Cup	5.50
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Assorted Quiche	4.25 Individual / 22.50 Whole (serves 6-8pp)
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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. Additional choices are priced at an extra 50¢ per guest, per selection.

Classic Sandwiches 10.50

Served on assorted rolls with lettuce and tomato

- Turkey and Provolone
- Ham and Swiss
- Roast Beef and Cheddar
- Tuna Salad
- Classic Chicken Salad
- Vine Ripe Tomato, Fresh Mozzarella and Pesto
- Smashed Chick Pea and Avocado Salad with Tomato, Cilantro, Lime and Green Onions

Signature Sandwiches 11.25

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

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

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, Slivered 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

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)

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.

The Harvard 29.50

{Can be served hot or at room temperature.}

- Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing
- Lemon Orzo, Oregano, Arugula, Cherry Tomatoes
- Salmon, Brown Sugar and Mustard Glaze
- Balsamic Marinated Flank Steak, Sautéed Mushrooms
- Lemon Thyme Roasted Root Vegetables
- Apricot Oat Crumble Bar

The Yard 28.50

{Served hot.}

- 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

The Radcliffe 25.00

{Served at room temperature.}

- Grilled Shrimp Skewers, Herbs de Provence
- Grilled Chicken Breast, Olive Tapenade
- Grilled Asparagus, Eggplant, Roasted Red Peppers
- served with Lemon Aioli & Ciabatta Bread
- Classic Garden Salad, Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Thread, Lemon-Shallot Vinaigrette
- Chocolate Dipped Madeleines

The Crimson 25.75

{Can be served hot or 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 Macarons

The New Englander 27.50

{Served hot.}

- 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 & Tomatoes
- Iggy's Sourdough Rolls
- Raspberry Oatmeal Crumb Bar

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

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

RECEPTIONS

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

Popcorn Station 5.50

A selection of freshly popped flavored popcorn presented in individual bags.

PLEASE SELECT THREE OPTIONS: 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)

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 1.70

Chips, Nuts, Popcorn

Assorted Mini Candy Bars 1.90

Snickers, Twix, M&Ms, Skittles

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 5.00pp

(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

DAY & TIME OF EVENT	FOOD AND BEVERAGE MINIMUM	DELIVERY FEES
Monday-Friday 7am-5pm	\$75	
Monday-Friday after 5pm	\$75	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.
Saturday 7am-3pm	\$200	
Saturday after 3pm	\$1000	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.
Sunday	\$1000	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.

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 & ST5 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.