



DIETARY KEY

(v), vegetarian // (vgn), vegan // (gf), gluten-free // (df), dairy-free

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.

ORDERING GUIDELINES

Regular business hours for placing orders are Monday through Friday, 9am-5pm. There are no weekend business hours for placing orders.

Completed Orders should be placed in EMS before 5pm 4 business days (96 Business Hours) from the start time of the event. A catering confirmation must be received by client to signify the acceptance of catering order by HUDS.

Any orders placed less than 4 business days (96 Business Hours) from start time of event may not be accepted.

GUEST COUNTS

Guest counts must be submitted to our catering sales office 4 business days (96 Hours) prior to the date of your event. After this time counts cannot be reduced and any increases to the guest counts may not be accommodated with the same menu items initially ordered.

CANCELLATIONS

96-72 Business Hours Prior to Event 25% of Overall Cost

48 Business Hours Prior to Event 50% of Overall Cost

24 Business Hours and Day of Event 100% of Overall Cost

Late cancellations due to severe weather will be evaluated on a case-by-case basis.

DELIVERY INFORMATION

Our normal delivery hours are:

- Monday – Friday, beginning at 7am
- Saturdays and Sundays, Dependent on advance notice for staff scheduling

Standard Drop off ONLY Delivery Fee: \$35

* Please note that events conducted outside normal business hours may be subject to additional costs, such as overtime labor (see below).

EVENT STAFFING FEE

We coordinate attendants, bartenders, and chef attendants to service your event as needed.

- Waitstaff = \$160 (minimum of 4 hours)
- Bartenders = \$200 (minimum of 4 hours) *
- Culinary Attendants = \$220.00 per chef
- Event Manager (for Larger events that require an Event Manager to facilitate) = \$350.00

Staffing on Saturday and Sundays is charged at 1.5x the hourly rate and applies to all catering staff that are required to support your event. Staffing on holidays is charged at 2x the hourly rate and the same conditions apply as above.

* By state law, a bartender is required for any event where alcohol is served.

* Waitstaff will be charged on events requiring:

- Food or Beverage Refresh
- Heated Elements (Sterno)

*Overtime

Client will be responsible for paying any overtime incurred by staff outside of Event Run Time.

ADDITIONAL SERVICES:

RENTALS: BAR, LINEN, FLORALS

- All Delivery fees incurred from rentals will be passed onto client
- Rental Adjustments can be made no later than 2 Days prior to event
- Client incurs cost of rentals in case of event cancellation.

RENTAL CHINA

0-10 Guest	No Charge
10-100 Guests	\$160
101-300 Guests	\$320

Glassware	\$3 Each
Includes all glass barware	

OTHER RENTALS

Kitchen Equipment, Displays Stands, Service Ware etc.
Prices Vary

BARS

- 2 Week Advanced notice must be provided for event larger than 75
- All Delivery fees incurred from alcohol purchased for event will be passed onto client
- Additional Permit fees may be required

Bartender required for all alcohol services.

Bar Set Up Fee: \$265 (Does not include consumption)

Bar Types: Consumption, Cash, Ticketed.

*If ticked, client is solely responsible for acquiring and dispensing tickets to guests

ALCOHOL COSTS

Wine	\$8
Beer 12oz	\$6
Still/Sparkling/Soda	\$3

Specialty Beverages: Sangria, Champagne,
Special Request Wine etc. Prices Vary

LINEN

Linen only available in Black & White

Banquet Round & Hi-Tops	\$18.25, Black or White
Cocktail Table	\$16.00, White
6 ft Table	\$17.00, Black or White
8ft Table	\$17.50, Black
Linen Napkin	\$1.25, Black or White
Disposable Linen: 6ft Table Only	\$6.00, Tan Tweed
Rental Linen / Specialty Linens	Prices Vary

FLORALS

Check In/ Program Table	\$50
Podium	\$180
Hi-Tops/Cocktail Tables	\$40
Guest Tables (60in Round)	\$55

Food Tables	\$90
Bar	\$50

Prices may vary depending upon size and floral assortment requested.

PAYMENT GUIDELINES

Internal (University-affiliated) catering orders will not be booked without a university billing code and will be charged an 8% administrative fee. We also accept check or credit cards for payment. Excluding Student Organizations.

All external events (events paid for by non-Harvard customers) will be charged a 6.25% sales and meals tax and a 0.75% local tax plus a 20% administrative fee.

The administrative fee is not a tip or gratuity for our staff. The administrative fee is used to defray the expenses of the Harvard Law School (HLS) catering service.

FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

HLS Catering makes every effort to accommodate the various dietary requirements of our guests. We are committed to stringent food safety measures and to assisting our guests who have food allergies and intolerances. Based on the information you provide regarding your guests' food allergies or special dietary needs; we will provide a specially prepared plate at each meal served in our facility. However, it is incumbent on every individual with a special dietary need to make this known to their event host and to the servers at each separate meal. This helps to ensure that all parties have access to the information necessary to keep you healthy and safe, and that your guests receive their specially prepared meal. Guests with food allergies and intolerances should refrain from taking food from another guest or from the buffet without speaking with a chef regarding the item ingredients. Thank you for your attention to this important matter.

*** All Specialty Items (Rentals, Florals, Food Products, Decor, etc.) once ordered are non refundable.**

BREAKFAST PASTRIES

PASTRIES BY THE DOZEN

{All pastries & breads supplied to HLS, produced in a facility that may process nuts.}

Chef's Daily Selection (v)	35
Assorted Coffee Cake (v) (serves 16)	36
Assorted Bagels with Cream Cheese (v)	31
Gluten-Free Bagels (v)	31
Gluten-Free Pastries (v) (serves 12)	75
Vegan Pastries (vgn) (serves 12)	75

BREAKFAST ON-THE-GO

Breakfast Sandwiches 78 / dozen
Produced in a facility that may process nuts.

(One selection per dozen)

- Bacon, Egg, American Cheese on English Muffin
 - Chicken Sausage, Egg, American Cheese on English Muffin
 - Egg, American Cheese on English Muffin
- + Available gluten-free

Breakfast Burritos 78 / dozen
Produced in a facility that may process nuts.

(One selection per dozen)

- Classic: Egg, Bacon, Peppers, Black Beans, Onion, Tomatoes, Cheddar Cheese, Flour Tortilla, served with Salsa
 - Veggie: Egg Whites, Sautéed Spinach, Grilled Peppers and Zucchini, Feta, Spinach Wrap
 - Vegan: Vegan Chorizo, Vegan Cheddar, Onions, Poblano Pepper, Flour Tortilla, served with Salsa Verde
- + Available gluten-free

Individual Overnight Oats (v) (gf) (minimum 12) 5
with Fresh Berries

Greek Yogurt Fruit Parfaits (v) (gf) (minimum 12) 5
Produced in a facility that may process nuts.

Individual Chobani Greek Yogurt (v) (gf) 3
Plain and Assorted Fruit Flavors

Whole Fruit (vgn) (gf) 1.75 per piece
Apples, Grapes, Pears and Oranges

BREAKFAST BUFFETS

Breakfast buffets include Peet's Coffee Regular and Decaffeinated Coffee and Assorted Teas.

{All pastries & breads supplied to HLS, produced in a facility that may process nuts.}

Continental Breakfast (minimum 10 guests) 8.95

Chef's Daily Selection of:

- Croissants (v)
- Tea Breads (v)
- Petite Muffins (v)
- Pecan Sticky Buns (v)
- Jams and Butter

Traditional Breakfast (minimum 20 guests) 20.50

- A Selection of Breakfast Pastries (v): Croissants (v), Danish (v) and Biscuits (v)
- Jams and Butter
- Scrambled Eggs (v) (gf)
- Thick-Cut French Toast (v) with Maple Syrup (vgn)
- Applewood Smoked Bacon (gf)
- Pork Sausage Links (gf)
- Breakfast Potatoes (vgn) (gf)
- Fruit Salad (vgn) (gf)
- Bottled Juices

Modern Breakfast (minimum 20 guests) 20.50

- A Selection of Breads and Pastries (v): Croissants, Danish and Sliced Whole Grain
- Jam and Butter (v)
- Spinach Frittata, Mozzarella, Caramelized Onion and Mushrooms (v) (gf)
- Tofu Scramble with Broccoli (vgn) (gf)
- Breakfast Potatoes (vgn) (gf)
- Fresh Fruit and Berries (vgn) (gf)

BREAKFAST A LA CARTE

Frittatas (serves 16)	48
<ul style="list-style-type: none"> • Spinach, Mozzarella, Caramelized Onions and Mushrooms (v) (gf) • Bacon, Potato, Cheddar and Scallion (gf) • Ham and Asparagus with Tarragon and Parmesan (gf) 	
Tofu Scramble	48
Chilled Hard-Boiled Eggs (v)	8.50 / dozen
Halved, Salt, Pepper, and Microgreens	
Mixed Fruit Bowl with Berries (vgn)	
Small (serves 10)	48
Large (serves 25)	120

Additional requests maybe accommodated, please inquire with Event Coordinator for estimated costs. **Kosher offerings are available.**

Please inform Event Coordinator of all Allergy and special meal requests.

BEVERAGES

Freshly Brewed Peet's Coffee (regular and decaffeinated), Teas & Accompaniments	3.75 per guest
Sparkling & Non-Carbonated Bottled Water	3 each
Assorted Cold Soft Drinks Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale	3 each
Juices Orange, Cranberry, Apple	3 each
5-gallon Water Dispenser with Stand (serves 50 guests)	52 each
+ Additional 5 Gallon Water Jugs (serves 50 guests)	25 each

BOXED SANDWICHES & SALADS

Each boxed meal includes a bag of chips and a cookie. (Including Gluten-Free & Vegan respectively.) Beverages are not included.

All sandwiches and salads are available **Gluten-Free**. **Kosher offerings are available**. Please ask your Events Coordinator for more information.

{All breads & desserts supplied to HLS are produced in a facility that may process nuts.}

Choose up to three (3) from the options below. Additional choices are \$0.50 per guest, per selection.

Classic Sandwiches 15.50

- Oven Roasted Turkey Breast with Provolone, Lettuce, and Tomato on 7-Grain
- Honey Cured Ham with Swiss, Lettuce, Tomato, and Mustard on Sourdough
- Crisp Julienned Vegetables with Hummus on Spinach Wrap (vgn)
- Thinly Sliced Roast Beef with Cheddar, Whole Grain Mustard, and Lettuce on Potato Roll
- Chicken Salad on Sourdough (halal)
- Tomato & Fresh Mozzarella with Pesto on Focaccia Roll (v)

Signature Sandwiches 16.75

- **Pesto Chicken Sandwich** // Arugula, Fresh Mozzarella on Focaccia
- **Turkey Club** // Sliced Turkey, Bacon, Chipotle Aioli, Lettuce, and Tomato on 7-Grain Bread
- **Black Pepper Beef Sandwich** // Roast Beef, Provolone Cheese, Caramelized Onions & Black Pepper Aioli on Rye Bread
- **Teriyaki Salmon Wrap** // Salmon, Teriyaki Aioli, Cucumber Sticks, and Mixed Greens in Spinach Wrap
- **Black Bean Wrap** // Black Bean Mash, Shaved Red Onion, Pico de Gallo, Vegan Cheddar, Mixed Greens, and Sriracha in Spinach Wrap (vgn)

Salads 13.50

- **Asian Salad (vgn)** // Sesame Soba Noodle Salad, Scallions, Shaved Cabbage, Baby Kale, Mandarin & Wonton Chips
- **Middle Eastern Salad (v)** // Mixed Greens, Hummus, Tabbouleh & Dolmas, Feta, Olives, Pita Triangles with Lemon Dressing
- **Caesar (v)** // Romaine Lettuce, Baby Kale, Herb Croutons, Shaved Parmesan with Vegetarian Caesar Dressing
- **Garden Salad (v) (gf)** // Mixed Greens, Shaved Carrots, Sliced Cucumber with Raspberry Vinaigrette

Grain Bowls 13.50

Minimum of 10 guests. All served room temperature.

- **Power Bowl (v)** // Red Quinoa, Edamame, Marinated Carrots, Avocado, Goat Cheese, Crispy Shallots with Balsamic Vinaigrette (v)
- **Harvest Bowl (vgn) (gf)** // Farro, Roasted Sweet Potatoes, Local Apples, Arugula and Balsamic Vinaigrette
- **Energy Bowl (v) (gf)** // Quinoa, Roasted Tomato, Cauliflower, Shredded Tuscan Kale, Vegetarian Garlic Cesar Dressing

ADD PROTEIN TO ANY SALAD OR GRAIN BOWL

Grilled Tofu (vgn)	4
Grilled Chicken Breast (gf)	6.50
Roasted Salmon (gf)	9.75

SANDWICH BUFFET PLATTERS

{All breads & desserts supplied to HLS, produced in a facility that may process nuts.}

HLS Classic Sandwich Buffet (minimum 10) 17.50

- Thin-Sliced Roast Beef, Cheddar, Whole Grain Mustard, Lettuce on Potato Roll
- Tomato & Fresh Mozzarella, Pesto on Focaccia Roll (v)
- Crisp Julienned Vegetables in Spinach Wrap (vgn)
- Garden Salad with Balsamic Vinaigrette (v)
- House-Made Salt & Pepper Potato Chips (v)
- Assorted House-Baked Cookies (v)
- Assorted Vegan Cookies (vgn)

HLS Signature Sandwich Buffet (minimum 10) 19.50

- Pesto Chicken Sandwich // Arugula, Fresh Mozzarella on Focaccia
- Black Pepper Beef Sandwich // Roast Beef, Provolone Cheese, Caramelized Onions & Black Pepper Aioli on Rye Bread
- Black Bean Wrap // Black Bean Mash, Shaved Red Onion, Pico de Gallo, Vegan Cheddar, Mixed Greens, Sriracha in Spinach Wrap (vgn)
- Garden Salad with Balsamic Vinaigrette (vgn)
- House-Made Salt & Pepper Potato Chips (vgn)
- Assorted House-Baked Cookies (v)
- Assorted Vegan Cookies (vgn)

PIZZA & SALADS

Minimum order of 3 pizzas.

SIZES & FLAVORS

Regular 16" (8-cut) // Gluten-Free 12" (6-cut)

- Cheese (v) (available gf) 16
- Vegetable (v) (available gf) 16
Choose One: Onions, Peppers, Black Olives, Mushrooms
- Protein 18
Choose One: Pepperoni, Crumbled Sausage, Vegan Chorizo, Vegan Sausage
- + Additional Vegetable Topping 2.25 each
- + Additional Protein Topping 2.25 each

FAMILY-STYLE SALADS

- Garden Salad
Mixed Greens, Shaved Carrots, Sliced Cucumber with Raspberry Vinaigrette (vgn) (gf)
Small (Serves 10) 48
Large (Serves 25) 96
- Caesar Salad
Romaine Lettuce, Baby Kale, Herb Croutons, Shaved Parmesan with Vegan Caesar Dressing (v)
Small (Serves 10) 49
Large (Serves 25) 98

LUNCH & DINNER BUFFETS

All prices are per person, minimum of 20 guests unless otherwise noted. No substitutions on Buffets; however, additions are allowed. Please see Additional Buffet Sides section for more information.

Kosher selections are available. Please ask your Events Coordinator for more information.

{All breads & desserts supplied to HLS are produced in a facility that may process nuts.}

The Wasserstein 35

- Local Greens, Great Hill Blue Cheese, Dried Cranberries, Maple Dijon Dressing (v) (gf)
- Warm Orzo and Arugula Salad with Cherry Tomatoes (v)
- Lemon Thyme Roasted Root Vegetables (vgn) (gf)
- Maple Dijon Glazed Salmon (gf)
- Balsamic Marinated Flank Steak with Roasted Mushrooms and Gremolata (gf)
- Berry Crumble Bar (v)

The Milstein 32

- Tomato Basil Soup with Parmesan Croutons (vgn) (gf)
- Caprese Salad with Torn Basil, Aged Balsamic and Black Pepper (v) (gf)
- Chicken Breast Piccata with Spinach and Capers (gf) (halal)
- Four Cheese Tortellini with Spinach Basil Cream Sauce (v)
- Eggplant Caponata (vgn)
- Rosemary Focaccia (v)
- Tiramisu (v)

The New Englander 34

- Classic New England Clam Chowder, Oyster Crackers
- Sourdough Dinner Rolls (v)
- Quinoa Salad, Spinach, Red Onion, Roasted Garlic and Goat Cheese with Apple Cider Vinaigrette (v) (gf)
- Roasted Squash with Pumpkin Seeds and Parsley Leaves (vgn) (gf)
- New England Cod with Herbed Ritz Cracker Crust
- Roast Chicken with Maple Mustard Glaze (gf) (halal)
- Blueberry Crumble Bar (v)

The North End 29

- Minestrone Soup (v) (df)
- Rosemary Focaccia Bread (v)
- Classic Caesar Salad with Romaine, Baby Kale, Parmesan, Herbed Croutons and Vegetarian Caesar Dressing (v)
- Roasted Marinated Eggplant with Fresh Mozzarella (v) (gf)
- Rigatoni Pasta with Roasted Tomatoes and Aged Balsamic Drizzle (vgn)
- Chicken Piccata with Wilted Spinach and Capers (gf) (halal)
- Mini Cannoli - Orange Scented Vanilla with Pistachios & Chocolate Dipped with Chocolate Chips (v)

Harvest Buffet 38

- Carrot Ginger Soup with Toasted Pepita Seeds (vgn) (gf)
- Arugula & Pear Salad with Great Hill Blue Cheese and Maple Mustard Vinaigrette (v) (gf)
- Roasted Butternut Squash Wedges with Caramelized Onion, Fig Jam, and Sage (vgn) (gf)
- Orzo with Roasted Corn, Tomatoes and Goat Cheese (v)
- Grilled Chicken Breast with Roasted Shallot and Fig Jam (gf) (halal)
- Slow Roasted Salmon with Apple Mustard Glaze (gf)
- Apple Crumble Square (v)

HLS BBQ 31

- Garden Salad with Cherry Tomatoes, Shredded Cabbage, Shredded Carrots and Cucumbers with Balsamic Dressing (vgn) (gf)
- Classic Cole Slaw (vgn) (gf)
- Red Potato Salad with Mustard Herb Dressing (vgn) (gf)
- Hamburger and Hot Dog Buns (v)
- Green Leaf Lettuce, Red Onions, Tomatoes, Cheese, Pickle Chips and Assorted Condiments (v) (gf)
- Grilled Hamburgers, Beef Hot dogs, Pulled Pork, and Veggie Burgers (v) (gf)
- Watermelon Wedges (vgn) (gf)
- Assorted Cookies (v)

Taco Buffet 33

- Soft Flour Taco Shells (v)
- Corn Tortilla Chips (vgn)
- Beef Barbacoa (gf) (df)
- Pulled Chicken (gf) (df)
- Vegan Chorizo with Peppers and Onions (vgn) (gf) (df)
- Roasted Vegetables (vgn) (gf) (df)
- Cilantro Rice (vgn) (gf) (df)
- Shredded Lettuce, Cheese, Pico de Gallo, Guacamole, Sour Cream (v)
- Tres Leches Cake (v)

Vegan Buffet 34

- Roasted Beet Salad // Red & Golden Beets, Baby Kale, Quinoa, Sherry-Dijon Vinaigrette (vgn) (gf)
- Caramelized Cauliflower Steak // Zaatar Spice, Citrus Vinaigrette, Capers, Garlic Spinach (vgn) (gf)
- Rotisserie Tofu // Salsa Verde, Parsley & Shallot Salad (vgn) (gf)
- Beyond Sausage & Rabe with Orecchiette // Garlic, Chili Flake, Toasted Breadcrumbs (vgn)
- Roasted Seasonal Vegetables // Olive, Oil, Lemon, Sea Salt, Fresh Herbs (vgn) (gf)
- Crispy Spiced Potatoes // Rosemary, Red Chili, Sea Salt (v) (gf)
- Vegan Chocolate Opera Cake with Fresh Berries (vgn) (gf)

Asian Buffet 37

- Asian Caesar Salad // Romaine, Parmesan, Toasted Sesame Seeds, Wonton Croutons (v)
- Ma Po Tofu // Crispy Tofu, Sweet-Spicy Red Chili Sauce, Steamed Broccoli (v) (gf)
- Sweet & Sour Chicken // Sweet & Sour Sauce, Pineapple, Onion, Bell Pepper (gf)
- Miso Glazed Salmon // Grilled Salmon, Garlic-Ginger Aromatics, Miso Glaze (gf)
- Fried Rice // with Egg, Carrots, Bean Sprouts, Green Onion (v) (gf)
- Chili-Garlic Green Beans // Fiery Red Chili Sauce, Fresh Garlic, Sichuan Preserves (vgn) (gf)
- Lemon Burst Squares (v)

VEGAN BUFFETS MAINS

All offerings serve 10 guests. Items may be added onto Buffets.

Pesto Risotto (vgn) with Artichoke Hearts, Olives and Lemon	57
Penne Pasta (vgn) with Peas, Asparagus and Basil	46
Crispy Tofu Steaks (vgn) (gf) with Sesame Slaw (warm or room temperature)	48
Vegan Chorizo Stuffed Zucchini (vgn) (gf) with Tofu Sour Cream Drizzle	50

ADDITIONAL BUFFET SIDES

All offerings serve 10 guests. Sides may be added onto Buffets. No substitutions.

Tuscan Grilled Squash with Fresh Oregano (vgn) (gf)	21.50
Fresh Steamed Green Beans with Sea Salt (vgn) (gf)	28
Broccoli with Roasted Garlic & Olive Oil (vgn) (gf)	35
Maple-Roasted Butternut Squash (vgn) (gf)	21.50
Roasted Beets with Pickled Shallots (vgn) (gf)	36

SNACK BREAKS

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

Kosher selections available. Please ask your Events Coordinator for more information. (All Breads & Desserts supplied to HLS are produced in a facility that may process nuts.)

Afternoon Coffee Bar	7.50
Hot Coffee Bar, Chocolate Chip Cookies (v) and Brownies (v)	
Sweet & Salty	7.95
Assorted Individual Bags of Pretzels, Potato Chips (vgn)(gf) Oreos, Assorted Soft Drinks	
Teatime Break	7.50
Shortbread Cookies (v), Linzer Cookies (v), Scones (v), Jam & Butter	
Hummus (vgn)(gf) Pita Chips (vgn)	5.50
Spinach & Artichoke Dip (v) (gf) Pita Chips (vgn)	4.95
Fresh Chips & Salsa	6.95
• Black Bean, Corn & Lime Salsa (vgn) (gf)	
• Guacamole with Lime & Cilantro (vgn) (gf)	
• Tri-Colored Tortilla Chips (vgn)(gf)	
House Made Potato Chips (v) (gf)	
Small (Serves 10)	26
Medium (Serves 25)	52

A LA CARTE SNACKS

House Baked Cookies (v) (Gluten-Free Cookies & Vegan Cookies Available)	2.50 each
Brownies (v) (Gluten-Free Brownies & Vegan Brownies Available)	2.50 each
HLS Shield Cookies (v) (minimum of 12)	6.50 each
Assorted Dessert Bars (v)	2.50 each
Nature Valley Granola Bars (v)	2.50 each
Kind Bars (v) (gf) (kosher)	3.75 each
Whole Fruit (vgn) (gf)	1.75 each
Fresh Fruit Cups (vgn) (gf)	4.75 each

Kosher offerings available. Additional requests maybe accommodated, please inquire with Event Coordinator for estimated costs. Please inform Event Coordinator of all Allergy and special meal requests.

APPETIZERS

Minimum of 25 pieces, please order in quantities of 25. Prices listed are per piece. Can be tray passed by an attendant or displayed. Please note for appetizers a chafer and Sterno will be required.

COLD

Avocado Crostini with Feta, Pickled Shallots, Pepita Seeds (v)	3.25
Sirloin Crostini with Blue Cheese and Crispy Shallot	3.75
Gulf Shrimp with Cocktail Sauce (gf) and Lemon	4
Seared Tuna* on Rice Cracker (gf) with Wasabi Aioli and Sesame	4
Lemon Ricotta Crostini with Heirloom Tomato (v)	3.25
Antipasti Skewer with Salami, Olive, Mozzarella and Artichoke (gf)	3.75
Feta & Watermelon Skewer with Mint (v)	3.75
Red Pepper Hummus Crostini with Pickled Shallot (vgn)	3.25
Stuffed Endive with Herbed Goat Cheese (v)	4.25
Deviled Eggs (v)	4

HOT

Risotto Croquette with Basil Aioli (v)	3.50
Vegetable Spring Roll with Chili Dipping Sauce (vgn)	3.25
Chicken & Lemongrass Pot Sticker	3.25
Edamame Pot Sticker (v)	3.25
Pigs in a Blanket with Spicy Mustard	3.25
Beef Empanada with Cilantro Sour Cream	3.50
New England Crab Cake with Spicy Remoulade	4.50
Cheddar & Apple Mini Grilled Cheese (v)	3.25
Mini Beef Wellingtons with Spicy Mustard	4.50
Falafel with Tzatziki (vgn) (gf)	4

SUSHI

Even Split of Five Types of Sushi:

Spicy Salmon Roll, Spicy Tuna Roll, Tuna Roll, California Roll, Veggie Roll (All sushi is gluten-free)

Small (Serves 20)	195
Medium (Serves 30)	270
Large (Serves 40)	335

RECEPTION DISPLAYS

All prices are per person, minimum of 10 guests unless otherwise noted. **Kosher offerings available.**

CHEESE & CHARCUTERIE

Garden Crudités	4.75
<ul style="list-style-type: none"> Carrot Sticks, Celery Sticks, Summer Squash Sticks, Zucchini Sticks, Broccoli Florets, Pepper Sticks, Cherry Tomatoes (vgn) (gf) Garlic Hummus (vgn) (gf) and Buttermilk Ranch (v) 	
Harvest Table	5.50
<ul style="list-style-type: none"> Rainbow Carrots, Summer Squash, Mixed Heirloom Cherry Tomatoes, Cauliflower Florets and Broccoli (vgn) (gf), Seasonal Radishes, Roasted Garlic Cloves Hummus (vgn) (gf) Nut-Free Pesto (vgn) (gf) Tzatziki (v) Potato Chips (v) (gf) and Assorted Crackers (v) 	
Domestic Cheese Platter	6
<ul style="list-style-type: none"> Cheddar, Blue, Boursin (v) (gf) Assorted Crackers (v) Strawberries and Grapes (vgn) (gf) 	

Artisan Cheese Board	13.50
<ul style="list-style-type: none"> Cheddar, Mozzarella, Goat Cheese, Parmesan, Blue Cheese, Brie (v) (gf) Dried Cranberries (v) (gf) Strawberries and Grapes (vgn) (gf) Fig Jam and Assorted Breads and Crackers (v) 	

Charcuterie	14
<ul style="list-style-type: none"> Prosciutto, Genoa Salami, Mortadella, Capicola (gf) Fig Jam and Whole Grain Mustard (vgn) (gf) Manchego Cheese (vgn) (gf) Peppadews with Roasted Garlic (vgn) (gf) Assorted Breads and Crackers (v) 	

CRAFTED DISPLAYS

Minimum of 20 guests.

Mediterranean Display (v)	12.50
<ul style="list-style-type: none"> Hummus (vgn) (gf) Tabbouleh (vgn) Dolmas (vgn) (gf) Chickpea Salad with Feta Cheese (v) (gf) Marinated Olives (vgn)(gf) Roasted Red Peppers and Garlic (vgn) (gf) Toasted Pita and Roasted Garlic Crostini (v) 	

Antipasto (v)	13.50
<ul style="list-style-type: none"> Marinated Tomatoes, House Giardiniera, Marinated Artichoke Hearts & Mushroom Salad (vgn) (gf) Marinated Mozzarella Balls (gf) Grilled Asparagus with Lemon Aioli (vgn) (gf) Assorted Olives with Orange & Rosemary (vgn) (gf) Pasta Salad with Olives, Roasted Peppers, Radicchio & Arugula (v) 	

Pub Fare	9.50
<ul style="list-style-type: none"> Soft Pretzel Bites (v) Bratwurst Bites (gf) Beer Cheese (v) Whole Grain Mustard (vgn) (gf) Pickled Cucumber & Red Onion Salad (vgn) (gf) 	

Sports Bar	18
<ul style="list-style-type: none"> Boneless Buffalo Chicken Wings (gf) Blue Cheese Dipping Sauce (v) Mozzarella Sticks (v) Marinara Dip (vgn) (gf) Potato Chips (vgn) (gf) Onion Dips (v) Celery & Carrots Sticks 	

CHEF'S STATIONS

A chef attendant is required for the following action stations. Items are assembled live in front of guests. All prices are per person, minimum of 25 guests unless otherwise noted.

Taste of Cambridge 33

- Lobster Ravioli with Brandy Cream
- Mini Chicken Parmesan with Fresh Basil
- Mini Crab Cakes with Old Bay Aioli
- Bratwurst Bites with Spicy Mustard (gf)
- House Salt & Vinegar Potato Chips (v) (gf)
- Assorted Petits Fours (v)

Vegetarian Flatbread Station (v) 16

- Heirloom Tomato Mozzarella, Pesto and Olive Oil (v)
- Grilled Vegetables, Feta, Oregano and Lemon Tahini (v)
- Vegan Chorizo, Sun-Dried Tomato, and Arugula (vgn)

Flatbread Station 16

- Roast Beef & Caramelized Onions with Blue Cheese & Balsamic Vinegar
- BBQ Chicken with Pineapple Coleslaw and Scallions
- Heirloom Tomato Mozzarella, Pesto and Olive Oil (v)

Mini Taco Station 16

- Short Rib with Shallots and Cilantro Salsa (gf)
- Fried Fish with Pickled Cabbage and Chipotle Aioli (gf)
- Mojo Pork with Radish Slaw and Citrus Crema (gf)

Slider Station 16

- Grilled Portobello Mushroom with Caramelized Onions
- Classic Cheeseburger with Pickles, Onions, Tomato's & Burger Sauce
- Grilled Chicken with Lettuce and Tomato

DESSERT DISPLAYS

American Classic (v) 17

A selection of House-Baked Cookies, Brownies, Mini Whoopie Pies, Mini Cupcakes and Mini Fruit Tarts

International Standard (v) 19.50

Petit Fours, Assorted Macarons, Biscotti and Chocolate Dipped Strawberries (v)

Ice Cream Sundae Bar 12.50

{Minimum 25 guests}

Requires Attendant to serve

- Vanilla, Strawberry and Chocolate Ice Cream* (v)
- Toppings to include: Crushed Oreos, M&M's, Whipped Cream, Chocolate Sauce, and Sprinkles

* Other flavors based on availability / request

PLATED DINNERS

Our Catering Team is here to help plan your events. We will be happy to help customize a menu that fits into your budget for your event.

Please ask about our large selection of Plated Meal options.

BUDGET MENU

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

BREAKFAST

Breakfast Platter	6.50
Assorted Pastries (Includes Jam & Butter)	
Intercontinental Breakfast	10.50
Hard Boiled Eggs, Assorted Pastries, Fruit Salad	
Coffee & Tea Service	3.25
Fresh Fruit Cups (vgn)	4.50 each
Whole Fruit	1.75 each

LUNCH

Caesar (v)	4.90
Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing (v)	
Garden Salad (v)(gf)	4.80
Mixed Green, Cucumber, Tomato, Shredded Carrot, Feta, Balsamic Vinaigrette	
Fruit Salad with Berries (vgn)	4.75
Cantaloupe, Honey Dew Melon, Pineapple, Strawberries, Blueberries	

PIZZA (8 SLICES)

Cheese Pizza	16 each
Vegetable Pizza	17 each
Pepperoni Pizza	18 each

*Gluten Free Options Available Upon Request

SANDWICH BUFFET

Sandwich Buffet	14.95
Assortment of Turkey Club, Ham & Swiss, Tuna Salad & Vegetarian Rainbow Wrap (vgn), Cut in Half on a Platter with Chips & Cookies	

HOT ENTREES

Protein Pasta with Chicken Broccoli, Garlic, Parmesan	10.95
Coconut Curry Tofu (vgn)(gf) Basmati Rice, Peppers, Naan	10.25
Teriyaki Shrimp Lo Mein Green Cabbage, Scallion, Soy Sesame	10.95
Beef Lasagna	10.50
Vegetable Lasagna (v)	9.95
Mac & Cheese (v)	9.50

SNACK BREAKS

Hummus (vgn) & Pita Chips	6.95
Spinach & Artichoke Dip (v) with Pita Chips	6.50
Fresh Chips & Salsa Pico de Gallo, Black Bean Salsa, Guacamole & Tortilla Chips	6.50
House Made Potato Chips	
Small (Serves 10)	25
Medium (Serves 25)	50
Pub Fare Package	10.50
<ul style="list-style-type: none"> • Pigs in a Blanket with Whole Grain Mustard, • Soft Pretzel Bites with Beer Cheese Sauce (v) 	

DESSERTS (1 DOZEN)

Brownies (v)	22
Blondies (v)	22
Cookies (v)	20
Tiramisu (v)	22