



(v), vegetarian // (vgn), vegan

We have numerous **gluten-free** and **dairy-free** selections available.

Please ask your Events Coordinator for more information.

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 BUFFETS

All prices are per person, minimum of 10 guests unless otherwise noted. Breakfast buffets include Peet's Coffee Regular and Decaffeinated Coffee and assorted Teas.

We have numerous **gluten-free** and **dairy-free** selections available. Please ask your Events Coordinator for more information.

Continental Breakfast 7.50

Chef's Daily Selection of:

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

Healthy Beginnings 13.50

- Seasonal Fruit Parfaits with Greek Yogurt and Granola (v)
- Fresh Fruit Salad (vgn)
- Assorted Tea Breads (v)
- Chilled Hard-Boiled Eggs (v)
- Salt, Pepper, and Microgreens

Fit and Fast 14.00

- Sliced Whole Grain Breads (v)
- Herb Goat Cheese Spread (v)
- Butter
- Slow Roasted Tomatoes with Rosemary (vgn)
- Egg White Frittata with Seasonal Vegetables (v)
- Sliced Fresh Fruit and Berries (vgn)

Intercontinental Breakfast (minimum 20 guests) 15.50

- Croissants (v)
- Sliced Whole Grain Breads (v)
- Sliced Ham, Salami and Turkey

- Brie, Sliced Swiss and Cheddar
- Spinach and Vegetable Egg Bites (v)
- Salt, Pepper, Microgreens
- Bunches of Grapes (vgn)

Traditional Breakfast (minimum 20 guests) 18.50

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

Modern Breakfast (minimum 20 guests) 19.50

- A Selection of Breads and Pastries (v): Croissants, Danish and Whole Breads
- Jam and Butter
- Frittata with Cheddar and Tomato (v)
- Tofu Scramble with Broccoli (vgn)
- Breakfast Potatoes (vgn)
- Creamy Farro with Berries (vgn)
- Fresh Fruit and Berries (vgn)

BREAKFAST A LA CARTE

PASTRIES BY THE DOZEN

Assorted Breakfast Pastries (v) 31

Assorted Petite Muffins (v) 31

Bagels with Cream Cheese (v) 31

Sliced Whole Grain Breads, Rolls (v) & Spreads 31

Petite Pecan Sticky Buns (v) 31

Petite Butter Croissants (v)	31
Gluten-Free Pastries	5.50 each
Tea Bread (v) (serves 10)	17
Coffee Cake (v) (serves 16)	36
Cinnamon Apple Walnut, Blueberry, Lemon Poppy	
Greek Yogurt Parfaits (v) (minimum 12)	4.50
Chobani Greek Yogurt (v) Plain and Assorted Fruit Flavors	2.50
Overnight Chia Oat Parfait (v) (minimum 12)	4.50
Whole Fruit (vgn) Apples, Grapes, Pears and Oranges	1.75 per piece
Chilled Hard-Boiled Eggs (v) Halved, Salt, Pepper, and Microgreens	7.25 / dozen
Mixed Fruit Salad Bowl (vgn) Small (serves 10)	45
Large (serves 25)	110
Mixed Berry Bowl (vgn) Small (serves 10)	65
Large (serves 25)	150
New York Style Smoked Salmon*	
Tomatoes, Red Onion, Egg Yolks, Egg Whites, Capers, Assorted Bagels, Whipped Cream Cheese	
Small (serves 12)	110
Large (serves 24)	210

Breakfast Sandwiches 62 / dozen
(One selection per dozen)

- Bacon, Egg, American Cheese on English Muffin
- Turkey Sausage, Egg, American Cheese on English Muffin
- Egg, American Cheese on English Muffin
- Egg on English Muffin (Dairy-Free version available)

Breakfast Burritos 65 / dozen
(One selection per dozen)

- Classic: Egg, 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

Frittatas (serves 16) 45

- Spinach, Brie, Caramelized Onions and Mushrooms (v)
- Bacon, Potato, Cheddar and Scallion
- Ham and Asparagus with Tarragon and Parmesan

Breakfast Bread Pudding (serves 16) 39

- Asparagus, Thyme and Boursin
- Blueberry and Almond, Maple Syrup Drizzle
- Banana Chocolate Chip

Additional requests may be accommodated, please inquire with Event Coordinator for estimated costs.

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LUNCH & DINNER BUFFETS

All prices are per person, minimum of 20 guests unless otherwise noted.

We have numerous **gluten-free** and **dairy-free** selections available. Please ask your Events Coordinator for more information.

The Wasserstein 30

{Can be served hot or at room temperature.}

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

The Milstein 29.50

- Tomato Basil Soup with Parmesan Croutons (v)
- Caprese Salad with Torn Basil, Aged Balsamic and Black Pepper (v)
- Farro and Artichoke Salad with Olives (vgn)
- Chicken Breast with Herbs and Roasted Tomatoes
- Four Cheese Tortellini with Spinach Basil Cream Sauce (v)
- Tiramisu (v)

The Hauser 28

{Served at room temperature.}

- Grilled Shrimp, Herbs
- Grilled Chicken Breast, Caramelized Onion and Fig Jam
- Antipasti: Sliced Prosciutto, Genoa Salami, Fresh Mozzarella, Grilled Asparagus, Marinated Eggplant, Roasted Red Peppers
- Served with Lemon Aioli, Pesto Mayo, Olive Tapenade, Ciabatta and Focaccia
- Salad of Mixed Greens, Grape Tomatoes, Cucumber, Carrots Lemon-Shallot Vinaigrette (vgn)
- Chocolate Dipped Madeleines

The Langdell 29.75

{Can be served hot or at room temperature.}

- Chopped Salad of Romaine, Radicchio, Salami, Garbanzo Beans, Blue Cheese, Pickled Shallots, Mustard Vinaigrette
- Caramelized Onion & Gruyère Flatbreads with Thyme (v)
- Quinoa and Flax Salad with Sunflower Seeds and Roasted Beets (v)
- Grilled Lemon Thyme Honey Chicken (gf)
- Grilled Sirloin with Lemon Zest and Chives (gf)
- Assorted French Macarons (v)

The New Englander 29

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

The North End 26

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

HLS BBQ 27

- Garden Salad with Cherry Tomatoes, Shredded Cabbage, Shredded Carrots and Cucumbers with Balsamic Dressing (vgn)
- Classic Cole Slaw (vgn)
- Red Potato Salad with Mustard Herb Dressing (vgn)

- Grilled Hamburgers, Beef Hot dogs, Pulled Pork, and Mediterranean Black Bean Burgers (v)
- Hamburger and Hot Dog Buns,
- Green Leaf Lettuce, Red Onions, Tomatoes, Cheese, Pickle Chips and Assorted Condiments
- Watermelon Wedges (vgn)
- Assorted Cookies (v)

Harkness Deluxe BBQ 32

- Crispy Pork Belly Bites with Cider BBQ Glaze
- Smoky Whole Chicken
- HLS Pulled Pork with Apple Slaw
- Pasta Salad (v)
- Chili Lime Texas Caviar (vgn)
- Chipotle-Honey Cornbread (v)
- Assorted House Pickles (vgn)
- Caramel Brownie Squares (v)

Harvest Buffet 29.50

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

Vegan Buffets Options

Pesto Risotto with Artichoke Hearts, Olives and Lemon 54

Penne with New Wave Shrimp with Peas, Asparagus and Basil 54

Spring Pea Falafel with Herbed Rice and Tahini 54

Crispy Tofu Steaks with Sesame Slaw (warm or room temperature) 45

Vegan Chorizo Stuffed Zucchini with Tofu Sour Cream Drizzle 47

Vegan Cassoulet with Beyond Sausage, Carrots, Turnips, White Beans and Breadcrumbs 50

VEGAN SIDES

Tuscan Grilled Squash with Fresh Oregano (vgn)

Broccoli with Roasted Garlic & Olive Oil (vgn)

Maple-Roasted Buttermilk Squash (vgn)

Roasted Beets with Pickled Shallots (vgn)

Fresh Steamed Green Beans with Sea Salt (vgn)

Vegan Entree and Vegan Sides can be swapped out with buffet items at no additional charge

HLS Classic Sandwich Buffet 16

- Thin-Sliced Roast Beef, Cheddar, Whole Grain, Lettuce, Mustard on Potato Roll
- Tomato & Fresh Mozzarella, Pesto & Focaccia Roll (v)
- Crisp Julienned Vegetables in Spinach Wrap (vgn)
- Caesar Salad with Romaine, Baby Kale, Herbed Croutons, Parmesan, Vegetarian Caesar Dressing (v)
- House-Made Cajun Potato Chips (vgn)
- Assorted Cookies (v)

*No Substitutions Allowed

HLS Signature Sandwich Buffet 16

- Muffuletta - Capicola, Salami, House Giadinere, Provolone on Scali Bread
- Turkey Club- Sliced Turkey, Bacon, Chipotle Ailoli, Green Lettuce, Tomato on 7-Grain Bread
- Black Bean Wrap- Shaved Red Onion, Pico de Gallo, Vegan Cheddar Cheese, Mixed Greens, Tomato Wrap (vgn)
- Caesar Salad with Romaine, Baby Kale, Herbed Croutons, Parmesan, Vegetarian Caesar Dressing (v)
- House Made Cajun Potato Chips (vgn)
- Assorted Cookies (v)

*No Substitutions Allowed

Sandwiches & Salads

For orders with 50 or less guests please select three, for more than 50 guests please select five. Prices are per person unless otherwise noted.

Selections can be a combination of sandwiches and salads. Each boxed meal includes a bag of chips and a cookie.

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

Classic Sandwiches 11.75

- 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
- Tomato & Fresh Mozzarella with Pesto on Focaccia Roll (v)

Signature Sandwiches 13.50

- Bahn Mi Chicken // Vietnamese Aioli, Shredded Veggies, Cilantro Sprigs, and Cucumber on Baguette
- Muffuletta Sandwich // Capicoa, Salami, House Giardiniera and Provolone on Scali Bread
- Turkey Club // Sliced Turkey, Bacon, Chipotle Aioli, Lettuce, and Tomato on 7-Grain Bread
- Pastrami Sandwich // House Pickled Cabbage and Mixed Mustard on Rye Bread
- Teriyaki Salmon Wrap // Salmon, Teriyaki Aioli, Cucumber Sticks, and Mixed Greens in Spinach Wrap (v)
- Black Bean Wrap // Black Bean Mash, Shaved Red Onion, Pic de Gallo, Vegan Cheddar, Mixed Greens, and Sriracha in Spinach Wrap (vgn)

Salads 12.50

- **Asian Salad (vgn)** // Sesame Soba Noodle Salad, Scallions, Shaved Cabbage, Baby Kale, Mandarin & Wonton Chips
- **Niçoise Salad** // Romaine, Green Beans, Tomatoes, Potatoes, Hard Cooked Eggs and Rare Grilled Tuna

- **Middle Eastern Salad (v)** // Mixed Greens, Pita Triangles, Hummus, Tabbouleh and Dolmas, Feta, Olives with Lemon Dressing
- **Caesar (v)** // Romaine Lettuce, Baby Kale, Herb Croutons, Shaved Parmesan with Vegetarian Caesar Dressing
- **Mediterranean Salad (vgn)** // Field Greens, Artichokes, Olives, Feta, Roasted Tomatoes, Roasted Red Peppers, Red Onion with Balsamic Vinaigrette

ADD PROTEIN TO ANY SALAD

Chili Garlic Tofu (vgn)	3.25
Herb Marinated Breast of Chicken	4.50
Grilled Tuna Steak	9
Roasted Salmon with Olive Oil, Salt and Pepper	8.95
Roasted Shrimp with Olive Oil and Garlic	9.75

Grain Bowls

minimum of 10 guests

Power Bowl	13.50
Red Quinoa, Edamame, Marinated Carrots, Avocado, Goat Cheese, Crispy Shallots with Balsamic Vinaigrette (v)	
Umami Bowl	13.50
Brown Rice, Pickled Shallots, Shiitake Mushrooms, Roasted Corn, Purple Cabbage, Scallions with Miso-Lime Dressing (vgn, gf)	
Harvest Bowl	13.50
Millet Pilaf, Honey Roasted Sweet Potatoes, Feta, Baby Kale, Beets with Honey Lemon Vinaigrette (v)	

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SNACK BREAKS

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

We have numerous **gluten-free** and **dairy-free** selections available. Please ask your Events Coordinator for more information.

Afternoon Coffee Bar (v) 6.50

Iced or Hot Coffee Bar,
Chocolate Chip Cookies & Blondies

Chef's Choice Cheese Board (v) 7.50

Various Cheeses and Dried Fruit

Sweet & Salty (v) 7.25

Assorted individual bags of Salty Snacks

- **Select two flavors:** Pretzels, Potato Chips, Popcorn, Candy Bars
- Assorted Soft Drinks

Teatime Break (v) 6

- Shortbread Cookies, Linzer Cookies, Scones
- Jam and Butter

Executive Snack Break (v) 10.25

- Mixed Berries with Lemon Greek Yogurt
- Mixed Nuts
- Seasonal Hummus with Vegetable Sticks
- Assorted Cookies

The New Englander (v) 7

Cape Cod Potato Chips, Dried Cranberries,
Salt Water Taffy, Local Apples and Spring Water

Fresh Chips & Salsa (vgn) 6

- Black Bean, Corn & Lime Salsa
- Guacamole topped with Lime and Cilantro
- Tri-Colored Tortilla Chips

Truffled White Bean Dip (vgn) 5

Homemade Sea Salted Chips

Layered Hummus Dip (vgn)

with Tabbouleh, Cucumber, Olives, Red Peppers,
Pita Chips and Carrot and Cucumber Sticks

Small (serves 12-15) 25

Medium (serves 25-30) 40

Spinach and Artichoke Dip (v) 4.25

Pita Chips

Fresh Farmers Market 9

- Beet Hummus & Terra Chips
- Vermont Cheese with Crackers
- Marinated Vegetable Salad

Ice Cream Sundae Bar 8

{Minimum 20 guests}

Requires Attendant to serve

- Vanilla, Strawberry & Chocolate Ice Cream*
- Toppings to include: Crushed Oreos, M&M's, Whipped Cream, Chocolate Sauce, Chopped Walnuts and Dried Fruit

* Other flavors based on availability / request

Novelty Ice Cream Bar Individually Priced

Please Select from the Following:

- Haagen Daz (Chocolate Dipped) 3
- Strawberry Crunch 3
- Bomb-Pop 2
- Ice Cream Sandwich 1
- Ice Cream Cookie Sandwich 1
- Assorted Italian Ice 1

A LA CARTE BREAK ITEMS

House Baked Cookies	2.50 each	Poland Springs 5-gallon Water Dispenser with Stand (serves 50 guests)	51 each
Gluten-Free Cookies	2.50 each		
Brownies	2.50 each	+ Additional 5 Gallon Water Jugs (serves 50 guests)	25 each
Fruit Dessert Bars	2.50 each		
Nature Valley Granola Bars	2.50 each	Agua Fresca Infused Waters (serves 25)	85
Kind Bars	3.25 each	Choice of:	
Whole Fruit	1.75 each	Watermelon Mint, Lemon Lime, Raspberry Lime Mint, Basil Cucumber	
Assorted Salty Snacks (Pretzels, Cape Cod Chips, Nuts)	1.75 each		
Assorted Chocolates	Market Price		

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ALA CARTE BEVERAGES:

Freshly Brewed Peet's Coffee (regular & decaffeinated), Teas & Accompaniments	3.75 per guest
Poland Springs Sparkling & Non-Carbonated Bottled Water	2.25 each
Assorted Cold Soft Drinks Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale	2.25 each
Juices Orange, Cranberry, Apple	2.25 each

RECEPTION DISPLAYS

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

CHEESE & CHARCUTERIE

Garden Crudités (v) 4.25

- Carrot Sticks, Celery Sticks, Summer Squash Sticks, Zucchini Sticks, Broccoli Florets, Pepper Sticks, Cherry Tomatoes
- Garlic Hummus (vgn) and Buttermilk Ranch (v)

Harvest Table (v) 5

- Baby Rainbow Carrots, Summer Squash, Mixed Heirloom Cherry Tomatoes, Charred Radicchio, Romanesco & Purple Cauliflower Florets, Rainbow Radishes, Roasted Garlic Cloves
- Beet Hummus (vgn)
- Nut-Free Pesto (vgn)
- Tzatziki
- Sea Salt Potato Chips and Assorted Crackers

Domestic Cheese Platter 6

- Cheddar, Blue, Mozzarella
- Strawberries and Grapes
- Crackers

Artisan Cheese Board 13.50

- Cheddar, Mozzarella, Goat Cheese, Parmesan, Blue Cheese, Brie
- Almonds and Dried Cranberries
- Strawberries and Grapes
- Fig Jam and Assorted Breads and Crackers

Charcuterie 14

- Prosciutto, Genoa Salami, Grilled Chorizo, Capicola
- Apple Chutney and Whole Grain Mustard
- Assorted Breads and Crackers

CRAFTED DISPLAYS

Minimum of 20 guests.

Antipasto (v) 13.50

- Marinated Tomatoes, House Giardinere, Roasted Garlic Cloves, Marinated Artichoke Heart & Mushroom Salad (vgn)
- Marinated Mozzarella Balls
- Grilled Asparagus with Saffron Aioli (vgn)
- Assorted Olives with Orange & Rosemary (vgn)
- Pasta Salad with Salami, Olives, Roasted Peppers and Radicchio

Tapas Table 15.50

- Sliced Jamon, Grilled Chorizo, Manchego
- Lemon Garlic Shrimp with Herbs & Lemon Aioli
- Lemon Garlic Vegan Shrimp with Herbs & Lemon Aioli (vgn)
- Tomato & Olive Oil Bruschetta Mix
- Olives with Orange & Rosemary
- Cast Iron Peppadews with Roasted Garlic
- Marcona Almonds and Assorted Rustic Breads

Tuscan Table (v) 9.75

- Marinated Olives, Arugula Pesto, Truffled White Bean Dip, Aged Parmesan, Roasted Red Peppers & Garlic
- Assorted Breads, Grissini, and Focaccia

Autumn Board (v) 12.50

- Aged Cheddar, Candied Maple Bacon
- Sweet Potato Hummus
- Pumpkin-Spiced Cashews
- Dried Cranberries

Oktoberfest 9.50

- Soft Pretzel Bites
- Bratwurst Skewers
- Beer Cheese
- Whole Grain Mustard
- Pickled Cucumber & Red Onion Salad

Additional requests maybe accommodated, please inquire with Event Coordinator for estimated costs.

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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.

We have numerous **gluten-free** and **dairy-free** selections available. Please ask your Events Coordinator for more information.

Taste of Cambridge 30

- Lobster Ravioli with Brandy Cream
- Mini Chicken Parmesan with Fresh Basil
- Mini Crab cakes with Old Bay Aioli
- Andouille Sausage Skewers with Spicy Mustard
- House Salt & Vinegar Potato Chips (v)
- Assorted Petits Fours

Vegetarian Flatbread Station (v) 15

- Heirloom Tomato Mozzarella, Pesto and Olive Oil (v)
- Grilled Vegetables, Feta, Oregano and Lemon Tahini (v)
- Vegan Chorizo, Bread & Butter Pickles, Ricotta, and Hot Honey (v)

Flatbread Station 15

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

Soup & Salad Bar 12.50

Select one:

- Tomato Basil Soup with Pepperoni & Mozzarella Grilled Cheese
- Butternut Apple Soup with Goat Cheese & Caramelized Onions Grilled Cheese (v)
- French Onion Soup with Apple & Brie Grilled Cheese (v)
- Broccoli-Cheddar Soup with Bacon & Tomato Grilled Cheese

Mini Taco Station 13

- Short Rib with Shallots & Cilantro Salsa
- Fried Fish with Pickled Cabbage & Chipotle Aioli
- Mojo Pork with Marinated Carrot & Orange Crema

DESSERT DISPLAYS

American Classic (v) 9

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

International Standard (v) 11

Petit Fours, Assorted Macarons, Petite Biscotti and Chocolate Dipped Strawberries

HORS D'OEUVRE OFFERINGS

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 hot hors d'oeuvres a chafer and Sterno will be required.

COLD

Avocado Toast with Feta, Sunflower Seeds and Sumac (v) 3

Smoked Salmon, Rye Cracker, Cream Cheese and Dill (v) 3.50

Sirlion Crostini, Blue Cheese with Crispy Shallot 3.25

Gulf Shrimp and Cocktail Sauce with Lemon 3.75 per piece•

Seared Tuna* on Rice Cracker with Wasabi Aioli and Sesame	3.75
Herbed Ricotta Crostini with Heirloom Tomato (v)	3
Antipasti Skewer with Salami, Olive, Mozzarella and Artichoke	3
Mini Chiptole Chicken Taco with Avocado Crema	3
Feta & Watermelon Skewer with Mint (vgn)	3
Spring Pea Hummus Crostini with Pickled Shallot (vgn)	3
HOT	
Risotto Croquette with Basil Aioli (v)	3
Vegetable Spring Roll with Chili Dipping Sauce (vgn)	3
Chicken & Lemongrass Pot Sticker	3
Edamame Pot Sticker (v)	3
Pigs in a Blanket with Spicy Mustard	3
Beef Empanada with Cilantro Sour Cream	3.25
New England Crab Cake with Spicy Remoulade	3.50
Short Rib Flatbread with Blue Cheese	3.75
Cheddar & Apple Mini Grilled Cheese (v)	3
Mini Beef Wellingtons with Spicy Mustard	3.75
Beet Falafel with Tzatziki (v)	3.75

PLATED DINNERS

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HOT SOUPS

Roasted Tomato Soup (vgn) Focaccia Croutons, Balsamic Drizzle and Fresh Basil	7
Lobster Bisque Grilled Baguette and Chives	12.99
Butternut & Apple (Available vgn) Fresh Sage & Brown Butter	7.99

COLD SOUPS

Chilled Cucumber & Green Apple (vgn)	14.99
Crab Salad Chilled English Pea Soup Asparagus Salad & Crème Fraîche	8.99
Gazpacho (vgn) Croutons & Extra Virgin Olive Oil	7.99

SALADS

Field Green Salad (v) Roasted Beets, Goat Cheese, Green Apple, Lemon Vinaigrette	13.99
Arugula Salad (v) Shaved Manchego, Marcona Almonds, Pickled Shallots, Black Pepper Vinaigrette	13
Burrata Salad (v) Radicchio, Walnuts, Shallot, Asparagus, Aged Balsamic and Crostini	19.99
HLS Caesar (v) Romaine, Baby kale, Croutons, Shaved Parmesan, and Caesar Dressing	11.99

ENTREES

Chicken Milanese Broccolini, Roasted Cherry Tomatoes, Salsa Verde	23.99
Roasted Salmon Lemon & English Pea Risotto with Aged Balsamic	29.99
Moroccan Spiced Tofu Steak (vgn) Herbed Couscous and Preserved Lemon	22.99
Mushroom Ravioli (v) Toasted Hazelnuts, Asparagus, Gremolata and Truffle Cream	25.99
Peppered Beef Filet Truffle Mash, Roasted Baby Carrots, Chimichurri	38.99
Cauliflower Steak Piccata (v) Garlic Spinach, Parmesan Fingerlings, Lemon- Caper Sauce	22.99
Statler Chicken Breast Parsnip Puree, Oyster Mushrooms, Mustard Jus	26.99
Miso- Glazed Cod Filet Gingered Bok Choy & Shiitake Mushrooms	27.99
Char Grilled Colossal Shrimp Roasted Corn & New Potato Ragout, Chorizo Vinaigrette	29.99
Herbed Chicken Breast Grilled Heirloom Carrots, Chive Mashed Potatoes, Balsamic Reduction	24.99

DESSERTS

Apple Caramel Crumble (v) Candied Cranberries	8.25
Classic New York Cheesecake (v) Glazed Berries	8.25
Flourless Chocolate Opera Cake (v) Sea Salt & Berries	9.95
Lemon Meringue Tart (v) Candied Citrus	9.95
Individual Warm Pies (v) Choice of: Apple, Blueberry, Pumpkin (seasonal), or Strawberry Rhubarb (seasonal) with Vanilla Gelato	9.95
Caramelized Lemon Pound Cake (v) Dried Fruit Compote	8.25
Vegan Chocolate Opera Cake (vgn) Crème Chantilly	9.95
House-Made Cannoli (v) Chocolate or Vanilla, with Orange	4.99 each
Affogato (v) Choice of Gelato, with Peet's Espresso and Biscotti	5.50

Additional requests maybe accommodated, please inquire with Event Coordinator for estimated costs.

PIZZA

Minimum order of 3 pizzas.

SIZES

Regular 16" (8-cut)

Gluten-Free 12" (6-cut)

FLAVORS

Cheese (v, available gf) 14

Vegetable (v, available gf) 15

Choose One: Onions, Peppers, Black Olives,
Broccoli, Spinach, Fresh Tomato, Banana Peppers,
Pickles, Mushrooms

Protein 16

Choose One: Pepperoni, Capicola, Crumbled Sausage,
Bacon, Ham, Hamburger, Chicken, Vegan Chorizo,
Vegan Sausage

+ Additional Vegetable Topping 1.99 each

+ Additional Protein Topping 1.99 each

SUSHI

Even Split of 5 types pf Sushi:

Spicy Salmon Roll, Spicy Tuna Roll, Tuna Roll, California Roll,
Veggie Roll

*No Adjustments Allowed

Small (Serves 19-29) 180

Medium (Serves 30-41) 247.50

Large (Serves 41-51) 307.50

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 4 business days (96 Hours) in advance of the event date. 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 Hours) in advanced may not be accepted.

GUEST COUNTS

Guest counts must be submitted to our catering sales office at least 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.

CHANGE FEES

Change Fees will apply as follows:

- One business day (24 Hours) prior to the event date: 50% of Total Event Cost
- Two business days (48 Hours) prior to the event date: 25% of Total Event Cost

CANCELLATIONS

Please notify our sales office by noon at least 2 full business days prior to your event date should you wish to cancel. Cancellations made less than 2 full business days prior to your event date will be charged 50% of the cost of the event, in addition to staffing charges as projected in the original event estimate.

Same day cancellations will incur the full event charges: please let the HUDS sales office know as soon as possible should this occur.

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: 35.00

Events requiring food or beverage refresh/replenishment or will be charged for a waitstaff

All events requiring a heated element will be charged a Waitstaff or Chef Attendant

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 = \$150 (minimum of 4 hours)
- Bartenders = \$175 (minimum of 4 hours) *
- Culinary Attendants = \$200.00 per chef
- Event Manager (for Larger events that require an Event Manager to facilitate) = \$325.00

Staffing on Saturday and Sundays is charged at one-and-a-half times the hourly rate and applies to all catering staff that are required to support your event. Staffing on holidays is charged at two-and-a-half times the hourly rate and the same conditions apply as above.

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

* To ensure proper safety, and per Cambridge law, any event using a burning flame requires an attendant. A staff person will stay at the event until all guests have gone through the buffet; at which point the staff person will extinguish all flames before leaving.

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

Basic \$16 per person
 Dinner plate or Luncheon Plate
 with SS Dinner Fork & SS Dinner Knife

Classic 18 per person
 Salad Plate, Dinner plate SS Salad Fork,
 SS Salad Knife, SS Dinner Fork, SS Dinner Knife

Premium Formal 22 per person
 Salad Plate, Dinner Plate, Dessert Plate,
 SS Salad Fork, SS Salad Knife, Dinner Fork,
 Dinner Knife, Dessert Fork, Water Goblet

Reception 4 per person
 B&B Plate with SS Dinner Fork

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: \$225 (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	\$7
Beer 12oz	5.50
Still/Sparkling/Soda	2.25

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

LINEN

- House Linen, Only available in Black & White
- Banquet Round and 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

- Small Arrangement for Hi-Top, \$35 each
- Medium Arrangement for Bars, Check-in Table, Program Table, \$50 each
- Medium Centerpiece for Banquet Rounds, \$80 each

Prices may vary depending upon size and floral assortment requested

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

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.