



Harvard University Dining Services

At the Science & Engineering Complex (SEC)

Catering Menu

Breakfast

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

Continental Breakfast

Brewed Coffee & Tea Selections, Mini Assorted Pastries and Tea Breads \$6.95

Buffets

Breakfast Buffets Include Peet's Coffee Regular and Decaffeinated Coffee and Assorted Mighty Leaf Teas.

Breakfast Sandwiches (Each)

Sausage, Egg and Cheese: \$4.75

Egg and Cheese: \$4.25

(One Combination Per 10, Select One from Each Category):

- Scrambled Egg or Egg White
- Swiss, American or Cheddar
- Bacon, Pork Sausage or Chicken Sausage
- Croissant, English Muffin or Plain Bagel

Frittatas

Chef's Selection of Eggs and Vegetables with or without Meat

Small (Serves 8) \$20.50

Large (Serves 16) \$40

Breakfast Bowl

Eggs with Choice of Breakfast Meats and Seasoned Potatoes \$8.95

(One Combination Per 10, Select One from Each Category):

- Scrambled Egg or Egg White
- Tater Tots or Potato Hash
- Bacon, Ham, Chicken Sausage, or Vegetarian Sausage

Breakfast À La Carte

Pastries By the Dozen Assorted Freshly Baked Pastries & Muffin	\$18
Greek Yogurt Parfaits Plain Greek Yogurt, Seasonal Fruit, and Granola	\$4.25
Overnight Oat Parfait Oats Soaked In Oat Milk, Topped with Fruit and Granola	\$4.25
Chobani Greek Yogurt Plain and Assorted Fruit Flavors	\$2.65
Whole Fruit Apples, Pears, Bananas and oranges	\$1.50
Hard-Boiled Eggs (One Dozen)	\$15
Sliced Fruit Platter	\$6.25
Smoked Salmon Tomatoes, Red onion, Egg Yolks, Egg Whites, Capers, Assorted Bagels, Whipped Cream Cheese	\$10.95

Lunch & Dinner

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

Snack Breaks:

- Iced or Hot Coffee, Tea, Decaf \$3.25
- Cookies and Blondies \$2.95
- Sweet & Snacks To Include Chips, Pretzels, Snack Size Candy Bars \$4.50
- New Englander: Cranberry Nut Cookies, Cape Cod Potato Chips, Assorted New England Apples, Cranberry Juice and 12oz Open Water \$6.25
- Chips, Guacamole, Sour Cream & Salsa \$4.95
- Layered Hummus Dip with Tabbouleh, Diced Cucumber, Sliced Olives, Red Pepper, Feta Cheese, and Pita Chips
 - Small (Serves 12) \$22
 - Large (Serves 25) \$36
- Fresh Farmers Market Vegetable Chips & Beet Hummus, Vermont Cheddar with Crostini, Grilled Vegetable Salad \$8.50

Boxed Sandwiches & Salads

Includes Chips, A Cookie and Hand Fruit

Classic Sandwiches \$12.50

- Oven Roasted Turkey Breast & Provolone Cheese
- Honey Cured Ham & Swiss Cheese
- Crisp Julienned Vegetables with Hummus
- Thinly Sliced Medium Rare Roast Beef
- Chicken Salad
- Tomato & Fresh Mozzarella with Basil

Entrée Salads (Includes Rolls and Butter) \$12.50

- Asian Salad of Sesame Soba Noodles, Scallions, Daikon, Baby Greens, Mandarin & Wonton Chips
- Mexi-Cali Salad of Chopped Romaine Lettuce, Corn and Black Bean Salsa, Avocado, Diced Tomato, Topped with Crispy Fried Tortilla Strips and A Spicy Cilantro Lime Dressing
- Middle Eastern Salad of Mixed Greens, Pita Triangles, Hummus, Tabbouleh and Feta, Greek Olives & Kalamata Dressing

Caesar Salad (Includes Rolls and Butter) \$11.25
Romaine Lettuce, Herb Croutons, Shaved Parmesan Vegetarian Caesar Dressing

Greek Salad (Includes Rolls and Butter) \$13.75
Crisp Greens Topped with Plum Tomatoes, Cucumbers, Red onion, and Feta Cheese

Add Protein To Any Salad:

- Chili Garlic Tofu \$4.75
- Grilled Portobello Cap \$4
- Grilled Chicken \$5.75
- Grilled Marinated Tuna \$10
- Grilled Salmon \$9
- Grilled Shrimp \$9.95

Reception Displays

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

Garden Crudité

Seasonal Vegetables, Ranch Dressing & Hummus \$5.25

Assorted Sandwich Roll Ups (Per Dozen)

Assorted Meats, Cheeses and Vegetables on Finger Rolls and Lavash \$18

Cheese & Charcuterie:

Cheese Board

Cheeses, Grapes & Strawberries, Crackers, Sliced Baguette \$6

Artisan Cheese Display

Chef's Choice of Imported and Domestic Cheeses, Whole Almonds, Dried Cranberries, Grapes, Crackers, Sliced Baguette \$9.95

Charcuterie

Andouille Sausage, Chicken Sausage, Chorizo, Bresola, Capicola, Salami and Prosciutto with Mustards, Chutneys and Sliced Baguette \$14.50

Buffets

(with Choice of Side Salad, Sides and Dessert)

Entrees

- Sweet Potato and Quinoa Cake with Diced Vegetable Medley and Roasted Tomato Sauce (Vgn) \$25
- Grilled Hangar Steak \$42.25
- Chicken Piccata with Lemon and Capers \$36
- Salmon Filet \$40.75

Side Salads

- Mixed Greens, Great Hill Blue Cheese, Toasted Pecans, Dried Cranberries, Maple Dijon Dressing (Veg)
- Chopped Salad of Romaine, Radicchio, Salami, Garbanzo Beans, Provolone, Sun-Dried Tomatoes, Mustard Vinaigrette
- Classic Caesar Salad, Romaine, Parmesan, Garlic Croutons, Caesar Dressing (Veg)
- Garden Salad, Cucumbers, Tomatoes, Shredded Carrots with Balsamic Dressing (Veg)

Sides

- Lemon orzo, oregano, Arugula, Cherry Tomatoes (Vgn)
- Seasonal Vegetable Medley
- Thyme Roasted Root Vegetables (Vgn)
- Roasted Red Bliss Potato (Vgn)
- Wild Rice with Cranberries & Pinenuts (Veg)

Desserts

- Mini Cup Cakes
- Mini Assorted Pastries
- Dessert Bars
- Mini Cannoli
- Brownies and Cookies

Plated Meals

(with Choice of Side Salad, Sides and Dessert)

Starter

- Roasted Tomato Soup, Focaccia Croutons, Balsamic Reduction
- Arugula Salad with Candied Pecans, Brie, Raspberry Vinaigrette
- Field Greens Salad of Roasted Beets, Goat Cheese, Extra Virgin Olive Oil & Red Wine Vinegar
- Classic Caesar Salad with Romaine Lettuce & Caesar Dressing, Focaccia Croutons and Shave Parmigiano Rigano

Entrees

Thyme Crusted Chicken Breast \$39
with Roasted Fingerling Potato, Roasted Baby Zucchini, Steamed Red Beets
and Dry Sherry Sauce,

Stuffed Chicken Breast \$42.50
with Roasted Yellow & Red Pepper, Boursin Cheese, Polenta Triangle, Broccolini

Chicken Picatta \$37
Warm Cous Cous Salad, Braised Greens, Lemon Caper Sauce

Herb Crusted Beef Tenderloin Market Price
with Grilled Baby Carrots, Roasted Baby Bliss Potato, Garlic Compound Butter

Vegan Vegetable Ravioli \$34
Toasted Hazelnuts, Baby Kale, Sherry Sauce

Pan Seared Salmon \$44
with Sauteed Napa Cabbage with Black Sesame Seed, Roasted Tri Color Fingerling
Potato with Brown Sugar Soy Butter Sauce

Pan Seared Cod \$42
with Roasted Fennel & Dill, Sweet Potato Mash, Asparagus

Desserts

- Lemon Meringue Tart - A Buttery Shortbread Crust with Lemon Curd Filling and Golden Swirls of Meringue
- Fruit Tart with Vanilla Cream and Glazed Fresh Fruit
- Tres Leches - Vanilla Sponge Soak Including Coconut Covered W Whipped Cream and Caramel Coulis

- Strawberry Grand Marnier - Strawberries, Buttercream
Lightly Brushed with Grand Marnier and Strawberry Coulis
- Tiramisu - Vanilla Sponge Soaked with Brandied Espresso and Layered with
Fluffy Mascarpone Mousse and Kahlua Anglaise
- Chocolate Ganache Tart with Sea Salt and Caramel Filling