





(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.

ORDERING GUIDELINES

Regular business hours for placing orders are Monday through Friday, 8am-4pm. There are no weekend business hours for placing orders.

GUEST COUNTS

Guest counts must be submitted to our catering sales office by noon at least 3 business days (72 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:

- Changes or orders placed one business day (24 hours) or day of the event date: \$50 Fee
- Changes or orders placed two business days (48 hours) prior to the event date: \$25 Fee

CANCELLATIONS

Please notify our sales office by noon at least two (2) full business days prior to your event date should you wish to cancel. Cancellations made less than two (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, 7am – 4pm

Saturdays & Sundays, dependent on advance notice for staff scheduling.

Off-Site Delivery Fee: \$25

Events requiring food or beverage refresh/replenishment will be charged for a waitstaff fee. 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 per person (minimum of 4 hours)
- Sterno-only staffing for Basic Buffet = \$75*
- Culinary Attendants = \$200 per chef
- After Hours labor fee = \$50 per hour after 4pm

Staffing on Saturdays 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.

To ensure proper safety, and per City of Boston law, any event using an open 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. Only available during normal delivery hours.

ADDITIONAL SERVICES: LINEN, RENTALS, BAR PACKAGES, FLORALS

LINEN

- Cloth Selection: White, Black, Crimson = \$20 per piece
- Disposable Linen: \$10 per piece
- Specialty Linens: Prices Vary
- Rental Equipment will be ordered as needed based on event needs and service requested
- All Delivery fees incurred from rental purchases for events will be passed onto client

BARS

- 2 Week Advanced notice must be provided for event larger than 75
- Bar types: Consumption, Cash, Tickets
- Bar Set Up \$265 (Does not include consumption)
- Bartenders \$190 each

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

FLORALS

- Flowers are ordered and agreed upon by client
- Prices may vary depending upon size and floral assortment requested

All Specialty Items (Rentals, Florals, Décor, etc.) once ordered are non-refundable

PAYMENT GUIDELINES

Internal (University-affiliated) catering orders will not be booked without a university 33 digit billing code. We also accept check or credit cards for payment.

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 and must be paid in full prior to the event date.

FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

SEC 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.

SUSTAINABILITY

We offer 100% compostable products to service your event.

We are committed to making environmentally and socially-responsible decisions in all aspects of our special event and catering services. We are pleased to offer a seasonal menu, and continually strive to source locally, reduce waste, and minimize our impact on the earth while simultaneously upholding quality levels of food and service.

ROOM RESERVATIONS

Please reserve your event space and meeting rooms prior to making your catering arrangements. We will not book any function that exceeds room capacity or violates fire and safety regulations. Please contact The SEAS Service Center at servicecenter@seas.harvard.edu or by phone (617) 496-9088 for assistance with room reservations.

FOOD SAFETY

At the conclusion of your event, should you elect to take any leftover food from the event, you will be responsible for maintaining it in a safe handling manner. As a reminder, do not leave food at room temperature for longer than two hours. Food must be kept cold (40 degrees or below) and reheated to a temperature of 140 degrees or above. Discard any food that has been kept outside a controlled temperature for an unknown period. You are responsible for the safe handling of any food item as soon as it is removed from the HUDS-controlled buffet.

CONTACT:

Office: 617.384.6533

Email: huds_sec_catering@harvard.edu

General Manager: Arlene Richburg
arlene_richburg@harvard.edu

BREAKFAST BUFFETS

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

Continental Breakfast (v) 6.95

Mini Assorted Pastries, Muffins, and Tea Breads

Traditional Breakfast Buffet 18.50

- A Selection of Breakfast Pastries
- Scrambled Eggs
- Thick-Cut French Toast & Vermont Maple Syrup
- Applewood Smoked Bacon
- Sausage Selection: Applewood Smoked Bacon, Pork Sausage Patties, Chicken Sausage, Vegan Sausage
- Breakfast Potatoes
- Fresh Fruit Salad

Healthy Beginnings Buffet (v) 13.95

- An assortment of Greek & Flavored Yogurt with Granola
- An assortment of Tea Breads
- Overnight Oats
- Fresh Fruit Salad
- Chilled Hard-Boiled Eggs

Breakfast Sandwiches

Bread Selection: Bagel or English Muffin

- Egg and Cheese 4.50 each
- Egg, Ham, and Cheese 4.95 each
- Egg, and Cheese with Bacon or Sausage 4.95 each
- Veggie Hummus with Spinach & Tomatoes on English Muffin 4.50 each

Assorted Bagels

A Variety of Bagels served with:

- Whipped Cream Spreads, Butter, and Jam 3.50
- Smoked Salmon Charcuterie Board 8.95
(served with Mini Bagel, Shaved Red Onions, Diced Hard Boiled Eggs, Sliced Tomatoes, Lemon Caper Spread)
- Choice of Dilled Tuna Salad, Ham Salad, Chicken Salad 6.50

Parfaits (minimum 12)

- Greek Yogurt, Fruit, and Granola Parfaits (v) 4.50
- Chia Seed Pudding Cups (vgn) 4.95
- Overnight Oats with Vanilla and Berry (vgn) 4.75
- Individual Chobani Greek Yogurt (v) 2.59
- Fresh Fruit Cup 4.50

BREAKFAST A LA CARTE

- Coffee Cake (serves 16) 36.00
- Regular Sized Breakfast Pastry 3.75
- Regular Sized Gluten-Free Pastry 4.00
- Assorted Tea Breads (10 slices) 18.00
- Vegan Muffin (vgn) 2.95
- Seasonal Whole Hand Fruit (v) 1.95
- Hard Boiled Eggs (12 eggs) 18.25
- Chef's Choice Meat Quiche (6-8 slices) 25.00
- Chef's Choice Veggie Quiche (6-8 slices) 23.00
- Fresh Fruit Salad with Berries 4.00
- Sliced Fruit with Berries
 - Small (serves 10) 43.35
 - Large (serves 25) 108.75

Additional Requests Maybe Accommodated, please inquire with Event Coordinator for estimated costs. Please inform Event Coordinator of all allergy and special meal requests.

BOXED SANDWICHES

All prices are per person, minimum of 10 guests unless otherwise noted. Our sandwiches are served in bags or on a platter with chips, cookies, and hand fruits. Can be prepared on gluten free bread upon request.

Choose up to three sandwiches from the options below:

Classic Sandwiches 14.50

- Julienned Vegetable Hummus Wrap (vgn)
- Tomato & Fresh Mozzarella with Pesto (v)
- Oven Roasted Turkey Breast with Cheddar Cheese
- Honey Cured Ham & Swiss Cheese
- Thinly Sliced Roast Beef
- Chicken Salad
- Tuna Salad Wrap

Signature Sandwiches 15.00

- **Falafel Wrap (vgn)** // with Hummus, Cucumber, Pickled Red Onions & Arugula
- **Chicken Caprese** // Sliced Chicken Breast, Pesto, Fresh Mozzarella, Sliced Tomato, Field Greens, Focaccia
- **Roast Beef** // Sliced Roast Beef, Caramelized Onion, Goat Cheese, Arugula, Sliced Tomato on Ciabatta
- **Turkey, Farmhouse Cheddar** // Lettuce, Tomato and Cranberry Mayo on Brioche
- **Ham & Brie** // Slice Ham, Wedge Brie, Caramelize Apple and Dijon Mustard on Focaccia
- **Roasted Tofu Banh Mi** // with Spicy Vegan Mayo, Pickled Vegetables on French Petite Baguette

SALAD ENHANCEMENTS:

- Classic Potato Salad (v) 3.50
- Classic Cole Slaw (v) 3.50
- Quinoa & Lentil Salad (vgn) 3.95
- Garden Salad (vgn) 5.25
- Classic Caesar Salad (v) 5.25
- Mediterranean Pasta Salad (v) 5.50

INDIVIDUAL SALADS

All prices are per person, minimum of 10 guests unless otherwise noted. Our salads are served on buffet or individual lunch, with chips and cookies.

Select **three** salads from the options below.

SALADS

Traditional Garden Salad 10.50

Mixed Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots, Balsamic Vinegar

Cobb Salad 14.50

Mixed Greens, Wedges of Hard-Boiled Eggs, Bacon Bits, Diced Avocado, Grape Tomatoes, Blue Cheese, Homemade Ranch Dressing

Greek Salad 14.25

Romaine Lettuce, Kalamata Olives, Grape Tomatoes, Shaved Red Onions, Feta Cheese, English Cucumbers, Greek Dressing

Classical Ceaser Salad 9.95

Roman Lettuce, Herbed Croutons, Parmesan Cheese, Ceaser Dressing

PROTEIN ENHANCEMENTS

Roasted Tofu (v) 2.50

Roasted Herbed Halal Chicken Breast 4.25

Baked Salmon 5.50

Additional Requests Maybe Accommodated, please inquire with Event Coordinator for estimated costs. Please inform Event Coordinator of all allergy and special meal requests.

BUFFET SALAD BOWLS

All prices are per person, minimum of 10 guests unless otherwise noted. Our salads are served on buffet or individual lunch, with chips and cookies. Select three salads from the options below.

Traditional Garden Salad	48.00
Mixed Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots, Balsamic Vinegar	
Classical Ceaser Salad	49.00
Roman Lettuce, Herbed Croutons, Parmesan Cheese, Ceaser Dressing	
Cobb Salad	50.00
Mixed Greens, Wedges of Hard-Boiled Eggs, Bacon Bits, Diced Avocado, Grape Tomatoes, Blue Cheese, Homemade Ranch Dressing	
Pasta Salad	45.00
Penne Pasta, Seasonal Roasted Vegetables, Olive Oil, Feta Cheese	



PIZZA

Each Pizza Serves 4 (8 slices)

Cheese (v)	16.95
Topped with Tomato Sauce and Mozzarella Cheese	
Vegetable Pizza (v)	20.95
Onions, Pepper, Mushrooms, Broccoli, Sliced Black Olive	
Pepperoni	19.95
Cauliflower Crust Pizza (gf)	13.90
Tomato Sauce, Bacon, Red Onion, Scallion, Chicken, BBQ Sauce, Mozzarella Cheese	
Chef Special Pizza	21.95
Buffalo Ranch Sauce, Mozzarella Cheese, Buffalo Chicken, Crumbled Blue Cheese	
Flat Bread	13.95
{Each Flat Bread serves 3 people}	
<ul style="list-style-type: none"> • Margherita • Pear and Goat Cheese • Portobello and Roasted Pepper • Prosciutto, Arugula, and Fig Jam • Spicy Sausage and Broccoli Rabe • Bacon and Potato 	

BUFFETS

All prices are per person, minimum of 10 guests unless otherwise noted. Selections are available as lunch and dinner buffet. Custom-made menus are available upon request. All buffets can be attended by servers for an additional fee.

CLASSIC BUFFETS 29.99

Salad Selections (Pick One):

- Classic Caesar Salad with Herb Croutons and Parmesan Cheese
- Garden Salad with Cherry Tomatoes, English Cucumber, Shaved Red Onions, Crispy Onions Balsamic Dressing

Protein Selections (Pick One):

- Grilled Chicken Breast with White Wine Sauce
- Roasted Salmon with Mediterranean Relish
- Vegetable Tofu Stir-Fry
- Grilled Spiced-Rubbed Flank Steak

Starch Selection (Pick One):

- Lemon Orzo Rice with Roasted Cherry Tomatoes
- Wild Rice Pilaf
- Rosemary Roasted Potatoes
- Fresh Thyme Rosted Root Vegetables Medley

Pasta Selection (Pick One):

- Vegetable Ravioli with Spicy Marinara Sauce and Fresh Basil
- Penni Pasta with Roasted Vegetables and Garlic Oil
- Meat or Vegetable Lasagna

Vegetables Selections (Pick One):

- Ratatouille
- Steamed Green Beans with Rosted Shiitake Mushrooms
- Rosted Brussel Sprouts
- Roasted Broccoli & Cauliflower
- Roasted Tri-Color Carrots

Choose a Dessert (Pick One):

- Assorted Cookies & Brownie 3.95
- Assorted Mini Cannoli 3.50
- Mini Cheesecake 4.25
- Mini Assorted Pastry 3.99

SPECIALTY BUFFETS

Indian Flavors 25.95

- Vindaloo Chicken
- Palak Paneer (Spinach and Fresh Cheese)
- Vegetable Pakoras
- Naan Bread
- Basmati Rice
- Cilantro Chutney & Mint Raita
- Lemon Bars

Quesadillas 24.75

- Chicken Quesadillas
- Vegetable and Black Bean Quesadillas
- Garden Salad Topped with Crunchy Tortilla Strips and Lime Vinaigrette, Cumin Roasted Carrots, Salsa, Sour Cream, Shredded Lettuce
- Cinnamon Churros

+ Add Guacamole 2.00

Latin Flavors 25.00

- Grain Salad with Fresh Avocado, Cucumbers, Carrots, Pickled Red Onion, Cilantro Lime Vinaigrette
- Fried Yucca with Lime & Cumin
- Black Bean Stew
- Arroz Con Pollo
- Seitan Fajitas (v)
- Pico De Gallo Salsa
- Cinnamon Churros with Chocolate Sauce

+ Add Chips & Guacamole 2.75

Asian Flavors 27.50

- Cold Noodle Salad
- General Gau Chicken
- Sweet & Sour Tofu
- Steamed Rice
- Vegetables Stir-Fry
- Mini Assorted Cheesecake

DESSERTS

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

Gourmet Tea Cookies (v)	2.95
Assorted Dessert Bars (v)	2.75
Mini Cup Cakes (v)	2.95
Mini Assorted Pastries (v)	3.25
Mini Cannoli (v)	3.25
Brownies (v)	2.95
Fresh Baked Cookies (v)	2.95
Miniature French Pastries (v)	10.25
An array of Petits Fours, French Macarons, Biscotti and Chocolate Dipped Strawberries	
Sweet & Salty	6.95
Baskets of Potato Chips, Pretzels, Goldfish & Party Mix Flavored Popcorn: Cheddar & Sweet Caramel	
Ice Cream Sundae Bar	8.95
(Attendant required)	
• Vanilla & Chocolate Ice Cream	
• Toppings to Include: Crushed Oreo's, M&M's, Whipped Cream, Chocolate Sauce, Chopped Nuts, Cherries	

BREAKS

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

House Made Dips & Spreads (Select Two)	7.95
Served with Toasted Country Bread and Assorted Crackers	
• Classic Onion Dip	
• Kale & Artichoke Dip	
• Roasted Red Pepper Hummus	
• Creamy Garden Ranch Dip	
• Roasted Garlic Fava Dip	

A LA CARTE BREAK ITEMS

Large Homestyle Cookies	3.25
Nature Valley Granola Bars	2.25
Assorted Kind Bars	3.75
Savory Lattice Pastry	4.75
Choice of Spinach or Leek	



BEVERAGES

Water Bubblers (serves 25)	20.00
Spa Water Station	2.00pp
Watermelon Mint, Lemon Cucumber, Raspberry Lime, Basil Strawberry, Chef's Choice	
Freshly Brewed Peet's Coffee (Regular & Decaffeinated)	3.25
Teas & Accompaniments	3.25
Hot Chocolate	2.95
Hot Apple Cider	3.50
Lemonade	3.00
Canned Open Water (12oz)	2.25
Canned Soft Drinks Coke, Diet Coke, Sprite, Coke Zero, Ginger Ale	2.25
Canned Sparkling Polar Water	2.25
Premium Saratoga Water (Still or Sparkling)	3.95
Oat Milk (Regular or Chocolate)	3.95
Fresh Juices (12oz)	3.25
• Orange	
• Apple Cider	
• Grapefruit	
• Cranberry	

RECEPTION DISPLAYS

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

Garden Crudités	6.00
Carrots, Cucumber, Celery, Yellow Summer Squash, Broccoli, Red Bell Pepper and Cherry Tomatoes, Ranch Dressing & Hummus	
Artisan Cheese Display	10.95
Chef's Choice of Imported and Domestic Cheeses, Dried Cranberries, Grapes, Berry Garnish, Crackers, Sliced Baguette	
Charcuterie Board	12.00
Prosciutto di Parma, Capicola, Salami, Chicken Sausage, Grilled Chorizo, Bresaola, Homemade Chutney, Whole Grain Mustard, Cornichons, Bread & Butter Pickle Chips, Sliced Baguette and Focaccia Bread	
Baked Brie en Croûte (Serves 20)	125.00
Triple Crème Brie wrapped in Flaky Puff Pastry, served with Sliced French Bread, Filled with Your Choice of:	
• Wild Mushroom & Rosemary	
• Pear & Ginger	
• Apricot & Pecan	
Layered Hummus Dip (v)	
Hummus, Tabbouleh, Diced Cucumber, Sliced Olives, Red Pepper, Feta Cheese, Pita Chips	
Small (serves 12-15)	25.00
Medium (serves 25-30)	38.75

Additional Requests Maybe Accommodated, please inquire with Event Coordinator for estimated costs. Please inform Event Coordinator of all allergy and special meal requests.

HORS D'OEUVRE OFFERINGS

Please order in quantities of 12, with a minimum of 24 pieces. Can be tray passed by an attendant or displayed stationary. Please note for Hot Hors d' Oeuvres a chafer and sterno will be required.

All prices are by the dozen, selections may change.

HOT

Spanakopita (v)	32.00
Vegetable Spring Rolls (v)	32.00
Caponata Phyllo (vgn)	37.00
Assorted Mini Quiche (v)	35.00
Arancini (Risotto Balls) (v)	27.50
Kale and Edamame Potsticker (vgn)	24.50
Spinach Stuffed Mushroom (vgn)	31.25
Samosas (vgn)	31.50
Raspberry, Almond, Brie Phyllo Rolls (v)	29.00
Asparagus Phyllo Roll-Up with Ricotta (v)	23.95
Cranberry and Brie Tartlet (v)	23.95
Crab Cake with Lemon Aioli	46.75
Maple and Thyme Scallops and Bacon	46.50
Chicken Tandoori Skewers with Cucumber Sambal	38.00
Chicken and Lemongrass Potsticker	27.25
Teriyaki Beef Sirloin Satay	42.25

COLD

Cucumber Bites with Herb Spread (v)	30.00
Wild Mushroom Ragout Crostini (v)	23.00
Fresh Thai Summer Roll (vgn) with Sweet Chili Sauce	42.00
Tomato, Fresh Mozzarella and Basil Skewer (v)	36.60
Smoked Salmon with Dill Crème Fraîche on Dark Rye	46.50
Grilled Jumbo Shrimp Cocktail	60.00
Chicken Salad in Profiterole	38.00
Roast Beef Crostini with Horseradish Cream, Gorgonzola	47.00
Antipasto Skewer	36.00
Mozzarella, Salami, Artichoke, Sun-Dried Tomato, Kalamata Olive	
Cucumber Canapés with Pickled Beets and Goat Cheese	35.00
Deviled Eggs	38.00



PLATED DINNERS

Please consult Event Coordinator and Chef for custom requests and alterations to current menu. It is recommended that in person consultation occur for menu development.

Suggested menus are below:

STARTER

- Roasted Tomato Soup, Focaccia Croutons, Balsamic Reduction (v)
- Arugula Salad with Candied Pecans, Goat Cheese and Balsamic Vinaigrette
- Field Greens Salad Grape Tomatoes, Cucumbers, Red Onion, Red Wine Vinaigrette (vgn)
- Heirloom Tomato, Mozzarella, Basil, Baby Greens, Pesto Vinaigrette (Seasonal)
- Boston Bibb Salad with Walnuts, Pickled Red Onion, Goat Cheese, and Citrus Vinaigrette
- Wedge Salad, Oven-Dried Tomatoes, Bacon, Blue Cheese, Homemade Ranch Dressing, Garnished with Fresh Chives

ENTREES

Wild Mushroom Risotto (vgn)	35.00
Shaved Vegetable Salad, Oyster & King Trumpet Mushrooms, Shiitake, Miso Edamame Purée	
Grilled Eggplant Napoleon (vgn)	33.00
Marinated Grilled Eggplant layered in a Rich Vegetable Ragoût, served on a Bed of Farro Pilaf	
Thyme Crusted Statler Chicken Breast	37.95
Breast Roasted Fingerling Potato, Seasonal Vegetables and White Wine Sauce	
Pan Seared Salmon	42.00
Mixed Grain Pilaf, Haricots Verts, Wine Butter Sauce	

Pan Seared Cod 39.95
Roasted Fennel & Dill, Sweet Potato Mash, Garlicky Spinach

Braised Beef Short Rib MP
Celeriac Purée, Jumbo Asparagus, Port Wine Demi-Glace

DESSERTS 5.00

Keylime Tart
with Raspberry Sauce

Crème Brûlé
Creamy Custard topped with Caramelized Sugar

Flowerless Chocolate Cake (g)
with Whipped Cream & Butterscotch

Warmed Apple Crisp
with Vanilla Ice Cream Drizzled with Caramel Sauce