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.

(v), vegetarian
(vgn), vegan

Sebastian’s/catering
hsph_catering@harvard.edu
Office: 617-432-4624
Fax: 617-432-0318
BREAKFAST

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

Vegetable, Cheddar & Herb Frittata (v) 10.95
Cage-Free Eggs blended and baked with Seasonal Vegetables, Cheddar Cheese & Fresh Herbs, served with Mini Croissants & Seasoned Home Fries

Ham, Cheddar & Herb Frittata 11.25
Cage-Free Eggs blended and baked with Country Smoked Ham, Cheddar Cheese & Fresh Herbs, served with Mini Croissants & Seasoned Home Fries

Traditional American Breakfast 10.95
Fluffy Scrambled Cage-Free Eggs with Fresh Herbs and your choice of Crispy Bacon or Chicken Sausage, served with Mini Croissants & Seasoned Homefries

+ Egg Beaters available upon request for all egg dishes

Healthy Start (v) 14.50
Fresh Fruit Salad, Crunchy Granola, Non-Fat Greek Yogurt, Hard Boiled Eggs, Tea Bread & Assorted Muffins (to include Bran), Peet’s Premier Brewed Coffee & Tea Selections

Continental Breakfast (v) 8.25
Start Your Day with Freshly Baked Muffins, Bagels, Tea Breads and Mini Croissants, Accompanied with Butter, Jam & Cream Cheese, Assorted Chilled Juices & Peet’s Premier Brewed Coffee and Tea Selections

+ add Seasonal Fresh Fruit Salad (v) 3.75pp

BREAKFAST ENHANCEMENTS

Seasonal Whole Fruit (v) 1.50
Assorted Cereal & Milk (v) 2.75
Greek Yogurt & Crunchy Granola (v) 3.00
Individual Yogurts (v) 2.25
Individual Chobani Yogurts (v) 2.75
Mini Quiche (v) Minimum of 25 pieces 2.00
Granola Bars (v) 1.25
Assorted Mini Scones with Butter & Jam (v) 2.00
Mini Croissants (v) 2.00
Assorted Tea Breads 1.75
Cinnamon Swirl Coffee Cake (v) 2.95
Assorted Freshly Baked Muffin (v) 2.95
Bagels & Cream Cheese (v) 2.25
Fruit Salad (vgn) 4.25
Steel Cut Oats (vgn) 3.50

with Assorted Toppings of: Raisins, Brown Sugar & Cranberries

BEVERAGES

Peet’s Brewed Coffee & Tea Selections 3.00
Assorted Chilled Juices 2.00
Seltzer Water 1.95
Still Water 2.25
Assorted Cold Sodas 1.75
LUNCH

All prices are per person. Minimum of 10 servings, unless otherwise noted.

SEBASTIAN’S SANDWICH SELECTIONS

Choose from our Classic or Signature Sandwich Selections. Enjoy your sandwich as a Grab & Go Tote Bag or a Luncheon Buffet.

Classic Sandwiches served on assorted Bakery Fresh Breads:

• Honey Cured Virginia Baked Ham & Swiss Cheese
• Turkey Breast with Bacon
• Albacore Tuna Salad
• Egg Salad (v)
• Tender Chicken Salad
• Roast Beef and Cheddar
• Roasted Seasonal Vegetables & Hummus (v)

Classic Sandwich Tote Bag 13.25
Lunch includes your choice of Classic Sandwich, Bag of Chips, Cookie, Fresh Fruit & a Chocolate

Classic Sandwich Buffet 15.75
Lunch includes your choice of Classic Sandwiches, Bags of Chips, Cookie & Brownie Platter and your choice of one of the following salads:

• Crisp Garden Salad (v)
• Fresh Fruit Salad with Seasonal Berries (v)
• Red Bliss Potato Salad (v)
• Seasonal Pasta Salad (v)
• Asian Noodle Salad (v)
• Chick Pea Salad (v)
• Chef’s Choice Grain Salad of the Day (v)

+ Add an Additional Salad 2.75pp

Signature Sandwiches

served on assorted Bakery Fresh Breads:

• Turkey Club, Lettuce, Tomato and Bacon
• Roast Beef with Baby Arugula, Caramelized Onions, Cheese
• Pesto Chicken and Tomato
• Ham and Brie with Caramelized Apples and Stone-Ground Mustard
• Mediterranean Tuna
• Vine Ripe Tomato, Mozzarella, and Basil

Signature Sandwich Tote Bag 13.95
Includes Your Choice of Signature Sandwich, Bag of Chips, Cookie and your choice of one of the following salads:

• Fresh Fruit Salad with Seasonal Berries (v)
• Red Bliss Potato Salad with Fresh Herbs (v)
• Seasonal Pasta Salad (v)
• Asian Noodle Salad (v)
• Chick Pea Salad (v)
• Chef’s Choice Grain Salad of the Day (v)

+ Add an Additional Salad 2.75pp

Signature Sandwich Buffet 16.50
Includes your choice of Signature Sandwiches, Bag of Chips, Cookie & Brownie Platter and your choice of one of the following salads:

• Crisp Garden Salad (v)
• Fresh Fruit Salad with Seasonal Berries (v)
• Red Bliss Potato Salad (v)
• Seasonal Pasta Salad (v)
• Asian Noodle Salad (v)
• Chick Pea Salad (v)
• Chef’s Choice Grain Salad of the Day (v)

+ Add an Additional Salad 2.75pp
SALADS OF THE SEASON

Our salads are served in boxes with Whole Wheat Pita Bread, Signature Cookies or Brownies.

Traditional Garden Salad  Boxed 13.50  Buffet 16.25
Mixed Greens, Tomatoes, English Cucumbers, Shredded Carrots, Lemon Shallot Vinaigrette
+ Choice of Marinated Tofu or Grilled Chicken

Kale Caesar Salad  Boxed 13.50  Buffet 16.25
Romaine Lettuce and Chopped Kale, Cherry Tomatoes, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing
+ Choice of Marinated Tofu or Grilled Chicken

Asian  Boxed 13.75  Buffet 16.50
Baby Spinach and Romaine, Oranges, Slivered Almonds, Edamame, Green Onions, Wonton Strips, Lemon Tahini Vinaigrette
+ Choice of Marinated Tofu or Grilled Chicken

Southwestern Chopped Salad  Boxed 13.75  Buffet 16.50
Mixed Greens, Roasted Corn & Black Bean Salad, Cotija Cheese, Tomatoes, Sliced Avocados, Chipotle Ranch Dressing
+ Choice of Marinated Tofu or Grilled Chicken

Mediterranean Salad  Boxed 13.50  Buffet 16.25
Artichokes and Roasted Pepper, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese over Mixed Greens, Balsamic Vinaigrette
+ Choice of Marinated Tofu or Grilled Chicken

Roasted Balsamic Glazed Salmon or Tofu  Boxed 14.75  Buffet 17.50
Served Over Mixed Greens with Shredded Broccoli & Carrot Slaw Vinaigrette, Brown Rice Salad
+ Choice of Marinated Tofu or Grilled Chicken

Salad Buffets include your choice of one salad:
- Fresh Fruit Salad with Seasonal Berries (v)
- Red Bliss Potato Salad (v)
- Seasonal Pasta Salad (v)
- Asian Noodle Salad (v)
- Chick Pea Salad (v)
- Chef’s Choice Grain Salad of the Day (v)
+ Add an Additional Salad 2.75pp

COLD LUNCH BUFFET

Spa Luncheon 15.25
Marinated Grilled Chicken Breast topped with a Zesty Pineapple Chili Salsa, accompanied by Seasonal Grilled Vegetables & Chef’s Grain Salad of the Day, served with Whole Wheat Pita & Olive Oil
Substitute Grilled Tofu Steak for Grilled Chicken upon Request

HOT LUNCH BUFFET

Mediterranean Grilled Chicken 16.75
- Greek Salad with Tomatoes, Cucumbers, Red Onions, Queen Olives and Feta Cheese (v)
- Mediterranean Grilled Chicken with Sun-Dried Tomatoes, Spinach, Sweet Garlic and Basil
- Seasonal Squash, Red Peppers & Artichoke Hearts (v)
- Brown Rice Pilaf (v)
- Whole Wheat Pita

Orange Agave Grilled Salmon 18.50
- Spinach Salad with Mandarin Oranges, Red Onions & Crispy Wontons with Kimchi Vinaigrette
- Orange Agave Grilled Sustainable Salmon Filet with Scallions
- Gingered Brown Basmati Rice (v)
- Chili Oil Seared Green Beans with Shiitake Mushrooms (v)
- Whole Wheat Pita
Multi Grain Pasta Primavera (V)  
- Crispy Greens with Tomatoes, Cucumbers and Carrots with Sun-Dried Tomato Vinaigrette
- Multigrain Pasta Primavera Tossed with Seasonal Vegetables, Olive Oil, Parmesan Cheese and Fresh Herbs
- Whole Wheat Pita
+ Add Marinated Tofu or Grilled Chicken  4.00pp

Multi Grain Penne Pasta with Broccoli (v)  
- Crispy Greens with Roasted Mushrooms, Red Peppers, Red Onions & Balsamic Vinaigrette (v)
- Whole Wheat Penne Pasta and Broccoli tossed with Garlic, Olive Oil, Fresh Basil & Parmesan Cheese
- Whole Wheat Pita
+ Add Marinated Tofu or Grilled Chicken  4.00pp

Please inquire about our Seasonal Plated Luncheons!

**PIZZA (8 SLICES)**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>13.50</td>
</tr>
<tr>
<td>Pepperoni</td>
<td>14.25</td>
</tr>
<tr>
<td>Sausage</td>
<td>14.25</td>
</tr>
<tr>
<td>Grilled Mushrooms (v)</td>
<td>14.00</td>
</tr>
<tr>
<td>Grilled Peppers &amp; Onions (v)</td>
<td>14.50</td>
</tr>
<tr>
<td>Margherita (v)</td>
<td>15.45</td>
</tr>
<tr>
<td>Fresh Mozzarella, Tomato &amp; Basil</td>
<td></td>
</tr>
<tr>
<td>Pesto Chicken</td>
<td>15.45</td>
</tr>
<tr>
<td>Special of the Day</td>
<td>15.45</td>
</tr>
<tr>
<td>White (v)</td>
<td>15.45</td>
</tr>
<tr>
<td>Ricotta, Mozzarella &amp; Provolone</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken with Blue Cheese</td>
<td>15.45</td>
</tr>
</tbody>
</table>

Spinach, Artichoke, Feta & Onion  14.95
Additional Toppings  1.75 each
Broccoli, Bacon, Olives, Artichokes, Spinach, Jalapeños

* Whole Grain Pizza Dough available upon request

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**AFTERNOON BREAKS & SWEET TREATS**

**Classic Afternoon Tea (v)**  12.50
Minimum of 15 servings
Premier Tea Selection with thinly sliced Lemon, accompanied by Mini Scones (1pp), Assorted Mini Sandwiches (2pp), Mini Pastries (1pp), Jams and Whipped Butter

**Sweet & Salty Break (v)**  6.50
Assorted Bags of Salty Snacks, Moody Bars, Assorted Beverages

**Domestic Cheese Platter (v)**  4.50
Cubed Domestic Cheese garnished with Grapes & Strawberries, served with Assorted Crackers

**Traditional Crudités (vgn)**  4.50
Crisp Garden Vegetables with Hummus

**Dried Fruit & Nuts (vgn)**  7.50
Selection of Cashews, Pecans, Walnuts, Almonds with Dried Apricots, Raisins & Cranberries

**Warm Artichoke & Spinach Dip (v)**  5.75
with Specialty Crackers & Sliced Baguette
## SWEET & SAVORY NIBBLES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Cookie</td>
<td>2.00</td>
</tr>
<tr>
<td>Assorted Brownies</td>
<td>2.00</td>
</tr>
<tr>
<td>Assorted Specialty Bars</td>
<td>2.50</td>
</tr>
<tr>
<td>Hummus &amp; Pita Chips</td>
<td>4.25</td>
</tr>
<tr>
<td>Tortilla Chips &amp; Salsa</td>
<td>3.75</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>3.50</td>
</tr>
<tr>
<td>Fancy Assorted Tea Cookies (minimum 3 dozen)</td>
<td>2.00</td>
</tr>
<tr>
<td>Assorted Mini Pastries (minimum 3 dozen)</td>
<td>3.00</td>
</tr>
</tbody>
</table>

## SPECIAL OCCASION CAKES

All are vegetarian and serve 30 people. Three business day notice required.

<table>
<thead>
<tr>
<th>Cake</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla Cake</td>
<td>115.00</td>
</tr>
<tr>
<td>Lemon Chiffon Cake</td>
<td>115.00</td>
</tr>
<tr>
<td>Chocolate Raspberry</td>
<td>115.00</td>
</tr>
</tbody>
</table>

For larger or specialty cakes please inquire about pricing.

## COLD HORS D'OEUVRES

50 piece minimum for each type, 48-hours notice required.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Rolls with Soy Sauce, Wasabi &amp; Pickled Ginger (v)</td>
<td>3.25</td>
</tr>
<tr>
<td>Smoked Salmon Canapé</td>
<td>3.75</td>
</tr>
<tr>
<td>Crab Salad Profiterole</td>
<td>3.75</td>
</tr>
<tr>
<td>Tomato, Mozzarella &amp; Basil Skewer</td>
<td>3.25</td>
</tr>
<tr>
<td>Summer Roll with Sweet Chili Sauce</td>
<td>3.50</td>
</tr>
<tr>
<td>Artichoke Bottom with Boursin Cheese</td>
<td>3.25</td>
</tr>
</tbody>
</table>

## HORS D’OEUVRES

The following are priced per piece and can be served either passed or stationery. We request a minimum of 25 pieces per type of hors d’oeuvres. Hot hors d’oeuvres require an attendant.

## HOT HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Chicken Meatballs with Ranch Dip</td>
<td>2.25</td>
</tr>
<tr>
<td>Risotto Arancini with Fontina (v)</td>
<td>2.50</td>
</tr>
<tr>
<td>Quinoa &amp; Zucchini Fritters</td>
<td>2.75</td>
</tr>
<tr>
<td>Tandoori Chicken Skewer with Yogurt Mint Dip</td>
<td>2.25</td>
</tr>
<tr>
<td>Asparagus Roll-Up (v)</td>
<td>2.00</td>
</tr>
<tr>
<td>Vegetable Empanadas (v)</td>
<td>2.75</td>
</tr>
<tr>
<td>Maryland Crab Cakes with Lemon Dill Aioli</td>
<td>3.75</td>
</tr>
<tr>
<td>Coconut Chicken with Mango Salsa</td>
<td>2.50</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>3.50</td>
</tr>
</tbody>
</table>

## STATIONARY RECEPTION DISPLAY

All prices are per person. Minimum of 10 servings, unless otherwise noted.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crimson Brie en Croûte (v)</td>
<td>85.00</td>
</tr>
<tr>
<td>Serves 20</td>
<td></td>
</tr>
<tr>
<td>Baked Triple Crème Brie filled with Spiced Pears &amp; Cranberries, wrapped in Flaky Puff Pastry and served with Sliced Baguettes &amp; Crispy Crackers</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Antipasto Display</td>
<td>11.95</td>
</tr>
<tr>
<td>A bounty of Roasted Mushrooms, Artichoke Hearts, Roasted Peppers, Marinated Olives, Fresh Mozzarella, Tomatoes &amp; Grilled Eggplant served over Field Greens drizzled with Balsamic Vinaigrette, served with Sliced Baguette</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>+ add Prosciutto</td>
<td>3.50pp</td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
</tr>
<tr>
<td>-------------------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td><strong>Cheese Platter (v)</strong></td>
<td>7.50</td>
</tr>
<tr>
<td>Wedges of Imported &amp; Domestic Cheeses,</td>
<td></td>
</tr>
<tr>
<td>garnished with Grapes &amp; Strawberries,</td>
<td></td>
</tr>
<tr>
<td>served with Crispy Crackers &amp; Sliced Baguette</td>
<td></td>
</tr>
<tr>
<td><strong>Crudités &amp; Dips (v)</strong> 15 person minimum</td>
<td>7.50</td>
</tr>
<tr>
<td>Crisp Vegetable display to include Asparagus Spears, Carrots, Sugar Snap Peas, Julienned Peppers and Cherry Tomatoes, served with Herbed Ranch Dip &amp; a Red Pepper Hummus Dip</td>
<td></td>
</tr>
<tr>
<td><strong>Mediterranean Display (v)</strong></td>
<td>11.75</td>
</tr>
<tr>
<td>Hummus &amp; Tabbouleh, Cucumber Rounds,</td>
<td></td>
</tr>
<tr>
<td>Carrot Sticks, Celery Sticks,</td>
<td></td>
</tr>
<tr>
<td>Greek Olives &amp; Toasted Pita Chips</td>
<td></td>
</tr>
<tr>
<td><strong>Southwestern Chips &amp; Dips Display (v)</strong></td>
<td>6.25</td>
</tr>
<tr>
<td>Tri-Color Tortilla Chips served with Salsa, Guacamole &amp; Sour Cream with Scallions</td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Sliced Fruit (v)</strong></td>
<td>4.25</td>
</tr>
<tr>
<td>Garnished with Grapes &amp; Strawberries</td>
<td></td>
</tr>
</tbody>
</table>

### HOT DINNER BUFFETS

All prices are per person. All buffets are served with Peet’s Premier Brewed Coffee and Tea Selections. 15 person minimum.

**The North End** 30.75
- Mixed Green Salad topped with Basil, Garlic Marinated Fresh Mozzarella & Tomatoes (v)
- Seasonal Grilled Vegetable Salad (v)
- Vegetable Lasagna (v)
- Grilled Breast of Chicken with Mediterranean Relish & Parmesan Cheese
- Herbed Parmesan Garlic Bread (v)
- Tiramisu (v)

**Cruising the Caribbean** 31.50
- Jicama Slaw (v)
- Rice & Peas (v)
- Roasted Zucchini & Summer Squash (v)
- Marinated Grilled Jerk Salmon
- Grilled Flatbreads (v)
- Coconut Spice Cake (v)

**Athena’s Table** 33.00
- Classic Greek Salad with Tomatoes, Cucumbers, Feta Cheese, Red Onions with Balsamic Vinaigrette (v)
- Mediterranean Multigrain Orzo Salad (v)
- Pesto Grilled Breast of Chicken
- Lemon Oregano Grilled Shrimp
- Tzatziki Sauce & Pita Bread (v)
- Minted Greek Yogurt drizzled with Honey & Fruit Salad (v)
Southern Barbecue 38.25
- Tossed Garden Salad (v)
- Creamy Coleslaw (v)
- Orange Chipotle BBQ Boneless Chicken Breast
- Garlicky Grilled Shrimp
- Jambalaya Rice (v)
- Corn Bread (v)
- Strawberry Shortcake with Whipped Cream (v)

Moroccan Mélange 38.75
- Spinach Salad with Olives, Tomatoes, Cucumber and Shredded Carrots with Spiced Lemon Dressing (v)
- Chicken Tagine
- Tandoori Spiced Grilled Salmon
- Grilled Vegetables with Chick Peas (v)
- Couscous with Toasted Pine Nuts (v)
- Pita Triangles with Olive Oil (v)
- Sliced Fresh Fruit & Seasonal Berries (v)

French Bistro 37.00
- Field Greens tossed with a Sun-Dried Tomato Tarragon Vinaigrette and garnished with a Montrachet Cheese Croûte (v)
- Poulet Cordon Blue
- Salmon au Poivre
- Pommes Lyonnaise (v)
- Green Beans with Crispy Garlic Frites (v)
- Crusty Baguettes
- Apple Streusel Tart (v)

Chef’s Table Display
COOKING STATIONS

Chef Fee $275.00

Pasta Sauté (v) 11.25
Choose 2: Penne Pasta, Tri-Colored Tortellini & Multigrain Spaghetti (v)

Marinara Sauce & Pesto Alfredo Sauce
Sautéed selections to include:
- Grilled Mushrooms
- Broccoli Florets
- Roasted Vegetable Medley
- Artichoke Hearts
- Spinach

Served with Whole Wheat Garlic Bread

Risotto Station 15.25
Savory Creamy Risotto (v) with sautéed selections to include:
- Wild Mushrooms with Fresh Thyme
- Parmesan Cheese
- Grilled Asparagus
- Saffron Shrimp
- Artichoke Hearts

Mashed Potato Martini Bar 11.50
Yukon Gold & Sweet Potatoes (v), served in Martini Glasses with toppings to include:
- Caramelized Onions
- Apple Wood Smoked Bacon
- Snipped Chives
- Cheddar Cheese
- Savory Gravy
- Sautéed Mushrooms
- Sour Cream
ORDERING GUIDELINES

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.

Orders can be placed Monday through Friday, 9am-5pm.
Email orders to: hsph_catering@harvard.edu
Phone: 617-432-4624
Fax: 617-432-0318

- Delivery hours between 7am-5pm
- Additional delivery charges will apply for earlier or later deliveries and pickups.
- Additional labor charges may also apply for large groups and all-day meetings.
- Orders must be received **72 hours prior** (3 business days) to event.
- A limited menu will be available for orders placed less than 48 hours from the event time.
- Please note that certain menu items require 48-72 hours’ notice.
- Events held after business hours shall be subject to fees.
- Minimum Order $25.00 within the T.H. Chan School of Public Health; $50.00 outside of the T. H. Chan School of Public Health
- For Larger and Specialty events we require 5 business days’ notice.

CANCELLATION

**48 hours notice is required** for all event cancellations. Cancellations received after that time will be liable for any event costs incurred up to that point.

STAFFING GUIDELINES

Staff is booked for a minimum of 4 hours. We can help determine the appropriate staffing levels for your event.

Set up and break down time shall be included. Premium rates shall apply for events held on Weekends and Holidays. If the party concludes later than scheduled additional charges may be incurred.

OPEN FLAMES & STERNO

For your guests’ safety, we require an attendant to be available at events which use open flames or sterno. The cost for the attendant will be passed on to you at the current rates.

ALCOHOLIC BEVERAGE SERVICE

A TIPS-certified bartender is required for all alcoholic beverage service, with a minimum of 4 hours per bartender.

LINEN

House linen is available for your events. $13 per table.

SPECIALTY ITEMS

Specialty items such as China, Flowers, Kosher Meals, upscale Linen and Rentals can be provided for your event. Please speak with your event manager when arranging your event.

SERVICE & RENTAL ITEMS

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compostables</td>
<td>$1.50-$2.50 per person</td>
</tr>
<tr>
<td>China service</td>
<td>$8.50-$15 per person</td>
</tr>
</tbody>
</table>

SEASONAL MENUS

Please ask to see our Seasonal Selections of Plated Meals, Breaks, Buffets and Hors d’oeuvres that shall feature the freshest local and sustainable ingredients available.

PAYMENT

We accept Checks, Money Orders, Visa, MasterCard & 33-digit billing codes.

We cannot accept Harvard purchasing cards.