



CRIMSON
CATERING



Fall Menu • 2017

To place an order, call 617-496-6000
or email: crimson_catering@harvard.edu

Please see our ordering guidelines at: www.catering.harvard.edu

BREAKFASTS

Seasonal Continental Breakfast

CIDER DOUGHNUTS, APPLE BEAR CLAWS
AND SPICED CARROT CAKE MUFFINS |

FALL FRUIT SALAD | Apples, Grapes
and Pears with Vanilla Honey Syrup

ASSORTED JUICES |

COFFEE, DECAFFEINATED COFFEE, TEA |

7.75 PER GUEST

Breakfast Accompaniments

HOT APPLE CINNAMON QUINOA CEREAL |
with Blueberries

35.00 ~ SERVES 14 GUESTS

HOUSEMADE GRANOLA PARFAITS |
with Greek Yogurt and Native Honey,
Grapes and Blackberries

4.25 EACH (ONE DOZEN MINIMUM)

FRITTATA |
Sausage, Sweet Potato, Mushroom
and Spinach Frittata

36.00 ~ SERVES 16 GUESTS

SAVORY PARMESAN, SUN-DRIED TOMATO
AND BROCCOLI RABE BREAD PUDDING |

36.00 ~ SERVES 16 GUESTS

LUNCH

Chilled Buffet

(Minimum of 10 guests)

ASSORTED ROLLS WITH BUTTER |

QUINOA SALAD | Roasted Butternut Squash, Kale and Cranberries with Tarragon Sherry Vinaigrette

FALL GREENS | Figs, Pomegranate Seeds and Almonds, Balsamic Vinaigrette

FALL VEGETABLE SALAD |
Roasted Beets and Sweet Potatoes, Dried Cranberries, Mustard Thyme Vinaigrette

CIDER GLAZED CHICKEN

APPLE FENNEL SALAD |

MINIATURE PUMPKIN WHOOPIE PIES |

21.00 PER GUEST

Hot Buffet

(Minimum of 10 guests)

ASSORTED ROLLS WITH BUTTER |

BUTTERNUT SQUASH AND PEAR BISQUE |

RADDICCHIO, PEAR AND ARUGULA SALAD |
Walnuts, Parmesan, Honey Wine Vinaigrette

ROSEMARY SPICED CHICKEN BREAST |
Charred Tomato Compote

ROASTED SALMON |
Roasted Garlic and Thyme Butter

BAKED ACORN SQUASH |
with Orzo and Cheese

ROASTED FALL VEGETABLES |

FIG BARS |

26.00 PER GUEST

Fall Signature Sandwiches

TURKEY | Chipotle Cranberry Sauce, Feta and Fall Greens on Spinach Wrap

ROAST BEEF | Creamy Horseradish, Arugula and Roasted Red Onions on Ciabatta

SAGE CHICKEN SALAD | Granny Smith Apples, Brie on Brioche

GRILLED CHICKEN | Caramelized Onions, Pesto, Goat Cheese and Baguette

SAUTEED PORTOBELLO MUSHROOM | Mascarpone, Roasted Red Peppers, Field Greens, Aged Balsamic, Focaccia

CAPE COD POTATO CHIPS |

CRIMSON SIGNATURE COOKIE |

10.75 PER GUEST

STATIONARY PRESENTATIONS

(Minimum of 10 guests)

Oktoberfest

SOFT PRETZELS |
with Obatzda, Sweet German Mustard

TURKEY REUBEN ROLLUPS |

6.25 PER GUEST

A Taste of Autumn

CARAMELIZED ONION AND GRUYÈRE TART |

FENNEL, SAGE AND PARMESAN TART |

SAUSAGE, CHARD AND FONTINA TART |

6.75 PER GUEST

Housemade Cheese Spreads

PECAN, CRANBERRY, GREAT HILL BLUE
AND TARRAGON, CABERNET SYRUP |

VERMONT SHARP WHITE CHEDDAR,
GRANNY SMITH APPLE CHUTNEY,
LIGHTLY DUSTED WITH CINNAMON,
CIDER REDUCTION |

MEDITERRANEAN WITH FETA,
KALAMATA OLIVES, GREEN ONION AND
TOASTED PIGNOLI NUTS |

Ficelle, Assorted Crackers

7.50 PER GUEST

Cheesemakers Plate

A SELECTION OF GREAT AMERICAN CHEESES |
served with Sliced Fresh Baguette and
Water Crackers

53.00
130.00

SERVES - 10PP
SERVES - 25PP

CHEESES INCLUDE:

AGED GOUDA, firm
Smith's Country Cheese, Winchendon, MA
Milk: Holstein Cow

Cave aged for over one year producing exceptional flavor and character as well as a pleasing grain to the body of the cheese.

COUPOLE, soft
Websterville, VT
Milk: Goat

With sprinkle of ash on the top and moved into the aging room to allow the rind to develop.

MAGGIE'S ROUND, semi-firm
Williamstown, MA
Milk: Cow

Made with raw cow's milk and aged over 60 days. The flavor is sharp and bright with citrus notes. The rustic rind adds earthy tones.

Paired with Pear Chutney with Golden Raisins and Spiced Pecans.



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Cambridge, MA 02138

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