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

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

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  serves - 10pp
130.00  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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