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

(Minimum of 10 guests)

Cider Doughnut Holes, Fruit Turnovers and Spiced Carrot Cake Muffins |
Seasonal Parfait | Greek Yogurt, Apple-Pear Compote, House-made Granola
Assorted Juices |
Coffee, Decaffeinated Coffee, Tea |
7.75 per guest

Breakfast Accompaniments

Coconut Almond Quinoa Breakfast Bake | with Fresh Blueberries
35.00 ~ serves 14 guests

Baked Pumpkin Pie Oatmeal |
33.00 ~ serves 16 guests

Seasonal Parfait | Greek Yogurt, Apple-Pear Compote, House-made Granola
4.25 each (one dozen minimum)
LUNCH

Chilled Buffet

(Minimum of 10 guests)

Assorted Rolls With Butter |
Apple and Pecan Spinach Salad |
Feta, Cider Vinaigrette

Spiralized Zucchini Noodles |
Spicy Peanut Sauce

Fall Vegetable Salad |
Roasted Beet and Sweet Potato, Dried Cranberries, Mustard Thyme Vinaigrette

Turmeric Ginger Chicken |
Ancient Grains

Spiced Carrot Cake |

21.00 per guest

Hot Buffet

(Minimum of 10 guests)

Assorted Rolls with Butter |
Harvest Pumpkin Soup |
Toasted Pepitas

Arugula and Honeycrisp Apple Salad |
Manchego, Candied Walnuts, Maple Mustard Vinaigrette

Grilled Chicken |
Roasted Fig Chutney, Shallot, Thyme

Honey Bourbon Glazed Salmon |
Orecchiette and Butternut Squash |
Brown Butter and Sage

Oven Roasted Root Vegetables |
Rosemary and Thyme

Salted Caramel Apple Galette |

26.00 per guest
Fall Signature Sandwiches

**Roasted Turkey** | Candied Maple Bacon, Caramelized Apple, Sourdough

**Roast Beef** | Baby Arugula, Crispy Onion Straws, Bleu Cheese, Butternut Squash Aioli, Ciabatta

**Harvest Chicken Salad** | Granny Smith Apple, Golden Raisins, Mesclun, Toasted Pecans, Whole Wheat Wrap

**Sweet Potato** | Golden Beet, Avocado, Feta Cheese, Cilantro and Chive Yogurt Spread, Multigrain Bread

**Grilled Chicken** | Fig, Caramelized Onions, Pear, Brie, Apricot Walnut Jam, Cranberry Walnut Bread

**Crisp Local Apple**

**Cranberry White Chocolate Cookie**

11.00 per guest
STATIONARY PRESENTATIONS

(Minimum of 10 guests)

Autumn Board

Manchego Cheese | Candied Maple Bacon |
Sweet Potato Hummus | Rosemary Raisin Pecan Crisps |
Sliced Baguette | Bourbon Apple Butter |
Spiced Pumpkin Nuts |
10.50 per guest

Oktoberfest

Cucumber and Dill Salad | Soft Pretzels | Beer Cheddar Dip |
Smoked Kielbasa | Sauerkraut | German Mustard |
8.25 per guest

Housemade Cheese Spreads

Roquefort, Fig and Walnut | Vermont Cheddar and Cranberry |
Mediterranean | with Feta, Kalamata Olives, Green Onion and Toasted Pignoli Nuts |
Ficelle, Assorted Crackers |
7.50 per guest

Something Sweet

Apple Slices | with Caramel Dip |
Mini Fall Cup Cakes | Assortment of Mini Tarts |
Maple Pecan, Pumpkin, Apple Cranberry |
Hot Apple Cider |
8.50 per guest
80 JFK Street
Cambridge, MA 02138

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