



**CRIMSON**  
CATERING



Fall Menu • 2018

To place an order, call 617-496-6000  
or email: [crimson\\_catering@harvard.edu](mailto:crimson_catering@harvard.edu)

Please see our ordering guidelines at: [www.catering.harvard.edu](http://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)

AUTUMN STRATA | Maple Sausage,  
Acorn Squash, Chard, Fontina  
\$37.00, SERVES 16 GUESTS

BUTTERNUT SQUASH, CHEVRE  
AND KALE FRITTATA |  
37.00 ~ SERVES 16 GUESTS

HARVEST FRENCH TOAST BREAD PUDDING |  
Apple, Dried Cranberries, Pecans,  
Cinnamon  
36.00 ~ SERVES 16 GUESTS

CIDER DOUGHNUT HOLES |  
30.00 PER TWO DOZEN

PETITE FILLED CROISSANTS |  
Raspberry or Apple  
38 PER DOZEN

FRESH BAKED SCONES |  
Assortment to include: Lemon Ginger,  
Mixed Berry, Raspberry Honey  
or Chocolate Walnut  
38.00 PER DOZEN

## 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



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Cambridge, MA 02138

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