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 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 |
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

Houseemade 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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