



CRIMSON
CATERING

Holiday Menu • 2018

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

Please see our ordering guidelines at: www.dining.harvard.edu/crimson-catering

STATIONARY PRESENTATIONS

Holiday Cheese Spreads

GOAT CHEESE, LEMON AND HERBS

BLUE CHEESE, WALNUT AND DRIED CHERRY

FETA, SUN-DRIED TOMATO AND PINE NUTS

FICELLE, SESAME LAVASH AND
CRUSTY BAGUETTES

ASSORTED CRACKERS

6.00 PER GUEST

Rainbow of Roasted Winter Vegetables

ROASTED BROCCOLI, CAULIFLOWER,
BRUSSEL SPROUTS, TRI-COLORED
FINGERLING POTATOES, FENNEL,
CANDY STRIPE BEETS, MAPLE THYME
CARROTS AND PARSNIPS

ROSEMARY AIOLI AND BALSAMIC
CARAMELIZED ONION DIP

5.50 PER GUEST

Chip and Dip Station

BLUE CORN CHIPS |
Buffalo Cheese Dip

VEGETABLE CHIPS | Beet Hummus

HOUSEMADE POTATO CHIPS |
Labneh and Crispy Scallions

5.00 PER GUEST

Build Your Own Crostini

EGGPLANT CAPONATA, GREEN AND BLACK OLIVE TAPENADE,
ROASTED RED PEPPERS, ARTICHOKE HEARTS

HERBED RICOTTA, WILD MUSHROOMS AND MASCARPONE,
PROSCIUTTO DI PARMA, FIG JAM, BALSAMIC GLAZE

GRILLED FRANCESE AND DARK RYE

5.00 PER GUEST

Holiday Charcuterie

SOPPRESSATA, MORTADELLA, CHICKEN APPLE SAUSAGE,
WHISKEY FENNEL SAUSAGE AND MAPLE-DIJON-BLACK PEPPER
GLAZED BACON

CHEESE AND PROSCIUTTO STUFFED CHERRY PEPPERS

OLIVE MEDLEY

HORSERADISH MUSTARD & FIG CHUTNEY

BAGUETTE AND OLIVE BREAD

11.00 PER GUEST



RECEPTION STATIONS

Farm

*All items are gluten free, nut free,
dairy free and vegan*

WINTER RADISH SALAD |
Parsley and Olives

ROASTED ROOT VEGETABLES |
Pomegranate Molasses

BRUSSELS SPROUTS |
Mushrooms and Cranberries

SWEET POTATO CASSEROLE |
Brown Sugar and Toasted Coconut

10.25 PER GUEST

Sea

NEW ENGLAND CLAM CHOWDER

LOBSTER RISOTTO | Lemon and Peas

BAKED COD | Crispy Prosciutto
and Romanesco Sauce

RUSTIC BREADS

15.50 PER GUEST

Ranch

LAMB MEATBALLS |
Tzatziki and Mint

FENNEL CRUSTED PORK TENDERLOIN |
Roasted Fennel Wedges

ROASTED BALSAMIC CHICKEN BREAST |
Cranberries

CAVATAPPI | Short Rib Ragu

PARKER HOUSE ROLLS

12.25 PER GUEST

Pantry

GNOCCHI |
Butternut Squash Purée and Sage

WILD MUSHROOM RISOTTO |
Parmesan and Parsley

RIGATONI |
Double-Smoked Bacon,
Tomato Cream and Fresh Herbs

RUSTIC TUSCAN BREAD, HERB-INFUSED
EXTRA VIRGIN OLIVE OIL
9.50 PER GUEST

Top This!

MASHED POTATOES, SWEET POTATO MASH
OR CAULIFLOWER MASH (CHOOSE TWO) |

Toppings to include:

Crispy Bacon, Chives, Caramelized
Onions, Sautéed Mushrooms,
Sour Cream and Butter

Toasted Pecans, Brown Sugar,
Miniature Marshmallows
9.50 PER GUEST

Carved

STATLER BREAST OF TURKEY |
Sage Mayonnaise and Cranberry Sauce
100.00 ~ SERVES 15 GUESTS

WHOLE ROASTED SIRLOIN OF BEEF |
Port Onion Marmalade and
Horseradish Cream
450.00 ~ SERVES 40 GUESTS

HERB ENCRUSTED TENDERLOIN OF BEEF |
Roasted Garlic Aioli and Caramelized
Onion Jam
370.00 ~ SERVES 15-20 GUESTS

BOURBON AND BROWN MUSTARD
GLAZED HAM |
200.00 ~ SERVES 35 GUESTS

WHOLE ROASTED LOIN OF PORK |
Fresh Apple Chutney
200.00 ~ SERVES 25 GUESTS

STRUDEL |
Mediterranean Roasted Vegetables
and Feta
120.00 ~ SERVES 12 GUESTS

DESSERTS

Individual Dessert Selections

CHOCOLATE TRIO | Dark, Milk and White Chocolate Creams
Hazelnut Crunch

ESPRESSO CRÈME BRÛLÉE |
Creamy Custard Flavored
with Espresso, Caramelized Sugar

COPPA RASPBERRIES AND CREAM |
Mascarpone Cream, Raspberries
and Crushed Pistachios

5.25 EACH

Hot Chocolate Bar

HOMEMADE HOT CHOCOLATE |

Toppings to include: Whipped Cream,
Crushed Peppermint, Chocolate Shavings
and Miniature Marshmallows

5.00 PER GUEST

Mini Mason Jars

ALMOND CAKE |
Raspberry Compote
and Whipped Cream with a
Gingerbread People Garnish

VANILLA CAKE |
Salted Caramel Sauce
and Dark Chocolate Curls

CHOCOLATE CAKE |
White Chocolate Mousse
and topped with Brandied Cherries

9.00 PER GUEST

Holiday Sweets

HOLIDAY ASSORTMENT |

Winter Brownie Pops, Holiday
Cake Pops, Peppermint Bark,
Almond Butter Toffee, Red Velvet
Crinkle Cookies

13.50 PER GUEST

MINIATURE SWEET PASTRIES

37.00 ~ 18 PCS

ASSORTED MINIATURE CUPCAKES |

Chocolate, Vanilla, Carrot,
Gingerbread and Marble

30.00 ~ 12PCS

HOLIDAY SUGAR COOKIES

30.00 ~ 12PCS

ITALIAN COOKIE TRAY

30.00 ~ 24PCS

GINGERBREAD COOKIES

30.00 ~ 12PCS

ICED PETITS FOURS

37.00 ~ 18PCS

PEPPERMINT BROWNIES

36.00 ~ 12PCS

ICED SNOWFLAKE SUGAR COOKIES

38.00 ~ 12PCS

