

2017

Spring Menu Specials

CRIMSON CATERING



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

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

*Before placing your order, please inform your server
if a person in your party has a food allergy.*

Breakfast & Break Enhancements

WHOLE WHEAT ENGLISH MUFFIN
BREAKFAST PIZZA | 4.50 each

MEDITERRANEAN FRITTATA | 34.00
(serves 12-16 guests)

POTATO SCALLION
& GOAT CHEESE FRITTATA | 34.00
(serves 12-16 guests)

WATERMELON LEMONADE | 2.50

SPARKLING CIDER AND CARA CARA
ORANGE PUNCH | 2.50

GRANOLA BAR | 3.00

SEVEN LAYER BAR | 3.00

CHERRY CREAM CHEESE STRUDEL | 2.50

LUNCH

Signature Sandwich Specials

THAI ROAST BEEF IN SPINACH WRAP |
Peanut Sauce, Mesclun Greens,
Cucumbers, Carrots and Peanuts

SOUTHWESTERN CHICKEN WRAP |
Baby Spinach, Black Beans, Tomato,
Avocado, Red Onion, Jalapenos,
Sour Cream

PROSCIUTTO ON DEMI FICELLE |
Arugula, Olive Tapenade,
Shaved Pecorino

ROASTED SWEET POTATO
WITH RAJAS SALSA
ON SLICED OLIVE BREAD |
Cilantro, Tomato, Cherry Peppers,
Poblano, Sour Cream

11.00 PP

Cold Lunch Buffets

SPICY CUCUMBER SALAD |
with Roasted Peanuts

PECORINO-CRUSTED SPRING CHICKEN

GRILLED ASPARAGUS |
with Roasted Red Pepper

GREEK SORGHUM SALAD

PORTOBELLO MUSHROOM |
with Roasted Sweet Potato and Farro

CARROT CUPCAKE
AND BLACK FOREST CUPCAKE

23.00 PP

Hot Lunch Buffet

TOMATO FETA SOUP |
with Basil Oil

BOSTON BIBB |
with Radishes, Cheddar, Pistachios,
Red Wine Vinaigrette

MOROCCAN FLANK STEAK |
with Olives and Orange Braised Onions

COUS COUS |
with Grape Tomatoes

CURRIED TOFU |
with Green Beans and Plum Tomatoes

ROASTED VEGETABLE TAGINE

COCONUT MACAROONS

24.50 PP

BREAKS & RECEPTIONS

Spud & Brussels Sprouts Station

POTATO SKINS |
with Bacon, Onions & Cheddar Cheese

ROASTED THYME FINGERLING POTATOES

POTATO WEDGES

ROASTED BRUSSEL SPROUTS

SERVED WITH THE FOLLOWING TOPPINGS:
Roasted Garlic Chipotle Mayonnaise,
Lemon Thyme Aioli, Sour Cream Chive
Dip, Blue Cheese Dip

8.00

Popcorn Station

FRESHLY POPPED POPCORN |
Presented in Glass Jars

MARSHMALLOW AND CHOCOLATE

SEA SALT AND MALT VINEGAR

THEATER STYLE
WITH BUTTER & SEA SALT

5.50

Breads & Spreads

BRIOCHE, FOCACCIA ROUNDS,
ASIAGO ROLLS, TOASTED OLIVE BREAD
SERVED WITH THE FOLLOWING DIPS:

SPINACH BACON & ONION DIP

WHITE BEAN TRUFFLE DIP

ROASTED RED PEPPER & WALNUT DIP

6.50

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80 JFK Street

Cambridge, MA 02138

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