



CRIMSON
CATERING



Spring Menu • 2019

BREAKFAST & BREAK ENHANCEMENTS

SPINACH, GREEN ONION
AND SMOKED GOUDA FRITTATA |
37.00 ~ serves 12-16 guests

ASPARAGUS AND GOAT CHEESE FRITTATA |
37.00 ~ serves 12-16 guests

ARTICHOKE AND GOAT CHEESE STRATA |
37.00 ~ serves 12-16 guests

BLUEBERRY LEMONADE |
Hibiscus
40.00 per gallon ~ serves 16 guests

BLACKBERRY MINT ICED TEA |
40.00 per gallon ~ serves 16 guests

SOUR CREAM COFFEE CAKE | 36.00

BREAKFAST EMPANADAS |
Egg and Chorizo or Egg and Cheese,
served with Sour Cream and Salsa
3.50 each ~ minimum 1 dozen

LUNCH

Chilled Buffet

(Minimum of 10 guests)

ARUGULA, EGG AND
CHARRED ASPARAGUS SALAD |
Lemon Yogurt Dressing

GRILLED CHICKEN |
Spicy Rhubarb BBQ Sauce

MUSHROOM, ASPARAGUS
AND GOAT CHEESE TART |

ORZO PILAF |
Lemon and Fresh Herbs

SPRING MINI CUPCAKES |

24.00 PER GUEST

Hot Buffet

(Minimum of 10 guests)

LEMONY CUCUMBER SALAD |

ALL THINGS GREEN SALAD |
Grilled Asparagus, Caper Vinaigrette

WARM QUINOA SALAD |
Edamame, Roasted Red Peppers,
Wilted Greens, Lemon Tarragon Dressing

SLICED BEEF |
Artichoke Chimchurri,
Roasted Spring Pepper Medley

SPRING PASTA |
Fava Beans, Bacon, Peas, Mushrooms,
Fresh Basil, EVOO

LEMON BARS |

27.00 PER GUEST

Spring Signature

Sandwiches served on Chef Selection Local Breads

GRILLED ASPARAGUS |
Feta, Raisins and Scallions,
Smoky French Dressing

GRILLED FLANK STEAK |
Caramelized Onions,
Blue Cheese, Arugula

CHICKEN AND FETA |
Chopped Cucumber,
Cherry Tomatoes, Olives,
Arugula

Served with Cape Cod Potato
Chips and a House Made Cookie

11.00 PER GUEST

EGG SALAD |
Ham and Peas, Mustard Greens,
Avocado, Sriracha

BREAKS & RECEPTIONS

(Minimum of 10 guests)

TARTINE STATION |

Lemon Ricotta, White Balsamic
Roasted Grape Tomatoes, Basil,
Cracked Pink Peppercorn,
Grilled Sourdough

Smoked Salmon, Herbed Sour Cream,
Radishes and Tomato, Dark Rye

Sopresatta, Manchego, Olive Tapenade
and Arugula on Focaccia

12.00 PER GUEST

POPCORN STATION |

Gruyere Porcini
S' mores
Malt Vinegar and Salt

6.50 PER GUEST

SOUTH OF THE BORDER |

Roasted Vegetable Quesadillas

Chili Lime Roasted Chickpeas

Grilled Corn Salad

Homemade Tomato Salsa

Guacamole with Spiced Pepitas

Lime Cilantro Black Bean Dip

Tortilla Chips

9.50 PER GUEST



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80 JFK Street
Cambridge, MA 02138

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

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