



  
**CRIMSON**  
CATERING

Winter 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)

## BREAKFAST & BREAK ENHANCEMENTS

PAPAS CON CHORIZO |  
with Poblano Peppers  
\$28.00 ~ serves 12 guests

FRITTATA |  
with Caramelized Onions  
and Winter Greens  
\$34.00 ~ serves 12-16 guests

BREAKFAST HASH |  
with Sausage, Peppers,  
Swiss Chard and Sweet Potatoes  
\$34.00 ~ serves 12-16 guests

HOT SPICED CHAI |  
\$2.75 per guest

HOT MULLED APPLE CIDER |  
\$2.50 per guest

RUSTIC HOMEMADE  
CRANBERRY CRUMBLE  
GRANOLA BARS |  
\$3.50 each

CINNAMON STREUSEL  
COFFEE CAKE |  
\$30.00 ~ serves 12 guests

APPLE BREAKFAST CAKE |  
\$30.00 ~ serves 12 guests

FRENCH TOAST BREAD PUDDING |  
with Maple Syrup Drizzle  
\$34.00 ~ serves 12-16 guests

## LUNCH

### Chilled Buffet

*(Minimum of 15 guests)*

POTATO SALAD |  
with Olive Oil and Fresh Herbs

GRILLED CAESAR WEDGE |  
with Parmesan Cheese &  
Corn Bread Croutons

RED QUINOA SALAD |  
with Grilled Vegetables  
and Sundried Tomatoes

MOROCCAN CHICKEN |  
with Green Olives and Lemon

PITA TRIANGLES |  
with Labneh and Za'atar

LEMON CITRON BARS |

**\$23.50 PER GUEST**

### Hot Buffet

*(Minimum of 15 guests)*

WILD MUSHROOM TART |  
with Thyme and Appenzeller

BABY KALE SALAD |  
with Roasted Walnuts, Chèvre  
Baby Beets and Pear Vinaigrette

CIDER GLAZED SALMON |  
with Leeks and Turnips

WINTER VEGETABLE LASAGNA |  
with Spinach and Mascarpone

CREAMY SAVOY CABBAGE |  
with Bacon and Onion

PEAR ALMOND TART |

**\$27.00 PER GUEST**

## Winter Signature Sandwiches

### CHICKEN APPLE SAUSAGE |

Balsamic Roasted Pepper and Onion,  
Whole Grain Mustard Aioli & Arugula  
on Focaccia

### BROWN SUGAR BACON |

Avocado, Tomato and Crisp Romaine,  
Herb Mayonnaise on Sour Dough

### BUFFALO CHICKEN WRAP |

Romaine, Tomato, Crumbled Blue Cheese  
and Ranch Dressing

### BROWN RICE WITH LENTILS |

Carrots, Tomato, Spinach and Toasted Pine  
Nuts in a Wrap with Tahini Dressing

### FLANK STEAK |

with Chimichurri Mayonnaise  
and Roasted Peppers  
on Focaccia

Served with Cape Cod Potato Chips  
and a House Made Cookie

\$11.00 PER GUEST

## BREAKS & RECEPTIONS

### HOMEMADE POTATO CHIP STATION |

Chocolate Drizzled

Wasabi

Sea Salt and Malt Vinegar

\$5.50 PER GUEST

### CITRUS SWEETS |

Orange and Grapefruit Salad  
studded with Pomegranate Seeds

Lemon Pound Cake  
with Blueberry Compote

Miniature Key Lime Tarts

\$8.25 PER GUEST



**CRIMSON**  
CATERING

80 JFK Street  
Cambridge, MA 02138

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)