Breakfast & Break Enhancements

**Hash Brown Casserole** | with Artichoke and Pancetta  
34.00 ~ serves 12 guests

**Frittata** | with Sautéed Mushrooms and Winter Greens  
37.00 ~ serves 12-16 guests

**Mexican Frittata** | with Chorizo, Potatoes and Peppers  
37.00 ~ serves 12-16 guests

**Breakfast Hash** | with Butternut Squash, Swiss Chard and Apples  
34.00 ~ serves 12-16 guests

**Hot Spiced Chai**  
2.75 per guest

**Hot Mulled Apple Cider**  
2.75 per guest

**Rustic Homemade Granola Bars**  
3.50 each

**Cinnamon Walnut Coffee Cake**  
36.00 ~ serves 12 guests

**Apple Cinnamon Coffee Cake**  
36.00 ~ serves 12 guests

**Vermont Maple Bread Pudding** | with Bananas  
39.00 ~ serves 12-16 guests
LUNCH

Chilled Buffet

( Minimum of 15 guests )

Citrus Mint Quinoa Salad | with Dried Cherries and Arugula

Mixed Beet Salad | with Orange and Yogurt Dressing

Fingerling Potato Salad | with Sherry-Mustard Vinaigrette

Spiced Tahini Chicken | with Cucumber Salad

Labneh Dip | with Za’atar, Pistachios, Mint and Olives

Pita Bread

Lemon Citron bars

23.50 per guest

Hot Buffet

( Minimum of 15 guests )

Red Cabbage and Carrot Slaw

Warm Mushroom Salad | with Bacon, Swiss Chard and a Red Wine Vinaigrette

Red Potato and Apple Galette | with Crème Fraîche

Maple Baked Salmon | with Slivered Almonds and Wild Rice Pilaf

Pastitsio | Baked Greek Pasta with Beef

Roasted Brussel Sprouts | with Balsamic Reduction and Cranberries

Fig Bars

27.00 per guest
Seasonal Signature Sandwiches

**Cobb Salad Wrap** | Chicken, Bacon, Egg, Blue Cheese, Avocado, Iceberg Lettuce, Ranch Dressing, Spinach Tortilla

**Pastrami Rachel** | Pastrami, Swiss Cheese, Cole Slaw, Russian Dressing, Marble Rye

**Eggplant** | Roasted Eggplant, Feta, Tomato, Arugula, Pesto, Ciabatta

**Root Vegetable Lentil Wrap** | Butternut Squash, Red Beets, Lentils, Brussel Sprout Slaw, Baby Kale, Dill & Goat Cheese Aioli, Toasted Walnuts, Whole Wheat Tortilla

**Turkey Wrap** | Turkey, Prosciutto, Dill Havarti, Cranberry Chipotle Sauce, Iceberg Lettuce, Flour Tortilla

Served with Cape Cod Potato Chips and a Crimson Signature Cookie

11.00 per guest
BREAKS & RECEPTIONS

(Minimum of 20 guests)

Pie Station

3” PIES:
Boston Cream
Apple Crumb
Lemon Meringue
Coconut Custard

6.50 PER GUEST

Trio of Turnovers

3” TURNOVERS:
Cinnamon Apple
Black Forrest Cherry
Elberta Peach

5.00 PER GUEST

Siesta Break

Mexican Hot Chocolate
Tres Leches Cake
Mexican Chocolate Brownies
Orange and Cinnamon Spiced Nuts

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

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