



CRIMSON  
CATERING

Winter Menu • 2019

# 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



**CRIMSON**  
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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)