



ORDERS

Jamie Davies, phone 5-4942

Menu and Event Planning

To ensure proper service standards for our customers, catering orders should be placed Monday-Friday, 9:00am-2:00pm and at least one business day in advance. The pricing in this menu is subject to change without notice. Your order will be delivered at least 15 minutes prior to your event start time. All service is drop-off, and includes basic disposable wares. Unless otherwise specified, your event will not have an attendant.

Contract and Payment Arrangements

We require a signed contract prior to your event. If you would like to be invoiced through the Harvard Billing System, we will need your 33-digit Billing Code at the time your order is placed. If you are not billing through the Harvard system, we require an advance deposit of 50% of the estimated value of the event. The balance of the event is due three working days prior to the event via certified check or money order. We do not take credit cards. We request 24 hours notice for cancellations.

DASH CAFE is a division of
HARVARD UNIVERSITY DINING SERVICES

DASH CAFE at the Barker Rotunda

CATERING

BREAKFAST

Longwood Continental Breakfast 5.75 pp/10 person minimum

Freshly Brewed Starbucks Regular and Decaf Coffee, Regular and Herbal Teas, and Bottled Nantucket Nectars to include Orange, Apple and Cranberry Juice - Breakfast Bakeries to include Assorted Danish, Pastries, Muffins and Bagels, served with Plain and Light Cream Cheese, Butter and Jams

A Healthy Start 7.50pp/10 person minimum

Freshly Brewed Starbucks Regular and Decaf Coffee, Regular and Herbal Teas, Assorted Fruit Juices, Sliced Fresh Fruit, Assorted Low-fat Yogurts, and Low-fat Granola

Fresh Fruit 3.50 pp

Seasonal Sliced Fruit or Fruit Salad

BEVERAGES: Hot & Cold

Starbucks Coffee and Tazo Teas	2.25 pp
Assorted 20oz. Cold Sodas	1.50 ea
Lemonade and Iced Tea	1.50 ea
Bottled Sparkling Water and Non-Carbonated Bottled Water	1.50 ea
Nantucket Nectars: Orange, Cranberry, Apple Juice	1.75 ea

SANDWICH TOTE BAG 9.25 pp

Includes your choice of a sandwich, bag of Chips, Cookie or Brownie, and Fresh Hand Fruit
Sandwich Selections: Honey-cured Virginia Ham and Swiss Cheese, Egg Salad, Roasted Turkey Breast, Albacore Tuna Salad, Chicken Salad, Hummus, Pepper & Tomato Wrap

GOURMET BOX SALADS

All Luncheon Salads include a Hearth Baked Roll, Cookie or Brownie, and Fresh Hand Fruit

Greek Salad 8.50 pp

Lettuce, Plum Tomatoes, Cucumbers, Red Onions, Feta Cheese, and Greek Olives with Pita Bread

Chef's Salad 9.50 pp

Honey Roasted Ham, Oven Roasted Turkey, Roast Beef, and Cheeses on a bed of Baby Lettuce, and Garden Fresh Vegetables with Herb Vinaigrette Dressing

Grilled Chicken Caesar Salad 8.50 pp

Grilled Sliced Breast of Chicken on Romaine Lettuce, with Herb Croutons, and Parmesan Cheese with Classic Caesar Dressing

Grilled Vegetable Salad 8.50 pp

Vegetables Marinated in Herbed Infused Oils presented on Mixed Greens with Balsamic Vinaigrette Dressing

Tuna Niçoise 8.50 pp

Albacore Tuna with Olives, Green Beans, and Dijon Potato Salad on a bed of Iceberg Lettuce

SNACKS AND BREAKS

Cookie Fest 3.25 pp

Assorted Freshly Baked Cookies to include: Peanut Butter, White Chocolate Cherry, Oatmeal, and Chocolate Chunk accompanied by 2% Milk or Assorted Soft Drinks

Power Break 3.75 pp

Assorted Granola Bars, Odwalla Bars, and Pita Chips

Mediterranean 6.25 pp

Hummus, Tabbouleh, and Baba Ghanoush are served with Toasted Pita Chips and garnished with Celery, Carrot Sticks, and Greek Olives

Assorted Bagged Chips	.85 ea
Cookies	.75 ea
Brownies	.95 ea
Assorted Candy	1.50 ea
Hand Fruit	.75 ea