

CRIMSON CATERING wants to help you...

GIVE YOUR WARM WEATHER BUDGET A BREAK



Crimson Catering's budget-friendly menu is designed to be delivered hot and fresh from our ovens to your office. Please know we will not provide any pick up service. You will be responsible for removing and disposing of all items at the conclusion of your event.

This menu is available during the business week, Monday-Friday (not including weekends & University Holidays). There is a \$50 minimum per delivery and a disposable fee may apply. Please refer to our catering terms and conditions to review our policies, billing, and pricing structures.

Beverage Breaks

HOT

COLD

Delivered to you in our 96 oz. disposable "to go" container which serves twelve 8 oz. cups of your choice:

- Starbucks Freshly Brewed Coffee or Decaf
- Hot Chocolate
- Hot Water for Tea

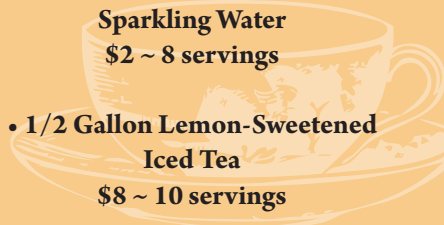
Comes with 12 coffee cups, sugars, stirrers & creamers

\$15.00 per box

- Gallon of Poland Spring Water
\$3 per gallon ~ 16 servings

- Liters of Poland Spring Sparkling Water
\$2 ~ 8 servings

- 1/2 Gallon Lemon-Sweetened Iced Tea
\$8 ~ 10 servings



Morning Budget Break

French Vanilla Organic Stonyfield Yogurt \$12
32 oz. of Yogurt,
accompanied by Organic Granola

Summer Vegetable Egg Strata \$20
Fresh Eggs with Vegetables & Cheese
serves 12
add Ham \$25

CAKES, ETC...
Crimson Crumb Cake \$14
10-12 slices per Cake

Pecan Danish Twist Cake ... \$12.75
10 slices per Cake

Chocolate Chip Crumb Loaf ... \$10
10-12 slices per Loaf

Mini Muffin Plate ... \$7.50 per plate
12 Assorted Mini Muffins: Blueberry, Corn,
Banana Nut & Bran Raisin Honey

Mini Raisin Scones \$1 each

TOTE BAGS

The following items delivered in a tote bag

Medium Size Bagels (6) \$8.75
served with Cream Cheese

Kashi & Granola Bars (12) \$15

Peaches or Nectarines (6) ... \$7.50
(local when possible)

SALAD BOWLS

These salad bowls are designed to accompany your working lunch. Serve 10-12 people.

Fresh Garden Salad \$30
Iceberg Lettuce blend topped with Garden Vegetables,
served with Balsamic Vinaigrette Dressing

Traditional Caesar Salad \$30
Romaine topped with Focaccia Croutons, Shredded Cheese, and Caesar Dressing
add Chicken \$55
add Flank Steak \$60

Tomato Cucumber & Red Onion Salad \$30
tossed in a Tangy Vinaigrette

Southwest Salad \$40
topped with Black Beans, Corn, Tomatoes, Cheddar, Toasted Tortilla,
with Cilantro Vinaigrette

Fresh Baked Rolls & Butter \$6 per dozen

ALL-AMERICAN FAVORITES

Traditional New England Clam Chowder \$45
Your guests will enjoy this award winning soup

Vegetarian Minestrone Soup \$35
A hearty soup

Steamed Hot Dogs \$24 for 12
served with Mustard, Relish, & Ketchup Packets

BBQ Chicken Pieces \$40
Chickens cut in 8's with Chef's Special BBQ Sauce,
serves 8

Traditional Macaroni & Cheese \$35
topped with Toasted Breadcrumbs, serves 12

Sausage & Pepper Subs \$50
serves 12

Grilled Ham & Cheese \$36 for 12
served room temperature

Buffalo Chicken Wings \$1 each
minimum order of 12

**Old Fashioned Macaroni Salad,
Potato Salad, or Cole Slaw** \$7 per pound
one pound serves 5

Corn-on-the-Cob \$2 each/12 minimum

Watermelon Wedges \$24/12 wedges

CHEF'S HOT ENTRÉES

All of the following hot entrées are delivered hot in recyclable pans.
Entrées serve 10-12, unless otherwise noted.

Chicken Tikka Masala \$55
Indian-Style Chicken in a Tomato Curry

Chicken, Broccoli & Pasta Alfredo \$55
with Parmesan Cheese

Vegetarian Lasagna \$38
Layered with Carrots, Spinach, Broccoli,
and Onions with a Parmesan & Romano Cheese Sauce

Traditional Meat Lasagna \$55
Noodles layered with Herbs, Meat Sauce,
and Three Cheeses

Spinach & Feta Calzone \$38/10 slices

Antonio's Calzone \$45/10 slices
Include our Chef's Variety of Italian Meats & Cheeses

ENHANCEMENTS

Enhance your lunch with the following.
Serve 10-12 people.

Buttered Noodles with Herbs & Chives

Traditional Rice Pilaf

Idaho Mashed Potatoes

Penne Pasta Marinara

Basmati Rice Pilaf

\$20 per pan

Desserts & Snacks Menu

Apple Pie
\$15 ~8-10 slices

Blueberry Pie
\$15 ~8-10 slices

All Butter Pound Cake Loaf
\$10 ~10 slices

**Milk Chocolate Chip
Mini Cookies**
\$9 ~ 33 cookies

Mini Cup Cakes
\$1.75

Brownie Bites
\$9 ~ 20 pieces

Lemon Bites
\$9 ~ 20 cookies

Hand Fruit
\$7.50 ~ 6 pieces

BUDGET BUSTER SNACKS

\$6.75 per pound ~ serves 5-6

Healthy Soy Blend
Soybeans, Thompson Raisins,
Almonds, Golden Raisins, Raw Sunflower Seeds,
Raw Pepitas, Cranberries

Energy Mix
Dry Roasted Peanuts, Chocolate Gems, Thompson Raisins,
Peanut Butter Chips, & Pineapple

19th Hole Snack
Honey Roast Sesame Chips, Honey Roasted Peanuts,
Cajun Corn Sticks, Oriental Rice Crackers,
Almonds, & Wasabi Paste

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