



New for 2009!
Holiday Budget
Menu
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2009 Holiday Menu

CRIMSON CATERING is proud to present you with bright ideas for this season's holiday entertaining. Whether you are planning an office gathering or a large holiday reception or dinner, CRIMSON CATERING has the menu for YOU.

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The *ULTIMATE* Office Reception

Gourmet Cheese Board

To include a variety of Imported & Domestic Cheeses
Garnished with Red & Green Grapes
Fresh Strawberries

Crudités

Assorted Garden-Fresh Vegetables
Served with Herb Dip

Chef's Selection of Classic Chilled Hors d'Oeuvres

This classic assortment consists of: Fresh Lobster with Deviled Eggs & Lemon Mayonnaise, Shrimp Cocktail with Roquefort Cream Cheese & Cocktail Sauce, Roasted Baby Vegetables with Beet Cream, Smoked Salmon with Cornichons & Dill, Ocean Scallops with Ginger, Curry & Fine Herbs, Portobello Mushrooms & Sun-Dried Tomatoes with Goat Cheese & Pesto
{3 pieces per person}

Assorted Holiday Cookies

To include Gingerbread Men

\$15.75 per person {20 person minimum}

Includes drop off service, disposables, and festive greens





Wreath Reception

Crudités Wreath

Whole Baby Vegetables in the shape of a “Wreath” with Herb Dip

Saté Wreath

To include a Trio of Saté (room temperature):

Teriyaki Beef Saté

Chili Lime Salmon Saté

Ginger Chicken Saté

{3 pieces per person}

Presented with Asian Slaw accompanied with assorted Dipping Sauces

Festive Roll-Up Wreath

Assorted Miniature Roll-Ups to include:

Roasted Turkey with Cranberry Chutney

Roast Beef with Boursin Cheese

Honey Ham with Honey Mustard

Hummus & Assorted Peppers

{3 pieces per person}

Presented with Tri-Colored Tortellini Pasta Salad

Holiday Cookie Wreath

Assorted Holiday Butter Cookies in the shape of
Christmas Trees, Bells, Spritz, Snowballs, and Iced Drizzled Stars

\$17.75 per person {20 person minimum}

Includes drop off service, disposables, and festive greens





Holidays on the Square

- *A GREAT LUNCH ALTERNATIVE* -

Winter Salad

Field Greens tossed with Cranberries, Spiced Pecans,
Gorgonzola Crumbles, & a Sherry Vinaigrette

Grilled Vegetable Display

Grilled Vegetables marinated in Herb Infused Oils
Served room temperature with Focaccia

Lady Finger Sandwiches

3 sandwiches per person to include:

Tuna Salad, Traditional Egg Salad, & Roasted Chicken Salad

Israeli Couscous Salad

Tossed in a Balsamic Vinaigrette garnished with Diced Red & Green Peppers

Assorted Gourmet Bar Cookies

To include: Raspberry, Lemon, & Cream Cheese Brownies

\$16.50 per person

{25 person minimum}

Includes drop off service, disposables, and festive greens



Soup & Salad Station

Choice of 2 ~ Includes condiments and Assorted Rolls & Butter

Traditional Clam Chowder
with Oyster Crackers & Freshly Griddled Crabcakes
with Spicy Remoulade Sauce

Home-Style Seasonal Soup
with Mini Grilled Brie Sandwiches

Squash Bisque
with Crème Fraîche

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New England Salad
Baby Lettuce, Sun-Dried Cranberries,
Spiced Parsnips, Candied Walnuts, & Apple Vinaigrette

Caesar Salad
Herb Croutons, Red Roasted Peppers, Reggiano Cheese,
Cracked Black Pepper, & Classic Caesar Dressing

Mesclun Green Salad
Assorted Garden Vegetables & Basil Vinaigrette Dressing

\$9.25 per person {20 person minimum}
Includes drop off service, disposables, & festive greens





CRIMSON Carving Station

The Carving Station comes with Sauces, Condiments, & Sourdough Rolls

Herb Encrusted Tenderloin of Beef
with Horseradish Cream & Gourmet Spiced Mustard
\$325.00 (serves 25)

Roasted Vermont Turkey
with Cranberry Chutney
\$250.00 (serves 45)

Molasses & Mustard Glazed Baked Virginia Ham
\$250.00 (serves 45)

Five Spice Roasted Loin of Pork
with Warm Granny Smith Apple Chutney
\$195.00 (serves 25)

Wild Mushroom Strudel
\$195.00 (serves 25)

Uniformed carving chefs required ~ \$175.00 per chef



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Holiday à la Carte

*Having an office pot luck holiday gathering?
Spice it up with some of our holiday budget menu ideas....*

Rise & Shine...

*Seasonal Breakfast bakeries to include:
Gingerbread Muffins, Pumpkin Spice Bread, Cranberry-Orange Scones,
Lemon-Raspberry Scones, & Rum Raisin Scones*

\$2.00 each

Spice up your Beverage Breaks...

- Hot Apple Cider
- Spiced Egg Nog
- Hot Chocolate
- Starbucks Holiday Blend

Delivered in our 96 ounce disposable beverage containers

serves 12 ~ \$15 each

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Holiday Sweets

Decorate your own Cup Cake

A variety of Chocolate & Gold Cupcakes
Vanilla Icing and Holiday Sprinkles
25 cup cake minimum ~ \$1.95 each

Gourmet Mini Cupcakes

Assorted Chocolate & Gold iced with the Holiday Theme
\$1.50 each

Festive Yule Logs

Vanilla Géniose Saturated with Curaçao Syrup
filled with Semi-Sweet Chocolate Mousse and covered with Ganache
\$29.75 ~ 16-20 slices

Holiday Cookies

*Our sugar cookies in Holiday designs: Wreaths, Holly, Reindeer, Trees,
Santa Boots, Dreidels, and Jewish Stars*
\$1.75 per cookie

Holiday Cookie Platters

*Our variety of our Holiday & Classic Freshly Baked Cookies and Brownies to include:
Chocolate Chunk, Oatmeal Raisin, Macadamia White Chocolate Chip, Fudge Brownies,
Mini Gingerbread Men & Woman, and Holiday-Shaped Cookies decorated with Candy
Canes & Foil Wrapped Kisses*
\$1.75 each

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Holiday Tortes & Tarts

White Chocolate Egg Nog Spice Torte

Layers of Spice Cake with Creamy Eggnog Mousse,
White Chocolate Ganache, & a Splash of Brandy

\$29.95 each ~ 6" cake serves 12

Chocolate Pumpkin Spice Torte

Light Chocolate Pumpkin Spice Cake topped with Pumpkin Mousse
finished with a Spiced Caramel Topping

\$29.95 ~ 11" serves up to 16 guests

Pear Almond Tart

Pear halves baked in bed of Frangipane
with Pastry Cream garnished with Toasted Almonds

\$29.95 ~ 11" serves up to 16 guests

Apple Bavarian Tart

Fresh Sliced Apples with Cream Cheese Filling in a Sweet Pastry Crust
with Special Crumb Topping

\$29.95 ~ 11" serves up to 16 guests

Linzer Tart

Spiced Nut Crust filled with Sweet & Tangy Raspberry Preserves
finished with Lattice Design & Whole Toasted Almonds

\$29.95 ~ 11" serves up to 16 guests

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Holiday Parties on a Budget

“On-a-Budget” Breakfast

Fresh Fruit Salad
*To include a variety of
Melons & Berries*

Traditional Quiche Loraine
& Roasted Winter
Vegetable Quiche

Freshly Baked
Cinnamon Buns

Festive *Holiday Blend* Coffee

\$9.95 per person ~ 15 person minimum

“On-a-Budget” Lunch

Fresh Garden Salad
with Balsamic Vinaigrette

Sliced Oven Roasted
Turkey Breast
*Topped with Traditional
Brown Gravy*

Homemade Corn Bread Stuffing &
Mashed Potatoes

Cranberry Sauce

Assorted Rolls & Butter

Sautéed Green Beans
with Almonds

Holiday Cookie Assortment

\$14.95 per person ~ 15 person minimum



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Cup Cakes & Hot Chocolate Break

We will provide a variety of Chocolate & Gold Cupcakes
with Red, Green, & White icing
and Holiday Jimmies

Hot Chocolate
served with a side of Whipped Cream
& Mini Marshmallows

\$4.00 per person

Gingerbread Folks & Cider Break

We will provide freshly baked Gingerbread Folks
with bowls of White Icing, Red & Green M&Ms,
Jimmies, & Gumdrops

Accompanied by Warm Cinnamon-Apple Cider

\$4.00 per person





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Holiday Office Reception on a Budget

Cranberry Onion Pepper Dip & Veggies
Served with Chef's Garden Fresh Vegetables
& Basket of Toasted Pita Chips

Festive "Holiday" Baked Brie
Featuring a 1 kilo of Brie stuffed with Honey Mustard,
Pecans, & Cranberries,
served with Toasted Baguette

Shortbread Cookies
Displayed with Mini Candy Canes,
Foil-Wrapped Candy

\$8.50 per person ~ 20 person minimum





General Information

Menu and Event Planning

To ensure proper staffing, ordering, and quality standards for our customers, final counts should be received 72 business hours prior to your event. You are welcome to choose a split menu; the higher priced entrée will prevail.

Delivery Services

Standard deliveries and pick-ups are set up at your convenience. Unless requested, service staff will not remain at *On the Move* events. To provide complimentary delivery on the Cambridge Campus we have a \$75 minimum food order Monday-Friday, 8am-5pm, and a \$750 minimum for events taking place after 5pm, on weekends or on the Longwood Campus.

Event Staffing

Your Catering Sales Manager will help you determine staffing needs based on the size of your group, menu, style of service, and the logistics of the space. Staffing for events is charged on an hourly basis for actual hours worked with a four-hour minimum. We estimate a two-hour set-up and a two-hour breakdown. The rate for attendants is \$30 per hour, per service person based on actual hours worked, with a four-hour minimum. Plated dinners under 50 require a culinary fee of \$175.00.

Open Flames & Sterno

For your guests' safety we require an attendant to be available at events which require open flames or Sterno. The cost for the attendant will be passed on to you at the current rates.

Service Ware & Rental Item Options

The *On the Move* menu cost for upscale DISPOSABLE service ware is \$1.00 per person based on the final count. CHINA service is available upon request at an additional per person fee. We estimate – Reception, \$3.50 pp; Sit -down, \$8.00 pp. This charge may change based on the complexity of your event. We would be more than happy to help assist with any table and chair rental needs. The charges vary based on delivery times, size of the order, and final selections. Our Catering Sales Manager can give you an estimate for rental as well as set-up and delivery fees.





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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 to our office three working days prior to the event via certified check or money order. We do not accept credit cards.

Beverage Service

Our Sales Manager can provide you with the various Beverages Services that are available to service your group.

Holiday Decor Package

Holiday Decor Packages available.

Please consult your Catering Sales Manager for options.

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