CRIMSON CATERING

Fall Menu Specials

CRIMSON CATERING

2015
To place an order, call 617-496-6000
or email: crimson_catering@harvard.edu

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

Fall Continental Breakfast

APPLE CROISSANTS, PUMPKIN SCONES AND PECAN BUNS

FALL FRUIT SALAD | Pears, Apples, Grapes and Plums with Cinnamon and Lemon

ASSORTED JUICES

COFFEE, DECAFFEINATED COFFEE, TEA

7.00 PER GUEST

Frittata

SMOKED CHORIZO AND CHEDDAR FRITTATA | with Green Chard and Thyme

CINNAMON AND NUTMEG ROASTED ACORN SQUASH FRITTATA | with Goat Cheese and Sage

36.00 EACH, SERVES 12 GUESTS

Breakfast Accompaniments

PUMPKIN SPICED STEEL CUT OATS | with Toasted Pecans and Greek Yogurt
6.25 EACH

CHEDDAR CHIVE SCONES | ROSEMARY PARMESAN SCONES | 30.00 PER DOZEN

CHOCOLATE PULL APART BREAD | Chewy Pastry coated in Cocoa and Brown Sugar, Baked together and Glazed with Rich Chocolate Ganache
30.00 SERVES 10 GUESTS

HOUSEMADE GRANOLA PARFAITS | with Greek Yogurt and Native Honey, Grapes and Blackberries
4.00 EACH
LUNCH

Chilled Buffet

ASSORTED ROLLS WITH BUTTER

QUINOA SALAD | Nutmeg Roasted Pumpkin, Pistachios, Cranberries, Spinach, Apple Cider Vinaigrette

FALL GREENS | Red and Yellow Beets, Vermont Cheddar, Orange Walnut Vinaigrette

ROASTED FALL VEGETABLE SALAD |
Brussels Sprouts, Parsnip and Persimmon, Tarragon Sherry Vinaigrette

MAPLE GLAZED GRILLED CHICKEN BREAST |
served with Pear-Cranberry Chutney

FALL THEMED SUGAR COOKIES

Hot Buffet

ASSORTED ROLLS WITH BUTTER

CURRIED KABOCHA SQUASH AND PEAR SOUP | with Roasted Pumpkin Seeds

BABY KALE | Honey Roasted Almonds, Pumpkin, Cheddar and Blood Orange Vinaigrette

BONELESS BREAST OF BRAISED PAPRIKA CHICKEN |

CUMIN–FENNEL RUBBED SALMON |
Leek Sauvignon Blanc Sauce

ROASTED BRUSSELS SPROUTS AND GRAPES | with Walnuts

ROASTED SWEET POTATO WEDGES | with Whole Grain Mustard and Chive Glaze

PUMPKIN STREUSEL BARS

24.00 PER GUEST

25.00 PER GUEST
Fall Signature Tote Bag Sandwiches

Turkey, Roasted Delicata Squash, Apple Wood Smoked Bacon | with Gorgonzola, Chopped Walnuts in a Spinach Wrap

Dilled Tuna Salad |
with Capers, Tomato, Cucumber and Bibb Lettuce on an Everything Bagel

Ham and Brie | with Apple Butter and Fall Greens on Country Wheat Bread

Heirloom Tomatoes | Lemon Feta Spread, Basil Pesto and Kalamata Olives on Herb Focaccia

Cape Cod Potato Chips

Freshly Baked Cookie

11.00 per guest
STATIONARY PRESENTATIONS

Oktoberfest

SOFT PRETZELS | with Honey Mustard Dip

APPLE CHICKEN SAUSAGE AND
SMOKED SAUSAGE | Braised Red
Cabbage, Pear Chutney

10.25 PER GUEST

A Taste of Autumn

KALE AND ARTICHOKE DIP |

THYME AND TRUFFLE WHITE BEAN DIP |

CURRIED CAULIFLOWER DIP |

served with Focaccia, Gold Country Bread,
Cranberry Walnut Chips

5.75 PER GUEST

Housemade Cheese Spreads

PECAN, CRANBERRY, GREAT HILL BLUE AND
TARRAGON, CABERNET SYRUP |

ROASTED PUMPKIN, GOAT CHEESE AND SAGE,
BLUEBERRY PURÉE |

DATE, WALNUT AND MASCARPONE,
LOCAL HONEY |

Ficelle, Assorted Crackers

6.50 PER GUEST
CRIMSON CATERING
80 JFK Street
Cambridge, MA 02138

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