Holiday 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.dining.harvard.edu/crimson-catering
STATIONARY PRESENTATIONS

Holiday Cheese Spreads

Your Choice of Three:
ROASTED TOMATO, BASIL PURÉE, PARMESAN AND TOASTED PINE NUTS
CHEESE TERRINE | drizzled with aged balsamic

BLUE CHEESE, SPICED WALNUTS, PEAR TERRINE | drizzled with honey

HONEY DIJON WITH CHEDDAR AND CREAM CHEESE | Rolled in Crunchy Pretzel Pieces

CHEDDAR, SCALLION, BACON AND HORSERADISH | rolled in Everything Bagel Seasonings

SUN-DRIED TOMATO, MOZZARELLA, PARMESAN AND CREAM CHEESE | with Italian Spices and Red Pepper Flakes

Sesame Lavash, Sliced Soft Pretzels, Crostini and Baby Carrots

5.75 PER GUEST

Popcorn Station

A Selection of Freshly Popped Flavored Popcorns Presented in Glass Jars

MARSHMALLOW AND CHOCOLATE | CAJUN SPICED | SEA SALT AND MALT VINEGAR |

5.50 PER GUEST

Crimson Bruschetta Bar

HOUSEMADE CROSTINI |

with the guest’s choice of toppings: Tomato, Basil, and Garlic Salsa; Chunky Guacamole with Tomato and Cilantro; Goat Cheese and Sun-Dried Tomato Spread; Prosciutto and Artichoke; Fig and Onion Marmalade; Kalamata Olive Spread; Warm Crab Dip; Warm Spinach Dip

$7.50 PER GUEST (MINIMUM 25 GUESTS)
PASSED HORS D’OEUVRES

All Hors d’Oeuvres priced per piece

Baby Spinach and Artichoke Wonton Flower Cup | 2.75

Beef Bourguignon Puff | 2.75

Braised Shortrib and Manchego Empanada | 2.75

Cajun Spiced Andouille Sausage Cheese Puff | 2.75

Chicken and Lemongrass Pot Sticker, Wasabi Soy | 2.50

Pecan Crusted Chicken Tender with Plum Sauce | 2.50

Crab Rangoon, Sweet Chili Orange Marmalade | 2.75

Maui Shrimp-Spring Roll, Ginger Sesame Soy | 3.25

Portobello Mushroom and Ricotta Puff | 2.75

Pear Brie with Toasted Almonds in a Phyllo Beggars Purse | 2.50

Spinach Stuffed Mushroom Cap with Mozzarella | 2.50

Wild Mushroom and Cheese Tart | 2.75

Fruit Shooters of Minted Citrus Salsa, Studded with Pomegranate Seeds | 3.00

Smoked Salmon in Cucumber Boat | 3.00

Jumbo Shrimp Cocktail | 3.50
DINNER STATIONS

Seafood Newburg Station

LOBSTER, SHRIMP AND SCALLOPS | in a Sherry Cream Sauce, 
Ladled into Warm Pastry Shells 
Accompanied by Salad of Mixed Greens, 
Heirloom Beets and Goats Cheese, 
Extra Virgin Olive Oil 

14.00 PER GUEST

Hot Open Faced 
Turkey Sandwiches

ROASTED TURKEY SLICED TO ORDER | 
with Cornbread Stuffing, Gravy and 
Cranberry Relish on Country White Bread 
Served with Roasted Brussels Sprouts 
with Bacon, Mustard Walnut Vinaigrette 

12.50 PER GUEST

Slider Station

RED BEET, BROWN RICE, LENTIL 
AND GARANZO BEAN | 
served in a Pita Triangle 

TRADITIONAL BEEF BURGER | 
with Pickles, Cheddar Cheese 
and Tomatoes, Brioche Roll 

HARISSA SPICED LAMB BURGER | 
Carrot Slaw, Minted Yogurt Sauce, 
Brioche Roll 

9.50 PER GUEST
Ancient Grains Station

**ISRAELI COUS COUS |**
with Butternut Squash, Cranberries, Peas and Fresh Sage

**BAKED FARRO |**
with Tomatoes, Basil and Parmesan Cheese

**GARLIC BUTTER SHRIMP AND QUINOA |**
Served with Grissini and a Display of Grilled Vegetables, Roasted Garlic Basil Aioli and Spicy Roasted Tomato Almond Dip

8.75 PER GUEST

Mac & Cheese Bar

**TRADITIONAL MACARONI WITH CHEDDAR CHEESE OR MACARONI WITH SMOKED GOUDA |**
top with Crispy Bacon, Caramelized Onion, Chives, Roasted Cauliflower or Broccoli, Sautéed Crimini Mushrooms, Braised Short Rib, Diced Buffalo Chicken, Ritz Cracker Crumbs, Peppercorns and Salts, Truffle Oil

9.25 PER GUEST

Paella Station

**TRADITIONAL PAELLA |**
Saffron Rice, Shrimp, Mussels, Calamari, Chicken, Chorizo and Vegetables

13.50 PER GUEST

Add a Vegetarian Paella,
8.75 PER GUEST (MINIMUM 25 GUESTS)
DESSERT BUFFETS
(Minimum 40 Guests)

Eggnog Crème Brulée Cake
and Bûche de Noël

Winter Brownie Pops
and Raspberry Window Cookies

Peppermint Bark
and Almond Butter Toffee

8.50 per guest

Brownie Tree

Cranberry Pistachio Bar
and Holiday Petit Fours

Winter Sugar Cookies, Cranberry
and Candied Walnut Tart

Dessert Tastes of Gingerbread,
Chocolate Peppermint and
Caramel Eggnog

10.50 per guest

Hand Decorated
Large Snowmen Cookies

Winter Cake Pops

Holiday Mini Collection
of Mini Pastries

8.25 per guest

Hot Chocolate and “Cannoli” Bar

Molten Hot Chocolate
with Whipped Cream, Crushed Peppermint Candies, Chocolate Shavings and Miniature Marshmallows

Sweet Cannoli Cheese Ball
Ricotta and Cream Cheese Mixed with Powdered Sugar and Cinnamon, rolled in Mini Chocolate Chips, served with Vanilla Wafers and Graham Crackers

6.25 per guest