

FULL MENU  
& VALUE MENU



HKS/Catering



Harvard University  
Dining Services

**(vgt), vegetarian // (vgn), vegan**

We have numerous **gluten-free** and **dairy-free** selections available.

Please ask your Events Coordinator for more information.

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Before placing your order, please inform your server if a person in your party has a food allergy.

Within this menu listing, items marked with an \* are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# ORDERING GUIDELINES

HKS employs the services of Harvard University Dining (HUDS), the exclusive caterer for the school. It strives to present the best full-service catering products and services to its customers.

The office is open M-F, 9am-5pm in Taubman G56 to assist with any catering questions.

Orders may be placed Monday through Friday, 8am-5 pm. There are no weekend business hours for placing orders.

- Call the Sales Helpline at 617.384.6683
- Email HUDS at [huds@hks.harvard.edu](mailto:huds@hks.harvard.edu)

To add catering to your Spacebook Reservation, see [Update or Cancel an Existing Reservation](#).

## CANCELLATIONS

Hosts must notify the sales office by Noon at least two full business days before the event date to cancel.

Cancellations made less than two full business days before the event date will be charged 50% of the cost of the event, in addition to full staffing charges as projected in the original event estimate.

Same-day cancellations and cancellations made one day prior to the event date will incur the total event charges; please let the HUDS sales office know as soon as possible should this occur. Late cancellations due to severe weather will be evaluated on a case-by-case basis.

Cancelling a room reservation does not automatically cancel the attached catering order. To avoid charges, email [HUDS@hks.harvard.edu](mailto:HUDS@hks.harvard.edu) before cancelling the booking.

## MINIMUM NOTICE OF CATERING & GUEST COUNT

All event information should be finalized no later than four (4) business days prior to the event date.

Large events (more than 100 guests) and events with custom menus require ten (10) business days' notice for guarantees after which time counts cannot be reduced.

Weekends and holidays are not business days and will not be included in this count. Requested delivery timing may not be guaranteed when orders are placed after the minimum notice requirement.

## ORDERS

Place orders at least 4 business days in advance (10 if more than 100 guests expected), to ensure availability of the requested menu items and to avoid late fees. Any orders placed less than 3 business days in advance are subject to availability of desired products.

For events booked after the minimum notice period, HUDS sales team will design a satisfying menu utilizing products currently on hand.

## GUARANTEES AND GUEST COUNTS

Final guest counts must be submitted to the catering sales office at least three business days before the event date by noon. After this time, the headcount cannot be reduced. Additions to the guest counts are not guaranteed the same menu items initially ordered.

## FEES

Late fees for orders placed with minimal advance notice will be assessed as follows:

- Same day: \$160.00
- One business day before the event date: \$140.00
- Two business days before the event date: \$125.00
- Three business days before the event date: \$110.00

Please note that requested delivery timing may not be guaranteed when orders are placed with less than 3 business days between the date the order is placed and the date of the event.

Change fees will be assessed as follows:

There will be a \$110 fee on any changes that are made to an order on the same day as the event.

- Event start or end timing
- Location
- Guest count

Changes made one day prior that significantly impact the business will be charged a \$90.00 fee.

## ADDITIONAL CHARGES

### LINENS AND SERVICES CHARGES

Linens are required on all catering tables in outdoor spaces, Wexner Commons and in hallway set-ups.

Linens are required at all events where a sterno is used for fire prevention reasons

Linens (paper tablecloths are included):

- House linens
  - + \$20.00 per cloth (up to 6' table)
  - + \$21.00 90" X 132" linen (to cover catering table)
  - + \$19.00 for a round linen (to cover a hi-top table)
  - + \$2.50 per napkin (white)
- Specialty linens as requested by event hosts/clients (plus a delivery fee)

Services (compostable wares are included):

- House China/Silverware
  - + \$6.00pp for breakfast or lunch

- + \$5.00pp for breaks
- + \$8.00pp for buffet dinner
- + \$10.00 for plated dinner
- Glassware \$3.50pp
- + Glassware for a bar \$1.50pp
- Rentals of China/Silverware/Glassware/Tables, etc. as requested (plus a delivery fee)
- Flowers as determined by catered event needs

## ROOM RESERVATIONS

Hosts must reserve event space or meeting rooms and confirm the set-up of the space before placing their catering order. Functions that exceed room capacity or violate fire and safety regulations will not be booked.

Regular delivery hours are: Mon – Fri, 7am – 9pm.

## EVENT STAFFING

HUDS coordinates attendants, bartenders, and chef attendants to service the event as needed. These rates include 2 hours of set up, actual event time, and 1 hour of breakdown.

All outdoor events are considered a complex set up and will be charged staffing to reflect the event size and timing.

- Waitstaff = \$50/hr. (minimum of 4 hours)
- Bartenders = \$50/hr. (minimum of 4 hours) \*
- Culinary Station Attendants = \$275 per chef
- Sterno-only Staff = \$125\*\*
- Staffing set-up fee (required for all events with over 40 guests or smaller events with complex set-ups) = \$95
- Event Manager (for more significant events that require an Event Manager to facilitate) - \$400
- Chef fee = \$150 (applies when an event requires 10 or more separate dietary plates)

All staff will be paid time and a half for any work done after 9pm or on Saturdays or Sundays. The customer will cover this expense. This includes culinary staff for late-night meals (\$75/hr).

Staffing on holidays is charged at two-and-a-half times the hourly rate, and the same conditions apply as above. \$125/hr.

\* State law requires a bartender for any event where alcohol is served.

\*\* To ensure proper safety, and per Cambridge law, any event using a burning flame requires an attendant. A staff person will stay at the event until all guests have gone through the buffet; the staff person will extinguish all flames before leaving.

## PAYMENT GUIDELINES

Harvard Kennedy School-funded catering orders require an HKS billing code. Internal (University-affiliated) catering orders will not be booked without a university billing code. Reservations will be charged a 10% administrative fee.

All non-HKS reservations will be charged a 20% administrative fee.

The administrative fee is not a tip or gratuity for our staff. The administrative fee is used to defray the expenses of the Harvard Kennedy School (HKS) catering service.

Catering services are integrated into Spacebook. Bills cannot be split and services must be assigned to one billing code.

The journaling process for HKS is managed by the Office of Financial Services and allows costs to be allocated across multiple Harvard Funds. If you would like your events charged to various billing codes, please contact your Finance Manager.

For external orders, we accept checks or credit cards. All credit card payments will be charged a 6.25% sales and meals tax, a 0.75% local tax.

## FOOD SAFETY

After the event, should anyone take any leftover food from the event, they will be responsible for maintaining it in a safe handling manner. Do not leave food at room temperature for longer than two hours. Food must be kept cold (40 degrees or below) and reheated to a temperature of 140 degrees or above. Discard any food held outside a controlled temperature for an unknown period. Those taking the food are responsible for safely handling any food item as soon as it is removed from the HUDS-controlled buffet.

## FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

HKS Catering makes every effort to accommodate the various dietary requirements of its guests. It is committed to stringent food safety measures and assisting guests with food allergies and intolerances. Based on the information regarding guests' food allergies or special dietary needs, it will provide a specially prepared plate at each meal served in the facility. However, it is incumbent on every individual with a particular dietary need to make this known to their event host and to the servers at each separate meal.

This helps to ensure that all parties have access to the information necessary to keep themselves healthy and safe and that guests receive their specially prepared meals. Guests with food allergies and intolerances should refrain from taking food from another guest or the buffet without speaking with a chef regarding the item's ingredients.



# BREAKFAST BUFFETS

All prices are per person.

## Traditional Hot Breakfast 243.75 {10 person minimum}

- Scrambled Eggs (vgt)
- Pork Bacon (gf)(df) or Chicken Sausage Links (gf)(df) or Vegetarian Breakfast Sausage (vgt)
- Chef's Choice Breakfast Potatoes
- Assorted Mini Pastries (vgt)
- Waffles (vgt) or Pancakes (vgt) with Maple Syrup
- Fruit Salad (vgn)
- Coffee, Decaffeinated Coffee, Tea

## Chef Prepared Omelet Station 38.00 {10 person minimum}

- Omelets made-to-order with your choice of ingredients selected from our buffet
- Toppings include: Grated Cheddar Cheese, Diced Tomatoes, Onions, Sautéed Mushrooms, Feta Cheese, Diced Asparagus, Spinach, Ham & Grilled Chicken
- Mini Muffins, Mini Bagels with Toppings
- Fruit Salad (vgn)
- Pitchers of Juice
- Coffee, Decaffeinated Coffee, Tea

## Fresh & Healthful Breakfast 32.00 {10 person minimum}

- Chef's Choice Frittata (gf)
- Creamy Farro with Honey-Roasted Blueberries (vgt)(df)
- Seasonal Fruits Parfait with Greek yogurt, Granola & Agave Nectar (vgt)(gf)
- Freshly-Squeezed Orange & Ruby Grapefruit Juice
- Flavored Water Dispenser
- Coffee, Decaffeinated Coffee, Tea

## Gourmet Breakfast 36.00 {10 person minimum}

- Individual Savory Frittatas + Ham & Swiss (gf) + Sweet Potato, Roast Tomato, Spinach, Goat Cheese (vgt)(gf)
- Grilled Bacon (gf)(df)
- Vegetarian Sausage (vgt)
- Selection of Sliced Fruits with Berry Garnish (vgn)(gf)
- Greek Yogurt: Strawberry & Plain (vgt)(gf)
- Assorted Gourmet Pastries
- Assorted Mini Bagels with Plain & Chive Cream Cheese (vgt)
- Coffee, Decaffeinated Coffee, Tea

## Healthy Start (vgt)(gf) 14.00

- Fresh Fruit Salad
- Hemp Granola
- Low-Fat Plain Greek Yogurt and Flavored Regular Yogurt
- Coffee, Decaffeinated Coffee, Tea

## Continental Breakfast 10.50

- Mini Assorted Pastries & Tea Breads (vgt) (Bagels not included)
- Coffee, Decaffeinated Coffee, Tea

## Bagel Basket (vgt) 6.50

- Assorted Regular Bagels with Cream Cheese, Butter, Peanut Butter, Jam
- Coffee, Decaffeinated Coffee, Tea

## PLANT FORWARD MENU

### Gourmet Vegetarian Breakfast (vgt) 37.25 {10 person minimum}

- Individual Savory Tart: Sweet Potato, Roast Tomato, Spinach, Goat Cheese
- Vegetarian Sausage (vgt)
- Sliced Fruits with Berry Garnish (vgn)(gf)
- Greek Yogurts: Strawberry and Plain (vgt)(gf)
- House Granola (vgt)(df)
- Vegan Overnight Oats (vgn): Soy Yogurt, Almond Milk, Cinnamon, Agave, Blueberry
- Assorted Mini Gourmet Pastries, Mini Croissants, Mini Bagels, Chive Cream Cheese (vgt)
- Coffee, Decaffeinated Coffee, Tea

### Vegan Breakfast Sandwich (vgn) 7.00 Sweet Potato, Beet Purée, Spinach, and Tomato on a Whole Wheat English Muffin

### Chocolate Parfait with Seasonal Compote (vgt)(gf) 7.50 {10 person minimum}

Soy Yogurt, Chocolate Shavings, Pistachio, Agave

### Chia Pudding (vgn)(gf) 7.50 {10 person minimum}

Almond Milk, Soy Yogurt, Blueberries, Toasted Almonds, Coconut

### Creamy Warm Farro (vgn) 6.95 {10 person minimum}

Oat Milk, Cinnamon, Sour Cherry

### Vegetarian Breakfast Sausage (2pc) (vgt) 7.00

## BREAKFAST ENHANCEMENTS

|                                                        |                  |
|--------------------------------------------------------|------------------|
| Assorted Breakfast Pastries (2 pcs) (vgt)              | 4.75             |
| Assorted Tea Bread (10 slices) (vgt)                   | 25.00            |
| Regular Bagel and Cream Cheese (vgt)                   | 3.75             |
| Coffee Cake (16 slices) (vgt)                          | 54.25            |
| Choice of Walnut Apple Cinnamon OR Blueberry           |                  |
| Fruit Salad (vgn)                                      | 6.75             |
| Sliced Fruit (vgn)                                     | 7.25             |
| Mini Fruit Skewer (vgn)(gf)                            | 100.00 per dozen |
| Mixed Berries (vgn)(gf)                                | 8.50             |
| Seasonal Whole Hand Fruit (vgn)                        | 3.00             |
| Granola with Plain & Flavored Greek Yogurt (vgt)       | 6.50             |
| Individual Yogurt (vgt)(gf)                            | 3.50             |
| Vegan Yogurt (vgn)                                     | 5.75             |
| Oatmeal with Toppings (vgn) {10 person minimum}        | 5.50             |
| Mini Filled Breakfast Muffins (vgt)                    | 23.00 per dozen  |
| Hard-Boiled Eggs (vgt)(gf)                             | 28.00 per dozen  |
| Pork Bacon (gf)(df) {10 person minimum}                | 6.00             |
| Breakfast Potatoes (vgn)(gf) {10 person minimum}       | 5.00             |
| Chicken Sausage-2pc (gf)(df) {10 person minimum}       | 6.50             |
| Chef's Choice Meat Quiche (6-8 slices)                 | 30.00            |
| Chef's Choice Veggie Quiche (6-8 slices) (vgt)         | 28.25            |
| Chef's Choice Vegetable Frittata (Serves 12) (vgt)(gf) | 39.00            |
| Chef's Choice Meat Frittata (Serves 12) (gf)           | 42.00            |
| Sausage Egg and Cheese Breakfast Sandwich              | 6.00             |
| Egg and Cheese Breakfast Sandwich (vgt)                | 5.00             |
| Waffles & Maple Syrup (vgt)                            | 5.75             |
| Savory Lattice Pastry (vgt)                            | 6.95             |
| Choice of Spinach or Leek                              |                  |
| Gluten-Free Muffins (vgt)(gf)                          | 4.75             |
| Parfait (vgt)(gf) {10 person minimum}                  | 6.00             |
| Scrambled Eggs (vgt) {10 person minimum}               | 6.25             |

## BEVERAGES

|                                                   |       |
|---------------------------------------------------|-------|
| Coffee, Decaffeinated Coffee, Tea                 | 4.00  |
| Assorted Juices                                   | 3.75  |
| Assorted Sodas                                    | 3.00  |
| Assorted Polar Sparkling Waters                   | 3.00  |
| Agua Fresca Bar {10 person minimum}               | 5.50  |
| Open Water (12oz Can) Still Water                 | 3.05  |
| Saratoga Water (Sparkling or Still)               | 3.75  |
| Water Dispenser                                   | 5.50  |
| Flavored Water Dispenser                          | 7.00  |
| Lemonade Pitcher (serves 6)                       | 13.00 |
| Iced Tea Pitcher (serves 6)                       | 13.50 |
| Bottle of Pellegrino                              | 5.75  |
| Water Pitcher                                     | 3.00  |
| Iced Coffee                                       | 4.75  |
| Fresh Squeezed Orange or Grapefruit Juice Pitcher | 17.00 |
| Beverage Selection                                | 3.75  |
| Sparkling Cider                                   | 13.00 |
| Brewed Hot Chai Tea (per 8oz cup)                 | 4.25  |
| Thyme, Basil with Lavender Petals Mocktail        | 10.00 |

# BREAKS

All prices are per person, unless otherwise noted.

Afternoon Tea 6.50

Tea Selection with Thinly Sliced Lemon,  
Assorted Gourmet Cookies and Seasonal Fruit Garnish (vgt)

Mix-Your-Own Crunch (10 person minimum) 6.50

Walnuts, Pumpkin Seeds, Pretzels, Raisins,  
Dried Cranberries and M&M's (vgt)

Mini Sandwiches (2 per person) 5.00

Select Three Flavors:

- Tomato Mozzarella and Pesto (vgt)
- Black Pepper Bacon with Lettuce and Tomato (df)
- Smoked Salmon, Dill Cream Cheese and Cucumber
- Asian Slaw and Avocado on Multigrain Bread (vgn)

Chef Prepared

Kettle Potato Chips (vgt) (10 person minimum) 5.00

Select Two Flavors: Jalapeno, Cheddar,  
Salt & Vinegar (vgn)(gf)

Layered Hummus Dip (vgt)

Hummus, Tabbouleh, Diced Cucumber, Sliced Olives,  
Red Pepper, Feta Cheese, Pita and Bagel Chips

Small (serves 12-15) 32.00

Large (serves 25-30) 48.75

Layered Hummus Dip (vgn)(gf) (Serves 10) 35.00

Hummus topped with Caramelized Sweet Onion  
and Cinnamon, served with Pita, Celery, Carrot

Charcuterie Box (12 Minimum) 23.00

Prosciutto, Salami, Everything Seasoned Crackers,  
Bread Sticks, Grapes, Medjool Dates

Tuscan Dips 7.00

- Roasted Red Pepper Dip (vgn)
- Feta & Mint Dip (vgt)(gf)
- Artichoke Pesto (vgt)
- Served with Rustic Bread

Assorted Healthy Life Bagged Snacks (vgt) 6.25

Selection may include Dried Fruit & Nut Mix

Guacamole & Salsa 6.25  
with Sour Cream and Tortilla Chips (vgt)

Salty Break (10 person minimum) 5.50  
Chips, Snack Mix, Goldfish (vgt)

Seasoned & Roasted Chickpeas (vgn)(gf) 3.75  
(10 person minimum)

Chips (vgt) (10 person minimum) 6.25  
with Salsa and Sour Cream

Flavored Popcorns (vgt) (10 person minimum) 4.50

Hummus and Pita Chips (vgn) 5.50

Assorted Kind Bars (vgt)(gf) 3.75

Assorted Snack Bars (vgt) 3.50

Astor Chocolate Bars (vgt) 3.75

Mini Astor Chocolate Bar (vgt) 1.75

Deep River Assorted Bags of Chips (vgn)(gf) 4.95

Smart Food Popcorn Individual Bags (vgt) 4.00

Chips (vgn) (Individual Bags) 3.25

# SANDWICH SELECTIONS

All prices are per person unless otherwise noted.

Classic Sandwich Buffet 16.00  
Includes your choice of Sandwich with Chips, Cookie and Whole Fruit

Signature Sandwich Buffet 18.00  
Includes your choice of Sandwich with Chips, Gluten-Free Brownie and Whole Fruit

+ Add Compostable Box 3.75 each

## Classic Sandwiches

- Oven Roasted Turkey Breast (df)
- Honey-Cured Ham & Swiss Cheese
- Crisp Julienned Vegetables with Hummus Wrap (vgn)
- Thinly Sliced Medium Rare Roast Beef \* (df)
- Tuna Salad (df)
- Chicken Salad (df)
- Tomato and Fresh Mozzarella with Basil (vgt)

Classic Sandwich Only 11.75

## Signature Sandwiches

- Tuna Salad with Dill (df)
- Roast Beef\* with Caramelized Onions, Mozzarella, Baby Spinach, Tomato and a Horseradish Mayo
- Grilled Chicken Breast with Tomato, Pesto and Baby Spinach (df)
- Roasted Turkey with Baby Spinach and Cranberry Aioli (df)
- Roasted Portobello, Zucchini, and Summer Squash with Red Pepper and Goat Cheese (vgt)
- Falafel Pita with Tahini, Cucumber, and Tomato (vgn)
- Smoked Tofu Wrap with Jicama, Cucumber, Carrot, Bell Pepper, Cabbage, Mint, Sweet Chili Sauce, Red Pepper Flakes in a Wholewheat Wrap (vgn)
- Smashed Avocado with Sliced Tomato, Banh Mi Slaw on Hearty Multigrain Bread (vgn)

Signature Sandwich Only 13.75

Deli Platter (per person, 10 minimum) 28.50

- Sliced Turkey, Roast Beef\*, Ham, Hummus (vgn) and Roasted Vegetables (vgn)
- Swiss Cheese, Yellow Cheddar
- Lettuce, Tomato, Red Onion & Pickles,
- Rolls, Rye Bread, Sub Rolls
- Mustard, Mayo
- Individual Bags of Chips (vgn)
- Cookies (vgt)
- Whole Fruit (vgn)

\* These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# COMPOSED SALADS

Mexican Chopped Salad {10 person minimum} 7.75  
Corn, Pico de Gallo, Tortilla Chips, Cotija Cheese, Chickpeas, Cucumber, Bibb Lettuce tossed with a Cilantro Lime Vinaigrette (vgt)

Beet Salad {10 person minimum} 7.75  
Mixed Greens, Beets, Toasted Sliced Almonds, Golden Raisins tossed in a Cilantro Lime Vinaigrette (vgn)

- + Add Grilled Chicken (gf)(df) 7.25
- + Add Grilled Salmon (gf)(df) 15.75
- + Add Beef (gf)(df) MP
- + Add Grilled Tofu (vgn) (gf) 6.00
- + Add Falafel (vgn) 6.25
- + Add Curry Chickpea Cakes (vgn) (gf) 6.25
- + Add Sante Fe Black Bean Cakes (vgn) 6.00
- + Add Lentil Meatballs (vgn) (gf) 6.00

Deconstructed Cobb Salad {10 person minimum} 31.50

- Grilled Chicken (gf)(df)
- Bacon (gf)(df)
- Hard-Boiled Egg (gf)(df)
- Blue Cheese (vgt)(gf)
- Avocado (vgn)(gf) & Tomato (vgn)(gf)
- Field Greens
- Balsamic Vinaigrette (vgn)
- Cookies (vgt)



Deconstructed Waldorf Salad 28.25  
{10 person minimum}

- Grilled Sliced Marinated Chicken (df)(gf)
- Grilled Marinated Tofu (vgn)(gf)
- Apples, Celery, Corn, Grapes, Walnut and Dried Cranberry
- Romaine Lettuce
- Creamy Lemon Zest Dressing (vgt)

### ADD A SIDE DISH

|                                                             |      |
|-------------------------------------------------------------|------|
| Classic Potato Salad (vgt) {10 person minimum}              | 5.00 |
| Primavera Pasta Salad (vgn) {10 person minimum}             | 5.25 |
| Asian Slaw (vgt)(gf)                                        | 4.50 |
| Field Green Salad (vgn)                                     | 6.00 |
| Garden Salad (vgn)(gf)                                      | 4.75 |
| Caesar Salad (vgt)                                          | 5.00 |
| Greek Salad (vgt) (gf)                                      | 5.00 |
| Thai Cucumber, Grape Tomato and Green Bean Salad (gf)(vgn)  | 8.25 |
| Roasted Almonds, Napa Cabbage, Thai Chili, Thai Vinaigrette |      |
| Southwest Black Bean and Roasted Corn Salad (vgt)           | 6.50 |
| Sweet Potato Fries (vgn) {10 person minimum}                | 4.25 |
| Mexican Rice (vgn)(gf) {10 person minimum}                  | 4.75 |
| White Rice (vgn)(gf) {10 person minimum}                    | 4.50 |
| Cauliflower Mac n' Cheese (vgt) {10 person min}             | 7.25 |
| Chef's Choice Pasta (vgt) {10 person minimum}               | 4.00 |
| Cornbread (vgt) {10 person minimum}                         | 2.50 |
| Herb Roasted Potato (vgn)                                   | 4.75 |

## PIZZA

Each pizza serves 4 people (8 slices).

Pizzas are available gluten-free, serve 2 people (4 pieces).

|                                                                                  |       |
|----------------------------------------------------------------------------------|-------|
| BBQ Chicken                                                                      | 29.00 |
| BBQ Sauce, Caramelized Onions and Pepper Jack Cheese                             |       |
| Buffalo Chicken                                                                  | 29.50 |
| Topped with Spicy Chicken, Blue Cheese Sauce and Mozzarella                      |       |
| Cheese (vgt)                                                                     | 26.00 |
| Topped with Tomato Sauce and Three Cheeses                                       |       |
| Greek (vgt)                                                                      | 27.25 |
| Topped with EVOO, Tomatoes, Mozzarella, Feta Cheese, Artichoke Hearts and Olives |       |
| Pepperoni                                                                        | 30.00 |
| Roasted Vegetable (vgt)                                                          | 27.25 |
| Topped with Mushrooms, Peppers and Onions                                        |       |
| Vegan Vegetable Pizza (vgn)                                                      | 27.25 |
| Topped with Vegan Cheese, Mushrooms, Peppers and Onions                          |       |

# HOT BUFFETS

## MAKE-YOUR-OWN TACOS

All served deconstructed. \$125.00 Sterno Fee applies.  
{10 person minimum}

All served with: Grilled Corn Tortillas (gf), Black Beans (vgn),  
Pico de Gallo, Pickled Green Cabbage (vgn), Guacamole (vgn)(gf),  
Cotija Cheese, Sour Cream (vgt)(gf)

Chicken Taco with Chicken Asada (gf)(df) 9.00 each

Grilled Vegetable Taco (vgn)(gf) 8.00 each  
with Grilled Vegetables

Fish Taco (gf)(df) 12.00 each  
with Fried Catch of the Day

## BURRITOS

All burritos are served with Pico de Gallo, Sour Cream  
and Cheese on the side.

Veggie (vgn) 10.50 each  
wrapped with Rice, Beans, Mixed Vegetables

Chicken (df) 11.00 each  
wrapped with Rice and Beans

## BASIC BUFFET

All prices are per person.

Served with a Mixed Green and Garden Vegetable Salad (vgn)  
(gf) with Dressing, Chef's Choice of Complementing Starch and  
Vegetables, Rolls and Butter, Gourmet Nut Dessert Bars (vgt)  
and Fruit Salad (vgn)

Choose one of the following:

Chicken Piccata (gf) {10 person minimum} 35.00  
with Lemon & Capers

Oregano Thyme  
Roast Chicken Thigh (gf)(df) 35.00

Blackened Salmon Filet (gf)(df) 42.00

Pan Seared Cod (gf)(df) 37.00  
with Chimichurri Sauce

Grilled Steak Tips (gf)(df) 43.00  
{10 person minimum}  
with Chimichurri Sauce

Beef Lasagna 44.00  
{10 person minimum}

Vegetable Lasagna 43.50  
{10 person minimum}

Teriyaki Salmon (df) 41.50

Beef Lasagna Only (serves 10) 45.00

Vegetable Lasagna Only (vgt) (serves 10) 43.50

## BBQ BUFFETS

All prices are per person, 10 person minimum.

Backyard BBQ 33.50

- Hamburgers (df)
- Hot Dogs (df)
- Veggie Burgers (vgn)
- Potato Salad (vgn)
- Tossed Garden Salad (vgn)(gf)
- Novelty Ice Cream (vgt)

BBQ Buffet 46.75

- Pulled BBQ Chicken (gf)(df)
- Pulled BBQ Pork (gf)(df)
- Coleslaw (vgn)
- Baked Beans (vgn)
- Roasted Corn Rib (vgn)
- Slider Buns (vgn)
- Watermelon (vgn)

## THEMED BUFFETS

All prices are per person, 10 person minimum.

### Chicken Tacos and Nachos 30.25

- Taco Seasoned Shredded Chicken (df)
- Spanish Rice (vgn) (gf)
- Spicy Roasted Vegetables (vgn) (gf)
- Refried Beans (vgn) (gf)
- Soft Flour Tortillas (vgn)
- Corn Tortilla Chips (gf)
- Lettuce, Salsa (vgn)(gf), Guacamole (vgn)(gf), Sour Cream, Olives, Shredded Cheddar Cheese, Nacho Cheese Sauce (vgt) (gf)
- Cookies (vgt)

### Pad Thai 26.00

- Asian Salad: Napa Cabbage with Mint, Thai Basil, Red Onions & Pepper tossed in a Sesame Dressing (vgn)(gf)
- Chicken Pad Thai: Chicken mixed with Rice Noodles & Asian Vegetables (gf)(df)
- Tofu Pad Thai: Tofu mixed with Rice Noodles and Asian Vegetables (vgn)(df)
- Assorted Nut Dessert Bars (vgt)

### Build-Your-Own Greek Pita 39.00

- Mint & Cumin Marinated Chicken (gf)(df)
- Roasted Potatoes with Lemon & Herbs (vgn)(gf)
- Crisp Greens topped with Tomatoes, Cucumbers, Red Onions, Olives, Feta Cheese with Greek Vinaigrette (gf)
- Hummus (vgn)(gf)
- Pita Pockets (vgn)
- Tzatziki Sauce (vgt)(gf)
- Honey Walnut Almond Baklava (vgt)

### Indian Flavors 42.00

- Tandoori Chicken (gf)
- Makhani Dal (Black Lentil & Kidney Beans) (vgn)
- Basmati Rice (vgn)(gf)
- Cilantro Chutney (vgn)(gf)
- Mint Raita (vgt)(gf)
- Vegetable Pakoras (vgn)
- Naan
- Lemon Bars (vgt)

### New England Lobster MP

- New England Clam Chowder with Oyster Crackers
- **Choice Of:** Steamers (Clams) (gf)(df) with Broth (gf)(df) & Drawn Butter (gf)  
OR Mussels In White Wine & Garlic (gf)(df), Boiled Lobster with Drawn Butter & Lemon Wedge
- Grilled Chicken (gf)(df)
- Boiled New Potatoes (vgn)(gf)
- Corn On The Cob (vgn)(gf)
- Mixed Garden Salad with Balsamic Vinaigrette (vgn)(gf)
- Rolls & Butter
- Mini Cupcakes (vgt)

### Pasta Bar 26.00

- Penne Pasta (vgn)(df)
- Chicken & Beef Meatballs (df)
- Herbed Tomato Sauce (vgn)(gf)
- Chef's Choice Vegetables (vgn)(gf)
- Caesar Salad (vgt)
- Garlic Bread
- Chef's Choice Dessert (vgt)

### Quesadillas 31.00

- Chicken Quesadillas
- Vegetable & Black Bean Quesadillas (vgt)
- Garden Salad topped with Crunchy Tortilla & Lime Vinaigrette (vgn)(gf)
- Cumin Roasted Carrots and Cilantro (vgn)(gf)
- Guacamole (vgn)(gf), Salsa (vgn)(gf), Sour Cream (vgn)(gf), Shredded Lettuce
- Cinnamon Churros (vgt)

### Slider Bar 32.00

- Mini Waffles with Fried Chicken Tenders & Honey Mustard
- Mini Hamburgers with Lettuce, Tomato and Mayo (df)
- Fried Eggplant Sliders (vgt) with Lettuce, Tomato and Sriracha Mayo
- Sweet Potato Fries (vgn)(gf)
- Garden Salad (vgn)(gf)
- Mini Cupcakes (vgt)

## Adobo Birria Chicken Thighs 35.00

- Mexican Rice (vgn)(gf)
- Sour Cream
- Roasted Sweet Plantains (vgn)
- Pickled Cabbage (vgn)
- Grilled Corn Tortilla (vgn)(gf)
- Mexican Chopped Salad (vgt)
- Roasted Corn, Pico de Gallo, Tortilla Chips, Cotija Cheese, Cucumber, Romaine, Cilantro Lime Vinaigrette
- Churros (vgt)

## Chicken Thigh Mushroom Coconut Curry (gf) 39.00

- Steamed Seasonal Vegetables (vgn)(gf)
- Jasmine Rice (vgn)(gf)
- Chopped Salad
- Honey Lemon Vinaigrette
- Pineapple Trifle (vgt)

## Chicken Korma (gf) 40.00

- Fennel Scented Green Beans (vgn)(gf)
- Yellow Basmati Rice (vgn)(gf)
- Chopped Salad, Honey Lemon Vinaigrette
- Lemon Bars (vgt)

## Steak Tips and Chimichurri Sauce (gf)(df) 49.00

- Truffle Mashed Potato (vgn)(gf)
- Grilled Asparagus (vgn)(gf)
- Grilled Romaine Leaf, Orange Zest Scented Croutons (vgn), Caper Infused Vinaigrette (vgn)(gf)
- Equator Cake (vgt)

## Shrimp Quinoa Bowl 43.00

{Deconstructed, all items served separately and room temperature}

- Grilled Shrimp (gf)(df)
- Quinoa
- Mixed Greens
- Sautéed Za'atar Succotash (vgn)(gf)
- Chickpeas (vgn)(gf)
- Cucumber Tzatziki, Hummus
- Astor Chocolate Bar (vgt)

## Paprika and Curry Grilled Chicken

## Quinoa Bowl (gf) 39.00

{Deconstructed, all items served separately and room temperature}

- Grilled Chicken (gf)(df)
- Quinoa (vgn)(gf)
- Mixed Greens (vgn) (gf)
- Sautéed Za'atar Succotash (vgn) (gf)
- Chickpeas (vgn)(gf)
- Cucumber Tzatziki (vgt) (gf)
- Hummus (vgn) (gf)
- Nut Dessert Bars (vgt)

## PLANT FORWARD BUFFETS

10 person minimum. \$125Sterno fee required.

## Crispy Tofu Chimichurri (vgn)(gf) 32.00

with Rice Pilaf, Collard Greens and Grilled Carrots

## Blackened Crusted Tofu (vgn) 32.00

with an Arugula Pesto (vgn) (gf), Barley with Roast Tomato Peppers, Currant and Pistachio (vgn), Grilled Asparagus (vgn)(gf)

## Jackfruit Korma (vgt)(gf) 39.00

with Fennel scented Green Beans (vgn)(gf), Yellow Basmati Rice (vgn)(gf), Chopped Salad, Honey Lemon Vinaigrette, Lemon Bars (vgt)

## Tofu and Mushroom Coconut Curry (vgn)/(gf) 39.00

with Steamed Seasonal Vegetables (vgn)(gf), Jasmine Rice (vgn)(gf), Chopped Salad, Honey Lemon Vinaigrette, Pineapple Trifle (vgt)

## Cauliflower Sweet Potato Shawarma 37.00

with Quinoa Confetti, Grilled Vegetables (vgn)(gf)

## Eggplant Parmesan (vgt) serves 10 44.50

## Quesadillas (vgt) (2 slices) 7.00

Tortilla filled with Red Peppers, Jalapeno Peppers, Shredded Jack Cheese (vgt), Sour Cream (vgt)(gf), Salsa (vgn)(gf) on the side

# DESSERTS

All prices are per person except where noted.

|                                                                                                                                                                                                                                                                                         |                 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Ice Cream Sundae Bar (20 person minimum)                                                                                                                                                                                                                                                | 13.00           |
| <ul style="list-style-type: none"> <li>• Chocolate and Vanilla Ice Cream (vgt)(gf)</li> <li>• Hot Fudge (vgt)(gf)</li> <li>• Whipped Cream (vgt)(gf)</li> <li>• Strawberry Sauce (vgn)(gf)</li> <li>• Cherries</li> <li>• Toasted Coconut</li> <li>• Caramel Sauce (vgt)(gf)</li> </ul> |                 |
| Additional Toppings                                                                                                                                                                                                                                                                     | 2.25 per person |
| Gourmet Tea Cookies (vgt)                                                                                                                                                                                                                                                               | 28.50 per dozen |
| Assorted Nut Dessert Bars (vgt)                                                                                                                                                                                                                                                         | 3.75            |
| Mini Cannoli (10 person minimum) (vgt)                                                                                                                                                                                                                                                  | 3.50            |
| Brownies (vgt)                                                                                                                                                                                                                                                                          | 3.00            |
| Gluten-Free Brownies (vgt)                                                                                                                                                                                                                                                              | 5.00            |
| Chocolate-Dipped Strawberries (vgt)(gf)                                                                                                                                                                                                                                                 | 65.75 per dozen |
| Dessert Pops (per dozen) (vgt)                                                                                                                                                                                                                                                          | MP              |
| French Macaroons (2 pieces) (vgt)                                                                                                                                                                                                                                                       | 7.25            |
| Mini Cupcakes (per dozen) (vgt)                                                                                                                                                                                                                                                         | 42.00           |
| Mini Pastries (per dozen) (vgt)                                                                                                                                                                                                                                                         | 45.00           |
| Novelty Ice Cream Bars (vgt)                                                                                                                                                                                                                                                            | 4.25            |
| Regular-Sized Cupcakes (vgt)                                                                                                                                                                                                                                                            | 4.75            |
| Seasonal Cookie Assortment (vgt) (10 person minimum)                                                                                                                                                                                                                                    | 7.00            |

# STATIONARY RECEPTIONS

All prices are per person unless otherwise noted.

|                                                                                                                                                                                                                                                                         |                 |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Baked Brie en Croûte (Serves 20)                                                                                                                                                                                                                                        | 175.00          |
| Triple Crème Brie wrapped in Flaky Puff Pastry, served with Sliced French Bread filled with Seasonal Filling (vgt)                                                                                                                                                      |                 |
| Antipasto Display (10 person minimum)                                                                                                                                                                                                                                   | 16.25           |
| <ul style="list-style-type: none"> <li>• Italian Meats &amp; Cheeses with Sun-Dried Tomato Pesto (vgn)(gf) and Basil Pesto (vgt)(gf)</li> <li>• Marinated Mushrooms (vgn)(gf)</li> <li>• Artichoke Hearts (vgn)(gf), Olives</li> <li>• Crostini and Focaccia</li> </ul> |                 |
| Mediterranean Display (10 person minimum)                                                                                                                                                                                                                               | 16.50           |
| <ul style="list-style-type: none"> <li>• Hummus &amp; Tabbouleh</li> <li>• Grilled Vegetable Salad</li> <li>• Feta Cheese</li> <li>• Toasted Pita &amp; Roasted Garlic Crostini (vgt)</li> </ul>                                                                        |                 |
| Charcuterie Display (10 person minimum)                                                                                                                                                                                                                                 | 18.00           |
| <ul style="list-style-type: none"> <li>• Andouille Sausage, Chicken Sausage, Chorizo, Bresaola, Capicola, Salami and Prosciutto</li> <li>• Mustards and Chutneys</li> <li>• Sliced Baguette (df)</li> </ul>                                                             |                 |
| Crudités and Dip (vgt)(gf) (10 person minimum)                                                                                                                                                                                                                          | 6.95            |
| <ul style="list-style-type: none"> <li>• Cucumbers, Carrots, Peppers, Green Beans, Cauliflower</li> <li>• Ranch Dressing</li> <li>• Hummus</li> </ul>                                                                                                                   |                 |
| Imported & Domestic Cheese Platter (vgt) (10 person minimum)                                                                                                                                                                                                            | 12.50           |
| Cheese Selection with Grapes, Strawberries, Crackers and Baguette                                                                                                                                                                                                       |                 |
| Finger Sandwiches & Mini Pin Wheels                                                                                                                                                                                                                                     | 30.00 per dozen |
| Assorted Meats, Cheeses and Vegetables on Finger Rolls and Spinach Wraps                                                                                                                                                                                                |                 |
| Boneless Chicken Tenders (gf)                                                                                                                                                                                                                                           | 25.00 per dozen |



# HORS D'OEUVRES

All prices are by the dozen, and selection may change

## HOT

|                                                      |       |
|------------------------------------------------------|-------|
| Spanakopita (vgt)                                    | 40.00 |
| Vegetable Spring Rolls (vgt)                         | 40.00 |
| Caponata Phyllo (vgn)                                | 45.25 |
| Assorted Mini Quiche                                 | 43.00 |
| Samosas (vgn) with Curry Dip (vgt)(df)               | 39.00 |
| Chicken Tandoori Skewers<br>with Tamari Chutney (gf) | 49.00 |
| Chicken Lemongrass Potsticker (df)                   | 36.00 |
| Kale and Edamame Potsticker (vgn)                    | 31.00 |

## COLD

|                                                                  |       |
|------------------------------------------------------------------|-------|
| Sliced Beef<br>with Horseradish Cream and Balsamic-Glazed Onions | 58.00 |
| Smoked Salmon<br>with Dill Crème Fraîche on Dark Rye             | 58.00 |
| Bruschetta & Fresh Mozzarella<br>on Focaccia (vgt)               | 51.00 |
| Ancho Crusted Lime Shrimp (gf)<br>with a Cilantro Dipping Sauce  | 68.25 |
| Stuffed Grape Leaves (vgn) with Tzatziki (vgt)                   | 43.00 |
| Ahi Tuna Poke and Seaweed Salad (df)<br>on Crisp Wonton Wrapper  | 58.00 |

# HKS / VALUE MENU

## BREAKFAST

All prices are per person unless otherwise noted.

|                                                                                                                                      |             |
|--------------------------------------------------------------------------------------------------------------------------------------|-------------|
| Mini Continental (vgt)                                                                                                               | 7.75        |
| Selection of Breakfast Pastries and Tea Breads<br>with Whole Fruit, Regular and Decaffeinated Coffee and Teas<br>(10 person minimum) |             |
| French Toast Sticks (vgt) (3 pieces)<br>& Coffee                                                                                     | 5.75        |
| with Maple Syrup, Regular and Decaffeinated Coffee and Teas<br>(10 person minimum, \$125 Sterno Fee required)                        |             |
| Greek Yogurt (vgt)(gf) (6 person minimum)                                                                                            | 3.00        |
| Plain Yogurt topped with Sliced Strawberries                                                                                         |             |
| Banana Basket                                                                                                                        | 12.50/dozen |

## SNACKS AND BREAKS

All prices are per person unless otherwise noted

|                                                                       |                 |
|-----------------------------------------------------------------------|-----------------|
| Cheddar Cheese & Crackers (vgt) {serves 10}                           | 28.25           |
| Cubed Cheddar Cheese, garnished with Grapes                           |                 |
| Vegetables, Chips<br>& Caramelized Onion Dip (vgt)(gf)<br>{serves 10} | 32.00           |
| Carrots & Hummus (vgn)(gf) {serves 10}                                | 21.00           |
| Naan Display (vgt) {10 person minimum}                                | 5.00            |
| Grilled Naan, Cilantro Chutney (vgn)(gf),<br>Tzatziki Sauce (vgt)(gf) |                 |
| Garlic Knots (vgn) {10 person minimum}                                | 2.75 (3 pieces) |
| Baked Pizza Dough brushed with Garlic Olive Oil                       |                 |
| Pretzel Bites (vgt) (6 pieces) {10 person minimum}                    | 3.00            |
| with Honey Mustard<br>+ add Cheese Sauce (requires \$125 Sterno Fee)  | 2.50            |
| Cinnamon Fried Dough (vgn)                                            | 2.95 (2 pieces) |
| with Chocolate Sauce (vgt) (gf)<br>{10 person minimum}                |                 |

## ONE POT MEALS

All items will incur a \$125.00 Sterno Fee per event.

All items are designed to serve 10 people, in one dish, unless otherwise described

|                                                                                                                                                                |             |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| Penne with Marinara (vgt)<br>Parmesan on the Side                                                                                                              | 23.00       |
| Penne with Chicken & Beef Meatballs<br>with Marinara Sauce, Parmesan on the Side                                                                               | 34.00       |
| Penne with Chicken & Broccoli<br>EVOO, Parmesan on the Side                                                                                                    | 36.00       |
| Brown Rice Jambalaya (gf)(df)<br>with Chicken and Vegetables                                                                                                   | 34.50       |
| Vegetable Paella (vgt)(gf)<br>Beans, Vegetables, Rice, Saffron                                                                                                 | 40.00       |
| Chicken Paella (gf)<br>Beans, Vegetables, Rice, Saffron                                                                                                        | 44.00       |
| Beef Nachos (gf)<br>Ground Beef, Beans, Roasted Peppers, Cheddar Cheese,<br>Pico De Gallo, Scallion                                                            | 35.50       |
| Vegetable & Bean Nachos (vgt)(gf)<br>Roasted Squash and Zucchini, Beans, Roasted Peppers,<br>Cheddar Cheese, Pico De Gallo, Scallion                           | 40.00       |
| Vegetable Fried Rice (vgn)(gf)<br>White Rice, Broccoli, Peas, Carrots, Onion, Garlic, Scallion,<br>Cilantro, Soy Sauce                                         | 38.00       |
| Chicken Fried Rice (gf)<br>White Rice, Broccoli, Peas, Carrots, Onion, Garlic, Scallion,<br>Cilantro, Soy Sauce                                                | 44.00       |
| Korean Chicken Thighs (df)<br>served over Steamed Rice, Kimchi                                                                                                 | 42.00       |
| Korean Roast Tofu (vgt)(df)<br>served over Steamed Rice, Kimchi                                                                                                | 38.00       |
| Vegetable Chili (vgn)(gf) {serves 15}<br>with Sour Cream, Cheddar Cheese, Tortilla Chips on the Side                                                           | 52.00       |
| Dumpling Bar (4 pieces) {10 person minimum}<br>Edamame Dumplings (2pcs)(vgn) and Chicken Lemongrass<br>Dumplings (2pcs)(df) with a Sweet Chili Sauce (vgn)(gf) | 3.50 pp     |
| Jamaican Beef Hand Pie<br>with Pico de Gallo                                                                                                                   | 45.00/dozen |

## A LA CARTE MENUS

Designed for you to select a protein and add side dishes or desserts to build a menu.

These are priced per person, 10-person minimum and \$125.00 Sterno Fee is required per event

|                                                       |       |
|-------------------------------------------------------|-------|
| Roast Cod in Ginger Tomato Sauce (gf)(df)             | 8.50  |
| Chimichurri Chicken Thigh (gf)(df)                    | 7.50  |
| Chimichurri Tofu (vgn)(gf)                            | 6.25  |
| Chicken in Piccata Sauce                              | 10.00 |
| Garlic Bread (vgt)<br>per Loaf, 24 slices             | 10.00 |
| King's Hawaiian Rolls (vgt)<br>per Dozen, with Butter | 9.50  |

## ROOM TEMPERATURE PLATTERS

All items are designed to serve 10 people, on one platter, unless otherwise noted.

|                                                                                                                                                                                         |            |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Arugula & Quinoa Salad (vgn)(gf)<br>Carrot, Bell Pepper, Red Onion, Citrus Vinaigrette                                                                                                  | 25.00      |
| Kale & Edamame Caesar Salad (vgt)<br>Vegetarian Caesar Dressing, Parmesan and Croutons on the Side                                                                                      | 32.00      |
| Jalapeno Chicken Coleslaw (gf)(df)                                                                                                                                                      | 34.00      |
| Vegan Tofu Platter (vgn)(gf)<br>Lemon, Paprika, Roasted Tofu, Grilled Vegetables                                                                                                        | 37.50      |
| Mediterranean Chicken Platter (gf)(df)<br>Lemon, Paprika, Roasted Chicken, Grilled Vegetables                                                                                           | 50.00      |
| Herbed Salmon Tarator (gf)(df)<br>Flaked Roasted Sumac Salmon<br>tossed with Toasted Walnuts, Parsley, Lemon,<br>Chili Flakes, Red Onion over Grilled Zucchini,<br>Tzatziki on the side | 78.00      |
| Falafel with Green Salad (vgt)<br>Roast Falafel, Field Greens Salad, Lemon Tahini Vinaigrette                                                                                           | 48.00      |
| Char Siu Chicken (df)<br>Grab & Go Asian Box {10 person minimum}<br>Jalapeno Cilantro Red Quinoa Slaw, Scallion,<br>Edamame Dumpling served with Chopsticks<br>and a Fortune Cookie     | 10.00 each |

Char Siu Tofu (vgt)(df)  
Grab & Go Asian Box (10 person minimum) 10.00 each

Jalapeno Cilantro Red Quinoa Slaw, Scallion,  
Edamame Dumpling, served with Chopsticks  
and a Fortune Cookie

Pinwheel Sandwiches 19.00/dozen

Choose One:

- Vegetable Hummus
- Chicken Salad
- Turkey and Cheese

## DESSERTS

Mini Brownie Bites 8.00/dozen

Mini Dessert Bar Bites 10.00/dozen

Mini Assorted Cookies 9.00/dozen

Mini Rice Krispie Bites 8.00/dozen