

FULL MENU • 2024



CRIMSON
CATERING

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.

Please Note: Vendor facilities are not nut free.

BREAKFAST

Breakfast Buffets

All prices are per person, minimum of 10 guests unless otherwise noted. Breakfast buffets include Pierce Brothers (choice of Hot or Cold) Regular and Decaffeinated Coffee, assorted Tazo Teas, Half & Half, Milk, Lemon Wedges & Assorted Sweeteners.

Continental Breakfast 6.95

A Selection of Breakfast Pastries, Jam and Butter;
Chef's Daily Selection of Croissants, Tea Breads
and Petite Muffins

Healthy Continental Breakfast 13.95

Individual Overnight Oats with Fresh Berries, Fresh Fruit Salad,
Assorted Scones and Chilled Hard-Boiled Eggs seasoned with Salt,
Pepper, and Fresh Dill

European Breakfast 16.50

Select Cured Meats & European Cheeses, Baguette, Hard Boiled
Eggs, Tea Breads, Croissants & Scones Jam & Butter

Hearty New England Breakfast 18.50

{On-site attendant required.}

- Sliced Fresh Fruit
- Assorted Petite Breakfast Pastries with Jelly & Butter
- Farm Fresh Scrambled Eggs
- French Toast with Maple Syrup & Butter
- Breakfast Potatoes (Ketchup)
- Choice of (2): Bacon, Pork Sausage Links, Turkey Sausage
OR Chicken Apple Sausage
- Thick Bacon & Pork Sausage Links
- Assorted Juices

+ Enhance your Breakfast with Quiche or Frittata 3.00

Breakfast à la Carte

Pastries by the Dozen

Assorted Donuts 42.00

Assorted Petite Muffins 35.00

Assorted Petite Breakfast Pastries 35.00

Bagels with Cream Cheese & Butter 31.00

Pecan Sticky Buns 45.00

Petite Butter Croissants 35.00

Petite Filled Croissants 41.00

SELECT ONE: Almond, Chocolate, Spinach & Cheese

Breakfast Sandwiches 78.00

{Minimum of 1 dozen per selection.}

- Egg & Cheese
- Egg, Ham & Cheese
- Vegan Burrito Breakfast Wrap
- Bacon & Cheese
- Choice of Bread Croissant, Bagel, or English Muffin

Hot à la Carte

Chorizo, Cheddar, Green Onions
& Sour Cream Scrambled Eggs 5.75

Spinach & Swiss Cheese Scrambled Eggs 4.75

Diced Ham, Red Peppers
& Onion Scrambled Eggs 4.50

Chicken Apple Sausage 4.25

Sausage Links 4.00

Individual Selections

Gluten Free Pastries 6.25

Vegan Pastries 6.25

Dairy-Free & Gluten-Free Pastries 9.75

Tea Bread (serves 10) 22.50

SELECT ONE: Marble, Coffee Cake, Blueberry, Lemon

My Grandmother's of New England
Coffee Cake (serves 16) 36.00
Cinnamon, Blueberry, Cape Cod Cranberry, Pineapple Coconut,
Granny Smith Apple

Greek Yogurt Parfaits (minimum 10) 5.00

Assorted Chobani Greek Yogurts 3.00

Assorted Whole Fruit 1.75

Fresh Fruit Salad Cup 4.60

Fresh Berry Cup 6.50

Sliced Fresh Fruit Platter (serves 10) 45.00
(serves 25) 112.50

Mixed Berry Bowl (serves 10) 62.00
(serves 25) 148.00

Fresh Fruit Salad Bowl	(serves 10)	44.00
	(serves 25)	111.00

Frittata	(serves 12-16)	38.00
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- Smoked Ham, Swiss Cheese, & Potato
- Seasonal Vegetable & Goat Cheese
- Feta, Black Olives, Green Peppers, Red Onion & Diced Tomato
- Smoked Salmon, Asparagus, & Boursin

Assorted Quiche (Whole, Serves 6-8)	22.50
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{Served room temperature}

- Asparagus, Boursin and Tomato
- Ham and Swiss
- Smoked Chorizo, Green Chard and Thyme
- Vegetable with Red Potato and Cheddar

Assorted Mini Quiche (Sold per Dozen)	39.00
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Thick Cut Bacon	4.00
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Homefries with Diced Onion & Peppers	4.00
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Steel Cut Oatmeal	5.00
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with Dried Cranberries, Raisins, Apricots, Brown Sugar,
2% Milk (DF option available)*

Bagel, Smoked Salmon, Capers,	* \$12.50
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Herbed Cream Cheese (by the dozen)

Chocolate Raspberry Stuffed French Toast	5.00
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LUNCH & DINNER

Artisan Sandwiches

Our sandwiches are served boxed or on a platter with Cape Cod Potato Chips and Crimson Catering's Signature Cookie. Sandwiches can be prepared on gluten-free bread upon request. Choose up to three sandwiches from the options below. Additional choices are priced at an extra 50¢ per guest, per selection.

Classic Sandwiches	15.50
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Served on assorted rolls OR wrap with lettuce and tomato

- Turkey and Provolone
- Roast Beef and Cheddar
- Tuna Salad
- Classic Chicken Salad
- Seared Marinated Tofu, Avocado, Vegan Chipotle Aioli (Vgn)
- Kale Caesar & Grilled Chicken Wrap
- Focaccia Caprese ~ Vine Ripe Tomato, Fresh Mozzarella, Nut-Free Pesto, Arugula (V)
- Smashed Chickpea, Diced Celery, Diced Red Onion, Vegan Mayonnaise, Lemon Juice, Old Bay Seasoning (Vgn)

Signature Sandwiches	16.75
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THE CRIMSON ~ Smoked Salmon, Capers, Red Onions, Lettuce, Tomato and Lemon Dill Aioli on Brioche

GRAYS ~ Turkey, Smoked Bacon, Lettuce, Tomato, Guacamole, Russian Dressing, Caramelized Red Onion, on French Baguette

HOLDEN ~ Ham and Brie, Caramelized Apple, Coleslaw, Honey Mustard, Field Greens on Brioche

BOYLSTON ~ Roasted Portobello Mushroom, Caramelized Onions, Roasted Sweet Potatoes, White Bean Spread, Baby Spinach on Sliced 7 Grain Bread (Vgn)

WADSWORTH ~ Roasted Heirloom Tomatoes, Local Maple Brook Ricotta, Basil and Arugula, Focaccia Bread (v)

FALAFEL WRAP ~ Hummus, Cucumber, Pickled Red Cabbage and Arugula (vgn)

BUFFALO CHICKEN WRAP ~ Grilled Chicken Marinated in Hot Buffalo Sauce, Chopped Romaine, Blue Cheese, Flour Tortilla Wrap

GRILLED CHICKEN ~ Grilled Chicken, Thai Basil Aioli, Pickled Carrots & Daicon, Arugula, on Ciabatta

Entrée Salads

Our salads are served in boxes with Cape Cod Potato Chips and Crimson Catering's Signature Cookie. Choose up to three sandwiches from the options below. Additional choices are priced at an extra 50¢ per guest, per selection.

Traditional	10.50
Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Threads, Lemon-Shallot Vinaigrette	
Caesar	9.75
Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing	
Antonio's Mediterranean Salad	14.25
Mixed Greens, Marinated Artichokes, Tomatoes, Kalamata Olives, Red Peppers, Red Onion, Potatoes, Feta, Balsamic Vinaigrette	
Southwestern Chopped	13.50
Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Chipotle Ranch	
Asian Salad	13.50
Baby Greens, Mandarin Oranges, Sliced Almonds, Scallions, Sesame Soba Noodles, Crisp Vegetables, Miso Vinaigrette	

Salad Bowls

Serves 10

Traditional Salad	48.00
Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Threads, Lemon-Shallot Vinaigrette	
Caesar	49.00
Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing	
Southwestern Chopped	55.00
Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Chipotle Ranch	
Antonio's Mediterranean	58.50
Mixed Greens, Marinated Artichokes, Tomatoes, Kalamata Olives, Red Peppers, Red Onion, Potatoes, Feta, Balsamic Vinaigrette	

Pasta Salad	46.00
Lemony Orzo, Cucumbers, Ricotta Salata	
Dijon Yukon Gold Potato Salad	48.00
with Radish & Fresh Herbs, Champagne Vinaigrette	
Tortellini Salad	48.00
with Cherry Tomatoes, White Beans, Red Onion, Arugula, Red Pepper Flakes & Italian Dressing	

Salad Enhancements

Chili Garlic Grilled Tofu	4.00
Black Bean Sweet Potato Cranberry Cakes	6.50
Herb Marinated Breast of Chicken	6.50
Grilled Flank Steak	10.50
Pan Seared Salmon	9.75
Grilled Shrimp Skewer	8.95

Grain Bowls

Served in compostable round bowl. Minimum order of 8 people per grain bowl.

Brown Rice and Roasted Chicken Breast	17.75
Roasted Sweet Potatoes, Local Apples, Arugula, Balsamic Vinaigrette	
Niçoise and Herb Roasted Salmon	19.75
Tuscan Marinated Potato, Quinoa, Haricot Verts, Assorted Olives, Cucumber, Roasted Cherry Tomato, Artichokes, Mesculun Greens	
Lentil and Roasted Sesame Tofu	17.00
Baby Greens, Toasted Garbanzo Beans, Hummus, Balsamic Glaze (Vegan)	

Buffets

All prices are per person, minimum of 10 guests unless otherwise noted. Selections are available as dinner buffets after 5pm for an additional 5.00 per guest. Any entrée may be replaced with Grilled Tofu or Grilled Portobello Mushroom Caps at no additional charge. All buffets can be attended by servers for an additional fee.

Southwest Picnic 33.50

- Tossed Garden Salad with Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Threads, Lemon-Shallot Vinaigrette
- Santa Fe Potato Salad
- Black Bean, Avocado & Corn Salad
- Chili Rubbed BBQ Chicken
- BBQ Pork Ribs
- Black Bean Sweet Potato Burger (Vegan)
- Key Lime Tarts

The Cabot 28.75

{Served hot.}

- Kale & Brussels Sprout Salad with Dried Cranberries, Toasted Almonds, Shaved Parmesan, Citrus Vinaigrette
- Honey Glazed Salmon
- Pan Seared Chicken Breast with Honey Siracha Glaze
- Charred Broccolini Drizzled with Lemon Tahini Sauce
- Coconut & Dried Apricot Brown Rice
- Salted Caramel Chocolate Tarts

The Radcliffe 29.50

{Served at room temperature.}

- Classic Garden Salad, Mixed Greens, Grape Tomatoes, English Cucumber, Carrot Thread, Lemon-Shallot Vinaigrette
- Grilled Shrimp Skewers, Herbs de Provence, Tarragon Lemon Aioli
- Grilled Chicken Breast, Garlic Herb Aioli
- Grilled Asparagus, Eggplant, Roasted Red Peppers
- Ciabatta Bread
- Apricot Oat Bar

The Leverett 25.50

- Romaine Lettuce, Cherry Tomatoes, Cucumbers, Kalamata Olives, Red Onion, Feta Cheese, Greek Dressing
- Herb Crusted Baked Cod with Citrus Riesling Glaze
- Maple Glazed Roasted Root Vegetables
- Butternut Squash & Farro Risotto with Fried Sage
- Assorted Mini French Tarts

The Currier

27.50

{Served room temperature.}

- Capricciosa Salad ~ Mixed Greens, Cherry Tomatoes, Artichoke Hearts, Shaved Parmesan, Italian Dressing
- Smoked Salmon
- Citrus Marinated Chicken with Roasted Red Pepper Basil Aioli
- Grilled Vegetables with Pesto
- Sicilian Couscous Salad ~ Cucumber, Olives, Roasted Red Pepper, Tomatoes & Basil
- Tiramisu

The Quincy

29.75

{Served room temperature.}

- Arugula, Avocado, & Tomato Salad with Cucumbers, Peppers & Queso Fresco Lemon Dill Dressing.
- Chimichurri grilled Shrimp Skewer
- Adobe Rubbed Chicken with Aji Yellow Pepper Sauce
- Peruvian Potato Salad with Corn Kernel, Red Bell Pepper & Diced Avocado
- Grilled Vegetable Salad with Eggplant, Zucchini, Red Onion, Cherry Tomato, EVOO, Lime Juice, Cumin, Paprika Vinaigrette
- Lemon Bars with Strawberry Garnish

The Lowell

28.50

{Served hot or at room temperature.}

- Chopped Romaine Lettuce, Shredded Red Cabbage, Julienne Carrots, Green Onions, Shelled Edamame, Sliced Almonds, Mandarin Oranges, Sesame Ginger Dressing (Vgn)
- Orange Soy Marinated Salmon with Sesame Soy Glaze
- Crispy Garlic Tofu (Vgn)
- Soba Noodle Salad with Vegetable Julienne, Citrus Segments & Carrot Ribbons
- Roasted Rainbow Carrots & Haricots Verts
- Assorted Dessert Bars

Classic Barbecue

27.00

{Served hot.}

- Garden Salad ~ Cucumbers, Tomatoes, Shredded Carrots with Balsamic Dressing
- Classic Cole Slaw
- Red Potato Salad with Herb Dressing and Radish
- Grilled Hamburgers, Beef Hot dogs, Herb Marinated Grilled Chicken, and Black Bean Sweet Potato Cakes
- Hamburger and Hotdog Buns, Green Leaf Lettuce, Red Onions, Tomatoes, Cheese, Pickle Chips and Assorted Condiments
- Watermelon Wedges
- Assorted Cookies

BREAKS

All prices are per person, minimum of 10 guests unless otherwise noted. All breaks are served buffet style.

Sweet & Salty 6.75

- Assorted individual bags of Salty Snacks
SELECT TWO: Pretzels, Fritos, Nacho Cheese Doritos, Cape Cod Chips, Smartfood, Sun Chips
- Snack Size Candy Bars & Assorted Soft Drinks

Popcorn Station 5.75

A selection of freshly popped flavored popcorn presented in individual bags or bowls.

PLEASE SELECT THREE OPTIONS: S'mores, Toffee Crunch, Classic Cheddar, Malted Vinegar, Salted Brown Butter (All vegetarian)

Executive Snack Break 11.00

- Mixed Berries with Lemon Zest Whipped Cream
- Assortment of Mixed Nuts
- Roasted Red Pepper Hummus with Carrot Sticks and Fresh Sliced Pita
- Shortbread Cookies

Tea Time 10.75

Shortbread Cookies, Linzer Cookies, Tea Bread, Classic Cotted Cream with Jams & Jellies, Assorted Herbal Teas

A la Carte Break Items

Assorted Homestyle Cookies	2.50
Brownies	2.50
Assorted Dessert Bars	2.50
Trail Mix (individual bags)	2.75
Nature Valley Granola Bars	2.25
Assorted Kind Bars	3.75
Honey Roasted Peanuts (1 oz. individual bags)	2.50
Cashews (1 oz. individual bags)	3.75
Almonds (1 oz. individual bags)	3.75
Whole Fruit	1.75
Fruit Cups	4.60
Berry Cups	6.50
Assorted Salty Snacks (Chips, Popcorn)	1.75
Pita Chips with Hummus	5.50
House Made Potato Chips (10 person minimum) & French Onion Dip	4.50
Assorted Mini Candy Bars	1.90
Lara Bars (DF & GF)	3.75

RECEPTIONS

Cheese & Charcuterie

Traditional Cheeses

Dill Havarti, Yellow Cheddar, Danish Blue Wheel, Port Salut, Grapes & Strawberries, Baguettes, Crackers

Serves 25 ~ 125.00

Serves 50 ~ 250.00

Farm to Table Cheeses

Five Locally Made Cheeses, Seasonal Fruit Spreads, Baguettes, Crackers

Serves 25 ~ 175.00

Serves 50 ~ 350.00

Healthy Dip Station Serves 25 ~ 165.00

- Cauliflower Buffalo Bites with Ranch Yogurt Dip
- Sesame Lavash Crackers with Spinach Artichoke Dip
- Golden Beet Hummus with Pita Chips

Charcuterie

Five Chef-Selected Cheeses, Cured Meats and Sausages, Dried Fruits, Mustard, Chutney, Sesame Ficelle, Lavash

Serves 25 ~ 310.00

Serves 50 ~ 620.00

~ Gluten-Free Crackers available on request only.

Additional 1.00pp

Farmhouse Crudités

Carrots, Cucumber, Celery, Zucchini, Yellow Summer Squash, Broccoli, Red Bell Pepper, Cherry Tomatoes, Roasted Red Pepper Hummus, Dill Pickle Dip

Serves 25 ~ 119.00

Serves 50 ~ 238.00

Build-Your-Own Taco Bar 11.50

- Tri Colored Tortilla Chips & Multigrain Chips
- Shredded Chicken with Mexican Spices
- Roasted Vegetable, Corn, Zucchini, Jicama, & Mushroom
- Sour Cream, Queso, Guacamole, Salsa
- Chopped Cilantro, Lime, Sliced Olives & Jalapeno

Culinary Displays

All prices are per person, minimum of 10 guests unless otherwise noted.

Athenian Table 8.25
Hummus, Tabbouleh, Baba Ghanoush, Marinated Olive Medley, Cucumber and Feta Salad, Stuffed Grape Leaves, Rosemary Roasted Cherry Tomatoes, Fresh Pita

Capri Antipasto 8.50
Marinated Artichoke Hearts, Marinated Button Mushrooms, Grilled Asparagus with Saffron Aioli, Oven Roasted Red & Yellow Tomatoes, Chickpea Salad, Assorted Olives, Caprese Salad, Focaccia

Mashed Potato Bar 16.00
Yukon Mashed Potatoes & Sweet Potato Mashed Potatoes
Topping Options: Chives, Sour Cream, Caramelized Onion, Bacon, Broccoli, Cheddar Cheese
{Additional Topping Options for the Sweet Potato Mashed: Cinnamon Sugar, Mini Marshmallows}

Grilled Vegetable Display (v) 8.95

- Fingerling Potatoes with Rosemary and Garlic
- Orange Ginger Turmeric Roasted Heirloom Rainbow Carrots
- Grilled Asparagus and Charred Tomatoes
- Crispy Broccolini with Balsamic Glaze
- Cajun Roasted Cauliflower
- Dill Cucumber Dip

Traditional Snack 12.50
Assortment of Cheese & Fresh Fruit served with Assorted Crackers, paired with Vegetable Crudités served with Herb Dip

Culinary Stations

Onsite Attendant Required.

Far East Station 16.50

- Chicken & Pork Fried Dumplings
- Grilled Thai Chicken Satay, Almond Butter Sauce
- Spicy Crab Stuffed Wonton, Yuzu Dipping Sauce
- Vegetarian Spring Rolls, Sweet & Sour Sauce
- Kimchi Stir Fry Rice, Sesame Seeds

Tartine Station 13.00

Choice of Three:

- Caprese Grilled Ciabatta Bread ~ Sliced Mozzarella, Heirloom Tomatoes, Pesto Cream Cheese, Balsamic Glaze, Basil & Sea Salt
- Goat Cheese & Fig Toasted Baguette ~ Whipped Goat Cheese, Sliced Dried Figs, Honey Drizzle, Chopped Walnuts, Thyme
- Vegan Mediterranean Grilled Sourdough ~ Roasted Red Pepper Hummus, Marinated Artichoke Hearts, Sun Dried Tomatoes, Sliced Cucumber, Basil, EVOO Drizzle
- Smoked Salmon & Avocado Everything Bagel ~ Ricotta, Honey Drizzle, Roasted Peaches, Chopped Pistachio, Thyme, Sea Salt Sprinkle

Bibimbap Station 19.50

- Meat: Bulgogi (Marinated Beef), Dak Bulgogi (Marinated Chicken), Tofu
- Base: Steamed Rice
- Vegetable: Spinach seasoned with Garlic & Sesame Oil, Carrots, Julienne Stir Fried Crisp
- Soy Mushroom Sauté
- Sauces: Gochujang (Spicy Korean Chili Paste), Soy Sauce, Sesame Oil Toppings: Sesame Seeds, Seaweed (Nori)
- Side Dish: Kimchi, Pickled Radish

Entertaining Stations

All prices are per person, minimum of 25 guests unless otherwise noted. 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.

Shanghai 18.00

- Assorted Sushi*, Ginger, Wasabi and Soy
- Sesame Chicken
- Edamame Pot Stickers
- Plum Sauce, Chinese Mustard and Fortune Cookies

Sliders (Choose Three) 18.50

{Service option to Build-Your-Own or Chef Attended}

- Marinated Portobello with Caramelized Onions, Red Pepper and Goat Cheese (v)
- Eggplant Parmesan Slider (v)
- Bacon Cheeseburger with Caramelized Onions and Special Sauce
- Crispy Fried Chicken with Lettuce and Tomato
- BBQ Pulled Pork with Red Cabbage Slaw
- Buffalo Pulled Chicken with Bleu Cheese
- Falafel with Cucumber, Tomato and Tzatziki in a Pita Pocket (v)
- House-made Potato Chips, Caramelized Onion Dip (v)

Sports Bar 18.00

- Boneless Buffalo Chicken Wings, Blue Cheese Dipping Sauce
- Mozzarella Sticks, Marinara Dip
- Bacon Cheddar Potato Skins, Chive Sour Cream
- Mac & Cheese Bites
- Potato Chips and Onion Dip

Dessert Stations

All prices are per person, minimum of 25 guests unless otherwise noted. An attendant is required.

Ice Cream Sundae Bar 12.50

- Vanilla Ice Cream, Chocolate Ice Cream, Fruit Sorbet (dairy-free)
- TOPPINGS TO INCLUDE: Crushed Oreos, M&M's, Whipped Cream, Chocolate Sauce, Chopped Nuts

Donut Bar (Minimum 50 Guests) 3.00

Choice of Six (Combination of Displays and Donut Wall)

- Glazed, Coconut, Apple n' Spice, Chocolate Glazed, Cinnamon, Boston Crème, Blueberry Cake, Lemon, Red Velvet, Double Chocolate, Vanilla Crème Filled, Vanilla Frosted, Butternut, Strawberry Frosted, Maple Frosted, Marble Cruller, Jelly

Classic Pie Table (Minimum 50 Guests) 6.50

Choice of Three

- Apple, Apple Crumb, Boston Cream, Banana Cream, Chocolate Cream, Cranberry Apple, Key Lime, Lemon Meringue, Pecan, Pumpkin (Seasonal), Strawberry Rhubarb (Seasonal), Wild Blueberry

Served with Whipped Cream & Vanilla Ice Cream

A la Carte Dessert Items

Sold per dozen

Cookies	27.00
Brownies	27.00
Mini Cupcakes	27.00
French Macarons	36.00
Mini Cannoli	36.00
Chocolate Dipped Strawberries	69.00

Hors d'Oeuvres

Minimum of 25 pieces, please order in quantities of 25. Can be tray passed by an attendant or displayed. Please note for hot hors d'oeuvres a chafer and sterno will be required. Hors d'oeuvres can also be displayed on individual plates per guest for an additional fee.

Cold Hors d'Oeuvres

Antipasto Skewer, Mozzarella, Salami, Artichoke, Kalamata Olive	3.75
Thai Summer Roll, Ginger Sesame Soy Dip (v, gf)	3.75
Sirloin Parmesan Crostini, Gorgonzola & Fresh Herbs	3.75
Bruschetta & Herbed Ricotta Crostini (v)	3.75
Chilled Gulf Shrimp, Cocktail Sauce, Lemon Zest	4.00
Mission Figs (v) with Goat Cheese, Walnuts & Almonds	4.25
Kale Caesar Bite (v)	4.50
Fruit Skewer	4.50
Strawberry, Fig & Brie Skewers (v)	3.75
Caramelized Onion & Goat Cheese Crostini (v)	3.75
Polenta with Sun-Dried Tomato & Pesto (v)	3.75
Goat Cheese & Fig Crostini (v)	3.75

Hot Hors d'Oeuvres

Vegetable Spring Roll, Orange Chili Dipping Sauce (v)	3.25
Chicken & Lemongrass Pot Sticker	3.25
Edamame Pot Sticker (v)	3.25
Bunless Mini Cheeseburger Bites, Cherry Tomato, Cheddar, Pickle, Thousand Island Dressing (extra \$1 for bun)	3.50
Mini Stuffed Potato Skins	3.50
Vegetable Stuffed Mushroom (v)	3.75
Buffalo Chicken Empanada	3.75
Coconut Shrimp, Papaya & Mango Relish	3.75
New England Crab Cake, Spicy Remoulade	4.50
Short Rib Panini, Fontina & Horseradish Cream	4.25
Bacon Wrapped Scallops (gf)	4.25

Quinoa & Hummus Stuffed Mushrooms (vgn, gf)	3.75
Mini Chicken Pot Pies	3.50
Maui Shrimp Spring Roll	3.50
Mini Pesto & Parmesan Savory Madeleine Bites	2.75

BEVERAGES

Freshly Brewed Pierce Brothers Coffee (Regular & Decaffeinated), Tazo Teas & Accompaniments	3.25 pp
Cold Brew Coffee with Assorted Creamers	5.00 each
Iced Coffee with Assorted Creamers	3.00 each
Assorted Cold Soft Drinks (Canned) Coke, Diet Coke, Sprite and Ginger Ale	2.75 each
Sparkling & Non-Carbonated Water (Canned)	2.50 each
Assorted Bottled Juices Orange, Cranberry and Apple	2.50 each
Assorted Iced Teas & Lemonade	3.25 each
Infused Water Station (minimum 25 guests, requires attendant): PLEASE SELECT TWO: Watermelon Mint, Lemon Lime, Raspberry Lime Mint, Basil Cucumber	5.00pp
Arnold Palmer Station (minimum 25 guests): Iced Tea & Lemonade with Lemon Wedges	5.00pp

Please inquire for Individually Packaged item pricing.

GUIDELINES

Hours of Operation

Crimson Catering Sales Office:

Monday through Friday, 7am to 5pm

Allergies & Dietary Restrictions

Before placing your order, please inform your server if a person in your party has a food allergy. Please inform your sales associate if any of your guests require special dietary assistance.

Please note substitutions may occur based on availability and will be communicated to you prior to your event by your sales associate.

Guarantees, Changes & Cancellations

We request that you contact us with your final guaranteed guest count at least three (3) business days in advance of your event date. If we do not receive a final guest count from you, we will prepare and charge for the guest count provided on your order form. All changes, cancellations, and/or event details must be confirmed three (3) business days prior to your event. After this time, the count may increase based upon availability, but cannot decrease. Functions canceled or changed with less than three (3) business days notice may have already incurred expenses and will have to be billed accordingly.

Food & Beverage Minimums and After-Hours Fees

DAY & TIME OF EVENT	FOOD AND BEVERAGE MINIMUM	DELIVERY FEES
Monday-Friday 7am-5pm	\$75	
Monday-Friday after 5pm	\$75	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.
Saturday 7am-3pm	\$200	
Saturday after 3pm	\$1000	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.
Sunday	\$1000	Any order placed less than 10 days prior to your event will incur a fee of \$300 to defer the cost of additional labor.

Delivery Location Access

Please note that specific delivery times are subject to availability. Please ensure that your event space is ready for setup at least 30 minutes prior to your event start for Simply Crimson service and at least two hours prior to your event start time for Crimson Catering service. Any required furniture removal or movement should occur prior to Crimson Catering arrival. If your event space has other events scheduled prior to your event please communicate this information to your sales associate to ensure the best possible setup for your event.

Simply Crimson Service

We require access to your delivery location 30 minutes prior to your event.

Crimson Catering Service

We require access to your event location two hours prior to your start time.

Compostable Service

We offer 100% compostable products to service your event. Please inform your sales associate if you would like to include this service with your order.

Linen & Rentals

We offer a wide variety of linen and service equipment to support the style of your event. Please inform your sales associate if you would like to include this service with your order.

Flowers

For decorative requests an additional fee will be determined in accordance with your specific needs.

Room Reservations

We request you reserve your event space and meeting rooms prior to making your catering arrangements. Please contact the Harvard Events Management Office at (617) 384-9723 for assistance with room reservations.

Payment Guidelines

We accept the Harvard University 33 digit university billing code. Visa, Master Card, American Express and personal checks are also accepted and are subject to 6.25% sales & meals tax and 0.75% local tax. Should your group be considered tax exempt, please provide our office with a copy of your ST2 & ST5 tax exempt forms. Please provide method of payment when finalizing your order. Certain orders may be subject to a 50% deposit prior to your event.

Administrative Fee

All events catered through Crimson Catering are subject to an administrative fee of 8%. This fee is not a tip or gratuity for our staff.