

HARVARD CLUB OF BOSTON

Catering Menus



HARVARD CLUB
OF BOSTON



BREAKFAST MENU

CONTINENTAL

Chilled Orange and Cranberry Juice

Coffee Cake, Assorted Mini Muffins and Beignets

Diced Seasonal Fruits and Berries / GF

Assorted La Fermiere French Yogurts / GF

Coconut Chia Pudding with Berries / GF & Vegan

Coffee, Selection of Teas, Decaffeinated Coffee

Member 34 / Non-member 40

HEALTHY START BUFFET

Chilled Orange and Cranberry Juice

Coffee, Selection of Teas, Decaffeinated Coffee

Please Select Three Line Items Below:

Hard Boiled Eggs / GF

Steel-Cut Oatmeal with Raisins, Honey and Brown Sugar

Parfait of Greek Yogurt Layered with Granola and Berries / GF

Diced Seasonal Fruits and Berries / GF

Chef's Seasonal Smoothies

Member 34 / Non-member 40



**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*

Prices subject to a 22% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

M = Member Pricing, NM = Non-Member Pricing

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ENHANCEMENTS FOR YOUR CONTINENTAL OR HEALTHY START BREAKFAST

Scrambled Eggs / GF

Member 9 / Non-member 12

*House Smoked Atlantic Salmon with Capers, Red Onions, Hard Boiled Eggs, Assorted Bagels & Cream Cheese

Member 21 / Non-member 25

Assorted Bagels & Cream Cheese

Member 6 / Non-member 8

Chef's Choice Vegetarian Frittata / GF

Member 12 / Non-member 15

Steel-Cut Oatmeal with Raisins, Honey and Brown Sugar

Member 7 / Non-member 9

Breakfast Sandwich with Egg

Please Select One Bread, One Cheese, One Meat:

English Muffin, Croissant or Wrap

Applewood Smoked Bacon or Ham

Swiss Cheese or Cheddar Cheese

Member 12 / Non-member 15

Assorted Quiche

Please Select One:

Quiche Lorraine, Spinach & Tomato, Truffled Leek

Member 12 / Non-member 15

Avocado Toast on Oatmeal Bread / GF

Member 13 / Non-member 15

Applewood Smoked Bacon / GF

Member 6 / Non-member 8

Breakfast Sausage / GF

Member 6 / Non-member 8

Chicken Sausage / GF

Member 6 / Non-member 8

Assorted Mini-Muffins

Member 6 / Non-member 8

Omelet Station / GF

Scallions, Asparagus, Peppers, Tomatoes, Mushrooms, Shrimp, Ham and Cheese

Member 21 / Non-member 25

Requires Dedicated Attendant per 30 guests for 2 hours - \$175

Vegan Quesadilla

Vegan Eggs, Peppers & Onions, Vegan Cheese, Salsa Verde

Member 11 / Non-member 13

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ALL-DAY BREAK PACKAGE

BREAKFAST

Choice of *either* the Continental or the Healthy Start Breakfast

MID-MORNING BREAK

Chilled Orange and Cranberry Juice

Coffee, Selection of Teas, Decaffeinated Coffee

AFTERNOON BREAK

Cookies, Salted Caramel Brownies, Lemon and Raspberry Bars

Coffee, Selection of Teas, Decaffeinated Coffee

Member 59 / Non-member 68

COFFEE SERVICE AND BREAKS

Coffee, Selection of Teas, Decaffeinated Coffee

Member 7 / Non-member 8

Coffee, Selection of Teas, Decaffeinated Coffee

Select Three Line Items Below to Pair with Your Coffee & Tea Service

Assorted Fresh Baked Cookies

Salted Caramel Brownies

Gourmet Fruit Squares

Macaroons

Assorted Dried Fruits and Nuts

Chocolate Covered Strawberries

Member 19 / Non-member 23

SWEET & SAVORY BREAK

Assorted KIND® Bars

Kar's Assorted Trail Mix

Skinny Pop Popcorn / GF

Cape Cod Potato Chips / GF

Member 14 / Non-member 17

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ENHANCEMENTS

Parfait of Greek Yogurt Layered with Granola and Berries / GF

Member 11 / Non-member 13

Cape Cod Potato Chips / GF

Member 5 / Non-member 6

priced per bag

Assorted Cookies & Brownies

Member 9 / Non-member 11

Granola Bars

Member 5 / Non-member 6

priced per bar

Skinny Pop Popcorn / GF

Member 5 / Non-member 6

priced per bag

House-Made Tortilla Chips, Fresh Guacamole & Pico de Gallo

Member 11 / Non-member 13

House-Made Potato Chips & Onion Dip / GF

Member 9 / Non-member 11

SPECIALTY ENHANCEMENTS

Gluten Free, Vegetarian, Dairy Free

Sliced Fresh Seasonal Fruits and Berries / GF

Member 11 / Non-member 13

Berry Smoothie with Coconut Milk / GF / VEGAN

Member 11 / Non-member 13

Whole Fresh Fruit / GF

Member 5 / Non-member 6

Brownies

Member 7 / Non-member 9

Chocolate Chip Cookies

Member 7 / Non-member 9

Assorted KIND® Bars

Member 6 / Non-member 7

Hard Boiled Eggs / GF

Member 5 / Non-member 6

Assorted Gourmet Nuts - Salted or Unsalted / GF

Member 21 per pound / Non-member 26 per pound—(Serves 10-15 guests)

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PLATED BREAKFAST

Plated breakfasts may be served as a buffet for an additional \$3 per person

AMERICAN

Chilled Orange and Cranberry Juice
Scrambled Eggs with Home Fried Potatoes / GF
Applewood Smoked Bacon and Country Sausage / GF
English Muffins, Sweet Creamery Butter and Fruit Preserves
Coffee, Selection of Teas, Decaffeinated Coffee
Member 42 / Non-member 49

STUFFED FRENCH TOAST

Chilled Orange and Cranberry Juice
Crispy French Toast Stuffed with Lemon Mascarpone and Berries,
Maple Vanilla Sauce
Country Sausage or Applewood Smoked Bacon / GF
Coffee, Selection of Teas, Decaffeinated Coffee
Member 37 / Non-member 44

EGGS BENEDICT

*Eggs Benedict on English Muffins
Canadian Bacon and Hollandaise Sauce

Served With:

Home Fried Potatoes / GF
Fresh Fruit Garnish / GF
Chilled Orange and Cranberry Juice
Coffee, Selection of Teas, Decaffeinated Coffee
Member 44 / Non-member 50

VEGAN QUESADILLA

Vegan Eggs, Peppers & Onions, Vegan Cheese, Salsa Verde
Served With:

Home Fried Potatoes / GF
Fresh Fruit Garnish / GF
Chilled Orange and Cranberry Juice
Coffee, Selection of Teas, Decaffeinated Coffee
Member 42 / Non-member 49

AVOCADO TOAST

Avocado Toast on Oatmeal Bread / GF / Vegetarian
Served With:

Home Fried Potatoes / GF
Fresh Fruit Garnish / GF
Chilled Orange and Cranberry Juice
Coffee, Selection of Teas, Decaffeinated Coffee
Member 41 / Non-member 48

Self-Service Bar

Set-up Fee is \$75 and Charged on Consumption
A selection of the following will be available for self-service along with glasses and ice.

Soft Drinks, Iced Tea & Bottled Water

Coca Cola	Still & Sparkling Water
Diet Coke	Bai Antioxidant Infusion Drinks
Ginger Ale	Starbucks® Bottled Coffee
Nantucket Nectars Iced Tea	<i>Member / Non-Member 5 each</i>

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VERITAS BRUNCH BUFFET

Chilled Orange and Cranberry Juice

Coffee Cake, Assorted Mini Muffins and Chef's Seasonal Tea Breads

Diced Seasonal Fruits and Berries / GF

Scrambled Eggs with Fresh Chives / GF

Applewood Smoked Bacon and Country Sausage / GF

Chorizo Potato Leek Hash / GF

Chef's Seasonal Salad

Choice of Two:

Bell and Evans Statler Chicken with Wild Mushrooms

Smokey Chipotle and Lime Roasted Cod Loin, Lemon Butter Sauce / GF

Chef's Seasonal Pasta

Served With:

Chef's Choice of Assorted Miniature Pastries and Coffee, Selection of Teas, Decaffeinated Coffee

Member 70 / Non-member 82

+10 Charge Per Person for Groups under 35 people

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ENHANCEMENTS TO BUFFET

Assorted La Fermiere French Yogurts / GF
Member 8 / Non-member 10

Assorted Bagels & Cream Cheese
Member 6 / Non-member 8

*House Smoked Salmon with Traditional Condiments / GF
(Includes Bagels & Cream Cheese)
Member 21 / Non-member 25

Omelets Made to Order
Scallions, Asparagus, Peppers, Cheese, Mushrooms,
Shrimp, Ham and Tomatoes / GF
Member 21 / Non-member 25
*Omelet Stations require a dedicated Attendant for
2 hours @ \$175*
One Attendant per every 30 guests



BLOODY MARY BAR

Celery, Cucumbers, Horseradish, Lemon Wedges, Olives with and without Blue Cheese, Kosher Pickles and Juice, Jalapeno Peppers, Tabasco, Celery Salt and Freshly Ground Black Pepper

Tito's Vodka—*Member 13 per glass / Non-member 15 per glass*

Ketel One Vodka—*Member 15 per glass / Non-member 17 per glass*

Grey Goose Vodka—*Member 16 per glass / Non-member 19 per glass*

Jumbo Shrimp—*Priced Per Piece*

Member 7 / Non-member 8

MIMOSA AND BELLINI BAR

Please Choose Three Mixers

Prosecco Cocktails with Chilled Orange Juice, Grapefruit Juice, Apple Cider, Peach or Mango Nectars

Charged on Consumption

Blood Mary, Mimosa and Bellini Bars are Available after 11:00AM

SELF-SERVICE BAR

Set-up Fee is \$75 and Charged on Consumption

A selection of the following will be available for self-service along with glasses and ice.

Soft Drinks, Iced Tea & Bottled Water

Coca Cola

Diet Coke

Ginger Ale

Nantucket Nectars Iced Tea

Still & Sparkling Water

Bai Antioxidant Infusion Drinks

Starbucks® Bottled Coffee

Member / Non-Member 5 each



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PLATED LUNCH MENU

CHEF'S HOT ENTRÉES

*Please Select One Protein Entrée and One Vegan Entrée
All Entrees Below are Accompanied by Chef's Selection of Starch and Seasonal Vegetable*

Roasted Tomato Crusted Halibut Fillet, Pistou Panko Crumbs and Lemon Butter Sauce *Member 80 / Non-member 96*

*Smokey Chipotle Rubbed Salmon Fillet, Tomatillo Sauce / GF
Member 59 / Non-member 70

Maine Lobster Ravioli, Lobster Saffron Cream, Chef's Seasonal Vegetables *Member 70 / Non-member 83*

Panko Crusted Cod Loin, Lemon Butter Sauce
Member 67 / Non-member 81

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce / GF
Member 62 / Non-member 74

*Breast of Chicken Française, Roasted Tomatoes, Artichokes, Capers / GF
Member 59 / Non-member 70

*Apricot and Ancho Chili Braised Beef Short Rib / GF
Member 76 / Non-member 85

*Petite Filet Mignon Au Poivre, Dijon Mustard, Brandy Demi Glace with Crème Fraiche / GF
Member 84 / Non-member 98

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VEGAN / GLUTEN FREE ENTRÉES

Mediterranean Baked Sweet Potatoes

Spiced Chickpeas, Marinated Cherry Tomatoes, Lemon Hummus Sauce

Chili Roasted Cauliflower and Roasted Mushrooms with Seasonal Vegetables and Basmati Rice

Roasted Vegetable Tikka Masala with Basmati Rice

Sweet and Spicy Gochujang Tempeh, Korean Slaw and Seasonal Vegetables

Jamaican Jackfruit and Vegetable Curry with Basmati Rice

Please Note:

One Entrée (duet or single) and a vegan may be selected for your guests along with one first course and one dessert course. The host is responsible for providing the vegan count (along with any allergies) and their seating assignment 10 days prior to the event. Predetermined three course Vegan meals are priced at the same price as the other meals. If the number of vegan meals cannot be obtained in advance, the planner is required to order a recommended set number of vegan entrees to have on hand at \$45.00++ each in addition to your final guarantee.

Final guarantee numbers for all events are due by noon three business days prior.

**We cannot offer special items for dietary restrictions, but for allergies only.*

Plated Lunch Served with House-made Focaccia with Extra Virgin Olive Oil, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

*Please Select One Appetizer **or** Salad and One Dessert*

Enhance your lunch to four courses for an additional \$16 per person.

APPETIZER

Chef's Seasonal Vegetarian Soup

New England Clam Chowder

Roasted Tomato Bisque, Grilled Cheese Crouton

Maine Lobster Bisque, Cognac Crème Fraiche

Chef's Seasonal Vegetarian Ravioli

Lump Crabmeat Cake, Lemon Caper Aioli, Chef's Seasonal Slaw

Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche

Please add \$11 for any of the above appetizer choices if you select in place of a salad.

SALAD

Artisan Farm Salad – English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF / VEGAN

Roasted Beet Salad – Vermont Goat Cheese, Marcona Almonds, Applewood Smoked Bacon, Mache, Truffle Vinaigrette / GF

Burrata Cheese, Roasted Tomato, Baby Arugula, Crispy Focaccia, Aged Balsamic Vinaigrette

*Caesar Salad – Hearts of Romaine, Grana Padano Parmesan Cheese, Croutons, Caesar Dressing

Caprese Salad - Vine Ripe Tomatoes, Fresh Mozzarella, Red Onion, Baby Arugula, Balsamic Reduction, EVOO / GF

Baby Iceberg Lettuce Wedge, Applewood Smoked Bacon, Red Onion, Heirloom Tomatoes, Great Hill Blue Cheese Dressing / GF

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DESSERTS

Tiramisu

Boston Cream Pie

Fruit Tart, Mango Sauce

Tahitian Vanilla Crème Brulée, Fresh Berries / GF

Chef's Seasonal Cheesecake, Whipped Cream

Chocolate Ganache Cake, Raspberry Sauce

Dark Chocolate Flourless Decadence, Fresh Berries, Crème Anglaise, Whipped Cream / GF

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NEW ENGLAND DELI BUFFET

For groups over 20 ppl

+\$10 Charge Per Person for Groups Under 20 People

Select One Salad

Arugula Salad – Great Hill Blue Cheese, Crispy Shallots, Balsamic Vinaigrette

Artisan Farm Salad – English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF / VEGAN

*Caesar Salad – Chopped Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

Select Three Sandwiches

We Prepare One Full Sandwich per Person

Please provide the amount of each sandwich you would like, when your final guest count is given

Roasted Chicken Salad & Tuna Salad Sliders

*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Roasted Breast of Turkey, Avocado, Applewood Smoked Bacon, Lemon Aioli on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Lamb Shawarma – Indian Spiced Roasted Lamb, Naan Bread, Tzatziki, Pickled Red Onions and Feta Cheese

Grilled Naan with Hummus & Grilled Vegetables / Vegetarian

Grilled Breast of Chicken, Herb Aioli, Vermont Cheddar & Arugula on Brioche Roll +8

Served With

Cavatelli Mediterranean Pasta, Artichokes, Tomatoes, Spinach & Feta

Individual Bags of Cape Cod Potato Chips

Sliced Fresh Fruit Display and Assorted Cookies & Brownies

Coffee, Selection of Teas, Decaffeinated Coffee

Member 50 / Non-member 59

Buffet Enhancements

New England Clam Chowder

Member 11 / Non-member 18

HCB Lobster Bisque

Member 15 / Non-member 20

Chef's Vegan Soup

Member 9 / Non-member 14

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BEACON HILL INDIVIDUAL DELI PLATE

For groups of 20 ppl and under

Select One Sandwiches

Roasted Breast of Turkey, Avocado, Applewood Smoked Bacon, Lemon Aioli on Brioche Roll

*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Tuna Salad on Brioche Roll

Roasted Chicken Salad on Brioche Roll

For a Vegetarian Option, you can add the following for a total of two sandwich choices:

Grilled Naan with Hummus & Grilled Vegetables / Vegetarian

Served With

Individual Bag of Cape Cod Potato Chips, Fruit Salad, Pickle, Chocolate Chip Cookie

Coffee, Selection of Teas, Decaffeinated Coffee

Member 45 / Non-member 53

BAGGED LUNCH

Select Two Sandwiches

Roasted Breast of Turkey, Avocado, Applewood Smoked Bacon, Lemon Aioli on Brioche Roll

*Sliced Roast Beef, Boursin & Roasted Peppers on Brioche Roll

Ham, Cheddar Cheese, Lettuce & Tomato on Brioche Roll

Grilled Naan with Hummus & Grilled Vegetables / Vegetarian

Served With

Individual Bags of Cape Cod Potato Chips, Fresh Baked Chocolate Chip Cookie, Whole Fruit and Bottle of Water

Member 38 / Non-member 46

Please provide the amount of each sandwich you would like, when your final guest count is given

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CHEF'S HOT LUNCH BUFFET

35 person minimum

Select Three Salads

*Caesar Salad – Chopped Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

Harvard Potato Salad – Celery, Whole Grain Mustard Aioli / GF

Artisan Farm Salad – English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF / VEGAN

Caprese Salad – Vine Ripened Tomatoes, Fresh Mozzarella, Red Onions, Baby Arugula, Aged Balsamic & Extra Virgin Olive Oil / GF

Roasted Beet Salad – Baby Spinach, Vermont Goat Cheese, Pistachios, Balsamic Vinaigrette / GF

Iceberg Lettuce Wedges – Applewood Smoked Bacon, Shaved Red Onion, Heirloom Tomatoes, Great Hill Blue Cheese Dressing / GF

Entrée Selections

Quiche Lorraine

Chef's Seasonal Ravioli

Cavatelli Bolognese, Grana Padano Parmesan

Sacchetti Purses with Caramelized Onions, Parmesan Cream / VEGETARIAN

Pan Roasted Cod Loin, Plum Tomatoes, Olives, Capers, Garlic & Basil / GF

*Sesame Seared Salmon, Soy Ginger Glaze, Cucumber Salad

Braised Chicken and Wild Mushroom Ravioli

Breast of Chicken Piccata, Lemon, Capers and Italian Parsley

Spice Rubbed Statler Chicken Breast, Tomatillo Chicken Jus / GF

Ancho Braised Short Ribs, Pico de Gallo and Cilantro / GF

*Grilled Marinated Flank Steak, Roasted Baby Peppers and House-Made Steak Sauce / GF

Roasted Vegetable Tikka Masala with Basmati Rice / GF / VEGAN

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(continued on next page)

Entrée Served With:

House-made Focaccia with Extra Virgin Olive Oil

Chef's Selection of Seasonal Vegetables

Salted Caramel Brownies, Assorted Cookies, Lemon Bars and Mixed Berry Bars

Coffee, Selection of Teas, Decaffeinated Coffee

2 Entrée Choices – Member 70 / Non-member 82

3 Entrée Choices – Member 80 / Non-member 94

We offer a limited buffet for groups under 35 guests

Please Select 1 Salad & 2 Entrée Choices

Member 59 / Non-member 72

SELF-SERVICE BAR

Set-up Fee is \$75 and Charged on Consumption

A selection of the following will be available for self-service along with glasses and ice.

Soft Drinks, Iced Tea & Bottled Water

Coca Cola

Diet Coke

Ginger Ale

Nantucket Nectars Iced Tea

Still & Sparkling Water

Bai Antioxidant Infusion Drinks

Starbucks® Bottled Coffee

Member / Non-Member 5 each



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AFTERNOON TEA

ASSORTED TEA & FINGER SANDWICHES

Choice of Three:

Tuna Salad

Curried Chicken Salad with Seedless Grapes

Egg Salad

Roast Beef with Boursin Cheese, Roasted Pepper and Arugula
(the above selections will be prepared on mini brioche rolls)

Cucumber and Cream Cheese served on Gluten Free Bread

Tomato, Basil and Fresh Mozzarella on Grilled Three Cheese Bread,
Basil Pistou

Smoked Salmon with Garlic and Herb Spread, Picked Red Onion on
Gluten Free Bread

(All Sandwiches Can Be Made Gluten Free)

Served With

Assorted Tea Cookies, Chocolate Truffles, Chocolate Covered
Strawberries, Lemon Bars, Petit Fours, Scottish Shortbread

Selection of Teas, Coffee, and Decaffeinated Coffee

Member 67 / Non-member 80



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RECEPTION MENU

HORS D'OEUVRES

25 piece minimum per item

Minimum order of one piece per item, per person based on your final count
Butler service for hors d'oeuvres is available at \$100 per attendant, one attendant per 50 guests.

Chilled

Mexican Street Corn Salad, Chili Aioli, Cotija Cheese & Cilantro
/ GF / VEGETARIAN

Tomato and Mozzarella Skewer, Basil / GF / VEGETARIAN

Medjool Date, Goat Cheese, Crushed Pistachio / GF / VEGETARIAN
Member 7 / Non-member 9

Marinated Roasted Tomato, Vermont Burrata, Aged Balsamic
Vinaigrette, Pistou and Crispy Focaccia

Native Lobster Salad in Pastry Cone

*Yellowfin Tuna Poke Taco, Pickled Ginger, Sesame Seeds and
Spicy Chili Sauce / GF

Chilled Jumbo Lump Crabmeat, Avocado Crema, Mango Pearls
and Micro Cilantro

Member 9 / Non-member 11

Hot

Steak and Cheese Egg Roll, Horseradish Aioli

Spinach and Artichoke Bites / VEGETARIAN

Brie, Almond, Pear in Phyllo / VEGETARIAN

Asiago Arancini, Parmesan Cheese / VEGETARIAN

Wild Mushroom Tart with Parmesan Cheese, Roasted Garlic Cream /
VEGETARIAN

Indian Vegetable Pakora, Sweet Chili Dipping Sauce / VEGAN
Member 7 / Non-member 9

BBQ Pulled Pork Slider, Chipotle Aioli

Chicken or Beef Wellington

Nepalese Chicken Momo, Sweet Chili Dipping Sauce

Chorizo, Whipped Garlic and Herb Cheese Stuffed Dates Wrapped in
Bacon

Spicy Curried Shrimp, Passion Fruit Aioli / GF

Crispy Vegetable Potsticker, Spicy Mango Sauce / VEGAN

*Sea Scallops Wrapped in Bacon / GF

Korean BBQ Beef Mini Bao Bun, Kimchi and Sriracha Aioli

Crabmeat Cake, Spicy Remoulade

*Teriyaki Beef Satay

Member 9 / Non-member 11

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Passed Dessert Bites

Mini Fruit Tart

Assorted Cake Pops

Chocolate Ganache & Pistachio Truffle

Member 5 / Non-member 7

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RECEPTION DISPLAYS

Stations can be displayed a maximum of 2 hours.

New England Farm Cheese Display

Selection of Local Farm Cheeses, Fresh Seasonal Fruit, Honeycomb, Quince Paste, Artisan Breads and Crackers / VEGETARIAN

Member 18 / Non-member 22

Farm Vegetable Display

Assorted Farm Vegetables

Hummus and Blue Cheese Dressing

Member 13 / Non-member 16

Mediterranean Display

La Quercia Prosciutto and Assorted Meats, Fresh Mozzarella, Assorted Grilled Vegetables, Roasted Tomato Tapenade, Calabrese, Fig Jam, Grilled Focaccia

Member 22 / Non-member 26

Mezze

Hummus, Tabbouleh and Chickpea Salad

Cumin Lemon Marinated Olives, Grilled Naan*

Member 15 / Non-member 18

**VEGAN without the Naan*

The North End Table

Choice of Three Pizzas:

Tomato, Fresh Mozzarella, Basil and Grana Padano Parmesan

Wild Exotic Mushrooms, Garlic Herb Cheese, Spinach and Roasted Peppers

Fig Jam, Baby Arugula, Great Hill Blue Cheese, Parma Ham, Caramelized Onions and Aged Balsamic

BBQ Chicken Pizza, Red Onions, Cilantro and Pepper Jack Cheese, Chipotle Drizzle

Bolognese Pizza, Fresh Mozzarella Cheese, Fried Basil

Served with Caesar Salad and Caprese Salad

Member 26 / Non-member 32

Classic American Slider Station

*Prime Beef Sliders, Vermont Cheddar, Chipotle Aioli

Caprese Slider, Basil Pistou and Arugula on Semolina Cheese Bread

Maine Crabmeat Sliders, Avocado Crème

Buttermilk Fried Chicken Thigh, Buffalo Sauce, Blue Cheese

Pulled Pork Sliders, Jalapeno Slaw

Chef's Assorted Condiments and House-Made Potato chips

Choice of 2 - Member 20 / Non-member 25

Choice of 3 - Member 28 / Non-member 34

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SEAFOOD CORNER

*Sushi

150 piece minimum

Please choose the items and quantities you would like

California Roll

Spicy Tuna Roll

Yellowfin Tuna Nigiri

Salmon Nigiri

Served with Wakami Salad, Ponzu Sauce and Pickled Ginger

Member 9 per piece / Non-member 11 per piece

*Raw Bar

Jumbo Shrimp / GF

Member 7 / Non-member 8

East Coast Oysters on the Half Shell /GF
50 piece increments

Member 7 / Non-member 8

Wellfleet Clams / GF
50 piece increments

Member 6 / Non-member 7

Maine Lobster Cocktail / GF

Member 10 / Non-member 12

Served with Lemons, Cocktail Sauce and Hot Sauce

Oysters and Clams are also served with Mignonette



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RECEPTION STATIONS

Stations can be displayed a maximum of 2 hours.

Stations may require a Culinary Attendant @ \$175 for 2 hours – One Attendant per 100 guests.

The stations below must be ordered for your total number of guests.

Please consult with your Catering Manager.

25 Person Minimum for all Reception Stations

New England Seafood

Choice of Lobster Bisque or New England Clam Chowder

Georges Bank Crab Cakes, House-Made Tartar Sauce

Chorizo Stuffed Quahogs

Mini Maine Lobster Roll - Bibb Lettuce, Celery, Lemon-Sriracha Aioli

Member 70 / Non-member 85

Self-Serve or Dedicated Attendant @ \$175 for 2 hours

Make Your Own Bruschetta Station

Grilled Focaccia, Seasonal Tomatoes, Marinated Mozzarella, Basil

Pistou (nut free), Parma Ham, Arugula, Marinated Artichokes,

Whipped Ricotta with Honey

Member 21 / Non-member 25

Mexican Tacos

Choice of Two:

Braised Beef / GF

Sauteed Shrimp / GF

Braised Chicken Tinga in a Salsa Roja / GF

Served With:

Flour Tortillas, Mexican Rice, Pico de Gallo, Guacamole, Sour Cream, Salsa Verde / GF without Tortillas

Member 31 / Non-member 38

Self-Serve or Dedicated Attendant @ \$175 for 2 hours

Steamed Bun Station

Choice of Two:

Braised Beef, Asian BBQ Sauce

Hoisin Glazed Chicken Thigh

BBQ "Pulled" Carrot / Vegetarian

Served with Cucumber Salad, Pickled Onions, Micro Cilantro, Siracha Aioli

Member 32 / Non-member 38

Self-serve or Dedicated Attendant @ \$175 for 2 hours

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RECEPTION STATIONS

Pasta Station

Choice of Two:

Cavatelli Bolognese +5

Shrimp Scampi—Sauteed Jumbo Shrimp, Lemon, Garlic, White Wine, Fresh Herbs +6

Cheese Tortellini, Oven Roasted Tomatoes and Pistou Cream

Truffled Sacchetti Purses, Chef's Seasonal Vegetables, Asiago Cream

Orecchiette Pasta, Braised Chicken, Exotic Mushrooms, Chicken Jus and Crème Fraiche

Pasta Primavera – Chef's Seasonal Vegetables, Parmesan Cream Sauce / VEGETARIAN

Lobster Mac & Cheese +12

Served With:

Parmesan Cheese and Garlic Bread

Member 33 / Non-member 40

Self-Serve or Dedicated Attendant @ \$175 for 2 hours

Gluten-Free Pasta is available upon request

FARM TO TABLE

Choice of Three Salads.

*Harvard Club of Boston Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

Mixed Greens Salad

Watermelon Radish, Grape Tomatoes, Cucumber, Champagne Vinaigrette / GF

Vine Ripened Tomato – Mozzarella Salad

Arugula, Basil Pistou (nut free), EVOO, Balsamic Reduction / GF

The “Wedge” Salad

Iceberg, Applewood Smoked Bacon, Cherry Tomatoes, Red Onion, Great Hill Blue Cheese Dressing / GF

Roasted Beet Salad

Baby Spinach, Vermont Goat Cheese, Pistachios, Balsamic Vinaigrette / GF

Raw Kale Salad

Chickpeas, Feta Cheese, Red Onion, Roasted Red Peppers, Kalamata Olives, Red Wine Vinaigrette / GF

Member 26 / Non-member 32

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CARVING BOARD

*Grilled Tenderloin of Beef / GF

Au Poivre Sauce, Served with Dinner Rolls

Member 589 / Non-member 715

Serves Approximately 20 Guests

Roasted Citrus-Brined Free-Range Turkey Breast

Cranberry Sauce, Sage Gravy, Served with Dinner Rolls

Member 375 / Non-member 450

Serves Approximately 30 Guests

*Olive and Roasted Tomato Crusted Salmon Fillet

Fresh Basil and Aged Balsamic

Member 321 / Non-Member 395

Serves Approximately 20 Guests

***Sea Salt – Cracked Black Pepper Slow-Roasted Sirloin / GF**
without Sauce

Horseradish Cream, Roasted Garlic Jus, Served with Dinner Rolls

Member 642 / Non-member 785

Serves Approximately 30 Guests

Each carving station requires a dedicated attendant for 2 hours at \$175 – One attendant per 100 guests

Quantities on carved items may need to be adjusted once the Chef reviews the final menu chosen to ensure the proper amount is provided.

ENHANCEMENTS TO CARVING BOARD

Chef's Seasonal Vegetables / GF

Member 8 / Non-member 10

Garlic Roasted Fingerling Potatoes / GF

Member 8 / Non-member 10

*Caesar Salad

Member 12 / Non-member 15

Mixed Greens Salad / GF

Member 10 / Non-member 12

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DESSERT STATIONS

Harvard Club Dessert Buffet

Opera Torte, Chocolate Truffles, Assorted Cake Pops,
Petit Fours, Stuffed Shortbread Cookies,
Double Chocolate Dipped Strawberries

Member 27 / Non-member 33

Mini Dessert Buffet

Salted Caramel Brownies, Chocolate Duo Mousse,
Cappuccino Praline, Lemon Curd Squares, Assorted Stuffed Cookies

Member 23 / Non-member 28

North End Dessert Station

Assorted Cannolis, Tiramisu, Eclairs, Italian Cookies

Member 23 / Non-member 28

Brownie Sundae Bar

Vanilla and Salted Caramel Gelato
Chocolate Shavings, Chocolate Sauce, Caramel Sauce, Whipped Cream

Member 28 / Non-member 34

Requires Dedicated Attendant for 2 hours – \$175

50 person minimum

Cupcake Station

Chef's Assorted Seasonal Mini Cupcakes – 3 per person

Member 23 / Non-member 28

Enhancement to Dessert Buffet

Sliced Fruit and Berries / GF

Member 11 / Non-member 14

All Dessert Stations Served With

Coffee, Selection of Teas, Decaffeinated Coffee

LATE NIGHT FARE STATIONS

Chicken Tenders, Honey Mustard & French Fries, Ketchup

Member 13 / Non-member 16

*Cheeseburger Sliders & French Fries, Ketchup

Member 13 / Non-member 16

Tater Tots, Ketchup

Member 8 / Non-member 10

Chef's Selection of Assorted Hand-Crafted Pizza

Member 16 / Non-member 20

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PLATED DINNER MENU

CHEF'S DINNER ENTRÉES

Please Select One Protein Entrée and One Vegan Entrée. All Entrees Below are Accompanied by Chef's Selection of Starch and Seasonal Vegetable

Roasted Tomato Crusted Halibut Fillet, Pistou Panko Crumbs and Lemon Butter Sauce

Member 94 / Non-member 115

*Smokey Chipotle Rubbed Salmon Fillet, Tomatillo Sauce / GF

Member 79 / Non-member 95

Breast of Chicken Française, Roasted Tomatoes, Artichokes and Capers / GF

Member 73 / Non-member 88

Apricot and Ancho Chili Braised Beef Short Rib / GF

Member 85 / Non-member 105

*Grilled 10 oz. New York Sirloin, House-Made Steak Sauce / GF

Member 94 / Non-member 113

*Filet Mignon Au Poivre, Dijon Mustard, Brandy Demi-Glace with Crème Fraîche / GF

Member 102 / Non-member 120

*Petite Filet Mignon, Red Wine Demi & Three Garlic Grilled Shrimp, Smoked Tomato Butter / GF

Member 102 / Non-member 120

*Petite Filet Mignon & Two Lump Crabmeat Stuffed Shrimp

Member 104 / Non-member 126

*Petite Filet Mignon & New England Crabmeat Cake, Port Wine Demi

Member 108 / Non-member 130

*Petite Filet Mignon & Half of a 1.25 lb. Lobster Removed from the Shell / GF

Member 116 / Non-member 140

*Petite Filet Mignon & Baked Stuffed Lobster Tail, Port Wine Demi

Member 119 / Non-member 143

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VEGAN / GLUTEN FREE ENTRÉES

Mediterranean Baked Sweet Potatoes
Spiced Chickpeas, Marinated Cherry Tomatoes, Lemon Hummus Sauce

Chili Roasted Cauliflower and Roasted Mushrooms with Seasonal Vegetables and Basmati Rice

Roasted Vegetable Tikka Masala with Basmati Rice

Sweet and Spicy Gochujang Tofu, Korean Slaw and Seasonal Vegetables

Jamaican Jackfruit and Vegetable Curry with Basmati Rice

DINNER ENHANCEMENT – DELUXE BREADBASKET

House-Made Focaccia, Three Cheese Roll and Cranberry Roll
Served with Fresh Creamery Butter

Member 7 / Non-member 9

*Plated Dinner Includes House-made Focaccia with Extra Virgin Olive Oil,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea*

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Please Note:

One Entrée (duet or single) and a vegan may be selected for your guests along with one first course and one dessert course. The host is responsible for providing the vegan count (along with any allergies) and their seating assignment 10 days prior to the event. Predetermined three course Vegan meals are priced at the same price as the other meals. If the number of vegan meals cannot be obtained in advance, the planner is required to order a recommended set number of vegan entrees to have on hand at \$45.00++ each in addition to your final guarantee.

Final guarantee numbers for all events are due by noon three business days prior.

**We cannot offer special items for dietary restrictions, but for allergies only.*



*Please Select One Appetizer **or** Salad and One Dessert
Enhance your dinner to four courses for an additional \$16 per person*

APPETIZER

Chef's Seasonal Vegetarian Soup

New England Clam Chowder

Roasted Tomato Bisque, Grilled Cheese Crouton

Maine Lobster Bisque, Cognac Crème Fraiche

Chef's Seasonal Vegetarian Ravioli

Lump Crabmeat Cake, Lemon Caper Aioli, Chef's Seasonal Slaw

Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and
Crème Fraiche

*Please add \$11 for any of the above appetizer choices if you select in
place of a salad.*

SALAD

Artisan Farm Salad – English Cucumber, Watermelon Radish,
Heirloom Tomatoes, Champagne Vinaigrette / GF / VEGAN

Roasted Beet Salad – Vermont Goat Cheese, Marcona Almonds,
Applewood Smoked Bacon, Mache, Truffle Vinaigrette / GF

Burrata Cheese, Roasted Tomato, Baby Arugula, Crispy Focaccia,
Aged Balsamic Vinaigrette

*Caesar Salad – Hearts of Romaine, Grana Padano Parmesan
Cheese, Croutons, Caesar Dressing

Caprese Salad - Vine Ripe Tomatoes, Fresh Mozzarella, Red Onion,
Baby Arugula, Balsamic Reduction, EVOO / GF

Baby Iceberg Lettuce Wedge, Applewood Smoked Bacon, Red
Onion, Heirloom Tomatoes, Great Hill Blue Cheese Dressing / GF

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DESSERTS

Tiramisu

Boston Cream Pie

Fruit Tart, Mango Sauce

Tahitian Vanilla Crème Brulée, Fresh Berries / GF

Chef's Seasonal Cheesecake, Whipped Cream

Chocolate Ganache Cake, Raspberry Sauce

Dark Chocolate Flourless Decadence, Fresh Berries, Crème Anglaise, Whipped Cream / GF

Duet of Petite Chocolate Decadence Cake & Tahitian Vanilla Crème Brulée, Fresh Berries — +5

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CHEF'S DINNER BUFFET

50 person minimum

Select Three Salads

*Caesar Salad – Chopped Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

Harvard Potato Salad – Celery, Whole Grain Mustard Aioli / GF

Artisan Farm Salad – English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF / VEGAN

Caprese Salad – Vine Ripened Tomatoes, Fresh Mozzarella, Red Onions, Baby Arugula, Aged Balsamic & Extra Virgin Olive Oil / GF

Roasted Beet Salad – Baby Spinach, Vermont Goat Cheese, Pistachios, Balsamic Vinaigrette / GF

Iceberg Lettuce Wedges – Applewood Smoked Bacon, Shaved Red Onion, Heirloom Tomatoes, Great Hill Blue Cheese Dressing / GF

Entrée Selections

Cavatelli Bolognese, Grana Padano Parmesan

Chef's Seasonal Ravioli

Sacchetti Purses with Caramelized Onions, Parmesan Cream / VEGETARIAN

Pan Roasted Cod Loin, Plum Tomatoes, Olives, Capers, Garlic & Basil / GF

*Sesame Seared Salmon, Soy Ginger Glaze, Cucumber Salad

Braised Chicken and Wild Mushroom Ravioli

Spice Rubbed Statler Chicken Breast, Tomatillo Chicken Jus / GF

Breast of Chicken Piccata, Lemon, Capers, Italian Parsley

Ancho Braised Short Ribs, Pico de Gallo, Cilantro / GF

*Grilled Marinated Flank Steak, Roasted Baby Peppers, House-Made Steak Sauce / GF

Roasted Vegetable Tikka Masala with Basmati Rice / VEGAN

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Entrée Served With:

House-made Focaccia with Extra Virgin Olive Oil

Chef's Selection of Starch and Seasonal Vegetables

Assorted Cannolis, Tiramisu, Eclairs and Italian Cookies

Coffee, Selection of Teas, Decaffeinated Coffee

2 Entrée Choices – Member 96 / Non-member 115

3 Entrée Choices – Member 107 / Non-member 130

We offer a limited buffet for groups under 50 guests

Please Select 1 Salad & 2 Entrée Choices

Member 91 / Non-member 110

NEW ENGLAND CLAM BAKE BUFFET

+\$10 Charge Per Person for Groups Under 50 People

Assorted Warm Rolls and Butter

New England Clam Chowder

Artisan Farm Salad–English Cucumber, Heirloom Tomatoes, Carrots,
Champagne Vinaigrette / GF / VEGAN

Cape Cod Steamers – Natural Broth and Drawn Butter / GF

Boiled 1 ½ lb Maine Lobster – Lemon, Drawn Butter / GF
One Lobster Per Guest

*Marinated Steak Tips – House-Made Steak Sauce, New Potatoes with
Butter and Italian Parsley

Corn on the Cobb

Boston Cream Pie

Sliced Fresh Seasonal Fruit and Berries / GF

Coffee, Selection of Teas, Decaffeinated Coffee

Member 118 / Non-member 140

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DESSERT STATIONS

Harvard Club Dessert Buffet

Opera Torte, Chocolate Truffles, Assorted Cake Pops,

Petit Fours, Stuffed Shortbread Cookies,

Double Chocolate Dipped Strawberries

Member 27 / Non-member 33

Mini Dessert Buffet

Salted Caramel Brownies, Chocolate Duo Mousse,

Cappuccino Praline,

Lemon Curd Squares, Assorted Stuffed Cookies

Member 23 / Non-member 28

North End Dessert Station

Assorted Cannolis, Tiramisu, Eclairs, Italian Cookies

Member 23 / Non-member 28

Brownie Sundae Bar

Vanilla and Salted Caramel Gelato

Chocolate Shavings, Chocolate Sauce, Caramel Sauce, Whipped Cream

Member 28 / Non-member 34

Requires Dedicated Attendant for 2 hours – \$175

50 person minimum

Cupcake Station

Chef's Assorted Seasonal Mini Cupcakes – 3 per person

Member 23 / Non-member 28

Enhancement to Dessert Buffet

Sliced Fruit and Berries / GF

Member 11 / Non-member 14

All Dessert Stations Served With

Coffee, Selection of Teas, Decaffeinated Coffee

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BEVERAGE MENU

M = Member Pricing N-M = Non-Member Pricing

HOUSE BRANDS

Tito's Vodka
 Beefeater Gin
 Bacardi Superior Rum
 Johnnie Walker Red Scotch
 Seagram's Seven Whiskey
 Jim Beam Bourbon
 Lunazul Tequila Blanco

PREMIUM BRANDS

Ketel One Vodka
 Tanqueray Gin
 Captain Morgan Rum
 Dewar's White Label Scotch
 Glenmorangie 10 yr. Single Malt
 Jack Daniels Whiskey
 Bulleit Bourbon
 Patrón Tequila

ULTRA PREMIUM BRANDS

Grey Goose Vodka
 Bombay Sapphire Gin
 Cruzan Single Barrel Rum
 Johnnie Walker Black 12 yr.
 Macallan 12 yr. Single Malt
 Whistlepig Whiskey
 Basil Hayden Bourbon
 Casamigos Tequila

Harvard Club of Boston Policy: No shots of any kind are allowed

IMPORTED & DOMESTIC BEER SELECTION

A selection of the following will be available at your bar:

Domestic

Budweiser, 1908 Lager, Athletic Brewing (Non-alcoholic)

Premium / Craft

Samuel Adams Boston Lager, Amstel Light, Stella Artois, Harpoon IPA, Meli Quinoa Beer (Gluten Free) – Please Request Ahead of Time, High Noon - Vodka – Assorted Flavors

HOSTED BAR – CHARGED ON CONSUMPTION

House Brands	M 13
Premium Brands	M 15
Ultra-Premium Brands	M 16
Classic Martinis	M +2
House Wine/Bottle	M 42
House Sparkling/Bottle	M 43
Domestic Beer	M 10
Premium / Craft	M 11
Cordials	M 13
Soda/Juice/Water	M 5

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HOSTED BAR – PER PERSON FEE

Available for Parties of 20 people or more.

There are no substitutions to the brand selection (house, premium, ultra-premium).

When selecting the per person bar rate, a five-hour maximum applies.

HOUSE BRANDS

1st Hour Member \$27 / Non-Member \$29 pp / +9 for each additional hour

<u>1 HOUR</u>	<u>2 HOUR</u>	<u>3 HOUR</u>	<u>4 HOUR</u>	<u>5 HOUR</u>
M - 27	M - 36	M - 45	M - 54	M - 63
N-M - 29	N-M - 38	N-M - 47	N-M - 56	N-M - 65

PREMIUM BRANDS

1st Hour Member \$30 / Non-Member \$32 pp / +11 for each additional hour

<u>1 HOUR</u>	<u>2 HOUR</u>	<u>3 HOUR</u>	<u>4 HOUR</u>	<u>5 HOUR</u>
M - 30	M - 41	M - 52	M - 63	M - 74
N-M - 32	N-M - 43	N-M - 54	N-M - 65	N-M - 76

ULTRA-PREMIUM BRANDS

1st Hour Member \$34 / Non-Member \$36 pp / +13 for each additional hour

<u>1 HOUR</u>	<u>2 HOUR</u>	<u>3 HOUR</u>	<u>4 HOUR</u>	<u>5 HOUR</u>
M - 34	M - 47	M - 60	M - 73	M - 86
N-M - 36	N-M - 49	N-M - 62	N-M - 75	N-M - 88

WINE FOR HOSTED BAR – PER PERSON FEE

House Brands Wine - \$42/bottle

Premium Brands Wine - \$43-\$52/bottle

Ultra-Premium Brands Wine - \$53-\$65/bottle

Beer & House Wine Only - Subtract \$2 from the House Brand Pricing

Please Select a Maximum of Two Red Wines and Two White Wines

Champagne / Sparkling Wine is additional and charged on consumption

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DRINK TICKET PRICING BEFORE BAR TURNS TO CASH

Drink tickets are priced based on brand level of liquor selected:

House Brands / House Wine / Beer	M 13	N-M 15
Premium Brands / Premium Wines / Beer	M 15	N-M 17
Ultra-Premium Brands / Ultra-Premium Wines / Beer	M 16	N-M 19
House Wine / Beer Only	M 13	N-M 15
Soft Drinks	M 5	N-M 5

CASH BAR

Please Note: We accept credit card payment only.

House Brands	M 13	N-M 15
Premium Brands	M 15	N-M 17
Ultra-Premium Brands	M 16	N-M 19
Classic Martinis	M +2	N-M +2
Cordials	M 13	N-M 15
Domestic Beer	M 10	N-M 11
Imported/Premium Beer	M 11	N-M 12
Soda/Juice/Water	M 5	N-M 5

WINE:

House/Glass	M 13	N-M 15
Premium/Glass	M 15	N-M 17
Ultra-Premium/Glass	M 16	N-M 19
House/Bottle	M 42	N-M 46
House Sparkling/Bottle	M 43	N-M 48

SELF-SERVICE BAR

Set-up Fee is \$75 and Charged on Consumption

A selection of the following will be available for self-service along with glasses and ice.

Soft Drinks, Iced Tea & Bottled Water

Coca Cola

Diet Coke

Coke Zero

Sprite

Ginger Ale

Still & Sparkling Water

Flavored Sparkling Water

Bai Antioxidant Infusion Drinks

Snapple Iced Tea

V8 Juice

Starbucks® Bottled Coffee

Member / Non-Member 5 each

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BLOODY MARY BAR

Celery, Cucumbers, Horseradish, Lemon Wedges, Olives with and without Blue Cheese, Kosher Pickles and Juice, Jalapeno Peppers, Tabasco, Celery Salt and Freshly Ground Black Pepper

Tito's Vodka—*Member 13 per glass*

Ketel One Vodka—*Member 15 per glass*

Grey Goose Vodka—*Member 16 per glass*

Jumbo Shrimp—*Priced Per Piece*
Member 7 / Non-member 8

MIMOSA AND BELLINI BAR

Please Choose Three Mixers

Prosecco Cocktails with Chilled Orange Juice, Grapefruit Juice, Apple Cider, Peach or Mango Nectars

Charged on Consumption - Member 15 per glass

Blood Mary, Mimosa and Bellini Bars are Available after 11:00AM

BEVERAGE SERVICE FEES

We require one bartender for every 50 guests at a charge of \$150 per bartender.

When having a cash bar, in addition to the bartenders, we also require beverage cashiers - one cashier for every 100 guests or one for every two bartenders at a charge of \$125 per cashier.

Dinner wine pours require one beverage attendant for every 30 guests at a charge of \$100 per attendant.

If you would like to pass wine during your cocktail reception, beverage passers are \$100 each and the number needed will be determined based on the size of your group.

Set up charge for a self-serve bar (SSB) is \$75. Alcohol is not allowed on a self-serve bar.

Any changes to beverage orders within seven days of the event may result in a restocking fee.

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WINE LIST

PROSECCO & CHAMPAGNE

Tenuta Sant'Anna Prosecco Brut, Veneto, Italy

cool and vigorous with a fresh bouquet of floral and fruity notes

43 M 46 NM

Taittinger Brut "Cuvee Prestige", Champagne, France

delicate, flavors of fresh fruit and honey; perfect with seafood and white meat

91 M 96 NM

Veuve Clicquot, Champagne, France

the palate is powerful and pleasant with notes of white peach, anise, and biscuit, balanced by a fresh acidity

134 M 139 NM

PINOT GRIGIO/PINOT GRIS

DiPinti, Trentino, Italy

softly textured and balanced with a crisp citrus finish; as an aperitif or with seafood

42 M 44 NM

J Pinot Gris, Sonoma, California

bursting with notes of crunchy pear, fresh-picked white peach, lemon, lime and tart pineapple, while hints of jasmine and minerality add appealing texture and depth

49 M 52 NM

RIESLING

Dr. Hermann Kabinett, Mosel, Germany

scents of spices and stone fruits with some notes of red berries. It is bright and fresh with some residual sugar.

Fine acidity with some delicate honey notes and a long spicy finish.

45 M 48 NM

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SAUVIGNON BLANC

Angeline Sauvignon Blanc, Russian River Valley, California

dried pineapple, lemon, pear, cardamom, flint and blanched almond on the nose

42 M 44 NM

Peter Yealands, Marlborough, New Zealand

fresh stone fruit and herbal notes on the palate; perfect with seafood and fresh shellfish

45 M 48 NM

Whitehaven, Marlborough, New Zealand

superbly structured and balanced, aromas and flavors of fresh-snipped greens and warm pear nectar blend with notes of tropical fruit full-bodied structured vinous palate which stays fresh

52 M 56 NM

Clement Mentor Salon, Loire Valley, France

full bodied, citrus, and yellow fruits

64 M 67 NM

Grand Fossill Sancerre, France

aromas of gooseberry, passion fruit, and citrus zest. A sharp, refreshing acidity with a clean, flinty mineral backbone.

77 M 80 NM

CHARDONNAY

Sycamore Lane, California

the palate is creamy yet refreshing, offering notes of tropical fruit and a hint of toasty vanilla on the finish

42 M 44 NM

Hess "Select," Monterey, California

pineapple and tropical fruit flavors, medium bodied

43 M 46 NM

Sonoma-Cutrer "Russian River Ranches," Sonoma, California

crisp citrus flavors, with a nice barrel spice; light and creamy; pairs best with scallops, salmon, and savory dishes

52 M 56 NM

Chateau Vitallis Pouilly Fuisse, Burgundy, France

ripe flavors, minerality and spiciness pairs well with fish and white meats

64 M 67 NM

Stag's Leap Wine Cellars Karia Chardonnay, Napa Valley

aromas of pear, apple, and lemon curd with a hint of brioche.

88 M 91 NM

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PINOT NOIR

Monte Degli Angeli Pinot Noir, Piedmont, Italy

rich yet velvety, prominent notes of wild raspberries and strawberries with a distinct thread of raw mushroom and earthy minerals. Lightly chalky tannins.

42 M 44 NM

MacMurray Ranch Central Coast, California

delicate tastes of red cherry, ripe cranberry, currant and raspberry are accented with distinct spice notes; pair with salmon, poultry and vegetarian dishes

49 M 52 NM

Argyle Pinot Noir, Willamette Valley, Oregon,

raspberry swirl, red cherry, rosemary and sage

65 M 68 NM

COTES DU RHONE

Boissy & Delaygue Cotes du Rhone Lou Pontias, France

dark berry fruit, fennel, bay leaf, and tobacco leaf. Rich and dense but shows a degree of freshness.

42 M 44 NM

ROSE

Villa Wolf Pinot Noir Rose, Germany

delicate and refreshing with deliciously bright fruit flavors and a clean, zippy finish

42 M 44 NM

MALBEC

Trapiche Oak Cask Reserve, Mendoza, Argentina

violets, cherries and spice

45 M 48 NM

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MERLOT**Chateau Souverain, Sonoma, California**

fresh and supple with engaging cherry and berry flavors, subtle oak, well balanced
pairs well with roasted vegetables, pizza, short ribs, chorizo

42 M 44 NM

Frogs Leap Rutherford, California,

plum, candied black cherry, dark fruited

83 M 87 NM

CABERNET SAUVIGNON**McManis Family Vineyards, California**

light oak accents, blackberry and cherry; enjoy with grilled steak or burgers

42 M 44 NM

Sterling Cabernet Sauvignon, California

flavors of black cherry, plum, and notes of chocolate

47 M 50 NM

Louis Martini, Sonoma, California

intense, unique flavors of fresh black cherry, dried cranberry, gravelly earth and dark caramel; its depth and balance make this wine an excellent pairing for a variety of food to include pasta and grilled meats

51 M 56 NM

Chateau Larose-Trintaudon, Bordeaux, France

blueberry and blackcurrant bouquet with sweet tobacco and moss

63 M 66 NM

Pine Ridge Vineyards, The Travelers Series Cabernet Sauvignon

the palate is structured and savory, with flavors of black cherry, tobacco leaf, and a long, dusty finish

96 M 102 NM

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CHILDREN'S MENU

Appetizer

Fresh Fruit Cup

Choice of One:

Chicken Fingers with French Fries

Grilled Breast of Chicken, Seasonal Vegetable and Chef's Starch / GF

Baked Macaroni and Cheese, Side of Cut Fruit

Buttered Pasta with Side of Parmesan Cheese

Ballpark Hot Dog & French Fries

Dessert

Hot Fudge Sundae

\$26.00 per person

For children 12 and under

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*

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HARVARD CLUB OF BOSTON

CATERING POLICIES

FOOD:

For plated Lunch or Dinner - One Entrée (duet or single) and a vegan may be selected for your guests along with one first course and one dessert course. The host is responsible for providing the vegan count (along with any allergies) 10 days prior to the event. Predetermined three course Vegan meals are priced at the same price as the other meals. If the number of vegan meals cannot be obtained in advance, the planner is required to order a recommended set number of vegan entrees to have on hand at \$45.00++ each in addition to your final guarantee.

**We cannot offer special items for dietary preferences, but for allergies only.*

Final guaranteed guest counts for all events are due by noon three business days prior.

After this period, we may not be able to accommodate additional guests with the same menu items listed on the event order.

Any increases to your final guaranteed guest count will incur a special delivery charge and a fee of \$25.00 per additional guest added to the entrée price.

Assigned place card seating is required for plated lunch and dinner events. The host is responsible for providing place cards at each guest's seat indicating which entrée they have selected and if the guest has a dietary restriction. The final guaranteed list of guests by table and seat number, their respective entrée selection, and dietary restrictions is due by noon three business days prior.

BEVERAGE:

We require one bartender for every 50 guests at a charge of \$150 per bartender.

When having a cash bar, in addition to the bartenders, we also require beverage cashiers - one cashier for every 100 guests or one for every two bartenders at a charge of \$125 per cashier.

Dinner wine pours require one beverage attendant for every 30 guests at a charge of \$100 per attendant.

If you would like to pass wine during your cocktail reception, beverage passers are \$100 each and the number needed will be determined based on the size of your group.

Set up charge for a self-serve bar (SSB) is \$75. Alcohol is not allowed on a self-serve bar.

Any changes to beverage orders within seven days of the event may result in a restocking fee.

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Consecutive Bar Service is a maximum of 5 Hours. If Beverage Service is requested beyond 5 hours, only non-alcoholic beverages will be available.

Non-Member Functions must charge by the Per-Person Hourly Beverage Rate.

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GENERAL:

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Evening event timing – five hours maximum before overtime charges apply.

The Harvard Club of Boston encourages floral repurposing – please ask your catering sales manager for more information.

Changes to function room set up – changes to the physical setup of a room within 24 hours of the start of the event are subject to a labor charge of 30% of the room rental.

RENTALS

Rentals from an outside vendor – will be charged a 10% holding / storage fee against the final rental invoice.

LIVE FLAME

The Boston Fire Department (BFD) allows the use of votive candles (ONLY) without a permit. This is limited to one votive per 4 place settings for dinner tables – this will be a max of (1) votive for every cocktail table, (2) votives for every 60" round table and (3) votives for every 72" round table. The flame tip shall be a minimum of 1 inch below the rim of the enclosure. There can be no placement of votive candles on shelving, ledges or auxiliary use tables. Any other type of candle or exceeding the number of candles listed above WILL require a BFD detail paid by the client.

TIMING

The client must agree to adhere to the scheduled timing listed on the banquet event order.

PRICING

Pricing is guaranteed only upon the client's signature of the banquet event orders

AV

AV needs are booked directly with our onsite vendor who will provide you with AV pricing. AV needs must be clearly relayed to catering manager prior to contract.

PARKING

Parking in our lot (behind the building at 415 Newbury Street) is \$15 per hour to a maximum of \$45 per vehicle, first come first serve basis. Parking charges can either go on the bill or your guests can pay by credit card upon arrival (no cash can be accepted).