

HARVARD CLUB OF BOSTON  
**Catering Menu**



**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*



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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

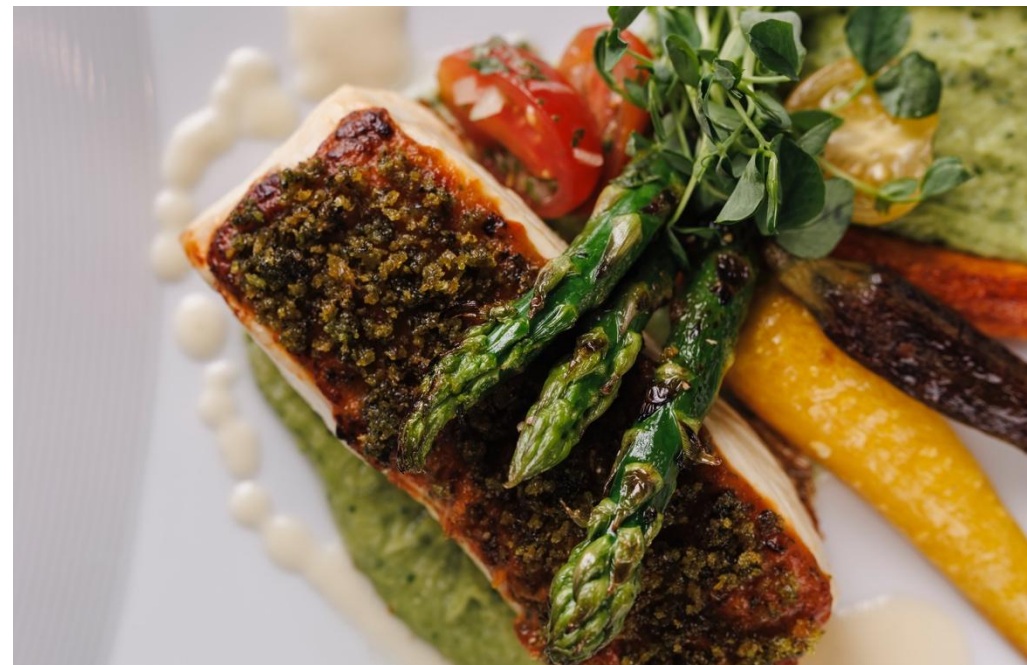
Nantucket Nectars Iced Tea

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 &amp; 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*

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### 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, Sriracha Aioli

*Member 32 / Non-member 38*

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

## 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  
 Jose Cuervo Tequila

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

**BY LAW THE HARVARD CLUB OF BOSTON CANNOT AND WILL NOT SERVE ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 21 OR TO ANYONE WHO CANNOT PRODUCE PROPER IDENTIFICATION.**

**BY LAW, THE HARVARD CLUB DOES NOT ALLOW GUESTS TO BRING IN OR REMOVE ANY ALCOHOL FROM THE PREMISES.**

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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*

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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.

The Harvard Club of Boston does not allow the "Resealing of Partially Consumed Bottles of Wine" in its private function rooms.

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.

**BY LAW THE HARVARD CLUB OF BOSTON CANNOT AND WILL NOT SERVE ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 21 OR TO ANYONE WHO CANNOT PRODUCE PROPER IDENTIFICATION.**

**BY LAW, THE HARVARD CLUB DOES NOT ALLOW GUESTS TO BRING IN OR REMOVE ANY ALCOHOL FROM THE PREMISES.**

## GENERAL:

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

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).