



Reception Menu

Hors d'oeuvres

Please order a minimum of one piece per person for each item selected, based on final count.
There is a 25 piece minimum per item.

Butler service for hors d'oeuvres is available at \$50 per attendant, one attendant per 50 guests

Chilled

Whipped Eggplant and Goat Cheese Tart, Kalamata Olives / VEGETARIAN
Tomato and Mozzarella Skewers, Basil Pistou / GF / VEGETARIAN
Medjool Dates, Goat Cheese, Crushed Pistachio / GF / VEGETARIAN
Vegetable and Tofu Summer Rolls, Thai Peanut Dipping Sauce / VEGAN
Member 4.50 / Non-member 5.50

Native Lobster Salad in Pastry Cones
Shrimp and Vegetable Thai Rolls, Thai Peanut Dipping Sauce
Smoked Atlantic Salmon, Fingerling Potato, Crème Fraiche and Chives
Yellow Fin Tuna Taco, Avocado, Sesame Ginger Crust, Sriracha Aioli
Peppercorn Seared Beef Tenderloin, Capers, Dijon Aioli, Garlic Crouton
Member 5.50 / Non-member 6.50

Hot

Asiago Arancini, Parmesan Cheese, Roasted Pepper Aioli / VEGETARIAN
Parmesan and Goat Cheese Stuffed Pepperdew / VEGETARIAN
Cremeni Mushrooms Stuffed with Roasted Tomato, Spinach and Parmesan Cheese / VEGETARIAN
"Devils on Horseback" – Medjool Dates, Blue Cheese and Smoked Bacon
Member 4.50 / Non-member 5.50

Asian Barbecue Shrimp, Mango Sauce
Warm Salted Pretzel, Grafton Cheddar Cheese Sauce / VEGETARIAN
General Tsao's Cauliflower, Sweet Soy Chili Sauce / VEGETARIAN
Chicken Pot Sticker, Lemongrass, Ginger, Ponzu
Sea Scallops Wrapped in Apple Wood Smoked Bacon
Buttermilk Fried Chicken with Sausage Gravy
Reuben Bites
Beef Bahn Mi, Pickled Vegetables, Cilantro, Sriracha Aioli
Loin of Lamb Roasted in Garlic and Rosemary, Honey Mint Aioli
Crabmeat Cake, Chipotle Sauce
Malaysian Beef Skewers, Red Curry Aioli / GF
Samuel Adams Beer Battered Fried Fish Bites, Capers Aioli
Member 5.50 / Non-member 6.50

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Mason Jars

Antipasto, Cured Meats, Roasted Peppers, Fresh Mozzarella and Garlic Crostini
 Sushi Martini, Avocado Cream, Yellowfin Tuna, Wakame and Wasabi / GF
 Roasted Foraged Mushrooms, Parmesan Risotto and Crispy Shallots, Madeira Jus
 Shrimp and Grits, Andouille and Crispy Okra
 Deconstructed Beef Wellington, Mushroom Duxelle, Foie Gras Demi
Member 6.50 / Non-member 7.50

Passed Dessert Bites

There is a 25 piece minimum per item
 Mango Mousse Push Pop
 Mini Fruit Tart
 Cheesecake Lollipop
 Chocolate Ganache & Pistachio Truffle
Member 5 / Non-member 7

Reception Displays

Imported & Domestic Cheese Display

Chef's Selection of Domestic & International Cheeses
 Dried Fruits, Mixed Nuts, Grapes, Artisan Breads and Crackers
Member 11 / Non-member 14

New England Farm Cheese Display

An Array of Local Farm Cheeses, Fresh Seasonal Fruit, Honeycomb, Quince Paste
 Artisan Breads and Crackers
Member 14 / Non-member 17

Mediterranean Display

La Quercia Prosciutto and Assorted Meats, Marinated Artichoke Salad, Fresh Mozzarella, Finger Peppers
 Stuffed with Provolone, Orzo Salad with Feta Cheese and Olives, Roasted Tomato Tapenade,
 Calabrese Fig Jam, Grilled Focaccia
Member 15 / Non-member 18

The North End Table

Chef's Selection of Assorted Hand Crafted Pizza & Arancini
 Served with Traditional Caesar Salad and Garlic Bread
Member 15 / Non-member 18

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Individual Mason Jar Farm Salads

Chef's Seasonal Selections

Member 10 / Non-member 13

Mezze

Hummus, Baba Ghanoush and Chickpea Salad in Mason Jars
Cumin, Lemon Marinated Olives, Grilled Naan/ VEGAN

Member 12 / Non-member 14

Classic American Slider Station

Prime Beef Sliders with Vermont Cheddar
Assorted Vegetable Burgers
Maine Crabmeat Sliders, Avocado Crème
Chef's Assorted Condiments

Member 18 / Non-member 22

Sushi

150 piece minimum

Please choose the items and quantities you would like.

California Roll

Spicy Tuna Roll

Yellowfin Tuna Nigiri

Wakami Salad, Ponzu Sauce and Pickled Ginger

Member 5.50 per piece / Non-member 6.50 per piece

Seafood Corner

Jumbo Shrimp / GF	Member 5 / Non-member 6.50
East Oysters on the Half Shell / GF	Member 5 / Non-member 6.50
Wellfleet Clams / GF	Member 4 / Non-member 5.50
Local Crab Claws / GF	Member 4 / Non-member 5.50
Maine Lobster Tails / GF	Market Price

**Served with Lemons, Cocktail Sauce and Hot Sauce....Oysters and Clams are also served with Mignonette
Enhance your Raw Bar with an Ice Carving. Please ask your Catering Representative for Pricing.**

Reception Enhancements

Maple and Local Honey Candied Bacon
Member 4 per piece / Non-member 5 per piece

Cumin, Lemon and Rosemary Marinated Olives
Member 17 per pound / Non-member 19 per pound

Spiced Roasted Nuts
Member 22 per pound / Non-member 24 per pound

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Reception Action Stations

These stations are designed and prepared for a reception-style event and are not intended as a buffet dinner. Should you require seating for your guests for a dinner-style event, the below prices will increase by \$5 per guest.

Stations may require a Culinary Attendant for 2 hours at \$150 - One Attendant per 100 guests.

In most cases, the stations below must be ordered for your total number of guests.

Please consult with your Catering Manager.

New England Seafood

(25 person minimum)

New England Clam Chowder

Georges Bank Crab Cakes, House-made Tartar Sauce

Sam Adams-Steamed Bar Harbor Mussels, Cherry Tomatoes, Leeks, Basil Crumbs and Crème Fraiche

Mini Maine Lobster Roll - Bibb Lettuce, Celery, Lemon-Sriracha Aioli – **made to order**

Point Judith Calamari Salad - Roasted Red Peppers, Arugula, Chorizo, Sherry Vinaigrette

Member 32 / Non-member 38

Self-Serve or Dedicated Attendant for 2 hours - \$150

Mexican Tacos

(25 person minimum)

Create your own Mexican Taco:

Carne Asada

Adobo Shrimp

Chicken Tinga

Mexican Rice, Pico de Gallo, Guacamole, Sour Cream, Limes, Cilantro, Salsa Verde, Rojo

Member 17 / Non-member 20

Self-Serve or Dedicated Attendant for 2 hours – \$150

Tuna Poke Station

Made to Order

Yellow Fin Tuna Poke

Sweet Soy, Fresh Cilantro, Pickled Ginger, Chili Aioli and Crispy Wonton Chips

Member 19 / Non-member 23

Requires Dedicated Attendant for 2 hours - \$150

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Ramen Noodle Bar

(25 person minimum)

Made to Order
Ramen Noodles

Roasted Shrimp, Braised Chicken, Roasted Pork Loin
Scallions, Sliced Hardboiled Egg, Mushrooms, Soy Sauce, Miso Soy Broth

Member 20 / Non-member 24

Requires Dedicated Attendant for 2 hours - \$150

Risotto Station

(25 person minimum)

Please select two line items. One will be prepared before your guests by our Culinarian and one will be displayed.

Wild Mushrooms, Braised Short Ribs, Crème Fraîche
Tuscan Kale, Roasted Tomato, Basil, Parmigiano Cheese / GF
American Chardonnay, Rock Shrimp, Roasted Garlic, Capers, Chives / GF
Maine Lobster, Fresh Peas, Grana Parmesan Cheese, Lemon Mascarpone, Fresh Basil / GF— **add 10**

Member 24 / Non-member 29

Self-Serve or Dedicated Attendant for 2 hours - \$150

Pasta Station

(25 person minimum)

Please select two line items. One will be prepared before your guests by our Culinarian and one will be displayed.

Cavatelli Bolognese
Orecchiette Pasta, Braised Chicken, Exotic Mushrooms, Chicken Jus and Crème Fraiche
Cheese Tortellini, Oven Roasted Tomatoes and Pistou Cream
Truffled Sacchetti Purses, Chef's Seasonal Vegetables, Asiago Cream

Lobster Mac & Cheese - **add 10**

Served with Parmesan Cheese and Garlic Bread

Member 16 / Non-member 19

Self-Serve or Dedicated Attendant for 2 hours - \$150

Mediterranean Pita Station

(25 person minimum)

Grilled Chicken, Lamb and Vegetable Kabobs
Assorted Toppings to include—Feta Cheese, Pickled Vegetables, Tzatziki,
Marinated Olives and Grilled Naan

Member 22 / Non-member 26

Self-Serve or Dedicated Attendant for 2 hours - \$150

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Farm to Table

(25 person minimum)

Please select three salads. One will be prepared before your guests by our Culinarian and two will be displayed.

Harvard Club of Boston Caesar Salad

Romaine Lettuce, Garlic Croutons, Roasted Cherry Tomatoes, Grated Parmesan Cheese, Caesar Dressing

Mix Greens Salad

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

Vine Ripe Tomato – Mozzarella Salad

Arugula, Basil Pesto, EVOO, Balsamic Reduction / GF

The “Wedge” Salad

Iceberg, Pancetta Bits, Cherry Tomato, Red Onion, Great Hill Blue Cheese Dressing / GF

Roasted Beet Salad

Baby Spinach, Vermont Goat Cheese, Pistachios, Crème Fraîche Dressing / GF

Raw Kale Salad

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

Member 14 / Non-member 17

Self-Serve or Dedicated Attendant for 2 hours - \$150

Mashed Potato Bar

(25 person minimum)

Yukon Gold Whipped Potatoes, Whipped Sweet Potato / GF

Traditional Toppings / GF

Caramelized Onions, Roasted Mushrooms, Chives, Great Hill Blue Cheese, Grafton Cheddar Cheese, Vermont Goat Cheese, Apple Wood Smoked Bacon, Sour Cream, Mushroom Demi

Member 16 / Non-member 19

Premium Toppings

Buttered Poached Maine Lobster, Braised Short Ribs, Crème Fraîche

Member 26 / Non-member 31

Requires Dedicated Attendant for 2 hours – \$150

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Carving Board

GRILLED TENDERLOIN OF BEEF / GF
 Au Poivre Sauce, Served with Petit Rolls
Member 550 / Non-member 660
 Serves Approximately 20 Guests

ROASTED CITRUS-BRINED FREE-RANGE TURKEY BREAST
 Cranberry Sauce, Sage Gravy, Served with Petit Rolls
Member 350 / Non-member 420
 Serves Approximately 30 Guests

ROSEMARY-GARLIC MARINATED RACK OF LAMB / GF
 Sambuca Jus
Member 550 / Non-member 660
 Serves Approximately 20 Guests

HOISIN-GLAZED SALMON FILLET
 Cucumber Ginger Salad, Chili Aioli
Member 300 / Non-Member 360
 Serves Approximately 20 Guests

SEA SALT – CRACKED BLACK PEPPER SLOW-ROASTED SIRLOIN / GF without Sauce
 Horseradish Cream, Roasted Garlic Jus, Served with Petit Rolls
Member 600 / Non-member 720
 Serves Approximately 30 Guests

Each station requires a dedicated Attendant for 2 hours at \$150—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—**Member 7 / Non-member 9**

Garlic Roasted Fingerling Potatoes—**Member 6 / Non-member 8**

Smokey Red Bliss Potatoes with Bacon, Leeks and Smoked Gouda—**Member 8 / Non-member 10**

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Dessert Stations

S'mores Station

(50 person minimum)

Graham Crackers, Dark and White Chocolate, Torched Marshmallow,
Nutella, Praline, Crushed Oreos, Chocolate Crisps, Caramel, Fudge
Coffee, Selection of Teas, Decaffeinated Coffee

Member 18 / Non-member 22

Requires Dedicated Attendant for 2 hours - \$150

North End Dessert Station

Assorted Cannolis, Tiramisu, Eclairs and Italian Cookies
Coffee, Selection of Teas, Decaffeinated Coffee

Member 18 / Non-member 21

Harvard Club Dessert Buffet

Opera Torte, Chocolate Truffles
Cheesecake Pops, Petit Fours
Stuffed Shortbread Cookies, Double Chocolate Dipped Strawberries
Coffee, Selection of Teas, Decaffeinated Coffee

Member 19 / Non-member 23

Mini Dessert Buffet

Salted Caramel Brownies, Chocolate Duo Mousse
Coconut Macaroons, Cappuccino Praline
Lemon Curd Squares, Mini Cupcakes
Coffee, Selection of Teas, Decaffeinated Coffee

Member 17 / Non-member 20

Ice Cream Sandwich Bar

(50 person minimum)

Chocolate Chip Cookies, Peanut Butter Cookies, Vanilla Sugar Cookies
Vanilla, Chocolate and Strawberry Ice Cream
Chocolate Shavings, Whipped Cream, Caramel Sauce

Member 17 / Non-member 20

Requires Dedicated Attendant for 2 hours - \$150

Enhancement to Dessert Buffet

Sliced Fruit and Berries / GF

Member 7 / Non-member 8

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