



Reception Menu

Hors d'oeuvres

Minimum order of one piece per person based on your final count for each item you select.

25 piece minimum per item

Butler service for hors d'oeuvres is available at \$75 per attendant, one attendant per 50 guests.

Chilled

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 / GF
 Spicy Tuna Taco, Avocado Crema, Chipotle 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
 Cremini Mushrooms Stuffed with Roasted Tomato, Spinach and Parmesan Cheese / VEGETARIAN
 Asparagus Wrapped in Phyllo with Asiago Cheese / VEGETARIAN
 "Devils on Horseback" – Medjool Dates, Blue Cheese and Smoked Bacon / GF
Member 4.50 / Non-member 5.50

Blackened Shrimp, Cilantro Lime Butter Sauce / GF
 Warm Salted Pretzel, Grafton Cheddar Cheese Sauce / VEGETARIAN
 Chicken Pot Sticker, Lemongrass, Ginger, Ponzu
 Sea Scallops Wrapped in Apple Wood Smoked Bacon / GF
 Buttermilk Fried Chicken with Sausage Gravy
 Beef Bahn Mi, Pickled Vegetables, Cilantro, Sriracha Aioli
 Crabmeat Cake, Chipotle Sauce
 Mini Beef Wellington—Beef Tenderloin, Mushroom Duxelle wrapped in Puff Pastry
Member 5.50 / Non-member 6.50

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness



Passed Dessert Bites

*** 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

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

Farm Vegetable Display

Assorted Farm Vegetables
 Hummus and Blue Cheese Dressing
Member 9 / Non-member 11

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 Caesar Salad and Caprese Salad
Member 15 / Non-member 18

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Mezze

Hummus, Tabbouleh 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
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 / GF

Member 4 per piece / Non-member 5 per piece

Cumin, Lemon and Rosemary Marinated Olives / GF

Member 17 per pound / Non-member 19 per pound

Spiced Roasted Nuts / GF

Member 22 per pound / Non-member 24 per pound

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Reception 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 all your guests for a dinner-style event, the below prices will increase by \$5 per guest, per item.

Stations may require a Culinary Attendant @ \$150 for 2 hours - 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)

Choice of Lobster Bisque **or** 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

Member 40 / Non-member 46

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

Mexican Tacos

(25 person minimum)

Create your own Mexican Taco—Choice of Two:

Carne Asada / GF

Adobo Shrimp / GF

Braised Chicken Tinga in a Salsa Roja / GF

Served With:

Mexican Rice, Pico de Gallo, Guacamole, Sour Cream, Limes, Cilantro, Salsa Verde Roja / GF
Flour Tortillas

Member 20 / Non-member 23

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

Greek 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 @ \$150 for 2 hours

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Risotto Station

(25 person minimum)

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

Wild Mushrooms, Braised Short Ribs, Crème Fraîche / GF
 Tuscan Kale, Roasted Tomato, Basil, Parmigiano Cheese / GF
 Rock Shrimp, Roasted Peppers, Asparagus and Leaf Spinach / 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 @ \$150 for 2 hours

Pasta Station

(25 person minimum)

Please select two line items. One will be prepared before your guests by our attendant 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 @ \$150 for 2 hours

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

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

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Farm to Table

(25 person minimum)

Choice of Three:

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

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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 / GF—**Member 7 / Non-member 9**

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

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

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Dessert Stations

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

Brownie Sundae Bar

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

Member 17/ Non-member 20

Requires Dedicated Attendant for 2 hours - \$150
50 person minimum

Enhancement to Dessert Buffet

Sliced Fruit and Berries / GF

Member 7 / Non-member 8

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