



## Reception Menu

### Hors d'oeuvres

Minimum order of one piece per item, per person based on your final count  
 \*\*\*25 piece minimum per item\*\*\*

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

### Chilled

Roasted Corn and Black Bean Tacos, Cilantro / VEGAN  
 Tomato and Mozzarella Skewers, Basil Pistou / GF / VEGETARIAN  
 Roasted Garlic and White Bean Crostini, Sun-Dried Tomato / VEGAN  
 Medjool Dates, Goat Cheese, Crushed Pistachio / GF / VEGETARIAN  
 Vegetable and Tofu Summer Rolls, Thai Peanut Dipping Sauce / VEGAN

**Member 5 / Non-member 6**

Mini Lobster Salad Rolls  
 Native Lobster Salad in Pastry Cones  
 Shrimp and Vegetable Thai Rolls, Thai Peanut Dipping Sauce  
 Spicy Tuna Taco Tartare, Avocado Crema, Chipotle Aioli / GF  
 Tenderloin of Beef Carpaccio, Capers, Dijon Aioli, Garlic Crouton

**Member 6 / Non-member 7**

### Hot

Honey Goat Cheese in Phyllo / VEGETARIAN  
 Asiago Arancini, Parmesan Cheese, Roasted Pepper Aioli / VEGETARIAN  
 Wild Mushroom Tart with Parmesan Cheese and Roasted Garlic Cream / VEGETARIAN  
 "Devils on Horseback" – Medjool Dates, Blue Cheese and Smoked Bacon / GF

**Member 5 / Non-member 6**

BBQ Pulled Pork Slider, Chipotle Aioli  
 Jamaican Beef Pattie, Ahi Sauce  
 Blackened Shrimp, Cilantro Lime Butter Sauce / GF  
 Warm Salted Pretzel, Grafton Cheddar Cheese Sauce / VEGETARIAN  
 Chicken Pot Sticker, Lemongrass, Ginger, Ponzu  
 Seared Sea Scallop, Lobster Cream, Balsamic Bacon Jam  
 Beef Bahn Mi, Pickled Vegetables, Cilantro, Sriracha Aioli  
 Crabmeat Cake, Tomatillo Sauce  
 Mini Beef Wellington—Beef Tenderloin, Mushroom Duxelle Wrapped in Puff Pastry

**Member 6 / Non-member 7**

### Passed Dessert Bites

Mini Fruit Tart  
 Cheesecake Lollipop  
 Chocolate Ganache & Pistachio Truffle

**Member 5 / Non-member 7**

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



## *Reception Displays*

### *New England Farm Cheese Display*

Selection of Local Farm Cheeses, Fresh Seasonal Fruit, Honeycomb, Quince Paste  
Artisan Breads and Crackers  
**Member 12 / Non-member 15**

### *Farm Vegetable Display*

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

### *Mediterranean Display*

La Quercia Prosciutto and Assorted Meats, Fresh Mozzarella, Assorted Grilled Vegetables  
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 17 / Non-member 20**

### *Mezze*

Hummus, Tabbouleh and Chickpea Salad  
Cumin Lemon Marinated Olives, Grilled Naan / VEGAN  
**Member 12 / Non-member 14**

### *Classic American Slider Station*

#### **Choice of Three:**

Prime Beef Sliders with Vermont Cheddar  
Vegetable Sliders  
Maine Crabmeat Sliders, Avocado Crème  
Buttermilk Fried Chicken Thigh, Buffalo Sauce and Blue Cheese  
Moroccan Lamb Slider, Tzatziki Sauce  
Chef's Assorted Condiments  
**Member 19 / Non-member 23**

### *Fenway Park Station*

Mini Hot Dogs, Sausage, Peppers & Onions  
New England Clam Chowder  
Cracker Jacks and Peanuts  
**Member 19 / Non-member 23**

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



## Seafood Corner

### 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 6 per piece / Non-member 7 per piece**

### Raw Bar

Jumbo Shrimp / GF	Member 5 / Non-member 6.50
East Coast Oysters on the Half Shell/GF	Member 5 / Non-member 6.50
Wellfleet Clams / 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 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.

#### 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

Steamed PEI Mussels with Chorizo, Tomatoes, Garlic and Grilled Focaccia

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

**Member 50 / Non-member 60**

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

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



## *Mexican Tacos*

### **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, Salsa Verde / GF

Flour Tortillas

**Member 22 / Non-member 26**

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

## *Tandoori Station*

### **Choice of Two:**

Chicken Makhani

Chicken Tikka Masala

Mutter Paneer / VEGETARIAN

### **Served with:**

Grilled Naan and Basmati Rice

**Member 22 / Non-member 26**

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

## *Risotto Station*

### **Choice of Two:**

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**

Dedicated Attendant Required @ \$150 for 2 hours

## *Pasta Station*

### **Choice of Two:**

Cavatelli Bolognese

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

Lobster Mac & Cheese - **add 10**

### **Served with:**

Parmesan Cheese and Garlic Bread

**Member 18 / Non-member 22**

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

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



## *Farm to Table – Choice of Three Salads*

### **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 15 / Non-member 18**

## *Dessert Stations*

### *North End Dessert Station*

Assorted Cannolis, Tiramisu, Eclairs and Italian Cookies

**Member 19 / Non-member 23**

### *Harvard Club Dessert Buffet*

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

**Member 21 / Non-member 25**

### *Mini Dessert Buffet*

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

**Member 19 / Non-member 23**

### *Brownie Sundae Bar*

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

**Member 19 / Non-member 23**

Requires Dedicated Attendant for 2 hours - \$150

50 person minimum

### *Cupcake Station*

Chef's Assorted Seasonal Mini Cupcakes—3 per person

**Member 16 / Non-member 19**

### *Served with all Dessert Stations:*

Coffee, Selection of Teas, Decaffeinated Coffee

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



## *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

**OLIVE AND ROASTED TOMATO CRUSTED SALMON FILLET**  
 Fresh Basil and Aged Balsamic  
**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**

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