



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 \$75 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 5 / Non-member 6

Italian Antipasti Kebob / GF

Native Lobster Salad in Pastry Cone

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

Roasted Carrot and Toasted Cumin, Hummus, Olive Tapenade / GF / VEGAN

Member 6 / Non-member 7

Hot

Spinach and Artichoke Bites / VEGETARIAN

Brie, Almond, Pear in Phyllo / VEGETARIAN

Steak and Cheese Egg Roll, Horseradish Aioli

Asiago Arancini, Parmesan Cheese / VEGETARIAN

Falafel with a Coconut and Avocado Thai Chili Crema / VEGAN

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

Member 5 / Non-member 6

BBQ Pulled Pork Slider, Chipotle Aioli

Blackened Shrimp, Cilantro Lime Butter Sauce / GF

Warm Crabmeat Tart

Crispy Vegetable Potsticker, Spicy Mango Sauce / Vegan

Sea Scallops wrapped In Bacon / GF

Korean BBQ Beef Slider, Kimchi and Sriracha Aioli

Crabmeat Cake, Spicy Remoulade

Teriyaki Beef Satay

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

Prices subject to a 20% 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.

GF = Gluten Free



Reception Displays

New England Farm Cheese Display

Selection of Local Farm Cheeses, Fresh Seasonal Fruit, Honeycomb, Quince Paste
Artisan Breads and Crackers/ **VEGETARIAN**
Member 15/ Non-member 17

Farm Vegetable Display

Assorted Farm Vegetables
Hummus and Blue Cheese Dressing / **VEGAN WITHOUT THE DRESSING**
Member 12 / Non-member 14

Mediterranean Display

La Quercia Prosciutto and Assorted Meats, Fresh Mozzarella, Assorted Grilled Vegetables
Roasted Tomato Tapenade
Calabrese Fig Jam, Grilled Focaccia
Member 17 / Non-member 20

The North End Table

Chef's Selection of Assorted Hand Crafted Pizza & Arancini
Served with Caesar Salad and Caprese Salad
Member 20 / Non-member 23

Mezze

Hummus, Tabbouleh and Chickpea Salad
Cumin Lemon Marinated Olives, Grilled Naan*
Member 14 / Non-member 16
*VEGAN without the Naan

Classic American Slider Station

Choice of Three:
Prime Beef Sliders, Vermont Cheddar
Vegetarian Sliders
Maine Crabmeat Sliders, Avocado Crème
Buttermilk Fried Chicken Thigh, Buffalo Sauce, Blue Cheese
Pulled Pork Sliders, Jalapeno Sauce
Chef's Assorted Condiments
Choice of 2 - Member 16 / Non-member 20
Choice of 3 - Member 24 / Non-member 28

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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

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**

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

New England Seafood Pasta

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

Member 60/ Non-member 70

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

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Mexican Tacos

Choice of Two:

Braised Beef / GF
Sautéed Fish / 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 24 / Non-member 28

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

Roasted Seasonal Vegetables, Foraged Mushrooms and Mushroom Stock / VEGAN

Maine Lobster, Fresh Peas, Grana Parmesan Cheese, Lemon Mascarpone, Fresh Basil / GF— **add 10**

Member 28 / Non-member 32

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

Pasta Station

Choice of Two:

Cavatelli Bolognese

Shrimp Scampi—Sautéed Jumbo Shrimp, Lemon, Garlic, White Wine, Fresh Herbs

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 - add 10

Served with:

Parmesan Cheese and Garlic Bread

Member 22 / Non-member 24

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

Gluten-Free Pasta is available upon request

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Make Your Own Bruschetta Station

Grilled focaccia, Vine ripe Tomatoes, Marinated Mozzarella,
Basil Pistou (no nuts), Parma Ham, Arugula, Marinated Artichokes

Member 15 / Non-member 18

Mashed Potato Bar

Yukon Gold Whipped Potatoes and Whipped Sweet Potato

Caramelized Onions, Roasted Mushrooms, Scallions, Great Hill Blue Cheese, Grafton Cheddar Cheese, Apple Wood
Smoked Bacon, Sour Cream

Member 18 / Non-member 21

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

Mixed Greens Salad

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

Vine Ripened 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 Fraiche Dressing / GF

Raw Kale Salad

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

Member 18 / Non-member 21

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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

OLIVE AND ROASTED TOMATO CRUSTED SALMON FILLET

Fresh Basil and Aged Balsamic, Served with Petit Rolls

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 carving 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**

Caesar Salad—Member 11 / Non-member 13

Mixed Greens Salad / GF—Member 9 / Non-member 11

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
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 Gelato
 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

Late Night Fare Stations

Chicken Tenders & French Fries
Member 10 / Non-member 12

Cheeseburger Sliders & French Fries
Member 10 / Non-member 12

Tater Tots
Member 5 / Non-member 7

Chef's Selection of Assorted Hand Crafted Pizza
Member 12 / Non-member 15

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