



PLATED DINNER MENU

Please Select One Appetizer *or* Salad and One Dessert

Appetizer

Chef's Seasonal Vegetarian Soup
New England Clam Chowder / GF
Roasted Tomato Bisque, Grilled Cheese Crouton
Maine Lobster Bisque, Cognac Crème Fraiche / GF
Chef's Seasonal Vegetarian Ravioli
Lump Crabmeat Cake, Lemon Caper Aioli and Chef's Seasonal Slaw
Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraiche
Please add \$10 for any of the above appetizer choices.

Salad

Roasted Beets, Pancetta, Frisée, Vermont Goat Cheese
Truffle Vinaigrette / GF
Burrata Cheese, Roasted Tomato, Baby Arugula, Crispy Focaccia
Aged Balsamic Vinaigrette
*Caesar Salad — Hearts of Romaine, Grana Padano Parmesan, Croutons
Caesar Dressing
Caprese Salad — Vine Ripe Tomatoes, Fresh Mozzarella, Red Onion, Baby Arugula
Balsamic Reduction, EVOO / GF
Artisan Farm Salad — English Cucumber, Watermelon Radish, Heirloom Tomatoes
Champagne Vinaigrette / GF
Baby Iceberg Wedge, Applewood Smoked Bacon, Red Onion and Heirloom Tomatoes
Great Hill Blue Cheese Dressing / GF

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
Chocolate Pyramid—Chocolate Caramel Mousse, Crunchy Praline, Frangelico Cream
Dark Chocolate Flourless Decadence, Fresh Berries, Crème Anglaise, Whipped Cream
Duet of Petite Chocolate Decadence Cake & Tahitian Vanilla Crème Brulée, Fresh Berries — +5

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy.

GF = Gluten Free

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

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



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, Lemon Butter Sauce / GF
Member 88 / Non-member 106

*Smokey Chipotle Rubbed Salmon Fillet, Tomatillo Sauce / GF
Member 68 / Non-member 82

Breast of Chicken Française, Roasted Tomatoes, Artichokes and Capers / GF
Member 62 / Non-member 75

Apricot and Ancho Chili Braised Beef Short Rib / GF
Member 76 / Non-member 91

*Grilled 10 oz. New York Sirloin, House Made Steak Sauce / GF
Member 88 / Non-member 106

*Filet Mignon Au Poivre, Dijon Mustard, Brandy Demi-Glace with Crème Fraiche / GF
Member 92 / Non-member 110

*Petite Filet Mignon, Red Wine Demi & Three Garlic Grilled Shrimp, Smoked Tomato Butter / GF
Member 91 / Non-member 110

*Petite Filet Mignon & Two Lump Crabmeat Stuffed Shrimp
Member 93 / Non-member 112

*Petite Filet Mignon & New England Crabmeat Cake, Port Wine Demi
Member 98 / Non-member 118

*Petite Filet Mignon & Half of a 1.25 lb. Lobster Removed from the Shell / GF
Member 105 / Non-member 125

*Petite Filet Mignon & Baked Stuffed Lobster Tail, Port Wine Demi
Member 108 / Non-member 130

Vegan / Gluten Free Entrées

Mediterranean Baked Sweet Potatoes

Spiced Chickpeas, Marinated Cherry Tomatoes, Lemon Hummus Sauce

Aleppo Grilled Zucchini

Black Bean and Cilantro Quinoa, Pico De Gallo and Salsa Verde

Roasted Vegetable Tikka Masala
with Basmati Rice

Sesame Ginger Crusted Tofu

Baby Bok Choy, Fermented Black Bean Chili Sauce and Chef's Choice Vegetable

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Dinner Enhancement – Deluxe Breadbasket

House-Made Focaccia, Three Cheese Bread and Cranberry Nut Loaf
Served with Fresh Creamery Butter
Member 6 / Non-member 8

Enhance your dinner to four courses for an additional \$6 per person

*Plated Dinner Includes House Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea*

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 \$35.00++ 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.*

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Chef's Dinner Buffet

35 person minimum

Please 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

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

*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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Served With:

House Rolls and Butter
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 85 / Non-member 100
3 Entrée Choices – Member 90 / Non-member 105

We offer a limited buffet for groups under 35 guests

Please Select 1 Salad & 2 Entrée Choices
Member 70 / Non-member 85

New England Clam Bake Buffet

+\$10 Charge Per Person for Groups Under 35 People

Assorted Warm Rolls and Butter
New England Clam Chowder
Artisan Farm Salad–English Cucumber, Heirloom Tomatoes, Carrots,
Champagne Vinaigrette / GF
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 110 / Non-member 125

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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 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

North End Dessert Station

Assorted Cannolis, Tiramisu, Eclairs, Italian Cookies
Member 19 / Non-member 23

Brownie Sundae Bar

Vanilla and Salted Caramel Gelato
Chocolate Shavings, Chocolate Sauce, Caramel Sauce, Whipped Cream
Member 21/ Non-member 25
Requires Dedicated Attendant for 2 hours – \$150
50 person minimum

Cupcake Station

Chef's Assorted Seasonal Mini Cupcakes – *3 per person*
Member 19 / Non-member 13

Enhancement to Dessert Buffet

Sliced Fruit and Berries / GF
Member 7 / Non-member 8

All Dessert Stations Served With
Coffee, Selection of Teas, Decaffeinated Coffee

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