



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 \$85 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 6 / Non-member 7

Italian Antipasti Kebob / GF

Native Lobster Salad in Pastry Cone

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

Member 7 / Non-member 8

Hot

Steak and Cheese Egg Roll, Horseradish Aioli

Spinach and Artichoke Bites / VEGETARIAN

Brie, Almond, Pear in Phyllo / VEGETARIAN

Asiago Arancini, Parmesan Cheese / VEGETARIAN

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

Member 6 / Non-member 7

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 7 / Non-member 8

Passed Dessert Bites

Mini Fruit Tart

Assorted Cake Pops

Chocolate Ganache & Pistachio Truffle

Member 5 / Non-member 7

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

GF= Gluten Free

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M = Member Pricing, NM = Non-Member Pricing

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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
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 19 / Non-member 22

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

*Prime Beef Sliders, Vermont Cheddar
Vegetarian Sliders
Maine Crabmeat Sliders, Avocado Crème
Buttermilk Fried Chicken Thigh, Buffalo Sauce, Blue Cheese
Pulled Pork Sliders, Jalapeno Slaw
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

Served with Wakami Salad, Ponzu Sauce and Pickled Ginger

Member 8 per piece / Non-member 9 per piece

*Raw Bar

Jumbo Shrimp / GF	<i>Member 6 / Non-member 7</i>
East Coast Oysters on the Half Shell /GF <i>30 piece minimum</i>	<i>Member 6 / Non-member 7</i>
Wellfleet Clams / GF <i>30 piece minimum</i>	<i>Member 5 / Non-member 6</i>
Maine Lobster Cocktail / GF	<i>Member 9 / Non-member 11</i>

Served with Lemons, Cocktail Sauce and Hot Sauce
Oysters and Clams are also served with Mignonette

Reception Stations

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

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 65 / Non-member 75

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

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Mexican Tacos

Choice of Two:

Braised Beef / GF

Sauteed Shrimp / GF

Braised Chicken Tinga in a Salsa Roja / GF

Served With:

Flour Tortillas, Mexican Rice, Pico de Gallo, Guacamole, Sour Cream, Salsa Verde / GF without Tortillas

Member 29 / Non-member 33

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 +12

Member 28 / Non-member 32

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

Pasta Station

Choice of Two:

Cavatelli Bolognese +5

Shrimp Scampi—Sauteed Jumbo Shrimp, Lemon, Garlic, White Wine, Fresh Herbs +6

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 +12

Served With:

Parmesan Cheese and Garlic Bread

Member 28 / Non-member 32

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 (nut free),
Parma Ham, Arugula, Marinated Artichokes, Whipped Ricotta with Honey
Member 17 / Non-member 20

Farm to Table – Choice of Three Salads

***Harvard Club of Boston Caesar Salad**

Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

Mixed Greens Salad

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

Vine Ripened Tomato – Mozzarella Salad

Arugula, Basil Pistou (nut free), EVOO, Balsamic Reduction / GF

The "Wedge" Salad

Iceberg, Applewood Smoked Bacon, Cherry Tomatoes, Red Onion, Great Hill Blue Cheese
Dressing / GF

Roasted Beet Salad

Baby Spinach, Vermont Goat Cheese, Pistachios, Balsamic Vinaigrette / GF

Raw Kale Salad

Chickpeas, Feta Cheese, Red Onion, Roasted Red Peppers, Kalamata Olives,
Red Wine Vinaigrette / GF
Member 24 / Non-member 28

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Carving Board

***Grilled Tenderloin of Beef / GF**

Au Poivre Sauce, Served with Dinner Rolls

Member 550 / Non-member 660

Serves Approximately 20 Guests

Roasted Citrus-Brined Free-Range Turkey Breast

Cranberry Sauce, Sage Gravy, Served with Dinner 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 Dinner 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 7 / Non-member 9

***Caesar Salad**

Member 11 / Non-member 13

Mixed Greens Salad / GF

Member 9 / Non-member 11

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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 and 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 23

All Dessert Stations Served With:

Coffee, Selection of Teas, Decaffeinated Coffee

Late Night Fare Stations

Chicken Tenders, Honey Mustard & French Fries, Ketchup
Member 10 / Non-member 12

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

Tater Tots, Ketchup
Member 5 / Non-member 7

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

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