Continental Breakfast minimum 8 guests
Breakfast Basket: Bagels, Artisan Breads, Scones, Muffins, Preserves, Cream Cheese, Peanut Butter
Coffee and Tea Service
$6.75 per guest

Conference Breakfast minimum 8 guests
Breakfast Basket: Bagels, Artisan Breads, Scones, Muffins, Preserves, Cream Cheese, Peanut Butter
Baked Frittata, Broccoli, Onion and Farmhouse Cheddar
Fresh Fruit and Berries
Yogurt and Granola
Coffee and Tea Service
$9.75 per guest

Better For You Breakfast minimum 8 guests
Artisan Whole Grain Bread, Peanut Butter
Egg White Frittata with Spinach and Mushroom
Wheatberry Breakfast Salad, Chopped Kale, Strawberries and Almond
Fresh Fruit and Berries
Water and Dasani Sparkling Water
Coffee and Tea Service
$12.95 per guest

HLS Hot Breakfast minimum 12 guests
Baked Frittata with Broccoli, Onion & Farmhouse Cheddar
Egg White Frittata, Spinach and Mushroom
Rustic Breakfast Potatoes
Smoked Bacon and Turkey Sausage
Parmesan Roasted Plum Tomatoes
Fresh Fruit and Berries
Breakfast Basket: Bagels, Artisan Breads, Scones, Muffins, Preserves, Cream Cheese, Peanut Butter
Coffee and Tea Service
$16.50 per guest

Add:
Brioche French Toast, Pecan Maple Syrup $2.25 per guest
Whole Wheat Pancakes $2.25 per guest

Breakfast Sandwiches minimum 8 guests
Ham, Egg and Swiss Cheese on Croissant
Egg, Sausage Patty and Cheese on English Muffin
Scrambled Egg Burrito with Peppers, Onion, Jack Cheese and Salsa
$3.55 per guest

Egg Whites available as an alternative all of the above options.

Please refer to the seasonal specials for additional menu options.
Breakfast Add-Ons  

**Breakfast Board**  
$7.75 per guest  
European-style breakfast: Ham, Chicken, Brie, Swiss Cheese, Olives, Tomato, Artisan Bread  
Smoked Salmon, Tomato, Onion, Capers, Bagels and Artisan Bread  
Muffins, Danish and Croissants  

**Greek Yogurt Bar GYB**  
$6.50 per guest  
PB&J – *Swirled Grape Jelly Yogurt, Whipped Peanut Butter, Grapes, Roasted Peanuts*  
Orange Chocolate Crunch – *Orange Yogurt, Toasted Hazelnut, Dark Chocolate, Orange, Mint, Honey*  
"Everything" Smoked Salmon – *Everything Spiced Yogurt, Smoked Salmon, Tomato, Red Onion, Caper, Radish, Bagel Chips*  

**A la Carte**  
Whole Fresh Fruit $1.30 each  
Hard Boiled Eggs $1.25 each  
Individual Yogurt Cups $1.90 each  
Individual Yogurt Granola Parfaits $1.95 each  
Individual 5oz Fresh Fruit Smoothies $1.95 each  
Individual Fresh Fruit Cups $3.95 each  
Fresh Fruit and Berries Tray $3.95 per guest  
Yogurt Loaves $2.95 per guest  
Warm Cinnamon Buns $4.75 per guest  
Breakfast Basket: Bagels, Artisan Breads, Scones, Muffins, Preserves, Cream Cheese, Peanut Butter $2.50 per guest  
Steel Cut Hot Oatmeal, Brown Sugar, Raisins, Craisins, Coconut, Flax Seed $3.50 per guest  
Fresh Squeezed Orange Juice $15.95 per pitcher  
Bottle Juice – Orange, Cranberry, Apple $1.80 per guest  
Coffee and Tea Service $2.40 per guest  
Bottled Still and Sparkling Water $1.15 per guest  
Smart Water $2.75 per guest  

**Morning Breaks minimum 8 guests**  
**HLS Beverage & Snack Morning Break**  
Coffee and Tea Service  
Bottled Water, Dasani Sparkling  
Homemade Granola and Fruit and Nut Bars  
Bananas and Seasonal Whole Fruit  
$7.95 per guest  

**Nut & Fruit Bazaar**  
Cashews, Almonds, Dried Fruit Selection  
$6.95 per guest
Sandwich Luncheons minimum 8 guests
In order to provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches and salads changing daily. Please refer to the Featured Sandwiches and Salads Menu for details. Classic sandwiches are available as a substitution.

Classics - Available as a substitution to the Featured Sandwiches.
- Turkey, Swiss, Baguette
- Albacore Tuna, Braided Roll
- Chicken Salad, Lettuce, Tomato, Wheat Bread
- Egg Salad, Lettuce, Tomato, Brioche
- Ham, Cheddar, Mustard, Pumpernickel Bread

Basic Sandwich Buffet $10.50 per guest
4 Daily Selections of Featured Sandwiches, Chips and Pretzels, Cookies and Brownies, Bottled Water

Classic Sandwich Buffet $11.45 per guest
4 Daily Selections of Featured Sandwiches, Your Choice Pasta Salad or Fruit Salad, Chips and Pretzels, Cookies and Brownies, Bottled Water

Upscale Sandwich Buffet $13.50 per guest
4 Daily Selections of Featured Sandwiches, Signature Chopped Salad, Pasta Salad, Fruit Salad, Chips and Pretzels, Cookies and Brownies, Bottled Water

Bagged Lunch $9.45 per bag
Sandwich Selection from Featured Sandwiches or Classics
Bag of Potato Chips
Chocolate Chip Cookie
Condiments
Bottled Water

Classic Bagged Lunch $10.70 per bag
Sandwich Selection from Featured Sandwiches or Classics
Signature Chopped Salad
Bag of Potato Chips
Chocolate Chip Cookie
Condiments
Bottled Water
Featured Sandwiches

Monday
Chicken Caesar Salad, Spinach Wrap
Quinoa, Traditional Hummus, Spiced Vegetables, Spinach, Wrap
Roast Beef, Boursin, Arugula, Horseradish Mayo, Tomato Basil Wrap

Tuesday
Grilled Chicken, Lemon Aioli, Arugula, Focaccia
Fresh Mozzarella, Sun Dried Tomato Spread, Basil, Arugula, Rosemary Ciabatta
Salami, Sopresetta, Prosciutto, Provolone, Banana Peppers, Balsamic Vinaigrette, Baguette

Wednesday
Smoked Turkey, Sharp Cheddar, Green Apple, Tarragon Mustard, Ciabatta
Grilled Vegetables, Goat Cheese, Pesto, Seeded Bun
Prosciutto, Mozzarella, Tomato, Fresh Basil, Focaccia

Thursday
Smoked Turkey, Stuffing, Cranberry Mayo, Whole Wheat Wrap
Roast Beef, Swiss, Savoy Cabbage Slaw, Mustard, Rye Bread
Prosciutto, Mozzarella, Tomato, Fresh Basil, Focaccia

Friday
Roasted Chicken, Harissa Mayo, Arugula, Goat Cheese, Brioche
Cucumbers, Carrots, Sweet Onions, Pickled Vegetables with Spiced Labneh, Herb Wrap
Prosciutto, Mozzarella, Tomato, Fresh Basil, Focaccia

+Soup +$3.75 per guest
Add daily soup or chili with accompaniments to any luncheon
Salad Bagged Lunch

9.45 per guest

Standard- Boxed Salad
Potato Chips, Freshly Baked Cookie, Bottled Water

Classic Caesar Salad: Grilled Chicken, Parmesan Cheese, Herb Croutons, Caesar Dressing

Chicken Cobb Salad: Turkey, Tomatoes, Hard Boiled Egg, Crumbled Blue Cheese, Blue Cheese Dressing

Mixed Greens, Grilled Chicken, Tomato, Cucumber, Ranch Dressing

Tuna Niçoise Salad: Albacore Tuna, Olives, Hard Boiled Egg, Green Beans, Balsamic Dressing

Tri-Colored Quinoa, Black Beans, Cumin-Roasted Corn, Red Peppers, Cilantro, Mixed Greens, Balsamic Dressing

Shredded Kale, Dried Cranberries, Roasted Squash, Toasted Pecans, Italian Dressing
Bento Boxes *minimum 10 guests*  
15.95 per guest

3 selections, includes bottled water, fruit and a dessert bar

- **Roasted Salmon Filet, Chick Pea-Preserved Lemon Salad, Zucchini-Cauliflower, Pea Greens, Roasted Tomato Vinaigrette**

- **Roasted Rasal Hanout Eggplant, Tomato Tabouli, Marinated Feta Cheese, Cucumber Salad, Olives**

- **Grilled Lemon-Dill Shrimp, Orzo Pasta Salad (feta, tomato, peas, rst pepper), Spinach, Olives**

- **Grilled Chimichurri Box: Marinated Beef, Green Beans, Peppers, Tomato, Corn, Cabbage, Potato, Scallion, Spicy Pepitas, Chimichurri Sauce**

- **Choice Protein, Chilled Noodle Salad, Chili-lime dressing, Snap Pea, Shiitake, Peppers, Wakami**

- **Seasonal Vegetable Box: Cauliflower Steak, Chickpea-Edamame salad, Peppers, Carrots, Brown Rice, Popped Quinoa and Smoked Yogurt Tzatziki**
Room Temperature Lunch Buffets *minimum 8 guests*
Includes: Rolls and Artisan Breads, Dessert Tray, Fresh Fruit Salad, Bottled Still and Sparkling Water

**Build Your Own Market Salad**
*Includes Sliced Pita and Butter, House Made Croutons*
*Chef Selection of 2 Spa Waters, Sparkling Water*
Mixed Greens and Kale
Shredded Carrots, Marinated Artichokes, Diced Beets, Pickled Cauliflower, Hard Boiled Eggs, Feta Cheese, Quinoa, Spiced Garbanzo Beans, Sunflower Seeds

**Protein: Select 2**
Pulled Lemon Dill Salmon
Grilled Shrimp
Beef Tenderloin
Moroccan Spiced Tofu

Assorted Dessert Bars

**Build Your Own Lettuce Wraps**
24.00 per person
Coconut Curry Shredded Chicken
Miso Roasted Baby Shrimp
Herb Marinated Grilled Tempeh
Bib Lettuce
Scallions, Peanuts, Cucumber Noodles, Basil, Mint, Shredded Napa, Sweet Chili, Peanut Sauce, Sambal
Shredded Green Papaya and Tomato Salad
Soba Noodle Salad, Snap Pea, Red Pepper, Scallion, Sesame Ginger Vinaigrette
Fortune Cookies

**Off the Grill**
26.00 per person
Herb Seared Salmon, Cucumber Chow Chow
Citrus Grilled Chicken, Shaved Fennel Slaw
Honey Glazed Baby Carrots, Thyme, Lemon
Grilled Sweet Potato, Caramelized Onion, Parsley
Baby Kale "Caesar Salad" Caesar Dressing, Toasted Ficelle, Shaved Parmesan
Mixed Baby Greens, Goat Cheese, Craisin, Cider Vinaigrette
Assorted Pastries

**Winter Harvest**
27.00 per person
Grilled Flank Steak, Popped Tomato, Chimichurri
Seared Chicken, Wild Mushroom Ragout, Tarragon Aioli
Sliced Yukon Lyonnaise Potato
Sautéed Zucchini, Caramelized Onion, Lemon, Parsley
Petite Iceberg Wedge, Roasted Tomato, Cucumber, Maytag Blue, Toasted Ficelle
Black Barley, Baby Kale, Roasted Beets, Orange Segments, Goat Cheese
Miniature Bread Pudding, Salted Caramel Drizzle
Hot Lunch Buffets  *minimum 12 guests*
Includes: Rolls and Sliced Breads, Dessert Tray, Fresh Fruit Salad, Bottled Still and Sparkling Water

**American BBQ**  
30.00 per person
Nashville Hot Chicken, Red Hot Aioli, Miniature Potato Rolls  
Carolina Pulled Pork, Cole Slaw, Honey Mustard, Miniature Potato Roll  
Mac & Cheese, Guajillo Chili, Cracker Crumb  
Corn Bread, Whipped Honey Butter  
Basil, Mint Marinated Fruit Salad  
Cobb Salad, Spring Mix, Sliced Egg, Tomato, Cucumber, Smoked Turkey, Shredded Cheese, Chipotle Ranch  
Assorted Whoopie Pies

**Wharf Cantina**  
30.00 per person  
Tequila Lime Shrimp, Tomatillo, Jicama, Cilantro Slaw  
Mojito Grilled Steak  
Quinoa, Cucumber, Red Pepper, Grilled Pineapple, Citrus Vinaigrette  
Avocado, Mango Salad, Diced Serrano Chili, Cilantro  
Black Bean, Charred Corn, Scallion, Tomato, Lime  
Mixed Greens, Cucumber, Cojita Cheese, Charred Tomato Vinaigrette  
Salted Caramel Brownie Bar

**Lovejoy Steakhouse**  
33.00 per person  
Chili Pepper Crusted Tenderloin, Apple Smoked Bacon, Sautéed Leeks  
Maryland Style Crab Cake, Kewpie Sriracha Aioli  
Grilled Asparagus, Gremolata  
Burrata, Charred Cherry Tomato, Thai Basil  
Mixed Greens, Grilled Portobello Mushrooms, Marinated Vert Beans, Crumbled Midnight Moon, Champagne Vinaigrette  
Miniature Toll House Cookies, Premium Dessert Bars  
*Station Requires Chef Attendant

**Pizza**

13.50 per pizza  
16” Round Cheese Pizza (8 slices)  
15.95 per pizza  
16” Round Pizza with toppings (8 slices)  
Suggested Toppings: Pepperoni; Ham & Pineapple; Sausage & Mushroom; Roasted Vegetables; Buffalo Chicken & Blue Cheese; Roasted Tomatoes, Pesto, Pine Nuts & Grilled Chicken  
White Pizza–Roasted Garlic, Caramelized Onions, Spinach & Mushroom
/AFTERNOON SNACKS/

**Snack Breaks** _minimum 8 guests_

**HLS Beverage & Snack Afternoon Break**  
Dessert Tray, Fresh Fruit and Berries  
Coffee & Tea Service  
Bottled Still and Sparkling Water  
$7.95 per guest

**Graze**  
Kettle Potato Chips, White Cheddar Popcorn, Pretzels, Trail Mix  
$3.95 per guest

**Sweet & Salty**  
Granola, Fruit and Nut Bars, Miniature Candies, Roasted Peanuts  
$4.95 per guest

**Vegetable Crudités**  
Seasonal Crudités Batons and Cherry Tomato Skewers, Basil Dressing, Ranch Dip  
$3.70 per guest

**Nut & Fruit Bazaar**  
Cashews, Almonds, Dried Fruit Selection  
$6.95 per guest

**Hummus & Baba Ghanouj** with Pita Chips and Olives  
$4.00 per guest

**Cheese Board** with Crackers, Flatbreads and Grapes  
$8.40 per guest

**South of the Border** Sideways 7 Layer Dip, Tortilla Chips  
$5.95 per guest

**Asian**  
Vegetable Spring Rolls, Sweet Chili Sauce  
Thai Noodle Vegetable Salad in Takeout Box  
Steamed Pork Buns  
$12.95 per guest

**Pub**  
Memphis BBQ Chicken Wings  
Crisp Chicken Tenders, Spicy Ketchup  
Beef Burger Sliders, Jack Cheese & Grilled Onion  
$12.95 per guest

**A la Carte** _minimum 8 guests_

**Fresh Baked Cookies**  
$12.60 per dozen

**Fresh Baked Brownies**  
$15.75 per dozen

**Coffee and Tea Service**  
$2.40 per guest

**Starbucks**  
$2.95 per guest

**Soda Cans**  
$2.50 per guest

**Bottled Water**  
$1.15 per guest

**Sparkling Water**  
$1.15 per guest

**Bottled Iced Tea**  
$2.65 per guest

Please refer to the seasonal specials for additional menu options.
/RECEPTIONS/

**Stationary Buffets minimum 12 guests**

**Tapas – Pick 4**
- Chicken Pinchos with Rosemary
- Garlic Shrimp Tapas on Toasted Bread, Green Sauce
- Piquillo Pepper Torta Espanola
- Grilled Octopus, Potato and Chick Peas
- Spanish Cheeses & Chorizo Selection
- Pa Amb Tomaquet - Grilled Tomato Bread
- Meatballs in Spicy Tomato Sauce
- Roasted Almonds

$14.95 per guest

**Dim Sum Table**
- Vegetable Spring Rolls
- Crispy Chicken Wings in Black Bean Sauce
- General Tso Chicken in Steamed Bun, Scallion
- Vegetable & Tofu Lo Mein in Asian Takeout Boxes
- Asian Vegetable Crudités, Dipping Sauces

$13.95 per guest

**Crostini Table**
- Grilled Focaccia, Toasted Baguette, Toasted Pita
- Flat Bread – Asparagus, Kale, Ricotta
- Carrot Hummus, Baba Ganoush, Olive Tapenade, Tomato Basil Relish
- Spiced Nuts

$12.00 per guest

**Italian Antipasti Table**
- Prosciutto, Salami, Soppressata
- Fresh Mozzarella Roasted Tomato and Basil
- Marinated Calamari, Fennel and Shrimp Salad, Zucchini, Parsley
- Roasted Peppers, Marinated Mushrooms, Eggplant Caponata
- Sliced Italian Breads, Grilled Herb Focaccia

$17.00 per guest

**Artisan Cheese Table**
- Imported and Domestic Artisan Cheeses
- Grapes, Dried Fruits, Nuts, Honey, Jams
- Sliced Baguettes, Flatbreads, Lavosh

$15.00 per guest
Passed Hors D ’Oeuvres minimum 12 guests

Selection of 4 passed for 1 hour $13.00 per guest
Each Additional Half Hour of service $2.00 per guest

Seafood and Fish:
California Sushi Rolls, Soy Dipping Sauce
Jumbo Lump Crab Cakes, Lemon Chili Remoulade
Shrimp Cocktail, Lime Cocktail Sauce
Lobster and Roasted Corn Cake, Romesco Sauce
Seared Tuna on Rice Cracker, Cucumber and Radish Salad
Red Bliss Potato, Crème Fraiche, Caviar
Crispy Panko Shrimp, Ginger Aioli
Smoked Salmon, Black Bread, Fennel Salad

Meat and Poultry:
Beef Carpaccio on Crostini, Caramelized Onions, Red Pepper Jam
Miniature Barbequed Pulled Beef on Potato Roll with Sweet Onion Relish
Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish Marmalade
Angus Beef Meatball Slider, Spicy Tomato Sauce
Sesame Crusted Chicken, Plum Sauce
Hoisin Glazed Duck and Scallion Pancake
Buffalo Chicken Wonton, Stilton Cheese
Almond Chicken Salad, Ruby Grapefruit, Endive
Chipotle Chicken Empanada, Avocado Relish

Vegetarian:
Potato Samosa, Mango Chutney
Vegetable Spring Rolls, Mustard Chili Sauce
Black Bean Cake with Guacamole
Heirloom Tomato Bruschetta, Basil
Eggplant Caponata, Goat Cheese, Crisp
Wild Mushroom Tart
Shaved Marinated Zucchini, Fresh Ricotta Filling

Celebration Cakes
Order a custom celebration cake. Please inquire about cake flavor, size and details. 24-hour notice required.

Custom catering event menus are available. Please consult with the catering manager.
Harvard Law School’s Catering Office is available to meet your catering needs. Catering managers are here to work with you to develop custom menus best suited for your event and budget. You may contact us at (617) 495-5538 or catering@law.harvard.edu.

**Ordering Procedures**
- Catering orders must be placed three business days before the date of your event.
- We can accommodate last minute orders; however, all menu items may not be available
- If additional costs are incurred for orders placed within three business days, the cost may be passed on to the client
- Orders must be placed online at EMS
- For large-scale events or custom orders, please e-mail the catering office at catering@law.harvard.edu
- Orders requesting alcohol and/or staff must be placed one week in advance

**Delivery Information/Minimum Orders**
- Standard delivery hours are Monday-Friday, 8am-5pm
- Deliveries during standard delivery hours must meet a $25 minimum, otherwise the order is subject to a $15 delivery fee
- Deliveries made Monday-Friday outside of standard delivery hours incur a $25 fee.
- Weekend deliveries must meet a $500 minimum and will incur the necessary labor charge
- There will be a $100 delivery fee for events delivered to Mt. Auburn Street

**Linen Service/Sizes & Prices**
- 90x132 (covers 6 and 8-foot tables to the floor) $9.75 each
- 120” round (covers 60” round tables to the floor and high tops) $9.75 each

**China Service & Rental Equipment**
- Events with less than 50 guests will incur a $2.50 china service fee
- For events with more than 50 guests or when it is necessary to rent additional equipment, the rental charge will be incurred by the client

**Disposable Service**
- The necessary disposable equipment is complimentary with your order
- For non-RA catered events, disposable service will not be available
Additional Information
Water Service
  Water Pitcher $2.10 per pitcher
  Cambro of Water (5 gallons), $15 per cambro
  Water orders are subject to the minimums listed above

Event Staffing
  Waitstaff and bartenders are $27 per hour with a four-hour minimum
  A chef for an action station is $38 per hour with a four-hour minimum
  Chef labor for events where a chef is required to be present is $38 per hour with a four-hour minimum
  Chef labor for weekend events is $38 per hour with a four-hour minimum
  Bartenders are required for any event requesting alcohol
  The quantity of staff assigned to your event will be based upon the type of event and the guest count
  Staff will be required for, but not limited to, the following:
    Plated meals
    Receptions
    Any event with china service
    Buffet dinners (based on size of group)
    Conferences (based on size of group)
    Weekend and holiday events
    Events in the Caspersen Room

Missing Equipment
  Equipment not returned upon event pick up will be charged to the event

Cancellations
  Orders must be cancelled 24 hours in advance
  Orders cancelled within 24 hours will be charged for all perishable items

Food Safety
  No perishable food that is not consumed during the event may be taken from the event

Payment Guidelines
  Acceptable forms of payment are Harvard University 33 digit billing code, credit card, or check
  33 digit billing codes must be provided before the date of the event
  7% MA meal tax will be charged to events paying with a credit card or check
  If your group is tax exempt, you must provide a tax exempt form prior to the event

Plated Dinners
  Harvard Law School catering is pleased to accommodate your dinner needs. Please contact a catering manager to plan your upcoming dinner.

Bar Service
  House Wine and Beer is available to serve at your events. Please contact a catering manager to discuss your alcohol needs.