Harvard Law School Catering Menu

Contact our Catering Manager:

Telephone: (617) 495-5538
Fax: (617) 384-9243
e-mail: catering@law.harvard.edu

Restaurant Associates
DELIVERING HOSPITALITY EXCELLENCE TO PREMIER CLIENTS
ordering information
Ordering Information

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.

Ordering Procedures

How to Place Orders

Catering orders must be placed 3 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 3 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, 8:00 am–5:00 pm.
- Deliveries during standard delivery hours must meet a $25.00 minimum; otherwise the order is subject to a $15.00 delivery fee.
- Deliveries made Monday – Friday, outside the standard delivery hours incur a $25.00 delivery fee.
- Weekend deliveries must meet a $500.00 minimum and will incur the necessary labor charge.
- There will be a $100.00 delivery fee for events delivered to Mt. Auburn Street.
- If an order is placed for less than the minimum count listed on the menu, it will be an additional $2.00 per person.
Linen Service
- Linens sizes and prices are as follows:
  › Banquet linen, $3.50 each
  › 90 x 90 (covers 60” round seating table), $3.50 each
  › 72 x 72 (2 cover a narrow 6 foot table to the floor), $3.50 each
  › 90 x 132 (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

Water Service
- Water Pitcher, $2.00 per pitcher
- Cambro of Water (5 gal), $15.00 per cambro
- Water orders are subject to the minimums listed above.

Event Staffing
- Wait staff and bartenders are $26.00 per hour with a four hour minimum.
- A Chef for an action station is $38.00 per hour with a four hour minimum.
- Chef labor for events where a chef is required to be present is $38.00 per hour with a four hour minimum.
- Chef labor for weekend events is $38.00 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.
Event Staffing (continued)
• 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 needs 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 canceled 24 hours in advance.
• Orders canceled 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% Massachusetts 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.

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.
breakfast selections
breakfast selections

All breakfast selections are available until 12pm.

Continental Breakfast
Assorted Home-Made Mini Muffins & Pastries
Assorted Bagels, Cream Cheese, Jam, Butter
Orange Juice
Coffee Service, Assorted Teas
6.25 per person

Healthy Continental Breakfast
Home-Made Low-Fat Mini Muffins, Jam, Butter
Assorted Cereals, Milk
Seasonal Sliced Fruit
Fruit Smoothies
Orange Juice
Coffee Service, Assorted Teas
8.95 per person

Hot Breakfast Buffet
Scrambled Eggs
Turkey Sausage or Pork Sausage
Home Fries
Mini Croissants
Fresh Fruit Salad
Orange Juice
Coffee Service, Assorted Teas
11.75 per person
# Breakfast Selections

## Breakfast Add-Ons and A la Carte Options

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels, Cream Cheese, Jam, Butter</td>
<td>1.25 each</td>
</tr>
<tr>
<td>Muffins</td>
<td>2.25 each</td>
</tr>
<tr>
<td>Croissant</td>
<td>1.95 each</td>
</tr>
<tr>
<td>Pastry Basket (Mini Muffins &amp; Pastries)</td>
<td>6.50 per 1/2 dozen</td>
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<tr>
<td>Pastry Basket (Mini Muffins &amp; Pastries)</td>
<td>12.00 per dozen</td>
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<tr>
<td>Fruit Smoothies, 5 oz.</td>
<td>1.75 each</td>
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<tr>
<td>Yogurt, Granola &amp; Fruit Parfaits, 5 oz.</td>
<td>1.75 each</td>
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<tr>
<td>Fresh Fruit Cups</td>
<td>3.25 each</td>
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<tr>
<td>Whole Fruit</td>
<td>1.25 each</td>
</tr>
<tr>
<td>Egg &amp; Cheese Breakfast Sandwich</td>
<td>2.95 each</td>
</tr>
<tr>
<td>Egg, Cheese &amp; Sausage Breakfast Sandwich</td>
<td>3.25 each</td>
</tr>
<tr>
<td>Egg, Cheese &amp; Bacon Breakfast Sandwich</td>
<td>3.25 each</td>
</tr>
<tr>
<td>Orange Juice, Carton</td>
<td>1.25 each</td>
</tr>
<tr>
<td>Assorted Bottled Juices</td>
<td>2.25 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>1.10 each</td>
</tr>
<tr>
<td>Farmer Brothers Coffee &amp; Tea Service</td>
<td>2.25 per person</td>
</tr>
<tr>
<td>Starbucks Coffee &amp; Tea Service</td>
<td>2.75 per person</td>
</tr>
<tr>
<td>Box of Coffee &amp; Tea</td>
<td>14.95 per box</td>
</tr>
</tbody>
</table>

Please contact our catering manager at (617) 495-5538 or e-mail catering@law.harvard.edu
lunch selections
lunch selections

Lunch selections are available from 11am-2pm

Bagged Lunch
Basic Bag Lunch
Includes Sandwich, Cookie & Bag of Chips
7.75 per bag

Deluxe Bag Lunch
Includes Sandwich, Pasta Salad, Whole Fruit, Cookie, Bag of Chips, Bottled Water
10.25 per bag

Sandwich Buffets
Basic Sandwich Lunch Buffet
Includes Cookies, Bags of Chips, Assorted Sodas
8.00 per person

Deluxe Sandwich Buffet
Includes Green Salad, Whole Fruit, Cookies, Bags of Chips, Assorted Sodas
10.25 per person

Sandwich Selections:
Chicken Salad, Lettuce, Tomato
Chicken Caesar Wrap
Roasted Turkey, Swiss, Dijon Mustard, Lettuce, Tomato
Smoked Turkey, Caramelized Onion, Boursin Cheese, Lettuce, Tomato
Roast Beef, Cheddar, Horseradish Mayonnaise, Arugula, Tomato
Ham, Provolone, Olive Tapenade, Lettuce, Tomato
Tuna Salad, Lemon Mayonnaise, Lettuce, Cucumber
Southwestern Vegetable Wrap, Cheddar, Lettuce, Tomato
Moroccan Spiced Roasted Vegetables, Hummus, Peppers, Spinach
Tomato, Mozzarella, Basil Pesto
Buffalo Chicken Wrap

Build Your Own Sandwich Buffet
Includes Green Salad, Whole Fruit, Cookies, Bags of Chips, Assorted Sodas
Fresh Rolls & Sliced Bread
Platter of Turkey, Ham, Roast Beef & Tuna Salad
Platter of Cheese, Lettuce & Tomato
13.75 per person

Add Roasted Vegetable Platter for additional 2.50 per person

Please contact our catering manager at (617) 495-5538 or e-mail catering@law.harvard.edu
Salad Buffets

Basic Salad Buffet
*Includes Rolls, Whole Fruit, Cookies, Assorted Sodas*
Choice of 1 protein salad and 1 vegetarian salad
**16.50 per person**

Protein Options
Grilled Rosemary Chicken, Apple Celery Salad, Mixed Greens, Lemon Vinaigrette
Chicken Caesar Salad, Herb Croutons, Parmesan Cheese
Garlic Roast Beef, Caramelized Onions, Blue Cheese, Red Peppers, Shredded Romaine, Blue Cheese Dressing
Grilled Salmon & Lemons, Capers, Red Onions, Spinach & Arugula Salad, Olive Oil

Vegetarian Options
Roasted Portobello Mushroom, Red Peppers, Herbed Potato, Arugula, Lemon Vinaigrette
Curried Tofu, Rice, Onion, Mushroom Salad, Fresh Cilantro & Mint
Toasted Chickpea & Red Pepper Salad, Spinach, Feta Cheese, Oregano Vinaigrette
Fresh Green Beans, Corn, Roasted Mushrooms, Butter Lettuce, Lemon Thyme Vinaigrette

Build Your Own Salad Buffet
Mixed Baby Greens, Grilled Chicken, Tofu, Cucumber, Tomato, Julienne Bell Pepper, Feta, Balsamic & Ranch Dressings
**12.95 per person**
Add Rolls & Butter for additional .95 per person

Hot Lunch Buffet
*Includes Rolls & Butter, Seasonal Vegetables, Roasted New Potatoes, Cookies, Water Service*
Choice of 1 Main Course
**12.95 per person**

Main Course Options
Grilled Chicken
Blackened Chicken
BBQ Chicken
Pasta, Pesto Sauce
Pasta, Marinara Sauce
Seared Sesame Soy Tofu
dinner selections
Dinner selections are available after 12pm

*Plated dinners are available with customized seasonal menus. Please contact a catering manager for options.*

**Basic BBQ Buffet**
Hot Dogs, Hamburgers, Veggie Burgers  
Sliced Cheese, Lettuce, Tomatoes, Onions, Pickles  
Choice of Potato Salad, Pasta Salad or Green Salad  
Cookies  
Assorted sodas  
**10.95 per person**

**Hot Dinner Buffet**
Choice of Chicken: Grilled, Blackened, or Mediterranean  
Rolls & Butter, Seasonal Vegetables, Roasted New Potatoes  
Assorted Cookies, Assorted Soda  
**12.95 per person**

**Hot Dinner Buffet 2**
Honey Chipotle Flank Steak, Black Bean & Corn Relish  
Rolls & Butter, Green Salad, Seasonal Vegetables, Spanish Rice  
Assorted Cookies, Assorted Soda  
**15.95 per person**

**Hot Dinner Buffet 3**
Choice of Salmon: Herb Roasted, Blackened, Mediterranean  
Rolls & Butter, Green Salad, Seasonal Vegetables, Citrus Couscous  
Assorted Cookies, Assorted Soda  
**19.95 per person**

**Chef’s Smokehouse BBQ Buffet**
Pulled Chicken  
Mac & Cheese  
Corn Bread & Butter  
Spicy Slaw  
BBQ Sauce & Mustard Vinegar  
Mini Strawberry Shortcakes  
**15.95 per person**
dinner selections

**Italian Dinner Buffet**
- Chicken Parmigiana
- Penne Arrabbiata
- Garlic Bread
- Tomato, Mozzarella & Basil Salad or Caesar Salad
- Assorted Cookies, Assorted Soda

15.95 per person

**Asian Dinner Buffet**
- Beef & Broccoli, Shiitake Mushrooms, Red Pepper Garlic Sauce
- Orange Chicken
- Stir Fried Vegetables
- Steamed Jasmine Rice
- Spinach, Ginger Soy
- Assorted Cookies, Assorted Soda

15.95 per person

**American Dinner Buffet**
- Mixed Greens, Honey Mustard Vinaigrette
- Roast Turkey
- Honey Glazed Ham
- Green Beans
- Mashed Potatoes
- Assorted Cookies, Assorted Soda

15.95 per person

**Nuevo Latino Buffet**
- Mesclun Salad, Guava Vinaigrette
- Stuffed Cuban Pork, Sour Orange Glaze
- Chipotle Rubbed Salmon, Lime Garlic Oregano Mojo
- Fried Sweet Plantains, Vidalia Onions
- Coconut Rice
- Black beans
- Assorted Cookies, Assorted Soda

19.95 per person

Please contact our catering manager at (617) 495-5538 or e-mail catering@law.harvard.edu
Vegetarian Options

Hot Vegetarian Buffet
*Choose two:*
- Penne, Marinated Tomatoes, Mushrooms, Arugula Pesto Vinaigrette
- Warm Fingerling Potato Salad, Caramelized Onions, Wilted Spinach
- Toasted Orzo, Kalamata Olives, Garbanzo Beans, Roasted Pepper, Red Onion, Oregano

Vegetarian Paella
Includes Green Salad, Assorted Cookies, Assorted Soda
**15.95 per person**

Build Your Own Antipasti Bar (25 person minimum)
*Choose one:*
- Quinoa, Couscous, Wheatberries, or Barley

*Choose three:*
- Seasonal Grilled Vegetables, Fresh Herbs, Walnuts, Pecans, Dried Cranberries, Tomatoes, Grapes, Feta Cheese, Tofu, Citrus Fruit Slices, Raisins
**18.95 per person**

Buffet Specialty Dessert Options
*Options are in lieu of Cookies*
- Mini Cannolis: 1.50 supplemental charge
- Brownies & Blondies: 1.50 supplemental charge
- Macaroons: 1.50 supplemental charge
- Red Velvet Cake Slices: 1.50 supplemental charge
- Apple Pie: 1.50 supplemental charge
- Seasonal Fruit Tart: 2.00 supplemental charge
dinner selections

Pizza

Cheese Pizza
Toppings: Pepperoni, Sausage, Peppers, Onions, Mushrooms, Olives, Spinach, Broccoli, Pineapple, Ham

Specialty Pizza
Buffalo Chicken
BBQ Chicken
Thai Lovers
Meat Lovers
Fig, Prosciutto, Goat Cheese
Roasted Pear, Gorgonzola

10.95 per pizza
1.00 per topping
14.95 per pizza
14.95 per pizza
14.95 per pizza
14.95 per pizza
15.95 per pizza
15.95 per pizza
snacks & beverages
## snacks & beverages

### Pastries
- Assorted Cookies: 6.00 (half dozen), 2.00 (dozen)
- Chocolate Brownies & Blondies: 7.50
- Chef’s selection of Dessert Bars: 7.50
- Macaroons: 7.50
- Rice Krispies Treats: 7.50
- Whoopie Pies: 7.50
- Tea Cookies: 7.50
- Mini Cannolis: 7.50
- Seasonal Mini Cupcakes: 10.00

### Pre-Packaged Items
- Granola Bars: 1.25 each
- Energy Bars: 2.75 each
- Individual Bags of Potato Chips: 1.25 each
- Individual Bags of Pretzels: 1.25 each
- Individual Bags of Premium Chips: 2.00 each

### Beverages
- Bottled Water: 1.10 each
- Sparkling Water: 1.95 each
- Assorted Sodas: 1.10 each
- Assorted Bottled Juices: 2.25 each
- Coffee & Tea (10 person minimum): 2.25 each
- Hot Chocolate (10 person minimum): 1.75 each
party platters
party platters

Please note:
Platter pricing is designed for drop off catering and is not designed to be used to host cocktail receptions.
All items have a 10 person minimum.
All items will be served in disposable packaging with disposable flatware and utensils and will not be cleaned up by catering staff but are designed for self disposal.

- Domestic Cheese Platter: 4.95 per person
- Hummus & Pita Chips: 2.80 per person
- California Roll Platter: 3.66 per person
- Salsa & Tortilla Chips: 2.00 per person
- Salsa, Guacamole & Tortilla Chips: 2.80 per person
- Sliced Seasonal Fruit Platter: 2.25 per person
- Mozzarella Sticks: 4.50 per person
- Wings: 3.50 per person
  - Choice of Buffalo or Honey BBQ
- House-Made Chicken Tenders: 4.50 per person
  - Served with Honey Mustard & BBQ Sauce
- Tea Sandwiches: 3.45 per person
  - Tuna Salad, Chicken Salad, Cucumber
- Crudités & Dips: 3.50 per person
  - Crisp Market Vegetables, Herb Dip, Roasted Red Pepper Dip
- Mediterranean Platter: 7.60 per person
  - Hummus, Stuffed Grape Leaves, Marinated Olives, Tomato, Cucumber & Feta Salad, Tabbouleh, Pita Chips
- Italian Antipasto: 8.00 per person
  - Assorted Cured Meats, Marinated Baby Artichokes, Red & Yellow Peppers, Marinated Mushrooms, Mozzarella with sliced Tomatoes, Olives, Crisp Crostinis
- Super Bowl Platter: 10.00 per person
  - Buffalo Wings, Chicken Fingers, Blue Cheese, Celery Sticks, Tortilla Chips, Salsa, Guacamole
specialty breaks
Specialty Breaks
All specialty breaks have an 8 person minimum

Winter Warm Up
Chocolate Whoopie Pies
Macaroons
Hot Chocolate
3.25 per person

Sweet & Savory
Assorted Dessert Bars
Chocolate Bark
Popcorn
Chex Mix
3.75 per person

Healthy Break
Individual Yogurts
Fresh Fruit Salad
Granola Bars
3.25 per person

Ball Park Break
Soft Pretzels
Cracker Jacks
Popcorn
3.00 per person

Chocolaholic Break
Chapter 11 Brownies
Chocolate Bark
Hot Chocolate
3.50 per person
receptions
Stationary Hors D’oeuvres
20 person minimum

Domestic Cubed Cheese 4.95 per person
*Chef’s Selection Domestic Cheese, Seasonal Fruit Garnish, Assorted Crackers*

Local Cheese Board 8.00 per person
*Smith’s Country Aged Gouda, Winchendon, MA; Great Hill Blue, Marion MA; Maple Smoked Cheddar, Grafton VT; Blueberry Preserve; Fig Jam; Lavash Crackers*

International Cheese Board 8.50 per person
*Subject to change due to availability: Taleggio, Manchego, Roquefort, Spiced Nuts, Blueberry Preserve & Fig Jam, Lavash Crackers*

Baked Brie en Croute 3.35 per person
*Wheel of Baked Brie, Fruit Compote, Wrapped in Puff Pastry*

Warm Spinach & Artichoke Dip 4.25 per person
*Served with Pita Chips*

Warm Spinach, Artichoke & Crab Dip 4.25 per person
*Served with Pita Chips*

Fresh Shrimp Cocktail 3.65 per person
*2 pieces per person; served with Spicy Cocktail Sauce*

Sushi Platters 4.50 per person
*2 pieces per person; California Rolls, Vegetable Rolls, Wasabi, Pickled Ginger, Soy Sauce*

Crudités 3.50 per person
*Crisp Market Fresh Vegetables, Herb Dip, Roasted Red Pepper Dip*

Italian Antipasto 7.95 per person
*Chef’s selection of Cured Meats & Roasted Seasonal Vegetables*

Latin Fiesta 8.50 per person
*Tortilla Chips, Salsa, Guacamole, Black Bean Dip, Quesadillas*

Hummus 2.75 per person
*Served with Pita Chips*
**Reception Stations**

<table>
<thead>
<tr>
<th>Mediterranean</th>
<th>7.60 per person</th>
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</thead>
<tbody>
<tr>
<td>Hummus</td>
<td></td>
</tr>
<tr>
<td>Stuffed Grape Leaves</td>
<td></td>
</tr>
<tr>
<td>Marinated Olives, Tomato, Cucumber &amp; Feta Salad</td>
<td></td>
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<tr>
<td>Tabbouleh</td>
<td></td>
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<tr>
<td>Pita Chips</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Tapas Station 1</th>
<th>15.00 per person</th>
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<tbody>
<tr>
<td>Marinated Olives</td>
<td></td>
</tr>
<tr>
<td>Salted Marcona Almonds</td>
<td></td>
</tr>
<tr>
<td>Spanish Meatballs, Fig Almond Sauce</td>
<td></td>
</tr>
<tr>
<td>Vegetable Paella</td>
<td></td>
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<tr>
<td>Mediterranean Chickpeas</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Tapas Station 2</th>
<th>16.50 per person</th>
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</thead>
<tbody>
<tr>
<td>Marinated Olives</td>
<td></td>
</tr>
<tr>
<td>Salted Marcona Almonds</td>
<td></td>
</tr>
<tr>
<td>Garlic Fried Bread with Chorizo</td>
<td></td>
</tr>
<tr>
<td>Spanish Meatballs, Fig Almond Sauce</td>
<td></td>
</tr>
<tr>
<td>Calamari, Saffron Garlic Aioli</td>
<td></td>
</tr>
<tr>
<td>Chorizo</td>
<td></td>
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<tr>
<td>Green Beans, Pine Nuts &amp; Pickled Red Onions</td>
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<table>
<thead>
<tr>
<th>Asian Small Plates</th>
<th>17.50 per person</th>
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</thead>
<tbody>
<tr>
<td>Asian Vegetable Crudite, Ginger Plum &amp; Sweet Chili Dipping Sauces</td>
<td></td>
</tr>
<tr>
<td>Steamed Edamame, Sea Salt</td>
<td></td>
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<tr>
<td>Asian Slaw</td>
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<tr>
<td>Lemongrass Chicken &amp; Beef Satay</td>
<td></td>
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<tr>
<td>Shrimp &amp; Pork Shumai</td>
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<tr>
<td>Lo Mein Noodle Salad</td>
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<table>
<thead>
<tr>
<th>Super Bowl</th>
<th>10.00 per person</th>
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<tbody>
<tr>
<td>Buffalo Wings</td>
<td></td>
</tr>
<tr>
<td>Chicken Fingers</td>
<td></td>
</tr>
<tr>
<td>Blue Cheese</td>
<td></td>
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<tr>
<td>Celery Sticks</td>
<td></td>
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<tr>
<td>Tortilla Chips</td>
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<tr>
<td>Salsa &amp; Guacamole</td>
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<table>
<thead>
<tr>
<th>BBQ Smokehouse</th>
<th>14.50 per person</th>
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<tbody>
<tr>
<td>Mini Pulled Chicken Sandwiches</td>
<td></td>
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<tr>
<td>Mini BBQ Beef Brisket Sandwiches</td>
<td></td>
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<tr>
<td>Home-Made Macaroni &amp; Cheese</td>
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<tr>
<td>Spicy Slaw</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Smoked Salmon</th>
<th>8.50 per person</th>
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<tbody>
<tr>
<td>Hard Boiled Eggs</td>
<td></td>
</tr>
<tr>
<td>Capers</td>
<td></td>
</tr>
<tr>
<td>Chive Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Pickled Red Onions</td>
<td></td>
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<tr>
<td>Grilled Pumpernickel Bread</td>
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</tbody>
</table>

Please contact our catering manager at (617) 495-5538 or e-mail catering@law.harvard.edu
Passed Hors D’oeuvres

Choose four:

Sun Gold Tomato Gazpacho Shooter
Caramelized Leek, Shiitake & Goat Cheese Flatbread
Cured, Marinated and Smoked Salmon-Trout tartare on Lotus chip
Gingered Chicken Balls, Kaffir Lime Sauce
Pork Spring Rolls, Chili Sauce
Curried Chicken, Cilantro Chutney, Papadum
House Smoked Chicken, Cheddar Biscuits
Gorgonzola, Roasted Pear & Candied Walnuts in Phyllo Cup
Miniature Skewers of Tomato & Cucumber, Feta & Olive
Tandoori Chicken, Peanut Dipping Sauce
Chicken Quesadillas, Chipotle Sour Cream
Vegetable Spring Roll, Sweet Chili Sauce
Roasted Butternut Squash Tartlet
7.00 per person per hour

Premium Hors D’oeuvres

.50 supplemental charge
Corn Meal Crusted Oyster, Remoulade Sauce
Beef Tartare on Crostini
Tenderloin on Herbed Crostini, Onion Marmalade
Shrimp Cocktail, Spicy Cocktail Sauce
Crab Cakes, Remoulade Sauce
Sesame Seared Tuna on Wonton, Sweet Soy

For seasonal plated dinner options, please contact a catering manager at (617) 495-5538 or e-mail catering@law.harvard.edu.
specialty cakes

Please allow 48 hours notice when ordering these cakes. All cakes are decorated with chocolate décor and seasonal fruit. Writing is available on all cakes. Custom cakes are available upon request and require one week’s notice.

**Vanilla Buttercream Cake**
Yellow Sponge Cake, Vanilla Buttercream
10” (serves 15 guests) 35.00
Half sheet (serves 48 guests) 65.00
Full sheet (serves 96 guests) 100.00

**Chocolate Mousse Cake**
Chocolate Buttermilk Cake, 60% Chocolate Mousse, glazed in Dark Chocolate Ganache
10” (serves 15 guests) 35.00
Half sheet (serves 48 guests) 65.00
Full sheet (serves 96 guests) 100.00

**Strawberry Vanilla Cream Cake**
Yellow Sponge Cake, Pastry Cream, Whipped Cream, Sliced Strawberries
10” (serves 15 guests) 42.00
Half sheet (serves 48 guests) 75.00
Full sheet (serves 96 guests) 115.00

**Raspberry Lemon Buttercream Torte**
Lemon Yellow Sponge Cake, Raspberry Preserves, Lemon Buttercream, White Chocolate Shavings
10” (serves 15 guests) 42.00
Half sheet (serves 48 guests) 75.00
Full sheet (serves 96 guests) 115.00