

Campus Catering Harvard Law School

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Breakfast

Continental Breakfast

Bagels, Muffins & Danish, Orange Juice, Regular & Decaf Coffee, Tea

\$5.75 per guest

Healthy Breakfast

Seasonal Sliced Fresh Fruit, Build Your Own Yogurt Parfaits, Mini Muffins, Orange Juice, Regular & Decaf Coffee, Tea

\$8.95 per guest

Hot Breakfast

Scrambled Eggs, Sausage (pork or turkey), Home Fries, French Toast, Maple Syrup, Sliced Fresh Fruit, Bagels, Orange Juice, Regular & Decaf Coffee, Tea

\$12.50 per guest

Working Breakfast

Sliced Fresh Fruit, Build Your Own Yogurt Parfaits, Assorted Breakfast Sandwiches, Orange Juice and Tomato Juice, Regular & Decaf Coffee, Tea

\$14.50 per guest

A La Carte Breakfast

Coffee Service, Tea	\$2.50 per guest
Assorted Bottled Juices	\$1.45 per guest
Fruit Smoothies	\$3.00 each
Whole Fresh Fruit	\$1.00 each
Individual Yogurt Cups	\$1.50 each
Sliced Fresh Fruit	\$2.25 per guest
Fresh Fruit, Granola, Yogurt Parfait	\$2.95 each
Granola Bars	\$1.25 each
Cinnamon Buns	\$2.00 per guest
Croissants	\$2.00 per guest
Smoked Salmon & Bagels: <i>with Traditional Accompaniments</i>	\$5.95 per guest

Sandwich Lunch

Basic Sandwich Lunch (also available as a bag lunch)

Choice of Sandwich, Potato Chips, Freshly Baked Cookies, Assorted Sodas, Pitchers of Water

\$7.75 per guest

Make it a Classic Sandwich Buffet

Basic Sandwich Lunch with one salad selection and whole fruit

\$9.75 per guest

Make it an Upscale Sandwich Buffet

Basic Sandwich Lunch with two salad selections, fruit salad and brownies

\$12.25 per guest

Sandwich Selections

Select 4 varieties only

Wraps

Chicken Caesar Wrap

Buffalo Chicken, Romaine, Tomato, Bleu Cheese Dressing

Tuna, Romaine, Shredded Carrots, Celery, Herb Mayo

Roasted Vegetable, Hummus, Spinach

Tomato, Mozzarella, Pesto

Smoked Turkey, Pepper jack, Avocado Spread, Mix Greens, Honey Mustard

Brie, Watercress, Sun-dried Tomato Pesto

Sandwiches

Turkey, Swiss, Lettuce, Tomato

Ham, Cheddar, Lettuce, Tomato

Grilled Vegetables, Goat Cheese, Pesto

Roast Beef, Havarti Cheese, Watercress, Horseradish Mayo

Herb Roasted Chicken, Red Pepper Aioli, Boursin Cheese

Smoked Turkey, Cheddar, Roasted Pear, Cranberry Mayo

Grilled Portabella, Fresh Mozzarella, Olive Tapenade

Salad Selections

Classic Caesar Salad, Parmesan Cheese, Herb Croutons

Greek Salad, Feta, Tomatoes, Cucumbers, Kalamata Olives, Greek Dressing

Garden Salad, Tomatoes, Cucumbers, Carrots, Balsamic Dressing

Spicy Slaw, Shredded Cabbage, Cilantro, Carrots, Chipotle Mayo

Pasta Salad with Arugula, Roasted Mushrooms, Balsamic Reduction

Roasted Potato Salad, Whole Grain Mustard Dressing

Asian Noodle Salad, Scallions, Carrots, Soy Ginger Dressing

Build your Own Sandwich Bar

Assorted Sliced Breads

Platter of Ham, Roast Beef, Turkey, Cheddar and Provolone

Roasted Vegetables

Lettuce, Tomato and Pickles

Mayonnaise and Mustard

Buffet Includes:

Baby Mixed Greens with Balsamic Vinaigrette and Seasonal Dressing

Seasonal Fresh Fruit Salad

Assorted Cookies

Assorted Sodas and Pitchers of Water

\$12.50 per person

Build your Own Vegetarian Sandwich Bar

Assorted Sliced Breads

Roasted Red and Green Peppers

Roasted Eggplant, Portabella Mushrooms and Zucchini

Sun-dried Tomato Aioli, Olive Tapenade and Herb Hummus

Buffet Includes:

Garden Salad with Balsamic Vinaigrette

Melon Kebabs with Ginger Yogurt Dip

Assorted Cookies

Assorted Sodas and Pitchers of Water

\$12.50 per person

Buffet Lunch

Room temp buffets include assorted rolls, sliced seasonal fresh fruit, cookies and brownies, assorted sodas and pitchers of water.

Italian Buffet (served at room temperature)

Pesto Roasted Chicken Breast, Oven Cured Tomatoes, Red Onions, Balsamic Glaze

Seasonal Roasted Vegetable Platter

Beet and Green Bean Salad

Pasta Salad with Mushrooms, Arugula and Parmesan Cheese

\$16.00 per guest

Add on: Grilled Salmon, Olives, Artichokes, Lemon Emulsion for \$3.00 per guest

Asian Buffet (served at room temperature)

Miso Glazed Salmon, Seaweed and Cucumber Salad

Grilled Sesame Tofu

Baby Spinach, Fried Wontons, Ginger Soy Vinaigrette

Asian Noodle Salad, Scallions, Carrots, Sweet Chili Sauce

\$18.00 per guest

Add on: Lemongrass Chicken, Grilled Scallions for \$2.50 per guest

South American Buffet (served at room temperature)

Chimichurri Marinated Grilled Flat Iron Steak with Crispy Onions

Seasonal Roasted Vegetable Platter

Purple Potato Salad with Garlic Mojo

Oven Cured Tomatoes with Queso Blanco

\$18.00 per guest

Add on: Citrus and Annatto Chicken Breast with Cucumber Sauce for \$2.50 per guest

Mediterranean Buffet (served at room temperature)

Grilled Lemon and Oregano Chicken

Greek Salad

Tabbouleh Salad

Green Bean and Sweet Onion Salad

\$16.00 per guest

Add on: Pepper Crusted Sirloin of Beef with Onion Marmalade for \$3.50 per guest

Hot Lunch Buffets

Hot lunch buffets include assorted sodas and pitchers of water.

Barbeque Chicken

Hickory Smoked Beans
Classic Slaw
Honey Glazed Cheddar Cornbread
Cupcakes
\$11.95 per person

Barbeque Pulled Pork

Macaroni and Cheese
Classic Slaw
Honey Glazed Cheddar Cornbread
Assorted Cookies and Brownies
\$11.95 per person

Lemongrass Beef Stir Fry

Steamed Jasmine Rice
Sesame Green Beans
Sesame Cucumber and Red Onion Salad
Macarons
\$12.95 per person

Tofu Stir Fry with Vegetables

Brown Rice
Asian Noodle Salad
Macarons
\$12.95 per person

Caribbean Jerk Chicken

Tropical Fruit Salsa
Pigeon Peas and Rice with Coconut Milk
Pilaf
Roasted Squash with Cilantro Lime
Fried Plantains
Seasonal Fruit Trifle
\$12.95 per person

Indian Buffet

Potato Samosa with Tamarind Chutney
Chicken Tikki Masala
Steamed Basmati Rice
Lentil Dal and Grilled Flat Bread
Gulab Jamun in Cardamom Syrup and
Mango Lassi
\$12.95 per person

Chicken Parmesan

Penne with Seasonal Vegetables,
Puttanesca Sauce
Classic Caesar Salad
Garlic Bread
Mini Tiramisu
\$12.95 per person

Baked Stuffed Shells

Pesto (no nuts) Roasted Zucchini
Rosemary Focaccia
Italian Antipasti
Mini Black and White Cookies
\$11.95 per person

Grilled Vegetable Lasagna

Garden Salad with Balsamic Vinaigrette
Focaccia Bread
Cannolis
\$10.95 per person

Chicken, Broccoli and Ziti

Classic Caesar Salad
Garlic Bread
Mini Black and White Cookies
\$9.95 per person

Eggplant Parmesan

Classic Caesar Salad
Garlic Bread
Cannolis
\$9.95 per person

Chicken Quesadillas

Salsa and Sour Cream
Corn and Black Bean Salad
Spanish Rice
Rice Krispie Treats
\$9.95 per person

Chicken and Vegetable Fajitas

Spanish Rice and Beans
Pico de Gallo, Sour Cream, Guacamole,
Shredded Cheese
Tortillas
Assorted Cookies and Brownies
\$12.95 per person

Afternoon Breaks

Finger Foods (Minimum order is 20 pieces per item)

\$1.75 per piece

Vegetable Quesadilla with Roasted Red Pepper Salsa

Assorted Mini Quiche

Vegetable Spring Rolls, Ginger Soy Sauce

Jalapeno Poppers

California Roll, Wasabi, Pickled Ginger

Thai Chicken Sate, Spicy Peanut Sauce

Pork Pot Stickers, Soy Dipping Sauce

Spanakopita with Tsatsiki Sauce

Pigs in a Blanket, Grain Mustard

Stuffed Pretzel with Yellow Mustard

A La Carte Snacks

Assorted Cookies

\$.95 per guest

Chocolate Brownies or Blondies

\$1.05 per guest

Assorted Dessert Bars

\$1.95 per guest

Macaroons

\$1.05 per guest

Rice Krispie Treats

\$1.00 each

Mini Black and White Cookies

\$1.25 per guest

Cupcakes

\$1.75 each

Assorted Mini Pastries

\$4.50 per guest

Sliced Fresh Fruit

\$2.25 per guest

Seasonal Whole Fruit

\$1.00 each

Bag of Potato Chips or Pretzels

\$1.25 each

Sea Salted Fresh Pretzels

\$.90 each

Hummus and Pita Chips

\$2.50 per guest

Beverages

Coffee Service, Tea

\$2.50 per guest

Assorted Sodas

\$1.45 each

Sparkling Water

\$1.60 each

Assorted Bottled Juices

\$1.45 each

Receptions

Stationary Hors d'Oeuvres

Spinach and Artichoke Dip served with Pita Chips	\$3.95 per guest
Hummus served with Pita Chips	\$2.50 per guest
Domestic Cheese Board Assortment of Cheeses, Fruit Garnish and Crackers	\$4.50 per guest
International Cheese Board Premium Assortment of Cheese, Dried Fruit, Spiced Nuts and Crackers	\$6.00 per guest
Crudités Platter Market Fresh Vegetables served with Roasted Red Pepper Dip and Bleu Cheese Dip	\$3.00 per guest
Baked Brie en Croute (1 wheel serves 20 guests) Stuffed with Roasted Pears or Dried Fruit Compote Served with Baguettes and an assortment of Crackers	\$40.00 per wheel
Middle Eastern Platter Herb Hummus, Tomato, Feta and Cucumber Salad, Tabbouleh, Stuffed Grapeleaves, Marinated Olives served with Pita Chips and Flatbread	\$8.50 per guest
Italian Antipasto Platter Soppressata, Genoa Salami Parmigiano Reggiano Fresh Mozzarella and Tomato with Basil Oil Marinated Baby Artichokes, Roasted Mushrooms and Marinated Olives Focaccia Bread	\$9.50 per guest

Passed Hors d'Oeuvres

Please select six hors d'oeuvres

(minimum of 20 guests)

\$13.00 per guest

Brioche, Gorgonzola, Roasted Pear and Prosciutto

Wild Mushroom and Fontina Tartlette

Potato Samosa, Mango Chutney

Vegetable Empanadas with Chipotle Aioli

Warm Goat Cheese Fritter, Tomato Jam

Vegetable Spring Rolls, Mustard Chile Sauce

Focaccia with Oven Dried Tomatoes, Goat Cheese and Basil

Tomato Bruschetta on a Crostini

Dim Sum Dumplings with Ginger Soy Dipping Sauce

Curried Chicken and Mango Pappadum Crisp

Panko Chicken, Sweet Chili Sauce

Thai Chicken Sate, Spicy Peanut Sauce

Chicken Quesadilla, Pico de Gallo

Chicken Samosas with Curried Crème Fraiche

Mini Cuban Sandwich

Pancetta Potato Pizza with Boursin Mousse

Miniature Beef Wellington

Roasted Beef Tenderloin, Onion Ficelle, Horseradish Cream, Onion Marmalade

Beef Tenderloin with Arugula Pesto on a Parmesan Crisp

Crab Cakes, Lemon Remoulade Crab Wonton with Five Spice Dipping Sauce

California Rolls, Soy Dipping Sauce

Smoked Salmon on a Buckwheat Blini with Tobiko Caviar

Duck Spring Rolls with Citrus Ginger Glaze

Hot Dinner Buffets

Hot dinner buffets include assorted rolls, fresh fruit salad, assorted sodas, pitchers of water and coffee service.

Tuscan

Tomato, Fresh Mozzarella and Basil
Broccoli Rabe and Roasted Garlic
Caesar Salad, Fresh Parmesan
Grilled Chicken with Braised Baby Artichokes, Lemon Thyme Olive Oil
Pasta with Roasted Portobello Mushrooms, Red Peppers & Oregano
Focaccia with Herb Oil
Tiramisu

\$28.00 per person

Indian

Potato and Pea Samosa
Vegetable Pakora
Chicken Vindaloo
Spicy Eggplant
Pappadum, Nan & Pita Breads
Coconut, Mango & Tomato Chutneys
Yogurt Cucumber Raita
Spicy Corn Nuts, Moong Dahl & Roasted Garlic Dip
Saffron Rice Pilaf
Gulab Jamun or Kheer (Indian Style Rice Pudding)

\$28.00 per person

Pacific Rim

Vegetable Shumai
Chicken Dim Sum Dumplings
Shrimp Hargow
Baby Bok Choy, Oyster Sauce
Boneless Pork Spare Ribs
Sesame Ginger Chicken/Peking Duckling, Scallion Pancakes
Vegetable Pad Thai
Lychee Nuts

\$32.00 per person

Nuevo Latino

Chipotle Rubbed Roast Sirloin of Beef, Lime Garlic Oregano Mojo
Roasted Peruvian Potatoes, Basil Lime Dressing
Black Bean Salad, Cilantro and Tequila Vinaigrette
Spicy Fried Sweet Potato Chips, Avocado Tomatillo Salsa
Tostones
Coconut Flan
Papaya Almond Tart

\$30.00 per person

Catering by Restaurant Associates

Plated Dinners

Please see our seasonal menu for plated dinner options.

The seasonal menu can be found on the HLS Restaurant Associates website:
<http://go.compass-usa.com/hls/content/home.asp>

If you would like a copy of the seasonal menu emailed to you please email:
catering@law.harvard.edu