

Harvard Law School

Catering by Restaurant Associates

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Breakfast

Minimum 10 Guests

Conference Breakfast

Muffins, Bagels & Danish
Cream Cheese, Preserves, Butter
Orange Juice
Coffee & Decaffeinated Coffee & Selection of Teas
\$5.75 per person

Healthy Breakfast

Seasonal Fresh Fruit Platter
Low-fat Natural Yogurt & Granola
Mini Muffins
Orange Juice
Coffee & Decaffeinated Coffee & Selection of Teas
\$8.95 per person

Hot Breakfast

Scrambled Eggs
Bacon, Breakfast Sausage & Home Fries
French Toast, Warm Berry Compote
Sliced Fresh Fruit
Bagels, Cream Cheese & Butter
Orange Juice
Coffee & Decaffeinated Coffee & Selection of Teas
\$15.50 per person

Breakfast Sandwiches

Egg, Bacon and Cheese on a Roll
Egg and Cheese on an English Muffin
Breakfast Burritos with Egg, Cheese and Salsa
Orange Juice
Coffee & Decaffeinated Coffee & Selection of Teas
\$9.50 per person

Egg Whites Available Upon Request

Working Breakfast

Maximum 30 Guests

Seasonal Fruit Salad
Berry and Granola Yogurt Parfait
NY Bagel, Smoked Salmon
Cream Cheese and Traditional Accompaniments
Orange Juice, Cranberry Juice and Apple Juice
Coffee & Decaffeinated Coffee & Selection of Teas
\$15.00 per person

Breakfast Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and
Hot Water with Assorted Herbal Teas
\$2.50 per person

Assorted Bottled Juices
\$1.45 each

Fruit Smoothies
\$3.00 each

Breakfast Enhancements

Cinnamon Buns
Tea Breads
Croissants
\$2.00 per person per selection

Sliced Fresh Fruit
\$2.25 each

Whole Fruit
\$1.00 each

Fruit, Granola and Yogurt Parfaits
\$2.50 each

Individual Yogurts
\$1.50 each

Granola Bars
\$1.25 each

Assorted Cold Cereals served with Milk
\$2.20 each

Sandwich Buffet Options

Basic Sandwich Lunch

Choice of Sandwich or Salad
(Please select 3 sandwiches)
Bag of Potato Chips
Freshly Baked Cookie
Assorted Soda and Water
\$7.75

Basic Sandwich and Salad Options

Roasted Turkey with Swiss, Lettuce and Tomato
Ham and Provolone with Lettuce and Tomato
Chicken Caesar Wrap
Lemon Tuna Salad, Lettuce, Tomato
Grilled Vegetables with Hummus
Turkey Cobb Salad
Chicken Caesar Salad
Greek Salad
Garden Salad

Classic Sandwich Buffet

Choice of Sandwich
(Please select 4 sandwiches)
Choice of Side Salad (Pasta, Potato, or Mixed Greens)
Bag of Potato Chips
Freshly Baked Assorted Cookies
Hand Fruit
Assorted Soda and Water
\$9.75

Upscale Sandwich Buffet

Choice of Mini Sandwiches
(Please select 4 sandwiches)
Mesclun Greens with Balsamic Vinaigrette or Caesar Salad
Choice of Antipasto Salad
Seasonal Fruit Platter
Bags of Potato Chips or Mini Pretzels
Assorted Cookies, Brownies, and Blondies
Assorted Soda and Water
\$12.50

Classic Sandwich and Upscale Sandwich Options

Italian Sub

Roast Turkey, Pear, St. Andre, Bibb, Cranberry Mayo

Grilled Tandoori Chicken, Cucumber, Mango Chutney

Roast Beef, Crispy Onions and Blue Cheese

Vine Ripened Tomato, Fresh Mozzarella, Arugula, Basil Aioli

Roasted Portobello Mushrooms, Roasted Peppers, Manchego, Olive Tapenade

Brie, Watercress, Cucumbers and Tomato

Salad and Antipasto Options

Classic Caesar Salad

Mesclun Greens with Balsamic Dressing

Roasted Yukon Gold Potatoes, Whole Grain Mustard

Asian Sesame Noodle Salad

Toasted Pearl Cous Cous Salad

Grilled Seasonal Vegetables

Petite Penne with Baby Arugula, Roasted Cremini Mushrooms and Balsamic Reduction

PIZZA

Each pizza is 8 slices

Cheese Pizza \$8.95 per pizza

Toppings are an additional \$1.00 per pizza

Peppers

Mushrooms

Pepperoni

Sausage

Meatballs

Room Temperature Buffets

(Minimum of 15 Guests)

Italian

Pesto Roasted Chicken Breast, Oven Cured Tomatoes, and Balsamic Glaze

Roasted Fennel and Red Onion Salad

Gemelli Pasta with Mushrooms, Arugula, and Parmesan Cheese

Beet and Haircot Vert Salad

Baby Spinach, Shaved Sweet Apples, Toasted Walnuts, and Cranberry Vinaigrette

\$16.00 per person

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

Asian

Asian Glazed Salmon, Wakame Salad

Baby Mizuna Greens, Sprouts, and Miso Vinaigrette

Lo Mein Noodles with Spicy Peanut Dressing

Gingered Carrot Salad

\$18.00 per person

Add on: Sesame Crusted Chicken, Grilled Scallions, and Lemon Glaze for \$2.50 per person

South American

Citrus and Annatto Chicken Breast with Cucumber Sauce

Roasted Potato Salad with Roasted Garlic Mojo

Mixed Greens with Heart of Palm and Mango Vinaigrette

Lemon Grilled Broccolini

Oven Cured Tomatoes with Queso Blanco

\$19.00 per person

Add on: Chimichurri Marinated Flank Steak and Black Bean Relish for \$3.00 per person

Mediterranean

Lemon and Oregano Breast of Chicken

Greek Salad

Hummus with Pita Chips

Tabbouleh Salad

Green Bean and Sweet Onion Salad

\$20.00 per person

Add on: Pepper Crusted Tenderloin of Beef with Onion Marmalade for \$4.50 per person

Room Temp Buffets Include:

Assorted Dinner Rolls, Sliced Seasonal Fruit, Cookies and Brownies

Beverages (Soda and Pitchers of Water)

Sushi and Sashimi Buffet

48 hours notice

Assorted Nigiri Sushi, Rolls and Sashimi
Edamame with Sea Salt
Wakame Salad
Grilled Tofu, Ginger Soy Dressing
Sesame Chicken Salad, Sesame Soy Vinaigrette
Teriyaki Glazed Salmon, Baby Bok Choy
Buckwheat Noodle Salad, shaved Asparagus,
Mizuna Greens, Carrot Ginger Dressing
Macaroons
Green Tea
Assorted Sodas

\$38.00 per person

Comfort Food Hot Lunch Buffets

Garden Salad with Balsamic Vinaigrette
Grilled Vegetable Lasagna
Focaccia Bread
Cannolis
Assorted Sodas and Pitchers of Water
\$10.95 per person

Homestyle Meatloaf
Garlic Mashed Potatoes
Seasonal Vegetable
Assorted Cookies and Brownies
Assorted Sodas and Pitchers of Water
\$14.95 per person

Chicken Quesadillas with Salsa and Sour Cream
Spanish Rice
Sautéed Peppers and Onions
Rice Krispie Treats
Assorted Sodas and Pitchers of Water
\$10.95 per person

Macaroni and Cheese
Mixed Greens with Balsamic Vinaigrette
Assorted Dinner Rolls
Assorted Cookies and Brownies
Assorted Sodas and Pitchers of Water
\$10.95 per person

Chicken, Broccoli and Ziti
Garlic Bread
Cannolis
Assorted Sodas and Pitchers of Water
\$10.95 per person

Tofu Stir Fry with Vegetables
Brown Rice
Asian Noodle Salad
Macaroons
Assorted Sodas and Pitchers of Water
\$12.95 per person

Classic Caesar Salad
Eggplant Parmesan
Garlic Bread
Cannolis
Assorted Sodas and Pitchers of Water
\$10.95 per person

Turkey Dinner
Mashed Potatoes and Gravy
Stuffing
Seasonal Vegetable
Apple Cobbler
Assorted Sodas and Pitchers of Water
\$14.95 per person

Shepherd's Pie
Mixed Greens Salad with Ranch Dressing
Assorted Cookies and Brownies
Assorted Sodas and Pitchers of Water
\$11.95 per person

Vegetable Chili
Garden Salad with Balsamic Vinaigrette
Assorted Dinner Rolls
Blondies
Assorted Sodas and Pitchers of Water
\$10.95 per person

Fajita Bar

Chicken and Vegetable Fajitas
Mexican Beans
Spanish Rice
Pico de Gallo and Salsa Verde
Sour Cream, Guacamole and Shredded Cheese
Corn Chips
Tortillas
Assorted Sodas and Pitchers of Water
\$14.95 per person

A la carte Afternoon Snacks

Assorted Cookies

\$.95 per person

Chocolate Brownies or Blondies

\$1.05 per person

Assorted Dessert Bars

\$1.95 per person

Rice Krispie Treats

\$1.00 each

Whoopie Pies

\$3.00 each

Assorted Cupcakes

\$3.00 each

Assorted Mini Pastries and Tarts

\$4.50 per person

Fresh Fruit Platter

\$2.25 per person

Whole Fruit

\$1.00 each

Individual Bags of Potato Chips or Pretzels

\$1.25 each

Sea Salted Fresh Petzels

\$.90 each

Hummus served with Pita Chips

\$3.95 per person

Salsa and Guacamole served with Tortilla Chips

\$4.50 per person

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water with Assorted Herbal Teas

\$2.50 per person

Assorted Sodas

\$1.45 each

Sparkling Water

\$1.60 each

Iced Tea or Lemonade

\$1.40 per person

Pub Menu

Chicken Wing Bar

Select three of the following flavors:

Original Wings

BBQ Wings

Ginger Lime Wings

Teriyaki Wings

Buffalo Wings

Includes Carrots and Celery with Bleu Cheese Dip

\$5.95 per person

Mozzarella Sticks with Marinara Sauce

\$3.95 per person

Hot Nacho Dip with Tortilla Chips

\$2.95 per person

Mini Quesadillas with Cilantro Sour Cream

\$2.95 per person

Chicken Tenders with Honey Mustard Sauce and BBQ Sauce

\$4.95 per person

Salsa and Guacamole served with Tortilla Chips

\$4.50 per person

5 Foot Subs

Each sub serves 36 people

Italian Sub, \$144.00

Turkey Sub \$126.00

Vegetarian Sub \$108.00

Bar Snacks

Wasabi Peas

Candied Walnuts

Spiced Cashews

Cinnamon Cardamom Almonds

Gingered Pecans

Plantain Chips, Mango Chili Salsa

Parmesan Herb Cheese Straws

1 Selection \$2.00 per person

3 Selections \$5.00 per person

Cocktail Receptions

Stationary Hors d'oeuvres

Spinach and Artichoke Dip served with Pita Chips
\$3.95 per person

Hummus or Baba Ghanoush served with Pita Chips
\$3.95 per person

Domestic Cheese Board
Assortment of Cheeses, Fruit Garnish and Crackers
\$4.50 per person

International Cheese Board
Premium Assortment of Cheese, Dried Fruit, Spiced Pecans and Crackers
\$6.00 per person

Crudités Platter
Crisp Market Fresh Vegetables served with Roasted Red Pepper Dip,
Herb Sour Cream and Bleu Cheese Dip
\$4.50 per person

Bruschetta Bar
Olive Tapenade, Chunky Tomato and Basil, Arugula Pesto
with an assortment of breads
\$6.00 per person

Baked Brie en Croute with Roasted Pears
Served with Baguettes and an assortment of Crackers
\$2.00 per person

Middle Eastern Station
Hummus, Babaghanoush, Tabbouleh
Tomato, Feta and Cucumber Salad, Marinated Olives
served with Pita Chips
\$10.50 per person

Italian Antipasto
Prosciutto di Parma, Soppressata, Genoa Salami
Parmigiano Reggiano, Fesh Mozzarella and Tomato
Marinated Baby Arichokes, Red and Yellow Peppers
Mushrooms and Marinated Olives
Rustic Italian Breads
\$10.50 per person

Cocktail Receptions

Passed Hors d'oeuvres

Hors D'Oeuvres #1

Select Six

Minimum 20 Guests

First Hour \$13.00 per person
Additional Hour - \$5.00 per person

Shrimp Pot Stickers, Mustard Sauce
Brioche, Gorgonzola, Roasted Pear and Prosciutto
Mini Cuban Sandwich
Wild Mushroom & Fontina Tartelette
Dim Sum Dumplings with Ginger Soy Dipping Sauce
Potato Samosa, Mango Chutney
Curried Chicken & Mango Pappadum Crisp
Crab Cakes, Lemon Remoulade
Panko Chicken, Sweet Chili Sauce
Thai Chicken Sate, Spicy Peanut Sauce
Roasted Beef Tenderloin, Onion Ficelle, Horseradish Cream, Onion Marmalade
Vegetable Spring Rolls, Mustard Chile Sauce
Santa Fe Chile in Blue Corn Cups, Chipotle Cream
Pepper Cured Salmon, Black Bread, Shaved Fennel
California Rolls, Soy Dipping Sauce
Focaccia with Oven Dried Tomatoes, Goat Cheese & Basil
Tomato Bruschetta, Fresh Mozzarella
Chicken Quesadilla, Pico de Gallo
Pecky Toe Crab Salad, Ruby Grapefruit, Endive
Warm Goat Cheese Fritter, Tomato Jam
Duck Ropa Vieja, Masa Cake
Gorgonzola Polenta, Wild Mushrooms Trifolate

Hors D'Oeuvres #2

Select Six

Minimum 20 Guests

First Hour \$16.00 per person
Additional Hour - \$6.00 per person

Crab Cake, Lemon Remoulade
Skewers of Baby Vegetables, Pinzimonio
Serrano Ham & Espresso Glazed Figs
Pepper Seared Tuna on Rice Cracker, Tobiko Caviar
Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce
Cilantro Roasted Shrimp, Chimichurri Sauce
Asparagus in Phyllo, Lemon Mascarpone
Steak au Poivre en Croute, Horseradish Cream
Robiola Leek Tart, Micro Herb Salad
Tuna Tartare, Cucumber, Sesame Seeds
Lacquered Loin of Lamb, Fava Bean Puree
Buffalo Shrimp, Zesty Dipping Sauce
Tandoori Chicken Sate, Cool Cucumber Yogurt
Roasted Duck Quesadilla, Wild Mushrooms
Panko Fried Oysters, Apricot Ginger Sauce
Yukon Gold Potato Stack, Osetra Caviar
Sushi & Sashimi
Lobster, Mango Gazpacho
Miniature Filet Mignon, Truffled Whip Potatoes, Micro Arugula on Crostini
Roast Baby Beet Tartare, Crème Fraiche, American Caviar
Seared Scallops, Pico de Gallo, Blue Corn Cup
Crabmeat Dumplings, Ginger Dipping Sauce
Roasted Baby Lamb Chop, Pomegranate Chile Glaze
Miniature Beef Wellington
Scallop Ceviche, XO Sauce
Miniature Chicken and Raisin Bisteeya

Dinner Buffet

Minimum 20 Guests

Tuscan

Heirloom Tomato, Fresh Mozzarella & Basil
Broccoli Rabe and Roasted Garlic
Caesar Salad, Fresh Parmesan
Grilled Chicken with Braised Baby Artichokes, Lemon Thyme Olive Oil
Gemelli Pasta with Roasted Portobello Mushrooms, Red Peppers & Oregano
Focaccia with Herb Oil
Tiramisu
Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water
Assorted Sodas and Pitchers of Water
\$28.00 per person

Mediterranean

Grilled Asparagus, Saffron Aioli and Roasted Sweet Peppers
Wild Arugula, Fennel, Goat Cheese, Sun-Dried Tomato Dressing
Seafood Paella Valencia
Eggplant Caponata
Marinated Olives
Baklava
Tangy Lemon Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water
Assorted Sodas and Pitchers of Water
\$32.00 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)
Fresh Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water
Assorted Sodas and Pitchers of Water
\$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
Fresh Fruit and Berries
Lychee Nuts
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water
Assorted Sodas and Pitchers of Water
\$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
Fresh Fruit Salad
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water
Assorted Sodas and Pitchers of Water
\$30.00 per person

**Three Course
PLATED DINNER**

Minimum 10 Guests

**First Course
Select One**

Frisee Salad, White Asparagus, Quail Eggs, Truffle Vinaigrette

Ahi Tuna Tartare, Seaweed Salad, Lotus Root Chip

Citrus Cured Salmon, Fennel, Arugula, Lemon Mouseline, Caviar

Smoked Duck Salad, Mango, Pistachio Vinaigrette

Lobster, Celery Root, Lemon Sabayon, Sevruga Caviar *add 5.00*

Pan Seared Scallops, Soft Polenta, Balsamic Reduction *add 3.00*

Shrimp Cocktail, Spicy Horseradish Sauce *add 3.00*

Roasted Red Beet Tartare, Walnuts, Shallot Vinaigrette

English Pea Soup, Lobster, Mint Oil

Spring Carrot Soup, Chive Oil

Puree of Asparagus Soup, Crispy Leeks

New Potato Soup, Sevruga Caviar, Crème Fraîche

Lobster Bisque *add 2.00*

Heirloom Tomato Gazpacho, Jumbo Lump Crab *add 2.00*

Caesar Salad, Parmesan Crisps

Baby Greens, Coach Farm Goat Cheese, Black Berry Balsamic Dressing

Arugula, Heirloom Tomatoes, Basil Dressing

Bibb Lettuce, Upland Cress, St. Andre, Toasted Hazelnuts, Citrus Dressing

Torchon of Foie Gras, Blackberry Gelee *add 6.00*

Main Course
Select One

Fish

Crispy Skin Salmon, Beluga Lentils, Carrot Coriander Broth	26.00
Pan Seared Halibut, Braised Pork Belly, Tomato and Olive Stew	30.00
Porcini Crusted Black Bass, Lobster Mashed Potatoes, Fava Beans	29.00
Slow Roasted Arctic Char, Lemon Couscous, Olive Vinaigrette	28.00
Wild Striped Bass Filet, Sweet Pea Risotto, Demi Glace	29.00
Nicoise Style Red Snapper	33.00
Mustard Crusted Tuna Loin, Fennel Pepper Cress Salad Charred Tomato Vinaigrette	30.00

Meat and Poultry

Lemon Roasted Free Range Chicken, Olive Polenta, Ruby Carrots	25.00
Roast Duck Breast, Confit of Duck Leg, Potato and Fennel Puree, Mustard Sauce	30.00
Herb Roasted Poussin, Asparagus, Risotto Cake, Merlot Sauce	29.00
Rack of Lamb, Truffled Fingerling Potato, Wild Mushrooms, Broccoli Rabe	40.00
Roast Loin of Veal, Truffle Pasta, Morel Mushroom	45.00
Filet Mignon, Roast Yukon gold Potato, Fava Beans, Salsify, Slow Roasted Tomato	38.00
Grilled Veal Chop, Porcini Mushroom Risotto, Baby Vegetables	42.00
Peppered Beef Filet, Foie Gras, Potato Galette, Caramelized Shallots	45.00

Pasta

Shrimp Ravioli, Preserved Lemons, Tomatoes and Capers	28.00
Chicken and Artichoke Risotto	24.00
Sautéed Lobster, Homemade Pappardelle, White Truffles and Chives	45.00

Dessert
Select One

Flourless Chocolate Dome

French Apple Tart

Key Lime Tart, Meringue

Pear Apple Tart

Strawberry Cheesecake Triangle

Rich Chocolate Ganache Tart

Tiramisu

Seasonal Fresh Fruit Tart