

# Seasonal Plated Meal Options for Harvard Law School Catering Winter 2012

## *Salads*

Roasted Beet and Watercress, Goat Cheese and Candied Walnuts,  
Blood Orange Vinaigrette

Grilled Radicchio and Arugula, Crumbled Gorgonzola, Roasted Mushrooms,  
Citrus Vinaigrette

Mixed Baby Greens, Roasted Root Vegetables, Apple Compote,  
Brie Cheese, Ver Jus

Shaved Napa Cabbage, Baby Bok Choy, Gingered Carrots, Water Chestnut,  
Crispy Noodle, Sweet Chili Scallion Dressing

## *Entrees*

Crispy Bean Stuffed Chicken Thighs, Stir Fry Peppers, Sweet Lo Mein, Crunchy  
Wontons

Blackened Chicken, Smoked Onions and Spinach, Garlic Mashed Potato,  
Tomato Confit

Petite Beef Sirloin, Yukon Gold Potato and Leek Hash, Classic Béarnaise,  
Crispy Shallot

Pan Roasted Venison, Grilled Acorn Squash, Potato Gratin, Vanilla Coffee Sauce,  
Parsnip Chips

Seared Arctic Char, Braised Celery Salad, Herbed Wild Rice Pilaf, Grapefruit  
Shallot Butter

Ritz Cracker Baked Haddock, New Potatoes, Steamed Broccoli,  
Cabot Cheddar Sauce

Lemon Thyme Roasted Chicken Breast, Parmesan Polenta, Sautéed Garlic Greens,  
Steamed Broccoli

Slow Braised Beef Short Rib, Mushroom Brioche Croustade, Bacon Cider Brussels  
Sprouts, Malbec Demi Glace

Slow Seared Duck Breast, Buttered Winter Squash Puree, Sweet and Sour Apples,  
Braised Cabbage, Crisp Black Pepper Spaetzle

## *Vegetarian Alternatives*

Crisp Falafel, Tzatziki Sauce, Tabbouleh, Crispy Pita, Grilled Feta

Curried Leek and Squash Gratin, Basmati Rice, Peas, Toasted Cashews

Quinoa and Black Bean Stuffed Poblano Chile, Roasted Red Onions, Crumbled

Queso Fresco Cumin Tomato Broth

## *Desserts*

Earl Grey Ganache Torte

Blood Orange, Chocolate Hazelnut Mousse Terrine

Passion Fruit Chocolate Mousse Dome, Passion Fruit Glaze

Cassis Mousse Martini Trifle, Red Currant Sauce

Grapefruit Curd Meringue Tart, Candied Citrus

\*Plated Meal Includes a Choice of One Salad, One Entrée, and One Dessert Selection