

Campus Catering Harvard Medical School

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HARVARD
MEDICAL
SCHOOL



Restaurant Associates
DELIVERING HOSPITALITY EXCELLENCE
TO PREMIER CLIENTS

Breakfast

Restaurant Associates is proud to serve Fair Trade and Organic varieties of Starbucks Coffee at no additional charge.

Continental Breakfast (5 guest minimum)

Mini Bagels, Muffins & Danish, Sliced Fresh Fruit, Orange Juice, Starbucks Regular & Decaf Coffee, Tea

\$6.95 per guest

Healthy Breakfast (5 guest minimum)

Seasonal Sliced Fresh Fruit, Low-Fat Natural Yogurt, Low-Fat Muffins, Low-Fat Granola, Orange Juice, Starbucks Regular & Decaf Coffee, Tea

\$9.00 per guest

Hot Breakfast (15 guest minimum)

Scrambled Eggs, Bacon, Sausage, Home Fries, French Toast, Fresh Fruit Salad, Bagels, Orange Juice, Starbucks Regular & Decaf Coffee, Tea

\$10.75 per guest

A La Carte Breakfast

Whole Fresh Fruit	\$1.00 each
Steel Cut Organic Oatmeal: <i>with Raisins & Nuts</i>	\$2.25 per guest (10 guest minimum)
Stonyfield Organic Yogurt Cups	\$1.75 each
Cereal with Milk	\$1.75 per guest
Sliced Fresh Fruit	\$3.75 per guest
Fresh Fruit & Yogurt Parfait	\$3.00 each
Starbucks Regular & Decaf Coffee Service, Tea	\$2.25 per guest (6 guest minimum)
Starbucks Regular & Decaf Coffee, Tea & Orange Juice	\$3.75 per guest (6 guest minimum)
Box of Joe: <i>96oz. of Starbucks Coffee in a Disposable Box Delivered with (10) 10oz. Cups, Sugar & Sweeteners, Stirrers, Cream</i>	\$14.25 each
Coffee Cakes: <i>Banana Nut, Cranberry Orange, Lemon Blueberry</i>	\$2.75 per guest (6 guest minimum)
Assorted Scones: <i>Wild Blueberry, Whole Wheat Raisin, Cranberry Orange, Ginger</i>	\$2.95 each (6 guest minimum)
Pastry Basket: <i>Mini Bagels, Muffins, Danish</i>	\$3.75 per guest (5 guest minimum)
Premium Pastry Basket <i>Mini Cinnamon Rolls, Mini Croissants, Mini Pecan Rolls</i>	\$4.75 per guest (5 guest minimum)
Fresh Orange Juice	\$1.75 per guest
Bagel Basket: <i>Mini Bagels, Cream Cheese, Butter & Jam</i>	\$1.65 per guest
Smoked Salmon & Bagels <i>with Traditional Accompaniments</i>	\$8.95 per guest (10 guest minimum)

Please note all Campus Catering orders include disposable flatware & utensils.
Before placing your order, please inform a member of the catering team if a person in your party has a food allergy.
Linen can be provided upon request at an additional charge.
All prices are subject to change without prior notice.

Lunch



I. Selection of Sandwiches or Wraps and Pasta Salad (5 guest minimum)

Includes: Pasta Salad, Cookies & Brownies, Assorted Sodas, Bottled Water

\$9.50 per guest

II. Selection of Sandwiches or Wraps and Sliced Fruit (5 guest minimum)

Includes: Pasta Salad, Potato Chips, Sliced Fresh Fruit, Cookies & Brownies, Assorted Sodas, Bottled Water

\$10.50 per guest

III. Selection of Sandwiches or Wraps and two Salads (5 guest minimum)

Includes: Pasta Salad, Mesclun Salad, Potato Chips, Sliced Fresh Fruit, Cookies & Brownies, Assorted Sodas, Bottled Water

\$12.50 per guest

Select 4 varieties only

- Basil Grilled Chicken, Red Pepper Aioli, Goat Cheese, Ciabatta
- Turkey, Swiss, Baguette
- Roast Turkey, Chipotle Slaw, Pepperjack, Bulkie Roll
- Smoked Turkey, Sharp Cheddar, Green Apple, Cranberry Mayonnaise, 7 Grain Baguette
- Roast Beef, Boursin, Watercress, Horseradish Mayonnaise, Baguette
- Ham, Cheddar, Baguette
- Salami & Sopresatta, Prosciutto, Banana Peppers, Herb Vinaigrette, Baguette
- Albacore Tuna, 7 Grain Bread
- Fresh Mozzarella, Sun Dried Tomato Spread, Arugula, Focaccia
- Brie, Watercress, Cucumbers, Tomato, 7 Grain Bread
- Grilled Local Farm Vegetables, Goat Cheese, Pesto, Focaccia
- Roasted Portobello Mushroom, Roasted Red Peppers, Fontina, Olive Tapenade, Ciabatta

Wraps

- Chicken Caesar Salad, Spinach Wrap
- Buffalo Chicken, Romaine, Tomato, Blue Cheese Dressing, Garlic & Herb Wrap
- Citrus Albacore Tuna Salad, Raisins, Carrot, Tomato Wrap
- Grilled Local Farm Vegetables, Hummus, Feta, Spinach Wrap
- Smoked Turkey, Guacamole, Tomato, Romaine, Honey Mustard, Whole Wheat Wrap

Salads (5 guest minimum)

add \$2.65 per guest when adding to a sandwich lunch buffet

or \$3.75 a la carte (5 person minimum)

- Classic Caesar, Parmesan Cheese, Herb Croutons
- Roasted Potato Salad, Whole Grain Mustard
- Cold Sesame Soba Noodle Salad, Asian Vegetables, Wonton Crisp
- Greek Salad, Romaine Lettuce, Tomato, Feta Cheese, Cucumbers, Kalamata Olives
- Mixed Greens, Tomato, Cucumber, Grated Carrots, Balsamic and Ranch Dressing
- Bulgar Wheat Salad with Grilled Local Farm Seasonal Vegetables

Bag Lunch



Bag Lunch (Select 4 Varieties only)

Basic - Assorted Sandwiches, Potato Chips, Freshly Baked Cookie

\$7.95 per guest

Deluxe - Assorted Sandwiches, Potato Chips, Whole Fruit,

Side Pasta Salad or Mixed Greens (Choose One)

Freshly Baked Cookie, Soda or Water

\$9.50 per guest

Select 4 varieties only

- Basil Grilled Chicken, Pepper Aioli, Goat Cheese, Ciabatta
- Turkey, Swiss, Baguette
- Roasted Turkey, Chipotle Slaw, Pepperjack, Bulkie Roll
- Smoked Turkey, Sharp Cheddar, Green Apple, Cranberry Mayonnaise, 7 Grain Baguette
- Roast Beef, Boursin, Watercress, Horseradish Mayonnaise, Baguette
- Ham, Cheddar, Baguette
- Salami & Sopresatta, Prosciutto, Banana Peppers, Herb Vinaigrette, Baguette
- Albacore Tuna, 7 Grain Bread
- Fresh Mozzarella, Sun Dried Tomato Spread, Arugula, Focaccia
- Brie, Watercress, Cucumbers, Tomato, 7 Grain Bread
- Grilled Local Farm Vegetables, Goat Cheese, Pesto, Focaccia
- Roasted Portobello Mushroom, Roasted Red Peppers, Fontina, Olive Tapenade, Ciabatta

Wraps

- Chicken Caesar Salad, Spinach Wrap
- Buffalo Chicken, Romaine, Tomato, Blue Cheese Dressing, Garlic & Herb Wrap
- Citrus Albacore Tuna Salad, Raisins, Carrot, Tomato Wrap
- Grilled Local Farm Vegetables, Hummus, Feta, Spinach Wrap
- Smoked Turkey, Guacamole, Tomato, Romaine, Honey Mustard, Whole Wheat Wrap

Boxed Salad Lunch (Select 4 varieties only)

Basic - Boxed Salad, Potato Chips, Freshly Baked Cookie

\$8.00 per guest

Deluxe - Boxed Salad, Potato Chips, Pasta Salad, Whole Fruit,

Freshly Baked Cookie Soda or Water

\$9.50 per guest

Salads

- Classic Caesar Salad: Grilled Chicken, Parmesan Cheese & Herb Croutons, Caesar Dressing
- Turkey Cobb Salad: Turkey, Tomatoes, Hard Boiled Egg, Crumbled Blue Cheese, Blue Cheese Dressing
- Mixed Greens, Tomato, Cucumber, Grilled Chicken, Ranch Dressing
- Roasted Portobello Mushrooms, Oven Roasted Peppers, Mixed Greens, Balsamic Dressing
- Tuna Niçoise Salad: Albacore Tuna, Olives, Hard Boiled Egg, Green Beans, Balsamic Dressing

Add Soup of the Day- Chef's Special

Small Soup \$3.45 per guest

Large Soup \$4.25 per guest

Buffets (15 guest minimum for all buffets unless otherwise stated)

Buffet #1 \$26.50 per guest (served at room temperature)

Shrimp, Watercress & Mango Salad
Beef Tenderloin, Wild Mushrooms
Roasted Fingerling Potatoes, Caramelized Onions
Spinach Salad
Grilled Asparagus
Mesclun Greens, Balsamic Vinaigrette
Roasted Tomatoes

Buffet #2 \$21.25 per guest (served at room temperature)

Seared Salmon, Artichokes, Olives,
Lemon Roasted Chicken, Capers & Tomatoes
Green Beans, Caramelized Onions, Tomatoes, Pine Nuts
Lentils, Roasted Peppers, Feta Cheese
Moroccan Vegetables, Couscous Salad
Arugula, Roma Tomatoes, Balsamic Vinaigrette

Buffet #3 \$15.95 per guest (10 guest minimum, served at room temperature)

Grilled Chicken Breast, Roasted Tomatoes, Balsamic Grilled Onions
House Salad, Mixed Greens, Tomato, Cucumber, Grated Carrots, Balsamic & Ranch Dressing
Roasted Fingerling Potatoes, Caramelized Onions, Spinach Salad
Freshly Baked Cookies

Make Your Own Salad Bar \$9.95 per guest (10 guest minimum)

Organic Mixed Baby Greens
Grilled Chicken
Grated Carrot
Cucumber
Tomato
Julienne Bell Pepper
Crumbled Blue Cheese
Croutons
Balsmic Vinaigrette & Ranch Dressing
Add Bread Rolls & Butter (Minimum order 1 dozen) \$0.95 per guest
Add Soup of the Day- Chef's selection
Small Soup \$3.45 per guest
Large Soup \$4.25 per guest

Italian Buffet \$15.95 per guest (served hot)

Chicken Parmigiana, Penne Arrabbiata, Garlic Bread
Tomato, Mozzarella & Basil Salad, Caesar Salad, Herb Croutons

Asian Buffet \$15.95 per guest (served hot)

Beef & Broccoli, Shiitake Mushrooms, Red Pepper Garlic Sauce
Orange Chicken, Stir-Fried Vegetables, Steamed Jasmine Rice, Mizuna Greens
with Ginger Soy

American Buffet \$15.95 per guest (served hot)

Roast Turkey, Honey Glazed Ham, Green Beans
Mashed Potatoes, Mixed Greens, Honey Mustard Vinaigrette

Nuevo Latino \$19.95 per guest

Mesclun Greens with Guava Vinaigrette, Stuffed Cuban Roasted Pork with Sour Orange
Glaze, Chipotle Rubbed Roasted Salmon with Lime Garlic Oregano Mojo, Fried Sweet
Plantains with Vidalia Onions, Coconut Rice, Black Beans

Smokin' Hot Smokehouse \$19.95 per guest

(15 guest minimum, 72 hours notice required)

BBQ Pulled Pork & 1/4 House Smoked Chicken or Substitute for 1 Daily Smokehouse Special

Add Additional Daily Special Smokehouse Proteins at \$ 6.95 per guest

(must be for entire amount of people guaranteed)

Cornbread & Dinner Rolls

Choose 2 Sides from the following: Mac N Cheese, Potato Salad, BBQ Baked Beans, Coleslaw

Add an additional side for \$2.65 per guest (15 guest minimum)

IBC Root Beer/Lemonade or Iced Tea \$1.85 per guest

Watermelon Slices (Seasonal) \$1.85 per guest

All Buffets Available with 36 Hours Notice Unless Otherwise Stated

Pizza (suggested serving is 2 slices per guest) Must be ordered 48 hours in advance

18" Round Cheese Pizza (8 slices) \$12.75 per pizza

18" Round Pizza with toppings (8 slices) \$15.00 per pizza

Suggested Toppings Include: Pepperoni, Ham & Pineapple, Buffalo Chicken & Blue Cheese,
Sausage & Mushroom, Roasted Vegetables, Roasted Portobello & Goat Cheese, Caramelized
Apples & Great Hill Blue Cheese

All of Our Pizzas are made with Organic Dough.

Local Seasonal Toppings Available Upon Request.

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a person in your party has a food allergy.

Tablecloths can be provided upon request at an additional charge.

All Prices are subject to change with out prior notice.



Hors d'oeuvres

Finger Food (Minimum order 20 pieces for each item)

\$1.75 per piece

Vegetable Quesadilla, Red Pepper Salsa

Smoked Chicken Quesadilla, Red Pepper Salsa

California Roll, Wasabi Paste, Pickled Ginger

Thai Chicken Satay, Spicy Peanut Sauce

Buffalo Wings, Blue Cheese Dip

Assorted Vegetable Quiche

Chicken Fingers, Honey Mustard

Jalapeño Popper

Vegetable Spring Roll, Ginger Soy Sauce

Potato Skins, Melted Cheddar, Sour Cream, & Scallions

Vegetable Samosas, Tamarind Chutney

Beef Teriyaki

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Sushi



Sushi Platters Available on Request for Drop Off Catering Orders

(48 Hours Notice - Pricing Range from \$1.75 per piece to \$2.50 per piece)

Rolls - \$1.75 per piece

- Avocado & Cucumber Roll
- Spicy Crab Roll
- Veggie Roll
- California Roll
- Spicy Tuna Roll

Special Rolls - \$ 2.00 per piece

- Rainbow Roll
- Scorpion Roll
- Caterpillar Roll
- Dragon Roll

Nigiri Sushi - \$2.50 per piece

- Tuna Nigiri Sushi
- Salmon Nigiri Sushi
- Shrimp Nigiri Sushi
- Eel Nigiri Sushi

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Party Platters

Party Platters (10 guest minimum)

Italian Antipasto \$9.50 per guest

Sopresatta, Genoa Salami, Marinated Baby Artichokes, Red & Yellow Peppers, Mushrooms, Fresh Mozzarella with Sliced Tomatoes & Basil Oil, Olives, Sliced French Bread

Half Focaccia Sheet Sandwich \$68.95 per half sheet (serves 10-12 guests)

Half Sheet of Focaccia – One Filling Only Per Half Sheet, Potato Chips, House Salad

Choose from the following fillings:

Roasted Portobello Mushroom, Roasted Red Peppers, Fontina, Olive Tapenade

Roast Turkey, Swiss Cheese, Pesto Aioli, Lettuce, Tomato

Salami & Sopresatta, Provolone Cheese, Lettuce, Tomato

Crudités \$3.25 per guest

Fresh Market Vegetables, Roasted Red Pepper, Blue Cheese Dip

International Cheese Board \$5.25 per guest

Premium Assortment of Cheese, Dried Fruit, Crackers

Southwestern Style Dips \$8.50 per guest

Black Bean Roasted Corn Dip, Chipotle Crema, Salsa Verde

Tri Colored Tortilla Chips, Sea Salt Flour Tortilla Chips

Super Bowl \$12.75 per guest

Buffalo Wings, Spicy Chicken Fingers, Blue Cheese, Celery Sticks, Tortilla Chips, Guacamole, Salsa

Middle Eastern \$8.50 per guest

Red Pepper Hummus, Stuffed Grape Leaves, Cous Cous, Tomato, Feta & Cucumber Salad, Pita Chips

Please note platter pricing is designed for drop off catering and is not designed to be used to host cocktail receptions.

Please refer to our Conference Center Catering Menu for a wider range of menu options to help you host the perfect event.

All Platters Require 48 Hours Notice

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Snacks

Bag of Chips, Pretzels or Popcorn	\$1.85 per guest
Cookies	\$1.00 per guest
Brownies	\$1.25 per guest
Sliced Fresh Fruit	\$3.75 per guest
Fresh Fruit Salad	\$3.75 per guest
Chocolate Dipped Strawberries(48 hour notice, may require minimum)	\$3.75 each
Tortilla Chips, Salsa & Guacamole	\$3.75 per guest
Premium Chips	\$2.45 per guest
Whole Fresh Fruit	\$1.05 per guest
Hummus & Pita Chips	\$3.75 per guest

The Green Monster (10 guest minimum)	\$5.35 per guest
Soft Baked Pretzels, Whole Grain Mustard, Salted Peanuts in the Shell, Nachos with Melted Pepper Jack Cheese	

Sweet & Salty (10 guest minimum)	\$3.25 per guest
Candy Bars, Pretzels, Potato Chips, Cookies, Harmony Snacks	

Sweet Indulgences (10 guest minimum)	\$6.35 per guest
Assorted Mini Tarts, Raspberry Crunch, Hazelnut Ganache, Pecan Fudge, Raspberry Cheese, Turtle Tartlet, & Lemon Tart, Freshly Baked Cookies, Sliced Fresh Fruit	

Specialty Cakes	
8" round	\$37.00 each
10" round	\$47.75 each
Half Sheet Cake Servings approx. 50- from	\$87.50 each
Full Sheet Cake Servings approx. 100- from	\$147.95 each

Custom Cakes Require 48 Hour Notice

Beverages

Soda	\$1.35 each
Bottled Water	\$1.35 each
Snapple Beverages	\$1.85 each
Nantucket Nectars or IZZE Organic Beverages	\$2.45 each
Pitcher of Ice Water (1 Liter)	\$2.00 per pitcher
1 Liter Bottle serves 6 - Coke, Diet Coke, Ginger Ale & Sprite	\$3.75 each
Starbucks Coffee & Tea Service (6 guest minimum)	\$2.25 per guest

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