

Restaurant *Associates*

Campus Catering Harvard Medical School

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Breakfast

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

Continental Breakfast (5 person minimum)

Mini Bagels, Muffins & Danish, Sliced Fresh Fruit, Orange Juice, Starbucks Regular & Decaf Coffee, Tea
\$6.50 per guest

Healthy Breakfast (5 person minimum)

Seasonal Sliced Fresh Fruit, Low-Fat Natural Yogurt, Low-Fat Muffins, Low-Fat Granola, Orange Juice, Starbucks Regular & Decaf Coffee, Tea
\$8.50 per guest

Hot Breakfast (15 person minimum)

Scrambled Eggs, Bacon, Sausage, Home Fries, French Toast, Fresh Fruit Salad, Bagels, Orange Juice, Starbucks Regular & Decaf Coffee, Tea
\$10.00 per guest

A La Carte Breakfast

Whole Fresh Fruit	\$1.00 each
Steel Cut Organic Oatmeal: <i>with Raisins & Nuts</i>	\$1.50 per guest (minimum 10 guests)
Stonyfield Organic Yogurt Cups	\$1.25 each
Cereal with Milk	\$1.10 per guest
Sliced Fresh Fruit	\$3.50 per guest
Fresh Fruit & Yogurt Parfait	\$2.75 each
Starbucks Coffee Service, Tea	\$2.15 per guest
Starbucks Coffee & Decaf, Tea & Orange Juice	\$3.50 per guest
Box of Joe: <i>96oz. of Starbucks Coffee in a Disposable Box Delivered with (10) 10oz. Cups, Sugar & Sweeteners, Stirrers, Cream</i>	\$13.50 each
Coffee Cakes: <i>(Pumpkin, Banana Nut, Cranberry Orange, Lemon Blueberry)</i>	\$2.00 per guest (minimum 6 guests)
Assorted Scones: <i>(Wild Blueberry, Whole Wheat Raisin, Cranberry Orange, Ginger)</i>	\$2.75 each (minimum 6 guests)
Pastry Basket: <i>Mini Bagels, Muffins, Danish</i>	\$3.25 per guest
Premium Pastry Basket (5 person minimum): <i>Mini Cinnamon Rolls, Mini Croissants, Mini Pecan Rolls</i>	\$4.50 per guest
Fresh Orange Juice	\$1.50 per guest
Bagel Basket: <i>Mini Bagels, Cream Cheese, Butter & Jam</i>	\$1.35 per guest
Smoked Salmon & Bagels: <i>with Traditional Accompaniments</i>	\$5.95 per guest

Please note all Campus Catering orders includes disposable flatware & utensils. Linen can be provided upon request at an additional charge. All prices are subject to change without prior notice.

Hors d'oeuvres

Finger Food (Minimum order 20 pieces for each item)

\$1.50 per piece

Vegetable Quesadilla, Red Pepper Salsa
Smoked Chicken Quesadilla, Red Pepper Salsa
California Roll, Wasabi Paste, Pickled Ginger
Thai Chicken Sate, Spicy Peanut Sauce
Turkey Potsticker, Soy Dipping Sauce
Buffalo Wings, Blue Cheese Dip
Assorted Vegetable Quiche
Chicken Fingers, Honey Mustard
Jalapeno Popper
Vegetable Spring Roll, Ginger Soy Sauce
Potato Skins, Melted Cheddar, Sour Cream, & Scallions
Spanakopita with Tsatsiki Sauce

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Lunch

I. Selection of Sandwiches or Wraps (5 person minimum)

Includes: Pasta Salad, Cookies & Brownies, Assorted Sodas, & Bottled Water
\$8.95 per guest

II. Selection of Sandwiches or Wraps and Pasta Salad (5 person minimum)

Includes: Pasta Salad, Potato Chips, Sliced Fresh Fruit, Cookies & Brownies, Assorted Sodas, & Bottled Water
\$9.95 per guest

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

Includes: Pasta Salad, Mesclun Salad, Potato Chips, Sliced Fresh Fruit
Cookies & Brownies, Assorted Sodas, & Bottled Water
\$11.50 per guest

Select 4 varieties only

- Turkey, Swiss, Baguette
- Albacore Tuna, 7 Grain
- Ham, Cheddar, Baguette
- Roast Turkey, St. André, Pears, Baguette
- Tomato, Fresh Mozzarella, Arugula, Ciabatta
- Brie, Watercress, Cucumbers, Tomato, 7 Grain Bread
- Tuscan Grilled Vegetables, Goat Cheese, Pesto, Focaccia
- Basil Grilled Chicken, Pepper Aioli, Goat Cheese, Focaccia
- Roasted Portobello Mushroom, Roasted Red Peppers, Fontina, Olive Tapenade, Ciabatta
- Smoked Turkey, Sharp Cheddar, Green Apple, Lingonberry Mayonnaise, 7 Grain Baguette
- Roast Beef, Havarti Cheese & Watercress, Horseradish Mayonnaise, Baguette

Wraps

- Chicken Caesar
- Buffalo Chicken, Romaine, Tomato, Blue Cheese Dressing
- Albacore Tuna, Romaine, Carrot, Red Pepper, Celery, Dill Mayonnaise
- Grilled Vegetables, Hummus, Spinach
- Smoked Turkey, Avocado, Tomato, Romaine, Honey Mustard

Salads (5 person minimum)

add \$2.50 per guest when adding to a sandwich lunch buffet
or \$3.50 a la carte (5 person minimum)

- Classic Caesar, Parmesan Cheese, Herb Croutons
- Roasted Potato Salad, Whole Grain Mustard
- Cold Sesame 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

Bag Lunch

Bag Lunch

Basic - Assorted Sandwiches, Potato Chips, Freshly Baked Cookie

\$7.50 per guest

Deluxe - Assorted Sandwiches, Potato Chips, Pasta Salad, Whole Fruit, Freshly Baked Cookie, Soda or Water

\$9.00 per guest

Select 4 varieties only

- Turkey, Swiss, Baguette
- Albacore Tuna, 7 Grain
- Ham, Cheddar, Baguette
- Roast Turkey, St. André, Pears, Baguette
- Tomato, Fresh Mozzarella, Arugula, Ciabatta
- Brie, Watercress, Cucumbers, Tomato, 7 Grain Bread
- Tuscan Grilled Vegetables, Goat Cheese, Pesto, Focaccia
- Basil Grilled Chicken, Pepper Aioli, Goat Cheese, Focaccia
- Roasted Portobello Mushroom, Roasted Red Peppers, Fontina, Olive Tapenade, Ciabatta
- Smoked Turkey, Sharp Cheddar, Green Apple, Lingonberry Mayonnaise, 7 Grain Baguette
- Roast Beef, Havarti Cheese & Watercress, Horseradish Mayonnaise, Baguette

Boxed Salad Lunch (Select 4 varieties only)

Basic - Boxed Salad, Potato Chips, Freshly Baked Cookie

\$7.50 per guest

Deluxe - Boxed Salad, Potato Chips, Pasta Salad, Whole Fruit, Freshly Baked Cookie Soda or Water

\$9.00 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

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

Buffet #1 \$25.00 (served at room temperature)

Shrimp, Watercress & Mango Salad
Beef Tenderloin, Wild Mushrooms
Roasted Fingerling Potato Salad
Grilled Asparagus
Mesclun Greens, Balsamic Vinaigrette
Roasted Tomatoes

Buffet #2 \$20.00 (served at room temperature)

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

Buffet #3 \$15.00 per person (10 person minimum)

Grilled Chicken Breast, Roasted Tomatoes, Balsamic Grilled Onions
Mesclun Greens, Tomato, Cucumber, Sherry Vinaigrette
Roasted Fingerling Potato Salad

Italian Buffet \$15.00 (served hot)

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

Asian Buffet \$15.00 (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 \$15.00 (served hot)

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

Nuevo Latino \$18.50 per person

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 \$18.50 per person
(15 person 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 \$ 6.50 per person
(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 \$ 2.50 per person (15 person minimum)

IBC Root Beer/Lemonade or Ice Tea \$1.75 per person

Watermelon Slices (Seasonal) \$1.75 per person

All Buffets Available with 24 Hour Notice

Please note all Campus Catering orders includes disposable flatware & utensils.

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Pizza (suggested serving is 2 slices per person)

18" Round Cheese Pizza (8 slices)

\$12.00 per pizza

18" Round Pizza with toppings (8 slices)

\$14.25 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.

Party Platters

Party Platters (10 guest minimum)

Italian Antipasto \$9.00 per guest

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

Half or Full Focaccia Sheet Sandwich \$65.00 per half sheet serves 10-12 people

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 \$3.00 per guest

Fresh Market Vegetables, Roasted Red Pepper and Blue Cheese Dip

International Cheese Board \$5.00 per guest

Premium Assortment of Cheese, Fruit, Crackers

Finger Foods Platter \$10.00 per guest

Jalepeno Poppers, Chicken Fingers with Honey Mustard Sauce, Potato Skins with Melted Vermont Cheddar, Sour Cream, Vegetable Spring Rolls with Sweet Soy Dipping Sauce

Super Bowl \$12.00 per guest

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

Middle Eastern \$8.00 per guest

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

All Platters Require 48 Hour Notice

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Snacks

Bag of Chips, Pretzels or Popcorn	\$1.75 per guest
Cookies	\$1.00 per guest
Brownies	\$1.25 per guest
Sliced Fresh Fruit	\$3.50 per guest
Chocolate Dipped Strawberries <i>(48 hour notice, may require minimum)</i>	\$3.50 each
Tortilla Chips, Salsa & Guacamole	\$3.50 per guest
Kettle Chips	\$2.25 per guest
Whole Fresh Fruit	\$1.00 per guest
Hummus & Pita Chips	\$3.50 per guest
Mini Cannolis <i>(24 hour notice, 12 piece minimum)</i>	\$3.95 per guest

The Green Monster (10 guest minimum) \$5.00 per guest
Soft Baked Pretzels, Whole Grain Mustard, Salted Peanuts
in the Shell, Nachos with Melted Pepper Jack Cheese

Sweet & Salty (10 guest minimum) \$3.00 per guest
Candy Bars, Pretzels, Potato Chips, Cookies, Harmony Snacks

Sweet Indulgences (10 guest minimum) \$6.00 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 \$35.00 each
10" round \$45.00 each
Half Sheet Cake Servings approx. 50- from \$82.50 each
Full Sheet Cake Servings approx. 100- from \$139.50 each

Flavors: Yellow, Chocolate or Marble
Frosting: Vanilla, Chocolate or Whipped Cream
Fillings: Mixed Fruit, Peach, Strawberry, Cherry, Lemon, Pineapple, Yellow Cream,
Black Cherry, Chocolate Mousse, Chocolate Pudding, or none at all.

Custom Cakes Require 48 Hour Notice

Beverages

Soda	\$1.25 each
Bottled Water	\$1.25 each
Snapple Beverages	\$1.75 each
Nantucket Nectars or IZZE Organic Beverages	\$2.25 each
Coffee & Tea Service <i>Organic & Fair Trade Coffee</i>	\$2.15 per guest

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Normal Delivery Hours: 7:00 am - 5:00 pm.

Additional charges apply for earlier or later deliveries and pickups.

Disposable plates, cutlery, napkins & condiments accompany all services.
China available at an additional charge.

Orders cancelled with less than 24 hour notice will be fully charged.
(This includes any contracted external labor or rentals)

Minimum Order: \$25.00

All orders are subject to 5% MA Sales Tax, except students.

Please note that certain menu items require 24-hour notice.

Kosher Food available upon request.

Restaurant Associates is a full service catering company and we can accommodate all of your special event needs.

Please contact the Catering Department at:

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