

CATERING MENU



THE JOSEPH B. MARTIN
Conference Center
AT HARVARD MEDICAL SCHOOL

CATERING OFFICE
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Breakfast

Continental Breakfast \$9.00 per guest

Mini Muffins • Bagels & Danish • Cream Cheese, Preserves, Butter • Orange Juice • Starbucks Coffee • Selection of Teas

Deluxe Continental Breakfast \$9.75 per guest

Mini Cinnamon Rolls, Mini Croissants & Pecan Rolls • Preserves, Butter • Orange Juice • Starbucks Coffee • Selection of Teas

Conference Breakfast \$11.00 per guest

Mini Muffins • Bagels & Danish • Cream Cheese, Preserves, Butter • Seasonal Sliced Fresh Fruit • Orange Juice • Starbucks Coffee • Selection of Teas

Healthy Breakfast \$12.50 per guest

Seasonal Sliced Fresh Fruit • Low-Fat Natural Yogurt & Granola • Low-Fat Muffins • Freshly Squeezed Orange Juice • Starbucks Coffee • Selection of Teas

Hot Breakfast #1 \$16.50 per guest

(15 Guest Minimum)

Scrambled Eggs • Bacon, Sausage & Home Fries • Mini Bagels, Muffins & Danish • Orange Juice • Coffee • Selection of Teas

Hot Breakfast #2 \$18.50 per guest

(15 Guest Minimum)

Scrambled Eggs • French Toast, Warm Fruit Compote & Maple Syrup • Bacon, Sausage & Home Fries • Mini Bagels • Muffins & Danish • Orange Juice • Coffee • Selection of Teas

Today's Agenda \$17.95 per guest

Pre- Meeting

Mini Muffins • Bagels & Danish • Cream Cheese, Preserves, Butter • Orange Juice • Starbucks Coffee • Selection of Teas

AM Break

Starbucks Coffee • Selection of Teas • Basket of Whole Fresh Fruit

PM Break

Starbucks Coffee • Selection of Teas • Freshly Baked Cookies or Basket of Whole Fresh Fruit

Coffee Service \$3.75 per guest

Starbucks Coffee • Selection of Teas

Beverage Service \$4.95 per guest

Starbucks Coffee • Selection of Teas • Bottled Water

Build a Morning Break

Starbucks Coffee • Selection of Teas
Starbucks Coffee • Selection of Teas & Bottled Water
Assorted Soda & Bottled Water
Assorted Juices
Assorted Naked Juice
Assorted Vitamin Water

12 Guest Minimum

\$3.75 per guest

\$4.95 per guest

\$1.75 per guest

\$1.95 per guest

\$3.75 per guest

\$2.75 per guest

Morning Pastries

Assorted Regular or Low-Fat Mini Muffins \$1.95 per guest
Chocolate, Almond, or Sweet Maple Croissants \$2.25 per piece
Pecans Rolls or Cinnamon Swirl Rolls \$2.25 per guest
Coffee Cakes \$2.50 per guest
Pumpkin, Banana Nut, Cranberry Orange, Lemon Blueberry
Assorted Scones \$2.95 per guest
Wild Blueberry, Whole Wheat, Raisin, Cranberry Orange, Ginger

A Hearty Start to the Day

12 Guest Minimum
Breakfast Sandwiches \$3.75 per guest
Egg & Cheese, Sausage or Bacon Egg & Cheese
Breakfast Quiche (Serves 8-10) \$19.50 each
Quiche Lorraine with Bacon, Onion & Swiss Cheese
Oven Roasted Vegetables with Provolone Cheese
Steel Cut Organic Oats \$3.25 per guest
Brown Sugar, Raisins & Walnuts
Hard Boiled Egg \$1.15 per guest

Healthy Alternatives

Fresh Fruit Smoothies \$3.95 per guest
Fresh Fruit & Yogurt Parfaits \$3.95 per guest
Fresh Fruit Cups \$3.95 per guest
Sliced Fresh Fruit \$4.25 per guest
Yogurt with Granola \$4.50 per guest
Individual Stonyfield Organic Yogurt Cups \$2.25 each
Whole Fruit \$1.50 each
NutriGrain or Granola Bars \$2.50 each
Power Bars \$3.50 each
Trail Mix \$2.95 per guest
Assorted Cereal with Milk \$2.95 per guest
Smoked Salmon Platter \$10.75 per guest

(Served with Hard Boiled Eggs, Capers, Lemon Wedges, Chive Cream Cheese, Pickled Red Onions, Mini Plain & Onion Bagels)

Take A Break

(15 Guest Minimum)

Sweet N Salty

\$7.00 per guest

Bite Size Candy Bars • Potato Chips & Pretzels • Malted Milk Balls

Apple Break

\$7.75 per guest

Seasonal Whole Apples • Apple Cider • Cheddar Cheese & Crackers
• Apple Pastry

Sweet Tooth

\$7.00 per guest

Freshly Baked Cookies & Brownies • Starbucks Coffee • Selection of Teas

Ice Cream Sundae Bar

\$7.75 per guest

Vanilla, Chocolate, & Strawberry Ice Cream • Hot Fudge
• Butterscotch • Strawberry Sauce • Fresh Whipped Cream
• Cherries • Assorted Toppings

The New Englander

\$7.00 per guest

Assorted Mini Whoopee Pies • Chocolate Covered Cranberries
• Cape Cod Potato Chips • Gummy Lobsters

Energy Break

\$7.00 per guest

Assorted Granola Bars • Trail Mix • Whole Fruit
• Probiotic Naked Juice

The Green Monster

\$7.75 per guest

Soft Baked Pretzels, Yellow Mustard • Salted Peanuts • Nachos & Cheese
• Assorted Soda & Bottled Water

Sweet Indulgences

\$7.00 per guest

Assorted Mini Tarts • Freshly Baked Cookies • Sliced Fresh Fruit

Make Your Own Trail Mix

\$7.00 per guest

Chocolate Chips • Raisins • Almonds • Pecans • Mini Pretzels
• Granola • Shaved Coconut • Sunflower Seeds
• Cantaloupe Infused Water • Cucumber Mint Water

Tea Sandwiches

\$7.00 Per Guest

Select any Three Sandwiches

- Roast Beef, Crisp Onions, Arugula, Horseradish Aioli
- Smoked Salmon, Chive Cream Cheese
- Portobello Mushroom & Oven Roasted Tomatoes, Basil Mayo
- Smoked Turkey, Chipotle BBQ Aioli & Orange Marmalade
- Traditional Egg Salad

Afternoon Tea Service

\$9.50 per guest

House Made Tazo Iced Tea • Assorted Tea Sandwiches (3 varieties)
• Freshly Baked Scones with Jam & Whipped Cream

For Larger Groups (75 Guest Minimum)

Afternoon in Paris

\$8.50 per guest

Assorted Parisian Macaroons • Sliced Fresh Fruit
• Starbucks Coffee • Selection of Teas

Middle Eastern Coffee Break

\$7.75 per guest

Assorted Mini Baklava • Starbucks Coffee • Selection of Teas
• Coffee Syrups: Vanilla, Cinnamon, Sugar-Free Hazelnut

Add Starbucks Coffee, Decaffeinated, Selection of Teas & Bottled Waters to a Break

\$4.25 per guest

Must be for full number of guests

Before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

Sandwich Lunch Buffet

Sandwich Buffet

\$23.00 per guest

(10 Guest Minimum)

- Selection of 4 Sandwiches
- Selection of 2 Antipasti
- Mesclun Salad, Balsamic Vinaigrette
- Gherkins & Marinated Olives
- Potato Chips & Pretzels
- Cookies & Brownies
- Sliced Fresh Fruit
- Assorted Soda & Bottled Water

Antipasti Selections Select Two

- Caesar Salad, Herb Croutons
- Cold Sesame Soba Noodle Salad, Asian Vegetables, Wonton Crisp
- Roasted Yukon Gold Potatoes, Whole Grain Mustard
- Tomato, Mozzarella, Fresh Basil Salad
- Grilled Asparagus, Shaved Parmesan
- Greek Salad, Romaine, Chopped Tomato, Olives, Feta & Greek Dressing
- Bulgar Wheat Salad, Grilled Local Farm Seasonal Vegetables
- Grilled Seasonal Vegetables

Sandwich Selections Select Four

- Chicken Caesar Salad, Spinach Wrap
- Basil Grilled Chicken, Red Pepper Aioli, Goat Cheese, Ciabatta
- Chicken Salad with Roasted Poblano Peppers, Bulkie Roll
- Roast Beef, Herb & White Bean Spread, Provolone, Arugula, Tomato Basil Wrap
- Roast Beef, Boursin, Watercress, Horseradish Mayonnaise, Baguette
- Salami, Soppressata, Prosciutto, Banana Peppers, Herb Vinaigrette, Baguette
- Ham & Cheddar, Baguette
- Smoked Turkey, Sharp Cheddar, Green Apple, Cranberry Mayonnaise, 7 Grain Baguette
- Turkey & Swiss, Baguette
- Roasted Turkey, Chipotle Slaw, Pepper Jack, Bulkie Roll
- Smoked Turkey, Guacamole, Tomato, Romaine, Whole Wheat Wrap
- Citrus Albacore Tuna Salad, Raisins, Carrot, 7 Grain Bread
- Albacore Tuna, Romaine, Carrot, Red Pepper, Celery, Dill Mayonnaise, Garlic & Herb Wrap
- Grilled Local Farm Vegetables, Goat Cheese, Pesto, Focaccia
- Fresh Mozzarella, Sun Dried Tomato Spread, Arugula, Focaccia
- Roasted Portobello Mushrooms, Roasted Red Peppers, Fontina, Olive Tapenade, Focaccia
- Brie, Watercress, Cucumbers, Tomato, 7 Grain Bread
- Grilled Local Farm Vegetables, Hummus, Feta, Spinach Wrap

Tote Lunches

Basic Tote Lunch

\$13.50 per guest

- Specialty Sandwich • Chips • Freshly Baked Cookie
- Assorted Soda & Bottled Water

Deluxe Tote Lunch

\$17.50 per guest

- Specialty Sandwich • Chips • Freshly Baked Cookie • Whole Fruit
- Pasta Salad or Mixed Greens • Assorted Soda & Bottled Water

Sandwich Selections **Select Four**

- Chicken Caesar Salad, Spinach Wrap
- Basil Grilled Chicken, Red Pepper Aioli, Goat Cheese, Ciabatta
- Chicken Salad, Roasted Poblano Peppers, Bulkie Roll

- Roast Beef, Herb & White Bean Spread, Provolone, Arugula, Tomato Basil Wrap
- Roast Beef, Boursin, Watercress, Horseradish Mayonnaise, Baguette

- Salami, Soppressata, Parma Ham, Herb Vinaigrette, Baguette
- Ham & Cheddar, Baguette

- Smoked Turkey, Sharp Cheddar, Green Apple, Cranberry Mayonnaise, 7 Grain Baguette
- Turkey & Swiss, Baguette
- Roasted Turkey, Chipotle Slaw, Pepper Jack, Bulkie Roll
- Smoked Turkey, Guacamole, Tomato, Romaine, Whole Wheat Wrap

- Citrus Albacore Tuna Salad, Raisins, Carrot, 7 Grain Bread
- Albacore Tuna, Romaine, Carrot, Red Pepper, Celery, Dill Mayonnaise, Garlic & Herb Wrap

- Grilled Local Farm Vegetables, Goat Cheese, Pesto, Focaccia
- Fresh Mozzarella, Sun Dried Tomato Spread, Arugula, Focaccia
- Roasted Portobello Mushrooms, Roasted Red Peppers, Fontina, Olive Tapenade, Focaccia
- Brie, Watercress, Cucumbers, Tomato, 7 Grain Bread
- Grilled Local Farm Vegetables, Hummus, Feta, Spinach Wrap

Basic Boxed Salad Lunch

\$13.50 per guest

- Boxed Salad • Chips • Freshly Baked Cookie
- Assorted Soda & Bottled Water

Deluxe Boxed Salad Lunch

\$17.50 per guest

- Boxed Salad • Chips • Freshly Baked Cookie • Whole Fruit
- Pasta Salad • Assorted Soda & Bottled Water

Boxed Salad Selections **Select Four**

- 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 Vinaigrette
- Tuna Niçoise Salad: Albacore Tuna, Olives, Hard Boiled Egg, Green Beans, Balsamic Dressing

Kindly note due to health & safety regulations bag lunches can not be stored at room temperature for more than 3 hours and lunches are not permitted to be taken off the premises

Before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

ROOM TEMPERATURE

Buffet Lunches

All Room Temperature Lunch Buffets are served with:
Assorted Rolls & Butter • Seasonal Sliced Fresh Fruit
Cookies & Brownies • Assorted Soda & Bottled Water

Room Temperature Lunch Buffet # 1 \$27.50 per guest (20 Guest Minimum)

* Indicates Item with Nuts

Select Two

- Grilled Chicken Breast, Roasted Tomatoes, Balsamic Grilled Onions
- Seared Salmon, Artichokes, Olives
- Lemon Roasted Chicken, Marinated Olives
- Tangerine Miso Lacquered Salmon
- Roasted Chicken Breast, Hoisin Lime Glaze, Grilled Scallions

Select Four

- Iceberg Lettuce, Crumbled Cheese, Buttermilk Ranch Dressing, Grilled Scallions, Applewood Smoked Bacon
- *Baby Arugula, Toasted Pecans, Dried Cranberries, Champagne Vinaigrette
- Mesclun Greens, Goat Cheese, Sherry Vinaigrette
- Grilled Asparagus, Shaved Parmesan
- *Penne Pasta, Roasted Tomatoes, Crimini Mushrooms, Arugula Pesto Vinaigrette
- Crisp Green Bean Salad with Roasted Mushrooms, Red Bliss Potatoes, Honey Thyme Vinaigrette
- Cold Sesame Soba Noodle Salad, Asian Vegetables, Wonton Crisp
- Toasted Orzo, Kalamata Olives, Garbanzo Beans, Red Onions, Grilled Asparagus, Minted Basil Sherry Vinaigrette
- Fingerling Potatoes, Caramelized Onions, Spinach Salad

Room Temperature Lunch Buffet # 2 \$30.50 per guest (20 Guest Minimum)

* Indicates Item with Nuts

Select Two

- Rosemary Roasted Chicken, Fennel Relish
- Grilled Shrimp, Watercress, Mango Salad
- Chili Rubbed Flank Steak, Wild Mushrooms
- Smoked Horseradish Crusted Salmon, Upland Cress
- Roasted Sirloin of Beef, Charmula Sauce
- Seared Tilapia, Romesco Sauce

Select Four

- Iceberg Lettuce, Crumbled Blue Cheese, Buttermilk Ranch Dressing, Grilled Scallions, Applewood Smoked Bacon
- *Baby Arugula, Toasted Pecans, Dried Cranberries, Champagne Vinaigrette
- Mesclun Greens, Goat Cheese, Sherry Vinaigrette
- Grilled Asparagus, Shaved Parmesan
- *Penne Pasta, Roasted Tomatoes, Crimini Mushrooms, Arugula, Pesto Vinaigrette
- Crisp Green Bean Salad, Roasted Mushrooms, Red Bliss Potatoes, Honey Thyme Vinaigrette
- Cold Sesame Soba Noodle Salad, Asian Vegetables, Wonton Crisp
- Toasted Orzo, Kalamata Olives, Garbanzo Beans, Red Onions, Grilled Asparagus & Minted Basil Sherry Vinaigrette
- Fingerling Potatoes, Caramelized Onions, Spinach Salad

Plated Lunches

Three Course Plated Lunch \$45.00 per guest

(10 Guest Minimum)

All Lunches are served with Assorted Rolls & Butter & Coffee

First Course **Select One**

- Grilled Asparagus, Prosciutto, Parmesan, Baby Arugula, Aged Red Wine Vinaigrette
- New England Clam Chowder
- Soup du Jour
- Farmers Market Salad, Mesclun Greens, Haricots Verts, Chopped Tomatoes, Goat Cheese, Crouton, Herb Dressing
- Mixed Greens, Fresh Herbs, Balsamic Vinaigrette

Main Course **Select One**

Fish

- Seared Cod, Roasted Potatoes, Glazed Baby Carrots
- Penne Pasta, Grilled Shrimp, Asparagus, Tomatoes, Extra Virgin Olive Oil
- Pan Seared Salmon, Wild Rice Pilaf, Lemon & Herb Butter Sauce
- Lobster Ravioli, Tarragon Cream

Meat & Poultry

- Hanger Steak, Truffle Mashed Potatoes, Wild Mushrooms, Wilted Spinach
- All-Natural Lemon Roasted Chicken Caesar Salad, House-Made Croutons

Vegetarian

- Warm Portobello Mushroom Salad, Roasted Fingerling Potatoes, Mixed Greens
- Butternut Squash Ravioli, Gorgonzola, Crisp Sage, Lemon Brown Butter

Dessert Course **Select One**

- Lemon Meringue Pie
- Boston Cream Pie
- Seasonal Fruit Tart
- New York Style Cheesecake, Raspberry Sauce
- Seasonal Sliced Fresh Fruit
- Seasonal Fruit Sorbet, Fruit Compote

ROOM TEMPERATURE

Plated Lunches

Two Course Plated Lunch \$30.00 per guest

(10 Guest Minimum)

Three Course Plated Lunch \$35.00 per guest

(10 Guest Minimum)

All Lunches are served with Assorted Rolls, Butter & Coffee

First Course **Select One**

- Mixed Greens, Fresh Herbs, Balsamic Vinaigrette
- Classic Caesar Salad, House-Made Croutons, Parmesan
- Baby Spinach, Cranberries, Goat Cheese, Sherry Vinaigrette
- Grilled Asparagus, Sun Dried Tomato Vinaigrette

Main Course **Select One Protein**

- Oven Roasted Mediterranean Chicken or Salmon with Toasted Orzo, Kalamata Olives, Garbanzo Beans, Red Onions, Grilled Asparagus, Mint Basil Sherry Vinaigrette
- Tarragon Roasted Chicken or Salmon Crisp Green Bean Salad, Roasted Mushrooms, Red Bliss Potatoes, Honey Thyme Vinaigrette
- Sam Adams Barbeque Glazed All-Natural Chicken, Pickled Mushroom & Vegetable Salad, Roasted Fingerling Potatoes
- Grilled Chicken or Salmon Orange Miso Glaze, Cold Sesame Soba Noodles with Asian Vegetables, Wonton Crisp
- Lemon Thyme Chicken or Poached Salmon, Tomato Relish, Fingerling Potato Salad, Haricots Verts, Grilled Asparagus, Sauce Verte Mayonnaise
- Middle Eastern Style Roasted Chicken or Salmon, Tabbouleh Salad, Olive, Cucumber, Tomato, Tahini Dressing
- Herb Roasted Chicken or Salmon, Lentil Salad Dried Currants, Roasted Asparagus, Scallion Vinaigrette

Dessert Course **Select One**

- Boston Cream Pie
- New York Style Cheesecake, Raspberry Coulis
- Sliced Seasonal Fruit Plate
- Family Style Cookies, Assorted Mini Tarts

Before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

Theme Lunch Packages

The Fenway

\$28.00 per guest

(20 Guest Minimum)

- Sausage, Pepper & Onion Subs
- Kayem Hot Dogs
- Nachos & Cheese
- Buffalo Wings
- Mixed Greens, Ranch Dressing
- Pretzels & Popcorn
- Cookies & Brownies
- Assorted Soda & Bottled Water

Tuscan

\$36.50 per guest

(20 Guest Minimum)

- Chicken Marsala, Wild Mushrooms
- Slow Roasted Salmon, Mustard Herb Sauce
- Bocconcini, Roasted Peppers, Marinated Olives
- Grilled Caesar Salad, Polenta Croutons, Pine Nuts
- Sautéed Green Beans, Tomatoes
- Gemelli Pasta, Broccoli Rabe, Ricotta, Red Peppers
- House Baked Rosemary Flat Bread
- Tiramisu
- Sliced Seasonal Fresh Fruit
- Assorted Soda & Bottled Water

Southwestern Fiesta

\$36.50 per guest

(20 Guest Minimum)

- Southwest Tortilla Soup
- Beef Machaca
- Adobe Marinated Grilled Chicken
- Jicama & Poblano Salad, Tomatoes, Cilantro, Lime
- Roasted Plantains
- Mexican Rice
- Corn & Flour Tortillas
- Guacamole & Quemada Salsa
- Sour Cream, Red Onions, Cilantro
- Tres Leches Cake
- Seasonal Sliced Fresh Fruit
- Assorted Soda & Bottled Water

American

\$36.50 per guest

(20 Guest Minimum)

- Braised Beef Short Ribs
- Butter Roasted Tarragon Chicken
- Corn Chowder
- Iceberg Wedges, Bacon, Buttermilk Ranch
- Mesclun Greens, Grape Tomatoes, Red Wine Vinaigrette
- Garlic Mashed Potatoes
- Citrus Honey Glazed Carrots
- Assorted Rolls & Butter
- Boston Cream Pie
- Seasonal Sliced Fresh Fruit
- Assorted Soda & Bottled Water

Asian

\$36.50 per guest

(20 Guest Minimum)

- Pineapple Chicken, Sweet Chili Glaze
- Miso Salmon, Japanese Spiced Cucumber
- Steamed Broccoli, Black Bean Sauce
- Coconut Bamboo Rice
- Lemongrass Scented Jasmine Rice
- Lychee Slaw, Napa Green Cabbage, Red & Yellow Bell Peppers, Sesame Soy Rice Wine Vinaigrette
- Cold Tofu & Sesame Soba Noodle Salad, Hoisin Vinaigrette
- Fruit Cocktail, Toasted Coconut
- Fortune Cookies
- Assorted Soda & Bottled Water

Reception Stations

Reception Stations (All Prices Are Charged Per Guest)
(20 Guest Minimum)

Tapas Station \$15.50 per guest

* Indicates Item with Nuts

Marinated Olives • Salted Marcona Almonds • Garlic Fried Bread & Chorizo • Chicken in Lemon & Garlic • *Spanish Meatballs in Fig & Almond Sauce • Calamari with Garlic Aioli • Roasted Crimini Mushrooms • *Green Beans with Pine Nuts Salad

Pasta Station (Chef Attendant Required) \$14.50 per guest

Served with Garlic Bread, Parmesan Cheese, Olives, Sun Dried Tomatoes & Red Pepper Flakes

Select 2 from the Following Pastas

Penne • Gemelli • Cheese Tortellini Primavera
• Wild Mushroom Ravioli

Select 2 from the Following Sauces

Bolognese • Garlic & Herb Alfredo Sauce • Marinara

Additional Items

• Grilled Chicken \$1.50 per guest
• Grilled Shrimp \$2.50 per guest

BBQ Smokehouse \$14.50 per guest

Mini Pulled Chicken Sandwiches • Mini BBQ Beef Brisket Sandwiches • Home-made Macaroni & Cheese • Spicy Slaw • Carolina Style BBQ Sauce • Memphis Style BBQ Sauce

Asian Small Plates \$17.50 per guest

Asian Vegetable Crudit , Ginger Plum & Sweet Chili Dipping Sauce
• Steamed Edamame, Sea Salt • Lo Mein Noodle Salad
• Asian Slaw: Napa Cabbage, Lychee, Red & Yellow Bell Peppers, Sesame Soy, Rice Wine Vinaigrette • Lemongrass Chicken & Beef Satay • Turkey Pot Stickers, Shrimp & Pork Shumai

Additions:

(Minimum order 20 pieces)

• Fresh Vegetable Summer Rolls add \$1.95 each
• Korean BBQ Pork, Kimchi Slaw, Mini Brioche add \$2.95 each

Market Salad \$11.50 per guest

Green Beans, Pickled Onion, Candied Bacon • Melon, Goats Milk Feta, Upland Cress • Roasted Zucchini, Vidalia Onions, Garlic Chives • Seasonal Greens, Marinated Asparagus, Mesclun Greens, Aged Balsamic Vinaigrette • Grilled Lemon Thyme Chicken • Sourdough, Olive & Seven Grain Rolls with Butter

Carving Station (Chef Attendant Required)

Served with dinner rolls

* Indicates Item with Nuts

• Star Anise Brined Roasted Turkey, Cranberry Orange Relish \$9.25 per guest
• Roasted Moroccan Spiced Leg of Lamb, Mint Cucumber Yogurt \$9.50 per guest
• Roasted Loin of Pork, Garlic & Rosemary Jus, Apple & Raisin Compote \$9.25 per guest
• Roasted Beef Sirloin, Au Poivre Cream Sauce \$10.50 per guest
• Oven Roasted Salmon, Honey Mustard \$10.50 per guest
• Beef Tenderloin, Whole Roasted Garlic in Oil \$16.00 per guest

Select One Sauce:

• Bernaise • Red Wine Bordelaise
• Great Hill Blue Cheese

Sides \$3.95 per guest

(50 Guest Minimum Per Side)

Add a Maximum of 2 Sides Per Station

Green Beans, Candied Bacon, Lemon Vinaigrette • Saut ed Vegetable Medley • Caesar Salad, Herb Croutons
• Macaroni & Cheese • Mascarpone Polenta • Creamy Yukon Gold & Russet Mash

Before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

STATIONARY

Hors D'Oeuvres

(20 Guest Minimum)

Local Cheese Board \$8.50 per guest
(Subject to change due to availability)
Aged Gouda Smith's Farmstead, Winchendon, MA • Great Hill Blue
Great Hill Dairies, Marion, MA • Smoked Cheddar, Grafton, VT
• Blueberry Preserve & Fig Jam Lavash Crackers

Crudités \$6.00 per guest
Crisp Market Fresh Vegetables, served with Roasted Red
Pepper Dip, Herb Sour Cream Dip, Blue Cheese Dip

Bruschetta Bar \$7.50 per guest
Olive Tapenade • Tomato, Chunky Tomato & Basil
• White Bean & Rosemary Puree

Mediterranean \$8.50 per guest
Hummus • Baba Ghanoush • Grilled Feta Cheese • Marinated
Olives • Pita Chips

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

Spinach & Artichoke Dip \$5.25 per guest
(Served with Pita Chips)

Hummus or Baba Ghanoush \$5.25 per guest
(Served with Pita Chips)

Cheese Fondue \$5.25 per guest
Assorted Crudités & Bread to Dip

Baked Brie \$75.00 per wheel
(Serves up to 15 People)
Choose From En Croute with Jalapeno Sweet Pepper Jelly or En
Croute with Country Apple Butter
Served with Baguettes & Assorted Crackers

Traditional Shrimp Cocktail \$350.00 per display
Chilled Shrimp (100 pieces) with Three Dipping Sauces:
Cocktail, Grapefruit Mignonette & Pesto Aioli

International Cheese Board \$13.00 per guest
(Subject to change due to availability)
Taleggio, Italy • Manchego, Spain • Roquefort, France
Spiced Nuts • Blueberry Preserve & Fig Jam • Lavash Crackers

Smoked Salmon Platter \$10.75 per guest
Served with Traditional Accompaniments
(*Hard Boiled Eggs, Capers, Chive Cream Cheese, Pickled Red
Onions, Grilled Pumpernickel Bread*)

Balanced Choices \$11.50 per guest
• Red Quinoa Salad, Orange Balsamic Dressing
• Chiogga Beet & Sheep's Milk Feta, Upland Cress
• Fall Wheat Berries, Dried Cranberries, Walnut Oil & Green Onions
• Roasted Red Pepper Hummus
• White Bean & Pesto Dip
• Edamame Dip
• Baked Wheat & Plain Pita Chips

Italian Antipasto \$13.00 per guest
• Prosciutto, Soppressata, Genoa Salami
• Grana Padano
• Bocconcini, Roasted Peppers, Tomatoes, Marinated Olives
• Roasted Baby Artichokes
• Roasted Mushrooms & Marinated Olives
• Focaccia & Breadsticks
• Olive Oil & Balsamic Vinegar

Mashed Potato Bar \$10.95 per guest
Trio of Creamy Mashed Potatoes • Truffle Oil • Sour Cream
• Applewood Smoked Bacon • Scallions • Portobello Croutons
• Caramelized Onions • Cheddar Cheese

PASSED

Hors D'Oeuvres

First Hour \$17.00 per guest

Additional Hour \$5.50 per guest

Please Select 3 Hot & 3 Cold Hors d'Oeuvres

* Indicates Item with Nuts

Hot

- Vegetable Spring Rolls, Chinese Hot Mustard
- Blue Cheese Pear in Phyllo
- Roasted Eggplant Phyllo Flower
- Sun Dried Tomato Quiche
- *Spinach & Pesto Puff
- Miniature Potato & Pea Samosa, Tamarind Chutney
- Caramelized Leeks, Shiitake Mushroom, Goat Cheese, Flatbread
- Turkey Pot Stickers, Sweet Soy
- Buffalo Chicken Spring Roll , Blue Cheese Sauce
- Tandoori Chicken, Raita Sauce
- Assorted Miniature Pizzas
- Tandoori Chicken, Raita Sauce
- Chicken or Beef Empanadas, Chipotle Aioli
- Beef Teriyaki
- Beef Arepas, Tomatillo Salsa, Queso Fresco
- Curried Shrimp, Caramelized Apple Chutney Flatbread

Cold

- *Roquefort, Roasted Pear & Walnuts in a Phyllo Cup
- Miniature Skewers of Tomato & Cucumber, Feta & Olive
- Crisp Vegetable Crudités with Roasted Red Pepper & Blue Cheese Dip in a shot glass
- *Smoked Salmon & Asparagus Roulade, Wasabi Cream
- California Rolls, Soy Ginger

PREMIUM PASSED

Hors D'Oeuvres

First Hour \$23.25 per guest

Additional Hour \$8.00 per guest

Please select 3 hot & 3 cold Hors d'Oeuvres

* Indicates Item with Nuts

Hot

- Fig & Goat Cheese Flatbread
- Wild Mushroom & Truffle Oil Risotto Cake
- Pomme Frites, Truffle Oil, Parmesan
- Chicken & Cheese Griddle Cake with Roasted Portobello Mushroom
- Peking Duck Spring Roll, Hoisin Lime Chili Sauce
- Star Anise Braised Beef Short Ribs, Cheddar Scone
- Miniature Beef Wellington, Truffle Mushroom Duxelles
- Skewered Lamb & New Potato, Mint Yogurt
- Chorizo, Fig & Manchego Flatbread
- Mini Toasted Cuban Sandwiches
- *Prosciutto, Asparagus, Boursin Cheese, Pine Nut & Arugula Flatbread
- Asian Pork Spring Roll, Plum Sauce
- Bacon Wrapped Scallops, Romesco Sauce
- Pork & Shrimp Shu Mai, Ginger Soy Sauce
- Cornmeal Crusted Fried Oysters, Remoulade Sauce
- Coconut Shrimp, Curried Mango Dip
- Jumbo Lump Crab Cake, Tartar Sauce

Cold

- Chilled Yellow Pepper, Fennel Soup Scented with Pernod
- *Smoked Duck, Walnut Toast, Dried Fruit Compote
- Seared Beef Tenderloin, Red Onion Marmalade, Herb Crostini
- Beef Tartare Crostini, Arugula, Red Onions & Capers
- *Spicy Tuna Salad, Tobiko, Lotus Chip
- Curried Crab Salad, Papadum
- Assorted Nigiri Sushi & Maki Rolls
- Buckwheat Blinis, Topped with Smoked Salmon & Crème Fraîche

Before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

Plated Dinner

Three Course Plated Dinner

\$64.00 per guest

(10 Guest Minimum)

Served with Assorted Rolls & Butter

First Course **Select One**

Appetizer

- Seared Tuna Loin, Curried Cous Cous, Golden Raisins
- Maryland Crab Cakes, Lemon Aioli, Fennel, Jicama & Green Apple Slaw
- Prosciutto di Parma, Buffalo Mozzarella, Figs, Balsamic Reduction

Soups

- New England Clam Chowder
- Pea Soup with Pancetta, Lemon Mascarpone
- Carrot Ginger Soup
- Butternut Squash, Spiced Pumpkin Seeds, Crème Fraîche

Salads

- Frisee, Marinated Artichoke Hearts, Baby Tomatoes, Truffle Parmesan Vinaigrette
- Beefsteak Tomato Salad, Buffalo Mozzarella, Arugula, Basil Oil
- *Baby Spinach Salad, Candied Pecans, Goat Cheese, Cranberries, Lemon Vinaigrette
- Iceberg Wedge, Great Hill Blue Cheese, Pickled Red Onion, Candied Applewood Smoked Bacon, Buttermilk Ranch
- Roasted Mushroom & Bibb Salad, Goat Cheese, Marcona Almonds, Black Truffle Vinaigrette
- Baby Organic Spinach Salad, Sauteed Mushrooms, Crumbled Applewood Smoked Bacon, Poached Egg
- Deconstructed Caesar Salad, Baby Romaine Hearts, White Anchovies, Roasted Garlic, Cheese Crostini

Main Course **Select One**

Fish

- Miso Lacquered Cod, Baby Bok Choy, Forbidden Rice
- Grilled Salmon, Celeriac Puree, Sauteed Chard, Lemon Nage
- Glazed Halibut, Kabocha Squash Puree, Shiitake Mushrooms, Brown Ponzu Butter
- Jumbo Grilled Shrimp, Lobster Risotto, Pea Tendril Salad

Meat & Poultry

- Seared Statler Chicken Breast, Fingerling Potatoes, Baby Carrots, Roasted Chicken Jus
- Grilled Herbed Chicken Breast, Smoked Maple Cheddar Polenta, Roasted Asparagus, Cipollini Onion Demi
- Honey Glazed Lamb Shank, Vanilla Seed Risotto, Roasted Baby Fennel, Carrot Cardamom Sauce
- Veal Chop, Sweet Potato Puree, Broccoli Rabe, Rosemary Roasted Pan Jus
- Beef Filet, Mascarpone Wild Mushroom Polenta, Blistered Tomatoes
- Confit Pork Shanks, Cider Braised Red Cabbage, Roasted Parsnips

Vegetarian

- Farfalle Pasta, Ciliegine, Seasonal Baby Vegetables, Olive Tapenade, Sun Dried Tomato Juice, Reggiano
- Spinach & Mushroom Risotto, Truffle Peel
- Rosemary Roasted Tomato & Baby Spinach Strudel, Feta Cheese, Kalamata Olives

Dessert Course **Select One**

- *Chocolate Hazelnut Crunch Cake
- Trilogy Mousse Cake
- Chocolate Cinnamon Napoleon Pyramid
- Boston Cream Pie
- Apple or Pear Frangipan Tart, Crème Anglaise
- Turtle Cheesecake
- Ginger Snap Basket with Seasonal Fruit Sorbet
- Lemon Meringue Tart, Raspberry Sauce
- French Apple Tart, Caramel Ice Cream
- North End Cannoli Torte
- Chocolate Kona Coffee Torte
- Caramelized Pineapple Upside Down Cake, Coconut Ice Cream
- *Trio of Crème Brulee, Vanilla, Chocolate & Pistachio

Add \$3.50 per guest

Wine Service with Dinner

\$22.00 per bottle

House White Wine & House Red Wine served with Dinner

Buffet Dinner

Two Entrees: \$44.50 • **Three Entrees:** \$52.50 • **Four Entrees:** \$58.50
(25 Guest Minimum)

Served with Assorted Rolls & Butter

* Indicates Item with Nuts

Salad Selections **Select Two**

- Greek Salad, Feta Cheese, Cucumbers & Oven Dried Tomato
- Romaine, Creamy Garlic Dressing
- Baby Spinach Salad, Caramelized Walnut Vinaigrette
- Mesclun Greens, Lemon Vinaigrette

Antipasti Selections **Select One**

- *Sesame Salad Slaw, Spiced Toasted Cashews, Lychee Slaw
- *Wheatberries, Dried Cranberries & Currants, Walnuts, Scallions, Lemon Zest
- *Penne Pasta, Sun Dried Tomatoes, Arugula & Pesto
- Artichoke Hearts, Rosemary Lemon Dressing
- Roasted Tomato & Fresh Mozzarella Salad
- Sun Dried Tomato Couscous with Spicy Eggplant

Entrée Selections

- Roasted Lamb, Yogurt Sauce
- Braised Beef Brisket, Horseradish Sauce
- Boston Baked Cod, Tomato-Thyme Butter Sauce
- Balsamic Glazed Salmon
- Mustard Crusted Chicken Breast, Lemon Herb Jus
- Grilled Flank Steak, Charmula
- Roasted Pork Loin, Blueberry Chipotle Glaze
- Blackened Turkey Breast, Cornbread Stuffing, Apple Cider Gravy
- Grilled Tofu, Black Bean Sauce, Asian Vegetables (Vegetarian)
- Mushroom Lasagna (Vegetarian)
- Vegetable Paella (Vegetarian)

Sides

Vegetables **Select One**

- Green Beans, Candied Bacon, Lemon Vinaigrette
- Garlic & Thyme Roasted Crimini Mushrooms
- Glazed Asparagus
- Creamed Spinach
- Sautéed Vegetable Medley
- *Roasted Beets, Goat Cheese, Pine Nuts, Horseradish Vinaigrette
- Roasted Eggplant, Lemon Soy

Starch **Select One**

- Wild Rice, Pecan Pilaf
- Roasted Fingerling Potatoes, Applewood Smoked Bacon, Caramelized Onions
- Macaroni & Cheese
- Mascarpone Polenta
- Creamy Yukon Gold & Russet Mash
- Aged Cheddar Potato Gratin
- Oven Roasted Red Bliss Potatoes, Olive Oil, Maine Sea Salt

Dessert Selections **Select One**

- Seasonal Fruit Pies, Whipped Cream
- Boston Cream Pie & Cheesecake
- Chocolate Cake & Strawberry Cream Cake
- Tiramisu & Carrot Cake
- Red Velvet Cake & Lemon Cake

Before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

Custom Desserts

Beverages

Custom Cakes

(Please allow 24 hours Notice)

8" cake	Servings 10 – 12	from \$35.00
10" cake	Servings 12 –18	from \$45.00
½ Sheet Cake	Servings Approx. 50	from \$82.50
Full Sheet Cake	Servings Approx. 120	from \$139.50

Assorted Fancy Cookies	\$4.25 per guest
Assorted Mini Pastries	\$6.35 per guest
Assorted Mini Tarts	\$4.95 per guest
Mini KickA** Cupcakes, Flavors Vary	\$5.25 per guest
Mini Fruit Skewers, Yogurt, Mint & Honey Dip	\$5.25 per guest
Chocolate Dipped Strawberries, purchased by the dozen	Seasonal Price

Individual Dessert Parfaits

\$4.95 per guest

(50 guest minimum, flavors may change seasonally)

- Traditional Crème Brûlée
- Lemon Raspberry Mousse
- Truly Decadent Dark & Milk Chocolate Mousse with White Chocolate Shavings

Chocolate Break

\$9.00 per guest

- Chocolate Chip Cookies
- Chocolate Dipped Strawberries
- Chocolate Cupcakes
- Hot Chocolate with Whipped Cream & Marshmallows

Butler Passed Mini Ice Cream Cones

\$4.95 per guest

(50 guest minimum)

- Vanilla, Chocolate & Cappuccino Ice Cream

Room Enhancements

Registration / Panel Table Arrangement from \$65.00
Cocktail Table Floral Arrangement from \$25.00
Buffet Table Centerpiece from \$150.00
Dinner Table Floral Arrangement from \$40.00
Flowering Potted Plant Centerpiece from \$25.00
Floral Delivery Fees Also Apply

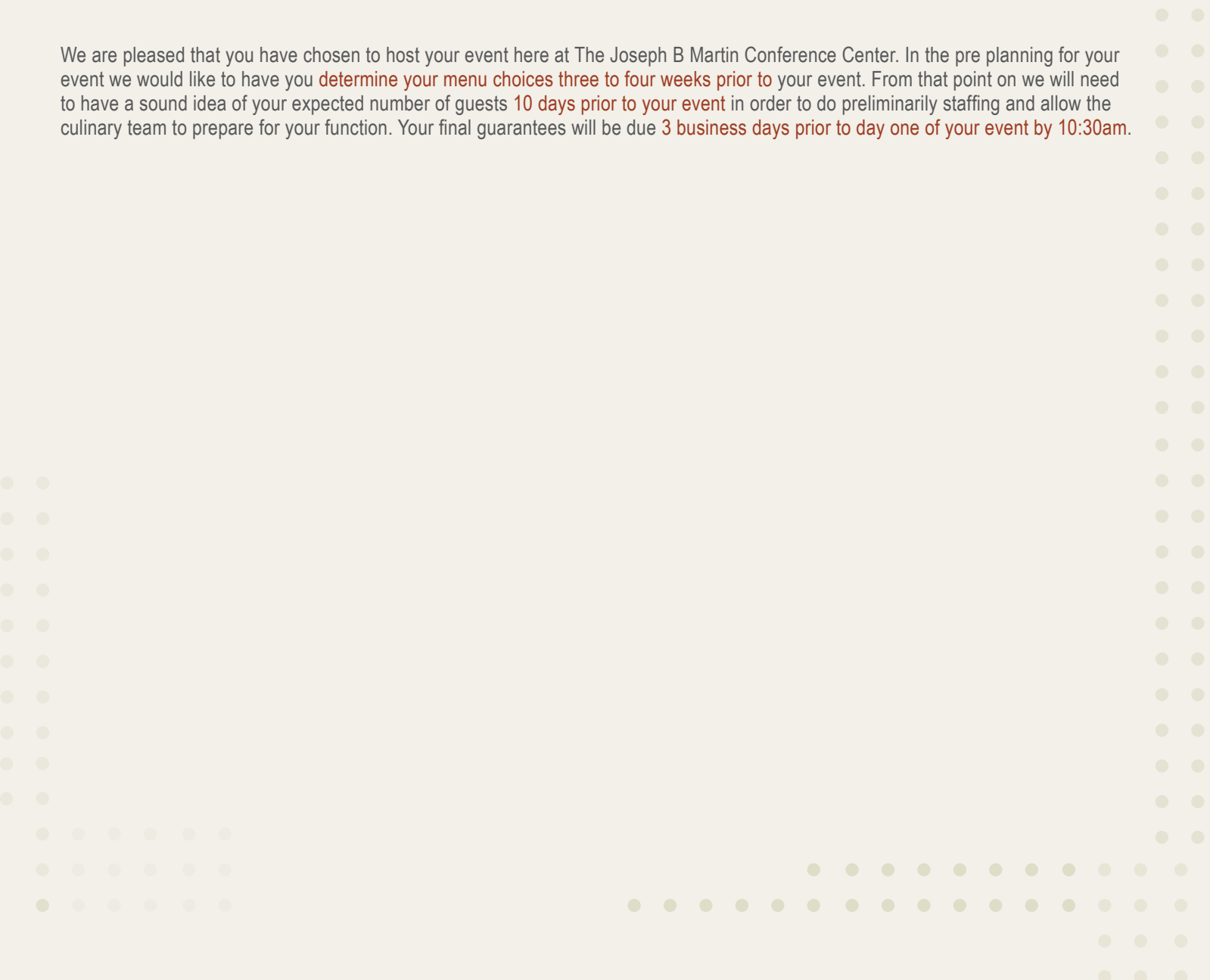
Specialty Linen and Rental Chairs Prices vary
(Your Catering Manager can make suggestions tailored to your event)





Pre-Event Planning Guide

We are pleased that you have chosen to host your event here at The Joseph B Martin Conference Center. In the pre planning for your event we would like to have you **determine your menu choices three to four weeks prior to your event**. From that point on we will need to have a sound idea of your expected number of guests **10 days prior to your event** in order to do preliminary staffing and allow the culinary team to prepare for your function. Your final guarantees will be due **3 business days prior to day one of your event by 10:30am**.



Event Staffing Guidelines

RECEPTIONS

- One Coatroom Attendant per 75 Guests (Optional)
- One Bartender per 100 Guests
- One Hors d'Oeuvres Passer per 50 Guests

PLATED EVENTS

- One Waitstaff per Table (8-10ppl per table)

BUFFET EVENTS

- One Waitstaff per 3 Tables (8-10ppl per table) + Buffet Attendants
- One Buffet Attendant per 50 Guests

Kindly note due to health & safety regulations food items are not permitted to be taken off the premises.

CANCELLATION & CHANGE POLICY

91 – 120 Days prior to start date of Conference

61 – 90 Days prior to start date of Conference

31 – 60 Days prior to start date of Conference

Any function cancelled less than 30 days prior to start date

LIQUIDATED DAMAGES

25% of total value

50% of total value

75% of total value

100% of total value

Please note: Prices are subject to change with out prior notice.

Additional charges will be incurred for special equipment, including linen and china that is ordered and delivered for a specific event.

Kosher meals can be provided upon request. Please provide 72 hours notice.

A passion for food. An obsession for detail. And an unparalleled roster of unique, impressive locations. Having earned a reputation for uncompromising quality, we can offer you exclusive access to some of the nation's most spectacular settings including landmark restaurants, cultural centers and world-class museums.

Whether you're hosting an intimate reception for a few guests or a gala for several hundred, our creative catering experts will be delighted to work with you to custom design a truly memorable experience.

Greening Your Event

RA is acutely aware that our thoughts and actions directly impact not only our customers, but a much larger community. Because of this, RA has taken steps to continually improve how we run our business, serve our guests, and preserve our natural resources.

Local Food: Restaurant Associates is working with local farmers and produce distributors to provide our guests with the freshest seasonal foods while supporting our local communities. Items are identified as local if they are from sources that are no more than 150 miles from the location in which it is served. As a result, local food means fewer food miles and a dramatic reduction in transportation, days of refrigeration, and tons of pollution and packaging. Please contact your catering manager for seasonal organic and local reception and lunch menus.

Sustainable Seafood: The world's stock of wild seafood is threatened with extinction due to over and uncontrolled fishing. Compass Group, Restaurant Associates' parent company, began a policy on March 1, 2006, replacing endangered species which leading conservationists have recommended consumers avoid, with more environmentally sound alternatives.

Zero Trans-Fat: Restaurant Associates is committed to providing healthy menu items. In response to the 2005 Dietary Guidelines for Americans and the American Medical Association's recommendations to minimize trans-fat consumption, RA transitioned to non-hydrogenated, zero trans-fat oils for both cooking and frying. RA has also made a commitment to eliminate trans-fats in our purchased goods, resulting in a massive reformulation effort by manufacturers and producers.

Fair Trade Coffee: Fair Trade empowers farmers and farm workers to lift themselves out of poverty by developing the business skills necessary to compete in the global marketplace. By guaranteeing minimum floor prices and social premiums, Fair Trade enables producers to invest in their farms and communities and protect the environment. All coffee provided for events in The Joseph B Martin Conference Center is Fair Trade Starbucks Coffee.

Milk Produced Without Synthetic rBGH: All milk served is rBGH free, produced by dairy cows that have never received injections of synthetic bovine growth hormone.

Biodegradable Disposables: You too can do your part to lessen your carbon footprint. Greenwave & Fabrikal are now available at an additional fee for your event. These plates, utensils and cups are made of sugar cane & corn plastic that are 100% renewable and compostable! Please allow 1 weeks notice to ensure we are able to provide these items for your event.

Recycling: Please make use of recycle bins located around The Joseph B Martin Conference Center, to make sure that we all do our part to help the environment.

Composting: Through a process that breaks down organic matter (including pre and post consumer waste), kitchen waste gets turned back into nutrients that can be mixed with soil to enrich it. Composting is one of the most basic ways of recycling waste and is an essential part of Harvard's recycling program. As part of our sustainability efforts, Restaurant Associates composts all leftover food.

GENERAL INFORMATION

Kosher meals can be provided upon request. Please provide 72 hours notice.

All food & beverage guarantees are due 3 business days in advance. If it is not received the expected number will become the guarantee.

Additional charges will be incurred for special equipment, including linen and china that is ordered and delivered for a specific event.

Notes

