



## Harvard Club of New York City

*Welcomes You!*



### *A Space to Impress*

*Steeped in rich history and unmatched elegance, the Harvard Club of New York City is one of Manhattan's top venues for distinguished private events. With a range of flexible event space, ambiance, culinary delights, technology, and amenities, we'll expertly plan your next meeting or event seamlessly. Our experienced team's careful attention to detail and quality level of service will ensure that your event is everything you and your guests could imagine.*

*The Harvard Club of New York City is the ideal venue for your next event.*



## Breakfast

- Cold Breakfast Buffets
  - Plated Breakfast
- Hot Buffet Breakfast
- Breakfast Add Ons



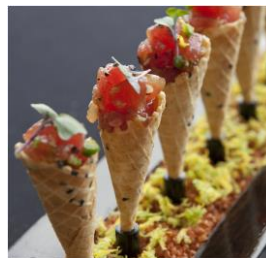
## Breaks

- Morning Breaks
- Afternoon Breaks
- Break Enhancements



## Lunch

- Appetizers
- Served Lunch
- Luncheon Buffets



## Cocktail Reception

- Hors D'oeuvres
- Reception Stations
- Banquet Bar



## Dinner

- Appetizers
- Served Dinner
- Buffet Dinner

*\*Please select a photograph above to easily access the desired menu type\**



# Breakfast

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## Breakfast • Cold Buffets

### ***Crimson Continental Buffet***

Orange, Grapefruit and  
Cranberry Juice

### ***Assorted Breakfast Pastries to***

***Include:*** Danish Pastries, Mini  
Chocolate Croissants Low-Fat and  
Regular Muffins, and Mini Bagels  
***Accompanied By:*** Fruit Preserves,  
Sweet Butter and Cream Cheese

### **Seasonally Inspired Sliced Fruit and Berries**

Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$45.00 Per Person***

### ***Charles River Continental***

Orange, Grapefruit and  
Cranberry Juice

### ***Assorted Breakfast Pastries***

***to Include:*** Danish Pastries, Mini  
Chocolate Croissants Low-Fat and  
Regular Muffins, and Mini Bagels  
***Accompanied By:*** Fruit Preserves,  
Sweet Butter and Cream Cheese

### **Artisan Catskill Smoked Salmon Platter**

Tomatoes, Red Onion and Capers

### **Crunchy Granola and Muesli**

### **Seasonally Inspired Sliced Fruit and Berries**

Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$47.00 Per Person***

### ***The Healthy Start***

Orange, Grapefruit, Cranberry, V-8 and Carrot  
Juice

### ***Chef's Selection of Sliced Fruits and Berries:***

Basket of Whole Seasonal and Tropical Fruit

### **Assorted Low-Fat Fruit Yogurts**

Crunchy Granola and Dry Fruit Toppings

### **Seasonal Breakfast Breads**

(Banana, Pumpkin or Cranberry)  
Selection of Fruit and Low Fat Muffins  
Sweet Butter and Fruit Preserves

Low-Fat and Fat-Free Milk  
Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$47.00 Per Person***

## Breakfast • *Hot Breakfasts*

### ***Plated Breakfast***

#### ***Please Select One Juice:***

Orange, Grapefruit or Cranberry Juice

#### **Basket of Danish Pastry, Classic and Chocolate Mini Croissants Mini Bagels and Assorted Muffins**

*Accompanied By:* Sweet Butter , Cream Cheese and Fruit Preserves

#### **Seasonal Fruit Cocktail**

#### **Scrambled Cage Free Eggs with Fine Herbs**

#### **Potato Hash**

#### ***Please Select One Breakfast Accompaniment:***

Crispy Bacon *or* Maple Glazed Breakfast Sausage *or* Catskill Smoked Scottish Salmon Florette

Regular & Decaffeinated Coffee

Selection of Fine Teas

***\$55.00 Per Person***

### ***Hot Breakfast Buffet***

*(Minimum 10 people)*

Orange, Grapefruit and Cranberry Juice

#### ***Assorted Breakfast Pastries to Include:***

Danish Pastries, Classic and Chocolate Mini Croissants, Mini Bagels and Assorted Muffins

*Accompanied By:* Fruit Preserves, Sweet Butter & Cream Cheese

#### **Artisan Catskill Smoked Scottish Salmon Platter**

Sliced Tomatoes, Red Onion and Capers

#### **Seasonally Inspired Sliced Fruit and Berries**

#### **Raisin Brioche French Toast with Warm Vermont Maple Syrup**

#### **Scrambled Eggs with Fine Herbs**

#### **Crispy Bacon and Maple Glazed Sausage**

#### **Baked Breakfast Potato, Melted Leeks, Rosemary and Sea Salt**

Regular & Decaffeinated Coffee

Selection of Fine Teas

***\$53.00 Per Person***

## Breakfast • *Spa Breakfast & Enhancements*

### ***HCNY Spa Breakfast***

#### ***Assorted Breakfast Breads to include:***

Mini Wheat Bagels, Ezekiel Muffins and Mini Toasts

Accompanied By:

Avocado Spread and Low Fat Cream Cheese

#### ***Scrambled Egg Whites with Low Fat***

#### ***Swiss Cheese and Chives***

Accompanied By:

Sautéed Mushrooms, Onions and Bell Peppers

#### ***Plain Greek Yogurt***

Accompanied by:

Fresh Berries, Granola and Honey

Regular & Decaffeinated Coffee

Selection of Fine Teas

*Why not add turkey sausage for an extra \$5.00 per guest*

***\$55.00 Per Person***

### ***Breakfast Enhancements***

***Priced Per Person***

Greek Yogurt, Wild Berry Granola and Wildflower Honey Parfait .....	<b>\$9</b>
Chocolate Hazelnut Spread .....	<b>\$6</b>
Crunchy Granola with Low-Fat and Fat-Free Milk.....	<b>\$6</b>
Assorted Cold Cereals with Seasonal Berries.....	<b>\$6</b>
Raisin Brioche French Toast with Warm Vermont Maple Syrup.....	<b>\$8</b>
Cheese Blintzes with Mountain Huckleberry Sauce .....	<b>\$9</b>
Buttermilk, Banana Pancakes with Warm Pecan Maple Syrup.....	<b>\$9</b>
Fried Egg - BLT Applewood Smoked Bacon, Baby Arugula	
Beefsteak Tomato on Onion Focaccia Roll .....	<b>\$9</b>
Amish Smoked Ham - Scrambled Cage Free Eggs, Farmhouse Cheddar on Flaky Croissant .....	<b>\$9</b>
San Antonio Breakfast Burrito - Scrambled Cage Free Eggs, Chorizo, Aged Monterey Jack, Scallions, in a Flour Tortilla with Fire Roasted Tomato and Pepper Salsa.....	<b>\$9</b>



## Breaks

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## Breaks • *Morning Breaks*

### ***Fresh Start***

Blueberry Pecan Kind Bars  
Organic Stonyfield Yogurts  
Nature's Bakery Flavored Fig Bars  
Seasonal Breakfast Breads  
(Banana, Pumpkin or Cranberry)  
Seasonally Inspired Fruit Salad  
San Pellegrino Limonata  
Coconut and Panna Still Water  
Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$28.00 Per Person***

### ***Coffee Break***

Butter Cookies  
Petite Cannolis  
Almond Biscotti  
Assorted Macaroons  
Artisanal Hawaiian Chocolate Bonbons  
Fruit Smoothies  
Milk and Chocolate Milk  
Poland Spring Water  
Homemade Iced Coffee with Simple Syrup  
Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$30.00 Per Person***

### ***For The Love of Chocolate***

Chocolate and Double Chocolate Chip Cookies  
Dark and White Chocolate Covered Strawberries  
Fudge Brownies and Blondies  
Chocolate Mini Pretzels  
Milk Chocolate Caramel Popcorn  
Low Fat Chocolate Milk  
Poland Spring Water  
Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$32.00 Per Person***

## Breaks • *Afternoon Breaks*

### ***Recharge***

Organic Chocolate Chip Granola Bars  
Organic Mixed Berry Granola Bars  
Energy Bars  
Cranberry Almond Antioxidant Kind Bars  
Good Health Sweet Potato and  
Avocado Oil Chips  
Wasabi Peas  
Heirloom Baby Carrots  
Honey and Cinnamon Low Fat Yogurt  
Fruit Skewers, Mango Yogurt Dip  
Red Bull and Vitamin Water  
Saratoga Sparkling Water

Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$28.00 Per Person***

### ***Snack Break***

Homemade Guacamole  
Salsa Pico de Gallo  
Hummus  
Toasted Pitettes, Tortilla Chips  
Herbed Chevre, Crackers  
Seasonal Fruit Kabobs with Mango Yogurt Dip

#### *Grab and Go:*

Kettle Flavored Popcorners  
Kettle Cooked Sour Cream and Onion  
Potato Chips  
Original Terra Chips  
Red Bull, Regular and Diet Sodas  
Saratoga Sparkling Water

Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$30.00 Per Person***

### ***Artisan Hudson Valley Cheeses***

Hand Picked Selection of Artisan Cheese  
Pickled Fruit  
Fig Jam  
Pecan Raisin Chips  
Water Crackers  
Sparkling Fruit Juices and Water

Regular & Decaffeinated Coffee  
Selection of Fine Teas

***\$32.00 Per Person***

## **Breaks • Enhancements**

### ***House Red and White Wine***

***\$11.50 Per Person***

***One Bartender Will Be Required for Every 50 Guests at \$150.00 Each***

### ***Enhance by Adding:***

Gourmet Handcrafted Dark Chocolate and Kalamansi Lime Bonbons

***\$6.00 Per Person***

Homemade Hot Chocolate

***\$4.00 Per Person***



Lunch

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## Lunch • *Appetizers*

### ***Cold***

#### ***Mixed Baby Greens***

Strawberries, Toasted Almonds, Aged Goat Cheese, Strawberry Balsamic

#### ***Endive, Petite Spinach and Radicchio Salad***

Red Bartlett Pear, Candied Walnuts, Maytag Blue Cheese, Pear Vinaigrette

#### ***Cress, Frisee and Mizuna***

Sun Dried Cranberries, Toasted Pecans, Sunflower Seeds, French Vinaigrette

#### ***Baby Kale Caesar Salad***

Shaved Pecorino Romano, Garlic Sourdough Croutons, Creamy Parmesan

#### ***Garden Salad***

Petit Tomato, Kalamata Olives, Greek Feta, Homemade Vinaigrette

#### ***Burratini***

Baby Lettuce, Toy Box Tomatoes. Focaccia Crostini, Aged Balsamic Dressing

#### ***Tequila – Cilantro Smoked Salmon***

Baby Mixed Greens, Pickled Red Onions, Chive Goat Cheese Crostini, Lemon Vinaigrette

#### ***South of the Border Shrimp Cocktail***

Jumbo Shrimp, Tomato, Avocado, Cilantro, Scallion

#### ***Romaine Hearts***

Mediterranean Olives, Orange, Pomegranate Seeds, Feta, Aged Sherry Dressing

***When selecting a served lunch,  
please read the following  
instructions:***

***All served lunches are based upon a  
three-course meal.***

***Please Select (1) Appetizer and (1) Dessert.***

***Your entrée selection will determine the  
price per person.***

***A choice of two entrees will be priced at the  
higher priced entrée plus a \$7.00 surcharge.***

## Lunch • *Appetizers*

### ***Hot***

#### ***Cavatappi and Wild Mushroom Sauté (V)***

Light Sauce of Garden Vegetables, Tomato and Herbs

#### ***Sausage and Broccoli Rabe Ravioli***

Baby Zucchini, Slow Roasted Cherry Tomatoes  
Basil Pesto and Niçoise Olive

#### ***Grilled Rosemary Shrimp Kebab***

Butternut Squash Risotto

#### ***Sea Scallops Brochette***

Multigrain Tabbouleh, Mint Yogurt Sauce

#### ***Harvard Club Crab Cake\****

Jicama Slaw, Mango Cilantro Salsa and Mango Lime  
Aioli

***\*A \$7.00 Surcharge Will Be Applied for the  
Harvard Club Crab Cake***

***V= Vegetarian***

### ***Soups***

#### ***Chef's Consommé of the Week***

#### ***Soup du Jour***

#### ***Carrot, Maple Soup***

Sourdough Croutons

#### ***Potato Leek Soup***

Applewood Smoked Bacon Lardons

### ***Seasonal Soups***

#### ***Gazpacho***

Garlic Sourdough Croutons

#### ***Chilled Sweet Pea and Mint Soup***

#### ***Vichyssoise***

Smoked Salmon Lardons

## Lunch • Served

### **Luncheon Entrees • Poultry**

*Please Select One*

#### **Chicken Provençal**

Mission Fig

Marcona Almond Chutney

#### **Herb Crust Breast of Chicken**

Stuffed with Goat Cheese and Basil

Roasted Pepper Madeira Sauce

#### **Moroccan Chicken Tagine**

Exotic Moroccan Spice Rub

Preserved Lemon

Dried Apricot Jus

#### **Teriyaki Glazed Chicken**

Baby Bok Choy Chiffonade

Sesame Ponzu Dressing

#### **Chef's Choice of Starch and Vegetable**

*Served with Each Entrée*

**\$65.00 Per Person**

### **Luncheon Entrees • Pasta**

*Please Select One*

#### **Grilled Shrimp and Penne Pasta**

Slow Roasted Tomato, Zucchini

Basil Pesto Cream

#### **Rigatoni à la Norma (V)**

Roast Eggplant, Sweet Peppers

Zucchini, Fresh Pomodoro

Ricotta Salata

#### **Potato Gnocchi Bolognese**

Beef, Veal and Slow Braised Pork

Garden Vegetables, Tomato

Herbs and Cream

#### **Chef's Choice of Starch and Vegetable**

*Served with Each Entrée*

**\$65.00 Per Person**

## Lunch • Served

### **Luncheon Entrees • Seafood**

*Please Select One*

#### ***Pan Roasted Arctic Char***

Oven Dried Red and Golden Beefsteak Tomatoes  
Eggplant Caviar  
Tomato Basil Beurre Blanc

#### ***Almond and Basil Crusted Atlantic Salmon***

Carrot and Ginger Coulis

#### ***Caribbean Spiced Mahi Mahi***

Coconut Lime Sauce  
Mango Chutney

#### ***Striped Bass à la Plancha\****

Melting Cherry Tomatoes, Red Onion  
Basil Citrus Butter

***\*A \$6.00 Surcharge Will Be Applied for the Striped Bass à la Plancha***

***Chef's Choice of Starch and Vegetable  
Served with Each Entrée***

***\$70.00 Per Person***

### **Luncheon Entrees • Beef and Veal**

*Please Select One*

#### ***“Natural Fed” Veal Scaloppini***

Prosciutto di Parma, Smoked Mozzarella  
Crimini Mushroom Jus

#### ***Grilled 12 Oz. Black Angus Sirloin***

Coffee Chili Rub  
Burgundy Reduction

#### ***Rosemary Crust Filet Mignon***

Brandy and Green Peppercorn Sauce

***Chef's Choice of Starch and Vegetable  
Served with Each Entrée***

***\$78.00 Per Person***



## Lunch • Served

### ***Express Luncheon***

***Combination Courses, Choice of Appetizer Will Be Additional Charge***

#### ***Cold Poached Scottish Salmon***

Cucumber Noodle Salad

Petites Greens

***\$70.00 Per Person***

#### ***Chilled Mediterranean Chicken Breast***

Baby Lettuce, Portobello Mushroom

Grilled Asparagus, Petite Tomatoes

Champagne Dressing

***\$65.00 Per Person***

***The above choices can be customized to meet your request***

***For more information, please contact your Special Events Manager***

## Lunch • Served

### **Lunch Desserts**

**Please Select One**

#### **Apple Bread Pudding**

Caramel Sauce

#### **Seasonal Fruit Tart**

Chantilly Cream

#### **Tropical Mousse**

Mango Sauce

#### **Harvard Key Lime Pie**

#### **Oreo Icebox Cheesecake**

#### **White Chocolate Mousse**

Chocolate Tulip

#### **Chocolate Truffle Cake**

Raspberry Coulis

#### **Trio of Tropical Sorbet**

Wild Berries

### **Beverage Options**

Sodas & Bottled Water on Consumption

**\$6.50 per beverage**

**Or**

One Soda or Bottled Water per Guest

**\$5.00 per person**

Pitchers of Iced Tea

**\$22.00 each**

**When selecting a served lunch,  
please read the following  
instructions:**

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three-course meal.**

**Please Select (1) Appetizer and (1) Dessert.**

**Your entrée selection will determine the  
price per person.**

**A choice of two entrees will be priced at the  
higher priced entrée plus a \$7.00 surcharge.**

## **Lunch • Luncheon Buffet 1**

*(Minimum 20 People)*

### **Salads**

#### **Heart of Romaine Lettuce**

Sweet 100's Tomatoes, European Cucumbers, Kalamata Olives  
Pomegranate Seeds  
Lemon Vinaigrette

#### **Deconstructed Tuna Niçoise Salad**

Grilled Tuna and Classic Accompaniments

#### **Chickpea Salad**

Tomato, Onion, Preserved Lemon  
Mint, Shaved Roncal Cheese

#### **Cold Sesame Noodle Salad**

Smoked Chicken, Crisp Vegetables  
Edamame Sesame Dressing

### **Entrees**

#### **Sautéed Chicken Scallopini**

Roast Crimini Mushrooms, Peppadew  
Chicken Jus

#### **Striped Bass à la Plancha**

Melting Cherry Tomatoes and Red Onion  
Basil Citrus Butter

#### **Rigatoni Pasta à la Norma**

Roast Eggplant, Sweet Peppers, Zucchini  
Ricotta Salata in Fresh Oregano  
Pomodoro Sauce

#### **Bouquet of Seasonal Vegetables**

#### **Assortment of Artisan Breads & Rolls**

### **Desserts**

#### **Seasonally Inspired Fruit Platter**

**Baked on Premises Pastry Chef's Selection of Cakes, Pies, and Pastries**

**Regular & Decaffeinated Coffees Selection of Fine Teas**

**\$78.00 Per Person**

### **Beverage Options**

Sodas & Bottled Water on Consumption

**\$6.50 each**

**Or**

One Soda or Bottled Water per Guest

**\$5.00 per person**

Pitchers of Iced Tea

**\$22.00 each**

## Lunch • Luncheon Buffet 2

*(Minimum 20 People)*

### ***Chef's Soup Selection of the Day***

#### ***Salads***

##### ***Wedge Salad***

Pear Grape Tomato, Applewood Smoked  
Bacon, Local Blue Cheese  
Creamy Avocado Dressing

##### ***Baby Kale Caesar Salad***

Shaved Pecorino Romano, Garlic  
Sourdough Croutons  
Creamy Parmesan

##### ***Sliced Muscovy Duck Breast***

Red Quinoa, Mandarin Segments  
Green Onion

##### ***Jumbo Lump Crabmeat and Calamari***

White Beans, Preserved Lemon Oil

#### ***Entrees***

##### ***French Cut Breast of Chicken***

Stuffed with Goat Cheese and Basil  
Roasted Red Pepper Madeira Sauce

##### ***Grilled Tournedos of Black Angus Beef Tenderloin***

Sauce Bourguignon

##### ***Caribbean Spiced Mahi Mahi***

Coconut Lime Broth and Mango Chutney

##### ***Grilled Shrimp and Penne Pasta***

Slow Roasted Tomato, Zucchini  
Basil Pesto Cream

##### ***Bouquet of Seasonal Vegetables Assortment of Artisan Breads & Rolls***

#### ***Desserts***

##### ***Sliced Seasonal Melon with Ginger-Lime Yogurt***

##### ***Baked on Premises Pastry Chef's Selection of Cakes, Pies, and Pastries***

*Regular & Decaffeinated Coffees  
Selection of Fine Teas*

***\$82.00 Per Person***

#### ***Beverage Options***

Sodas & Bottled Water on Consumption  
***\$6.50 each***

***Or***

One Soda or Bottled Water per Guest  
***\$5.00 per person***  
Pitchers of Iced Tea  
***\$22.00 each***

## **Lunch • Soup and Sandwich Buffet**

*(Minimum 15 People)*

### ***Chef's Soup Selection of the Day***

#### ***Salads***

##### ***Wedge Salad***

Pear Grape Tomato, Applewood Smoked Bacon, Local Blue Cheese Creamy Avocado Dressing

##### ***Build Your Own Salad***

Local Field Greens, English Cucumbers, Pear Grape, Tomato, Olives Peppers, Crumbled Feta and Goat Cheese, White Balsamic Dressing

##### ***Maryland Crab Meat and Chickpea Salad***

##### ***Rainbow Slaw, Beet Greens, Pomegranate Dressing***

#### ***Classic Sandwiches***

##### ***Artisan Smoked Salmon***

Chive Crème Fraiche, Red Onion Slivers, 7 Grain Bread

##### ***Amish Smoked Turkey***

Brie, Apples, Watercress, Honey Mustard, Flaky Mini Croissant

##### ***Roast Beef***

Tomato, Greens, Smoked Gouda, Horseradish Aioli, French Baguette

#### ***Wraps***

##### ***Grilled Chicken Breast***

Gem Lettuce, Smoked Mozzarella, Balsamic Onion Marmalade

##### ***Curried Turkey***

Toasted Almonds, Red Grapes, Lola Rosa Lettuce

##### ***Mediterranean Vegetable***

Grilled Balsamic Vegetables, Tzatziki, Feta Cheese

#### ***Desserts***

##### ***Seasonally Inspired Fresh Fruit***

##### ***Variety of Petit Cupcakes***

##### ***Sable Breton with Fruit***

##### ***Pastry Shop Selection of Dessert Shots***

##### ***Regular & Decaffeinated Coffees***

##### ***Selection of Fine Teas***

***\$70.00 Per Person***



## Cocktail Reception

# Cocktail Reception • *Hors D'oeuvres*

*Please Select a Total of Six Hot and Cold Options*

## **Cold**

### **Peppered Beef Tenderloin**

Onion Bacon Jam, Crostini

### **Truffle, White Bean (GF, V)**

Polenta Crouton

### **Caprese Pipettes (GF, V)**

Ciliegini, Tomato, Basil, Saba,  
Extra Virgin Olive Oil

### **Grilled Octopus**

White Bean, Preserved Lemon, Crostini

### **Maine Lobster Roll**

Lemon, Celery Mayo, Crispy Onions

### **Tandoori Chicken Salad (GF)**

Plantain Chip

### **Rock Shrimp**

Avocado Tostada

### **Ahi Tuna Tartar**

Seaweed, Wasabi, Sesame Cone

## **Hot**

### **Potato and Sweet Pea Samosa (V)**

Tamarind Chutney

### **Brie and Cranberry Tartlette (GF, V)**

Avocado Tostada

### **Truffle Risotto Bombs (V)**

Roasted Garlic Aioli

### **Crispy Artichoke Beignet (GF, V)**

Pomodoro Fondue

### **Petit Vegetable Spring Rolls (V)**

Sweet Thai Chili Sauce

### **Gochujang Chicken Satay**

Kimchi Aioli

### **Chicken Provençale (GF)**

Pomegranate Glaze

### **Lamb and Feta Sliders**

Lemon and Dill Tzatziki

### **Kobe Beef Burger**

Caramelized Vidalia Onion,  
Farmhouse Cheddar

### **Salmon Yakitori**

Soy and Sake Glaze

### **Mini Crab Cake**

Cajun Remoulade

### **Coconut Crusted Shrimp**

Thai Red Curry Sauce

### **Pan-fried Shrimp Gyoza**

Ponzu Dip

**1 Hour: \$44.00 Per Person**

**2 Hours: \$61.00 Per Person**

**3 Hours: \$70.00 Per Person**

**V = Vegetarian**

**GF = Gluten Free**

## Cocktail Reception • Stations

*\*All Prices are based on 1 hour\**

### *Taste of Italy*

Roast Fennel, Orange, Red Onion Salad

Fire Roasted Peppers, Black Olives, Garlic Anchovies, and Capers

Grilled Radicchio, White Beans Alla Toscana

with Extra Virgin Olive Oil & Vin Cotto

Grape Tomato, Ciliegine, Basil and Sea Salt

Rosemary Roasted Portobello Mushroom

Shaved Parmigiano Reggiano, White Truffle Oil

Mountain Gorgonzola

Parmigiano Reggiano

Bel Paese

Prosciutto Di Parma, Soppressata

Italian Artisan Breads

Marinated Cracked Olives

Parmesan Toast, Bread Sticks and Focaccia

**\$42.00 Per Person**

**2 Hour Station: + \$15.00 Per Person**

**3 Hour Station: + \$25.00 Per Person**

### *Mediterranean Specialties*

Roasted Peppers in Extra Virgin Garlic Oil

Basil Marinated Cherry Tomato and Baby Mozzarella

Shaved Fennel, Orange, Red Onion, Black Olives

Drizzled with Orange Extra Virgin Olive Oil

Stuffed Dolma, Imported Olives

Grilled and Marinated Vegetables, Tabbouleh Hummus Babba Ganoush

Octopus, Calamari and Shrimp Salad

### *Selection of Artisan Breads:*

Toasted Naan and Pita Chips, Grilled Focaccia

White Truffle Oil, Assorted Baguettes

Fruits Display with Red & Green Grapes

**\$38.00 Per Person**



## Cocktail Reception • *Stations*

### ***Mini Tuscan Table***

Roasted Peppers

Basil Marinated Cherry Tomato and Baby Mozzarella

Grilled Portobello Mushrooms

Assorted Grilled Vegetables with Aged Balsamic Dressing

Prosciutto and Soppressata

Imported Cheese Display

### ***Selection of Artisan Breads:***

Parmesan Toast, Bread Sticks and Focaccia

Flavored Olive Oil and Black Olive Tapenade

Fruits Display with Red and Green Grapes

Strawberries and Apples

***\$34.00 Per Person***

### ***Tapas***

Confit of Wild Mushroom, Aged Sherry Vinegar

Roast Watermelon, Shaved Jamon Serrano

Fire Roasted Tomato and Peppers with Idiazabal Cheese

Petite Green Romaine, Orange, Black Olive, Pomegranate

with Olive Oil and Sherry Vinegar

Almond, Garlic and Grape Gazpacho Shooter

Roast Vidalia Onion, Pine Nuts, Spring Onions with Cabrales Cheese

Marinated and Grilled Octopus, Shrimp and Squid, Piquillo Peppers

Olives and Grape Tomatoes

Spanish Olives Marinated with Orange and Thyme

Slow Roasted Eggplant, Tomato, Garlic and Parsley

Basket of Toasted Crostini, and Grilled Flatbreads

***\$42.00 Per Person***

## Cocktail Reception • *Stations*

### ***New England Clam Bake Station***

Lobster and Corn Chowder

Fish and Chips-Crispy Sole

Potato Straw and Black Truffle Remoulade

Samuel Adams Steamed Littleneck Clam

Mussels and Marbled Potatoes

Chatham Clam Fritters with Lemon

Caper Tartar Sauce

***\$29.00 Per Person***

***Chef Required \$175.00***

### ***Seafood and Raw Bar***

East Coast Oyster

West Coast Oyster

Littleneck Clams

Poached Shrimp

Fire Roasted Cocktail Sauce

Champagne Mignonette Sauce

***\$38.00 Per Person***

***Chef Required \$175.00***

### ***Sushi Bar***

#### ***Sushi***

Tuna, Maki, Salmon and Yellow Tail

#### ***Rolls***

Spicy Tuna, Yellow Tail, Eel-Avocado,  
Salmon, California Roll and Cucumber

***\$36.00 Per Person***

***Chef Required \$200.00***

## Cocktail Reception • *Stations*

### ***Pasta Station***

***Please Select Two:***

#### ***Cavatappi and Wild Mushroom Sauté (vegan)***

Light Sauce of Garden Vegetables, Tomato and Herbs

#### ***Sausage and Broccoli Rabe Ravioli***

Baby Zucchini, Slow Roast Cherry Tomatoes

Basil Pesto and Niçoise Olives

#### ***Porcini and Ricotta Stuffed Ravioli***

Mascarpone and Truffle Cream Sauce

Sweet Peas and Mushrooms

#### ***Saffron Risotto Primavera***

Smoky Chorizo Sausage

Grilled Shrimp and Spring Onion

#### ***Garganelli with Ragu Bolognese***

Beef Veal and Pork Simmered

Tomatoes, Cream and Herbs

***\$29.00 Per Person***

***Chef Required \$175.00***

## Cocktail Reception • *Stations*

### ***Carving Stations***

#### **Roast Cider Brined Organic Turkey**

Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs  
Pan Gravy, with Chive Buttermilk Biscuit

**\$26.00 Per Person**

***Chef Required \$175.00***

#### **New Zealand Rack of Lamb Provencal**

Rosemary Jus, Toasted Almond Couscous, Ratatouille

**\$31.00 Per Person**

***Chef Required \$175.00***

#### **Roast Pave of Black Angus Sirloin**

(Steak House Style)

Mini Farmhouse Cheddar Twice Baked Yukon Potatoes  
Classic Creamed Spinach, Frizzled Shallots with Red Wine Sauce  
Whole Grain Mustard, Horseradish Sauce

**\$29.00 Per Person**

***Chef Required \$175.00***

### ***Salmon and Tuna Station***

***Please Select Two:***

A Side of Catskill Smoked Salmon with Sliced Onions and Capers  
Smoked Salmon and Tuna Tartar  
Rare Roasted Loin of Tuna in Peppercorn Crust,  
Served with Mango, Tomato and Avocado Salsas

**\$29.00 Per Person**

***Chef Required \$175.00***

## Cocktail Reception • Stations

### ***Asian Station***

#### ***Peking Duck Prepared to Order***

Sticky Bun, Scallion, with Hoisin Sauce  
Steamed and Fried Dumplings with Assorted Fillings  
and Dipping Sauces

#### ***Please Select One:***

Stir Fried Chicken with Oriental Vegetables and Peanut Sauce  
*or*  
Stir Fried Shrimp in Mild Garlic Sauce

***\$34.00 Per Person***

***Chef Required \$175.00***

### ***Spanish Station***

#### ***Paella***

Mussels, Clams, Shrimp, Chicken and Chorizo

#### ***Choice of One:***

Roast Pork Tenderloins Marinated in Cilantro,  
Tequila, and Lime Juice  
Grilled Chicken Breast, Tomato Salsa  
Grilled Skirt Steak with Garlic

#### ***Accompanied By:***

Fried Plantains and Baskets of Tri-Color Tortilla Chips  
Assorted Salsas  
Fresh Guacamole and Sour Cream

***\$33.00 Per Person***

***Chef Required \$175.00***

## Cocktail Reception • Stations

### *Selection of International and Domestic Cheeses*

Whole Fruit and Berry Display

Variety of Breads and Crackers

***\$24.00 Per Person***

### *Fresh Crudite Display*

Hummus and Sour Cream Onion Dip

***\$14.00 Per Person***

**2 Hour Station: + \$15.00 Per Person**

**3 Hour Station: + \$25.00 Per Person**

### *Dessert Station*

Miniature Assorted French Pastries

Chocolate Dipped Strawberries

Pecan Diamonds

Miniature Fruit Tarts

Chocolate Cups filled with Chocolate Mousse

Mini Key Lime Tarts

Wine Glasses Filled with Mixed Berries and

Cream

Whole Cakes and Pies

Regular & Decaffeinated Coffees

Fine Selection of Teas

***\$34.00 Per Person***

## Cocktail Reception • *Banquet Bar*

### ***Bars to Include:***

(Spicy Almonds and Olives Available)

Ketel One, Grey Goose, Tanqueray, Bombay Sapphire, Bacardi, Meyers Dark

Jack Daniels, Famous Grouse, Johnny Walker Black, Bushmills

Harvey's Bristol Crème, Campari, Baileys, Vermouth

Budweiser, Heineken, Amstel Light, Brooklyn Lager, Sam Adams

House Red and White Wine, Coke, Diet Coke, Ginger Ale, Club Soda

Tonic Water, Sparkling Water, Fruit Juices and Mixers

### ***Full Open Bar***

***1 Hour: \$34.00\* 2 Hours: \$45.00\* 3 Hours: \$53.00\****

### ***Limited Bar: Beer, Wine, and Soft Drinks***

***1 Hour: \$30.00\* 2 Hours: \$40.00\* 3 Hours: \$48.00\****

***\*Per Person***

***One Bartender Will Be Required for Every 50 Guests at \$150.00 Each***



Dinner

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## Dinner • Appetizers

**When selecting a served dinner, please read the following instructions:**

**All served dinners are based upon a three-course meal.**

**Please Select (1) Appetizer and (1) Dessert.**

**Your entrée selection will determine the price per person.**

**A choice of two entrees will be priced at the higher priced entrée plus a \$9.00 surcharge.**

### ***Cold***

#### ***Satur Farms Field Greens***

Strawberries, Almonds, Crumbled Aged Goat Cheese, Strawberry Balsamic Dressing

#### ***Roasted Heirloom Beets***

Citrus Segments, Wild Cress, Pistachio, Goat Cheese Fondue, Ginger Pomegranate Vinaigrette

#### ***Maple Brook Farms Burratini***

Baby lettuce, Toy Box Tomatoes, Saba, Lemon Oil, Foccacia Crostini  
*Why not add: Prosciutto di Parma + \$5.00 per person*

#### ***Slightly Peppery Salad***

Baby Arugula, Mizuna, Radicchio, Fennel, Grape Tomato, Toasted Walnuts  
Shaved Parmesan, Citrus Dressing

#### ***Sucrine and Endive Caesar Salad***

Garlic Sourdough Croutons, Creamy Parmesan

#### ***Grilled Shrimp and Sea Scallop***

Cauliflower, Radish, Baby Mizuna, Red Sorrel, Golden Raisin, Caper Vinaigrette

***\*An \$8.00 surcharge will be applied for the following selection:***

#### ***Seared Ahi Tuna***

Avocado, Mango, Watercress, Red Sorrel, Green Shiso, Wasabi Vinaigrette

## Dinner • *Appetizers*

### **Hot**

#### ***Cavatappi and Wild Mushroom Sauté (V)***

Sauce of Garden Vegetables, Tomato and Herbs

#### ***Sausage and Broccoli Rabe Ravioli***

Baby Zucchini, Slow Roasted Cherry Tomatoes

Basil Pesto and Niçoise Olive

#### ***Grilled Rosemary Shrimp Kebab***

#### ***Butternut Squash Risotto***

#### ***Sea Scallops Brochette***

Multigrain Tabbouleh, Mint Yogurt Sauce

#### ***Harvard Club Crab Cake\****

Jicama Slaw, Mango Cilantro Salsa

Mango Lime Aioli

*\*A \$7.00 Surcharge Will Be Applied for the  
Harvard Club Crab Cake*

**V= Vegetarian**

### **Soups**

#### ***Chef's Consommé of the Week***

#### ***Soup du Jour***

#### ***Roast Chicken Broth***

Swiss Chard and Gremolata

#### ***Creamy Potato Leek Soup***

Applewood Smoked Bacon Lardons

### **Seasonal Soups**

#### ***Gazpacho***

Garlic Sourdough Croutons

#### ***Chilled Sweet Pea and Mint Soup***

#### ***Vichyssoise***

Smoked Salmon Lardons

### **Sorbet Intermezzos**

*(Please Choose One)*

#### ***Mango***

#### ***Lemon***

#### ***Blood Orange***

**\$5.00 Per Person**

## **Dinner • Served**

### ***Dinner Entrees • Poultry***

***Please Select One***

#### ***Chicken Provençal***

Mission Fig and Marcona Almond Chutney

#### ***Herb Crust Breast of Chicken***

Stuffed with Goat Cheese and Basil

Roasted Pepper Madeira Sauce

#### ***Tagine Spiced Chicken Breast***

Exotic Moroccan Spice Rub, Preserved Lemon

Dried Apricot Jus

#### ***Teriyaki Glazed Chicken***

Baby Bok

Choy Chiffonade, Sesame Ponzu Dressing

***\$78.00 Per Person***

#### ***Roast Long Island Duck***

Soy-Citrus Marinade, Port Wine Bing Cherry Sauce

***\$82.00 Per Person***

***Chef's Choice of Starch and Vegetable***

***Served with Each Entrée***

### ***Dinner Entrees • Seafood***

***Please Select One***

#### ***Pan Roasted Arctic Char***

Oven Dried Red and Golden Beefsteak Tomatoes

Eggplant Caviar with a Tomato Basil Beurre Blanc

#### ***Almond and Basil Crusted Atlantic Salmon***

Carrot and Ginger Coulis

#### ***Caribbean Spiced Mahi Mahi***

Coconut Lime Sauce and Mango Chutney

***\$82.00 per person***

***A \$6.00 Surcharge Will Be Applied for the following:***

#### ***Striped Bass à la Plancha***

Melting Cherry Tomatoes and Red Onion, Basil Citrus Butter

#### ***Seared Mediterranean Branzino***

Fennel and Sultana Confit

Vermouth Blanc, Toasted Pine Nuts

***Chef's Choice of Starch and Vegetable***

***Served with Each Entrée***

## **Dinner • Served**

### ***Dinner Entrees • Beef***

***Please Select One***

#### ***Grilled 12 Oz. Black Angus Sirloin***

Coffee Chili Rub, Burgundy Reduction

#### ***Rosemary Crusted Filet Mignon***

Brandy and Green Peppercorn Sauce

#### ***Roast Prime Rib of Black Angus Beef***

Au Jus and Horseradish Sauce

#### ***Sliced Tenderloin of Beef***

***Herb Crusted***

Sauce Perigourdine

***\$89.00 Per Person***

***Chef's Choice of Starch and Vegetable  
Served with Each Entrée***

### ***Dinner Entrees • Veal, Lamb & Pork***

***Please Select One***

#### ***Grilled Double Rib Lamb Chops***

Rosemary Reduction

#### ***Grilled Veal Rib Chop***

Porcini Demi Glace

***\$91.00 Per Person***

#### ***Double Cut Pork Porterhouse***

Jalapeño Apple Bourbon Glaze

***\$78.00 Per Person***

***Chef's Choice of Starch and Vegetable  
Served with Each Entrée***

### ***Dinner Entrees • Duet Plates***

***Please Select One***

#### ***Grilled Shrimp and Filet Mignon***

Béarnaise Sauce

#### ***Sautéed Veal Medallion and Crab Cake***

Grain Mustard Sauce

***\$98.00 Per Person***

***Chef's Choice of Starch and Vegetable  
Served with Each Entrée***

## Dinner • Served

### ***Dinner Desserts***

***Please Select One***

#### ***Apple Bread Pudding***

Caramel Sauce

#### ***Seasonal Fruit Tart***

Chantilly Cream

#### ***Tropical Mousse***

Mango Sauce

#### ***Harvard Key Lime Pie***

#### ***Oreo Icebox Cheesecake***

#### ***White Chocolate Mousse***

Chocolate Tulip

#### ***Chocolate Truffle Cake***

Raspberry Coulis

#### ***Trio of Tropical Sorbet***

Chocolate Tulip

#### ***Flourless Chocolate Cake***

Mountain Huckleberry Sauce

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please read the following  
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price per person.***

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higher priced entrée plus a \$9.00 surcharge.***

# Dinner • Buffet

*(Minimum 25 People)*

***Chef Selection of Soup of the Day***

***Assorted Artisan Dinner Rolls***

## ***Salads***

### ***Baby Spinach salad***

Crispy Shallots, Toasted Pecan

Grilled Portobello, Aged Balsamic Vinaigrette

### ***Thai Beef Salad***

Watercress, Papaya, Sweet Crispy Wontons

Sweet Chili Dressing

### ***Artichoke Bean Salad***

Grilled Artichokes, French Beans

Roast Peppers, Pickled Vegetables

### ***Caprese Salad***

Fiore Di Latte, Vine ripe Tomatoes, Basil

Saba and First Press Olive Oil

## ***Entrees***

### ***Boneless Beef Short Ribs***

Caramelized Onion and Stout Braise

### ***Roast Long Island Duck***

Orange Kaffir Lime Sauce

### ***Sautéed Curry Dusted Arctic Char***

Tomato Beurre Blanc

### ***Grilled Shrimp and Penne Pasta***

Slow Roasted Tomato, Zucchini and Basil

Pesto Cream

### ***Chef's Selection of Seasonal Vegetables***

## ***Desserts***

### ***Seasonally Inspired Fresh Sliced Fruit Berries***

### ***Pastry Shop Assortment of Cakes***

### ***Panna Cotta Zabaglione***

### ***Sable Breton with Fruit***

*Regular and Decaffeinated Coffee*

*Fine Selection of Teas*

***\$98.00 Per Person***



*Thank You*