Let us cater to you.

Updated April 2019
Tufts Catering is known for creating successful, delicious events. Whether it’s bagels for twelve or a three-course plated meal for two hundred, our talented planners, service professionals, and award-winning chefs will deliver the caliber of food and service distinctly appropriate for your events.

We also share the university’s deep commitment to sustainability. Our menus use local and sustainable ingredients whenever possible. We offer biodegradable serviceware when appropriate. Our entire team embraces service standards aimed at minimizing waste and maximizing environmental sustainability.
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**ABBREVIATION GUIDE**
- VM  VEGETARIAN
- VG  VEGAN
- GF  GLUTEN-FREE
SEASONAL FEATURED SPECIALS

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<thead>
<tr>
<th>SEPTEMBER 16 – DECEMBER 31</th>
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</thead>
<tbody>
<tr>
<td>• Fall Greens with Shaved Tarentaise Cheese (VM,GF)</td>
</tr>
<tr>
<td>Root Vegetable Chips, Apple Cider Vinaigrette (Plated Only)</td>
</tr>
<tr>
<td>• New England Field Green Salad (VM,GF)</td>
</tr>
<tr>
<td>Vermont Goat Cheese, Dried Cranberries, Maple Balsamic Vinaigrette</td>
</tr>
<tr>
<td>• Panzanella Salad (VM)</td>
</tr>
<tr>
<td>Baby Arugula, Tomato, English Cucumber, Fresh Mozzarella, Red Onion, Grilled Focaccia, Champagne Vinaigrette</td>
</tr>
<tr>
<td>• Quinoa and Watermelon Salad (VM,GF)</td>
</tr>
<tr>
<td>Crumbled Feta, English Cucumber, Red Onion, Mint, Lemon Vinaigrette</td>
</tr>
<tr>
<td>• Grilled Farm-Raised Striped Bass (GF)</td>
</tr>
<tr>
<td>Fresh Corn and Lemongrass Puree</td>
</tr>
<tr>
<td>• Wild Mushroom and Herb Cheese Chicken Roulade</td>
</tr>
<tr>
<td>• Short Rib Ravioli</td>
</tr>
<tr>
<td>Braised Carrots and Roasted Onion Puree</td>
</tr>
<tr>
<td>• Roasted Berbere Spiced Leg of Lamb (GF)</td>
</tr>
<tr>
<td>• Vegan Cassoulet (VG,GF)</td>
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<tr>
<td>Smokey Tempeh, Butterscotch Beans, Black-eyed Peas, Sweet Potato</td>
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</tbody>
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<thead>
<tr>
<th>OCTOBER 1 – DECEMBER 31</th>
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<tbody>
<tr>
<td>• Butternut Squash with Fresh Cranberries (VG)</td>
</tr>
<tr>
<td>Swiss Chard, Walnuts, Allspice, Apple</td>
</tr>
<tr>
<td>• Mexican Street Corn (VM,GF)</td>
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<tr>
<td>• Roasted Wild Mushrooms (VG)</td>
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<tr>
<td>• Grilled Sweet Potatoes with Roasted Jalapeño Butter (VM,GF)</td>
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<tr>
<td>• Heirloom Succotash (VG,GF)</td>
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<table>
<thead>
<tr>
<th>JANUARY 1 – MARCH 31</th>
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<tbody>
<tr>
<td>• Salad of Baby Spinach and Bitter Winter Greens (VM,GF)</td>
</tr>
<tr>
<td>Crumbled Blue Cheese, Toasted Walnuts, Pomegranate Vinaigrette</td>
</tr>
<tr>
<td>• Baby Kale Caesar</td>
</tr>
<tr>
<td>Aged Provolone Cheese, Multigrain Croutons, Lemon and Garlic Dressing</td>
</tr>
<tr>
<td>• Endive Salad with Lentils and Winter Citrus (VG,GF, Plated Only)</td>
</tr>
<tr>
<td>Fresh Grapefruit Segments, Frisée, Tarragon, Champagne Vinaigrette</td>
</tr>
<tr>
<td>• Toasted Farro Root Vegetable Salad (VM)</td>
</tr>
<tr>
<td>Apple Cider Crème Fraîche Dressing</td>
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HOT PLATED AND BUFFET OPTIONS

<table>
<thead>
<tr>
<th>SEPTEMBER 16 – DECEMBER 31</th>
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<tbody>
<tr>
<td>• Atlantic Skate Wing with Warm Olive Tapenade (GF)</td>
</tr>
<tr>
<td>Shallots, Herbs, Champagne Vinaigrette</td>
</tr>
<tr>
<td>• Spinach-and-Ricotta-Stuffed Chicken Roulade Asiago Cheese, Red Onion, Panko Bread Crumbs</td>
</tr>
<tr>
<td>• Sirloin Club Steak with Onion Confit (GF)</td>
</tr>
<tr>
<td>• Braised Lamb Shoulder (GF)</td>
</tr>
<tr>
<td>Pine Nuts, Golden Raisins, Capers</td>
</tr>
<tr>
<td>• Roasted Butternut Squash and Chard Lasagna (VM)</td>
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</tbody>
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<thead>
<tr>
<th>JANUARY 1 – MARCH 31</th>
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</thead>
<tbody>
<tr>
<td>• Cavatappi with Charred Marinara (VM)</td>
</tr>
<tr>
<td>Balsamic, Extra-Virgin Olive Oil, Feta Cheese, Herbs</td>
</tr>
<tr>
<td>• Roasted Brussel Sprouts (VM,GF)</td>
</tr>
<tr>
<td>• Braised Endive (VG,GF)</td>
</tr>
<tr>
<td>• Broccoli Rabe Panzanella (VM)</td>
</tr>
<tr>
<td>Fresh Mozzarella, Toasted Multigrain Baguette, Roasted Tomato Vinaigrette</td>
</tr>
<tr>
<td>• Freekeh Fritters with Local Marinara (VM)</td>
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</tbody>
</table>

When planning your menu, keep in mind our seasonal options - sweet and savory dishes featuring in-season fruits and vegetables.
When planning your menu, keep in mind our seasonal options - sweet and savory dishes featuring in-season fruits and vegetables.

SEASONAL FEATURED SPECIALS

APRIL 1 – JUNE 30
• Strawberry Field Green Salad (VM,GF) Chèvre, Sliced Almonds, Red Onion, Champagne Vinaigrette
• Salad of Sea Bean and Frisée (VM) Carrot, Brioche, Garlic and Sherry Dressing
• Farro and Marinated Artichoke Salad (VG) Slow-Roasted Tomato, Red Onion, Extra-Virgin Olive Oil, Italian Parsley
• Broccoli Rabe Panzanella (VM) Fresh Mozzarella, Toasted Multigrain Baguette, Roasted Tomato Vinaigrette
• Chicken and Broccoli Rabe Ravioli Onion Confit, Preserved Lemon
• Honey-and-Yogurt-Marinated Grilled Chicken (GF) Cipollini Onions
• Grilled Skirt Steak with Spicy Chimichurri (GF)
• Grilled Swordfish (GF)
• Summer Gnocchi (VM) Seasoned Corn, Grape Tomatoes, Arugula, Extra-Virgin Olive Oil, Basil
• Freekeh Fritters with Local Marinara (VM)
• Grilled Sweet Potatoes with Roasted Jalapeño Butter (VM,GF)
• Heirloom Succotash (VG,GF)

JULY 1 - SEPTEMBER 15
• Panzanella Salad (VM) Baby Arugula, Tomato, English Cucumber, Fresh Mozzarella, Red Onion, Grilled Focaccia, Champagne Vinaigrette
• Salad of Radish, Cucumber, and Blossoms (VG,GF) White Balsamic Dressing
• Quinoa and Watermelon Salad (VM,GF) Crumbled Feta, English Cucumber, Red Onion, Mint, Lemon Vinaigrette
• Coffee-Rubbed Beef Tenderloin (GF)
• Goat Cheese Ravioli (VM) Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs
• Roasted Vegetable Lasagna with Local Marinara (VM)
• Roasted Asparagus (VG,GF)
• Mixed Fresh Peas (VM,GF)

HOT PLATED AND BUFFET OPTIONS
• Seafood Ravioli Frutti di Mare Ravioli, Fresh Basil, Scallion Butter
• Honey-and-Yogurt-Marinated Grilled Chicken (GF) Cipollini Onions
• Grilled Skirt Steak with Spicy Chimichurri (GF)
• Grilled Swordfish (GF) Cherry Tomato poached in Extra-Virgin Olive Oil, Fresh Lemon, Basil, Capers
• Heirloom Succotash (VG,GF)
HOT BREAKFAST BUFFET PACKAGE

SCRAMBLED EGGS
Cage-Free Cracked Eggs
• Farm Fresh Scrambled Eggs (VM,GF)
• Egg White Scramble (VM,GF)
• Country Scramble with Sautéed Mushrooms, Peppers, and Onions (VM,GF)
• Baked Ham and Brie with Herbs (GF)

FRITTATA
Italian-Style Baked Eggs with Vegetables & Cheese
• Swiss Chard, Red Onion, and Fontina (VM,GF)
• Tomato, Asparagus, and Provolone (VM,GF)
• Artichoke, Potato, and Asiago (VM,GF)

QUICHE
Savory Egg Custard with Vegetables, Herbs, and Cheese in a Pastry Crust
• Broccoli Cheddar (VM)
• Mushroom and Swiss (VM)

SIDES Choose two
• Applewood Smoked Bacon (GF)
• Chicken and Apple Sausage (GF)
• Pork Sausage Patty (GF)
• Crispy Corned Beef Hash (GF)
• Roasted Red Bliss Potato Home Fries (VM,GF)
• Crispy Potato Cakes
• Sweet Potato Hash (VG,GF)
• Root Vegetable and Quinoa Hash (VG, GF)
• Grilled Roma Tomatoes
• Sautéed Greens

ADDITIONAL HEARTY À LA CARTE OPTIONS
Priced per order. Minimum 15 orders.
• Buttermilk Pancakes with Vermont Maple Syrup (VM) $2.50
• Whole-Grain Pancakes with Wild Blueberries (VM) $3.25
• Gluten-Free Pancakes with Wild Blueberries (VG,GF) $4.50
• Vanilla Cinnamon French Toast (VM) $2.95
• Raisin Challah French Toast (VM) $2.95
• Steel-Cut Oatmeal with Seasonal Toppings $4.75
• Smoked Salmon Platter $6.95
• Maple Tofu Scramble (VG,GF) $4.75
• Buckwheat Pancakes with Vermont Maple Syrup (VM,GF) $3.00
• Scrambled Egg Burrito Toppers with Black Beans, Caramelized Onions, Sautéed Mushrooms, Salsa, Shredded Cheddar Cheese, Hot Sauce (VM,GF) $1.25
• Vegetable Quiche – Serves 8 (VM) $22.00
Choose between: Broccoli Cheddar (VM), Mushroom and Swiss (VM), or Tomato Monterey Jack (VM)
• Hard-Boiled Egg $1.95

DESIGNED TO SERVE:
15-100 Guests
15-Person Minimum

PRICE PER PERSON | $11.50

SERVICE OPTIONS:
Full Service
Select any egg option (scrambled, frittata, or quiche) and choose two sides. Includes freshly brewed coffee, orange juice, fresh fruit salad, and whole-grain muffins.

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CONTINENTAL BREAKFAST BUFFET
$4.95
- Choose two: Assorted Scones, Whole-Grain Muffins, Danish, Plain Butter Croissants, Cinnamon Buns
- Bowl of Fresh Fruit Salad

HEARTY HOT OATMEAL BREAKFAST BAR* $4.75
- Plain or Caramelized-Banana Steel-Cut Oatmeal served with Brown Sugar, Cinnamon, Sliced Unsalted Almonds, Bananas, Blueberries, Assorted Dried Fruits, and Cream

EGG AND MELTED CHEDDAR BREAKFAST SANDWICH* $4.95
- Choose between our traditional Egg and Cheddar Cheese with Crispy Bacon or Sausage Patty on English Muffin (limit one meat per order) or our Egg and Cheddar Cheese with Sliced Tomato Breakfast Sandwich
- Ketchup and Hot Sauce

PETITE CONTINENTAL BUFFET $4.50
- Assortment of Mini Danish, Muffins, Scones, Butter Croissants
- Bowl of Fresh Fruit Salad

DEMIE CHOISISSANT SAMPLER BUFFET $4.95
- Assortment of Butter, Chocolate, Apricot, and Almond Demi Croissants
- Bowl of Fresh Fruit Salad

HEALTHY START BUFFET $5.95
- A variety of wellness cereals with Skim Milk: Cheerios, All-Bran, Special K, Special K Red Berries, Smart Start, Kashi, Heart to Heart Honey Toasted Oats, and Low-Fat Granola with Raisins
- Basket of Bananas or Seasonal Berries (available May through September)

YOGURT AND WARM STRUDEL BUFFET $5.95
- Freshly Baked Apple Strudel served warm
- Individual chilled 0% Fat Greek Yogurts with Granola topping

EUROPEAN BREAKFAST BUFFET $5.95
- Sliced Honeydew Melon with Honey Yogurt dipping sauce
- Platter of Thinly Sliced Prosciutto, Provolone Cheese, and Rosemary and Asiago Scones with Sweet Cream Butter

SMOKED SALMON BUFFET $9.95
- Seasonal Sliced Fruit with Crème Fraîche
- Smoked Salmon Platter with Sliced Onion, Chopped Egg, Chives, Capers, Sliced Tomato, and Cucumbers
- Iggy’s Bagels with Cream Cheese & Sweet Butter
À LA CARTE HEALTHY BREAKFAST

FRUIT PLATTERS
- Fruit Salad $31.20 $52 $72.80
- Whole Fruit Basket $19.20 $32 $44.80
- Sliced Fruit $43.80 $73 $102.20
- Sliced Melon $43.80 $73 $102.20

À LA CARTE BY THE DOZEN
- Green Mountain 0% Fat Greek Yogurt (VM,GF) $22/dozen
- Half-Pints of Low-Fat Milk $10/dozen
- Assorted Kashi Granola Bars $16/dozen
- KIND Bars $25/dozen

HOT BEVERAGES
- New England Coffee (regular and decaf), Assorted Teas $16 $33
  Served with creamer and sweeteners
- Pump Pot – 72oz (9 cups) $16
- Pump Pot – 1.5 gallons, 192oz (24 cups) 3-gallon minimum $33

GO JOE BOXES
- Go Joe Box Coffee, 96oz (12 cups) $16
- 12 Tea Bags and Go Joe Box of Hot Water $14

CHILLED BEVERAGES
- Fruit Juice Orange, Cranberry, Apple, Grapefruit, Tomato $1.60
  6-bottle minimum order
- Fresh Fruit Juices served by the gallon Orange, Cranberry, Apple, Grapefruit $21

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service
See page 43 for more beverage options.
Ask about our Gluten-Free Bakery Goods.
À LA CARTE BAKESHOP

IGGY’S BAGELS (VG) $17/dozen
- Choose one flavor per six bagels:
  Plain, Onion, Garlic, Sesame, Whole Wheat, Cinnamon Raisin, Poppy

BAGEL SPREADS
- Individually Portioned $0.15/serving
  Cream Cheese
    (Plain, Low-Fat, Vegetable)
- Butter $0.15/serving
- Peanut Butter $0.20/serving

SCONES (VM) $17/dozen
- Choose one flavor per every dozen ordered:
  Old-Fashioned Raisin, Cranberry Orange, Blueberry, Chocolate Chip

BAKESHOP WHOLE-GRAIN MUFFINS (VM) $18/dozen
- Choose one flavor per every dozen ordered:
  Banana Nut, Blueberry, Double Chocolate, Cranberry, Corn

ASSORTED DANISH (VM) $18/dozen
  Cinnamon Swirl, Lemon Crème, Maple Pecan, Raspberry Crown

ENGLISH MUFFINS
- Regular or Cinnamon Raisin $17/dozen

ASSORTED HOME-STYLE BREAKFAST BREADS (VM) $15/12 slices
- Banana, Cranberry Walnut, Carrot Raisin, Lemon Poppy, Zucchini, Pumpkin, Apple Spice

APPLE STRUDEL (VM) $10/8 slices

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service

Ask about our Gluten-Free Bakery Goods.

ALMOND DANISH
COFFEE RING (VM) $12/12 slices
- Traditional, Apple, Pecan, Cranberry-Orange, Blueberry

SOUR CREAM COFFEE CAKE (VM) $12/12 slices
- Cinnamon, Blueberry, Lemon Poppy, Chocolate Chip

ASSORTED HOME-STYLE BREAKFAST BREADS (VM) $15/12 slices
- Banana, Cranberry Walnut, Carrot Raisin, Lemon Poppy, Zucchini, Pumpkin, Apple Spice

APRICOT OR RASPBERRY RUGELACH (VM) $12/dozen
- Contains Walnuts and Chocolate Chips
### Wraps and Bistro Sandwiches

**Wrap & Sides Deal**  
$9.25  
Served on assorted wraps. Includes one side salad, chips, and pickle spears.  
**Choose Up to Three Wraps**

- **Sliced Chicken with Herb Mayo**  
  Premium Sliced Deli Chicken, Herb Mayonnaise, Green Leaf Lettuce, Tomato
- **Virginia Ham and Swiss with Dijon**  
  Sliced Virginia Baked Ham, Swiss Cheese
- **Roast Beef with Herb Cheese Spread & Peppers**  
  Thinly Sliced Top Round, Herb and Garlic Cheese Spread, Romaine Lettuce
- **Ancho Chile Tuna Salad**  
  White Tuna, Ancho Chiles, Cheddar, Mayonnaise, and Dijon Dressing
- **Smoked Turkey with Cheddar & Guacamole**  
  Alfalfa Sprouts, Carrots, Chipotle Mayo
- **Roasted Vegetables with Hummus**  
  Roasted Red Pepper Hummus, Peppers, Roasted Squash, Eggplant, Red Onion

- **Mediterranean Salad (VM)**  
  Sliced Cucumber, Marinated Tomato, Romaine Lettuce, Olive Tapenade, Feta Cheese
- **Soy-Roasted Tofu (VG)**  
  Marinated Tofu Spiced with Togarashi, Baby Bok Choy, Shredded Carrot, Edamame Hummus
- **Red Lentil and Spiced Eggplant Wrap (VG)**  
  Baby Kale, Garam Masala, Vegan Mayonnaise
- **Roasted Beet and Walnut (VM)**  
  Watercress, Crumbled Feta, Orange Aioli

**Bistro Sandwich & Sides Deal**  
$12.75  
Served on artisan bread or rolls. Includes any one side salad and Deep River Kettle Chips. Served with pickles, pepperoncini, and olives.  
**Choose Three Sandwiches**

- **Cranberry Turkey**  
  Home-Style Turkey, Cranberry Sauce, Mayonnaise, on Buttery Croissant
- **Chipotle Chicken**  
  Grilled Chicken Spiced with Chipotle Peppers, Guacamole, Romaine Lettuce
- **Classic Italian**  
  Mortadella, Genoa Salami, Ham, Provolone, Roasted Red Peppers, Olive Oil, Oregano
- **Tuna Nicoise**  
  Composed Tuna Salad, Chopped Egg, Olives, Capers, Red Onion, Herbs
- **Fresh Caprese (VM)**  
  Mozzarella, Plum Tomato, Basil
- **Vietnamese Chicken Sandwich**  
  Grilled Chicken, Jalapeño Peppers, Sriracha Aioli on Sub Roll
- **Banh Mi Tofu (VG)**  
  Marinated Tofu, Cucumbers, Carrots, Cilantro, Jalapeño Peppers, Sriracha Aioli
- **Atlantic Smoked Salmon**  
  English Cucumbers, Arugula, Pickled Red Onion, Green Goddess Dressing, Sliced Multigrain

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**Price Includes Side Salad, Chips, and Pickles**

**Designed to Serve:**  
10-Person Minimum

**Priced Per Person**

**Service Options:**  
Economy Drop, Standard, or Full Service

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Continued from previous page

**Sriracha Chicken**
Grilled Chicken Spiced with Sriracha and Ranch, Plum Tomato, Cucumber, Cilantro, Fresh Lime

**Northern Italian Roast Beef**
Goat Cheese Impastata, Fig, Baby Arugula, Pickled Red Onion, on Rosemary Focaccia

**New England Roast Beef**
Red Wine Roasted Vegetables, Roasted Tomato, on Potato Roll

**Grilled Oyster Mushroom (VM)**
Yellow Peppers, Watercress, Truffle Mayonnaise, Marinated with White Balsamic, Lemon, and Jalapeno

**Turkey Cuban**
Thinly Sliced Turkey, Applewood Smoked Bacon, Swiss Cheese, Pickles, Dijonnaise

**Truffle Mayo Chicken**
Onion Medley, Lettuce, Lime, Truffle Mayonnaise

**SIDE SALAD** Choose One

- Garden Salad (VG, GF)
- Balsamic House Salad with Pine Nuts (VM, GF)
- Tri-Color Potato Salad with Apple (VM, GF)
- Four-Grain Salad (VG)
- Mediterranean Bean Salad (VM, GF)
- New England Field Green Salad (VG, GF)
- Panzanella Salad (VM)
- Quinoa and Watermelon Salad (VM, GF)
- Salad of Baby Spinach and Bitter Winter Greens (VM, GF)
- Toasted Farro with Roasted Vegetable Salad (VM)

**PRICE INCLUDES SIDE SALAD, CHIPS, AND PICKLES**

**DESIGNED TO SERVE:**
10-Person Minimum

**PRICED PER PERSON**

**SERVICE OPTIONS:**
Economy Drop, Standard, or Full Service

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SANDWICH PLATTERS

PREMIUM DELI MEATS AND CHEESE PLATTERS
small $96.00  medium $160.00  large $224.00
Served with Artisan Bread or Rolls. Includes Leaf Lettuce, Sliced Tomato, Pickle Spears, Mayonnaise, Dijon, and Yellow Mustard.
Choose up to four options:
Meat and Poultry
Roast Turkey | Smoked Turkey | Roast Chicken
Honey Baked Ham | Roast Beef | Corned Beef Genoa Salami | Spicy Capicola
Vegetarian
Egg Salad
Vegan
Chickpea Hummus
Cheese
American | Cheddar | Muenster
Provolone | Smoked Mozzarella | Gouda
Dill Havarti | Swiss

FINGER SANDWICH PLATTERS
small $90.00  medium $150.00  large $210.00
2 finger sandwiches per person. Minimum of 10 sandwiches per filling. Includes pickle spears.
Choose any three options:
Dill Tuna Salad | Tarragon Chicken Salad
Deviled Ham Salad | Citrus Seafood Salad
Dijon Egg Salad | Roast Sirloin Salad
Smoked Salmon with Caper Cream
Fresh Mozzarella with Basil Pesto

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service
HOT SANDWICH BAR

Service Options: Full Service
Served with Deep River Kettle Chips

- Vegan Sloppy Joe (VG) $11.50
  Simmered Gardein™ Vegetables
  Seasoned with Mesquite
  Accompaniments: Sauteed Mushrooms and Kale, Potato Roll, Hot Sauce

- Southwestern Roll Up (VG) $11.50
  Black Bean and Poblano Pepper Patties
  Accompaniments: Red Slaw, Green Chili Relish, Chopped Tomato, Enchilada Sauce, Tortilla

- Eggplant Parmesan (VM) $11.50
  Accompaniments: Local Marinara, Provolone Cheese, Crushed Red Peppers, Sub Roll

- Buffalo Chicken Meatball Sub $11.50
  Accompaniments: Romaine Slaw, Blue Cheese Crumbles, Frank’s Hot Sauce, Torpedo Roll

- Chicken Parmesan $11.50
  Accompaniments: Local Marinara, Provolone Cheese, Crushed Red Peppers, Sub Roll

- Shrimp Po’Boy $12.50
  Accompaniments: Watercress, Cucumber, Spicy Remoulade, Buttery Brioche

- Deconstructed Hot Pastrami $12.50
  Accompaniments: Mustard Jus, Caramelized Onion, Crispy Slaw, Swiss Cheese, Jumbo English Muffins

- Steak and Cheese $13.50
  Accompaniments: Cheddar Cheese, Sweet Peppers, Sautéed Onions, Torpedo Roll

DESIGNED TO SERVE:
15-100 Guests
15-Person Minimum
PRICED PER PERSON
CHILLED LUNCH AND DINNER PLATTERS

VERMONT ROASTED TURKEY PLATTER (GF)
Maple Roast Turkey Breast, Cranberry-Orange Relish
small $60.00 medium $100.00 large $140.00

SLICED GRILLED CHICKEN BREAST PLATTER (GF)
small $66.00 medium $110.00 large $154.00

COFFEE-SPICED FLAT IRON STEAK PLATTER (GF)
Thinly Sliced Flat Iron Steak, Coffee Spiced, Served Medium Rare
small $90.00 medium $150.00 large $210.00

SLICED CHEESE PLATTER (VM,GF)
Swiss, Cheddar, Monterey Jack
small $22.50 medium $37.50 large $52.50

DELI SALAD PLATTER (GF)
(choose up to two) Dill Tuna Salad, Tarragon Chicken Salad, Egg Salad, Deviled Ham, Seafood Salad
small $56.40 medium $94.00 large $131.60

SMOKED SALMON PLATTER (GF)
Thinly Sliced Nova Scotia Smoked Salmon, Chopped Red Onion, Egg, Chives, Capers, Sliced Cucumber
small $112.80 medium $188.00 large $263.20

BEEF TENDERLOIN PLATTER (GF)
Herb Crusted, Thinly Sliced Beef Tenderloin, Served Medium Rare
small $160.00 medium $275.00 large $385.00

CHILLED ROASTED SALMON PLATTER
NEW (choose one) Sesame Rubbed Salmon Filet with Togarashi Seasoning, Poached Salmon with Fresh Lemon and Marjoram.
Sold in increments of 25 servings $135

MEZZE PLATTER (VM,GF)
Selection of Middle Eastern spreads including Chickpea Hummus, Red Pepper Hummus, Marinated Feta, Pita Wedges, Crudité, Olives
small $71.40 medium $119.00 large $166.60

GRILLED PORTOBELLO MUSHROOM PLATTER (VG,GF)
Olive Oil, Balsamic Vinegar, Fresh Herbs
small $67.20 medium $112.00 large $156.80

GRILLED TOFU PLATTER (VG,GF)
Grilled Tofu, Chimichurri Sauce
small $66.00 medium $110.00 large $154.00

GRILLED VEGETABLES WITH PESTO PLATTER (VM,GF)
Grilled Zucchini, Squash, Eggplant, Red Onion, Nut-Free Basil Pesto
small $67.20 medium $112.00 large $156.80

SLICED BUFFALO MOZZARELLA, TOMATO, AND BASIL PESTO PLATTER (VM,GF)
small $72.00 medium $120.00 large $168.00

VEGETABLE ANTIPASTO PLATTER (VM)
Artichoke, Fresh Mozzarella, Zucchini, Summer Squash, Eggplant, Portobello Mushroom, Red Peppers, Black Olives
small $72.00 medium $120.00 large $168.00

RELISH TRAY
Lettuce, Tomato, Pickles, Roasted Peppers, Pepperoncini, Olives
small $15.00 medium $25.00 large $35.00

SANDWICH CONDIMENTS PLATTER
Green Leaf Lettuce, Sliced Tomato, Red Onion, Pickles
small $19.20 medium $32.00 large $44.80

BASKET OF ARTISAN BREADS
small $15.00 medium $25.00 large $35.00

SANDWICH SPREADS (choose up to two)
Mustard: Dijon (VG), Whole Grain (VG), Honey, Spicy Brown (VG), Yellow (VG)
Mayonnaise: Lemon Aioli, Garlic Herb, Roasted Red Pepper, Chipotle
Herb Spread: Chimichurri (VG), Nut-Free Basil Pesto, Garlic Herb, Salsa Olive Tapenade (VG)
SIDE SALADS AND À LA CARTE OPTIONS

MIXED GREEN SALADS AND COMPOSED VEGETABLES À LA CARTE
small $38.40  medium $64.00  large $89.60
• Garden Salad (VG,GF)
• Mesclun Field Greens with Mandarin Oranges, Almond Slivers, and Citrus Dressing (VG,GF)
• Mesclun Greens with Garden Vegetables and Choice of Dressing (VM)
• Baby Spinach Salad with Walnut and Blue Cheese (VM,GF)
• Lemon-and-Oregano-Marinated Vegetables (VG,GF)
• Crispy Cole Slaw (VM)
• Red Bliss Potato Salad with Mayonnaise (VM)
• Potato Salad Vinaigrette (VG)
• Southwestern Caesar Salad
• Red Slaw (VG,GF)

SMALL serves 15
MEDIUM serves 25
LARGE serves 35

DESIGNED TO SERVE:
15-Person Minimum

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service

gardensalad@tufts.edu

PASTA SALADS À LA CARTE
small $46.80  medium $78.00  large $109.20
• Herbed Orzo with Feta and Kalamata Olives (VM)
• Whole-Wheat Penne with White Beans and Vegetables (VG)
• Tortellini with Garden Vegetables (VM)

SOUP DU JOUR À LA CARTE $46.00
• 1 gallon serves 12-16 guests

À LA CARTE
• Ripple Potato Chips (VG,GF) $12.50
  (10 servings per order)
• Individual Bags of Assorted Deep River Kettle Chips (VG,GF) $1.50
• Individual Bags of Terra Chips (VG,GF) $1.50

GRAIN AND BEAN SALAD À LA CARTE
small $40.80  medium $68.00  large $95.20
• Quinoa with Red Beans (VG,GF)
• Four-Grain Salad (VG)
• Smokey Chipotle Bean Salad (VG)
• Mediterranean Bean Salad (VM,GF)
• Buckwheat Tabbouleh (VG,GF)

SEASONAL COMPOSED SALADS
small $46.80  medium $78.00  large $109.20
• Kale and Walnut Pesto Salad (VM)
  SEASONAL September 16 – December 31
• Broccoli Rabe Panzanella (VM)
  SEASONAL September 16 – December 31, April 1 – June 30
• Endive Salad with Lentils and Winter Citrus (VG,GF)
  SEASONAL January 1 – March 31
• Toasted Farro with Roasted Vegetable Salad (VM)
  SEASONAL January 1 – March 31
• Farro and Marinated Artichoke Salad (VG)
  SEASONAL April 1 – June 30
• Quinoa and Watermelon Salad (VM,GF)
  SEASONAL July 1 – December 31
• Sea Bean and Fingerling Potato Salad (VG,GF)
  SEASONAL July 1 – September 15
• Panzanella Salad (VM)
  SEASONAL July 1 – December 31

SEASONAL September 16 – December 31
• Kale and Walnut Pesto Salad (VM)
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  SEASONAL July 1 – September 15
• Panzanella Salad (VM)
  SEASONAL July 1 – December 31

SEASONAL April 1 – June 30
• Kale and Walnut Pesto Salad (VM)
  SEASONAL April 1 – June 30
• Broccoli Rabe Panzanella (VM)
  SEASONAL April 1 – June 30
• Endive Salad with Lentils and Winter Citrus (VG,GF)
  SEASONAL May 1 – August 31
• Toasted Farro with Roasted Vegetable Salad (VM)
  SEASONAL May 1 – August 31
• Farro and Marinated Artichoke Salad (VG)
  SEASONAL September 16 – December 31
• Quinoa and Watermelon Salad (VM,GF)
  SEASONAL September 16 – December 31
• Sea Bean and Fingerling Potato Salad (VG,GF)
  SEASONAL September 16 – December 31
• Panzanella Salad (VM)
  SEASONAL September 16 – December 31

SEASONAL July 1 – December 31
• Kale and Walnut Pesto Salad (VM)
  SEASONAL July 1 – December 31
• Broccoli Rabe Panzanella (VM)
  SEASONAL July 1 – December 31
• Endive Salad with Lentils and Winter Citrus (VG,GF)
  SEASONAL August 1 – November 30
• Toasted Farro with Roasted Vegetable Salad (VM)
  SEASONAL August 1 – November 30
• Farro and Marinated Artichoke Salad (VG)
  SEASONAL November 1 – February 28
• Quinoa and Watermelon Salad (VM,GF)
  SEASONAL November 1 – February 28
• Sea Bean and Fingerling Potato Salad (VG,GF)
  SEASONAL November 1 – February 28
• Panzanella Salad (VM)
  SEASONAL November 1 – February 28
**BOX LUNCHES**

**BOX LUNCH SANDWICHES**  $14.25

Choose four sandwiches per box lunch event

- Chicken Salad with Lettuce on a Telera Roll
- Tuna with Lettuce on a Telera Roll
- Roast Beef and Provolone Cheese on a Telera Roll
- Roast Turkey and Cheddar on a Wheat Roll
- Smoked Ham and Swiss Cheese on a Wheat Roll
- Hummus and Tabouleb Wrap with Carrots and Spinach on a Cedar's Wheat Wrap (VG)
- Roasted Turkey with Lettuce on a Gluten-Free Roll (GF)
- Grilled Chicken, Tomato, and Mozzarella with Nut-Free Basil Pesto on a Gluten-Free Roll (GF)
- Classic Turkey Club with Applewood Smoked Bacon, Tomato, and Mayonnaise on a Cedar's Wheat Wrap

- Chipotle Chicken with Guacamole and Lettuce on a Cuban Sub Roll
- Roast Beef with Brie, Whole-Grain Mustard, Lettuce, and Mayonnaise on a Multigrain Roll
- Southwestern Spiced Black Bean and Cheddar on a Cedar's Wheat Wrap (VM)
- Grilled Portobello with Balsamic, Salad Greens, and Herb Goat Cheese Spread on a Multigrain Roll (VM)
- Fresh Mozzarella and Balsamic Tomato on a Telera Roll (VM)

**BEVERAGES**

Choose up to three per box lunch event

- Bottled Water
- Coke
- Diet Coke
- Sprite
- Diet Sprite
- Canada Dry Ginger Ale

**DESIGNED TO SERVE:**
15-Person Minimum

**PRICED PER PERSON**

**SERVICE OPTIONS:**
Economy Drop

Includes sandwich, seasonal whole fruit, Deep River Kettle Chips, beverage, and chocolate chip cookie.
CHAse CeNteR MeetiNG PacKagEs

Have your meeting, retreat, or workshop at the Chase Center, and we’ll take care of all the details—at a great price! The 1,600 square foot, light-filled room accommodates approximately 70 guests in many seating configurations. Choose a meeting package, then let us do the rest.

SELECT FROM ONE OF FOUR MEETING PACKAGES:

MORNING CONTINENTAL MEETING PACKAGE
available 7:30am – 10:30am / $15.75 per person
Freshly-baked Breakfast Pastries, Fresh Fruit Salad, Organic Greek Yogurt, Granola, Individual Fruit Juices

MORNING MEETING WITH LUNCH PACKAGE
available 7:30am – 2:00pm / $25.50 per person
Morning:
Freshly-baked Breakfast Pastries, Fresh Fruit Salad, Organic Greek Yogurt, Granola, Individual Fruit Juices
Lunch:
Assorted Tufts Catering Wraps and Bistro Sandwiches, a Seasonal or Deli Salad, Deep River Chips, Lunch Beverages, Freshly-baked Cookies/Brownies
Afternoon Break: Petit Dessert Bars, Fruit Platter
Beverage Service Refreshed All Day

FULL DAY MEETING PACKAGE
available 7:30am – 5:00pm / $30.50 per person
Morning:
Organic Greek Yogurt, Granola, Individual Fruit Juices
Lunch:
Assorted Tufts Catering Wraps and Bistro Sandwiches, a Seasonal or Deli Salad, Deep River Chips, Lunch Beverages, Freshly-baked Cookies/Brownies
Afternoon Break: Petit Dessert Bars, Fruit Platter
Beverage Service Refreshed All Day

AFTERNOON MEETING WITH LUNCH PACKAGE
available 11:00am – 5:00pm / $23.95 per person
Lunch:
Assorted Tufts Catering Wraps and Bistro Sandwiches, a Seasonal or Deli Salad, Deep River Chips, Lunch Beverages, Freshly-baked Cookies/Brownies
Afternoon Break: Petit Dessert Bars, Fruit Platter
Beverage Service Refreshed All Day

MEETING PACKAGE ADD-ONS

BREAKFAST:
Vegetable Quiche: $22 each (8 servings)
Egg Breakfast Sandwiches: $2.75 each (15 minimum)

LUNCH:
Fresh Homemade Soup: $46 per gallon (12-16 servings)
Meeting-friendly Kettle Meals, see page 28

BREAK:
Warm Chocolate Chip Pan Cookie: $12, (serves 12)
Nutrigrain Bars: $16 per dozen
KIND Bars: $25 per dozen
Chase Snax – assortment of sweet & salty snacks served in glass jars: $4.25 per serving (10 minimum)

ALL MEETING PACKAGES INCLUDE:
• Your Tufts Facilities Service order will be placed and managed by Tufts Catering
• We will also create and submit a custom room set-up diagram on your behalf
• Tufts Catering Service throughout the day:
  • Freshly-brewed Coffee, Decaf, Hot Tea, and Citrus-infused Chilled Water to keep your guests energized, engaged, and hydrated
  • Pads of Paper, Pens, and Assorted Hard Candies for each attendee
  • Floor-length Ivory Linen for all Buffets and Guest Tables
• Presentation Aides: Easels, Flip Charts, Dry Erase Boards, Markers, Podium, LCD Projector and Drop-down Screen, and Access to Chase Center Video Equipment (Audio Services not included)
• 25% savings on all food, beverages, amenities, and attendant services

Make your event ZERO WASTE and Sustainable by adding China, Silverware, and Glassware! Contact your Catering Sales Rep for details.
INTERNATIONAL BUFFET

CHILLED BUFFET
Service Options: Economy Drop or Full Service
• Mediterranean $14.95
  Herb-Marinated Chicken with Harissa, Sliced Moroccan Steak, Grilled Eggplant, Spicy Garbanzo Beans, Tabbouleh, Herbed Orzo with Feta and Kalamata Olives, Flatbreads
• Southeast Asian $15.25
  Barbecue Hoisin Chicken, Poached Lemongrass Salmon, Lo Mein Salad with Shiitake Mushrooms, Vietnamese Lime Slaw, Mesclun Field Greens, and Fresh Asian Herbs in Thai Vinaigrette
• Vegetarian Harvest $14.25
  Grilled Vegetables and Mushrooms, Fresh Mozzarella and Tomato, Grilled Romaine Penne Salad, Antipasto Vegetables, White Bean Salad, Sliced Focaccia
• Tex Mex $15.25
  Tomatillo Marinated Chicken, Jalapeñ0 and Lime Sliced Beef, Southwestern Caesar Salad, Red Slaw, Smokey Chipotle Bean Salad, Lime Crema

HOT BUFFET
Service Options: Full Service
• Build Your Own Burrito $13.50
  Choose two fillings: Pork Carnitas, Seasoned Ground Beef, Pulled Chicken, Smokey BBQ Tempeh
  Includes Sautéed Peppers and Onions, Mexican Rice, Refried Beans, Corn, Lime, Cilantro, Sour Cream, Guacamole, Tomato Salsa, Pico de Gallo, Shredded Cheese
• Asian Noodle Bar $19.00
  Choose three proteins: Marinated Chicken, Marinated Beef, Chinese Sausage, Roasted Tofu
  Includes Asian Noodles, Stir-Fried Vegetables, Edamame, Bean Sprouts, Scallion, Cilantro, Lime, Thai Red Curry and Sesame Garlic Sauce served on the side
• Shawarma Buffet $16.75
  Choose two fillings: Falafel, Chicken, Lamb
  Includes Pickled Vegetable Salad, Buckwheat Tabbouleh, Chopped Romaine Lettuce, Cucumber, Tomato, Pita, Tahini, Tzatziki
• Mixed Italian Grill $15.25
  Balsamic Marinated Steak Tips, Italian and Chorizo Sausage with Wilted Greens and Onion, Grilled Vegetables, Endive and Portobello Mushroom with White Bean Salad, Rosemary and Parmesan Biscuit

DESIGNED TO SERVE:
15-100 Guests
15-Person Minimum
PRICED PER PERSON
BARBECUE BUFFET

AMERICAN CLASSIC BBQ $13.00
- Grilled Bourbon Chicken Breast
- Hot Dogs
- Choose three side salads:
  - Potato Salad with Mayonnaise
  - Coleslaw
  - Italian Vegetable Pasta Salad
  - Garden Salad
- Includes:
  - Lettuce/Tomato/Onion platter
  - Sliced Cheese platter
  - Sesame Hamburger Buns
  - Hot Dog Buns
  - Condiments
  - Assorted Jumbo Cookies

SMOKEHOUSE BBQ $19.50
- Choose two:
  - Texas-Style Brisket
  - Carolina-Style Pulled Pork
  - Smoked Eight-Way-Cut Bone-In Chicken
- Includes:
  - Vegetarian Baked Beans
  - Creamy Mac and Cheese
  - Corn Bread
  - Red Cabbage Slaw
  - Mesclun with Garden Vegetables
  - Seeded Rolls
  - Assortment of Barbecue Sauces
  - Choice of Warm Apple Pie with Whipped Cream
  - Vanilla Bean Pound Cake with Berries

DESIGNED TO SERVE:
15-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Full Service

À LA CARTE
12-order minimum per item
- Sweet Potato Burger | Roasted Beet and Kale Vegan Burger | Garden Burger
  - With Seeded Whole-Wheat Roll $3.50 per order
  - Grilled Tofu with Chimichurri Sauce $2.25 per order
HOT BUFFETS—FISH OPTIONS

DESIGNED TO SERVE:
15-100 Guests
15-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
Available for lunch or dinner

CHOOSE FROM:
Fish, Poultry, Beef, Pasta, or Vegetarian options

ADD A VEGETARIAN OR VEGAN DISH
$7.95 per order, 15-order minimum

Includes fresh rolls with butter, choice of one green salad, one entrée, two sides, dessert, freshly brewed coffee, and ice water.

See pages 24-26 for salad, side, and dessert options.

HOUSE-MADE COD CAKES WITH REMOULADE
Flaked Cod, Potato, Herbs, Bread Crumbs
$25.50

MAINE REDFISH WITH CHORIZO BOUILLABAISSE
Saffron Broth, Potato, Fennel, Julienne Peppers
$20.50

HERBED PANKO-CRUSTED TILAPIA
Lemon, Herbs, Seasoned Panko Crumbs
$23.50

MISO-GLAZED ATLANTIC HAKE (GF)
Red Miso, Rice Wine, Shallots
$24.50

GRILLED ATLANTIC SALMON WITH PESTO (GF)
Salmon farmed on Bay of Fundy, Nut-Free Basil Pesto
$23.50

THAI SALMON WITH STICKY COCONUT (GF)
Coconut, Tamari, Ginger, Scallion, Almonds
$23.50

ALMOND-CRUSTED SALMON (GF)
Pan-Seared Salmon, Sliced Almonds, Fresh Thyme, Whole-Grain Mustard, Garlic
$23.50

ROASTED MONKFISH WITH HARISSA (GF)
Atlantic Monkfish, North African Spices
$22.50

GRILLED FARM-RAISED STRIPED BASS (GF)
Fresh Corn and Lemongrass Puree
SEASONAL September 16 - December 31
$26.50

ATLANTIC SKATE WING WITH WARM OLIVE TAPENADE (GF)
Shallots, Herbs, Champagne Vinegar
SEASONAL January 1 - March 31
$25.50

GRILLED SWORDFISH (GF)
Cherry Tomato Poached in Extra-Virgin Olive Oil, Fresh Lemon, Basil, Capers
SEASONAL April 1 - September 15
$29.00
HOT BUFFETS - POULTRY OPTIONS

GRILLED LEMONGRASS CHICKEN (GF) $17.50
Aromatic broth of Lemongrass, Ginger, Garlic, Jalapeño, Cilantro

PAN-SEARED CHICKEN PICCATA $17.50
Pan-Seared Chicken Breast, Lemon, White Wine and Butter Sauce, Capers

SPANISH-OLIVE-BRAISED CHICKEN THIGHS (GF) $18.50
White Wine and Saffron Broth, Smoked Paprika

KOREAN BONE-IN CHICKEN THIGHS (GF) $17.50
Sesame, Tamari, Honey, Ginger, Scallion

MOJITO-MARINATED CHICKEN (GF) $17.50
Light Rum, Fresh Lime, Mint, Black Beans Cubano

MAPLE TURKEY BREAST WITH TRADITIONAL SIDES $18.50
Herb Stuffing, Pan gravy, Cranberry Sauce

ROASTED STATLER BREAST OF CHICKEN WITH JUS (GF) $18.50
Natural Jus with Herbs

SYRIAN SPICED CHICKEN (GF) $18.50
Grilled Chicken Breast with Braised Turkish Apricots

SRIRACHA RANCH HALAL CHICKEN (GF) $17.50
Halal Chicken Thigh, Sriracha Yogurt with Ranch, Fresh Lime

WILD MUSHROOM AND HERB CHEESE CHICKEN ROULADE $23.50
SEASONAL September 16 - December 31

SPINACH-AND-RICOTTA-STUFFED CHICKEN ROULADE $19.50
Boneless Breast of Chicken, Herbed Ricotta, Asiago Cheese
SEASONAL January 1 - March 31

CHICKEN AND BROCCOLI RABE RAVIOLI $23.50
Onion Confit, Preserved Lemon
SEASONAL April 1 - June 30

HONEY-AND-YOGURT-MARINATED GRILLED CHICKEN (GF) $23.50
Statler Chicken Breast Marinated in Greek Yogurt and Garam Masala, Honey, Ginger, Roasted Cipollini Onions
SEASONAL April 1 - September 15

DESIGNED TO SERVE:
15-100 Guests
15-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
Available for lunch or dinner

CHOOSE FROM:
Fish, Poultry, Beef, Pasta, or Vegetarian options

ADD A VEGETARIAN OR VEGAN DISH
$7.95 per order, 15-order minimum
Includes fresh rolls with butter, choice of one green salad, one entrée, two sides, dessert, freshly brewed coffee, and ice water.
See pages 24-26 for salad, side, and dessert options.

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### HOT BUFFETS—BEef AND LAMB OPTIONS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>SPICY RED CURRY BEEF AND BROCCOLI (GF)</strong></td>
<td>$22.50</td>
</tr>
<tr>
<td>Coconut, Fish Sauce, Bamboo Shoots, Julienne Pepper, Thai Basil</td>
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<tr>
<td><strong>GINGERED BEEF AND SHIITAKE MUSHROOM STIR-FRY (GF)</strong></td>
<td>$21.50</td>
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<tr>
<td>Sesame, Tamari, Fresh Ginger, Broccoli, Shiitake Mushrooms</td>
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<tr>
<td><strong>MESQUITE-RUBBED FLAT IRON STEAK (GF)</strong></td>
<td>$23.50</td>
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<tr>
<td>Roasted Onion, Tabasco</td>
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<tr>
<td><strong>STEAK TIPS WITH MUSHROOMS AND CIPOLLINI ONIONS</strong></td>
<td>$22.50</td>
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<tr>
<td>Marinated Tenderloin Tips, Sautéed Mushrooms, Sweet Cipollini Onions</td>
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<tr>
<td><strong>HOUSE-MADE MOROCCAN KEFTA MEATBALLS (GF)</strong></td>
<td>$18.50</td>
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<tr>
<td>Hearty Meatballs, North African Spices, Cucumber and Mint Yogurt Sauce</td>
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<tr>
<td><strong>RED-WINE-BRAISED BEEF SHORT RIBS (GF)</strong></td>
<td>$31.50</td>
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<tr>
<td>Rich Veal Stock, Red Wine, Onion</td>
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<tr>
<td><strong>SIRLOIN CLUB STEAK WITH ONION CONFIT (GF)</strong></td>
<td>$27.50</td>
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<td>SEASONAL January 1–March 31</td>
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<tr>
<td><strong>COFFEE-RUBBED BEEF TENDERLOIN (GF)</strong></td>
<td>$27.50</td>
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<td>SEASONAL April 1–June 30</td>
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<tr>
<td><strong>GRILLED SKIRT STEAK WITH SPICY CHIMICHURRI (GF)</strong></td>
<td>$25.50</td>
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<td>SEASONAL April 1–September 15</td>
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<tr>
<td><strong>ROASTED BERBERE SPICED LEG OF LAMB (GF)</strong></td>
<td>$27.50</td>
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<tr>
<td>SEASONAL September 16–December 31</td>
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<tr>
<td><strong>BRAISED LAMB SHOULDER (GF)</strong></td>
<td>$28.50</td>
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<tr>
<td>Pine Nuts, Golden Raisins, Capers</td>
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<td>15-100 Guests</td>
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<td>Fish, Poultry, Beef, Pasta, or Vegetarian options</td>
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<tr>
<td><strong>ADD A VEGETARIAN OR VEGAN DISH</strong></td>
<td>$7.95</td>
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<td>Includes fresh rolls with butter, choice of one green salad, one entrée,</td>
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<tr>
<td>two sides, dessert, freshly brewed coffee, and ice water.</td>
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<tr>
<td>See pages 24–26 for salad, side, and dessert options.</td>
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</tbody>
</table>
### HOT BUFFETS - PASTA OPTIONS

**RAINBOW TORTELLINI PRIMAVERA (VM)** $20.50  
Cheese Tortellini, Creamy White Wine and Asiago Sauce, Garden Vegetables

**MEDITERRANEAN PASTA (VM)** $17.50  
Cavatappi, White Wine, Onion and Herb Sauce, Eggplant, Baby Spinach, Artichoke, Capers

**CHICKEN BROCCOLI PENNE** $20.50  
Creamy Garlic and White Wine Sauce, Broccoli Florets, Fresh Herbs, Grated Romano

**PASTA BOLOGNESE** $17.50  
Cavatappi, Pancetta, Beef and Red Wine Sauce, Wild Mushroom, Parmesan

**SEAFOOD SCAMPI** $24.50  
Scallops, Shrimp, Whitefish, Lemon and White Wine Butter Sauce, Garlic, Parsley

**TRADITIONAL LASAGNA**  
(RM, Order increments of 20) $17.50  
Ricotta and Mozzarella Cheese, Marinara, Parmesan

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**CLASSIC MACARONI AND CHEESE (VM)** $17.50  
Creamy Vermont Cheddar Sauce, Elbow Macaroni

**PASTA WITH GRILLED TOMATO, SPINACH, AND GARLIC OIL (VM)** $16.50  
Farfalle Pasta, Garlic and Herb Extra-Virgin Olive Oil, Parmesan

**POTATO GNOCCHI WITH TOMATO AND MUSHROOMS (VM)** $17.50  
White Beans, Garlic, Herbs

**PAPPARDELLE WITH RAINBOW CHARD AND RED PEPPER CREAM (VM)** $21.50  
Sweet Roasted Red Pepper and Cream Sauce, Smoked Paprika, Grated Parmesan

**SHORT RIB RAVIOLI** $23.50  
Braised Carrots and Roasted Onion Puree  
SEASONAL September 16 – December 31

**CAVATAPPI WITH CHARRED MARINARA (VM)** $17.50  
Balsamic, Extra-Virgin Olive Oil, Feta Cheese, Herbs  
SEASONAL January 1 – March 31

**THREE-CHEESE BAKED ZITI (VM)** $17.50  
Ricotta, Asiago, Smoked Mozzarella, Marinara

**ROASTED BUTTERNUT SQUASH AND CHARD LASAGNA (VM)** $17.50  
Caramelized Squash, Herbed Ricotta, Garlic Cream  
SEASONAL January 1 – March 31

**GOAT CHEESE RAVIOLI (VM)** $22.50  
Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs  
SEASONAL January 1 – March 31

**ROASTED VEGETABLE LASAGNA WITH LOCAL MARINARA (VM, Order increments of 20)** $21.50  
SEASONAL April 1 – June 30

**SUMMER GNOCCHI (VM)** $21.50  
Seasoned Corn, Grape Tomatoes, Arugula, Extra-Virgin Olive Oil, Basil  
SEASONAL July 1 – September 15

**SEAFOOD RAVIOLI** $29.00  
Frutti di Mare, Fresh Basil, Scallion Butter  
SEASONAL July 1 – September 15

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**Designed to Serve:**  
15-100 Guests  
15-Person Minimum

**Priced Per Person**

**Service Options:**  
Full Service  
Available for lunch or dinner

**Choose From:**  
Fish, Poultry, Beef, Pasta, or Vegetarian options

**Add a Vegetarian or Vegan Dish**  
$7.95 per order, 15-order minimum  
Includes fresh rolls with butter, choice of one green salad, one entrée, two sides, dessert, freshly brewed coffee, and ice water.

See pages 24-26 for salad, side, and dessert options.
HOT BUFFETS - VEGETARIAN OPTIONS

ISRAELI COUSCOUS-STUFFED PEPPERS WITH HARissa (VM)
Sweet Roasted Pepper, Kidney and Garbanzo Beans, North African Spices $16.50

FRENCH LENTIL AND MUSHROOM CASSEROLE (VG)
Oyster and Crimini Mushrooms, Cauliflower Puree, Red Swiss Chard, Bread Crumbs $18.50

BLACK BEAN ENCHILADA (VM)
Black Beans Cubano, Cumin-Roasted Peppers, Monterey Jack Cheese, Spicy Chili Sauce, Flour Tortilla $18.50

SPANAKOPITA PIE (VM)
Ricotta and Feta Cheese, Baby Spinach, Sweet Onion, Buttery Phyllo $16.50

ROASTED RED CURRY COCONUT TOFU (VG, GF)
Crusted Coconut Tofu, Red Curry Sauce $18.50

RED QUINOA WITH WHITE BEANS AND ARTICHOKE (VG, GF)
Roasted Fennel and Carrots, Wilted Baby Spinach $16.50

VEGAN SWEDISH MEATBALLS (VG)
Cashew and Herb Sauce $16.50

VEGAN CASSOULET (VG, GF)
Smokey Tempeh, Butterscotch Beans, Black-eyed Peas, Sweet Potato SEASONAL September 16-December 31 $18.50

BUTTERNUT SQUASH WITH FRESH CRANBERRIES (VG)
Swiss Chard, Walnuts, Allspice, Apple SEASONAL September 16-December 31 $18.50

FREEKEH FRITTERS WITH LOCAL MARINARA (VM)
SEASONAL July 1-September 15 $17.50

DESIGNED TO SERVE:
15-100 Guests
15-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
Available for lunch or dinner
Includes fresh rolls with butter, choice of one green salad, one entrée, two sides, dessert, freshly brewed coffee, and ice water.

See pages 24-26 for salad, side, and dessert options

catering.tufts.edu
Choose one salad and two sides for Hot Buffet Entrées.

**SALADS**

Choose one salad

- Garden Salad (VG,GF)
- Mesclun with Garden Vegetables (VM)
- Mesclun Field Greens with Mandarin Oranges, Almond Slivers, Citrus Dressing (VG,GF)
- Baby Spinach Salad with Red Grapes, Chopped Walnuts, Red Onion, Crumbled Blue Cheese, Roasted Garlic Dressing (VM,GF)
- New England Field Green Salad (VM,GF) SEASONAL September 16 –December 31
- Salad of Baby Spinach and Bitter Winter Greens (VM,GF) SEASONAL January 1 –March 31
- Strawberry Field Green Salad (VM,GF) SEASONAL April 1 –June 30
- Salad of Sea Bean and Frisée (VM) SEASONAL April 1 –June 30
- Panzanella Salad (VM) SEASONAL July 1 –December 31
- Salad of Radish, Cucumber, and Blossom (VG,GF) SEASONAL July 1 –September 15
HOT BUFFETS – SIDE OPTIONS

SIDES
Choose two sides
- Steamed Red Bliss Potatoes (VG,GF)
- Garlic Mashed Yukon Gold Potatoes (VM,GF)
- Garlic and Rosemary Roasted Fingerling Potatoes (VG,GF)
- Four-Grain Pilaf (VG)
- Herbed Orzo (VG)
- Jasmine Rice (VG,GF)
- Brown Rice (VG,GF)
- Singapore Noodles (VM)
- Medley of Broccoli, Cauliflower, and Carrots (VG,GF)
- Spiced Root Vegetables (VG,GF)
- Garlic Green Beans (VG,GF)
- Sesame Green Beans (VG,GF)
- Steamed Green Beans (VG,GF)
- Grilled Vegetables and Herbs (VG,GF)

HOT BUFFETS – SIDE OPTIONS

- Ratatouille (VG,GF)
- Sautéed Rainbow Chard (VG,GF)
- Roasted Medley: Red Onion, Cauliflower, Fennel, and Carrots
- Broccolini (VG,GF)
- Ginger Baby Bok Choy with Carrots (VG,GF)
- Grilled Roma Tomatoes (VG,GF)
- Baby Carrots (VG,GF)
- Roasted Butternut Squash (VG,GF)
- Mexican Street Corn (VM,GF)
- Roasted Wild Mushrooms (VG)
- Roasted Brussel Sprouts (VM,GF)
- Braised Endive (VG,GF)
- Roasted Asparagus (VG,GF)

Choose one salad and two sides for Hot Buffet Entrées.
Choose one dessert for Hot Buffet Entrées.

- Vanilla Frosted Golden Layer Cake
- Triple Chocolate Layer Cake
- Moist Chocolate Cake with Mocha Frosting
- Red Velvet Cake
- Carrot Cake with Cream Cheese Frosting
- Freshly Cut Fruit Salad with or without Herb-Infused Crème Anglaise Drizzle (VM)
- New York-Style Cheesecake with Strawberries
- Blueberry White Chocolate Cheesecake Brûlée
- Warmed Seasonal Fruit Crisp with Whipped Cream
- Assorted Bakeshop Pies with Whipped Cream
- Almond Flourless Cake with Stewed Fruit
- Assorted Freshly Baked Cookies
- Mini Cannoli and Mini Éclair
**KETTLE MEALS À LA CARTE**

**TEMPEH TIKKI MASALA** (VM) $9.50
- Garam Masala, Onion, Carrots, Corn, Coconut

**FREGOLA WITH CANNELLINI BEANS** (VG) $10.00
- Sun-Dried Tomatoes, Kale, Onion, Garlic

**GEMELLI WITH CREAMY MASCARPONE** (VM) $10.50
- Italian Peppers, Zucchini, Parmesan, Parsley

**BUFFALO CHICKEN MAC AND CHEESE** $9.50
- Celery, Carrot, Shallots topped with a Blue and Goat Cheese Crust

**CHICKEN MARSALA WITH ESCAROLE AND WILD RICE** $10.00
- Oyster and Cremini Mushrooms, Garlic, Fresh Herbs

**FREGOLA WITH GRILLED CHICKEN SAUSAGE** $10.00
- Grape and Sun-Dried Tomato, Kale, Garlic, Basil

**INDIAN CHICKEN WITH ASIAN RICE BLEND, PEAS, AND OKRA** $9.50
- Garam Masala, Harissa, Fresh Cilantro

**TANDOORI CHICKEN WITH COCONUT BAMBOO RICE** $10.00
- Curry, Julienne Jalapeno and Red Peppers

**GNOCCHI RUSTICO** $10.50
- Potato Gnocchi tossed with Smoked Bacon, Plum Tomato, Red Onion, Fresh Herbs, Romano

**PENNE PICCATA WITH PANCETTA AND WILD MUSHROOMS** $11.50
- Red Onion, Garlic, White Wine, Lemon, Capers, Fresh Parsley, Parmesan

**BUFFALO CHICKEN MAC AND CHEESE** $9.50
- Celery, Carrot, Shallots topped with a Blue and Goat Cheese Crust

**CHICKEN MARSALA WITH ESCAROLE AND WILD RICE** $10.00
- Oyster and Cremini Mushrooms, Garlic, Fresh Herbs

**FREGOLA WITH GRILLED CHICKEN SAUSAGE** $10.00
- Grape and Sun-Dried Tomato, Kale, Garlic, Basil

**INDIAN CHICKEN WITH ASIAN RICE BLEND, PEAS, AND OKRA** $9.50
- Garam Masala, Harissa, Fresh Cilantro

**TOGARSHI SHRIMP AND MANGO FRIED BROWN RICE** $11.50
- Red, Green, and Serrano Peppers, Carrots, Ginger, Sesame, Scallion, Thai Basil

**FARFALLE WITH SHRIMP AND FENNEL CREAM** $11.50
- White Wine, Fresh Herbs, Romano Cheese

**SOUTHWESTERN BEEF AND WILD RICE** $10.00
- Shredded Beef and Green Cabbage, Sweet and Spicy Peppers

**CAJUN SHRIMP AND WHITE RICE** $10.50
- Smoked Bacon, Tuscan Kale

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**DESIGNED TO SERVE:**
- 10–100 Guests
- 10-Person Minimum
- Sold in increments of 10 portions

**PRICED PER PERSON**

**SERVICE OPTIONS:**
- Full Service
- Available for lunch or dinner

Satisfy your comfort food cravings with one of our new kettle stews, casseroles, or savory pasta dishes. Our Tufts Catering Culinary Team has created a new line of à la carte meals that offer a protein, vegetable, and starch all in one dish! Add a delicious Kettle Meal to your sandwich or salad buffet, or simply enjoy it with our artisan rolls and a green salad. Ask your Catering Representative for additional food accompaniments and pairing deals.

[Address: catering.tufts.edu]
DESIGNED TO SERVE:
35-100 Guests

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
Available for lunch or dinner

Includes fresh Iggy’s rolls with butter, your choice of salad or soup, one entrée with a vegetable and/or starch, one dessert, freshly brewed coffee, and ice water.

See pages 30 and 31 for salad, soup, and dessert options.

ALTERNATIVE VEGETARIAN MEALS:
If 12 or more guests require a vegetarian or vegan entrée for their meal, please make your selection from our plated vegetarian or vegan entrée offerings. For dinners that expect fewer than 11 vegetarian or vegan requests, our chefs will prepare a custom seasonal vegetarian or vegan entrée for your guests. Alternative vegetarian meals will only be provided if requested.

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<table>
<thead>
<tr>
<th>PLATED—HOT ENTRÉE OPTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAN-SEARED ARCTIC CHAR</td>
</tr>
<tr>
<td>Cauliflower Puree, Tuscan Kale, Four-Grain Pilaf, Pomegranate Brown Butter</td>
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<tr>
<td>ALMOND-CRUSTED SALMON (GF)</td>
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<tr>
<td>Lentils, Haricots Verts, Onion Puree, Red Wine</td>
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<tr>
<td>MISO-GLAZED HAKE (GF)</td>
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<tr>
<td>Shiitake Mushrooms, Bok Choy, Charred Eggplant, Scallion Oil</td>
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<tr>
<td>PORCINI HALIBUT (GF)</td>
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<tr>
<td>Polenta Cake, Asparagus, Tomato Herb Sauce</td>
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<tr>
<td>STATLER CHICKEN BREAST (GF)</td>
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<tr>
<td>Braised Greens, Soft Polenta, Natural Jus</td>
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<tr>
<td>MARINATED HALF CORNISH HEN (GF)</td>
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<tr>
<td>Potato Gratin, Warm Bitter Greens, Mustard Jus</td>
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<tr>
<td>ROASTED CHICKEN WITH FARRO</td>
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<tr>
<td>Saint André Creamed Mushrooms, Kalettes, Red Wine Syrup</td>
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<tr>
<td>ROASTED FILET MIGNON (GF)</td>
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<tr>
<td>Potato Puree, Haricots Verts, Mushroom Demi-Glace</td>
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<tr>
<td>BRAISED BEEF SHORT RIBS (GF)</td>
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<tr>
<td>Root Vegetable Mash and Baby Carrots</td>
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<tr>
<td>SEMOLINA GNOCCHI (VM)</td>
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<tr>
<td>White Beans and Mushroom Ragout</td>
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<tr>
<td>GRILLED EGGPLANT ROLADES (VM)</td>
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<tr>
<td>Basil-Infused Ricotta, Broccolini, Roasted Tomato Sauce</td>
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<tr>
<td>QUINOA, ARTICHOKE, AND BEAN-STUFFED ONION (VG)</td>
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<tr>
<td>Chef’s Selection of Vegetables</td>
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<tr>
<td>STUFFED ACORN SQUASH (VG)</td>
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<tr>
<td>Swiss Chard, Farro, White Beans</td>
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<tr>
<td>GRILLED FARM-RAISED STRIPED BASS (GF)</td>
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<tr>
<td>Fresh Corn and Lemongrass Puree</td>
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<tr>
<td>ATLANTIC SKATE WING WITH WARM OLIVE TAPENADE (GF)</td>
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<tr>
<td>Shallots, Herbs, Champagne Vinegar</td>
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<tr>
<td>SEAFOOD RAVIOLI</td>
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<tr>
<td>Frutti di Mare, Fresh Basil, Scallion Butter</td>
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<tr>
<td>CHICKEN AND BROCCOLI RAVE RAVIOLI</td>
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<tr>
<td>Onion Confit, Preserved Lemon</td>
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<tr>
<td>HONEY-AND-YOGURT-MARINATED GRILLED CHICKEN (GF)</td>
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<tr>
<td>Statler Chicken Breast, Honey Greek Yogurt, Ginger, Garam Masala</td>
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<tr>
<td>SEASONAL April 1–September 15</td>
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<tr>
<td>SHORT RIB RAVIOLI</td>
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<tr>
<td>Braised Carrots and Roasted Onion Puree</td>
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<tr>
<td>SEASONAL September 16–December 31</td>
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<tr>
<td>COFFEE-RUBBED BEEF TENDERLOIN (GF)</td>
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<td>SEASONAL April 1–June 30</td>
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<tr>
<td>SIRLOIN CLUB STEAK WITH ONION CONFIT (GF)</td>
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<td>SEASONAL January 1–March 31</td>
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<tr>
<td>ROASTED BUTTERNUT SQUASH AND CHARD LASAGNA (VM)</td>
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<tr>
<td>SEASONAL January 1–March 31</td>
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<tr>
<td>GOAT CHEESE RAVIOLI (VM)</td>
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<tr>
<td>Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs</td>
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<tr>
<td>SEASONAL April 1–June 30</td>
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<tr>
<td>ROASTED VEGETABLE LASAGNA WITH LOCAL MARINARA (VM)</td>
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<td>SEASONAL April 1–June 30</td>
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PLATED—CHILLED ENTREE OPTIONS

**TUNA NIÇOISE SALAD (GF)** $34.95
Medium-Rare Sliced Tuna, Red Bliss Potatoes, Fresh Green Beans, Kalamata Olives, Mixed Greens, Lemon Vinaigrette

**CHILE-LIME-MARINATED SALMON** $28.95
Singapore Noodles, Bok Choy, Carrot, Cucumber, Cilantro Sauce

**CHICKEN ROULADE** $25.95
Basil Chèvre, Fingerling Potato Salad, Asparagus

**SYRIAN CHICKEN FATTOUSH SALAD** $25.95
Zaatar Spiced Sliced Chicken, Cucumber, Tomato, Mixed Greens, Crispy Pita Chips

**TURKEY COBB SALAD (GF)** $22.95
Marinated Grilled Turkey Tips, Egg, Sliced Tomato and Cucumber, Great Hill Blue Cheese, Mixed Greens, Dried Cranberries, Champagne Vinaigrette, Applewood Bacon (optional)

**SLICED BEEF TENDERLOIN (GF)** $35.95
Toasted Farro, Caramelized Onion, Watercress, Whole-Grain Dijon and Herb Vinaigrette

**MEDITERRANEAN** $21.95
Grilled Eggplant, Marinated Feta Cheese, Baby Spinach, Chickpeas, Cauliflower, Harissa

**VEGETABLE PLATE (VM,GF)** $21.95
Grilled Eggplant, Marinated Feta Cheese, Baby Spinach, Chickpeas, Cauliflower, Harissa

**ANTIPASTO VEGETABLE PLATE (VG)** $23.95
Quinoa, White Bean and Garlic Puree, Marinated Artichoke Hearts, Caponata, Broccoli Rabe, Pita, Artisan Greens

**DESIGNED TO SERVE:**
6-100 Guests

**PRICED PER PERSON**

**SERVICE OPTIONS:**
Full Service
Available for lunch or dinner
Includes fresh Iggy’s rolls with butter, your choice of one entrée with a vegetable and/or starch, one dessert, freshly brewed coffee, and ice water.

See pages 30 and 31 for salad, soup, and dessert options.
Choose one salad or soup for Plated Entrées.

**SALADS**
- Tufts Caesar
  Romaine Hearts, Crispy Pita, Asiago Cheese
- Hydro Bibb (VG,GF)
  Mâche, Frisée, Fine Herbs
- Spinach Salad (VM)
  Portobello Croutons, Pickled Onion, Feta Cheese
- Mesclun (VM)
  with Garden Vegetables
- Salad of Bitter Greens (VM)
  French Radish, Carrot Ribbons, Brioche Croutons
- Field Greens with
  Shaved Tarentaise Cheese (VM,GF)
  SEASONAL September 16 – December 31
- New England Field Green Salad (VM,GF)
  SEASONAL September 16 – December 31

  **SEASONAL September 16 – December 31**
- Broccoli Rabe Panzanella (VM)
- Baby Kale Caesar
- Salad of Baby Spinach and Bitter Winter Greens (VM,GF)
- Salad of Sea Bean and Frisée (VM)
- Panzanella Salad (VM)
- Salad of Radish, Cucumber, and Blossoms (VG,GF)

  **SEASONAL July 1 – September 15**
- Strawberry Field Green Salad (VM,GF)
- Salad of Sea Bean and Frisée (VM)
- Panzanella Salad (VM)
- Salad of Radish, Cucumber, and Blossoms (VG,GF)

  **SEASONAL July 1 – September 15**

  **SEASONAL April 1 – June 30**
- Salad of Baby Spinach and Bitter Winter Greens (VM,GF)
- Baby Kale Caesar
- Strawberry Field Green Salad (VM,GF)
- Panzanella Salad (VM)

  **SEASONAL April 1 – June 30**
- New England Field Green Salad (VM,GF)

  **SEASONAL April 1 – June 30**
- Salad of Sea Bean and Frisée (VM)
- Panzanella Salad (VM)
- Salad of Radish, Cucumber, and Blossoms (VG,GF)

  **SEASONAL April 1 – June 30**
- Broccoli Rabe Panzanella (VM)
- Baby Kale Caesar
- Salad of Baby Spinach and Bitter Winter Greens (VM,GF)
- Salad of Sea Bean and Frisée (VM)
- Panzanella Salad (VM)
- Salad of Radish, Cucumber, and Blossoms (VG,GF)

**SOUPS**
- Roasted Tomato Bisque (VG,GF)
- Butternut Squash Bisque (VM,GF)
- Mushroom Bisque (VM,GF)
- Corn and Lemongrass Bisque (VM)
- Chilled Gazpacho (VG,GF)

**SEASONAL June – October**
- Chilled Gazpacho (VG,GF)

**SEASONAL June – October**
Choose one dessert for Plated Entrées.

- Vanilla Crème Brûlée (VM, GF)
- Flourless Chocolate Espresso Torte (VM, GF)
- Pound Cake (VM) with Seasonal Fruit Topping and Whipped Cream
- Freshly Cut Fruit Salad with or without Herb-Infused Crème Anglaise Drizzle (VM)
- Greek Yogurt Panna Cotta (VM, GF) with Grilled Pineapple
- Chocolate Ganache Tart with Sea Salt Caramel and Whipped Cream (VM)
- Coconut Panna Cotta (VM, GF) with Diced Mango and Dukkah
- Assorted Sorbet with Fresh Fruit
- Coffee and Mascarpone Coupe with Ladyfingers
- Seasonal Cheesecake
- Apple and Fig Tart (VM) with Whipped Cream SEASONAL September–February
- Lemon Tart (VM) with Maine Blueberry Sauce SEASONAL March–September
PARTY PLATTERS

ASSORTED FINGER SANDWICHES
(choose three)
Dilled Tuna Salad, Tarragon Chicken Salad, Deviled Ham Salad, Citrus Seafood Salad, Vegetarian Dijon Egg Salad, Roast Sirloin Salad, Fresh Mozzarella, Tomato, Green Leaf, and Basil Pesto
small $90.00  medium $150.00  large $210.00

ASSORTED PINWHEELS
Assorted Meats, Cheeses, and Salads wrapped in White, Wheat, Sun-Dried Tomato, and Spinach Tortillas, sliced into bite-sized pinwheels and served with pickle spears
small $47.40  medium $79.00  large $110.60

ASSORTED VEGETARIAN PINWHEELS (VM)
• Garlic and White Bean Spread, Baby Spinach, Peppers, Olive Tapenade
• Edamame Hummus, Bean Sprouts, English Cucumber, Shredded Carrot, Cilantro
• Asparagus, Sweet Peppers, Garlic and Herb Cheese Spread
Sliced into bite-sized pinwheels and served with pickle spears
small $47.40  medium $79.00  large $110.60

ITALIAN STUFFED BREADS
Assorted Italian Deli Meats and Cheeses layered in a thin Bread Crust and baked to golden brown with a choice of Marinara or Nut-Free Basil Pesto dipping sauce
small $90.00  medium $150.00  large $210.00

SMOKED SALMON
Thinly sliced Nova Scotia Smoked Salmon, Chopped Red Onion, Egg, Chives, Capers, Sliced Cucumber, with Rye and Pumpernickel Cocktail Bread
small $112.80  medium $188.00  large $263.20

GULF SHRIMP PLATTER
Gulf Shrimp boiled in Old Bay Seasoning and Lemon, chilled and served with cocktail sauce and lemon wedges
small $90.00  medium $150.00  large $210.00

MARKET CHEESEBOARD (VM)
Selection of European and local Hard and Soft Ripened Cheese, premium Crackers, Grapes, and Strawberries
small $71.40  medium $119.00  large $166.60

CUBED CHEESE PLATTER (VM)
Assorted domestic cubed Cheese served with assorted Crackers
small $59.40  medium $99.00  large $138.60

CHILLED VEGETABLE PLATTER
Medley of Broccolini, Fennel, Assorted Peppers, Cauliflower, Baby Carrots, Radish, Cucumber, and Squash with Choice of Nut-Free Basil Pesto (VM) or Curry Cream Dipping Sauce (VG)
small $56.40  medium $94.00  large $131.60

SEASONAL BRIE PLATTER (VM)
Wedges of Double Crème Brie, Fig Spread, Sweet Pecans, Dried Fruit, French Bread, Premium Crackers, and Grapes
small $66.00  medium $110.00  large $154.00

CHIPS AND SALSA PLATTER (VM)
Tortilla Chips, Tomato Salsa, and Mango Salsa
small $49.20  medium $82.00  large $114.80

TORTILLA CHIPS EL GRANDE (VM)
Tortilla Chips with Salsa, Guacamole, Sour Cream, and Hot Sauce
small $62.40  medium $104.00  large $145.60

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PARTY PLATTERS

MEZZE PLATTER (VM)
Selection of Middle Eastern spreads including Chickpea Hummus, Red Pepper Hummus, Marinated Feta, Pita Wedges, Crudité, and Olives
small $71.40  medium $119.00  large $166.60

FLATBREAD DIPPING STATION* $4.95 per person
Choose three spreads or warm dips:
- Warm Spinach and Artichoke Dip
- Roasted Garlic and White Bean Spreads (VG)
- Yellow Lentil Dip
- Hot Sherry Crab Dip
- Lebanese Moutabel (VM)
- Warm Corn, Chili, and Queso Dip (VM)

Choose two dippers:
- Grilled Flatbread
- Tortilla Chips
- Carrots and Celery
- Pita Spiced with Zaatar
*50-person minimum

PARTY SANDWICHES** $29.00 platter
Large French Bread sandwich cut into 14-piece individual portions.
Choose one:
- Portobello Club (VM)
  Smokey Portobello Mushroom, Fontina, Arugula, Cress, Mayonnaise
- Pickled Tofu Bahn Mi (VG)
  Napa Slaw, Pickled Vegetables, Cilantro, Fermented Black Bean Mayonnaise
- Southwestern Chicken
  Mesquite Seasoned Chicken, Red Slaw
- Classic Rueben
  Corned Beef, Swiss, Caramelized Onions, Deli Slaw
**2-platter minimum

SMALL serves 15
MEDIUM serves 25
LARGE serves 35

DESIGNED TO SERVE:
15-Person Minimum

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service
EDO SUSHI

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness.

FRESH VEGETABLE SPRING ROLL PLATTER (56 pieces) $65.00

IMITATION CRAB SPRING ROLL PLATTER (56 pieces) $75.00

PARTY PLATTER A (56 pieces) $90.00
Raw & Special Rolled Sushi
- Spicy Tuna Roll
  Tuna, Cucumber, Sriracha Mayonnaise
- Spicy Salmon Roll
  Salmon, Cucumber, Sriracha Mayonnaise
- Alaska Roll
  Salmon, Avocado, Cucumber
- Tuna Avocado Roll
  Tuna, Avocado, Cucumber
- California Roll
  Imitation Crab, Avocado, Cucumber
- California Supreme
  Imitation Crab, Avocado, Cucumber, Masago
- Shrimp Tempura Roll
  Cooked Shrimp, Crunchy Tempura Flake

PARTY PLATTER B (56 pieces) $85.00
Cooked Rolled Sushi
- Buffalo Chicken Roll
  Chicken, Cucumber, Buffalo Sauce
- Teriyaki Chicken Roll
  Chicken, Cucumber, Teriyaki Sauce
- California Roll
  Imitation Crab, Avocado, Cucumber
- Spicy California Roll
  Imitation Crab, Avocado, Cucumber, Sriracha Mayonnaise
- Shrimp Tempura Roll
  Cooked Shrimp, Crunchy Tempura Flake
- Vegetable Roll
  Carrot, Cucumber, Avocado
- Tofu & Asparagus Roll

PARTY PLATTER C (56 pieces) $80.00
Vegetarian Rolled Sushi
- Vegetable Roll
  Carrot, Cucumber, Avocado
- Seaweed Salad Roll
  Seaweed Salad, Avocado
- Tofu & Asparagus Roll
- Inari Roll
  Seasoned Fried Soybean Curd with Avocado

CUSTOM PLATTER (56 pieces) $100.00
Select up to seven rolled sushi
- Vegetable Roll
- Tofu & Asparagus Roll
- Spicy Tuna Roll
- Alaska Roll
- California Roll
- Spicy California Roll
- Buffalo Chicken Roll
- Seaweed Salad Roll
- Inari Roll
- Spicy Salmon Roll
- Tuna Avocado Roll
- California Supreme
- California Supreme
- Shrimp Tempura Roll
- Teriyaki Chicken Roll

FRESH VEGETABLE SPRING ROLL PLATTER (56 pieces) $65.00

IMITATION CRAB SPRING ROLL PLATTER (56 pieces) $75.00

PARTY PLATTER A (56 pieces) $90.00
Raw & Special Rolled Sushi
- Spicy Tuna Roll
  Tuna, Cucumber, Sriracha Mayonnaise
- Spicy Salmon Roll
  Salmon, Cucumber, Sriracha Mayonnaise
- Alaska Roll
  Salmon, Avocado, Cucumber
- Tuna Avocado Roll
  Tuna, Avocado, Cucumber
- California Roll
  Imitation Crab, Avocado, Cucumber
- California Supreme
  Imitation Crab, Avocado, Cucumber, Masago
- Shrimp Tempura Roll
  Cooked Shrimp, Crunchy Tempura Flake

PARTY PLATTER B (56 pieces) $85.00
Cooked Rolled Sushi
- Buffalo Chicken Roll
  Chicken, Cucumber, Buffalo Sauce
- Teriyaki Chicken Roll
  Chicken, Cucumber, Teriyaki Sauce
- California Roll
  Imitation Crab, Avocado, Cucumber
- Spicy California Roll
  Imitation Crab, Avocado, Cucumber, Sriracha Mayonnaise
- Shrimp Tempura Roll
  Cooked Shrimp, Crunchy Tempura Flake
- Vegetable Roll
  Carrot, Cucumber, Avocado
- Tofu & Asparagus Roll

PARTY PLATTER C (56 pieces) $80.00
Vegetarian Rolled Sushi
- Vegetable Roll
  Carrot, Cucumber, Avocado
- Seaweed Salad Roll
  Seaweed Salad, Avocado
- Tofu & Asparagus Roll
- Inari Roll
  Seasoned Fried Soybean Curd with Avocado

CUSTOM PLATTER (56 pieces) $100.00
Select up to seven rolled sushi
- Vegetable Roll
- Tofu & Asparagus Roll
- Spicy Tuna Roll
- Alaska Roll
- California Roll
- Spicy California Roll
- Buffalo Chicken Roll
- Seaweed Salad Roll
- Inari Roll
- Spicy Salmon Roll
- Tuna Avocado Roll
- California Supreme
- California Supreme
- Shrimp Tempura Roll
- Teriyaki Chicken Roll

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HOT STATIONARY APPETIZERS

DESIGNED TO SERVE:
15-100 Guests

PRICED PER ORDER:
Minimum of 15 Orders per Appetizer Type

SERVICE OPTIONS:
Standard or Full Service

CHICKEN QUESADILLA
$4.95
with Pico de Gallo, Sour Cream, Sriracha

CRISPY FRIED CHICKEN WINGS
$4.50
with option of: Buffalo Hot Wings, Chipotle Barbecue, Asian

CHICKEN EMPANADAS
$4.95
with Cilantro Cream-and-Tomato Salsa

BUFFALO CHICKEN MEATBALLS
$5.50
stuffed with Blue Cheese and Caramelized Onion

SESAME CHICKEN FINGERS
$5.50
with Sesame Ginger Sauce

BUFFALO-STYLE CHICKEN SPRING ROLL
$5.50
with Blue Cheese Dipping Sauce

POPCORN SHRIMP
$4.95
with Cajun Remoulade

BEEF COCKTAIL FRANKS
$4.95
wrapped in Puff Pastry with Honey Mustard

COCKTAIL MEATBALLS
$4.50
with Spicy Marinara

BEEF KEFTA MEATBALLS (GF)
$5.50
spiced with Harissa and Yogurt

SEASONAL WARM BRIE
$4.75
wrapped in Puff Pastry

JALAPEÑO POPPERS
$4.25

VEGETABLE EMPANADAS
$4.95
with Salsa, Sour Cream, Sriracha

GRILLED VEGETABLE QUESADILLA
$4.95
with Pico de Gallo, Sour Cream, Sriracha

FRIED RAVIOLIS
$4.95
with Marinara dipping sauce

MINI VEGETABLE SPRING ROLLS
$4.95
with Light Soy Sauce

GENERAL TSO’S TOFU
$4.75
tossed in Cashew and Herb Sauce

VEGAN SWEDISH MEATBALLS
$4.50
tossed in Cashew and Herb Sauce
HOT AND CHILLED HORS D’OEUVRES

HOT HORS D’OEUVRES

• Chicken Lemongrass Pot Sticker (VG) with Ponzu Sauce $49.50
• Buffalo-Style Chicken Spring Roll with Blue Cheese Dipping Sauce $59.75
• Coconut Chicken Fingers with Orange Ginger Sauce $59.50
• Crab Rangoon with Sweet Chili Garlic Sauce $59.50
• Beef Bourguignon in Pastry $65.50
• Applewood-Smoked Bacon-Wrapped Scallops $60.50
• Mini Crab Cakes with Remoulade $64.50
• Beef Empanada with Cilantro Cream Dipping Sauce $59.50
• Pork Pot Sticker with Ponzu Sauce $49.50
• Peking Duck Roll with Hoisin Sauce $59.50
• Balsamic Fig, Goat Cheese, and Bacon Flatbread $64.50
• Beef Cocktail Franks in Puff Pastry with Honey Mustard $49.50
• Portobello Arancini $49.50

• Kale and Vegetable Pot Sticker (VG) with Ponzu Sauce $50.00
• Mini Spring Rolls (VM) with Orange Ginger Sauce $58.00
• Peppadew Peppers stuffed with Goat Cheese (VM) $59.50
• Spicy Vegetable Pakora with Chili Garlic Sauce $40.25
• Spring Vegetable Tart (VM) $59.50
• Crispy Asparagus Phyllo Wrap (VM) $59.50
• Spanakopita (VM) $40.25

CHILLED HORS D’OEUVRES

Minimum 2 orders: 50 pieces

• Jumbo Gulf Shrimp with Traditional Cocktail Sauce (GF) $75.50
• Sliced Beef Tenderloin and Horseradish Crème Fraîche Crostini $68.50
• NEW Roasted Mushrooms on Brioche (VM) $63.00
• NEW Balsamic Figs with Chev and Blue Cheese $63.00
• NEW Sundried Tomato Tapenade Bruschetta (VM) $63.00

• Caprese Skewers $50.50
• Fresh Vegetable Spring Rolls with Asian Dipping Sauce $55.50
• Deviled Egg $64.50
• Cucumber Cup stuffed with Boursin $63.00
• Soba Noodle Basket with Asian Mushrooms $73.00
• Tomato, Cucumber, Olive, and Feta Skewer $62.50
• Sesame Crusted Tuna on Lavash $70.50
• Brie and Strawberry $63.00
• Kale Caesar Bite $64.00
• Spinach and Feta Stuffed Mushroom $64.00
• Artichoke Stuffed with Boursin $68.50
• Vegetarian Antipasto Skewer $75.00
• Tomato Mozzarella Skewer $65.00
• Butternut Goat Cheese Tartlet $69.50
• Smoked Salmon Pinwheel on Cucumber $69.50
• Sweet Onion & Goat Cheese Crostini (VM) $63.00

DESIGNED TO SERVE:
15-100 Guests

PRICED PER ORDER OF:
25 Pieces

SERVICE OPTIONS:
Standard or Full Service Offering Both Stationary and Butler Service
DESSERTS

COOKIES AND BROWNIES
1-dozen minimum per order
- Chocolate Chunk Cookies $8/dozen
- Oatmeal Raisin Cookies $8/dozen
- Sugar Cookies $8/dozen
- Double Chocolate Chunk Cookies $12/dozen
- Assorted Cookies $8/dozen
- Chocolate Brownies $12/dozen
- Assorted Brownies $12/dozen
- Congo Bars $12/dozen

PIE
1-pie minimum per order, 8 slices per pie
Includes your choice of Whipped Cream or Vanilla Bean Ice Cream
- Apple $18/pie
- Bourbon Pecan $18/pie
- Key Lime $18/pie
- Coconut Custard $18/pie

PETITE DESSERTS
2-dozen minimum per order
- Mini Cannoli $11.50/dozen
- Mini Éclairs $11.50/dozen
- Petite Dessert Bars $13.50/dozen
- Assorted Mini Cookies $6.80/dozen

DESSERT BARS
2-dozen minimum per order
- Vegan Craisin Nut $25/dozen
- Pumpkin and Walnut $25/dozen
- Luscious Lemon $28/dozen
- Apple Crumb $28/dozen
- Oreo Dream $28/dozen
- Meltaways $28/dozen

PETITE DESSERT BARS
2-dozen minimum per order
- Mini Cannoli $11.50/dozen
- Mini Éclairs $11.50/dozen
- Petite Dessert Bars $13.50/dozen
- Assorted Mini Cookies $6.80/dozen

CAKE AND CHEESECAKE
- Frosted Layer Cake, 16 slices $20.00
- Triple Chocolate Layer Cake, 16 slices $20.00
- Carrot Cake, 16 slices $20.00
- Frosted Full Sheet Cake with Inscription, 70 slices $58.50
- Half Sheet Cake with Inscription, 35 slices $28.00
- Boston Cream Pie, 16 slices $20.00
- New York-Style Cheesecake, 16 slices $32.00
- Seasonal Cheesecake, 16 slices $35.00

FRUIT CRISP
1-pan minimum per order
Serves 25–35 guests
- Apple and Cranberry $40/pan
- Blueberry $40/pan

FRUIT COBBLER
1-pan minimum per order
Serves 25–35 guests
- Cherry $50/pan
- Peach and Raspberry $50/pan

DESSERT BARS
2-dozen minimum per order
- Vegan Craisin Nut $25/dozen
- Pumpkin and Walnut $25/dozen
- Luscious Lemon $28/dozen
- Apple Crumb $28/dozen
- Oreo Dream $28/dozen
- Meltaways $28/dozen

PETITE DESSERTS
2-dozen minimum per order
- Mini Cannoli $11.50/dozen
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- Half Sheet Cake with Inscription, 35 slices $28.00
- Boston Cream Pie, 16 slices $20.00
- New York-Style Cheesecake, 16 slices $32.00
- Seasonal Cheesecake, 16 slices $35.00
**PRICED PER PIECE**  
Minimum of 12 orders per dessert type  
- Seasonal Fruit and Cream Trifle: $2.95 each  
- Tufts Brown and Blue Cupcakes: $1.25 each  
- Chocolate-Dipped Strawberries: $2.15 each  
- Italian and French Mini Pastries: $28/dozen  
- Chocolate Mousse Cake: $75  
- STRAWBERRY SHORTCAKE BAR: $5 per order  
  Serves 25–100 guests  
  Includes:  
  - Buttermilk Biscuits  
  - Strawberry Sauce  
  - Sliced Almonds  
  - Chocolate Ganache  
  - Whipped Cream  
- CHOOSE FIVE TOPPERS:  
  - Hot Fudge Sauce  
  - Strawberry Sauce  
  - Whipped Cream  
  - Sliced Almonds  
  - Crushed Walnuts  
  - Maraschino Cherries  
  - M&M’s  
  - Oreos  
  - Rice Krispies Treats  
  - Dried Fruit  
  - Trail Mix  
  - Fresh Berries  
  - Shredded Coconut  
- Choose two:  
  - 1.5-gallon tubs of Ice Cream  
  - Chocolate, Vanilla Bean, Cappuccino, Mint Chocolate Chip  
  - Sorbet  
  - Lemon, Raspberry, Blackberry  
  - Frozen Yogurt  
  - Chocolate or Vanilla  

**VIENNESE DESSERT AND CONTINENTAL COFFEE STATION**  
Custom priced  
Serves 50–150 guests  
Includes:  
- Custom-designed buffet of premium Cakes, Tortes, Pastries, Seasonal Fresh Fruit and Berries, and assorted Hand-Dipped Chocolates  
- Local Granola with Nuts  
- Sliced Bananas  
- Diced Mango  
- Fresh Berries  
- SEASONAL  

**PREMIUM ICE CREAM SUNDAE BAR**  
$175  
Serves 40–50 guests (servers recommended)  
Choose two:  
- Hot Fudge Sauce  
- Strawberry Sauce  
- Whipped Cream  
- Sliced Almonds  
- Crushed Walnuts  
- Maraschino Cherries  
- M&M’s  
- Oreos  
- Rice Krispies Treats  
- Dried Fruit  
- Trail Mix  
- Fresh Berries  
- Maraschino Cherries  
- SEASONAL  

**PREMIUM DESSERTS**
KOSHER PLATTERS

SANDWICH PLATTERS
- Sliced Deli Meat Platter
  Assortment of Portobello Mushrooms, Soy-Glazed Tofu, Pastrami, Turkey, Salami, Bologna, Roast Beef, or Corned Beef
  Served with Sliced Bread, Mustard and Mayonnaise, and a Lettuce, Tomato, and Onion Platter
  small $113.80  medium $169.10  large $267.50
- Deli Salad Platter
  Assortment of Chicken Salad, Egg Salad, Tuna Salad, or Whitefish Salad
  Served with Sliced Bread, Mustard and Mayonnaise, and a Lettuce, Tomato, and Onion Platter
  small $78.94  medium $116.46  large $178.43
- Sandwich Platter
  Assortment of Portobello Mushrooms, Soy-Glazed Tofu, Pastrami, Turkey, Corned Beef, Roast Beef, Salami, or Bologna
  All sandwiches are made with Lettuce, Tomato, and Red Onion and come with Mustard and Mayonnaise
  small $113.80  medium $169.10  large $267.50

SIDE PLATTERS
- Israeli Salad (VG, GF)
  small $26.20  medium $39.25  large $52.35
- Potato Salad (VM, GF)
  small $26.20  medium $39.25  large $52.35
- Coleslaw (VM, GF)
  small $26.20  medium $39.25  large $52.35
- Macaroni Salad (VM, GF)
  small $26.20  medium $39.25  large $52.35
- Hummus and Pita (VM)
  small $26.20  medium $39.25  large $52.35
- Half Pickles (VG, GF)
  small $13.95  medium $20.95  large $28.00

DESIGNED TO SERVE:
10-Person Minimum
## Kosher Buffet

**Designed To Serve:**
40-Person Minimum

**Priced Per Person**

**Service Options:**
Full Service

### Starters
- Dinner Rolls (VM) - $2.00
- Challah Rolls (VM) - $4.00
- Garden Salad (VG,GF) - $6.00
- Baby Spinach Salad (VG,GF) - $6.00
- Mediterranean Salad (VG,GF) - $6.00

### Entrées
- Herb Chicken (GF) - $12.00
- Balsamic Chicken (GF) - $12.00
- Mustard and Horseradish Brisket (GF) - $16.00
- Lemon Salmon (GF) - $19.00
- Soy Salmon (GF) - $18.00
- Curried Tofu (VG,GF) - $11.00
- Portobello Mushroom and Balsamic Vinegar (VG,GF) - $10.00

### Sides
- Olive Oil Mashed Potatoes (VG,GF) - $2.00
- Chive Mashed Potatoes (VG,GF) - $4.00
- Lemon-Roasted Potatoes (VG,GF) - $6.00
- Herb-Roasted Potatoes (VG,GF) - $6.00
- Rice Pilaf (VG) - $6.00
- Roasted Wild Mushrooms (VG,GF) - $5.00
- Garlic Green Beans (VG,GF) - $3.00
- Roasted Asparagus (VG,GF) - $4.00
- Broccoli (VG,GF) - $3.00
- Sautéed Summer Squash and Zucchini (VG,GF) - $4.00

### Desserts
- Mini Cookie and Brownie Plate (VM) with Red Grapes and Strawberries - $5.00
- Mixed Berry Crisp (VM) with pareve Whipped Cream - $6.00
- Apple Crisp (VM) with pareve Whipped Cream - $6.00
- Mixed Fruit Salad (VG,GF) - $4.00
KOSHER-PLATED ENTRÉES

HERB CHICKEN (GF) $50.00
with Olive Oil Mashed Potatoes and Roasted Wild Mushrooms

BALSAMIC CHICKEN (GF) $50.00
with Lemon-Roasted Potatoes and Garlic Green Beans

MUSTARD AND HORSERADISH BRISKET (GF) $52.00
with Chive Mashed Potatoes and Roasted Asparagus

LEMON SALMON (GF) $54.00
with Herb-Roasted Potatoes and Broccoli

SOY SALMON (GF) $53.00
with Rice Pilaf and Sautéed Zucchini and Summer Squash

CURRIED TOFU (VG,GF) $47.00
with Apricot-Braised Kale and Herb-Roasted Potatoes

PORTOBELLO MUSHROOM AND BALSAMIC (VG,GF) $46.00
with Olive Oil Mashed Potatoes and Roasted Asparagus

DESIGNED TO SERVE:
20-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
Includes freshly baked rolls, salad, entree, dessert, ice water, and coffee.
KOSHER HORS D’OEUVRES

PASSED HORS D’OEUVRES $55.00
• Cocktail Franks with Spicy Brown Mustard
• Spinach Phyllo (VG)
• Potato Puffs with Avocado Aioli (VM)
• Beef Knish with Spicy Raspberry Compote
• Potato Latkes with Warm Apple Compote (VM)
• Salmon Skewers with Spicy Cherry Glaze (GF)

STATIONARY HORS D’OEUVRES

• Mezze Display (VM) $7.00
Hummus, Red Pepper Tapenade, Olives, Israeli Salad, Spinach and Artichoke Dip, Grilled Vegetables, Pita, Crackers

• Slider Display $25.00
Choose any three slider options:
Mini Barbecue with Caramelized Onion
Mini Reuben with Coleslaw
Mini Buffalo Chicken with Carrot and Celery Slaw
Mini Salmon with Pickled Ginger and Wasabi Aioli
Mini Portobello Mushrooms with White Bean and Garlic Spread (VG)

• Dessert Display (VM) $8.00
Mini Assorted Cookies
Mini Brownie Bites
Sweet Noodle Kugel
Frosted Cake Bites

PASSED HORS D’OEUVRES PRICED PER ORDER OF: 25 Pieces, 1-Order Minimum

STATIONARY HORS D’OEUVRES PRICED PER PERSON

SERVICE OPTIONS:
Full Service

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**BEVERAGES**

**HOT COFFEE AND TEA SERVICE**
New England Coffee (regular and decaf), Assorted Teas
Served with creamer and sweeteners
- Pump Pot, 72oz (9 cups) $16
- Pump Pot, 1.5 gallons, 192oz (24 cups) $33

**GO JOE BOXES**
Served with creamer and sweeteners
- Go Joe Box Coffee, 96oz (12 cups) $16
- Go Joe Box of Hot Water and 12 Tea Bags $14

**CANNED SODA**
Coke | Diet Coke | Sprite | Diet Sprite | Nestea Minute Maid Lemonade | Canada Dry Ginger Ale
$1.25

**BOTTLED WATER AND FRUIT JUICES**
- Spring Water | Sparkling Water $1.25
- Fruit Juice, 6-bottle minimum order Orange, Cranberry, Apple, Grapefruit, Tomato $1.60

**SELF-SERVICE SOFT DRINK STATION**
Soft Drinks $1.25 per can
Glassware Charge $1.60 per person

**OTHER BEVERAGES**
- Freshly Brewed Unsweetened Iced Tea $10/gallon
- Fresh Lemonade $10/gallon
- Sparkling Punch 2-gallon minimum $12/gallon
- Hot or Cold Apple Cider 4-gallon minimum SEASONAL $10/gallon
- Milk, 2% or Skim $0.85/half pint
- Home-Style Hot Chocolate Packets $1.05/packet
- Hot Chocolate $16/gallon
- Fresh Fruit Juices served by the gallon Orange, Cranberry, Apple, Grapefruit $21/gallon
- Aquahealth Premium Filtered Water $3.95/liter
2.5-gallon Cambro $37.50
5-gallon Cambro $75.00
BAR SERVICES

HOSTED BAR SERVICES
Bar setup and clearing charge $25 per bar
Glassware rental charge $1.60 per person

BARTENDER
Number of bartenders and/or wine stewards needed:
- One bartender per 40 guests is required for bars including spirits
- One bartender per 60 guests is required for bars not including spirits

- Spirits $5 per cocktail
- Neat, Rocks, Martini, Manhattan $9 per cocktail
- Wine House wines are billed per bottle uncorked
- Beer House beers are billed per bottle served

CASH BAR SERVICES
Permitted under our existing alcoholic beverage license only in the following three locations:
- Cabot Intercultural Center, Dewick-MacPhie Dining Center, and the Mayer Campus Center.

Request for cash bars in other campus locations requires applying for a special alcoholic beverage license from the city where the event will be held and planning as much as 6-10 weeks in advance. Requests for cash bars for Commencement and Alumni Weekend activities in other campus locations are due by March 1st.

Somerville
- Commission meets on the third Monday of each month (with some variations in the summer)
- Must submit license application at least 10 days prior to the commission hearing
- $360 fee—includes license, inspectional fees, and fire detail for under 300 guests

Medford
- Commission meets on the third Wednesday of each month
- Must submit license application at least 2 days prior to the commission hearing
- $75 acquisition fee

All cash bars require a Tufts University Police Department Officer detail.

Please contact Tufts Catering as far in advance as possible if you are considering having a cash bar in a location other than Cabot Intercultural Center, the Mayer Campus Center, or Dewick-MacPhie Dining Center and Function Hall at 51 Winthrop Street.

BAR MINIMUMS
All bar minimums must be met or the client will pay the difference between the minimum expected revenue and the actual beverage sales—fees, service charge, and the taxes excluded. Non-alcoholic beverages included. Minimum will be based on your attendance guarantee. They are calculated as follows:

UP TO 15 GUESTS $75
16–50 GUESTS $165
51–75 GUESTS $205
76–100 GUESTS $305
MORE THAN 100 GUESTS $355
ORDER GUIDELINES

ECONOMY SERVICE
Economy Service includes food and beverage drop-off or pickup only with no buffet setup or return for equipment retrieval. All packaging is recyclable.
- Monday through Friday only, 8:00am to 8:00pm
  Excludes recess periods.
- $15.00 fee for Economy Service
  Order pickup will not incur Economy Service fee
- $50.00 order minimum for delivery drop-off
- Requires confirmation no fewer than 3 full business days prior to the event; guest count guarantee also due 3 full business days before the event
- Requires access to delivery location 30 minutes prior to event; large events will require additional setup time
Economy Service orders placed with less than 3 full business days’ notice will be evaluated on a case-by-case basis to determine if we can service the request. Accepted late orders will incur a $50 late fee. Same-day orders will be referred to Tufts Dining retail locations for take-out service. No late charge for take-out.

STANDARD DELIVERY SERVICE
Standard Delivery Service includes delivery and full buffet setup by Tufts Catering, and guarantees a return trip for buffet cleanup at the agreed-upon time.
- Monday through Friday only, 8:00am to 8:00pm
  Excludes recess periods.
- Guest counts under 49 guests will incur a $25.00 delivery fee
- Guest counts over 50 guests will incur a $50.00 delivery fee
- Administrative fee will apply for guest counts over 100
- $50.00 order minimum
- Requires confirmation no fewer than 3 full business days prior to the event; guest count guarantee also due 3 full business days before the event
- Requires access to delivery location thirty minutes prior to event; large events will require additional setup time
- Administrative fees will be applied to weekend services and recess periods to offset delivery, setup, and clearing services
Standard Delivery Service orders placed with less than 3 full business days’ notice will be evaluated on a case-by-case basis to determine if we can service the request. Accepted late orders will incur a $50 late fee. Same-day orders will be referred to Tufts Dining retail locations for take-out service. No late charge for take-out.

FULL SERVICE
Full-Service catering requires special attention or the scheduling of catering managers, servers, bartenders, or other staff.
- Requires confirmation no later than 5 business days prior to the event
- Requires access to delivery location thirty minutes prior to event; large events will require additional setup time
- Administrative fee of $22.50 per hour will be applied to all Full-Service catering to offset catering-related labor, services, and logistics
- Food and beverage prices within the Tufts Catering menu or on the event proposal do not include delivery, set-up, clearing, or the cost of waitstaff and bartenders.
Any orders received less than 5 full business days before an event may not be fulfilled due to the availability of staff attendants, servers, or bartenders.

ORDER CONFIRMATION
We will review your order and contact you by e-mail or phone if we have any questions or require more information to complete the order.
An order confirmation will be sent to you after placing your order online with your event details including menu and cost estimate.
Please contact us 5 days prior to your event to confirm your minimum guest count guarantee, and submit your final guest count 3 days prior to the event.

WEEKEND, MATRICULATION, COMMENCEMENT, AND ALUMNI WEEKEND
We require a minimum food service purchase of $300 on weekends with confirmation no later than 3 full business days before the event. Events related to Matriculation/orientation and Commencement/Alumni Weekend will be given priority during this busy period and require at least 14 business days’ advance notice.
Events requested fewer than 14 business days before an event may be refused if we have reached our service limitations.
**HOLIDAY SCHEDULE**

Tufts Catering is open for business for most university holidays during the academic year but will be closed during the following holidays:

* Memorial Day Weekend (Saturday, Sunday, and Monday)
* Thanksgiving Day
* Day After Thanksgiving
* Christmas Eve
* Christmas Day
* New Year’s Eve (if granted as a President’s bonus day)
* New Year’s Day
* Martin Luther King Jr. Day (if it falls prior to the start of classes)

**TUFTS DINING FACILITIES**

Functions planned in any facility operated by Tufts Dining will require the use of Tufts Catering for all food and beverage services. Other caterers and take-out/delivered foods are not permitted in Tufts Dining facilities, including the Chase Center and Mugar Café.

**FINAL GUEST COUNT DEADLINE AND GUARANTEE**

The final guest count for food ordering, staffing, and billing purposes is due no later than 3 business days prior to the event. The final menu must be confirmed, including the number of vegetarian meals and special diet meals. Additional vegetarian meals and special diet meals requested after the final guarantee may not be accommodated or may be accommodated with different menu items than on the original event menu.

Additional guests over the guarantee will be billed at one and a half times the person price if confirmed less than 3 business days prior to the event. Our ability to serve additional guests added after the guest count guarantee will be determined on a case-by-case basis.

* Final invoice price will be calculated on the guest count guarantee number or the actual guest attendance, whichever is greater.

* Additional guests over the guarantee will be billed at one and a half times the person price if confirmed less than 3 business days prior to the event. Our ability to serve additional guests added after the guest count guarantee will be determined on a case-by-case basis.

**EQUIPMENT AND ACCESSORIES**

With the exception of plated meals, food and beverage prices in the Tufts Catering menu do not include china, linen, stainless steel flatware, or other food service equipment, unless specifically noted. While we offer all of these options, they are not part of the food cost and are priced separately.

We will bill you for the cost of renting or purchasing any such equipment or accessories if required for your event, plus any applicable vendor delivery charges.

We charge for missing or damaged equipment and accessories at their replacement cost plus a 10% handling fee.

**LINEN, FLOWERS, AND DECORATIONS**

Economy Service Table Linen

* Paper tablecloths $3.00 each
* Standard and Full-Service Table Linen available in standard ivory, white, or black
* Standard rectangular and round tables 85”x 85” square or 54”x 120” rectangle $5.00 each
* Floor-length linen for rectangular and round tables $10.00-$15.00 each

* Standard linen napkins $0.50 each

Custom-colored and textured linen is available upon request. You will be responsible for the cost of renting the custom linen, vendor delivery charges, and a 20% handling fee.

Flowers, balloons, or other decorative pieces for your event are available through our approved vendors. You will be charged for these decorative items plus any applicable vendor delivery charges.

For requests to arrange, store, transport, or otherwise handle decorations that we have not ordered for you, a handling charge of $50 per item applies, per event.

**SPECIAL DIETARY MEALS**

Tufts Catering is committed to meeting the needs of guests who have special dietary restrictions or preferences. With at least 24 hours’ notice, our chefs can accommodate most requests. Please contact us when booking your event to let us know how we can meet your needs.

Please note: If entrées are modified to accommodate special diets, the original entrée price will be charged if it is higher than the price of the substitution.

**KOSHER**

Kosher food is available upon request using our Glatt Kosher Deli or an independent caterer who delivers prepared foods to our distribution facility.

* Any vendor minimum and delivery charges for kosher food will be passed on to the client. All standard Tufts Catering charges/fees also apply.

* If your event is planned in the Hillel Center or requires kosher foods, please contact our office to review the available kosher selections. While we are able to provide kosher foods in other campus locations, kosher service will be less strict outside the Hillel Center.

**SUSTAINABILITY**

At Tufts Catering, we strive to lessen our impact on the planet. For example, we use locally grown or sustainably produced foods whenever possible, offer biodegradable serviceware when appropriate, and support university efforts to compost and recycle, working closely with Tufts’ Office of Sustainability. Please visit: [https://docs.google.com/document/d/1mWq8XEOme4pGQ-RPC3gBiu-4nIR4gB2K-JCGHCI5b2kc/edit?pli=1](https://docs.google.com/document/d/1mWq8XEOme4pGQ-RPC3gBiu-4nIR4gB2K-JCGHCI5b2kc/edit?pli=1) for great tips on making your event environmentally friendly.
PAYMENT
Catering services will be charged to the DeptID provided on the order form. We assume the person who submits the order has obtained authorization to bill the provided DeptID for catering services.

OUTSIDE CLIENTS
* If you are not paying using the Tufts financial system, an advance deposit of 50% of the quoted price of the event is required no later than 5 business days in advance to confirm the event.
* The balance of the quoted price (plus an estimated bar deposit if a hosted bar is requested) is due no later than 2 business days prior to the event via cash, bank or company check, or money order, or the event will be canceled.
* Any post-event charges (minus the bar deposit) will be billed after the event. Payment is expected within 7 business days of receipt of the bill.
* Checks should be made payable to Trustees of Tufts College.

CANCELATIONS
* Cancelations made 3 business days prior to your event will incur no charges.
* Cancelations made with less than 72 hours’ notice but more than 24 hours’ notice may incur charges up to 50% of the quoted price.
* Cancelations made with less than 24 hours’ notice may incur charges up to 100% of the quoted price.
* Cancelations left on voice mail or by e-mail to the office outside of normal business hours will be considered received on the next business day. No matter when your cancellation is made, you will be charged full price for any special-order items—including linens, flowers, and rental equipment—for which vendors charge Tufts Catering.

WEATHER-RELATED CANCELATIONS
If you need to cancel an event due to severe weather, please call (617) 627-3411 as soon as possible. We may adjust our cancelation policy depending on the severity of the weather and other activities on campus. If the university is closed due to severe weather, all events for the day will be considered canceled.

RAIN SITES
We regret that in most cases, we cannot guarantee equivalent pricing for outdoor events that are moved to a rain site. If an outdoor event must be moved to a rain site, we require 24 hours’ notice. The costs of any additional labor or equipment will be charged at our standard rates.
A separate rain site cost estimate can be prepared for you at your request. Rain sites need to be predetermined and communicated to us at the time of event confirmation.

RESCHEDULING AN EVENT
Event rescheduling requires 48 hours’ notice. To reschedule an event, you must call Tufts Catering and book a new event, including changing your room/space reservation (online or with the facility manager of your event venue) and changing your arrangements for tables and chairs with Facilities Services.

TUFTS CATERING VOLUME DISCOUNT
We offer a 10% discount on all food purchases for:
* groups who purchase two consecutive meals within the same day and location
* 100 or more guest meals
Event must meet the following criteria to be eligible for the discount:
1. Meals are defined as Hot Breakfast Buffet, Hot Buffet, Barbecue Buffet, International Buffet, Hot Plated, Chilled Plated, Wraps, Bistro, and Box Lunch
2. Meals must be held in the same event space for the consecutive meals
* Discount excludes administrative fees, all à la carte items, light breakfast buffet, wrap and bistro sandwich package, all platters, box lunches, kosher, beverages, bar service, receptions, weddings, linen and china rentals, flowers, decorations, and late fees.

RENTING A CHARCOAL GRILL
Six-foot charcoal grills can be rented from Tufts Catering for a fee of $75 per day. The rental fee includes the grill, Match Light charcoal (no lighter fluid needed), oven mitts, and cooking utensils.
The renter is responsible for the pickup and return of the grill. During the academic year, grills can be picked up at Carmichael. For summer grill rental pickup, please check with the catering office for pickup location.
Please complete and submit an EVENT ORDER FORM with a valid DEPT ID for your grill rental. Student groups must also bring a completed, signed, hard copy IDR to the Catering Office at 89 Curtis Street Somerville, 3rd floor to confirm their grill rental.
For groups that do not have a DEPT ID, a $700 damage deposit is required.