LET US CATER TO YOU
We’re Ready to Serve You

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**

- V  VEGETARIAN
- VG  VEGAN
- GF  GLUTEN-FREE
SEASONAL FEATURED SPECIALS

SEPTEMBER 16 – DECEMBER 31
- Fall Greens with Shaved Tarentaise Cheese (V,GF)
  Root Vegetable Chips, Apple Cider Vinaigrette
  (Plated Only)
- New England Field Green Salad (V,GF)
  Vermont Goat Cheese, Dried Cranberries, Maple
  Balsamic Vinaigrette
- Panzanella Salad (V)
  Baby Arugula, Tomato, English Cucumber,
  Fresh Mozzarella, Red Onion, Grilled Focaccia,
  Champagne Vinaigrette
- Quinoa and Watermelon Salad (V,GF)
  Crumbled Feta, English Cucumber, Red Onion,
  Mint, Lemon Vinaigrette
- Grilled Farm-Raised Striped Bass (GF)
  Fresh Corn and Lemongrass Puree
- Wild Mushroom and Herb Cheese
  Chicken Roulade
- Short Rib Ravioli
  Braised Carrots and Roasted Onion Puree
- Roasted Berbere Spiced Leg of Lamb (GF)
- Vegan Cassoulet (VG,GF)
  Smokey Tempeh, Butterscotch Beans, Black-eyed
  Peas, Sweet Potato

- Butternut Squash with Fresh Cranberries (VG)
  Swiss Chard, Walnuts, Allspice, Apple
- Mexican Street Corn (V,GF)
- Roasted Wild Mushrooms (VG)
- Grilled Sweet Potatoes with
  Roasted Jalapeño Butter (V,GF)
- Heirloom Succotash (VG,GF)

JANUARY 1 – MARCH 31
- Salad of Baby Spinach and
  Bitter Winter Greens (V,GF)
  Crumbled Blue Cheese,
  Pomegranate Vinaigrette
- Baby Kale Caesar
  Aged Provolone Cheese, Multigrain Croutons,
  Lemon and Garlic Dressing
- Endive Salad with Lentils and
  Winter Citrus (VG,GF, Plated Only)
  Fresh Grapefruit Segments, Frisée, Tarragon,
  Champagne Vinaigrette
- Toasted Farro Root Vegetable Salad (V)
  Apple Cider Crème Fraîche Dressing
- Atlantic Skate Wing with
  Warm Olive Tapenade (GF)
  Shallots, Herbs, Champagne Vinaigrette
- Spinach-and-Ricotta-Stuffed Chicken Roulade
  Asiago Cheese, Red Onion, Panko Bread Crumbs
- Sirloin Club Steak with Onion Confit (GF)
- Braised Lamb Shoulder (GF)
  Pine Nuts, Golden Raisins, Capers
- Roasted Butternut Squash and
  Chard Lasagna (V)
- Cavatappi with Charred Marinara (V)
  Balsamic, Extra-Virgin Olive Oil,
  Feta Cheese, Herbs
- Roasted Brussel Sprouts (V,GF)
- Braised Endive (VG,GF)
- Broccoli Rabe Panzanella (V)
  Fresh Mozzarella, Toasted Multigrain Baguette,
  Roasted Tomato Vinaigrette
- Freekeh Fritters with Local Marinara (V)

HOT PLATED AND BUFFET OPTIONS

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 (V,GF)
  Chèvre, Red Onion, Champagne Vinaigrette
- Salad of Sea Bean and Frisée (V)
  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 (V)
  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)
  Cherry Tomato poached in Extra-Virgin Olive Oil, Fresh Lemon, Basil, Capers
- Coffee-Rubbed Beef Tenderloin (GF)
- Goat Cheese Ravioli (V)
  Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs
- Roasted Vegetable Lasagna with Local Marinara (V)
- Roasted Asparagus (VG,GF)
- Mixed Fresh Peas (V,GF)
- Strawberry Field Green Salad (V,GF)
- Salad of Sea Bean and Frisée (V)
- Farro and Marinated Artichoke Salad (VG)
- Broccoli Rabe Panzanella (V)
- Chicken and Broccoli Rabe Ravioli
- Honey-and-Yogurt-Marinated Grilled Chicken (GF)
- Grilled Skirt Steak with Spicy Chimichurri (GF)
- Grilled Swordfish (GF)
- Coffee-Rubbed Beef Tenderloin (GF)
- Goat Cheese Ravioli (V)
- Roasted Vegetable Lasagna with Local Marinara (V)
- Roasted Asparagus (VG,GF)
- Mixed Fresh Peas (V,GF)
- 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)
- Coffee-Rubbed Beef Tenderloin (GF)
- Goat Cheese Ravioli (V)
- Roasted Vegetable Lasagna with Local Marinara (V)
- Roasted Asparagus (VG,GF)
- Mixed Fresh Peas (V,GF)
- Strawberry Field Green Salad (V,GF)
- Salad of Sea Bean and Frisée (V)
- Farro and Marinated Artichoke Salad (VG)
- Broccoli Rabe Panzanella (V)
- Chicken and Broccoli Rabe Ravioli
- Honey-and-Yogurt-Marinated Grilled Chicken (GF)
- Grilled Skirt Steak with Spicy Chimichurri (GF)
- Grilled Swordfish (GF)
- Coffee-Rubbed Beef Tenderloin (GF)
- Goat Cheese Ravioli (V)
- Roasted Vegetable Lasagna with Local Marinara (V)
- Roasted Asparagus (VG,GF)
- Mixed Fresh Peas (V,GF)
- Grilled Skirt Steak with Spicy Chimichurri (GF)
- Grilled Swordfish (GF)
- Mixed Fresh Peas (V,GF)

JULY 1 – SEPTEMBER 15
- Panzanella Salad (V)
  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 (V,GF)
  Crumbled Feta, English Cucumber, Red Onion, Mint, Lemon Vinaigrette
- Coffee-Rubbed Beef Tenderloin (GF)
- Goat Cheese Ravioli (V)
  Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs
- Roasted Vegetable Lasagna with Local Marinara (V)
- Roasted Asparagus (VG,GF)
- Mixed Fresh Peas (V,GF)
- 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
- Summer Gnocchi (V)
  Seasoned Corn, Grape Tomatoes, Arugula, Extra-Virgin Olive Oil, Basil
- Freekeh Fritters with Local Marinara (V)
- Grilled Sweet Potatoes with Roasted Jalapeño Butter (V,GF)
- Heirloom Succotash (VG,GF)
- Coffee-Rubbed Beef Tenderloin (GF)
- Goat Cheese Ravioli (V)
  Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs
- Roasted Vegetable Lasagna with Local Marinara (V)
- Roasted Asparagus (VG,GF)
- Mixed Fresh Peas (V,GF)
- 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
- Summer Gnocchi (V)
  Seasoned Corn, Grape Tomatoes, Arugula, Extra-Virgin Olive Oil, Basil
- Freekeh Fritters with Local Marinara (V)
- Grilled Sweet Potatoes with Roasted Jalapeño Butter (V,GF)
- Heirloom Succotash (VG,GF)
HOT BREAKFAST BUFFET PACKAGE

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

SIDES Choose two
- Applewood Smoked Bacon (GF)
- Chicken and Apple Sausage (GF)
- Pork Sausage Patty (GF)
- Crispy Corned Beef Hash (GF)
- Sweet Potato Hash (VG,GF)
- Root Vegetable and Quinoa Hash (VG, GF)
- Grilled Roma Tomatoes
- Sautéed Greens

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

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

- Tomato Monterey Jack (V)
- Bacon, Onion, and Swiss
- Chicken Sausage, Basil, and Fontina

ADDITIONAL HEARTY À LA CARTE OPTIONS
Priced per order. Minimum 15 orders.
- Buttermilk Pancakes with Vermont Maple Syrup (V) $2.50
- Whole-Grain Pancakes with Wild Blueberries (V) $3.25
- Gluten-Free Pancakes with Wild Blueberries (VG,GF) $4.50
- Vanilla Cinnamon French Toast (V) $2.95
- Raisin Challah French Toast (V) $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 (V,GF) $3.00
- Scrambled Egg Burrito Toppers with Black Beans, Caramelized Onions, Sautéed Mushrooms, Salsa, Shredded Cheddar Cheese, Hot Sauce (V,GF) $1.25
- Vegetable Quiche – Serves 8 (V) $22.00

- 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.
**LIGHT BREAKFAST BUFFET**

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

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

**BAGEL BUFFET**
- Choose three varieties of Iggy’s Bagels: Plain, Onion, Raisin, Poppy, Sesame, Wheat, Garlic (limit one flavor per six bagels)
- Choose two cream cheese spreads: Regular, Green Olive and Pimento, Honey Walnut, Scallion, Low-Fat Plain
- Bowl of Fresh Fruit Salad

**EGG AND MELTED CHEDDAR BREAKFAST SANDWICH**
- 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**
- Assortment of Mini Danish, Muffins, Scones, Butter Croissants
- Bowl of Fresh Fruit Salad

**GREEK YOGURT BAR WITH FRUIT AND GRANOLA**
- Toppers include: Local GrandyOats Granola, Sliced Strawberries, Blueberries, Mango, Bananas, Almonds, Coconut Flakes
- Served with Green Mountain 0% Fat Plain Greek Yogurt

**HEALTHY START BUFFET**
- 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**
- Freshly Baked Apple Strudel served warm
- Individual chilled 0% Fat Greek Yogurts with Granola topping

**EUROPEAN BREAKFAST BUFFET**
- 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**
- 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

**DESIGNED TO SERVE:**
10-100 Guests
10-Person Minimum

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

* Economy Drop not available on these items

Includes one 8-oz cup of freshly brewed regular coffee per guest. Economy Drop orders will be provided with coffee in a Go Joe Box.
À LA CARTE HEALTHY BREAKFAST

FRUIT PLATTERS
- Fruit Salad
  - 15: $31.20
  - 25: $52
  - 35: $72.80
- Whole Fruit Basket
  - 15: $19.20
  - 25: $32
  - 35: $44.80
- Sliced Fruit
  - 15: $43.80
  - 25: $73
  - 35: $102.20
- Sliced Melon
  - 15: $43.80
  - 25: $73
  - 35: $102.20

À LA CARTE BY THE DOZEN
- Green Mountain 0% Fat Greek Yogurt (V,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
  - 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)
  - Served with creamer and sweeteners
  - $16
- 12 Tea Bags and Go Joe Box of Hot Water
  - $14

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

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service

See page 43 for more beverage options.

Ask about our Gluten-Free Bakery Goods.

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À LA CARTE BAKESHOP

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

BAGEL SPREADS
- Individually Portioned
  Cream Cheese
  (Plain, Low-Fat, Vegetable)
- Butter
- Peanut Butter

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

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

ASSORTED DANISH (V)
- Choose one flavor per dozen ordered:
  Cinnamon Swirl, Lemon Créme, Maple Pecan, Raspberry Crown

ENGLISH MUFFINS
- Regular or Cinnamon Raisin

ASSORTED HOMESTYLE BAKES (V)
- Choose one flavor per every dozen ordered:
  Banana, Cranberry Walnut, Carrot Raisin, Lemon Poppy, Zucchini, Pumpkin, Apple Spice

ALMOND DANISH
- Contains Walnuts and Chocolate Chips

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service
Ask about our Gluten-Free Bakery Goods.

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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 Mayonnaise
- Roasted Vegetables with Hummus and Spinach (VG)
  Roasted Red Pepper Hummus, Peppers, Roasted Squash, Eggplant, Red Onion

- Mediterranean Salad (V)
  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 (V)
  Watercress, Crumbled Feta, Orange Aioli
- Buffalo Chicken
  Premium Sliced Deli Chicken, Blue Cheese, Carrot, Celery, Romaine Lettuce, Frank’s Hot Sauce

- 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 Niçoise
  Composed Tuna Salad, Chopped Egg, Olives, Capers, Red Onion, Herbs
- Fresh Caprese (V)
  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

Continued on next page

PRICE INCLUDES SIDE SALAD, CHIPS, AND PICKLES

DESIGNED TO SERVE:
10-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service
WRAPS AND BISTRO SANDWICHES CONTINUED

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 (V)
  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 (VG, GF)
- Tri-Color Potato Salad with Apple (VG, GF)
- Four-Grain Salad (VG)
- Mediterranean Bean Salad (VG, GF)
- New England Field Green Salad (VG, GF) SEASONAL September 16 – December 31
- Panzanella Salad (V) SEASONAL July 1 – December 31
- Quinoa and Watermelon Salad (V, GF) SEASONAL July 1 – December 31
- Salad of Baby Spinach and Bitter Winter Greens (V, GF) SEASONAL January 1 – March 31
- Toasted Farro with Roasted Vegetable Salad (V) SEASONAL January 1 – March 31

PRICE INCLUDES SIDE SALAD, CHIPS, AND PICKLES

DESIGNED TO SERVE: 10-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service
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

SMALL serves 15
MEDIUM serves 25
LARGE serves 35

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: Sautéed 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 (V) $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 (V,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 (V,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 (V,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 (V,GF)
small $72.00  medium $120.00  large $168.00

VEGETABLE ANTIPASTO PLATTER (V)
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

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)

SMALL serves 15
MEDIUM serves 25
LARGE serves 35

DESIGNED TO SERVE: 15-Person Minimum

SERVICE OPTIONS: Economy Drop, Standard, or Full Service
MIXED GREEN SALADS AND COMPOSED VEGETABLES À LA CARTE
- Garden Salad (VG,GF)
- Mesclun Field Greens with Mandarin Oranges, and Citrus Dressing (VG,GF)
- Mesclun Greens with Garden Vegetables and Choice of Dressing (V)
- Baby Spinach Salad with Blue Cheese (V,GF)
- Lemon-and-Oregano-Marinated Vegetables (VG,GF)
- Crispy Cole Slaw (V)
- Red Bliss Potato Salad with Mayonnaise (V)
- Potato Salad Vinaigrette (VG)
- Southwestern Caesar Salad
- Red Slaw (VG,GF)

SEASONAL COMPOSED SALADS
- Kale and Walnut Pesto Salad (V)
- Broccoli Rabe Panzanella (V)

PASTA SALADS À LA CARTE
- Herbed Orzo with Feta and Kalamata Olives (V)
- Whole-Wheat Penne with White Beans and Vegetables (VG)
- Tortellini with Garden Vegetables (V)

SOUP DU JOUR À LA CARTE
- 1 gallon serves 12–16 guests

À LA CARTE
- Ripple Potato Chips (VG,GF) $12.50
- Individual Bags of Assorted Deep River Kettle Chips (VG,GF) $1.50
- Individual Bags of Terra Chips (VG,GF) $1.50
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 Tabouleh 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 (V)
- Grilled Portobello with Balsamic, Salad Greens, and Herb Goat Cheese Spread on a Multigrain Roll (V)
- Fresh Mozzarella and Balsamic Tomato on a Telera Roll (V)

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.
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
**Breakfast Service Refreshed All Morning**

**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
- **Breakfast Service Refreshed All Day**

Lunch:
- Assorted Tufts Catering Wraps and Bistro Sandwiches, a Seasonal or Deli Salad, Deep River Chips, Lunch Beverages, Freshly-baked Cookies/Brownies
- **Lunch 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
- **Breakfast Service Refreshed All Day**

Lunch:
- Assorted Tufts Catering Wraps and Bistro Sandwiches, a Seasonal or Deli Salad, Deep River Chips, Lunch Beverages, Freshly-baked Cookies/Brownies
- **Breakfast Service Refreshed All Day**

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
- **Breakfast 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)

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

**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
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, Jalapeño 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
BARBECUE BUFFET

AMERICAN CLASSIC BBQ $13.00
- Grilled Bourbon Chicken Breast
- Hot Dogs
- Choose three side salads:
  - Potato Salad with Mayonnaise
  - 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
  - or 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

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# HOT BUFFETS — FISH 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

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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 - POULTRY OPTIONS

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

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

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

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

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

- **MAPLE TURKEY BREAST WITH TRADITIONAL SIDES**
  Herb Stuffing, Pan Gravy, Cranberry Sauce
  $18.50

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

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

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

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

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

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

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

**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**

**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.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Red Curry Beef and Broccoli (GF)</td>
<td>$22.50</td>
</tr>
<tr>
<td>Gingered Beef and Shiitake Mushroom Stir-Fry (GF)</td>
<td>$21.50</td>
</tr>
<tr>
<td>Mesquite-Rubbed Flat Iron Steak (GF)</td>
<td>$23.50</td>
</tr>
<tr>
<td>Steak Tips with Mushrooms and Cipollini Onions</td>
<td>$22.50</td>
</tr>
<tr>
<td>House-Made Moroccan Kefta Meatballs (GF)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Red-Wine-Braised Beef Short Ribs (GF)</td>
<td>$31.50</td>
</tr>
<tr>
<td>Sirloin Club Steak with Onion Confit (GF)</td>
<td>$27.50</td>
</tr>
<tr>
<td>Coffee-Rubbed Beef Tenderloin (GF)</td>
<td>$27.50</td>
</tr>
<tr>
<td>Grilled Skirt Steak with Spicy Chimichurri (GF)</td>
<td>$25.50</td>
</tr>
<tr>
<td>Roasted Berbere Spiced Leg of Lamb (GF)</td>
<td>$27.50</td>
</tr>
<tr>
<td>Braised Lamb Shoulder (GF)</td>
<td>$28.50</td>
</tr>
</tbody>
</table>

*Note: All dishes are seasonal.*

*SEASONAL January 1 – March 31*

*SEASONAL April 1 – June 30*

*SEASONAL September 16 – December 31*
### HOT BUFFETS ~ PASTA 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.

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<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RAINBOW TORTELLINI PRIMAVERA (V)</strong></td>
<td>$20.50</td>
</tr>
<tr>
<td>Cheese Tortellini, Creamy White Wine and Asiago Sauce, Garden Vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>MEDITERRANEAN PASTA (V)</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td>Cavatappi, White Wine, Onion and Herb Sauce, Eggplant, Baby Spinach, Artichoke, Capers</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN BROCCOLI PENNE</strong></td>
<td>$20.50</td>
</tr>
<tr>
<td>Creamy Garlic and White Wine Sauce, Broccoli Florets, Fresh Herbs, Grated Romano</td>
<td></td>
</tr>
<tr>
<td><strong>PASTA BOLOGNESE</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td>Cavatappi, Pancetta, Beef and Red Wine Sauce, Wild Mushroom, Parmesan</td>
<td></td>
</tr>
<tr>
<td><strong>SEAFOOD SCAMPI</strong></td>
<td>$24.50</td>
</tr>
<tr>
<td>Scallops, Shrimp, Whitefish, Lemon and White Wine Butter Sauce, Garlic, Parsley</td>
<td></td>
</tr>
<tr>
<td><strong>CLASSIC MACARONI AND CHEESE (V)</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td>Creamy Vermont Cheddar Sauce, Elbow Macaroni</td>
<td></td>
</tr>
<tr>
<td><strong>PASTA WITH GRILLED TOMATO, SPINACH, AND GARLIC OIL (V)</strong></td>
<td>$16.50</td>
</tr>
<tr>
<td>Farfalle Pasta, Garlic and Herb Extra-Virgin Olive Oil, Parmesan</td>
<td></td>
</tr>
<tr>
<td><strong>POTATO Gnocchi with Tomato and Mushrooms (V)</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td>White Beans, Garlic, Herbs</td>
<td></td>
</tr>
<tr>
<td><strong>PAPPARDELLE WITH RAINBOW CHARD AND RED PEPPER CREAM (V)</strong></td>
<td>$21.50</td>
</tr>
<tr>
<td>Sweet Roasted Red Pepper and Cream Sauce, Smoked Paprika, Grated Parmesan</td>
<td></td>
</tr>
<tr>
<td><strong>SHORT RIB RAVIOLI</strong></td>
<td>$23.50</td>
</tr>
<tr>
<td>Braised Carrots and Roasted Onion Puree</td>
<td></td>
</tr>
<tr>
<td><strong>CAVATAPPI WITH CHARRED MARINARA (V)</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td>Balsamic, Extra-Virgin Olive Oil, Feta Cheese, Herbs</td>
<td></td>
</tr>
<tr>
<td><strong>THREE-CHEESE BAKED ZITI (V)</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td>Ricotta, Asiago, Smoked Mozzarella, Marinara</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED BUTTERNUT SQUASH AND CHARD LASAGNA (V)</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td>Caramelized Squash, Herbed Ricotta, Garlic Cream</td>
<td></td>
</tr>
<tr>
<td><strong>GOAT CHEESE RAVIOLI (V)</strong></td>
<td>$22.50</td>
</tr>
<tr>
<td>Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs</td>
<td></td>
</tr>
<tr>
<td><strong>SEAFOOD RAVIOLI</strong></td>
<td>$29.00</td>
</tr>
<tr>
<td>Frutti di Mare, Fresh Basil, Scallion Butter</td>
<td></td>
</tr>
</tbody>
</table>

**SEASONAL**
- **September 16 – December 31**
- **January 1 – March 31**
- **April 1 – June 30**
- **July 1 – September 15**

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HOT BUFFETS - VEGETARIAN OPTIONS

ISRAELI COUSCOUS-STUFFED PEPPERS WITH HARISSA (V)
Sweet Roasted Pepper, Kidney and Garbanzo Beans, North African Spices

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

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

SPANAKOPITA PIE (V)
Ricotta and Feta Cheese, Baby Spinach, Sweet Onion, Buttery Phyllo

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

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

VEGAN SWEDISH MEATBALLS (VG)
Cashew and Herb Sauce

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

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

FREEKEH FRITTERS WITH LOCAL MARINARA (V)
SEASONAL July 1–September 15

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
HOT BUFFETS — SALAD OPTIONS

SALADS
Choose one salad

• Garden Salad (VG,GF)
• Mesclun with Garden Vegetables (V)
• Mesclun Field Greens with Mandarin Oranges, Citrus Dressing (VG,GF)
• Baby Spinach Salad with Red Grapes, Red Onion, Crumbled Blue Cheese, Roasted Garlic Dressing (V,GF)
• New England Field Green Salad (V,GF)
  SEASONAL September 16 – December 31
• Salad of Baby Spinach and Bitter Winter Greens (V,GF)
  SEASONAL January 1 – March 31
• Strawberry Field Green Salad (V,GF)
  SEASONAL April 1 – June 30

• Salad of Sea Bean and Frisée (V)
  SEASONAL April 1 – June 30
• Panzanella Salad (V)
  SEASONAL July 1 – December 31
• Salad of Radish, Cucumber, and Blossom (VG,GF)
  SEASONAL July 1 – September 15

Choose one salad and two sides for Hot Buffet Entrées.
HOT BUFFETS — SIDE OPTIONS

Choose one salad and two sides for Hot Buffet Entrées.

SIDES
Choose two sides
- Steamed Red Bliss Potatoes (VG,GF)
- Garlic Mashed Yukon Gold Potatoes (V,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 (V)
- 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)
- 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 (V,GF)
  SEASONAL September 16–December 31
- Roasted Wild Mushrooms (VG)
  SEASONAL September 16–December 31
- Roasted Brussels Sprouts (V,GF)
  SEASONAL January 1–March 31
- Braised Endive (VG,GF)
  SEASONAL January 1–March 31
- Roasted Asparagus (VG,GF)
  SEASONAL April 1–June 30
- Mixed Fresh Peas (V,GF)
  SEASONAL April 1–June 30
- Grilled Sweet Potatoes with Roasted Jalapeño Butter (V,GF)
  SEASONAL July 1–December 31
- Heirloom Succotash (VG,GF)
  SEASONAL July 1–December 31

Choose one salad
- Roasted Wild Mushrooms (VG)
  SEASONAL September 16–December 31
- Roasted Brussel Sprouts (V,GF)
  SEASONAL January 1–March 31
- Braised Endive (VG,GF)
  SEASONAL January 1–March 31
- Roasted Asparagus (VG,GF)
  SEASONAL April 1–June 30
- Mixed Fresh Peas (V,GF)
  SEASONAL April 1–June 30
- Grilled Sweet Potatoes with Roasted Jalapeño Butter (V,GF)
  SEASONAL July 1–December 31
- Heirloom Succotash (VG,GF)
  SEASONAL July 1–December 31

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Choose one dessert

- 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 (V)
- New York-Style Cheesecake with Strawberries

- Blueberry White Chocolate Cheesecake Brûlée
- Warm 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

Choose one dessert for Hot Buffet Entrées.
**KETTLE MEALS À LA CARTE**

**TEMPEH TIKKI MASALA (V)**  $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 VEGETABLES (V)**  $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

**BEEF AND FARRO STROGANOFF**  $10.00  
Oyster Mushrooms, Caramelized Onion, Haricots Verts, Fresh Herbs

**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

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

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

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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.

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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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**PLATED~HOT ENTRÉE OPTIONS**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAN-SEARED ARCTIC CHAR</td>
<td>$32.95</td>
</tr>
<tr>
<td>Cauliflower Puree, Tuscan Kale, Four-Grain Pilaf, Pomegranate Brown Butter</td>
<td></td>
</tr>
<tr>
<td>ALMOND-CRUSTED SALMON (GF)</td>
<td>$31.95</td>
</tr>
<tr>
<td>Lentils, Haricots Verts, Onion Puree, Red Wine</td>
<td></td>
</tr>
<tr>
<td>MISO-GLAZED HAKE (GF)</td>
<td>$29.95</td>
</tr>
<tr>
<td>Stir-Fried Shiitake Mushrooms, Bok Choy, Charred Eggplant, Scallion Oil</td>
<td></td>
</tr>
<tr>
<td>PORCINI HALIBUT (GF)</td>
<td>$40.95</td>
</tr>
<tr>
<td>Polenta Cake, Asparagus, Tomato Herb Sauce</td>
<td></td>
</tr>
<tr>
<td>STATLER CHICKEN BREAST (GF)</td>
<td>$30.95</td>
</tr>
<tr>
<td>Braised Greens, Soft Polenta, Natural Jus</td>
<td></td>
</tr>
<tr>
<td>MARINATED HALF CORNISH HEN (GF)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Potato Gratin, Warm Bitter Greens, Mustard Jus</td>
<td></td>
</tr>
<tr>
<td>ROASTED CHICKEN WITH FARRO</td>
<td>$32.95</td>
</tr>
<tr>
<td>Saint André Creamed Mushrooms, Kalettes, Red Wine Syrup</td>
<td></td>
</tr>
<tr>
<td>ROASTED FILET MIGNON (GF)</td>
<td>$40.95</td>
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<tr>
<td>Potato Puree, Haricots Verts, Mushroom Demi-Glace</td>
<td></td>
</tr>
<tr>
<td>BRAISED BEEF SHORT RIBS (GF)</td>
<td>$36.95</td>
</tr>
<tr>
<td>Root Vegetable Mash and Baby Carrots</td>
<td></td>
</tr>
<tr>
<td>SEMOLINA GNOCCHI (V)</td>
<td>$27.95</td>
</tr>
<tr>
<td>White Beans and Mushroom Ragout</td>
<td></td>
</tr>
<tr>
<td>GRILLED EGGPLANT ROULADES (V)</td>
<td>$25.95</td>
</tr>
<tr>
<td>Basil-Infused Ricotta, Broccolini, Roasted Tomato Sauce</td>
<td></td>
</tr>
<tr>
<td>QUINOA, ARTICHOKE, AND BEAN-STUFFED ONION (VG)</td>
<td>$25.95</td>
</tr>
<tr>
<td>Chef’s Selection of Vegetables</td>
<td></td>
</tr>
<tr>
<td>STUFFED ACORN SQUASH (VG)</td>
<td>$28.95</td>
</tr>
<tr>
<td>Swiss Chard, Farro, White Beans</td>
<td></td>
</tr>
<tr>
<td>GRILLED FARM-RAISED STRIPED BASS (GF)</td>
<td>$38.95</td>
</tr>
<tr>
<td>Fresh Corn and Lemongrass Puree</td>
<td></td>
</tr>
<tr>
<td>ATLANTIC SKATE WING WITH WARM OLIVE TAPENADE (GF)</td>
<td>$32.95</td>
</tr>
<tr>
<td>Shallots, Herbs, Champagne Vinegar</td>
<td></td>
</tr>
<tr>
<td>SEAFOOD RAVIOLI</td>
<td>$40.95</td>
</tr>
<tr>
<td>Frutti di Mare, Fresh Basil, Scallion Butter</td>
<td></td>
</tr>
<tr>
<td>CHICKEN AND BROCCOLI RABE RAVIOLI</td>
<td>$30.95</td>
</tr>
<tr>
<td>Onion Confit, Preserved Lemon</td>
<td></td>
</tr>
<tr>
<td>HONEY-AND-YOGURT-MARINATED GRILLED CHICKEN (GF)</td>
<td>$30.95</td>
</tr>
<tr>
<td>Statler Chicken Breast, Honey Greek Yogurt, Ginger, Garam Masala</td>
<td></td>
</tr>
<tr>
<td>ROASTED BUTTERNUT SQUASH AND CHARD LASAGNA (V)</td>
<td>$25.95</td>
</tr>
<tr>
<td>Towers of Butternut Squash, Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs</td>
<td></td>
</tr>
<tr>
<td>GOAT CHEESE RAVIOLI (V)</td>
<td>$28.95</td>
</tr>
<tr>
<td>Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs</td>
<td></td>
</tr>
<tr>
<td>ROASTED VEGETABLE LASAGNA WITH LOCAL MARINARA (V)</td>
<td>$25.95</td>
</tr>
<tr>
<td>Seasonal Marinated and Roasted Vegetables, Homemade Tomato Sauce</td>
<td></td>
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</tbody>
</table>

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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 VEGETABLE PLATE (VG)** $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.
PLATED - SALAD AND SOUP OPTIONS

SALADS

• Tufts Caesar
   Romaine Hearts, Crispy Pita, Asiago Cheese

• Hydro Bibb (VG,GF)
   Mâche, Frisée, Fine Herbs

• Spinach Salad (V)
   Portobello Croutons, Pickled Onion, Feta Cheese

• Mesclun (V)
  with Garden Vegetables

• Salad of Bitter Greens (V)
  French Radish, Carrot Ribbons, Brioche Croutons

• Field Greens with
  Shaved Tarentaise Cheese (VG,GF)
  SEASONAL September 16 - December 31

• New England Field Green Salad (VG,GF)
  SEASONAL September 16 - December 31

• Broccoli Rabe Panzanella (V)
  SEASONAL September 16 - December 31
  and April 1 - June 30

• Salad of Baby Spinach and
  Bitter Winter Greens (V,GF)
  SEASONAL January 1 - March 31

• Baby Kale Caesar
  SEASONAL January 1 - March 31

• Strawberry Field Green Salad (VG,GF)
  SEASONAL April 1 - June 30

• Salad of Sea Bean and Frisée (V)
  SEASONAL April 1 - June 30

• Panzanella Salad (V)
  SEASONAL July 1 - September 15

• Salad of Radish, Cucumber, and Blossoms (VG,GF)
  SEASONAL July 1 - September 15

SOUPS

• Roasted Tomato Bisque (VG,GF)

• Butternut Squash Bisque (V,GF)

• Mushroom Bisque (V,GF)

• Corn and Lemongrass Bisque (V)
  SEASONAL June - October

• Chilled Gazpacho (VG,GF)
  SEASONAL June - October
Choose one dessert for Plated Entrées.

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

SEASONAL September–February

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

**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 (V)**  
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 (V)**  
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 (V) or Curry Cream Dipping Sauce (VG)  
**small** $56.40  
**medium** $94.00  
**large** $131.60

**SEASONAL BRIE PLATTER (V)**  
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 (V)**  
Tortilla Chips, Tomato Salsa, and Mango Salsa  
**small** $49.20  
**medium** $82.00  
**large** $114.80

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

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**ASSEMBLED PLESSES**  
**Serves 15**  
**Medium** serves 25  
**Large** serves 35  
**Designed to Serve:**  
15-Person Minimum  
**Service Options:**  
Economy Drop, Standard, or Full Service  

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**PARTY PLATTERS**

**MEZZE PLATTER (V)**
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 (V)
- Warm Corn, Chili, and Queso Dip (V)

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

**PARTY SANDWICHES**
Large French Bread sandwich cut into 14-piece individual portions.
- Portobello Club (V)
  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

[Link to: catering.tufts.edu]
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
- Shrimp Tempura Roll
- Seaweed Salad Roll
- Inari Roll
- Spicy Salmon Roll
- Tuna Avocado Roll
- California Supreme
- Shrimp Tempura Roll
- California 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
with Pico de Gallo, Sour Cream, Sriracha
$4.95

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

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

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

SESAME CHICKEN FINGERS
with Sesame Ginger Sauce
$5.50

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

POPCORN SHRIMP
with Cajun Remoulade
$4.95

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

COCKTAIL MEATBALLS
with Spicy Marinara
$4.50

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

SEASONAL WARM BRIE
wrapped in Puff Pastry
$4.75

JALAPEÑO POPPERS
$4.25

VEGETABLE EMPANADAS
with Salsa, Sour Cream, Sriracha
$4.95

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

FRIED RAVIOLIS
with Marinara dipping sauce
$4.95

MINI VEGETABLE SPRING ROLLS
with Light Soy Sauce
$4.95

GENERAL TSO’S TOFU
$4.75

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

HOT HORS D’OEUVRES

• Chicken Lemongrass Pot Sticker (VG) with Ponzu Sauce $49.50
• Mini Spring Rolls (V) with Orange Ginger Sauce $58.00
• Peppadew Peppers stuffed with Goat Cheese (V) $59.50
• Spicy Vegetable Pakora with Chili Garlic Sauce $40.25
• Spring Vegetable Tart (V) $59.50
• Crispy Asparagus Phylo Wrap (V) $59.50

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 (V) $63.00
• NEW Balsamic Figs with Chevre & Blue Cheese $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

CATHERING.TUFTS.EDU
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 $12/dozen
• Chocolate Brownies $12/dozen
• Assorted Brownies $12/dozen
• Congo Bars $12/dozen

COOKIES
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 $12/dozen
• Chocolate Brownies $12/dozen
• Assorted Brownies $12/dozen
• Congo Bars $12/dozen

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

PETITE 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
• 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

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• Apple Crumb $28/dozen
• Oreo Dream $28/dozen
• Meltaways $28/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

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

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

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
**PRIMIUM DESSERTS**

**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
  
  **SEASONAL**
  Not Available January 1–March 31

- Italian and French Mini Pastries: $28/dozen
  Minimum 6 dozen
- Chocolate Mousse Cake with Chocolate Ganache: $75 half sheet cake only

**STRAWBERRY SHORTCAKE BAR**
Serves 25–100 guests
Includes:
- Buttermilk Biscuits
- Strawberry Sauce
- Sliced Almonds
- Chocolate Ganache
- Whipped Cream

Serves 40–50 guests (servers recommended)
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

Choose five toppings:
- Hot Fudge Sauce
- Strawberry Sauce
- Whipped Cream
- Sliced Almonds
- Crushed Walnuts
- Maraschino Cherries
- M&M’s
- Oreos
- Rice Krispies Treats
- Dried Fruit
- Trail Mix
- Shredded Coconut

- Local Granola with Nuts
- Sliced Bananas
- Diced Mango
- Fresh Berries: SEASONAL
  May-September

**PREMIUM ICE CREAM SUNDAE BAR**
Cost $175

Serves 40–50 guests (servers recommended)
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

Choose five toppings:
- Hot Fudge Sauce
- Strawberry Sauce
- Whipped Cream
- Sliced Almonds
- Crushed Walnuts
- Maraschino Cherries
- M&M’s
- Oreos
- Rice Krispies Treats
- Dried Fruit
- Trail Mix
- Shredded Coconut

**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

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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 (V,GF)
  small $26.20 medium $39.25 large $52.35
• Coleslaw (V,GF)
  small $26.20 medium $39.25 large $52.35
• Macaroni Salad (V,GF)
  small $26.20 medium $39.25 large $52.35
• Hummus and Pita (V)
  small $26.20 medium $39.25 large $52.35
• Half Pickles (VG,GF)
  small $13.95 medium $20.95 large $28.00

SERVES:
10-Person Minimum

DESIGNED TO SERVE:
10-Person Minimum
KOSHER-BUFFET

STARTERS
- Dinner Rolls (V) $2.00
- Challah Rolls (V) $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) $2.00
- Lemon-Roasted Potatoes (VG,GF) $3.00
- Herb-Roasted Potatoes (VG,GF) $3.00
- Rice Pilaf (VG) $4.00
- 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 (V) $5.00
- Mixed Berry Crisp (V) with pareve Whipped Cream $6.00
- Apple Crisp (V) with pareve Whipped Cream $6.00
- Mixed Fruit Salad (VG,GF) $4.00

DESIGNED TO SERVE:
40-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
KOSHER-PLATED ENTRÉES

DESIGNED TO SERVE:
20-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
Includes freshly baked rolls, salad, entrée, dessert, ice water, and coffee.

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

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
**KOSHER HORS D’OEUVRES**

**PASSED HORS D’OEUVRES**

$55.00

- Cocktail Franks with Spicy Brown Mustard
- Spinach Phyllo (VG)
- Potato Puffs with Avocado Aioli (V)
- Beef Knish with Spicy Raspberry Compote
- Potato Latkes with Warm Apple Compote (V)
- Salmon Skewers with Spicy Cherry Glaze (GF)

**STATIONARY HORS D’OEUVRES**

$3.00

- Crudité Display (V)
  Carrots, Zucchini, Summer Squash, Celery, Broccoli, Red Peppers, served with Ranch Dressing, Avocado Aioli, Chipotle Aioli

$3.00

- Sliced Fresh Fruit Display (VG, GF)
  Pineapple, Cantaloupe, Honeydew, Red Grapes, Seasonal Fruit

$10.00

- Sliced Meat and Fish Display
  Smoked Salmon, Smoked Whitefish Salad, Pastrami, Corned Beef, Salami, Bologna, and Turkey with Spicy Mustard, Chipotle Aioli, Dill Aioli

$7.00

- Mezze Display (V)
  Hummus, Red Pepper Tapenade, Olives, Israeli Salad, Spinach and Artichoke Dip, Grilled Vegetables, Pita, Crackers

$25.00

- Slider Display
  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)

$8.00

- Dessert Display (V)
  - Mini Assorted Cookies
  - Mini Brownie Bites
  - Sweet Noodle Kugel
  - Frosted Cake Bites

**STATIONARY HORS D’OEUVRES PRICED PER PERSON**

$3.00

- Sliced Meat and Fish Display
  Smoked Salmon, Smoked Whitefish Salad, Pastrami, Corned Beef, Salami, Bologna, and Turkey with Spicy Mustard, Chipotle Aioli, Dill Aioli

**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 3-gallon minimum

**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
- 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 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
All alcohol service will stop one half hour prior to the end of the event.

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 $18-$20
- Beer House beers are billed per bottle served $5

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.

The cities of Medford and Somerville have different processes by which to request a special alcoholic beverage license. Each city has its own monthly commission hearing during which such applications are considered.

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.

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
- $15.00 fee for Economy Service
- $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
- 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

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, setup, 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.

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**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.
* Any decrease in number of guests made after the guarantee deadline will not reduce the quoted cost of the event.

**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.

**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 entrees 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/1mWq8XE0ne4pGQ-RPC3gBiw-4nIR4gBzK-JCGHC15xZc/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.

CANCELLATIONS
* Cancellations made 3 business days prior to your event will incur no charges.
* Cancellations made with less than 72 hours’ notice but more than 24 hours’ notice may incur charges up to 50% of the quoted price.
* Cancellations made with less than 24 hours’ notice may incur charges up to 100% of the quoted price.
* Cancellations 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 cancelation 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 CANCELLATIONS
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 meals¹ within the same day and location² or
* 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.