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

**VM**  VEGETARIAN

**VG**  VEGAN

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

JUNE 1 – SEPTEMBER 15
- Panzanella Salad (VM)
  Baby Arugula, Tomato, English Cucumber, Fresh Mozzarella, Red Onion and Grilled Focaccia, Champagne Vinaigrette (PLATED/BUFFET)
- Quinoa and Watermelon Salad (VM,GF)
  with Crumbled Feta, English Cucumber, Red Onion, Mint, Lemon Vinaigrette (BUFFET)
- Grilled Farm-Raised Striped Bass (GF)
  with Corn and Lemongrass Puree (PLATED/BUFFET)
- Grilled Skirt Steak (GF)
  with Spicy Chimichurri (BUFFET)
- Honey and Yogurt Marinated Grilled Chicken (GF)
  with Cipollini Onions (PLATED/BUFFET)
- Asiago Polenta (VM,GF)
  Pan Seared Polenta, Fresh Oregano, Onion Medley (PLATED/BUFFET)
- Grilled Swordfish (VF)
  with Braised Tomato (PLATED/BUFFET)
- Wild Mushroom Ravioli (VM)
  Arugula, Sweet Onion Puree, Pine Nuts, Goat Cheese (PLATED/BUFFET)

SEPTEMBER 16 – DECEMBER 31
- Field Greens (VG,GF)
  with Shaved Tarentaise Cheese, Root Vegetable Chips, Apple Cider Vinaigrette (PLATED/BUFFET)
- Zaatar Spiced Roasted Salmon (GF)
  with Pomegranate Brown Butter (PLATED/BUFFET)
- Herbed Beef Sirloin (GF)
  Slow Roasted with Blue Cheese and Red Onion Compote (BUFFET)
- Maple-Brined Grilled Statler Chicken Breast (GF)
  (PLATED/BUFFET)
- Risotto Cakes with Mushroom Ragout (VM)
  Fried Risotto Cakes with Parmesan and White Bean Mushroom Ragout (PLATED/BUFFET)
- Autumn Penne Pasta (VM)
  Butternut Squash, Madeira Wine Cream Sauce Infused with Caramelized Onion and Thyme (BUFFET)

JANUARY 1 – MARCH 31
- Salad of Baby Spinach and Bitter Winter Greens (VM,GF)
  with Crumbled Blue Cheese, Toasted Walnuts, Pomegranate Vinaigrette (PLATED/BUFFET)
- Roasted Butternut Squash and Chard Lasagna (VM) (BUFFET)
- Spinach-and-Ricotta-Stuffed Chicken Roulade (BUFFET)
- French Beef Bourguignon
  Rich Beef Stock, Red Wine, Mushroom and Onion Sauce (BUFFET)
- Red Quinoa and Winter Vegetable Slaw (VG)
  (BUFFET)
- Sun-Dried-Tomato-Crusted Skate Wing
  with Sweet Onion Puree (BUFFET/PLATED)
- Braised Lamb Shoulder
  with Pine Nuts, Golden Raisins, Capers (BUFFET)
- Mushroom Stroganoff (VM)
  with Fine Herbs and Yellow Peppers over Pappardelle Pasta (BUFFET/PLATED)
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)

QUICHE
Savory Egg Custard with Vegetables, Herbs, and Cheese in a Pastry Crust
- Broccoli Cheddar (VM)
- Mushroom and Swiss (VM)
- Tomato Monterey Jack (VM)
- Bacon, Onion, and Swiss

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)

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)

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
- Oatmeal with Seasonal Toppings $4.75
- Smoked Salmon Platter $6.95
- Maple Tofu Scramble (VG,GF) $4.75
- Vegetable Quiche – Serves 8 (VM) $22.00

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

PRICE PER PERSON | $11.50

SERVICE OPTIONS:
Standard or 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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LIGHT BREAKFAST BUFFET

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

BAGEL BUFFET $4.95
- Choose three varieties of Iggy’s Bagels: Plain, Onion, Raisin, Poppy, Sesame, Wheat, Garlic
- Choose two cream cheese spreads: Regular, Green Olive and Pimento, Honey Walnut, Scallion, Low-Fat Plain
- Bowl of Red and Green Grapes
- Butter, fruit preserves, and peanut butter available upon request

GREEK YOGURT BAR WITH FRUIT AND GRANOLA $4.95
- Toppers include: Local Grandy Oats Granola, Sliced Strawberries, Blueberries, Mango, Bananas, Almonds, Coconut Flakes
- Served with Green Mountain 0% Fat Vanilla Greek Yogurt

HEARTY HOT OATMEAL BREAKFAST BAR* $4.75
- Plain or Caramelized Banana 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, Cinnamon Buns
- Fresh Fruit Salad

DEMI CROISSANT SAMPLER BUFFET $4.95
- Assortment of Butter, Chocolate, Apricot, and Almond Demi Croissants
- Bunches of Red and Green Grapes

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

DEIGNED 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: $31.20 (15), $52 (25), $72.80 (35)
- Citrus Fruit Salad: $31.20 (15), $52 (25), $72.80 (35)
- Whole Fruit Basket: $19.20 (15), $32 (25), $44.80 (35)
- Sliced Fruit: $43.80 (15), $73 (25), $102.20 (35)
- Sliced Melon: $43.80 (15), $73 (25), $102.20 (35)

### À LA CARTE BY THE DOZEN
- Green Mountain 0% Fat Greek Yogurt (VM,GF): $22/dozen
- Wellness Cereal: $24/dozen
- Add Half-Pints of Low-Fat Milk: $10/dozen
- Assorted Kashi Granola Bars: $16/dozen
- Kind Yogurt Breakfast Bars: $25/dozen
- English Muffins Regular or Cinnamon Raisin: $17/dozen

### HOT BEVERAGES
- New England Coffee (regular and decaf), Assorted Teas: $16
- Pump Pot – 72oz (9 cups): $33
- Pump Pot – 1.5 Gallons, 192oz (24 cups): $102.20

### CHILLED BEVERAGES
- Fruit Juice: $1.60
  - Orange, Cranberry, Apple, Grapefruit
- Fresh Fruit Juices: $21
  - Served by the gallon
  - Orange, Cranberry, Apple, Grapefruit

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

### SERVICE OPTIONS:
- Economy Drop, Standard, or Full Service
- See page 37 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 (VM)
- Choose one flavor per every dozen ordered:
  - Old-Fashioned Raisin, Cranberry Orange, Blueberry, Chocolate Chip

BAKESHOP MUFFINS (VM)
- Choose one flavor per every dozen ordered:
  - Banana Nut, Blueberry, Raisin Oat, Double Chocolate, Cranberry, Corn

ASSORTED DANISH (VM)
- Cinnamon Swirl, Lemon Crème, Maple Pecan, Raspberry Crown

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

SCONES (VM)
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ASSORTED DANISH (VM)
- Cinnamon Swirl, Lemon Crème, Maple Pecan, Raspberry Crown

BUTTER CROISSANTS (VM)
- $17/dozen

CHOCOLATE CROISSANTS (VM)
- $22/dozen
  - Cinnamon, Blueberry, Lemon Poppy, Chocolate Chip

STRAWBERRY AND CREAM CHEESE CROISSANTS (VM)
- $25/dozen

MINI ASSORTED FILLED CROISSANTS (VM)
- $25/dozen
  - Butter, Chocolate, Almond, Apricot filling

CINNAMON COFFEE ROLL (VM)
- $22/dozen

APPLE STRUDEL (VM)
- $10/8 slices

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 Chip

CINNAMON COFFEE ROLL (VM)
- $22/dozen

APPLE STRUDEL (VM)
- $10/8 slices

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

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  - 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 Chip

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

Ask about our Gluten-Free Bakery Goods
SANDWICHES

WRAPS Choose Up to Three $8.50
Served on assorted wraps. Includes one side salad, chips, and pickle spears.
- Classic Turkey Club
  Home-Style Sliced Turkey, Applewood Smoked Bacon, Tomato, Mayonnaise
- Tufts Tarragon Chicken Salad
  Light and Dark Chicken Breast, Red Grapes, Celery, Romaine Hearts, Tarragon Mayonnaise
- 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

- Roasted Vegetables with Hummus and Spinach (VG)
  Roasted Red Pepper Hummus, Peppers, Roasted Squash, Eggplant, Red Onion
- Mediterranean Salad Wrap (VM)
  Sliced Cucumber, Marinated Tomato, Romaine Lettuce, Olive Tapenade, Feta Cheese

BISTRO Choose Three Sandwiches $12.75
Served on artisan bread or rolls. Includes any two side salads and gourmet Deep River Kettle Chips. Served with pickles, pepperoncini, and olives.
- Cranberry Turkey
  Home-Style Turkey, Cranberry Sauce, Mayonnaise, on Buttery Croissant
- Honey Mustard Turkey
  Thinly Sliced Turkey, Cheddar Cheese, Honey Mustard, Arugula
- Tuscan Chicken
  Sliced Grilled Chicken, Mozzarella, Marinated Artichokes, Artisan Greens, Nut-Free Basil Pesto
- Chipotle Chicken
  Grilled Chicken Spiced with Chipotle Peppers, Guacamole, Romaine Lettuce
- Classic Italian
  Mortadella, Genoa Salami, Ham, Provolone, Roasted Red Peppers, Olive Oil, Oregano
- Roast Beef with Brie
  Soft Ripened Brie, Whole-Grain Mustard, Mayonnaise, Green Leaf Lettuce
- Tuna Niçoise
  Composed Tuna Salad, Chopped Egg, Olives, Capers, Red Onion, Herbs
- Grilled Portobello (VM)
  Marinated in Wine, Garlic, & Balsamic Vinegar, Herb Goat Cheese Spread, Salad Greens
- Fresh Caprese (VM)
  Mozzarella, Plum Tomato, Basil
- Chef Vegetables with Tapenade and Spinach (VG)
  Grilled Seasonal Vegetables, Olive Tapenade, Baby Spinach

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 | Rare 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

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**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

**THAI-STYLE BEEF PLATTER (GF)**  
Thinly Sliced Flank Steak Marinated in Soy, Sesame, Fish Sauce, and Ginger  
- 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

**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

**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 spreads)  
- Mustard: Dijon, Whole Grain, Honey, Spicy Brown, Yellow  
- Mayonnaise: Lemon Aioli, Garlic Herb, Roasted Red Pepper, Chipotle  
- Herb Spread: Chimichurri, Nut-Free Basil Pesto, Garlic Herb, Salsa Olive Tapenade  
- Fruit Sandwich Spreads: Fig, Major Grey Chutney

- SMALL serves 15  
- MEDIUM serves 25  
- LARGE serves 35

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

**SERVICE OPTIONS:**  
Economy Drop, Standard, or Full Service
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 Sesame Dressing (VG,GF)
• Mesclun Greens with Garden Vegetables and Choice of Dressing (VM)
• Baby Spinach Salad with Walnut and Blue Cheese (VM,GF)
• Field Greens with Tomato and Pine Nuts (VM,GF)
• Vegetable Alisha: Composed Vegetables with Indian Spices (VG,GF)
• Spiced Moroccan Carrot (VG,GF)
• Lemon and Oregano Marinated Vegetables (VG,GF)
• Crispy Cole Slaw (VM)
• Red Bliss Potato Salad with Mayonnaise (VM)
• Potato Salad Vinaigrette (VG)

• Panzarella Salad (VM)
SEASONAL June 1 – September 15
• Quinoa and Watermelon Salad (VM,GF)
SEASONAL June 1 – September 15

GRAIN AND BEAN SALAD À LA CARTE

small $40.80  medium $68.00  large $95.20

• Edamame, Corn, and Black Bean Salad (VG,GF)
• Quinoa with Red Beans (VG,GF)
• Four-Grain Salad (VG)
• Green Curry Rice Salad (GF)
• Tabbouleh and Feta (VM)

PASTA SALADS À LA CARTE

small $46.80  medium $78.00  large $109.20

• Herbed Orzo with Feta and Kalamata Olives (VG)
• Sesame Noodles with Peanuts (VM)
• Whole-Wheat Penne with White Beans and Vegetables (VG)

• Tortellini with Garden Vegetables (VM)
• Pad Thai with Tofu (VG,GF)

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
• Assorted Cookies $8/dozen
• Chocolate Brownies $12/dozen
• Assorted Bakeshop Brownies and Congo Bars $12/dozen
• Seasonal Whole Fruit $12/dozen

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BOX LUNCHES

BOX LUNCH SANDWICHES $15.25 per person
Choose four sandwiches per box lunch event
- Fresh Mozzarella and Balsamic Tomato on a Telera Roll (VM)
- 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
- Smoked Turkey, Cheddar, and Guacamole Wrap with Alfalfa Sprouts, Carrots, and Chipotle Mayonnaise on a Cedar’s Spinach Wrap
- Vietnamese Chicken Sandwich with Cucumbers, Carrots, Jalapeño Peppers, Cilantro, and Sriracha Aioli on a Sub Roll
- Chicken Caesar Wrap with Asiago Cheese on a Cedar’s White Wrap
- Hummus and Tabbouleh Wrap with Carrots and Spinach on a Cedar’s Wheat Wrap (VG)
- Smoked 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)
- Tuna Sandwich with Lettuce on a Gluten-Free Roll (GF)

SIDES
Choose two sides per box lunch event
- Potato Salad
- Pasta Salad
- Fruit Salad
- Seasonal Hand Fruit
- Deep River Kettle Chips

BEVERAGES
Choose up to three per box lunch event
- Bottled Water
- Coke
- Diet Coke
- Sprite
- Diet Sprite
- Canada Dry Ginger Ale

DESSERTS
Choose one dessert per box lunch event
- Chocolate Chip Cookies (VM)
- Chocolate Brownies (VM)

DESIGNED TO SERVE:
15-Person Minimum
PRICED PER PERSON
SERVICE OPTIONS:
Economy Drop
Includes sandwich, two sides, beverage, and dessert.
ASSORTED BUFFET

INTERNATIONAL CHILLED BUFFET
Service Options: Economy Drop or Full Service
- Mediterranea $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

BURRITO BUFFET
Service Options: Full Service
- Build Your Own Burrito $13.50
  Choose two fillings: Pork Carnitas, Seasoned Ground Beef, Pulled Chicken, Citrus Chipotle Tofu Includes Sautéed Peppers and Onions, Mexican Rice, Refried Beans, Corn, Lime, Cilantro, Sour Cream, Guacamole, Tomato Salsa, Pico de Gallo, Shredded Cheese

HOT SUB BAR
Service Options: Full Service
- Choose one $11.50
- Choose two $16.50
  Chicken Cutlet, Eggplant Cutlet, Beef Meatballs, Italian Sausage, Vegan Cutlets, Vegan Meatballs Includes Sautéed Peppers and Onions, Marinara, Provolone Cheese, Grated Parmesan Cheese, Hot Pepper Relish, Nut-Free Basil Pesto, Potato Chips

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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

MEDITERRANEAN BBQ  $18.50
- Balsamic Marinated Steak Tips
- Italian and Chorizo Sausage with Wilted Greens and Onion Medley
- Endive and Portobello Mushroom with White Bean Salad
- Grilled Romaine Penne Salad
- Oil and Vinegar Potato Salad
- Grilled Eggplant Platter
- Garden Salad
- Rosemary Biscuits
- Baklava

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
**HOT BUFFETS - FISH OPTIONS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOUSE-MADE COD CAKES WITH REMOULADE</strong></td>
<td>$25.50</td>
<td>Flaked Cod, Potato, Herbs, Bread Crumbs</td>
</tr>
<tr>
<td><strong>MAINE REDFISH WITH CHORIZO BOUILLABAISSE</strong></td>
<td>$20.50</td>
<td>Saffron Broth, Potato, Fennel, Julienne Peppers</td>
</tr>
<tr>
<td><strong>HERBED PANKO-CRUSTED TILAPIA</strong></td>
<td>$23.50</td>
<td>Lemon, Herbs, Seasoned Panko Crumbs</td>
</tr>
<tr>
<td><strong>MISO-GLAZED ATLANTIC HAKE (GF)</strong></td>
<td>$24.50</td>
<td>Red Miso, Rice Wine, Shallots</td>
</tr>
<tr>
<td><strong>GRILLED ATLANTIC SALMON WITH PESTO (GF)</strong></td>
<td>$25.50</td>
<td>Salmon farmed on Bay of Fundy, Nut-Free Basil Pesto</td>
</tr>
<tr>
<td><strong>THAI SALMON WITH STICKY COCONUT (GF)</strong></td>
<td>$23.50</td>
<td>Coconut, Tamari, Ginger, Scallion, Almonds</td>
</tr>
<tr>
<td><strong>ALMOND-CRUSTED SALMON (GF)</strong></td>
<td>$23.50</td>
<td>Pan-Seared Salmon, Sliced Almonds, Fresh Thyme, Whole-Grain Mustard, Garlic</td>
</tr>
<tr>
<td><strong>ROASTED MONKFISH WITH HARISSA (GF)</strong></td>
<td>$22.50</td>
<td>Atlantic Monkfish, North African Spices</td>
</tr>
<tr>
<td><strong>GRILLED FARM-RAISED STRIPED BASS (GF)</strong></td>
<td>$26.50</td>
<td>Corn and Lemongrass Puree</td>
</tr>
<tr>
<td><strong>GRILLED SWORDFISH (GF)</strong></td>
<td>$29.00</td>
<td>Rosemary, Braised Grape Tomato</td>
</tr>
<tr>
<td><strong>ZAATAR-SPICED ROASTED SALMON (GF)</strong></td>
<td>$25.50</td>
<td>Pomegranate Brown Butter</td>
</tr>
<tr>
<td><strong>SUN-DRIED-TOMATO-CRUSTED SKATE WING</strong></td>
<td>$25.50</td>
<td>Sweet Onion Puree</td>
</tr>
</tbody>
</table>

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

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

**PRICED PER PERSON**
- **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 21 and 22 for salad, side, and dessert options.

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# HOT BUFFETS - POULTRY OPTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GRILLED LEMONGRASS CHICKEN</strong> (GF)</td>
<td>$17.50</td>
</tr>
<tr>
<td>Aromatic broth of Lemongrass, Ginger, Garlic, Jalapeño, Cilantro</td>
<td></td>
</tr>
<tr>
<td><strong>PAN-SEARED CHICKEN PICCATA</strong></td>
<td>$17.50</td>
</tr>
<tr>
<td>Pan-Seared Chicken Breast, Lemon, White Wine and Butter Sauce, Capers</td>
<td></td>
</tr>
<tr>
<td><strong>SPANISH-OLIVE-BRAISED CHICKEN THIGHS</strong> (GF)</td>
<td>$18.50</td>
</tr>
<tr>
<td>White Wine and Saffron Broth, Smoked Paprika</td>
<td></td>
</tr>
<tr>
<td><strong>KOREAN BONE-IN CHICKEN THIGHS</strong> (GF)</td>
<td>$17.50</td>
</tr>
<tr>
<td>Sesame, Tamari, Honey, Ginger, Scallion</td>
<td></td>
</tr>
<tr>
<td><strong>MOJITO-MARINATED CHICKEN</strong> (GF)</td>
<td>$17.50</td>
</tr>
<tr>
<td>Light Rum, Fresh Lime, Mint, Black Beans Cubano</td>
<td></td>
</tr>
<tr>
<td><strong>MAPLE TURKEY BREAST WITH TRADITIONAL SIDES</strong></td>
<td>$18.50</td>
</tr>
<tr>
<td>Herb Stuffing, Pan Gravy, Cranberry Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>ROASTED STATLER BREAST OF CHICKEN WITH JUS</strong> (GF)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Natural Jus with Herbs</td>
<td></td>
</tr>
<tr>
<td><strong>SYRIAN SPICED CHICKEN</strong> (GF)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Grilled Chicken Breast with Braised Turkish Apricots</td>
<td></td>
</tr>
<tr>
<td><strong>HONEY AND YOGURT MARINATED GRILLED CHICKEN</strong> (GF)</td>
<td>$23.50</td>
</tr>
<tr>
<td>Statler Chicken Breast, Honey Greek Yogurt, Ginger, Garam Masala</td>
<td></td>
</tr>
<tr>
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</tr>
<tr>
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<td></td>
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</tr>
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</tr>
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</tr>
<tr>
<td><strong>MAPLE-BRINED GRILLED STATLER CHICKEN BREAST</strong> (GF)</td>
<td>$23.50</td>
</tr>
<tr>
<td>Natural Jus with Herbs</td>
<td></td>
</tr>
</tbody>
</table>

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

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

**PRICED PER PERSON**

**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 21 and 22 for salad, side, and dessert options.
### HOT BUFFETS – BEEF AND LAMB OPTIONS

<table>
<thead>
<tr>
<th>Name</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>Balsamic-Marinated Flank 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>Grilled Skirt Steak (GF)</td>
<td>$25.50</td>
</tr>
<tr>
<td>French Beef Bourguignon Stew</td>
<td>$19.50</td>
</tr>
<tr>
<td>Herbed Beef Sirloin (GF)</td>
<td>$27.50</td>
</tr>
<tr>
<td>Braised Lamb Shoulder</td>
<td>$28.50</td>
</tr>
</tbody>
</table>

**CHOICE 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 21 and 22 for salad, side, and dessert options.

**PRICE PER PERSON**
- **DESIGNED TO SERVE:**
  - 15-100 Guests
  - 15-Person Minimum

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

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**HOT BUFFETS ~ PASTA OPTIONS**

**RAINBOW TORTELLINI PRIMAVERA (VM)** $20.50  
Cheese Tortellini, Creamy White Wine and Asiago Cheese, 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 (VM)** $17.50  
Ricotta and Mozzarella Cheese, Marinara, Parmesan

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

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

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

**CHICKPEAS AND TOMATO ORECCHIETTE (VM)** $16.50  
Feta, Mint

**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

**WILD MUSHROOM RAVIOLI (VM)** $21.50  
Arugula, Sweet Onion Puree, Pine Nuts, Goat Cheese  
**SEASONAL June 1 – September 15**

**AUTUMN PENNE PASTA (VM)** $16.50  
Butternut Squash, Madeira Wine Cream Sauce Infused with Caramelized Onion and Thyme  
**SEASONAL September 16 – December 31**

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

**MUSHROOM STROGANOFF (VM)** $17.50  
Fine Herbs and Yellow Peppers over Pappardelle Pasta  
**SEASONAL January 1 – March 31**

---

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

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

**PRICED PER PERSON**

**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 entree, two sides, dessert, freshly brewed coffee, and ice water.

See pages 21 and 22 for salad, side, and dessert options.
HOT BUFFETS—VEGETARIAN OPTIONS

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

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

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

ASIAGO POLENTA (VM, GF)
Pan-Seared Polenta, Fresh Oregano, Onion Medley
SEASONAL June 1 – September 15
$17.50

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

RISOTTO CAKE WITH MUSHROOM RAGOUT (VM)
Fried Risotto Cakes with Parmesan, White Bean Mushroom Ragout
SEASONAL September 16 – December 31
$17.50

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

RED QUINOA AND WINTER VEGETABLE SLAW (VG)
SEASONAL January 1 – March 31
$17.50

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

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

SERVICE OPTIONS:
Full Service
Available for lunch or dinner

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

See pages 21 and 22 for salad, side, and dessert options

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HOT BUFFETS - SALAD AND SIDE OPTIONS

SALADS
Choose one salad
• Garden Salad (VG,GF)
• Traditional Caesar Salad
• Mesclun with Garden Vegetables (VM)
• Mesclun Field Greens with Mandarin Oranges, Almond Slivers, and Citrus Sesame Dressing (VG,GF)
• Baby Spinach Salad with Red Grapes, Chopped Walnuts, Red Onion, Crumbled Blue Cheese, Roasted Garlic Dressing (VM,GF)
• Field Greens with Shaved Tarentaise Cheese, Root Vegetable Chip, Apple Cider Vinaigrette (VG,GF)
SEASONAL September 16 -December 31
• Salad of Baby Spinach and Bitter Winter Greens with Crumbled Blue Cheese, Toasted Walnuts, Pomegranate Vinaigrette (VM,GF)
SEASONAL January 1 -March 31

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)
• Chive Cheddar Mashed Potatoes (VM)
• Four-Grain Pilaf (VG)
• Herbed Orzo (VG)
• Jasmine Rice (VG,GF)
• Basmati Coconut Rice (VG,GF)
• House Fried Rice (VM,GF)
• Brown Rice (VG,GF)
• Singapore Noodles (VM)
• Medley of Broccoli, Cauliflower, and Carrots (VG,GF)
• Coconut Green Curry Stir-Fry (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)
• Asparagus (VG,GF)
• Grilled Roma Tomatoes (VG,GF)
• Baby Carrots (VG,GF)
• Roasted Butternut Squash (VG,GF)
• Roasted Potato Medley (VG,GF)
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 (VM)
- Mascarpone and Coffee Trifle
- 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
PAN-SEARED ARCTIC CHAR  $32.95
Cauliflower Puree, Tuscan Kale, Four-Grain Pilaf, Pomegranate Brown Butter

ALMOND-CRUSTED SALMON (GF)  $31.95
Lentils, Haricots Verts, Onion Puree, Red Wine

MISO-GLASED HAKE (GF)  $29.95
Stir-Fried Shiitake Mushrooms, Bok Choy, Charred Eggplant, Scallion Oil

PORCINI HALIBUT (GF)  $40.95
Polenta Cake, Asparagus, Tomato Herb Sauce

GRILLED FARM-RAISED STRIPED BASS (GF)  $38.95
Creamy Corn and Lemongrass Puree

GRILLED SWORDFISH (GF)  $40.95
Cherry Tomato poached in Extra-Virgin Olive Oil, Fresh Lemon, Basil, Capers

ZAATAR-SPICED ROASTED SALMON (GF)  $32.95
with Pomegranate Brown Butter

STATLER CHICKEN BREAST (GF)  $30.95
Braised Greens, Soft Polenta, Natural Jus

MARINATED HALF CORNISH HEN (GF)  $34.95
Potato Gratin, Warm Bitter Greens, Mustard Jus

ROASTED CHICKEN WITH FARRO  $32.95
Saint André Creamed Mushrooms, Kalettes, Red Wine Syrup

HONEY AND YOGURT MARINATED GRILLED CHICKEN (GF)  $30.95
Statler Chicken Breast, Honey Greek Yogurt, Ginger, Garam Masala

MAPLE-BRINED GRILLED STATLER CHICKEN BREAST (GF)  $30.95
Natural Jus with Herbs

ROASTED FILET MIGNON (GF)  $40.95
Potato Puree, Haricots Verts, Mushroom Demi-Glace

BRAISED BEEF SHORT RIBS (GF)  $36.95
Root Vegetable Mash and Baby Carrots

SEMOLINA GNOCCHI (VM)  $27.95
White Beans and Mushroom Ragout

GRILLED EGGPLANT ROULADES (VM)  $25.95
Basil-Infused Ricotta, Broccolini, Roasted Tomato Sauce

QUINOA, ARTICHOKE, AND BEAN-STUFFED ONION (VG)  $25.95
Chef’s Selection of Vegetables

STUFFED ACORN SQUASH (VG)  $28.95
Swiss Chard, Farro, White Beans

RISOTTO CAKE WITH MUSHROOM RAGOUT (VM)  $25.95
Fried Risotto Cakes with Parmesan and White Bean Mushroom Ragout

ASIAGO POLENTA (VM, GF)  $25.95
Pan-Seared Polenta, Fresh Oregano, Onion Medley

WILD MUSHROOM RAVIOLI (VM)  $28.95
Arugula, Sweet Onion Puree, Pine Nuts, Goat Cheese

SUNDRIED-TOMATO-CRUSTED SKATE WING  $32.95
Sweet Onion Puree

MUSHROOM STROGANOFF (VM)  $25.95
Fine Herbs and Yellow Peppers over Pappardelle Pasta

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 25 and 26 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 request, our chefs will prepare a custom seasonal vegetarian or vegan entrée for your guests. Alternative vegetarian meals will only be provided if requested.

catering.tufts.edu
**PLATED—CHILLED ENTRÉE OPTIONS**

<table>
<thead>
<tr>
<th>Entrée Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TUNA NIÇOISE SALAD (GF)</strong></td>
<td>$34.95</td>
</tr>
<tr>
<td>Medium-Rare Sliced Tuna, Red Bliss Potatoes,</td>
<td></td>
</tr>
<tr>
<td>Fresh Green Beans, Kalamata Olives, Mixed Greens,</td>
<td></td>
</tr>
<tr>
<td>Lemon Vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>CHILE-LIME-MARINATED SALMON</strong></td>
<td>$28.95</td>
</tr>
<tr>
<td>Singapore Noodles, Bok Choy, Carrot, Cucumber,</td>
<td></td>
</tr>
<tr>
<td>Cilantro Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN ROULADE</strong></td>
<td>$25.95</td>
</tr>
<tr>
<td>Basil Chèvre, Fingerling Potato Salad,</td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td></td>
</tr>
<tr>
<td><strong>SYRIAN CHICKEN FATTOUSH SALAD</strong></td>
<td>$25.95</td>
</tr>
<tr>
<td>Zaatar-Spiced Sliced Chicken, Cucumber,</td>
<td></td>
</tr>
<tr>
<td>Tomato, Mixed Greens, Crispy Pita Chips</td>
<td></td>
</tr>
<tr>
<td><strong>TURKEY COBB SALAD (GF)</strong></td>
<td>$22.95</td>
</tr>
<tr>
<td>Marinated Grilled Turkey Tips, Egg, Sliced</td>
<td></td>
</tr>
<tr>
<td>Tomato and Cucumber, Great Hill Blue Cheese,</td>
<td></td>
</tr>
<tr>
<td>Mixed Greens, Dried Cranberries, Champagne</td>
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</tr>
<tr>
<td>Vinaigrette, Applewood Bacon (Optional)</td>
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</tr>
<tr>
<td><strong>SLICED BEEF TENDERLOIN (GF)</strong></td>
<td>$35.95</td>
</tr>
<tr>
<td>Toasted Farro, Caramelized Onion, Watercress,</td>
<td></td>
</tr>
<tr>
<td>Whole-Grain Dijon and Herb Vinaigrette</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrée Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MEDITERRANEAN VEGETABLE PLATE (VM,GF)</strong></td>
<td>$21.95</td>
</tr>
<tr>
<td>Grilled Eggplant, Marinated Feta Cheese, Baby</td>
<td></td>
</tr>
<tr>
<td>Spinach, Chickpeas, Cauliflower, Harissa</td>
<td></td>
</tr>
<tr>
<td><strong>ANTIPASTO VEGETABLE PLATE (VG)</strong></td>
<td>$23.95</td>
</tr>
<tr>
<td>Quinoa, White Bean and Garlic Puree,</td>
<td></td>
</tr>
<tr>
<td>Marinated Artichoke Hearts, Caponata,</td>
<td></td>
</tr>
<tr>
<td>Broccoli Rabe, Pita, Artisan Greens</td>
<td></td>
</tr>
</tbody>
</table>

**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 25 and 26 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 (VM)
  Portobello Croutons, Pickled Onion, Feta Cheese
• Mesclun (VM)
  with Garden Vegetables
• Salad of Bitter Greens (VM)
  French Radish, Carrot Ribbons, and Brioche Croutons
• Field Greens with Shaved Tarentaise Cheese, Root Vegetable Chips, Apple Cider Vinaigrette (VG,GF)
  SEASONAL September 16–December 31
• Salad of Baby Spinach and Bitter Winter Greens (VM,GF)
  Crumbled Blue Cheese, Toasted Walnuts, Pomegranate Vinaigrette
  SEASONAL January 1–March 31

SOUPS
• Roasted Tomato Bisque (VG,GF)
• Butternut Squash Bisque (VM,GF)
• Corn and Lemongrass Bisque (VM)
  SEASONAL June–October
• Mushroom Bisque (VM,GF)
• Chilled Gazpacho Soup (VG,GF)
  SEASONAL June–October
PLATED DESSERT OPTIONS

- 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 and Caramel Tart (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
  - Assorted Sorbet with Fresh Fruit
- Coffee and Mascarpone Coupe with Ladyfingers
- Seasonal Cheesecake
- Apple and Fig Tart (VM) with Whipped Cream
PARTY PLATTERS

ASSORTED FINGER SANDWICHES
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 $112.00   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 (VM,VG)
Medley of Broccolini, Fennel, Assorted Peppers, Cauliflower, Baby Carrots, Radish, Cucumber, and Squash with Choice of Nut-Free Basil Pesto or Curry Cream Dipping Sauce
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

DESIGNED TO SERVE:
15-Person Minimum

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service
PARTY PLATTERS CONTINUED

SEVEN-LAYER MEXICAN DIP WITH TORTILLA CHIPS AND SALSA (VM)
Refried Beans, Guacamole, Cheddar Cheese, Black Olives, Scallions, Shredded Lettuce, Tomato, Hot Sauce, Tortilla Chips, and Salsa
small $69.00  medium $115.00  large $161.00

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

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:
• Spinach and Artichoke Dip
• Roasted Garlic and White Bean Spreads (VG)
• Yellow Lentil Dip
• Hot Sherry Crab Dip

Includes:
• Grilled Flatbread
• Tortilla Chips
• Carrots and Celery

*50-person minimum
**HOT STATIONARY APPETIZERS**

- **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

- **SEESAME CHICKEN FINGERS**
  - $5.50
  - with Sweet Hoisin Dip

- **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

- **JALAPENO 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

**DESIGNED TO SERVE:**
15-100 Guests

**PRICED PER ORDER:**
Minimum of 15 Orders per Appetizer Type

**SERVICE OPTIONS:**
Standard or Full Service
HOT AND CHILLED HORS D’OEUVRES

HOT HORS D’OEUVRES
• Chicken Lemongrass Pot Sticker with Ponzu Sauce $46.25
• Buffalo-Style Chicken Spring Roll with Blue Cheese Dipping Sauce $56.25
• Coconut Chicken Fingers with Plum Sauce $56.25
• Crab Rangoon with Sweet Chili Sauce $56.25
• Mini Beef Wellington with Tarragon Cream $62.50
• Bacon-Wrapped Scallops $58.75
• Mini Crab Cakes with Remoulade $62.50
• Beef Empanada with Cilantro Cream Dipping Sauce $56.25
• Pork Pot Sticker with Ponzu Sauce $46.25
• Peking Duck Roll with Hoisin Sauce $56.25
• Balsamic Fig, Goat Cheese, and Bacon Flatbread $62.50
• Beef Cocktail Franks in Puff Pastry with Honey Mustard $46.25
• Portobello Arancini $46.25
• Vegetable Pot Sticker with Ponzu Sauce $56.25
• Mini Spring Rolls with Sweet Chili Sauce $56.25
• Peppadew Peppers (VM) $56.25
• Zucchini Fritter with Feta, Tomato, and Basil (VM) $36.50
• Spicy Vegetable Pakora with Major Grey Chutney (VM) $36.50
• Spring Vegetable Tart (VM) $56.25
• Crispy Asparagus Phylo Wrap (VM) $56.25
• Spanakopita (VM) $36.50

CHILLED HORS D’OEUVRES
• Jumbo Gulf Shrimp with Traditional Cocktail Sauce (GF) $75.50
• Sliced Beef Tenderloin and Horseradish Crème Fraîche Crostini $68.50
• Wild Mushroom and Herb Goat Cheese Crostini (VM) $50.50
• Double Cream Brie and Fig Jam Tartlets (VM) $43.75
• Goat Cheese and Tapenade Crostini (VM) $43.75
• Smoked Salmon on English Cucumber with Crème Fraîche (GF) $56.25
• Caprese Skewers $50.50
• Fresh Vegetable Spring Rolls with Asian Dipping Sauce $55.50

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: $8/dozen
- Assorted Cookies: $8/dozen
- Chocolate Brownies: $8/dozen
- Assorted Brownies and Congo Bars: $28/dozen

## Pie
1-pie minimum per order, 8 slices per pie
- Apple: $18/pie
- Bourbon Pecan: $18/pie
- Key Lime: $18/pie
- Coconut Custard: $18/pie

## Fruit Crisp
1-pan minimum per order, Serves 25-35 guests
- Apple and Cranberry: $40/pan
- Blueberry: $40/pan
- Cherry: $40/pan
- Peach and Raspberry: $40/pan

## Fruit Cobbler
1-pan minimum per order, Serves 25-35 guests
- Apple and Cranberry: $28/dozen
- Blueberry: $28/dozen

## Petite Desserts
2-dozen minimum per order
- Mini Cannoli: $11.50/dozen
- Mini Eclairs: $11.50/dozen
- Petite Dessert Bars: $13.50/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
- Pecan Chocolate Chunk: $28/dozen
- Oreo Dream: $28/dozen
- Meltaways: $28/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

Includes your choice of Whipped Cream or Vanilla Bean Ice Cream.
## Premium Desserts

### Priced Per Piece:
Minimum of 12 orders per dessert type
- **Mascarpone and Espresso Trifle**
  - $3.25 each
- **Seasonal Fruit and Cream Trifle**
  - $2.95 each
- **Tufts Brown and Blue Cupcakes**
  - $1.25 each
- **Chocolate-Dipped Strawberries**
  - $2.15 each

### Seasonal June–September
- **Italian and French Mini Pastries**
  - $28/dozen
  - Minimum 6 dozen
- **Chocolate Mousse Cake with Chocolate Ganache**
  - Half sheet cake only
  - $75

### Strawberry Shortcake Bar
Serves 25-100 guests
Includes:
- Buttermilk Biscuits
- Strawberry Sauce
- Sliced Almonds
- Chocolate Ganache
- Whipped Cream

**$5 per order**

### Premium Ice Cream Sundae Bar
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

**$175**

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
- **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

### 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
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 Mushroom, 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

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

KOSHER DESSERTS
- Mini Cookie and Brownie Plate (VM) $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

DESIGNED TO SERVE:
40-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
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 freshy baked rolls, salad, entree, dessert, 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
• Crudité Display (VM) $3.00/person Carrots, Zucchini, Summer Squash, Celery, Broccoli, Red Peppers Served with Ranch Dressing, Avocado Aioli, Chipotle Aioli
• Sliced Fresh Fruit Display (VG, GF) $3.00/person Pineapple, Cantaloupe, Honeydew, Red Grapes, Seasonal Fruit
• Sliced Meat and Fish Display $10.00/person Smoked Salmon, Smoked Whitefish Salad, Pastrami, Corned Beef, Salami, Bologna, and Turkey with Spicy Mustard, Chipotle Aioli, Dill Aioli
• Mezze Display (VM) $7.00/person Hummus, Red Pepper Tapenade, Olives, Israeli Salad, Spinach and Artichoke Dip, Grilled Vegetables, Pita, Crackers
• Slider Display $25.00/person 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/person 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
## 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 BOX
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 $10/gallon
- Hot or Cold Apple Cider 4-gallon minimum $12/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 2.5-gallon Cambro $37.50
- 5-gallon Cambro $75.00
BAR SERVICES

HOSTED BAR SERVICES
Bar setup and clearing charge $50 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 $18-$20
- Beer $5
  House wines are billed per bottle uncorked
  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.

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 and Function Hall at 51 Winthrop Street.
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
- 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 thirty minutes prior to event; large events will require additional setup time

Economy Service orders placed less than 3 full business days 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
- Administration 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 to offset delivery, setup, and clearing services

Standard Delivery Service orders placed less than 3 full business days 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 services 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 within 7 business days of receipt of the bill.

**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 any requests to arrange, store, transport, or otherwise handle decorations that we have not ordered for you, a 20% handling fee.

**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 guests who have special dietary restrictions or preferences, 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 and 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/1mWq8XEome4pG0-RPC3gbjui-4nIR4gB2K-JCGHC15bXkc/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 must be made during regular office hours at least 48 hours prior to the event in order for your account to not be charged at least 50% of the quoted price of the event.
* Cancelations made with less than 48 hours’ notice but more than 24 hours’ notice will incur charges equal to at least 50% of the quoted price.
* Cancelations made with less than 24 hours’ notice will incur charges equal to the full cost of the event.

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 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 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.