LET US CATER TO YOU

Updated November 2018
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.
SEASONAL FEATURED SPECIALS

SEPTEMBER 16 – DECEMBER 31
• Fall Greens with Shaved Tarentaise Cheese (VM,GF)
  Root Vegetable Chips, Apple Cider Vinaigrette
  (Plated Only)
• New England Field Green Salad (VM,GF)
  Vermont Goat Cheese, Dried Cranberries, Maple
  Balsamic Vinaigrette
• Panzanella Salad (VM)
  Baby Arugula, Tomato, English Cucumber,
  Fresh Mozzarella, Red Onion, Grilled Focaccia,
  Champagne Vinaigrette
• Quinoa and Watermelon Salad (VM,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 (VM,GF)
• Roasted Wild Mushrooms (VG)
• Grilled Sweet Potatoes with
  Roasted Jalapeño Butter (VM,GF)
• Heirloom Succotash (VG,GF)

JANUARY 1 – MARCH 31
• Salad of Baby Spinach
  and Bitter Winter Greens (VM,GF)
  Crumbled Blue Cheese, Toasted Walnuts,
  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 (VM)
  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 (VM)
• Cavatappi with Charred Marinara (VM)
  Balsamic, Extra-Virgin Olive Oil,
  Feta Cheese, Herbs
• Roasted Brussel Sprouts (VM,GF)
• Braised Endive (VG,GF)
• Broccoli Rabe Panzanella (VM)
  Fresh Mozzarella, Toasted Multigrain Baguette,
  Roasted Tomato Vinaigrette
• Freekeh Fritters with Local Marinara (VM)

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 (VM, GF)
  Chèvre, Sliced Almonds, Red Onion, Champagne Vinaigrette
• Salad of Sea Bean and Frisée (VM)
  Carrot, Brioche, Garlic and Sherry Dressing
• Farro and Marinated Artichoke Salad (VG)
  Slow-Roasted Tomato, Red Onion, Extra-Virgin Olive Oil, Italian Parsley
• Broccoli Rabe Panzanella (VM)
  Fresh Mozzarella, Toasted Multigrain Baguette, Roasted Tomato Vinaigrette
• Chicken and Broccoli Rabe Ravioli
  Onion Confit, Preserved Lemon
• Honey-and-Yogurt-Marinated Grilled Chicken (GF)
  Cipollini Onions
• Grilled Skirt Steak with Spicy Chimichurri (GF)
• Grilled Swordfish (GF)
  Cherry Tomato poached in Extra-Virgin Olive Oil, Fresh Lemon, Basil, Capers
• Broccoli Rabe Panzanella (VM)
• Coffee-Rubbed Beef Tenderloin (GF)
• Goat Cheese Ravioli (VM)
  Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs
• Roasted Vegetable Lasagna with Local Marinara (VM)
• Roasted Asparagus (VG, GF)
• Mixed Fresh Peas (VM, GF)

JULY 1 – SEPTEMBER 15
• Panzanella Salad (VM)
  Baby Arugula, Tomato, English Cucumber, Fresh Mozzarella, Red Onion, Grilled Focaccia,
  Champagne Vinaigrette
• Salad of Radish, Cucumber, and Blossoms (VG, GF)
  White Balsamic Dressing
• Quinoa and Watermelon Salad (VM, GF)
  Crumbled Feta, English Cucumber, Red Onion, Mint, Lemon Vinaigrette
• 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 (VM)
  Seasoned Corn, Grape Tomatoes, Arugula, Extra-Virgin Olive Oil, Basil
• Freekeh Fritters with Local Marinara (VM)
• Grilled Sweet Potatoes with Roasted Jalapeño Butter (VM, GF)
• Heirloom Succotash (VG, GF)

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.
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)

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

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

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

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

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.

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

PRICE PER PERSON | $11.50

SERVICE OPTIONS:
Full Service

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**LIGHT BREAKFAST BUFFET**

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

**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
Butter, fruit preserves, and peanut butter available upon request
Platter of Sliced Cucumber, Tomato, Red Onion, and Capers for an additional $0.75 per order

**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

**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

**EGG AND MELTED CHEDDAR BREAKFAST SANDWICH**
- Choose between our traditional Egg and Cheddar Cheese with Crispy Bacon or Sausage Patty 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, Cinnamon Buns
- Bowl of Fresh Fruit Salad

**DEMI CROISSANT SAMPLER BUFFET**
- Assortment of Butter, Chocolate, Apricot, and Almond Demi Croissants
- Bowl of Fresh Fruit Salad

**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

Service Options:
Economy Drop, Standard, or Full Service
See page 43 for more beverage options.
Ask about our Gluten-Free Bakery Goods.

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

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

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

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

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

See catering.tufts.edu for more information.
À LA CARTE BAKESHOP

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

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

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

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

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

ENGLISH MUFFINS $17/dozen
- Regular or Cinnamon Raisin

CHOCOLATE CROISSANTS (VM) $22/dozen
- Butter
- Peanut Butter $0.20/serving

MINI ASSORTED FILLED CROISSANTS (VM) $18/dozen
- Butter, Chocolate, Almond, Apricot filling

CINNAMON COFFEE ROLL (VM) $22/dozen
- Contains Walnuts and Chocolate Chips

APPLE STRUDEL (VM) $10/8 slices

ALMOND DANISH $12/12 slices
- Traditional, Apple, Pecan, Cranberry-Orange, Blueberry

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

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

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

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

STRAWBERRY AND CREAM CHEESE CROISSANTS (VM) $25/12 doz

SCONES (VM) $17/dozen
- Cinnamon Swirl, Lemon Crème, Maple Pecan, Raspberry Crown

ENGLISH MUFFINS $17/dozen
- Regular or Cinnamon Raisin

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service
Ask about our Gluten-Free Bakery Goods.
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 (VM)
  Sliced Cucumber, Marinated Tomato, Romaine Lettuce, Olive Tapenade, Feta Cheese
- Soy-Roasted Tofu (VG)
  Marinated Tofu Spiced with Togarashi, Baby Bok Choy, Shredded Carrot, Edamame Hummus
- Red Lentil and Spiced Eggplant Wrap (VG)
  Baby Kale, Garam Masala, Vegan Mayonnaise
- Roasted Beet and Walnut (VM)
  Watercress, Crumbled Feta, Orange Aioli
- Buffalo Chicken
  Premium Sliced Deli Chicken, Blue Cheese, Carrot, Celery, Romaine Lettuce, Frank’s Hot Sauce

PRICE INCLUDES SIDE SALAD, CHIPS, AND PICKLES

BISTRO SANDWICH & SIDES DEAL  $12.75
Served on artisan bread or rolls. Includes any one side salad and Deep River Kettle Chips.
Served with pickles, pepperoncini, and olives.
Choose Three Sandwiches
- Cranberry Turkey
  Home-Style Turkey, Cranberry Sauce, Mayonnaise, on Buttery Croissant
- Chipotle Chicken
  Grilled Chicken Spiced with Chipotle Peppers, Guacamole, Romaine Lettuce
- Classic Italian
  Mortadella, Genoa Salami, Ham, Provolone, Roasted Red Peppers, Olive Oil, Oregano
- Tuna Niçoise
  Composed Tuna Salad, Chopped Egg, Olives, Capers, Red Onion, Herbs
- Fresh Caprese (VM)
  Mozzarella, Plum Tomato, Basil
- Vietnamese Chicken Sandwich
  Grilled Chicken, Jalapeño Peppers, Sriracha Aioli on Sub Roll
- Banh Mi Tofu (VG)
  Marinated Tofu, Cucumbers, Carrots, Cilantro, Jalapeño Peppers, Sriracha Aioli
- Atlantic Smoked Salmon
  English Cucumbers, Arugula, Pickled Red Onion, Green Goddess Dressing, Sliced Multigrain

DESIGNED TO SERVE: 10-Person Minimum
PRICED PER PERSON
SERVICE OPTIONS:
Economy Drop, Standard, or Full Service

Continued on next page
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 (VM)
  Yellow Peppers, Watercress, Truffle Mayonnaise, Marinated with White Balsamic, Lemon, and Jalapeno
- Turkey Cuban
  Thinly Sliced Turkey, Applewood Smoked Bacon, Swiss Cheese, Pickles, Dijonnaise
- Truffle Mayo Chicken
  Onion Medley, Lettuce, Lime, Truffle Mayonnaise

SIDE SALAD Choose One
- Garden Salad (VG,GF)
- Balsamic House Salad with Pine Nuts (VM,GF)
- Tri-Color Potato Salad with Apple (VM,GF)
- Four-Grain Salad (VG)
- Mediterranean Bean Salad (VM,GF)
- New England Field Green Salad (VM,GF)
- Panzanella Salad (VM)
  SEASONAL July 1 – December 31
- Quinoa and Watermelon Salad (VM,GF)
  SEASONAL July 1 – December 31
- Salad of Sea Bean and Frisée (VM)
  SEASONAL April 1 – June 30
- Farro and Marinated Artichoke Salad (VG)
  SEASONAL April 1 – June 30
- Salad of Radish, Cucumber, and Blossoms
  (VG,GF) SEASONAL July 1 – September 15
- Broccoli Rabe Panzanella (VM)
  SEASONAL January 1 – June 30
- Strawberry Field Green Salad (VM,GF)
  SEASONAL April 1 – June 30
- Salad of Spinach and Bitter Winter Greens
  (VM,GF) SEASONAL January 1 – March 31
- Toasted Farro with Roasted Vegetable Salad (VM)
  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

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**SANDWICH PLATTERS**

**PREMIUM DELI MEATS AND CHEESE PLATTERS**

**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

**SMALL** serves 15  
**MEDIUM** serves 25  
**LARGE** serves 35  

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

**PREMIUM DELI MEATS AND CHEESE PLATTERS**

**SMALL** $96.00  
**MEDIUM** $160.00  
**LARGE** $224.00

**FINGER SANDWICH PLATTERS**

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Serves 15
MEDIUM serves 25
LARGE serves 35
DESIGNED TO SERVE: 15-Person Minimum
SERVICE OPTIONS: Economy Drop, Standard, or Full Service
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 Tabbouleh Wrap with Carrots and Spinach on a Cedar’s Wheat Wrap (VG)
- Roasted Turkey with Lettuce on a Gluten-Free Roll (GF)
- Grilled Chicken, Tomato, and Mozzarella with Nut-Free Basil Pesto on a Gluten-Free Roll (GF)
- Classic Turkey Club with Applewood Smoked Bacon, Tomato, and Mayonnaise on a Cedar’s Wheat Wrap
- Chipotle Chicken with Guacamole and Lettuce on a Cuban Sub Roll
- Roast Beef with Brie, Whole-Grain Mustard, Lettuce, and Mayonnaise on a Multigrain Roll
- Southwestern Spiced Black Bean and Cheddar on a Cedar’s Wheat Wrap (VM)
- Grilled Portobello with Balsamic, Salad Greens, and Herb Goat Cheese Spread on a Multigrain Roll (VM)
- Fresh Mozzarella and Balsamic Tomato on a Telera Roll (VM)

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

DESIGNED TO SERVE: 15-Person Minimum

PRICED PER PERSON

SERVICE OPTIONS:
Economy Drop
Includes sandwich, seasonal whole fruit, Deep River Kettle Chips, beverage, and chocolate chip cookie.
**INTERNATIONAL BUFFET**

**CHILLED BUFFET**
Service Options: Economy Drop or Full Service

- Mediterranean $14.95
  Herb-Marinated Chicken with Harissa, Sliced Moroccan Steak, Grilled Eggplant, Spicy Garbanzo Beans, Tabbouleh, Herbed Orzo with Feta and Kalamata Olives, Flatbreads

- Southeast Asian $15.25
  Barbecue Hoisin Chicken, Poached Lemongrass Salmon, Lo Mein Salad with Shiitake Mushrooms, Vietnamese Lime Slaw, Mesclun Field Greens, and Fresh Asian Herbs in Thai Vinaigrette

- Vegetarian Harvest $14.25
  Grilled Vegetables and Mushrooms, Fresh Mozzarella and Tomato, Grilled Romaine Penne Salad, Antipasto Vegetables, White Bean Salad, Sliced Focaccia

- Tex Mex $15.25
  Tomatillo Marinated Chicken, 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

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

**PRICED PER PERSON**

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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
  - 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**
$25.50
Flaked Cod, Potato, Herbs, Bread Crumbs

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

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

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

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

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

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

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

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

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

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

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

**PRICED PER PERSON**

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

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

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

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

See pages 24–26 for salad, side, and dessert options.
HOT BUFFETS – 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

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

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

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

**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

SPICY RED CURRY BEEF AND BROCCOLI (GF) $22.50
Coconut, Fish Sauce, Bamboo Shoots, Julienne Pepper, Thai Basil

GINGERED BEEF AND SHIITAKE MUSHROOM STIR-FRY (GF) $21.50
Sesame, Tamari, Fresh Ginger, Broccoli, Shiitake Mushrooms

MESQUITE-RUBBED FLAT IRON STEAK (GF) $23.50
Roasted Onion, Tabasco

STEAK TIPS WITH MUSHROOMS AND CIPOLLINI ONIONS $22.50
Marinated Tenderloin Tips, Sautéed Mushrooms, Sweet Cipollini Onions

HOUSE-MADE MOROCCAN KEFTA MEATBALLS (GF) $18.50
Hearty Meatballs, North African Spices, Cucumber and Mint Yogurt Sauce

RED-WINE-BRAISED BEEF SHORT RIBS (GF) $31.50
Rich Veal Stock, Red Wine, Onion

SIRLOIN CLUB STEAK WITH ONION CONFIT (GF) $27.50
SEASONAL January 1 – March 31

COFFEE-RUBBED BEEF TENDERLOIN (GF) $27.50
SEASONAL April 1 – June 30

GRILLED SKIRT STEAK WITH SPICY CHIMICHURRI (GF) $25.50
SEASONAL April 1 – September 15

ROASTED BERBERE SPICED LEG OF LAMB (GF) $27.50
SEASONAL September 16 – December 31

BRAISED LAMB SHOULDER (GF) $28.50
Pine Nuts, Golden Raisins, Capers
SEASONAL January 1 – March 31

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 - 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
  - $7.95 per order, 15-order minimum

**ADD A VEGETARIAN OR VEGAN DISH**
- 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>Dish Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rainbow Tortellini Primavera (VM)</td>
<td>$20.50</td>
<td>Cheese Tortellini, Creamy White Wine and Asiago Sauce, Garden Vegetables</td>
</tr>
<tr>
<td>Mediterranean Pasta (VM)</td>
<td>$17.50</td>
<td>Cavatappi, White Wine, Onion and Herb Sauce, Eggplant, Baby Spinach, Artichoke, Capers</td>
</tr>
<tr>
<td>Chicken Broccoli Penne</td>
<td>$20.50</td>
<td>Creamy Garlic and White Wine Sauce, Broccoli Florets, Fresh Herbs, Grated Romano</td>
</tr>
<tr>
<td>Pasta Bolognese</td>
<td>$17.50</td>
<td>Cavatappi, Pancetta, Beef and Red Wine Sauce, Wild Mushroom, Parmesan</td>
</tr>
<tr>
<td>Seafood Scampi</td>
<td>$24.50</td>
<td>Scallops, Shrimp, Whitefish, Lemon and White Wine Butter Sauce, Garlic, Parsley</td>
</tr>
<tr>
<td>Traditional Lasagna (VM)</td>
<td>$17.50</td>
<td>Ricotta and Mozzarella Cheese, Marinara, Parmesan</td>
</tr>
<tr>
<td>Classic Macaroni and Cheese (VM)</td>
<td>$17.50</td>
<td>Creamy Vermont Cheddar Sauce, Elbow Macaroni</td>
</tr>
<tr>
<td>Pasta with Grilled Tomato,Spinach, and Garlic Oil (VM)</td>
<td>$16.50</td>
<td>Farfalle Pasta, Garlic and Herb Extra-Virgin Olive Oil, Parmesan</td>
</tr>
<tr>
<td>Potato Gnocchi with Tomato and Mushrooms (VM)</td>
<td>$17.50</td>
<td>White Beans, Garlic, Herbs</td>
</tr>
<tr>
<td>Papparadelle with Rainbow Chard and Red Pepper Cream (VM)</td>
<td>$21.50</td>
<td>Sweet Roasted Red Pepper and Cream Sauce, Smoked Paprika, Grated Parmesan</td>
</tr>
<tr>
<td>Short Rib Ravioli</td>
<td>$23.50</td>
<td>Braised Carrots and Roasted Onion Puree, Seasonal September 16-December 31</td>
</tr>
<tr>
<td>Cavitappi with Charred Marinara (VM)</td>
<td>$17.50</td>
<td>Balsamic, Extra-Virgin Olive Oil, Feta Cheese, Herbs, Seasonal January 1-March 31</td>
</tr>
<tr>
<td>Three-Cheese Baked Ziti (VM)</td>
<td>$17.50</td>
<td>Ricotta, Asiago, Smoked Mozzarella, Marinara</td>
</tr>
<tr>
<td>Roasted Butternut Squash and Chard Lasagna (VM)</td>
<td>$17.50</td>
<td>Caramelized Squash, Herbed Ricotta, Garlic Cream, Seasonal January 1-March 31</td>
</tr>
<tr>
<td>Goat Cheese Ravioli (VM)</td>
<td>$22.50</td>
<td>Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs, Seasonal January 1-March 31</td>
</tr>
<tr>
<td>Roasted Vegetable Lasagna with Local Marinara (VM, Order increments of 20)</td>
<td>$21.50</td>
<td>Seasoned Corn, Grape Tomatoes, Arugula, Extra-Virgin Olive Oil, Basil, Seasonal July 1-September 15</td>
</tr>
<tr>
<td>Summer Gnocchi (VM)</td>
<td>$21.50</td>
<td>Seasoned Corn, Grape Tomatoes, Arugula, Extra-Virgin Olive Oil, Basil</td>
</tr>
<tr>
<td>Seafood Ravioli</td>
<td>$29.00</td>
<td>Frutti di Mare, Fresh Basil, Scallion Butter, seasonals July 1-September 15</td>
</tr>
</tbody>
</table>
**HOT BUFFETS – VEGETARIAN OPTIONS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Israeli Couscous-Stuffed Peppers with Harissa (VM)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Sweet Roasted Pepper, Kidney and Garbanzo Beans, North African Spices</td>
<td></td>
</tr>
<tr>
<td>French Lentil and Mushroom Casserole (VG)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Oyster and Crimini Mushrooms, Cauliflower Puree, Red Swiss Chard, Bread Crumbs</td>
<td></td>
</tr>
<tr>
<td>Black Bean Enchilada (VM)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Black Beans Cubano, Cumin-Roasted Peppers, Monterey Jack Cheese, Spicy Chili Sauce, Flour Tortilla</td>
<td></td>
</tr>
<tr>
<td>Spanakopita Pie (VM)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Ricotta and Feta Cheese, Baby Spinach, Sweet Onion, Buttery Phyllo</td>
<td></td>
</tr>
<tr>
<td>Roasted Red Curry Coconut Tofu (VG, GF)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Crusted Coconut Tofu, Red Curry Sauce</td>
<td></td>
</tr>
<tr>
<td>Red Quinoa with White Beans and Artichoke (VG, GF)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Roasted Fennel and Carrots, Wilted Baby Spinach</td>
<td></td>
</tr>
<tr>
<td>Vegan Swedish Meatballs (VG)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Cashew and Herb Sauce</td>
<td></td>
</tr>
<tr>
<td>Vegan Cassoulet (VG, GF)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Smokey Tempeh, Butterscotch Beans, Black-eyed Peas, Sweet Potato</td>
<td></td>
</tr>
<tr>
<td>Seasonal September 16-December 31</td>
<td></td>
</tr>
<tr>
<td>Butternut Squash with Fresh Cranberries (VG)</td>
<td>$18.50</td>
</tr>
<tr>
<td>Swiss Chard, Walnuts, Allspice, Apple</td>
<td></td>
</tr>
<tr>
<td>Seasonal September 16-December 31</td>
<td></td>
</tr>
<tr>
<td>Freekeh Fritters with Local Marinara (VM)</td>
<td>$17.50</td>
</tr>
<tr>
<td>Seasonal July 1-September 15</td>
<td></td>
</tr>
</tbody>
</table>

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

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

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

• Ratatouille (VG,GF)
• Sautéed Rainbow Chard (VG,GF)
• Roasted Medley: Red Onion, Cauliflower, Fennel, and Carrots
• Broccolini (VG,GF)
• Ginger Baby Bok Choy with Carrots (VG,GF)
• Grilled Roma Tomatoes (VG,GF)
• Baby Carrots (VG,GF)
• Roasted Butternut Squash (VG,GF)
• Mexican Street Corn (VM,GF)

SEASONAL September 16–December 31
• Roasted Wild Mushrooms (VG)
• Roasted Brussels Sprouts (VM,GF)
• Braised Endive (VG,GF)
• Roasted Asparagus (VG,GF)
• Mixed Fresh Peas (VM,GF)
• Grilled Sweet Potatoes with Roasted Jalapeño Butter (VM,GF)

SEASONAL July 1–December 31
• Heirloom Succotash (VG,GF)

SEASONAL April 1–June 30
• Mixed Fresh Peas (VM,GF)

SEASONAL September 16–December 31
• Roasted Brussel Sprouts (VM,GF)
• Braised Endive (VG,GF)

SEASONAL January 1–March 31
• Roasted Asparagus (VG,GF)

SEASONAL April 1–June 30
• Mixed Fresh Peas (VM,GF)
HOT BUFFETS — DESSERT OPTIONS

Choose one dessert for Hot Buffet Entrées.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

KETTLE MEALS À LA CARTE

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.
DESIGNED TO SERVE: 35-100 Guests

PRICED PER PERSON

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

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.

PLATED HOT ENTRÉE OPTIONS

- 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-GLAZED 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

- 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

- 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

- GRILLED FARMS-RAISED STRIPED BASS (GF) $38.95
  - Fresh Corn and Lemongrass Puree

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

- SHORT RIB RAVIOLI $30.95
  - Braised Carrots and Roasted Onion Puree

- COFFEE-RUBBED BEEF TENDERLOIN (GF) $38.95
  - Cherry Tomato poached in Extra-Virgin Olive Oil, Fresh Lemon, Basil, Capers

- SIRLOIN CLUB STEAK WITH ONION CONFIT (GF) $38.95
  - Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs

- ROASTED BUTTERNUT SQUASH AND CHARD LASAGNA (VM) $25.95
  - Local MARINARA

- GOAT CHEESE RAVIOLI (VM) $28.95
  - Sweet Yellow Pepper Sauce, Shaved Parmesan, Fresh Herbs

- ROASTED VEGETABLE LASAGNA WITH LOCAL MARINARA (VM) $25.95
  - Seasonal
PLATED—CHILLED ENTRÉE 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 (VM,GF) $21.95
Grilled Eggplant, Marinated Feta Cheese, Baby Spinach, Chickpeas, Cauliflower, Harissa

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

DESIGNED TO SERVE:
6-100 Guests

PRICED PER PERSON

SERVICE OPTIONS:
Full Service
Available for lunch or dinner

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

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

**SALADS**
- Tufts Caesar
  Romaine Hearts, Crispy Pita, Asiago Cheese
- Hydro Bibb (VG,GF)
  Mâche, Frisée, Fine Herbs
- Spinach Salad (VM)
  Portobello Croutons, Pickled Onion, Feta Cheese
- Mesclun (VM)
  with Garden Vegetables
- Salad of Bitter Greens (VM)
  French Radish, Carrot Ribbons, Brioche Croutons
- Field Greens with
  Shaved Tarentaise Cheese (VM,GF)
  SEASONAL September 16–December 31
- New England Field Green Salad (VM,GF)
  SEASONAL September 16–December 31
- Broccoli Rabe Panzanella (VM)
  SEASONAL September 16–December 31 and April 1–June 30
- Salad of Baby Spinach and Bitter Winter Greens (VM,GF)
  SEASONAL January 1–March 31
- Baby Kale Caesar
  SEASONAL January 1–March 31
- Strawberry Field Green Salad (VM,GF)
  SEASONAL April 1–June 30
- Salad of Sea Bean and Frisée (VM)
  SEASONAL April 1–June 30
- Panzanella Salad (VM)
  SEASONAL July 1–September 15
- Salad of Radish, Cucumber, and Blossoms (VG,GF)
  SEASONAL July 1–September 15

**SOUPS**
- Roasted Tomato Bisque (VG,GF)
- Butternut Squash Bisque (VM,GF)
- Mushroom Bisque (VM,GF)
- Corn and Lemongrass Bisque (VM)
  SEASONAL June - October
- Chilled Gazpacho (VG,GF)
  SEASONAL June - October
Choose one dessert for Plated Entrées.

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

SEASONAL September–February
• Lemon Tart (VM) with Maine Blueberry Sauce

SEASONAL March–September
• Lemon Tart (VM) with Maine Blueberry Sauce
## PARTY PLATTERS

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

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

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

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

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

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

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

### CHILLED VEGETABLE PLATTER
Medley of Broccolini, Fennel, Assorted Peppers, Cauliflower, Baby Carrots, Radish, Cucumber, and Squash with Choice of Nut Free Basil Pesto (VM) or Curry Cream Dipping Sauce (VG)
- **small**: $66.00  |  medium: $110.00  |  large: $154.00

### 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

---

**SMALL** serves 15  
**MEDIUM** serves 25  
**LARGE** serves 35

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

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

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

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

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

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

SMALL serves 15
MEDIUM serves 25
LARGE serves 35

DESIGNED TO SERVE:
15-Person Minimum

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

SERVICE OPTIONS:
Economy Drop, Standard, or Full Service

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

FRESH VEGETABLE SPRING ROLL PLATTER (56 pieces) $65.00
IMITATION CRAB SPRING ROLL PLATTER (56 pieces) $75.00

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

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

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

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

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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

SESAME CHICKEN FINGERS $5.50
with Sesame Ginger Sauce

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

POPCORN SHRIMP $4.95
with Cajun Remoulade

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

COCKTAIL MEATBALLS $4.50
with Spicy Marinara

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

SEASONAL WARM BRIE $4.75
wrapped in Puff Pastry

JALAPEÑO POPPERS $4.25

VEGETABLE EMPANADAS $4.95
with Salsa, Sour Cream, Sriracha

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

FRIED RAVIOLIS $4.95
with Marinara dipping sauce

MINI VEGETABLE SPRING ROLLS $4.95
with Light Soy Sauce

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

VEGAN SWEDISH MEATBALLS $4.50
**HOT AND CHILLED HOR S D’OEUVRES**

**HOT HOR S D’OEUVRES**
- Chicken Lemongrass Pot Sticker (VG) with Ponzu Sauce $49.50
- Mini Spring Rolls (VM) with Orange Ginger Sauce $58.00
- Peppadew Peppers stuffed with Goat Cheese (VM) $59.50
- Spicy Vegetable Pakora with Chili Garlic Sauce $40.25
- Spring Vegetable Tart (VM) $59.50
- Crispy Asparagus Phyllo Wrap (VM) $59.50
- Spanakopita (VM) $40.25

**CHILLED HOR S D’OEUVRES**
Minimum 2 orders: 50 pieces
- Jumbo Gulf Shrimp with Traditional Cocktail Sauce (GF) $75.50
- Sliced Beef Tenderloin and Horseradish Crème Fraîche Crostini $68.50
- NEW Roasted Mushrooms on Brioche (VM) $63.00
- NEW Balsamic Figs with Chevre & Blue Cheese $63.00
- NEW Sundried Tomato Tapenade Bruschetta (VM) $63.00

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

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

**PRICED PER ORDER OF:**
- 25 Pieces

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DESSERTS

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

PETITE DESSERTS
2-dozen minimum per order
- Mini Cannoli
- Mini Éclairs
- Petite Dessert Bars
- Assorted Mini Cookies

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

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

PETITE DESSERT BARS
2-dozen minimum per order
- Mini Cannoli
- Mini Éclairs
- Petite Dessert Bars
- Assorted Mini Cookies

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

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

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

$8/dozen
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$8/dozen
$12/dozen
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## PREMIUM DESSERTS

### PRICED PER PIECE
Minimum of 12 orders per dessert type

<table>
<thead>
<tr>
<th>Dessert Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Seasonal Fruit and Cream Trifle</td>
<td>$2.95 each</td>
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<tr>
<td>Tufts Brown and Blue Cupcakes</td>
<td>$1.25 each</td>
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<tr>
<td>Chocolate-Dipped Strawberries</td>
<td>$2.15 each</td>
</tr>
<tr>
<td>Italian and French Mini Pastries</td>
<td>$28/dozen</td>
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<tr>
<td>Chocolate Mousse Cake with Chocolate Ganache</td>
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### STRAWBERRY SHORTCAKE BAR
Serves 25–100 guests
Includes:
- Buttermilk Biscuits
- Strawberry Sauce
- Sliced Almonds
- Chocolate Ganache
- Whipped Cream

### 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

Choose five toppers:
- Hot Fudge Sauce
- Strawberry Sauce
- Whipped Cream
- Sliced Almonds
- Crushed Walnuts
- Maraschino Cherries
- M&M’s
- Oreo
- Rice Krispies Treats
- Dried Fruit
- Trail Mix
- Sliced Bananas
- Sliced Almonds
- Diced Mango
- Crushed Walnuts
- Fresh Berries
- Local Granola with Nuts
- Oreos
- Rice Krispies Treats
- Dried Fruit
- Trail Mix
- Sliced Bananas
- Sliced Almonds
- Diced Mango
- Crushed Walnuts
- Fresh Berries
- Local Granola with Nuts

### 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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### SEASONAL
- M&M’s: May–September
- Oreos
- Rice Krispies Treats
- Dried Fruit
- Trail Mix
- Sliced Bananas
- Sliced Almonds
- Diced Mango
- Crushed Walnuts
- Fresh Berries
- Local Granola with Nuts

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**Notes:**
- Minimum of 12 orders per dessert type
- Seasonal Fruit and Cream Trifle: Not Available January 1–March 31
- Italian and French Mini Pastries: Minimum 6 dozen
- Chocolate Mousse Cake with Chocolate Ganache: half sheet cake only
**KOSHER-PLATTERS**

**SANDWICH PLATTERS**

- **Sliced Deli Meat Platter**
  Assortment of Portobello Mushrooms, Soy-Glazed Tofu, Pastrami, Turkey, Salami, Bologna, Roast Beef, or Corned Beef
  Served with Sliced Bread, Mustard and Mayonnaise, and a Lettuce, Tomato, and Onion Platter
  small $113.80  medium $169.10  large $267.50

- **Deli Salad Platter**
  Assortment of Chicken Salad, Egg Salad, Tuna Salad, or Whitefish Salad
  Served with Sliced Bread, Mustard and Mayonnaise, and a Lettuce, Tomato, and Onion Platter
  small $78.94  medium $116.46  large $178.43

- **Sandwich Platter**
  Assortment of Portobello Mushrooms, Soy-Glazed Tofu, Pastrami, Turkey, Corned Beef, Roast Beef, Salami, or Bologna
  All sandwiches are made with Lettuce, Tomato, and Red Onion and come with Mustard and Mayonnaise
  small $113.80  medium $169.10  large $267.50

**SIDE PLATTERS**

- **Israeli Salad (VG,GF)**
  small $26.20  medium $39.25  large $52.35

- **Potato Salad (VM,GF)**
  small $26.20  medium $39.25  large $52.35

- **Coleslaw (VM,GF)**
  small $26.20  medium $39.25  large $52.35

- **Macaroni Salad (VM,GF)**
  small $26.20  medium $39.25  large $52.35

- **Hummus and Pita (VM)**
  small $26.20  medium $39.25  large $52.35

- **Half Pickles (VG,GF)**
  small $13.95  medium $20.95  large $28.00

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

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**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) $2.00
- Lemon-Roasted Potatoes (VG,GF) $2.00
- Herb-Roasted Potatoes (VG,GF) $2.00
- Rice Pilaf (VG) $2.00
- Roasted Wild Mushrooms (VG,GF) $2.00
- Garlic Green Beans (VG,GF) $2.00
- Roasted Asparagus (VG,GF) $2.00
- Broccoli (VG,GF) $2.00
- Sautéed Summer Squash and Zucchini (VG,GF) $2.00

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

**PRICED PER PERSON**

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

**SERVICE OPTIONS:**
Full Service
KOSHER-PLATED ENTREES

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

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

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

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

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

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

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

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

**PRICED PER PERSON**

**SERVICE OPTIONS:**
Full Service

Includes freshly baked rolls, salad, entrée, dessert, ice water, and coffee.
KOSHER—HORS D’ŒUVRES

PASSED HORS D’ŒUVRES $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’ŒUVRES $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
• Sliced Fresh Fruit Display (VG,GF) $3.00
  Pineapple, Cantaloupe, Honeydew, Red Grapes, Seasonal Fruit
• Crudité Display (VM) $3.00
  Carrots, Zucchini, Summer Squash, Celery, Broccoli, Red Peppers, served with Ranch Dressing, Avocado Aioli, Chipotle Aioli
• Dessert Display (VM) $8.00
  Mini Assorted Cookies
  Mini Brownie Bites
  Sweet Noodle Kugel
  Frosted Cake Bites

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

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

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

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**BEVERAGES**

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

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

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

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

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

**OTHER BEVERAGES**
- Freshly Brewed Unsweetened Iced Tea $10/gallon
- Fresh Lemonade $10/gallon
- Sparkling Punch 2-gallon minimum $10/gallon
- Hot or Cold Apple Cider 4-gallon minimum SEASONAL $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

**SEASONAL**
- Spring Water $0.85/half pint
- Sparkling Water $0.85/half pint
- Minute Maid Lemonade $10/gallon
- Canada Dry Ginger Ale $10/gallon

**Packets**
- Hot Chocolate $16/gallon
- Fresh Fruit Juices served by the gallon Orange, Cranberry, Apple, Grapefruit $21/gallon
BAR SERVICES

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

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

- Spirits $5 per cocktail
- Neat, Rocks, Martini, Manhattan $9 per cocktail
- Wine $18-20
- Beer $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 and Function Hall at 51 Winthrop Street.

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

<table>
<thead>
<tr>
<th>Up to 15 Guests</th>
<th>16-50 Guests</th>
<th>51-75 Guests</th>
<th>76-100 Guests</th>
<th>More than 100 Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>$75</td>
<td>$165</td>
<td>$205</td>
<td>$305</td>
<td>$355</td>
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</tbody>
</table>

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**ORDER GUIDELINES**

**ECONOMY SERVICE**
Economy Service includes food and beverage drop-off or pickup only with no buffet setup or return for equipment retrieval. All packaging is recyclable.

- Monday through Friday only, 8:00am to 8:00pm Excludes recess periods.
- $15.00 fee for Economy Service
- Order pickup will not incur Economy Service fee
- $50.00 order minimum for delivery drop-off
- Requires confirmation no fewer than 3 full business days prior to the event; guest count guarantee also due 3 full business days before the event
- Requires access to delivery location 30 minutes prior to event; large events will require additional setup time

Economy Service orders placed with less than 3 full business days’ notice will be evaluated on a case-by-case basis to determine if we can service the request. Accepted late orders will incur a $50 late fee. Same-day orders will be referred to Tufts Dining retail locations for take-out service. No late charge for take-out.

**STANDARD DELIVERY SERVICE**
Standard Delivery Service includes delivery and full buffet setup by Tufts Catering, and guarantees a return trip for buffet cleanup at the agreed-upon time.

- Monday through Friday only, 8:00am to 8:00pm Excludes recess periods.
- Guest counts under 49 guests will incur a $25.00 delivery fee
- Guest counts over 50 guests will incur a $50.00 delivery fee
- Guest counts over 100 guests will incur an additional administrative fee
- Administrative fee will apply for guest counts over 100
- $50.00 order minimum
- Requires confirmation no fewer than 3 full business days prior to the event; guest count guarantee also due 3 full business days before the event
- Requires access to delivery location thirty minutes prior to event; large events will require additional setup time
- Administrative fees will be applied to weekend services and recess periods to offset delivery, setup, and clearing services

Standard Delivery Service orders placed with less than 3 full business days’ notice will be evaluated on a case-by-case basis to determine if we can service the request. Accepted late orders will incur a $50 late fee. Same-day orders will be referred to Tufts Dining retail locations for take-out service. No late charge for take-out.

**FULL SERVICE**
Full-Service catering requires special attention or the scheduling of catering managers, servers, bartenders, or other staff.

- Requires confirmation no later than 5 business days prior to the event
- Requires access to delivery location thirty minutes prior to event; large events will require additional setup time
- Administrative fee of $22.50 per hour will be applied to all Full-Service catering to offset catering-related labor, services, and logistics
- Food and beverage prices within the Tufts Catering menu or on the event proposal do not include delivery, 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.
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.
We charge for missing or damaged equipment and accessories at their replacement cost plus a 10% handling fee.

LINEN, FLOWERS, AND DECORATIONS
Economy Service Table Linen
* Paper tablecloths $3.00 each
* Standard and Full-Service Table Linen available in standard ivory, white, or black
* Standard rectangular and round tables 85”x 85” square or 54”x 120” rectangle $5.00 each
* Floor-length linen for rectangular and round tables $10.00-$15.00 each
* Standard linen napkins $0.50 each

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

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

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

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

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

KOSHER
Kosher food is available upon request using our Glatt Kosher Deli or an independent caterer who delivers prepared foods to our distribution facility.
* Any vendor minimum and delivery charges for kosher food will be passed on to the client. All standard Tufts Catering charges/fees also apply.
* If your event is planned in the Hillel Center or requires kosher foods, please contact our office to review the available kosher selections. While we are able to provide kosher foods in other campus locations, kosher service will be less strict outside the Hillel Center.

SUSTAINABILITY
At Tufts Catering, we strive to lessen our impact on the planet. For example, we use locally grown or sustainably produced foods whenever possible, offer biodegradable serviceware when appropriate, and support university efforts to compost and recycle, working closely with Tufts’ Office of Sustainability.
Please visit: https://docs.google.com/document/d/1mWq8XE0me4pGQ-RPC3gBiu-4nIR4gB2K-JCGHC15bzk/edi#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.

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

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

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

* Cancelations made with less than 24 hours’ notice may incur charges up to 100% of the quoted price.
* Cancelations left on voice mail or by e-mail to the office outside of normal business hours will be considered received on the next business day. No matter when your 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.

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