

HARVARD BUSINESS SCHOOL

Special Events Menu
2025 - 2026



EVENT GUIDELINES & POLICIES

Special Events

From a coffee service for 2 to a reception for 4000 our team can create an event tailored to your needs. Our dedicated staff who is familiar with our community is here to serve you.

Deadlines

Orders must be received at least five business days prior to the event date. A limited menu will be available for orders placed less than five business days prior to the event. Events requiring waitstaff must be placed three weeks in advance or additional charges will be incurred.

Confirmations

Acknowledgement of your request will be sent when the order is placed. Confirmation from RA will be sent within 1 business day of the order being placed.

Cancellations

Events cancelled less than three business days prior to the event will incur charges.

Stewarding

Please note that a delivery fee will be charged for all orders. This fee covers preparation, delivery and pick-up.

\$39.95 Stewarding Charge for all deliveries between 7:00 am – 8:00 pm

\$59.95 Stewarding Charge for all deliveries before 7:00 am, after 8:00pm

\$59.95 Stewarding Charge for all deliveries on Saturday and Sunday

Approval

A 33-digit code & approver e-mail address must be included at the time of order. All orders must be electronically approved by an authorized signer for the event to be executed.

Billing

The business purpose, 33-digit code and signed approval will be sent by RA to HBS finance for payment. Payment information must be provided prior to the execution of your event. You will not be billed until after the event has occurred.

Feedback

We appreciate your input. After your event, please let us know how we are doing by completing the survey sent to you via Spoonfed.

EVENT GUIDELINES & POLICIES

Custom Menus

Restaurant Associates is committed to working with the HBS community to provide excellent events that honor both your needs and departmental budgets. The following outlines a bit more about our process and highlights how you can partner with us to help ensure we deliver the very best service for your events.

To ensure the most efficient planning process, we ask that you provide the following information before we create a customized menu.

- Event details: Date, time, and location
- Budget: Your departmental budget or a specific amount per person
- Guest count: Estimated number of attendees
- Event type: A brief description of the event (e.g., formal dinner, working lunch, reception)
- Any specific preferences: Dietary restrictions, theme, etc.

Crafting Your Custom Menu

After receiving your event details, our team will craft two custom menu proposals for your review. To ensure an efficient process, we encourage you to finalize your selections promptly. In the event of significant changes, an administrative fee may be necessary to cover the resources for creating additional menus.

Allergy and Dietary Restrictions

We work closely with our dedicated campus Wellness Manager to ensure appropriate meals are provided for specific allergies and dietary restrictions. Please note that this service cannot be guaranteed for menus that are finalized less than one month in advance.

Sustainability and Quality Assurance

Restaurant Associates is committed to helping you plan a successful event that also prioritizes sustainability and guest safety. Our team will provide expert recommendations on food quantities to ensure everyone is served well without unnecessary waste.

Please note the following:

- While we do our best to plan accurately, if our recommended quantities are not followed and the food runs low for your event, we cannot guarantee more food can be prepared.
- Handling leftovers: Due to strict food safety guidelines, we are unable to allow leftover food to leave the premises after an event.

Alcohol Policy

To help us ensure the safety of all guests at events where alcohol is served, Restaurant Associates provides expert recommendations on the appropriate amount of food to be served. If this recommendation is not followed and the food supply is exhausted, bar service will be discontinued for the remainder of the event.

EVENT GUIDELINES & POLICIES

Timelines and Administrative Fees

In conjunction with FY'26 Operations Memo below are the updated fees and timelines for 2026.

Catering ordered within five business days of the event is subject to a limited menu in addition to the fee.

Timing	Increase in Count	Change in Menu	Placing Original Order (Per Campus Catering Menu)	Placing Original Order (Special Event/Custom Menu)	External Programs (Includes Harvard and programs funded by non-HBS affiliates)*
4 Weeks Out	N/A	N/A	N/A	N/A	Additional 18% Fee on Total Invoice
3 Weeks Out	N/A	N/A	N/A	\$100.00	Additional 18% Fee on Total Invoice
2 Weeks Out	N/A	\$150.00	N/A	\$150.00	Additional 18% Fee on Total Invoice
1 Week Out	N/A	\$300.00	N/A	\$300.00	Additional 18% Fee on Total Invoice
Less than 1 Week	50 -100 Guests = \$250.00	\$500.00	\$100.00	\$500.00	Additional 18% Fee on Total Invoice
	Over 100 Guests - \$500.00				

*As determined by HBS Operations

BREAKFAST



BREAKFAST PACKAGES

GREENS & GRAINS BREAKFAST

11.30 per guest

(5 guest minimum)

Room Temperature Breakfast Salad: Sweet Potato, Kale, Pepitas, Blackberries, Cranberry Dressing  

Overnight Oats 

Sliced Fresh Fruit  

Coffee, Decaffeinated Coffee & Assorted Tea, Sliced Lemons  

Bottled Juice & Water  

CONTINENTAL BREAKFAST

7.20 per guest

(5 guest minimum)

Mini Vegan Muffins 

Plain Mini Bagels 

Breakfast Pastries 

Sweet Butter & Cream Cheese  , & Preserves  

Coffee, Decaffeinated Coffee & Assorted Tea, Sliced Lemons  

Bottled Juice & Water  

CONFERENCE BREAKFAST

9.75 per guest

(5 person minimum)

Build Your Own Fruit & Yogurt Parfait

(Diced Fruit  , Yogurt  , 88 Acres Granola  )

Plain Mini Bagels 

Mini Vegan Muffins 

Assorted Breakfast Pastries 

Sweet Butter & Cream Cheese  , Preserves  

Coffee, Decaffeinated Coffee & Assorted Tea, Sliced Lemons  

Bottled Juice & Water  

BETTER FOR YOU BREAKFAST

12.25 per guest

(5 guest minimum)

Overnight Oats 

Mini Vegan Muffins 

Sliced Fresh Fruit  

Low Fat Yogurt  

Almond Butter  

Coffee, Decaffeinated Coffee & Assorted Tea, Sliced Lemons  

Bottled Juice & Water  

 Vegan

 Vegetarian

 Made without gluten ingredients in a gluten environment

BREAKFAST BUFFETS & SANDWICHES

HBS BREAKFAST BUFFET 20.75 per guest
(20 guest minimum)

Plain Mini Bagels ✓
 Mini Muffins ✓
 Assorted Breakfast Pastries ✓
 Sweet Butter & Cream Cheese (G) ✓, Preserves (G) ✓
 Sliced Fruit (G) ✓
 Breakfast Potatoes (G) ✓
 Stuffed French Toast ✓
 Scrambled Cage-Free Eggs (G) ✓
 Crispy Smoked Bacon (G)
 Turkey Sausage (G)
 Chilled Orange, Grapefruit & Cranberry Juice (G) ✓
 Coffee, Decaffeinated Coffee & Assorted Tea (G) ✓
 Water Pitchers (G) ✓

BREAKFAST SANDWICHES 5.45 per guest
(20 guest minimum)

Dal Masala Tomato Wrap ✓
 Spinach, Feta, Roasted Tomatoes,
 Scrambled Eggs, White Wrap ✓
 Egg White, Roast, Vegetable, Salsa,
 Avocado, Whole-Wheat Wrap ✓
 Morning Star Chorizo, Egg White,
 Jack Cheese, Peppadews, Tomato Wrap ✓
 Egg, Cheese, Bacon on Brioche
 Sausage, Egg, Cheese on English Muffin

BASIC BREAKFAST BUFFET 15.00 per guest
(20 guest minimum)

Breakfast Potatoes (G) ✓
 Stuffed French Toast ✓
 Scrambled Cage-Free Eggs (G) ✓
 Crispy Smoked Bacon (G)
 Turkey Sausage (G)
 Chilled Orange, Grapefruit & Cranberry Juice (G) ✓
 Coffee, Decaffeinated Coffee & Assorted Tea (G) ✓
 Water Pitchers (G) ✓

BREAKFAST BEVERAGES

Coffee & Tea Service ✓ 2.80 per guest
 Iced Coffee (serves 8) (G) 26.50 per guest
 Green Juice (serves 8) (G) ✓ 44.50 per pitcher
 Chef's Choice Smoothie (serves 8) 43.65 per pitcher
 Water (serves 8) (G) ✓ 3.70 per pitcher
 Water (serves 50) (G) ✓ 19.70 per dispenser
 Fruit-Infused Water (serves 8) (G) ✓ 5.00 per pitcher
 Fruit-Infused Water (serves 50) (G) ✓ 20.90 per pitcher

✓ Vegan

✓ Vegetarian

(G) Made without gluten ingredients in a gluten environment



BREAKFAST À LA CARTE & ROOM TEMP PLATTERS

Small serves 5 | Medium serves 10 | Large serves 20

BREAKFAST À LA CARTE

Whole Fruit 🌱 ✓	1.65 each
Smoothie Bowl: Kale, Spinach, Mango, Pineapple, Banana, Spirulina, Oat Milk, Kiwi, Chia Seeds 🌱 ✓	4.95 each
Fresh Fruit Cup 🌱 ✓	4.10 each
8 oz. Fruit & Yogurt Parfait 🌱 ✓	2.95 each
Packaged Yogurt Cups & Bulk Granola 🌱 ✓	3.45 each
Overnight Oats, Roasted Cinnamon Apples ✓	4.60 each
Coconut Acai Berry Parfait, Toasted Coconut 🌱 ✓	4.95 each
Soy milk Chia, Vanilla, Mango and Grapes 🌱 ✓	4.95 each
2 Hard Boiled Eggs 🌱 ✓	3.45 each
Coffee Cake ✓	36.15 each

ROOM TEMPERATURE BREAKFAST ITEMS

Mini Stuffed Bagels: Cucumber & Vegan Cream Cheese ✓	4.25 each
Just Egg & Roasted Vegetable Frittata 🌱 ✓	4.00 each
Individual Veggie Frittatas 🌱 ✓	4.00 each
Mini Stuffed Bagels: Smoked Salmon & Caper Cream Cheese	4.85 each
Individual Meat Frittatas 🌱	4.65 each

ROOM TEMPERATURE BREAKFAST PLATTERS

	Small Med Large
Assorted Morning Pastries ✓	15.50 30.95 61.90
Mini Muffins ✓	15.50 30.95 61.90
Broccoli & Cheddar Egg Tart ✓	19.70 39.35 78.70
Citrus Smoked Salmon Toast Point, Caper Crème Fraiche	19.70 39.35 78.70
Bacon, Onion & Swiss Egg Tart	19.70 39.35 78.70
Chorizo, Cheddar, Pepper & Onion Egg Tart	19.70 39.35 78.70

✓ Vegan

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BREAKFAST VEGAN PLATTERS & ROOM TEMP SALADS

Small serves 5 | Medium serves 10 | Large serves 20

VEGAN BREAKFAST PLATTERS

- Avocado Toast with Pickled Red Onion ✓
- Chai Spiced Scones ✓
- Apple Cinnamon Muffins (G) ✓
- Fruit Platter (G) ✓

Small | Med | Large

19.70 | 39.35 | 78.70
17.85 | 35.65 | 71.30
17.85 | 35.65 | 71.30
20.85 | 41.75 | 83.50

ROOM TEMPERATURE BREAKFAST SALADS

- Apple, Oats, Butternut Squash, Walnuts, Reduced Cider Dressing ✓
- Sweet Potato, Kale, Pepitas, Blackberries, Cranberry Dressing (G) ✓
- Spinach, Blueberries, Quinoa, Lemon Dressing (G) ✓
- Kale, Farro, Mixed Berries, Citrus Dressing ✓

14.25 | 28.50 | 57.00
14.25 | 28.50 | 57.00
14.25 | 28.50 | 57.00
14.25 | 28.50 | 57.00



Vegan



Vegetarian



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MORNING BREAKS

GREEK YOGURT BAR 8.00 per guest

Mixed Fruit (V) (GF)
Nonfat Yogurt (V) (GF)
Greek Yogurt (V) (GF)
88 Acres Granola (V) (GF)

HEALTHY MORNING BREAK 6.80 per guest

Green Juice (V) (GF)
Chocolate Protein Bars (V) (GF)
Honey, Peanut Butter, Almond, Oat Power
Bite (V) (GF)

BAGEL BAR 5.70 per guest

Assorted Bagels (V)
Sweet Butter (V) (GF)
Cream Cheese (V) (GF)
Chive Cream Cheese (V) (GF)
Vegan Cream Cheese (V) (GF)
Preserves (V) (GF)
Additional 5.00 per guest
Smoked Salmon (GF)

EARLY MORNING BREAK 8.55 per guest

Just Egg & Roasted Vegetable Frittata (V) (GF)
Mixed Berries (V) (GF)
Orange Cranberry Tea Bread (V)



Vegan



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LUNCH



SANDWICH & SALAD BAGS



HBS SANDWICH BAG LUNCH

12.83 per guest

Choice of:
(3) Sandwiches

Includes:

Lay's Potato Chips  
Chocolate Chip Cookie 
Assorted Soda & Water  

CLASSIC SANDWICH BAG LUNCH

16.60 per guest

Choice of:
(3) Sandwiches

Includes:

Chef's Choice Salad
Apple  
Lay's Potato Chips  
Chocolate Chip Cookie 
Assorted Soda & Water  

ENTRÉE SALAD BAG LUNCH

14.10 per guest

Choice of:
(3) Individual
Entrée Salads

Includes:

Lay's Potato Chips  
Avoiding Gluten, Vegan Brownie  
Assorted Soda & Water  



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SANDWICH BUFFETS

HBS SANDWICH BUFFET

12.83 per guest

Choice of:
(3) Sandwiches

Includes:

Bag of Potato Chips  
Assorted Cookies 
Assorted Soda & Water  

CLASSIC SANDWICH BUFFET

16.60 per guest

Choice of:
(3) Sandwiches

Includes:

Mesclun Greens with Balsamic Vinaigrette  
Hand Fruit 
Bag of Potato Chips   or Pretzels 
Assorted Cookies 
Assorted Soda & Water  

UPSCALE SANDWICH BUFFET

20.99 per guest

Choice of:
(3) Sandwiches
Chopped Garden Salad  
Balsamic Vinaigrette  
Seasonal Fruit Salad  

Includes:

House Made Salt and Pepper Chips  
Assorted Cookies 
Assorted Soda & Water  

Choice of (2) Side Options:

- Farro, Carrots, White Beans, Cranberries, Pepitas 
- Quinoa, Cherries, Mirepoix  
- Roasted Sweet Potatoes, Apples, Pecans, Parsley  
- Charred Lemon Broccoli, Sunflower Seeds  

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SANDWICH & SALAD OPTIONS

Sandwiches

Smashed Chickpea and Apple Salad, Shaved Cucumbers, Avocado, Carrots, Arugula, Rustic Roll 

TTLA Tempeh "Bacon", Tomato, Lettuce and Avocado with Roast Garlic Vegan Mayo, Wheat Bread 

Grilled Vegetables, Balsamic Glaze, Hummus, Spinach, Baguette 

Caprese: Tomato, Mozzarella, Basil, Ciabatta 

Grilled Chicken, Provolone, Artichokes, Roast Peppers, Pesto Aioli, Ciabatta

Tuna Salad, Lettuce, Tomato, Sourdough

Chicken Salad, Lettuce, Wheat

Turkey, Swiss, Lettuce, Tomato, Wheat

House Roast Turkey, Avocado, Smoked Bacon Club, Toasted Corn Relish, Sourdough

Shaved Roasted Beef, Smoked Red Pepper, Sweet Pickles, Bibb Lettuce, Spicy Mustard, Marble Bread

Salads

Roasted Chickpeas, Romaine, Avocado, Red Onions, Cilantro, Jalapenos, Vegan Green Goddess Dressing  

Corn and Black Bean Salad: Corn Black Beans, Scallions, Peppers, Red Onions, Romaine, Lime Coriander Dressing  

HBS Greek Salad: Grilled Chicken, Romaine, Pepperoncini, Red Onions, Cherry Tomatoes, Feta Cucumbers, Kalamata Olives, Greek Dressing 

Romaine, Turkey, Ham, Bacon, Hard Cooked Egg, Tomatoes, Cucumbers, Swiss, Croutons, Buttermilk Ranch

Grilled Chicken, Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Edamame, Red Onions, Italian Dressing 

Chicken Caesar Salad: Romaine, Chicken, Caesar Dressing, Croutons, Parmesan Cheese



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BENTO BOXES

*Select 1 box option with choice of 3 proteins. Includes dessert platter, hand fruit, and assorted sodas and water. 10 guest minimum.

OPTION I

22.15 per guest

Choice of:

Tofu  
Spiced Chicken 
Beef 

Includes:

Lentil and Rice Salad,
Tahini Dressing, Lemon-Basil Hummus, Fattoush,
Pita Crisps 

OPTION II

22.15 per guest

Choice of:

Baked Chickpea Falafel  
Grilled Citrus Rosemary Chicken 
Salt & Pepper Flank Steak 

Includes:

Pearl Couscous, Zucchini,
Artichokes, Feta, Kalamata
Olives, Cherry Tomatoes,
Greek Lemon Vinaigrette

OPTION III

22.15 per guest

Choice of:

BBQ Tempeh  
BBQ Shrimp 
Coffee & Chili Rubbed BBQ Chicken 

Includes:

Black Eyed Peas Salad,
Charred Corn, Broccoli
Peppers, Chopped Collards,
House Pickled Vegetables  

OPTION IV

22.15 per guest

Choice of:

Crispy Sesame Tofu  
Teriyaki Salmon 
Teriyaki Chicken 

Includes:

Sesame Soba Noodles,
Edamame, Ginger, and Carrot
Salad 

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BOWL INC.

*Select 1 with choice of 3 different proteins. Includes dessert platter, hand fruit, and assorted sodas and water. 10 guest minimum.



OPTION I

21.30 per guest

Choice of:

- Baked Chickpea Falafel  
- Herb-Roasted Salmon 
- Chicken & Mushroom Kofta

Includes:

- Quinoa, Za'atar Chickpeas,
- Grilled Eggplant and Peppers,
- Persian Cucumbers, Minted Feta,
- Lemon Tahini  



OPTION II

21.30 per guest

Choice of:

- Shawarma Spiced Tempeh  
- Shawarma Spiced Chicken 
- Shawarma Spiced Salmon 

Includes:

- Basmati Rice, Tomato
- Cucumber Salad, Citrus
- Dressing  



OPTION III

21.30 per guest

Choice of:

- Chili Roast Tempeh  
- Taco Chicken 
- Fajita Steak 

Includes:

- Iceberg, Grilled Zucchini, Red
- Onion, Tomato, Black Beans,
- Guacamole, Lime Crema,
- Tortilla Strips, Pico de Gallo  



Vegan



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SALAD BUFFET

BUILD YOUR OWN SALAD BUFFET

(20 guest minimum)

22.35 per guest for 2 Protein Options

26.05 per guest for 3 Protein Options

Buffet Includes:

Mixed Greens & Romaine Lettuce (V) (GF) (V)

Parmesan & Cheddar (V) (GF) (V)

Avocado Green Goddess Dressing (V) (GF) (V)

Balsamic Vinaigrette (V) (GF) (V)

Vinegar & EVOO (V) (GF) (V)

Hand Fruit (V) (GF) (V)

Choice of:

- Vegan Cookies (V) (GF) (V)
- Fruit Salad (V) (GF) (V)
- Assorted Cookies (V) (GF) (V)

Assorted Soda (V) (GF) (V)

Sparkling & Still Water (V) (GF) (V)

Choice of Proteins:

Roasted Tofu (V) (GF) (V)

Garlic Edamame (V) (GF) (V)

Chickpeas (V) (GF) (V)

Hard Boiled Eggs (V) (GF) (V)

Roasted Salmon (V) (GF) (V)

Albacore Tuna (V) (GF) (V)

Grilled Lemon Chicken (V) (GF) (V)

Smoked Turkey (V) (GF) (V)

Choice of (2) Toppings:

Crispy Corn (V) (GF) (V)

Almonds (V) (GF) (V)

Craisins (V) (GF) (V)

Sunflower Seeds (V) (GF) (V)

Pepitas (V) (GF) (V)

Croutons (V) (GF) (V)

Choice of (5) Vegetables:

Carrots (V) (GF) (V)

Red Onions (V) (GF) (V)

Red Peppers (V) (GF) (V)

Tomatoes (V) (GF) (V)

Cucumbers (V) (GF) (V)

Broccoli (V) (GF) (V)

Beets (V) (GF) (V)

Roasted Sweet Potato (V) (GF) (V)

Radishes (V) (GF) (V)

Quinoa (V) (GF) (V)

ROOM TEMPERATURE BUFFETS

15 guest minimum
(Additional labor will apply
for groups larger than 25)

Buffet Includes:
Fruit Platter  
Rolls 

Choice of:

Vegan Cookies 

Assorted Cookies 

Assorted Sodas & Water  

OPTION I

27.40 per guest

Pulled Jack Fruit  

Vegan Chorizo  

Grilled Chicken 

Flank Steak 

Romaine  

Mixed Greens  

Corn  

Cucumbers  

Tomatoes  

Black Beans  

Cheddar Cheese  

Cilantro Lime Vinaigrette  

Honey Chipotle Dressing  

Tortilla Strips  

OPTION II

30.85 per guest

Quinoa Stuffed Tomato with
Arugula Charred Corn, Broccoli
and Beets, Miso Dressing  

Roasted Flaked Salmon, Baby
Spinach, Lemon Caper
Vinaigrette 

Grilled Chicken, Charred
Peppers and Onion, Balsamic
Drizzle 

Cucumber, Red Onion, Cherry
Tomato, Cress Salad  

Caesar Salad, Parmesan,
Croutons, Cracked Pepper

 Vegan

 Vegetarian

 Made without gluten ingredients in a gluten environment



ROOM TEMPERATURE BUFFETS

15 guest minimum
(Additional labor will apply
for groups larger than 25)

Buffet Includes:

Fruit Platter  

Rolls 

Choice of:

Vegan Cookies 

Assorted Cookies 

Assorted Sodas & Water  

OPTION III

30.85 per guest

Soba Noodle Salad, Mushrooms, Asparagus
Roasted Red Peppers, Sesame Seeds, Ponzu
Dressing 

Bamboo Rice  

Hoisin Tofu  

Sesame Glazed-Chicken, Mustard Greens 

Sliced Mongolian Beef 

 Vegan

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ROOM TEMPERATURE BUFFETS

BUILD YOUR OWN – 32.45 per guest

Buffet Includes:

Fruit Platter  , Rolls , Assorted Cookies , Assorted Sodas & Water  

Choice of (3) Salad or Sides:

Kale & Radicchio Caesar Salad, Vegan Cashew Dressing 

Chopped Green Salad: Tomatoes, Cucumbers, Carrots, Peppers, Onions  

Wedge Salad: Iceberg, Tomatoes, Onion, Blue Cheese, Croutons, Bacon (Optional)

Spinach Salad: Roast Local Apples, Pecans, Pepitas, Balsamic, Raisins, Goat Cheese (Optional)  

Quinoa, Cranberry, Toasted Corn, Sunflower Seeds, Pepitas, Chopped Arugula  

Red Rice, Marinated Fava Beans, Tomato, Roasted Garlic, Artichokes, Olives

Corn, Black Beans, Red Onion, Lime, Avocado, Tomato  

Char-Grilled Vegetables  

Tomato, Cucumber, Onion, Feta, Olives, Romaine  

Toasted Farro, Roast Sweet Potatoes, Rabe 

Choice of (1) Vegetarian:

BBQ Tempeh  

Spinach Cauliflower Chickpea Fritters  

Roasted Vegetables  

Onion & Potato Tortilla 

Choice of (2) Proteins:

House-Grilled Chicken 

Smoked Turkey 

Slow-Roasted Salmon 

Grilled Flank Steak 

Garlic-Roasted Shrimp 



Vegan



Vegetarian



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PRE SET ROOM TEMPERATURE PLATED LUNCH

Includes:

One Entrée Choice

A Seasonal Vegan/Vegetarian Option Will Be Paired by the Chef

One Choice of Dessert

Bread and Butter, Water, Coffee and Tea Service

ENTRÉE OPTIONS:

Miso Glazed Grilled Cauliflower Steak with Baby Bok Choy, Edamame Succotash and Ginger Soy Vinaigrette  	35.10
King Oyster Mushroom " Scallops" with Grilled Asparagus Pea Puree and Shaved Manchego Cheese  	35.10
Lemon Herb Seared Salmon with Charred Baby Carrots, Tomato and Farro Pilaf over Frisee with Lemon Vinaigrette	41.27
Mojo Marinated Statler Chicken Breast with Roasted Plantains, Patty Pan Squash and Aji Verde 	37.80
Roasted Statler Chicken Breast with Celery Root Soubise, Red Beet Basmati Rice and Champagne Chicken Jus 	37.80
Hoisin Glazed Chicken Breast with Roasted Oyster Mushrooms, Baby Bok Choy and Edamame Hummus 	37.80

DESSERT OPTIONS:

- Spiced Apple Crumb Tart, Salted Caramel, Poached Cranberries 
- Pumpkin Cheesecake, Molasses Crumble, Pink Grapefruit Gel 
- Overnight Oat Cake, Vanilla Agave Poached Pears, Pomegranate Kernels  



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VEGAN BREAK PLATTERS

	Small Med Large
Brownie Bars  	16.70 33.40 66.80
Apple Cranberry Bars  	17.75 35.45 70.90
Coconut Panna Cotta, Fruit  	24.45 48.85 97.70
Chocolate Cupcakes 	24.40 48.80 97.60
Chocolate Peanut Butter, Almond Bars  	25.95 51.90 103.80
Almond Cookie Dough Truffles  	16.75 33.50 67.00
Chocolate Mousse Cake Slices  	26.00 51.90 103.80
Fruit Platter  	20.90 41.75 83.50

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SWEET BREAK PLATTERS

	Small Med Large
Vegan Cookies ✓	11.70 23.43 46.85
Assorted Cookies ✓	11.70 23.43 46.85
Brownies & Blondies ✓	12.25 24.45 48.90
Coconut Macaroons 🌾 ✓	13.50 26.95 53.90
Pecan Biscuits, Honey Butter ✓	15.50 30.95 61.90
Tea Breads ✓	15.50 30.95 61.90
HBX Trail Mix 🌾 ✓	16.50 32.95 65.90
Apple Cranberry Granola Bars 🌾 ✓	17.60 35.10 70.20
Assorted Mini Cupcakes ✓	22.95 45.85 91.70
Tea Cookies ✓	22.95 45.85 91.70
Whoopie Pies ✓	22.95 45.85 91.70
House Made Mini Pastries	36.70 73.40 146.80
Vanilla Bean Chocolate Eclairs	36.70 73.40 146.80
Chocolate Kahlua Decadence Tart ✓	36.70 73.40 146.80
Mini Chocolate Chip Cannoli's ✓	36.70 73.40 146.80



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SPECIALTY CAKES

8" serves 6-12 | 10" serves 12-18
Half Sheet serves 50 | Full Sheet serves 100
48 hours notice required for all cakes

8" | 10" | Half Sheet | Full Sheet

CHOCOLATE MOUSSE CAKE

Includes:
Rich Chocolate Cake Filled with Mi Amere
Couverture Chocolate Mousse,
Raspberry Jam, Iced in Dark Chocolate
Ganache

42.05 | 56.20 | 81.00 | 131.00

VANILLA SPONGE CAKE

Includes:
Vanilla Sponge Cake, Vanilla Bean Mousse
Iced in Vanilla Butter Cream

42.05 | 56.20 | 81.00 | 131.00

CAPPUCCINO CHOCOLATE CAKE

Includes:
Chocolate Sponge Cake Filled with Coffee
Buttercream and Whipped Cream, Soaked with
Coffee Liquor, Iced in Chocolate Coffee
Buttercream with Dark Chocolate Ganache

51.15 | 65.00 | 93.50 | 147.50

CARROT WALNUT CAKE

Includes:
Carrot Walnut Cake with Cream Cheese Filling

51.15 | 65.00 | 93.50 | 147.50



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SAVORY BREAK PLATTERS

Small serves 5 | Medium serves 10 | Large serves 20

Crudité

Includes choice of:

Avocado Ranch Dip  

Lemon Tahini Dip  

Small | Med | Large

22.90 | 45.80 | 91.60

Tortilla Chips, Salsa & Guacamole

38.80 | 77.60 | 155.20

Tortilla Chips & Salsa

24.75 | 49.50 | 99.00

Pita Chips & Hummus

27.95 | 55.90 | 111.80

Domestic Cheese & Fruit Platter

Fruit  , Assorted Breads , Assorted Crackers 

24.45 | 48.85 | 97.70

Charcuterie Board

Shaved Prosciutto, Smoked Wild Boar Sausage, Country Pate, Mahon, Quince, Honey-Spiced Nuts, Red Onion Jam, Toasted Bread

33.00 | 66.00 | 132.00

Antipasti Platter

Prosciutto and Mozzarella Stuffed Cherry Peppers
Spicy Fried Cauliflower, White Bean Garlic Hummus, Toasted Breads

32.90 | 65.75 | 131.50

Tea Sandwich Platter

Includes choice of (2):

Cucumber Dill 

Tarragon Chicken & Melon

Roasted Tomato, Mozzarella and Basil 

36.25 | 72.50 | 145.00



Vegan



Vegetarian



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SAVORY BREAK PLATTERS

Small serves 5 | Medium serves 10 | Large serves 20

Small | Med | Large

Mini Sliders

36.25 | 72.50 | 145.00

Includes choice of (2) sliders:

The Greek Slider: Plant-Based Meat, Pickles, Red Onion, Garlic Confit

Spinach, Cucumber, Potato Bun ✓

Falafel Slider: Falafel, Tzatziki, Red Onion, Arugula ✓

BBQ Chicken Slider: Pulled BBQ Chicken, Creamy Coleslaw, Pickles

Kettle Chips & Caramelized Onion Dip 🌾 ✓

28.00 | 55.95 | 111.90

Aloo Tikki (spiced potato pancake) ✓

28.00 | 55.95 | 111.90

Includes choice of:

Tomato Chutney 🌾 ✓

Mint Coriander Yogurt Sauce ✓

Pan de Bono & Guava Jelly ✓

28.00 | 55.95 | 111.90

Fried Zucchini Fritters & Vegan Ranch ✓

26.45 | 52.85 | 105.70



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BREAK STATIONS

HOUSE-MADE
KETTLE CHIPS
6.00 per guest

Choice of 2:
Onion Dip (V) (GF)
Red Pepper Hummus (V) (GF)
Edamame Dip, Jalapeño, Mint, Lime (V) (GF)
Salsa Verde (V) (GF)

MEDITERANNEAN
BOARD
13.40 per guest

Includes:
Grilled Seasonal Vegetables (V) (GF)
Grilled Bread (V)
Baba Ghanoush (V) (GF)
Tahini Dip (V) (GF)

THE NEW ENGLAND
BREAK
9.25 per guest

Includes:
Petit Boston Cream Pie Tarts (V)
Toll House Chocolate Chip Cookies (V)
Home-Made Fig Newtons (V)
Dark Chocolate Cranberry Bark (V) (GF)

POPCORN
4.70 per guest

Includes:
Plain Popcorn (V) (GF)
Assorted Shakers: Butter (V) (GF), Cheese (V) (GF)
Cajun (V) (GF), Caramel (V) (GF)

NACHO
BAR
11.75 per guest

Includes:
Salsa Roja (V) (GF)
Salsa Verde (V) (GF)
Pico de Gallo (V) (GF)
Guacamole (V) (GF)
Queso Fundido (V) (GF)

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PACKAGED SNACKS

Medium serves 10
Large Serves 20

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CLASSIC
SNACK BOX
Medium 42.60
Large 85.15

Includes:
Lay's Potato Chips  
Rold Gold Mini Pretzels 
Nature Valley Granola Bar 

UPSCALE
SNACK BOX
Medium 55.40
Large 111.20

Includes:
Kettle Chips  
Skinny Pop Popcorn  
88 Acres Bars  

HEALTHY
SNACK BOX
Medium 81.30
Large 162.50

Includes:
Dried Fruit  
Unsalted Nuts  
Kind Bars

SAVORY
MASON JARS
Medium 18.00
Large 36.30

Options Include:
HBS Chex Mix 
Spicy Chickpea  
Tamari & Maple-Roasted Almonds  
Parmesan Straws 
HBS Spiced Nuts  

SWEET
MASON JARS
Medium 18.00
Large 36.30

Options Include:
Hershey's Minis
Reese's Peanut Butter Cups  
York Peppermint Patties  

A LA CARTE

Snacks:

88 Acres Bar	3.45 each
Deep River Chips	2.75 each
Lay's Potato Chips	2.05 each
Rold Gold Mini Pretzels	2.05 each
Food Should Taste Good Chips	2.70 each
Skinny Pop Popcorn	2.70 each
Unsalted Nuts	2.29 each

Includes:

Coffee & Tea Service	2.85 per guest
Assorted Sodas	2.50 per guest
Assorted Bottled Juices	2.50 each
Bottled Still & Sparkling Water	2.50 each
Hot Chocolate	2.95 each
Vegan Hot Chocolate	2.95 each
Water (serves 8)	3.70 per pitcher
Water (serves 50)	19.70 per dispenser
Lemonade (serves 8)	18.80 per pitcher
Iced Tea (serves 8)	18.80 per pitcher
Iced Coffee (serves 8)	26.60 per pitcher
Seasonal Apple Cider (serves 8)	39.65 per pitcher
Seasonal Agua Fresca (serves 8)	21.90 per pitcher
Chef's Choice Non-Dairy Smoothie (serves 8)	43.65 per pitcher
Chef's Choice Smoothie (serves 8)	43.65 per pitcher
Chef's Choice Green Juice (serves 8)	43.65 per pitcher
Fruit-Infused water (serves 8)	5.00 per pitcher
Fruit-Infused water (serves 50)	20.85 per dispenser

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LOUNGE SERVICE

LOUNGE SERVICE

\$13.10 per guest

Includes set up and service with two scheduled refreshes
Waitstaff Required

Hand Fruit 🌱🍃

Assorted Soda, Juice, Sparkling & Still Water 🌱🍃

Regular & Decaffeinated Coffee 🌱🍃

Assorted Tea, Sliced Lemons 🌱🍃

🌱 Vegan

🍃 Vegetarian

🌾 Made without gluten ingredients in a gluten environment

RECEPTIONS



RECEPTION STATIONS

Waitstaff Required

ARTISANAL CHEESE BOARD

13.60 per guest

Includes:

Domestic & Artisanal Cheeses
Quince Paste, HBS Honey, Dried
Fruits, Roasted Nuts, Grapes,
Crackers, Crostini, Flatbreads ✓

VEGAN STREET TACOS

20.95 per guest

Includes:

Corn Tortillas 🌾 ✓
Smoked Paprika Potatoes 🌾 ✓
Black Bean “Chorizo” 🌾 ✓
Jackfruit El Pastor 🌾 ✓
Almond Crema 🌾 ✓
Mole Verde ✓
Salsa Roja 🌾 ✓
Shredded Cabbage, Radish 🌾 ✓
Pickled Onions 🌾 ✓

✓ Vegan

✓ Vegetarian



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RECEPTION STATIONS

Waitstaff Required

DIM SUM

20.95 per guest

Includes:

Vegetable Spring Rolls (V) (GF)
Tofu, Peppers, Onions, Crispy Shallots, Black Bean Sauce (V) (GF)
Crispy Sesame Chicken with Ginger Hoisin (GF)
Pot Stickers
Choice of:
Vegetable Potstickers
Pork Potstickers

Includes:

Dipping Sauces:
Sweet Thai Chili (V) (GF)
Low Sodium Soy (V) (GF)
Wasabi Ranch (V) (GF)
Mango Chutney (V) (GF)
Ponzu (V)

MEDITERRANEAN

17.00 per guest

Includes:

Traditional Hummus (V) (GF)
Smoked Paprika Tzatziki (V) (GF)
Moroccan Spiced Chickpeas (V) (GF)
Marinated Greek Feta Chili, Mint (V) (GF)
Black Eyed Pea Falafel (V) (GF)
Assorted Olives (V) (GF)
Pita Chips (V)

(V) Vegan

(V) Vegetarian

(GF) Made without gluten ingredients in a gluten environment



PASSED HORS D'OEUVRES

Choose up to four options

Half Hour Reception	20.00 per person
One Hour Reception	25.00 per person

Fried Cauliflower, Smoked Ketchup, Pepitas ✓

Chickpea Falafel, Tahini, Honey Drizzle 🌾 ✓

Fig, Mascarpone, Mint 🌿 ✓

Ahi Tuna, Rice Crackers, Wasabi 🌾

Crab Salad, Salsa Verde, Peppadew, Polenta Cake 🌾

Duck Confit, Fig, Balsamic, Olive Toast

Pork Belly, Pickled Peppers, Marmalade 🌾

Arancini, Saffron, Aioli Sage ✓

Hearts of Palm Cake, Coconut Crème ✓

Brioche Grilled Cheese, Creamy Tomato Soup Shooter ✓

Umami Deviled Egg, Shiitake "Bacon" ✓

Lobster Salad Profiterole

BBQ Chicken Tartlette

Beef Sofrito, Plantain Chip 🌾



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PLATED DINNERS

Plated Dinners Include:
One Starter Selection | One Entrée Choice
Chef Seasonal Vegan/Vegetarian Option Will Be
Provided Based Upon Menu Selection
One Dessert Selection | Bread and Butter | Coffee and Tea Service

FIRST COURSE OPTIONS

- Celery Fennel Apple Salad, Pecorino, Walnuts, Apple Dressing (V) (GF)
- Little Gem Salad, Manchego, Almond, Radish, Lemon Dressing (V) (GF)
- Roasted Beets, Red Onion and Chickpea Salad, Cilantro, Cotija, Hibiscus Lime Vinaigrette (V) (GF)
- Kale, Cranberry, Sunflower, and Pear Salad, Citrus Dressing (V) (GF)
- Bacon and Blue Cheese Salad, Frisée, Fig Reduction (GF)

ENTRÉE OPTIONS

- Hoisin Glazed Salmon, Bamboo Rice Cake, Braised Baby Bok Choy (GF) 47.90 per guest
- Herb Roasted Statler Chicken Breast, Butternut Squash Apple Puree, Roasted Oyster Mushrooms, Lemon Chicken Jus (GF) 46.85 per guest
- Statler Chicken Breast, Brussels Sprouts, Blue Cheese, Polenta Cake, Charred Onion Soubise (GF) 46.85 per guest
- Short Rib Gnocchi, Spinach, Parmesan Cheese, Oven Dried Tomatoes, Braised Baby Carrots 60.70 per guest
- Petite Tenderloin, Grilled Broccolini, Dauphinoise Potatoes, Red Wine Demi Glaze (GF) 69.20 per guest
- Surf and Turf: Petite Filet Mignon, Stuffed Lobster Tail, Quinoa Pilaf, Roasted Brussel Sprouts, Red Wine Demi-Glaze 72.45 per guest

DESSERT OPTIONS

- Dark Chocolate Basque Cheesecake, Salted Caramel, Poached Pear, Graham Crumble
- Apple Upside Down Cake, Burnt Cinnamon Anglaise, Poached Cranberries, Candied Ginger Lace
- Spiced Pumpkin Pie Mousse, Galanga Cremeux, Spiced Streusel, Mulled Orange Gel
- Pecan Pie, Orange Scented Cream, Coconut Caramel (V)



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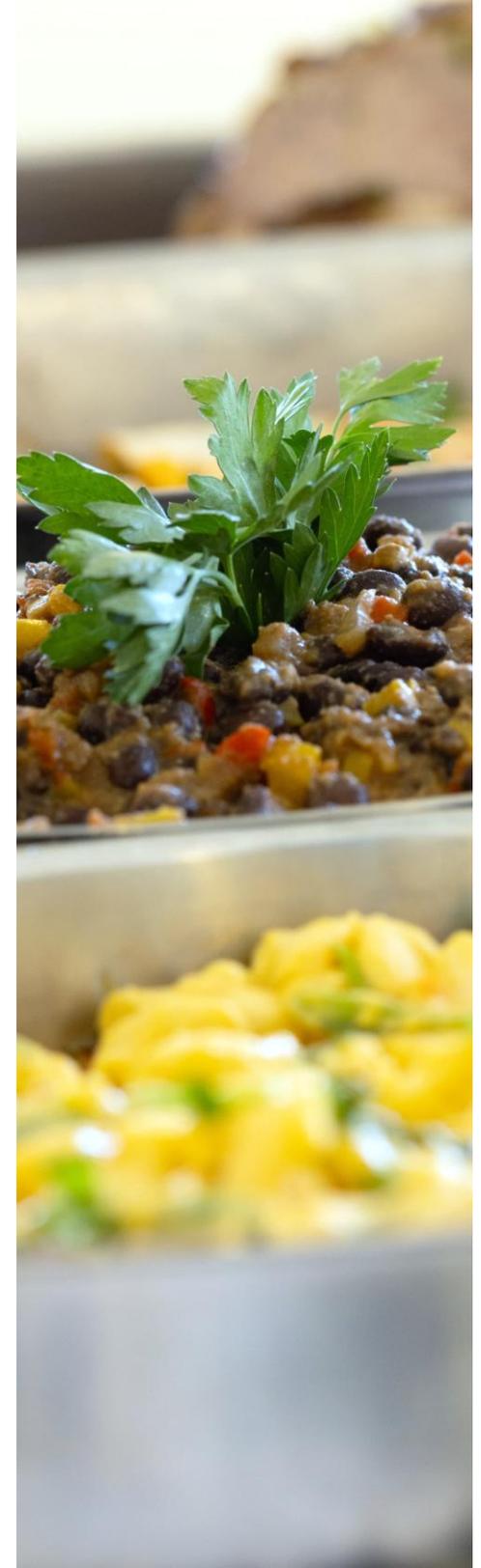
BUFFET DINNERS

Staff Attended Service.
Includes: Sliced Fruit
Cookies & Brownies
Dinner Rolls & Butter

Chef's Selection

26.00 per guest

2 Salads
Vegetable
Starch
Vegetarian Protein
Chicken
Fish



Vegan



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LINENS & LABOR

LINENS

90x90" 6.90 each (cover top of 60" tables)
90x132" 11.20 each (cover 6-foot tables to the floor)
90x156" 14.40 each (cover 8-foot tables to the floor)
120" round 15.70 each (cover 60" round & high-top tables to the floor)
132" round 18.70 each (cover 72" round tables)
Napkins .58 each

LABOR

Waitstaff, bartenders, and culinary labor is charged with a four-hour minimum. Event staffing is charged for a two-hour set up period prior to the event time and a one-hour clean up period after event end time. Staffing charges may be updated according to event time changes the day of your event.

Bartenders are required for any event requesting alcohol. The quantity of staff assigned to your event will be based on the type of the event and the guest count. Culinary and Supervisory labor will be charged accordingly, based upon size and nature of event.

Please note charges will always apply to events outside of standard contracted delivery hours and on weekends.

Labor Charges

Server per hour 43.25
Server Premium per hour 64.90
Bartender per hour 45.25
Bartender Premium per hour 67.90
Dishwasher per hour 37.25
Dishwasher Premium per hour 55.90
Chef per hour 53.25
Chef Premium per hour 79.90

FOOD ALLERGIES

We handle and prepare the top 9 allergens (egg, milk, wheat, shellfish, fin fish, soy, sesame, peanut, and tree nut products) in addition to other potential allergens in the food production areas of our facility.

Please inform RA of any guests with severe allergies. A separate meal will be prepared and reviewed by our Registered Dietitian and Chef before being served. Please direct all questions to the manager. Our Registered Dietitian may reach out with additional questions to clarify your guests' allergies and/or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SUSTAINABILITY

Sustainable Menu Options: Sustainability within our foodservice operations is a priority of ours. If your group also prioritizes this, we will gladly work with our teams to provide you a “green” menu featuring more plant-based and plant-forward dishes served on reusable dishware or compostable disposables. Please inform your catering planner if you are interested in this.

We follow Harvard’s Sustainable & Healthful Food Standards, designed to:

- Align food providers around a shared vision and common set of evidence-based aspirations and principles.
- Quantify the environmental and health impacts of the campus food system through reporting.
- Optimize the campus food system for well-being, climate and community.
- Drive changes in the marketplace through partnerships and by leveraging purchasing power.
- Enhance food literacy across the Harvard community, and beyond.

We practice sustainable & healthful food purchasing, including the following:

- Farm Forward Leadership Circle: We are a member of this group as a way circle to promote farms practicing animal welfare.
 - Certified Humane Pasture-Raised: All our eggs are certified humane pasture-raised.
 - Antibiotic-Free Meats: We do not serve meat in any of our facilities that are treated with antibiotics. Consuming meat from animals treated with antibiotics encourages our bodies to develop an antibiotic resistance, which is a significant public health concern. For this reason, we commit to only serving antibiotic-free meats.
 - Dairy products produced without synthetic rBGH: The dairy products we serve are produced by dairy cows that never receive injections of synthetic bovine growth hormone.
 - Local Food: When possible and within season, RA purchases local produce items. Foods are classified as local if they come from sources that are no more than 150 miles from the locations in which they are served. As a result, local food means a dramatic reduction in transportation, days of refrigeration, and tons of pollution and packaging
 - Seafood: We follow all guidelines set by the Monterey Bay Aquarium’s Seafood Watch program. This program evaluates the following criteria for every type of seafood:
 - Impact on the Species Under Assessment: the condition of the fish population and whether overfishing is occurring.
 - Impact on Other Capture Species: The fishery’s impact on other fish and animals that are caught or used for bait.
 - Impact on the Habitat and Ecosystem: The fishery’s impact on the sea floor and food web.
 - Management Effectiveness: The efforts to understand and minimize the fishery’s impact on marine life.
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SUSTAINABILITY

Our operations have been certified by the Green Restaurant Association (GRA), with our Spangler operations achieving a 3-star rating and Chao a 4-star rating. To obtain a GRA certification, facilities must meet a range of criteria concerning energy and water efficiency, food quality, chemical usage, education and transparency, and more. We are committed to making continuous adjustments and improvements to ensure our facilities are constantly meeting the GRA's requirements so we can maintain our high ratings.

At Harvard Business School, RA has committed to the following initiatives:

- **Carbon Reduction:** Harvard University has been a member of the Coolfood Pledge since 2019. As members, we are committed to reducing our food-associated greenhouse gas emissions by 25% by 2030 relative to our emissions in 2015. We also work with Greener by Default to increase our plant-based protein options on our menus and to make these the easy choice for our customers.
 - **Composting Program:** Composting is an essential part of HBS's commitment to sustainability and reducing waste. By composting food scraps, coffee grounds, compostable products, and landscape waste, the HBS community helps divert organic matter from the waste stream and return valuable nutrients to plants & soils.
 - **Compostable Disposables:** Restaurant Associates offers environmentally sustainable & compostable alternatives, such as containers made entirely from corn that are 100% compostable.
 - **Food Donations:** RA donates all leftover pre-packaged foods to a non-profit organization called Food for Free, who then supplies this food to local meal programs and providers. Food for Free rescues over 2 million pounds of food each year, reducing food waste and helping to feed over 150,000 Boston residents. Our HBS foodservice operation diverts up to 37,000 lbs of leftover food per year from the waste stream by donating to Food for Free.
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