



ensemble catering group
event menu

what we *bring* to the table

OUR PROMISE TO YOU

We all expect our food to taste good, but we want it to do more than that. We want to know where it came from. How it's made. Who prepared it. We want it to tell a story.

SHARE OUR CULINARY STORY WITH 100% TRANSPARENCY

We use fresh, vibrant, responsibly-sourced ingredients to create exciting flavors from down the street and around the globe.

authentic

STAY TRUE TO THE WAY WE SERVE OUR FOOD

World-class chefs, hospitality teams, and food enthusiasts are ready to create dishes and experiences that meet every need.

personalized

GROW ROOTS IN YOUR COMMUNITY THROUGH FOOD

We do more than serve the community—we become a part of it.

collaborative

“We are built on a food-first philosophy with a focus on authentic, personalized and collaborative food experiences.

MARY THORNTON, FOUNDER & PRESIDENT,
HARVEST TABLE CULINARY GROUP



what's inside

- page 3** all-day packages
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QUALITY IS OUR COMMITMENT

our chefs go beyond technique + flavor development—they stay true to the Harvest Table culinary commitments from sourcing to preparation.



**SIMPLE, CLEAN
AND HONEST**



**INGREDIENTS
WITH INTEGRITY**



**COMMITTED TO
THE COMMUNITY**



**HAND MADE MAKES
A DIFFERENCE**



**ROOTED IN HEALTH
AND WELLNESS**

DIETARY INFORMATION

vegetarian vegan eat well plant forward

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WE ARE PROUD TO DO BUSINESS WITH THESE LOCAL VENDORS.

Little Leaf Farm - Sid Wainer & Sons

Jansal Valley Farms - Plainville Farm





endless
eats

all-day packages

Choose one (1) of these three (3) packages to sustain you throughout the day.

ALL DAY DELICIOUS \$51.49

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

assorted muffins 🍩	360-450 Cal each
assorted scones 🍩	400-440 Cal each
seasonal fresh fruit platter 🍌🍌	35 Cal/2.5 oz. serving
assorted fruit juice	100-150 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

EASY DOES IT

granola bars 🍩	100-200 Cal each
assorted yogurt cups	50-100 Cal each
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

MOLTO BENE

tomato + cucumber couscous salad 🍌	120 Cal/3.75 oz. serving
orange fennel spinach salad 🍌🍌🍌	210 Cal/6.5 oz. serving
bakery-fresh dinner roll with butter 🍩	200 Cal each
green beans gremolata 🍌🍌🍌	70 Cal/3 oz. serving
three pepper cavatappi (hot or chilled) 🍌🍌🍌	270 Cal/7.5 oz. serving
grilled chicken + artichokes with a lemon tarragon white wine sauce 🍌	210 Cal/5.75 oz. serving
new york-style cheesecake	360 Cal/slice
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

FRESH FOCUS

spinach dip (hot or chilled) with tortilla chips 🍌	250 Cal/2.25 oz. serving
grilled vegetable tray 🍌🍌🍌	70 Cal/3 oz. serving
bakery-fresh brownies 🍩	250 Cal each
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

MEETING WRAP UP \$42.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

mini muffins 🍩	80-120 Cal each
mini danish 🍩	100-140 Cal each
mini scones 🍩	100-110 Cal each
yogurt parfait cups 🍩	360-410 Cal each
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

MORNING BITES

donut holes 🍩	45-70 Cal each
bananas 🍌🍌🍌	100 Cal each
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

WRAP 'N' TWIST

seasonal fresh fruit platter 🍌🍌	35 Cal/2.5 oz. serving
chicken caesar wrap	630 Cal each
pepper jack tuna wrap	580 Cal each
cran-apple turkey wrap	660 Cal each
grilled vegetable wrap 🍌	610 Cal each
choice of one (1) salad:	
traditional garden salad with fresh seasonal vegetables + balsamic vinaigrette + ranch 🍌🍌🍌	50 Cal/3.5 oz. serving
grilled vegetable pasta salad 🍌	120 Cal/3 oz. serving
individual bag of chips 🍌	100-160 Cal each
assorted craveworthy cookies 🍩	220-240 Cal each
bakery-fresh brownies 🍩	250 Cal each
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

DIPS + CHIPS

tortilla chips 🍌	280 Cal/3 oz. serving
choice of two (2) salsas:	
salsa roja 🍌	20 Cal/1 oz. serving
salsa verde 🍌	5 Cal/1 oz. serving
pico de gallo 🍌	5 Cal/1 oz. serving
choice of one (1) fruit accompaniment:	
seasonal fresh fruit platter 🍌🍌	35 Cal/2.5 oz. serving
assorted whole fruit 🍌🍌	45-100 Cal each
assorted craveworthy cookies 🍩	220-240 Cal each
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments

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all-day packages

SIMPLE PLEASURES \$33.99

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

assorted donuts	240-540 Cal each
assorted bagels 🥯	290-450 Cal each
orange juice	120 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

choice of two (2) sandwiches:

tuna salad ciabatta	500 Cal each
deli sliced ham with honey mustard ciabatta	420 Cal each
turkey + swiss sandwich	520 Cal each
mozzarella, red pepper, balsamic	
+ kale ciabatta 🥗🥬	500 Cal each
individual bag of chips 🥔	100-160 Cal each
assorted craveworthy cookies 🍪	220-240 Cal each
bottled water	0 Cal each

DIPS + CHIPS

tortilla chips 🥔	280 Cal/3 oz. serving
choice of two (2) salsas:	
salsa roja 🌶️	20 Cal/1 oz. serving
salsa verde 🌶️	5 Cal/1 oz. serving
pico de gallo 🌶️	5 Cal/1 oz. serving
choice of one (1) fruit accompaniment:	
seasonal fresh fruit platter 🍌🥥	35 Cal/2.5 oz. serving
assorted whole fruit 🍌🥥	45-100 Cal each
assorted craveworthy cookies 🍪	220-240 Cal each
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

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Seize
the day



rise and
shine

breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

DAILY GRIND \$10.69

choice of one (1) breakfast pastry:

assorted danish 🥞	250-420 Cal each
assorted muffins 🥞	360-450 Cal each
assorted scones 🥞	400-440 Cal each
assorted bagels 🥞	290-450 Cal each
buttery croissants 🥞	370 Cal each
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

TINY TREATS \$12.59

mini muffins 🥞	80-120 Cal each
mini danish 🥞	100-140 Cal each
mini bagels 🥞	110-140 Cal each
seasonal fresh fruit platter 🍓🍌🍇	35 Cal/2.5 oz. serving
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

JUMP START \$12.59

choice of three (3) breakfast pastries:

assorted danish 🥞	250-420 Cal each
assorted muffins 🥞	360-450 Cal each
assorted scones 🥞	400-440 Cal each
assorted bagels 🥞	290-450 Cal each
buttery croissants 🥞	370 Cal each
seasonal fresh fruit platter 🍓🍌🍇	35 Cal/2.5 oz. serving
assorted fruit juice	110-150 Cal each
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

assorted bagels with butter, cream cheese and jam 🥞 \$3.89 per dozen	290-450 Cal each
assorted muffins served with butter and jam 🥞 \$27.89 per dozen	360-450 Cal each
buttery croissants served with butter and jam \$27.89 per dozen	370 Cal each
cinnamon rolls 🥞 \$28.69 per dozen	350 Cal each
assorted danish 🥞 \$27.89 per dozen	250-550 Cal each
assorted scones served with butter and jam 🥞 \$27.89 per dozen	400-440 Cal each

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breakfast

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

CLASSIC BREAKFAST \$15.09

choice of one (1) breakfast pastry:

assorted danish 🍞	250-420 Cal each
assorted muffins 🍞	360-450 Cal each
assorted scones 🍞	400-440 Cal each
assorted bagels 🍞	290-450 Cal each
buttery croissants 🍞	370 Cal each
breakfast potatoes 🍟	120-140 Cal/3 oz. serving
crisp bacon	60 Cal each
breakfast sausage	120-180 Cal each
cage-free scrambled eggs 🍳	180 Cal/4 oz. serving
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

SIGNATURE BREAKFAST SANDWICH BUFFET \$14.59

seasonal fresh fruit platter 🍓🍌	35 Cal/2.5 oz. serving
breakfast potatoes 🍟	120-140 Cal/3 oz. serving
choice of two (2) signature breakfast sandwiches:	
egg + cheese english muffin	270 Cal each
egg + cheese croissant	370 Cal each
sausage, egg + cheese biscuit	490 Cal each
ham, egg + cheese biscuit	450 Cal each
bacon, egg + cheese bagel	410 Cal each
spicy bacon, egg, potato + cheese burrito	600 Cal each
spicy veggie sausage biscuit with maple sriracha syrup 🍷🌶️	450 Cal each
spicy southern chicken biscuit with maple sriracha syrup	570 Cal each
everything salmon biscuit with smoked salmon, cream cheese, cucumber + hard-boiled egg on an everything-spiced bagel	370 Cal each
bacon, lettuce, tomato, avocado + egg bagel	420 Cal each
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

SOME LIKE IT HOT AND SPICY \$14.59

seasonal fresh fruit platter 🍓🍌	35 Cal/2.5 oz. serving
breakfast potatoes 🍟	120-140 Cal/3 oz. serving
choice of three (3) flavorful breakfast sandwiches:	
egg, bacon, lettuce, tomato + avocado bagel	420 Cal each
hot honey salami bagel: everything-spiced with cream cheese, genoa salami + hot honey on a bagel	470 Cal each
nashville hot chicken biscuit	650 Cal each
southwestern breakfast wrap with just® egg scramble, guacamole, fajita vegetables, roasted corn, spinach, corn chips + salsa in a tortilla 🌶️🌱	390 Cal each
scrambled chickpea wrap with guacamole, spinach, salsa, fajita vegetables, roasted corn + corn chips 🌶️🌱	480 Cal each
iced water	0 Cal/8 oz. serving
boston's best coffee, decaf and hot water with tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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good
morning



up and
at 'em

breakfast

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

YOGURT PARFAIT BAR \$9.69 Per Person

choice of two (2) yogurt flavors:

greek yogurt 🍓	60 Cal/4 oz. serving
strawberry yogurt 🍓	80 Cal/4 oz. serving
vanilla yogurt 🍓	80 Cal/4 oz. serving
diced pineapple 🍓🍌	30 Cal/2 oz. serving
fresh strawberries 🍓🍌	20 Cal/2 oz. serving
honey 🍓	50 Cal/0.5 oz. serving
granola 🍓	110 Cal/1 oz. serving

SIGNATURE SANDWICHES \$7.79 Per Person

choice of two (2) signature breakfast sandwiches:

egg + cheese english muffin	270 Cal each
egg + cheese croissant	370 Cal each
sausage, egg + cheese biscuit	490 Cal each
ham, egg + cheese biscuit	450 Cal each
bacon, egg + cheese bagel	410 Cal each
spicy bacon, egg, potato + cheese burrito	600 Cal each
spicy veggie sausage biscuit with maple sriracha syrup 🍓🍌	450 Cal each
spicy southern chicken biscuit with maple sriracha syrup	570 Cal each
everything salmon biscuit with smoked salmon, cream cheese, cucumber + hard boiled egg on an everything-spiced biscuit	370 Cal each
bacon, lettuce, tomato, avocado + egg bagel	420 Cal each

BREAKFAST BURRITOS AND TACOS \$6.89 Per Person

choice of two (2) breakfast burritos/tacos:

meat lovers burrito: eggs, bacon, sausage + ham	810 Cal each
pico burrito: scrambled egg, cheddar, potato + pico de gallo 🍓	440 Cal each
florentine burrito: scrambled eggs, mushrooms, roasted peppers, spinach + cheddar 🍓	580 Cal each
sweet potato burrito: roasted sweet potatoes, quinoa brown rice, egg white, swiss cheese, spinach + pesto 🍓🍌🍌	430 Cal each
egg + hash breakfast tacos (2 per guest) 🍓	270 Cal each
plant-based chorizo breakfast tacos (2 per guest) 🍓🍌	360 Cal each
egg + chorizo tacos (2 per guest)	180 Cal each
sausage, egg + cheese taco (2 per guest)	270 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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sandwiches & salads

SANDWICH BUFFETS

All prices are per person and available for 12 guests or more.

DELI EXPRESS \$17.09

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

choice of two (2) side salads (pg. 10)	20-240 Cal each
individual bags of chips 🍟	100-160 Cal each
assorted baked breads + rolls 🍞	110-230 Cal each
deli platter (sliced oven-roasted turkey, sliced roast beef, deli ham + choice of tuna salad, egg salad, chicken salad, or hummus with grilled vegetables)	80-230 Cal/2-4.5 oz. serving
cheese tray (cheddar + swiss) 🧀	110 Cal/1 oz. serving
relish tray (lettuce, tomato, onion, pickles, pepperoncini) 🥒	10 Cal/1 oz. serving
assorted craveworthy cookies 🍪	220-240 Cal each
choice of two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

GRADUATE BOX LUNCH

Your choice of entrée salad served with a bakery-fresh roll with butter, fruit cup, dessert bar, + bottled water

bakery-fresh dinner roll with butter 🍞	200 Cal each
fresh fruit cup 🍓🍌	35 Cal/2.5 oz. serving
dessert bar 🍰	200-420 Cal each
bottled water	0 Cal each

traditional caesar salad with grilled chicken, shredded parmesan cheese and seasoned croutons served with caesar dressing \$20.39 320 Cal/7.25 oz. serving

steakhouse chop salad: grilled beef steak tossed with blue cheese, vegetables and romaine served with dijon vinaigrette \$21.29 220 Cal each/6.75 oz. serving

mediterranean quinoa salad: quinoa, toasted chickpeas, cucumber, tomato and kalamata olives with hummus and pita 🍷🥗🍌 \$19.19 570 Cal/15 oz. serving

Additional premium box lunch options available upon request!
Please contact your catering professional.

UNDERGRAD BOX LUNCH \$15.99

Your choice of undergrad sandwich served with mustard, mayo, potato chips, assorted craveworthy cookies + bottled water

choice of one (1) undergrad sandwich (see below)	150-770 Cal each
individual bag of chips 🍟	100-160 Cal each
assorted craveworthy cookies 🍪	220-240 Cal each
bottled water	0 Cal each

THE UNDERGRAD LUNCHEON \$19.79

Choice of three (3) undergrad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

choice of two (2) side salads (pg. 17)	20-240 Cal each
dill pickle slices 🥒	5 Cal/1 oz. serving
individual bags of chips 🍟	100-160 Cal each
choice of three (3) undergrad sandwiches	150-770 Cal each
assorted craveworthy cookies 🍪	220-240 Cal each
choice of two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE UNDERGRAD SANDWICH OPTIONS

(Available sandwich choices for the undergrad box lunch + the undergrad luncheon)

ham with white cheddar, arugula and cranberry ciabatta	560 Cal each
roast beef with tarragon horseradish spread on wheatberry bread	430 Cal each
smoked turkey ciabatta with an orange horseradish spread	430 Cal each
chicken caesar wrap	630 Cal each
veggie and hummus lavash with arugula, plum tomatoes, cucumbers, bell pepper, feta and mint 🌱🥗	150 Cal each

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eat your
greens



crisp
and fresh

sandwiches & salads

SANDWICH BUFFETS

All prices are per person and available for 12 guests or more.

THE GRAD LUNCHEON \$22.69

Choice of three (3) grad sandwiches + two (2) side salads accompanied by chips, mayo + mustard, pickles, assorted craveworthy cookies + choice of two (2) beverages

select two (2) side salads (pg. 17)	30-240 Cal each
dill pickle slices 🥒	5 Cal/1 oz. serving
individual bags of chips 🍟	100-160 Cal each
choice of three (3) grad luncheon sandwiches	320-800 Cal each
assorted craveworthy cookies 🍪	220-240 Cal each
select two (2) beverages:	
lemonade	90 Cal/8 oz. serving
iced tea	0 Cal/8 oz. serving
iced water	0 Cal/8 oz. serving

THE GRAD SANDWICH OPTIONS

(Available sandwich choices for the grad luncheon buffet)

ham and swiss ciabatta with a red onion apricot relish	510 Cal each
tuna and apple salad ciabatta with fresh tomatoes and arugula	400 Cal each
roast beef, provolone, artichoke relish and pesto mayo baguette	680 Cal each
gourmet turkey sandwich with baby arugula, creamy brie and cranberry-fig jam	440 Cal each
creamy chicken salad croissant with fresh dill	680 Cal each
grilled herbed chicken and asiago with garlic mayonnaise sub	490 Cal each
shiitake "bacon" vlt with vegan shiitake "bacon", lettuce, tomato and vegan mayo 🌱🥒	490 Cal each

SIDE SALAD SELECTIONS

(Included with deli bar, the undergrad + the grad luncheon buffet)

traditional garden salad with a balsamic vinaigrette dressing and ranch 🥗🌱🥒	45 Cal/3.5 oz. serving
roasted sweet potato salad with green chiles, scallions, celery, red peppers and fresh cilantro tossed in spicy caribbean jerk seasoning 🌱🌱	120 Cal/4 oz. serving
chimichurri potato salad 🥔	120 Cal/3.5 oz. serving
creamy vegan coleslaw 🥗🌱🥒	80 Cal/3 oz. serving
fresh fruit salad 🍓🌱	35 Cal/2.5 oz. serving
toasted barley orange cranberry salad with red onions, honey and cinnamon 🥗🌱🥒	120 Cal/3.5 oz. serving
grilled vegetable pasta salad with a balsamic dressing 🥗	120 Cal/3 oz. serving
ranch pasta salad 🍝	110 Cal/3 oz. serving
herbed quinoa salad 🥗🌱🥒	110 Cal/3.5 oz. serving

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buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more.
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

FAR EAST FUSION \$22.39

kimchi	20 Cal/2.1 oz. serving
carrot ginger wedge salad 🥕🥬	240 Cal/7.4 oz. serving
choice of two (2) dumplings:	
steamed edamame potsticker (2 per guest) 🥟	60 Cal each
steamed vegetable potsticker (2 per guest) 🥟	40 Cal each
pork potsticker (2 per guest)	45 Cal each
choice of two (2) sauces:	
sweet soy sauce 🥡	50 Cal/1.25 oz. serving
sweet + sour sauce 🍷	35 Cal/1 oz. serving
chili garlic sauce 🌶️	110 Cal/1 oz. serving
gardein® chick'n lo mein bowl 🍜🥬	470 Cal/10.5 oz. serving
dan dan noodles	410 Cal/8.25 oz. serving
chili crisp 🌶️🥬	120 Cal/1 oz. serving
fortune cookie	20 Cal each

NORTH BY NORTHWEST \$23.89

kale salad with blue cheese, raisins	
+ red onion + a lemon vinaigrette 🥬🧀🍷	100 Cal/2 oz. serving
bakery-fresh dinner roll with butter 🍞	200 Cal each
potatoes au gratin 🥔	180 Cal/4.25 oz. serving
roasted brussels sprouts 🥬🥬	35 Cal/2 oz. serving
grilled portobello stuffed with vegan cheese,	
peppers, onion, + vegan chorizo 🍄🌶️🥬	330 Cal each
maple dijon salmon	270 Cal/3.25 oz. serving
lemon garlic aioli 🍋🥑	190 Cal/1 oz. serving
individual blackberry cobbler dusted	
with cinnamon sugar 🍷	320 Cal each

SPRINGTIME IN CAPRI - PLANT-FORWARD BUFFET

\$21.29

tuscan white bean salad 🥬🍷🥬	80 Cal/3.3 oz. serving
caprese salad 🍅🧀🥬	150 Cal/3 oz. serving
garlic breadsticks 🍞	110 Cal each
penne with fresh vegetables 🍝🥬🥬	180 Cal/9.5 oz. serving
penne with chicken + kale 🍝🍷🥬	220 Cal/7 oz. serving
lemon cheesecake bars 🍰	300 Cal each

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feast
your eyes



Transport your tastebuds

buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more.
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SUMMER PICNIC \$21.09

traditional potato salad 🍟	240 Cal/4.25 oz. serving
old-fashioned coleslaw 🥗	150 Cal/3 oz. serving
kettle chips 🍟	190 Cal/1.25 oz. serving
grilled hamburgers with buns 🍔	320 Cal each
vegetarian burger 🌱	170 Cal each
hot dogs with buns 🌭	300 Cal each
cheese tray 🧀	110 Cal/1 oz. serving
assorted crave-worthy cookies 🍪	220-240 Cal each
bakery-fresh brownies 🍪	250 Cal each
add on grilled chicken breast for an additional fee	160 Cal/3 oz. serving

AZTEC ACCENTS \$24.19

romaine lettuce salad 🥗	15 Cal/3 oz. serving
avocado ranch dressing 🥑	90 Cal/1 oz. serving
choice of one (1) rice:	
cilantro lime white rice 🍚	120 Cal/3 oz. serving
cilantro lime brown rice 🍚	140 Cal/3.5 oz. serving
mexican rice 🍚	130 Cal/3 oz. serving
charro beans 🍲	80 Cal/3 oz. serving
choice of three (3) proteins:	
shredded chicken 🍗	170 Cal/3 oz. serving
braised beef 🍖	190 Cal/3.75 oz. serving
roasted portobello mushrooms 🍄	20 Cal/2.25 oz. serving
citrus braised pork 🍖	250 Cal/3 oz. serving
plant-based chorizo 🌱	230 Cal/4 oz. serving
guacamole 🥑	35 Cal/1 oz. serving
choice of two (2) salsas:	
pico de gallo 🌶️	5 Cal/1 oz. serving
salsa verde 🌶️	5 Cal/1 oz. serving
salsa soja 🌱	20 Cal/1 oz. serving
dulce de leche brownie 🍪	220 Cal each

LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?

Contact us at catering-clark@clarku.edu / 508.793.7158 to explore more options + personalize your buffet to fit your event.

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buffets

THEMED BUFFETS

All prices are per person and available for 12 guests or more.
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

JASMINE GARDEN \$25.89

vegetable egg rolls 🍴	180 Cal each
crispy wontons 🍴	25 Cal each
choice of two (2) dipping sauces:	
sweet soy sauce 🍴	50 Cal/1.25 oz. serving
sweet + sour sauce 🍴	35 Cal/ 1 oz. serving
chili garlic sauce 🍴	110 Cal/1 oz. serving
lo mein noodles 🍴	150 Cal/2.5 oz. serving
jasmine rice 🍴	130 Cal/3 oz. serving
lemongrass chicken 🍴	140 Cal/3 oz. serving
asian tofu 🍴🌱	190 Cal/3 oz. serving
teriyaki sauce 🍴	20 Cal/0.5 oz. serving
raspberry coconut bars 🍴	360 Cal each

TASTEFUL TRADITIONS \$26.99

traditional mixed green salad with balsamic + ranch 🍴🌱	50 Cal/3.5 oz. serving
southern biscuits with butter 🍴	230 Cal each
butter milk mashed potatoes 🍴	120 Cal/3.75 oz. serving
sautéed dill green beans 🍴🌱	30 Cal/3 oz. serving
vegetable lasagna alfredo 🍴	470 Cal/11 oz. serving
choice of one (1) entrée:	
herb roasted butterball® turkey	170 Cal/3 oz. serving
baked ham	120 Cal/3 oz. serving
apple pie 🍴	410 Cal/slice

MIX 'N' MATCH SALAD BAR \$22.99

mixed greens 🍴	5 Cal/3 oz. serving
sliced red onions 🍴	10 Cal/1 oz. serving
tomatoes 🍴	5 Cal/1 oz. serving
cucumbers 🍴	5 Cal/1 oz. serving
shredded carrots 🍴	10 Cal/1 oz. serving
shredded cheddar cheese 🍴	110 Cal/1 oz. serving
roasted chickpeas 🍴	260 Cal/2 oz. serving
sliced grilled chicken	160 Cal/3 oz. serving
diced ham	70 Cal/2 oz. serving
ranch dressing 🍴	200 Cal/2 oz. serving
italian dressing 🍴	80 Cal/2 oz. serving
croutons 🍴	60 Cal/0.5 oz. serving
bakery-fresh dinner roll with butter 🍴	200 Cal each
soup du jour	140-240 Cal/8 oz. serving
assorted crave-worthy cookies 🍴	220-240 Cal each

SKY HIGH POTATOES \$23.39

traditional garden salad with balsamic vinaigrette + ranch 🍴🌱	50 Cal/3.5 oz. serving
baked potatoes 🍴	220 Cal each
chicken mushroom alfredo	50 Cal/1 oz. serving
chili con carne	60 Cal/2 oz. serving
vegetarian chili 🍴🌱	30 Cal/2 oz. serving
steamed broccoli 🍴🌱	20 Cal/2 oz. serving
bacon bits	70 Cal/0.5 oz. serving
shredded cheddar cheese 🍴	110 Cal/1 oz. serving
scallions 🍴	0 Cal/0.25 oz. serving
sour cream 🍴	60 Cal/1 oz. serving
butter 🍴	35 Cal each
choice of one (1) dessert::	
apple cobbler 🍴	360 Cal/4.75 oz. serving
apple pie 🍴	410 Cal/slice
add on cheddar cheese sauce 🍴	40 Cal/1 oz. serving

*All packages include necessary accompaniments and condiments

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A close-up photograph of a white bowl filled with a vibrant, international-inspired salad. The salad features a mix of green and purple leafy vegetables, thin yellow noodles, shredded white cheese, and pieces of grilled chicken. A lime wedge is placed on the side of the bowl. Two wooden chopsticks are visible on the right side of the bowl. The background is a dark, textured surface.

internationally
inspired



buffet.
your way

buffets

CUSTOMIZE YOUR EXPERIENCE

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

traditional garden salad with balsamic vinaigrette and ranch 🍅🍷🌱	45 Cal/3.5 oz. serving
classic caesar salad	170 Cal/2.7 oz. serving
baby spinach salad with bacon, egg, mushroom and tomato and balsamic vinaigrette	90 Cal/3.75 oz. serving
greek salad with crumbled feta 🍅	110 Cal/3.25 oz. serving
roasted vegetable platter with chimichurri mayo 🍅🌱	200 Cal/4 oz. serving
seasonal fresh fruit salad 🍌🌱	35 Cal/2.25 oz. serving

BUFFET ENTREES

fried chicken with buttermilk hot sauce \$24.89	440 Cal/5.75 oz. serving
asiago chicken in a roasted red pepper sauce \$28.59	310 Cal/5 oz. serving
grilled peri-peri chicken \$24.89	140 Cal/3 oz. serving
maple dijon salmon \$30.59	270 Cal/3.25 oz. serving
snapper veracruz 🍷 \$32.29	150 Cal/5 oz. serving
fireside herbed steak marinated in dijon mustard, thyme and cider vinegar \$34.39	200 Cal/3 oz. serving
vegetable lasagna alfredo \$21.19	470 Cal/11 oz. serving
chickpea tagine with couscous 🍌🍷🌱 \$21.19	340 Cal/10.265 oz. serving
plant-based chorizo stuffed portobello cap 🍌🌱 \$28.19	330 Cal each

BUFFET SIDES

zucchini, tomato and squash blend 🍌🍷🌱	40 Cal/3.5 oz. serving
fresh herbed vegetables 🍌🍷🌱	100 Cal/3.5 oz. serving
italian seasoned green beans 🍅🍷🌱	40 Cal/3.25 oz. serving
grilled asparagus 🍌🍷🌱	20 Cal/3 oz. serving
garlic roasted broccoli 🍌🍷🌱	40 Cal/1.75 oz. serving
sweet herbed corn pudding 🍌	350 Cal/4 oz. serving
buttermilk mashed potatoes 🍌	120 Cal/3.75 oz. serving
roasted new potatoes 🍌	110 Cal/2.75 oz. serving
quinoa and wild rice blend 🍌🍷	80 Cal/2.75 oz. serving
savory herbed rice 🍌	150 Cal/3.5 oz. serving
macaroni and cheese	210 Cal/4.25 oz. serving

BUFFET FINISHES

bread pudding with caramel apple sauce 🍌	360 Cal/6.75 oz. serving
red velvet thimble cake 🍌	90 Cal each
salted caramel thimble cake 🍌	140 Cal each
spiced carrot cake 🍌	350 Cal slice
chocolate cake 🍌	320 Cal slice
assorted craveworthy® cookies 🍌	220-240 Cal each

*All packages include necessary accompaniments and condiments

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receptions

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen.

RECEPTION HORS D'OEUVRES (HOT)

franks in a blanket	\$26.89	45 Cal each
beef empanadas	\$32.19	150 Cal each
chili-lime chicken kabobs	\$34.79	40 Cal each
coconut chicken	\$30.19	40 Cal each
crab cakes	\$40.89	35 Cal each
truffle & wild mushroom arancini	\$39.89	60 Cal each
parmesan artichoke hearts 🍷	\$39.89	50 Cal each
spanakopita 🍷	\$27.89	60 Cal each
vegetable samosas 🍷	\$39.89	40 Cal each
vegetable spring rolls 🍷	\$51.79	50 Cal each
plant-based chorizo stuffed mushrooms 🍷🌱	\$39.89	50 Cal each
sweet potato croquettes with harissa 🍷🌱🌱	\$39.89	20 Cal each
pesto chicken skewer	\$29.29	130 Cal each
chimichurri beef skewer	\$33.29	400 Cal each

RECEPTION HORS D'OEUVRES (COLD)

tenderloin and bacon jam crostini	\$24.09	130 Cal each
ricotta and fig flatbread 🍷	\$31.79	70 Cal each
mediterranean antipasto skewers	\$38.09	60 Cal each
hot miso honey root vegetable skewers 🍷🌱🌱	\$23.89	100 Cal each
veggie hummus cups 🍷🌱🌱	\$32.79	170 Cal each
traditional tomato bruschetta crostini 🍷	\$20.09	50 Cal each
smoked salmon mousse cucumber rounds	\$24.09	100 Cal each

UNSURE OF HOW MANY ITEMS + HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception

RECEPTION PLATTERS + DIPS

All prices are per person and available for 12 guests or more.

CLASSIC CHEESE TRAY \$6.49 per person

classic sliced cheese tray with swiss, cheddar and pepper jack cheeses served with crackers, pita chips and crostini 🍷 300 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$4.69 per person

array of carrots, broccoli, bell peppers, cauliflower, squash, grape tomatoes, celery, mushrooms with ranch dill dip 🍷🌱 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$3.99 per person

seasonal fresh fruit 🍷🌱 35 Cal/2.5 oz. serving

CHEF CURATED CHARCUTERIE BOARD

market price per person Calories vary per assortment

HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS \$61.39 serves 12

housemade spinach dip served with fresh pita chips 🍷 230 Cal/2.25 oz. serving

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (860) 881-1560 to arrange a personal consultation.

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mix and
mingle



nosh and
nibble

receptions

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

TEAS + CAKES \$11.29

fresh mozzarella, tomato + basil tea sandwiches	240 Cal each
grilled chicken + apple tea sandwiches	230 Cal each
roast beef + brie tea sandwiches	260 Cal each
assorted scones with Jam + honey cream cheese	380 Cal/3 oz. serving
assorted petit fours	60-100 Cal each
shortbread cookies	140 Cal each
hot water with assorted tea bags	0 Cal/8 oz. serving

THE CARVERY - SLOW-COOKED BEEF \$18.59

slow-cooked beef	200 Cal/3 oz. serving
bakery-fresh dinner roll	160 Cal each
roasted garlic aioli	190 Cal/1 oz. serving
tarragon horseradish	180 Cal/1 oz. serving
pesto mayonnaise	170 Cal/1 oz. serving

THE CARVERY - SLOW-GRILLED VEGETABLES \$15.89

whole roasted vegetables	70 Cal/3 oz. serving
white bean spread	60 Cal/1 oz. serving
roasted red pepper tapenade	50 Cal/1 oz. serving

SUNDAE FUNDAY \$8.99

create your own delicious sundae	
choice of one (1) ice cream flavor:	
vanilla ice cream	110 Cal/4 oz. serving
chocolate ice cream	120 Cal/4 oz. serving
strawberry ice cream	130 Cal/4 oz. serving
non dairy sorbet	60-80 Cal/4 oz. serving
choice of two (2) sauces:	
caramel sauce	120 Cal/1 oz. serving
chocolate syrup	80 Cal/1 oz. serving
raspberry sauce	100 Cal/1 oz. serving
crushed pineapple	15 Cal/1 oz. serving
choice of three (3) toppings:	
chocolate chips	70 Cal/1 oz. serving
sliced strawberries	20 Cal/2 oz. serving
toasted coconut	150 Cal/1 oz. serving
mini marshmallows	50 Cal/0.5 oz. serving
oreo® cookie crumbs	140 Cal/1 oz. serving
plain m&m's®	140 Cal/1 oz. serving
sprinkles	130 Cal/1 oz. serving
whipped cream	50 Cal/1 oz. serving

LOADED TOTCHOS \$17.59

tater tots	240 Cal/4 oz. serving
choice of two (2) proteins:	
taco seasoned beef	140 Cal/2 oz. serving
diced bacon	290 Cal/2 oz. serving
chicken tinga	110 Cal/2 oz. serving
plant based chorizo crumbles	120 Cal/2 oz. serving
queso dip	160 Cal/2 oz. serving
pico de gallo	5 Cal/1 oz. serving
sour cream	60 Cal/1 oz. serving
jalapeno peppers	10 Cal/1 oz. serving
scallions	0 Cal/0.5 oz. serving

BREAKS

All prices are per person and available for 12 guests or more.

CHOC-O-LOTS \$10.09

mini candy bars (4 each)	45-80 Cal each
craveworthy chocolate chip cookies	240 Cal each
chocolate dipped pretzels	90 Cal each
chocolate dipped strawberries (2 each)	80 Cal each
chocolate milk	160 Cal/8.75 oz. serving

SMART 'N' HEALTHY \$10.59

whole fruit	45-100 Cal each
assorted yogurt cups	50-140 Cal each
trail mix	280 Cal each
granola bars	100-200 Cal each

SPREADS + BREADS \$5.99

seasonal fresh fruit platter	35 Cal/2.5 oz. serving
tortilla chips	280 Cal/3 oz. serving
pita chips	160 Cal/2 oz. serving
crostini	40 Cal each
choice of four (4) spreads:	
korean roja guacamole	70 Cal/2 oz. serving
ginger verde guacamole	70 Cal/2 oz. serving
chilled spinach dip	200 Cal/2.25 oz. serving
feta + roasted garlic dip	270 Cal/2 oz. serving
traditional hummus	330 Cal/4.5 oz. serving
artichoke + olive dip	140 Cal/2 oz. serving

SUPERCHARGED \$9.19

chocolate orange power poppers	110 Cal each
fruit skewers with yogurt honey dip	90 Cal each
carrots + celery sticks with ranch dip	220 Cal/4.5 oz. serving
cinnamon-honey granola	340 Cal/3 oz. serving

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sips & sweets

BEVERAGES

Includes appropriate accompaniments

regular/decaffeinated coffee and hot water with assorted tea bags \$3.39 per person	0 Cal/8 oz. serving
bottled water \$2.69 each	0 Cal each
assorted sodas (can) \$2.09 each	0-150 Cal each
assorted individual fruit juices \$2.69 each	100-150 Cal each
cold brew coffee \$31.99 per gallon	0 Cal/8 oz. serving
apple cider \$27.39 per gallon	160 Cal/8 oz. serving
hot chocolate \$27.39 per gallon	160 Cal/8 oz. serving
iced tea \$19.89 per gallon	0 Cal/8 oz. serving
lemonade \$19.89 per gallon	90 Cal/8 oz. serving
infused water \$14.29 per gallon choice of one (1) infused water:	
lemon infused water	0 Cal/8 oz. serving
orange infused water	10 Cal/8 oz. serving
apple infused water	20 Cal/8 oz. serving
cucumber infused water	0 Cal/8 oz. serving
grapefruit infused water	20 Cal/8 oz. serving

DESSERTS

assorted crave-worthy cookies 🍪 \$23.39 per dozen	220-240 Cal each
bakery-fresh brownies 🍪 \$26.89 per dozen	250 Cal each
assorted dessert bars 🍪 \$26.89 per dozen	200-420 Cal each
custom artisan cupcakes 🍪 \$29.49 per dozen	180-480 Cal each
mini cheesecakes 🍰 \$30.39 per dozen	80 Cal each

ORDERING INFORMATION

LEAD TIME

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function + will do whatever it takes to exceed your expectations.

EXTRAS

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff + everything in between. - additional fees may apply

WE ARE HAPPY TO ACCOMMODATE SPECIAL DIETARY REQUESTS, PLEASE CONTACT THE OFFICE TO DISCUSS THE OPTIONS THAT WE HAVE AVAILABLE.

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A close-up photograph of a water filter pitcher dispensing water into a glass jar. The water is clear and bubbling. In the background, there are several glass bottles and a bunch of fresh green herbs, possibly basil. The text "refreshing and delicious" is overlaid on the image in a white, elegant font. The word "refreshing" is in a clean sans-serif font, while "and" is in a small sans-serif font, and "delicious" is in a large, flowing script font.

refreshing and
delicious

your *Table* is waiting



CONTACT US TODAY

508.793.7158

catering-clark@clarku.edu

Prices effective until 07/01/2026

Prices may be subject to change

🌱 vegetarian 🌱 vegan 🌱 eat well 🌱 plant forward

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.



**HARVEST
TABLE**
CULINARY GROUP