

Brunch Menu

Crimson Buffet

25 - 50 people

Freshly Squeezed Chilled Juices An Array of Tarts, Pastries and Coffee Cake Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts House Smoked Salmon with Traditional Condiments / GF Assorted Bagels and Cream Cheese Fluffy Scrambled Eggs with Fresh Chives / GF Apple Wood Smoked Bacon and Country Sausage / GF Home Fried Potatoes / GF Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta Roasted Cod Loin, Chorizo and Potato Leek Hash / GF House Selection of Daily Pastries and Chocolate Covered Strawberries Coffee, Selection of Teas, Decaffeinated Coffee **Member 50 / Non-member 60**

Veritas Buffet

50 person minimum

Freshly Squeezed Chilled Juices An Array of Tarts, Pastries and Coffee Cake Chef's Seasonal Salad Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts House Smoked Salmon with Traditional Condiments / GF Assorted Bagels and Cream Cheese Fluffy Scrambled Eggs with Fresh Chives / GF Apple Wood Smoked Bacon and Country Sausage / GF Home Fried Potatoes / GF Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta Roasted Cod Loin, Chorizo and Potato Leek Hash / GF

Omelets Made to Order

Scallions, Peppers, Cheese, Mushrooms, Shrimp, Ham and Tomatoes/ GF

House Selection of Daily Pastries and Chocolate Covered Strawberries Coffee, Selection of Teas, Decaffeinated Coffee Member 55 / Non-member 66

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness

Prices subject to a 20% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.



Radcliffe Buffet

75 person minimum

Freshly Squeezed Chilled Juices An Array of Tarts, Pastries and Coffee Cake Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts House Smoked Salmon with Traditional Condiments / GF Assorted Bagels and Cream Cheeses Chef's Seasonal Salad Fluffy Scrambled Eggs with Fresh Chives / GF Apple Wood Bacon and Country Sausage / GF Baked Quiche Lorraine with Vermont Ham and Swiss Cheese Chef's Selection of Fresh Vegetables

Choice of Three:

Carved Roast Tenderloin of Beef, Creamed Horseradish Sauce / GF Seared Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta Roasted Cod Loin, Chorizo and Potato Leek Hash / GF Cavatelli Pasta, Roasted Tomatoes, Basil Pistou and Spinach

Omelet's Made to Order

Asparagus, Peppers, Cheese, Mushrooms, Lobster, Ham and Tomatoes / GF

Cakes, Tortes and French Pastries Chocolate Covered Strawberries and Petit Fours Coffee, Selection of Teas, Decaffeinated Coffee *Member 65 / Non-member 78*

Omelet Stations require a dedicated Culinarian for 2 hours @ \$150 -

One Culinarian per 60 guests

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