



## *Dinner Menu*

Dinner includes a three-course meal with house rolls and creamery butter, freshly brewed coffee, decaffeinated coffee and assorted teas.

Please select one Appetizer or Salad, one Entrée and one Dessert.

**Enhance your dinner to four courses for an additional \$6 per guest.**

### *Appetizer*

Chef's Seasonal Soup  
New England Clam Chowder, Oyster Crackers  
Roasted Tomato Bisque, Grilled Cheese Crouton  
Wild Mushroom Ravioli, Braised Chicken, Exotic Mushrooms and Crème Fraîche  
Maine Lobster Bisque, Cognac Crème Fraîche - **add 5**  
Lump Crabmeat Cake, Lemon Aioli, Salsa Verde - **add 5**  
Duck Confit Risotto, Figs, Vermont Goat Cheese and Bourbon Onions / GF - **add 3**

### *Salad*

Sun-dried Strawberries, Arugula, Shaved Manchego Cheese, Toasted Almonds,  
Aged Balsamic Vinaigrette / GF  
Roasted Beets, Pancetta, Frisée, Crispy Potatoes, Vermont Goat Cheese, Truffle Vinaigrette / GF  
Burrata Cheese, Candied Vine Tomato, Baby Arugula, Crispy Focaccia, Aged Balsamic Vinaigrette  
Caesar Salad—Hearts of Romaine, Grana Padano Parmesan, Caesar Dressing  
Caprese Salad—Shaved Shallots, Kalamata Olives, Balsamic Reduction, EVOO/ GF  
Backyard Beauty Tomatoes, Smoked Double Seared Bacon Steak, Great Hill Blue Cheese, Aged Balsamic/GF

### *Desserts*

Seasonal Fruit Tartlet, Mango Sauce  
Chocolate Pyramid, Frangelico Cream  
Tiramisu, Espresso Soaked Lady Fingers, Mascarpone and Cocoa  
Tahitian Vanilla Crème Brûlée, Macerated Berries / GF  
Chef's Seasonal Cheesecake, Whipped Cream  
Chocolate Ganache Cake, Raspberry Sauce  
Dark Chocolate Flourless Decadence, Sour Cherries, Crème Anglaise, Whipped Cream / GF

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



## *Chef's Entrees*

Roasted Tomato and Artichoke Crusted Halibut Fillet

**Member 82 / Non-member 96**

Cedar Plank Roasted Salmon Fillet, Lemon Peppercorn Rubbed

**Member 62 / Non-member 74**

Panko Crusted Cod Loin, Smoked Tomato Butter Sauce

**Member 64 / Non-member 77**

Bell and Evans Statler Chicken Breast, Wild Mushroom Sauce

**Member 57 / Non-member 68**

Roasted Lamb Loin, Sambuca Jus

**Member 75 / Non-member 90**

Apricot and Ancho Chili Braised Beef Short Rib

**Member 64 / Non-member 77**

Beef Tenderloin Au Poivre, Dijon Mustard, Brandy Demi-Glace with Crème Fraiche

**Member 72 / Non-member 86**

Grilled 10 oz. New York Sirloin, House Made Steak Sauce

**Member 68 / Non-member 82**

Petite Filet Mignon & Baked Stuffed Lobster Tail, Lobster Demi

**Member 84 / Non-member 98**

Petite Filet Mignon, Red Wine Demi & Three Garlic Grilled Shrimp, Smoked Tomato Butter

**Member 72 / Non-member 86**

Adobo Rubbed Korobuta Pork Tenderloin, Tomatillo Chicken Jus

**Member 62 / Non-member 74**

***All Entrees Accompanied by Chef's Selection of Starch and Seasonal Vegetable***

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GF = Gluten Free



## *Vegetarian Entrée Selections*

Truffled Sacchetti Purses, Caramelized Fennel, Parmesan Cream and Seasonal Vegetable

Wild Mushroom Risotto, Grana Padano Parmesan Cheese, Grilled Asparagus, Truffle Crème Fraîche / GF

Spiced Roasted Eggplant, Grains with Medjool Dates, Spicy Harissa and Honey Yogurt

Asian Glazed Tofu Steak, Sesame Seared Spinach, Asian Vegetables and Pickled Ginger

## *Dinner Enhancements*

### *Deluxe Breadbasket*

Cranberry Nut Bread, Multigrain Baguette, Ficelle, Cheddar Brioche, Parker House Rolls  
Served with Fresh Creamery Butter

**Member 6 / Non-member 8**

### *After Dinner Artisan Cheese Course*

Jasper Hill Blue, Bijou and Grafton Aged Cheddar  
Served with Sun-Ripened Raisins on the Vine and Seasonal Berries

**Member 11 / Non-member 14**

**PLEASE NOTE: Parties of 15 people or more can choose up to two different "entrée selections" and one "vegetarian entrée selection". All other courses will be the same. The cost of the highest priced entrée will prevail for all meals. We require an entrée count three business days before the event.**

**Should you prefer to give your guests a choice of entrée on-site, the same criteria applies plus a \$20 per person surcharge will be added to the highest priced entrée.  
Maximum of 50 Guests**

**When choosing entrées in advance of the evening, we also require that you provide an alphabetized by last name guest list indicating entrée selection plus color-coded place cards for your guests so our servers know who is having which entrée.**

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## *Chef's Dinner Buffet*

35 person minimum

### *Please Select Three Salads*

#### **Caesar Salad**

Chopped Romaine Lettuce, Garlic Croutons, Roasted Cherry Tomatoes, Grated Parmesan Cheese, Caesar Dressing

#### **Harvard Potato Salad**

Baby Shrimp, Celery, Pancetta Bits, Whole Grain Mustard Aioli / GF

#### **Artisan Farm Salad**

English Cucumber, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF

#### **Caprese Salad**

Vine Ripe Tomatoes, Fresh Mozzarella, Baby Arugula, Shaved Red Onions, Aged Balsamic & Extra Virgin Olive Oil / GF

#### **Roasted Beet Salad**

Baby Spinach, Vermont Goat Cheese, Pistachios, Balsamic Vinaigrette / GF

#### **Iceberg Lettuce Wedges**

Bacon Bits, Shaved Red Onion, Cherry Tomatoes, Great Hill Blue Cheese Dressing / GF

#### **Point Judith Calamari Salad**

Roasted Red Peppers, Baby Arugula, Chorizo, Preserve Lemon, Sherry Vinaigrette / GF

### *Entrée Selections*

Cavatelli Bolognese, Grana Padano Parmesan

Mustard Seed Crusted Salmon, Bearnaise Reduction, Beet Compote

Braised Short Ribs, Creamy Grits / GF

Parmesan Crusted Swordfish, Puttanesca Sauce

Haddock Rockefeller / GF

Braised Chicken and Wild Mushroom Ravioli

Spice Rubbed Statler Chicken Breast, Tomatillo Chicken Jus / GF

Chef's Seasonal Ravioli

Grilled Marinated Hanger Steak, Shishito Peppers and House Made Steak Sauce / GF

Breast of Chicken Piccata, Lemon, Capers, Italian Parsley

Sacchetti Purses with Caramelized Onions, Parmesan Cream / VEGETARIAN

#### **Served With:**

House Rolls and Butter

Chef's Selection of Starch and Seasonal Vegetables

Salted Caramel Brownies

Seasonal Crème Brûlée

Lemon and Raspberry Bars

Coffee, Selection of Teas, Decaffeinated Coffee

**3 Entrée Choices – Member 75 / Non-member 90**

**4 Entrée Choices – Member 85 / Non-member 100**

**35 person minimum, \$10 pp surcharge under 35 guests**

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## *New England Clam Bake Buffet*

35 person minimum

House Made Corn Bread and Jalapeno Butter

New England Clam Chowder, Oyster Crackers

New England Steamers / GF  
Natural Broth, Drawn Butter

Artisan Farm Salad  
English Cucumbers, Watermelon Radish, Heirloom Tomatoes, Champagne Vinaigrette / GF

Boiled 1 ½ lb. Maine Lobster / GF  
Lemon, Drawn Butter  
**One Lobster Per Guest**

Barbeque Roasted Whole Chicken  
House Made Bourbon – Maple Barbeque Sauce

Roast Sirloin of Beef, House Made Steak Sauce

Boston Baked Beans  
Smokey Red Bliss Potatoes  
Grilled Corn

Boston Cream Pie  
Sliced Fresh Seasonal Fruit and Berries / GF  
Array of Warm Baked Cookies  
Coffee, Selection of Teas, Decaffeinated Coffee

**Member 95 / Non-member 114**  
**35 person minimum, \$10 pp surcharge under 35 guests**

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## *Dessert Stations*

### *S'mores Station*

(50 person minimum)

Graham Crackers, Dark and White Chocolate, Torched Marshmallow, Nutella, Praline, Crushed Oreos, Chocolate Crisps, Caramel, Fudge  
Coffee, Selection of Teas, Decaffeinated Coffee

**Member 18 / Non-member 22**

Requires Dedicated Culinarian for 2 hours - \$150

### *Harvard Club Dessert Buffet*

Opera Torte  
Chocolate Truffles  
Cheesecake Pops  
Petit Fours  
Stuffed Shortbread Cookies  
Seasonal Crème Brulee  
Double Chocolate Dipped Strawberries  
Coffee, Selection of Teas, Decaffeinated Coffee

**Member 19 / Non-member 23**

### *Mini Dessert Buffet*

Salted Caramel Brownies, Chocolate Duo Mousse  
Coconut Macarons, Cappuccino Praline  
Lemon Curd Squares, Mini Cupcakes  
Coffee, Selection of Teas, Decaffeinated Coffee

**Member 17 / Non-member 20**

### *Ice Cream Sandwich Bar*

(50 person minimum)

Chocolate Chip Cookie, Peanut Butter Cookie, Vanilla Sugar Cookie  
Vanilla Gelato, German Chocolate Ice Cream, Fresh Berry Ice Cream  
Chocolate Shavings, Whipped Cream, Caramel Sauce

**Member 17 / Non-member 20**

Requires Dedicated Culinarian for 2 hours - \$150

### *Enhancement to Dessert Buffet*

Sliced Fruit and Berries / GF

**Member 7 / Non-member 8**

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