



CATERING MENU

THE JOSEPH B. MARTIN CONFERENCE CENTER
AT HARVARD MEDICAL SCHOOL

BREAKFAST

today's agenda

23.00 per guest
(must be guaranteed for full number of guests no modifications)

pre-meeting

mini muffins, bagels & danish, cream cheese, preserves, butter, orange juice, fair trade coffee, selection of tea

am break

fair trade coffee, selection of tea, fresh diced fruit

pm break

fair trade coffee, selection of tea, freshly baked cookies

continental breakfast

12.50 per guest
mini muffins, scones & croissants, diced fruit, preserves, butter, orange juice, fair trade coffee, selection of tea

conference breakfast

13.25 per guest
mini bagels, tea breads, mini scones, mini muffins, preserves, cream cheese, peanut butter, diced fruit platter, yogurt & granola, fair trade coffee & tea service, orange juice

eating well breakfast

17.00 per guest
scrambled eggs, steel cut oatmeal, individual greek yogurt, seasonal diced fresh fruit, orange juice, fair trade coffee, selection of tea

better for you breakfast

10.75 per guest
artisan whole grain bread, peanut butter, avocado, wheatberry breakfast salad with chopped kale, strawberries & almond, diced fruit platter, smart or life water, fair trade coffee, selection of tea

add: vegetable egg white frittatas 2.50

hearty start to the day

21.00 per guest
15 guest minimum
scrambled eggs, bacon, turkey sausage, home fries, orange juice, fair trade coffee, selection of tea

greek yogurt bar

7.95 per guest
20 guest minimum
plain low-fat greek yogurt, vanilla low-fat greek yogurt, granola, fresh berries, chocolate, coconut, nuts, chia seeds, honey

a la carte breakfast items

3.25 each
chocolate or butter croissants
pecan rolls or cinnamon swirl rolls
assorted coffee cakes
house baked scones

hot breakfast additions

4.95 each
breakfast sandwiches
egg & cheese / sausage, bacon or turkey sausage, egg & cheese

individual breakfast quiche
chef's selection of vegetarian or meat filling

individual breakfast frittata
chef's selection of vegetarian or meat filling
(egg whites available upon request / subject to availability)

steel cut oats
brown sugar, raisins & walnuts

3.75 each
20 guest minimum
stuffed french toast – seasonal variety
flavored pancakes – seasonal variety

before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

BREAKFAST CONTINUED

better-for-you alternatives

fresh fruit & yogurt parfait	4.50 each
diced fresh fruit	4.95 each
yogurt with granola	4.50 each
individual organic yogurt cups	2.50 each
whole fruit	1.95 each
hard boiled egg	1.65 each
assorted granola & protein bars	2.75 each
wheatberry breakfast salad, chopped kale, strawberries & almonds	4.50 per guest
overnight oats, dried fruits, plain yogurt	4.75 per guest
20 guest minimum	

beverages

fresh brewed fair trade coffee, selection of tea	4.50 per guest
beverage service fresh brewed fair trade coffee, selection of tea & bottled water	6.00 per guest
assorted soda & bottled water	2.00 each
assorted juices	2.50 each
orange juice	2.50 per guest
life/smart water	3.25 each
snapple/nantucket nectar	3.25 each
sparkling water	2.00 each
aqua fresca 10 guest minimum · chefs seasonal selection	1.75 per guest

before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

TAKE A BREAK

(15 guest minimum unless stated)

greek yogurt bar

7.95 per guest
20 guest minimum
plain & vanilla low fat greek yogurt
granola, fresh berries, chocolate, coconut,
nuts, chia seeds, honey

greek yogurt parfaits – choice of 2

6.50 per guest
20 guest minimum
pb&j – swirled grape jelly yogurt, whipped
peanut butter, grapes, roasted peanuts

orange chocolate crunch – orange
yogurt, toasted hazelnut, dark chocolate,
orange, mint, honey

“everything” smoked salmon –
everything spice yogurt, smoked salmon,
tomato, red onion, caper, radish, bagel chips

house made trail mix

7.95 per guest
chocolate chips, raisins, almonds, pecans,
mini pretzels, granola, shaved coconut,
sunflower seeds

nosh boxes – choice of 2

7.75 per guest
low fat cheese, whole grain crackers, grapes
hummus & crudité cups
celery & peanut butter
low fat vanilla greek yogurt dip & fresh fruit

seasonal break (subject to change)

8.75 per guest
20 guest minimum
fall – caramel apple bars, mulled or chilled
apple cider, maple chili spiced pepitas,
baked sweet potatoes with brown sugar,
cinnamon & butter

winter – hot chocolate, cranberry
crumble bars, baked rosemary potatoes
with herb aioli

spring – “strawberry chocolate crunch”
parfaits, house made granola bars,
“green refresh” blended beverage

summer – watermelon feta skewers,
berry crumb bars, sweet tea or
strawberry lemonade

nosh station

8.75 per guest
salted marcona almonds, candied pecans,
tangerine & fennel seed marinated olives,
togarashi popcorn, crispy parsnips,
salted vinegar potato chips, fried wontons,
spicy queso dip

popcorn trio

3.25 per guest
house made flavored popcorn – truffle
parmesan, rosemary olive oil, and cheddar

be well

8.95 per guest
vegetable crudité, feta & dill greek yogurt
dip, rosemary white bean hummus,
whole wheat pita chips, assorted spindrift
beverages

the new englander

9.25 per guest
chocolate covered cranberries, cape cod
potato chips, junior mints, nantucket nectars

sweet indulgences

7.95 per guest
assorted petit fours, freshly baked cookies
& brownies, diced fruit platter, fair trade
coffee, selection of tea

italian break

8.75 per guest
20 guest minimum
antipasto skewers, prosciutto wrapped
melon, assorted biscotti & cannoli,
san pellegrino

*before placing your order, please inform a
member of the catering team if a person in
your party has a food allergy.*

LUNCH

all of our lunches come with assorted soda and bottled water

basic tote lunch

17.00 per guest
specialty sandwich or salad, chips, freshly baked cookie

executive lunch buffet

26.75 per guest
20 guest minimum
signature salad, gherkins & marinated olives, assorted chips,
cookies & brownies, diced fresh fruit

add: chefs selection soup of the day
4.00 per guest

add: additional side salad to tote or buffet
2.95 per guest

antipasti, select 1

signature chopped salad – kale, cabbage, tomato, carrots,
cucumber, red pepper, shallot vinaigrette

kale caesar – kale, parmesan, herb croutons

classic caesar – romaine, parmesan, herb croutons

mixed greens, tomato, cucumber, carrot, balsamic or ranch dressing

greek salad – romaine, tomato, feta, cucumber, kalamata olives,
greek dressing

fingerling potato salad, green beans, hard boiled egg,
almonds, tapenade

quinoa, beet, raspberry, kale, hazelnuts, tarragon

tomato, mozzarella, fresh basil

waldorf salad, romaine, grapes, apples, walnuts, lemon aioli

soba noodle salad, peppers, carrots, snow peas, baby corn, ginger
sesame dressing

chefs seasonal selection

sandwich selections

classic chicken salad, lettuce, tomato

smoked turkey, provolone, lettuce, tomato

roasted turkey, avocado, tomato, lime aioli

ham & swiss, grain mustard, lettuce & tomato

albacore tuna salad, lettuce, tomato

beefsteak tomato, fresh mozzarella, basil pesto, arugula (*vegetarian*)

grilled portobello mushroom, spinach, balsamic glaze (*vegan*)

entree salad selections

tuscan kale caesar salad – grilled chicken, kale, parmesan,
herb croutons, caesar dressing

turkey cobb salad – roasted turkey, tomato, hard boiled egg,
crumbled bleu cheese, bleu cheese dressing

chicken – mixed greens, grilled chicken, toasted walnuts,
red california grapes, balsamic vinaigrette

tuna niçoise – albacore tuna, mixed greens, olives,
hard boiled egg, green beans, balsamic vinaigrette

spinach – baby spinach, bleu cheese, bacon,
roasted red pepper, mustard vinaigrette

kale – shredded kale, pear, celery, walnut, pecorino, italian dressing

tofu noodle salad – chilled lo mein, sesame ginger marinated
tofu with asian vegetables

please refer to our seasonal menu for additional sandwich selections

ROOM TEMP BUFFETS

mediterranean

34.50 per guest

includes rolls, soda & water, assorted dessert bars

lemon & herb roasted chicken, green beans, romesco vinaigrette

seared salmon, artichokes, tomato, olives, herb vinaigrette

pearl couscous, chopped kale, chickpeas, red bell pepper, preserved lemon

arugula, cucumber, tomato, mint, balsamic

better for you luncheon

34.50 per guest

grilled garlic & thyme marinated chicken breast, roasted baby carrots

citrus marinated salmon, shaved fennel & orange salad, dill vinaigrette

3 grain salad, zucchini, mint herb dressing

signature chopped salad – kale, cabbage, tomato, carrots, cucumber, red pepper, shallot vinaigrette

kale caesar – kale, parmesan, herb croutons

diced fruit platter

spring & sparkling water

americas luncheon buffet

34.50 per guest

includes, rolls, soda & water, diced fruit platter, assorted dessert bars

peppercorn crusted flank steak, chimichurri sauce

seared gulf shrimp salad, zucchini ribbons, peppers, black eyed peas, crispy onions

wild rice salad, pecans, cranberries, citrus zest

shaved brussels sprout slaw, parsley, apple cider dressing

networking buffet

25.75 per guest

grab & go shaker salads – select one

kale caesar

greek

traditional cobb

quinoa

grab & go ploughman nosh box

roast turkey, ham

selection of hard cheeses

gherkins

tomato & mozzarella skewers

fruit skewers

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ROOM TEMP BUFFETS CONTINUED

34.50 per guest

20 guest minimum

2 proteins, 2 sides

includes a signature salad, rolls, soda & water, diced fruit platter, assorted dessert bars

proteins – choice of 2

grilled chicken, harissa, charred carrots, cilantro

roasted chicken, piperade, olives, parsley

roasted salmon, green beans, oven roasted tomato, confit shallot, tarragon & dijon vinaigrette

cajun roasted shrimp, diced grit cake, roasted cherry tomato, pickled red onions & southern remoulade

cumin roasted flank steak, black bean & corn salsa, roasted peppers, grilled scallion

roasted eggplant, hummus, feta, pomegranate, za'atar, mint

lemongrass grilled tofu, edamame, corn, orange ginger soy vinaigrette & sesame seeds

sides – choice of 2

quinoa salad – kale, cranberry, squash, ginger vinaigrette

shaved brussels sprouts, apple, hazelnut, red pepper flake, lemon

waldorf salad, romaine, grapes, apples, walnuts, lemon aioli

soba noodle salad, peppers, carrots, snow peas, baby corn, ginger sesame dressing

pasta salad, pesto, green beans, potato, parmesan

cobb salad, tomato, avocado, bacon, bleu cheese, scallion

italian chopped salad, romaine, pepperoncini, soppressata, garbanzo, provolone, artichoke

farro salad, shaved fennel, celery, pecorino, orange, white balsamic

bento boxes

choice of protein, side, fresh fruit, dessert bar, soda & water

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HOT BUFFETS

55.00 per guest
includes diced fruit platter, soda & water

italian

chicken milanese, arugula, lemon, tomato, shaved parmesan
baked eggplant with spinach & ricotta, crushed tomato
penne, mushroom bolognese, grana padano, basil
arugula, radicchio, pear & pecorino salad
bocconcini, roasted peppers, marinated olives
grilled herb sourdough
tiramisu

asian

grilled beef bulgogi, scallions, toasted sesame
ponzu glazed salmon, grilled scallions, pickled thai chiles
tofu pad thai, lime
lemongrass scented jasmine rice
fruit coconut macaroons

taqueria

chipotle chicken
grilled vegetables with mole, cilantro, chili & lime
frijoles de la ola
arepas, queso fresco
cilantro lime rice
flour tortillas, pico de gallo, salsa verde
tomato, sour cream, queso fresco
tres leches cake

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SEASONAL PLATED

10 guest minimum
all plated lunches include the following
starter, main course, dessert,
full china service, assorted rolls & butter,
fair trade coffee/tea service

restaurant associates chefs strive to create a seasonal menu that incorporates the freshest ingredients available.

our seasonal offerings are available upon request for your event.

room temperature plated lunch

53.50 per guest
3 course plated lunch

formal hot plated lunch

63.00 per guest
3 course hot plated lunch

formal hot plated dinner

82.50 per guest
3 course hot plated dinner

before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

RECEPTIONS

crudités

6.95 per guest

crisp market fresh vegetables
french onion dip
hummus
dill, feta, greek yogurt dip

mediterranean

9.75 per guest

hummus
feta cheese, honey & herbs
chunky tomato & basil spread
tabbouleh salad
marinated olives
pita chips & crostini

baked brie

85.00 per wheel

(serves up to 25 people)

chef's seasonal vegetarian or meat filling
served with baguettes & assorted crackers

traditional shrimp cocktail (100 pieces)

450.00 per display

local new england farmstead cheese board *(subject to change)*

9.75 per guest

berkshire bleu, graffton cheddar, camembert, boggy meadow swiss
assorted flat breads & crisps
marinated olives
local honey, quince
grapes

bar snacks

7.75 per guest

includes your choice of 2 dips and selection of 2 chips

hot – spinach & artichoke, buffalo chicken, chili con queso, cheesy crab, black bean

cold – classic hummus, avocado hummus, french onion, baba ganoush; yogurt, feta & dill, rosemary white bean

chips – tortilla, pita, house made potato, crostini

italian antipasti

16.75 per guest

soppressata, bresaola

chili & lemon whipped ricotta

prosciutto, bocconcini, melon, basil, panzanella salad

marinated olives

sicilian eggplant with shaved fennel

cannellini bean spread with rosemary olive oil

toasted focaccia

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RECEPTIONS CONTINUED

izakaya "japanese pub" station

22.50 per guest

miso chicken skewers
sriracha & lime beef skewers
edamame dumplings
shrimp dumplings
sauteed vegetable spring rolls with yuzu ponzu
soba noodle salad, peppers, carrots, snow peas, baby corn, ginger sesame dressing

tapas

19.75 per guest

spanish manchego & quince platter
garden vegetable paella
chorizo sausage, fig sauce
vine ripe tomato gazpacho
patatas bravas, paprika vinaigrette
chicken marengo
banderillas (pickled vegetable platter)
blistered padron peppers
marinated olive & marcona almonds

dim sum table

19.00 per guest

chicken spring rolls
crispy chicken wings, black bean sauce
general tso chicken in steamed bun, scallion
vegetable & tofu lo mein "take out" boxes
asian vegetable crudité, ginger plum & sweet chili dipping sauces

bbq

15.75 per guest

carolina style bbq pulled chicken served with mini brioche
memphis style bbq braised beef served with mini brioche
vegan black bean sliders
homestyle macaroni & cheese
shredded zucchini, sliced almonds, lemon vinaigrette

small plates chef attended station – choice of 2 *(subject to change)*

chef attendant fee 250 per attendant

asparagus, quail egg, leek coulis, warm mushroom salad

za'atar roasted carrots, coriander raisins, dukkah, charred carrot puree, harissa labneh

pan seared scallops, fava beans & english pea succotash, grilled asparagus, meyer lemon nage

herb roasted organic chicken breast, pearl onion, new potatoes, grilled baby carrots, thyme jus

pepper crusted beef tenderloin, horseradish mash, sauteed pea tendrils, bordelaise sauce

before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

PASSED HORS D'OEUVRES

selection of four

first hour *21.50 per guest*
additional hour *10.75 per guest*

cold

seared beef tenderloin, red onion marmalade, herb crostini
assorted nigiri & maki rolls
chipotle glazed rock shrimp, sweet corn & red peppers, tortilla chip
spicy salmon tartare, sesame wonton crisp
seared tuna tataki, wasabi cream, crispy prawn cracker
new england lobster & seaweed salad, red curry, cucumber chip
jicama roll with fennel, orange & pickled mustard
beluga lentil salad, endive

hot

edamame dumpling, ginger soy
asparagus & mushroom risotto croquette, truffle cream
caramelized leeks, shiitake mushroom, goat cheese, phyllo tart
chicken tikka skewers, tomato chutney
beef teriyaki, grilled scallion
goat cheese stuffed date, bacon
miniature beef wellington, truffle mushroom duxelles, chive butter
crab stuffed mushrooms
jumbo lump crab cake, tartar sauce
fried haloumi cheese with lemon & olive oil
monterey jack & green chili quesadilla
chickpea fritter, cilantro vinaigrette
potato & green pea cake, mint vinaigrette

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RECEPTION BEVERAGES

non-alcoholic bar

6.75 per guest up to 3 hours sodas, mixers, juices
1.75 per guest each additional hour

beer & wine bar

13.25 per guest first hour
8.25 per guest each additional hour

house wine red & white wines
imported & domestic beers
sodas, mixers, juices

full premium bar

18.75 per guest first hour
8.75 per guest each additional hour

premium liquor
house wine red & white wines
imported & domestic beers
sodas, mixers, juices

bar set up fee

50 people or less 195.00 flat fee
51 people or more 4.50 per guest

**set-up fee includes glassware and liquor license fee as required by the city of boston*

bartender

35.50 per hour, 4 hour min

**one bartender required per 100 guests*

(please note: all prices are charged per guest and must be guaranteed for the full amount of guests. all beverages must be provided and served by the joseph b martin conference center. cash bars are not permitted.)

BUFFET DINNER

two entrée buffet dinner

70.75 per guest

10.25 per guest for additional entrée

includes your choice of two antipasti, our signature chopped salad, two sides, and two dessert selections

signature chopped salad – kale, cabbage, tomato, carrots, cucumber, red pepper, shallot vinaigrette

antipasti, select 2

italian chopped salad, romaine, pepperoncini, soppressata, garbanzo, provolone, artichoke

farro salad, shaved fennel, celery, pecorino, anchovy, orange, white balsamic

waldorf salad, romaine, grapes, apples, walnuts, lemon aioli

cobb salad, tomato, avocado, bacon, bleu cheese, scallion

ensalada mixta, mango, cucumber, jicama, red onion, lime, cilantro

quinoa salad, black beans, queso fresco, corn, bell pepper, jalapeno

green papaya, green beans, tomato, peanuts, sambal, fish sauce, palm sugar

soba noodle salad, peppers, carrots, snow peas, baby corn, sesame ginger vinaigrette

wedge salad, bacon bits, cherry tomato, red onion, bleu cheese

kale caesar salad, house made croutons, parmesan

entrée, select 2

roasted statler chicken breast, dill, carrots & radish

chicken cacciatore, mushrooms, tomato, peppers, oregano

meatloaf, bacon, bleu cheese, worcestershire glaze

braised beef chili verde, tomatillo, jalapeno, cilantro

grilled flank steak, charmoula

braised beef brisket, horseradish sauce

shrimp lo mein

roasted salmon, meyer lemon

butternut squash ravioli, brown butter, sage, lemon

general tso tofu stir fry

mushroom lasagna

vegetable paella

before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

BUFFET DINNER CONTINUED

vegetables, select 1

sicilian eggplant, chili, honey, red wine vinegar

creamed spinach, roasted garlic cream, nutmeg

baby carrots, grilled asparagus, sea salt, lemon

roasted butternut squash, mole, pepitas

charred broccoli, cumin, coriander, roasted red pepper

kung pao brussels sprouts

assiette of baby vegetables

chili soy glazed green beans

sides, select 1

sage stewed white beans

crushed fingerling potato, spanish olive oil, fresh parsley

boston baked beans

sour cream & chive whipped potatoes

sweet potato & black bean casserole

chinese 5 spice roasted potatoes

lemongrass & ginger wild rice

aged cheddar potato gratin

dessert, select 2

tiramisu torte

lemon meringue

macaroon cheesecake

pecan tart

flourless chocolate tart

salted caramel s'mores tart

boston cream torte

key lime & cream pie

before placing your order, please inform a member of the catering team if a person in your party has a food allergy.

EVENT PLANNING GUIDE & CATERING POLICIES

We are pleased you have chosen to host your event at the Joseph B. Martin Conference Center. Catering menu selections and service details should be confirmed at least 14 days in advance of the event. Clients will be issued a Banquet Event Order (BEO) outlining the menu selections, estimated attendance counts, service time and details. A signed BEO must be received 10 business days prior to your event to allow us to do preliminarily staffing and allow the culinary team to prepare for your function event. There is a 20% taxable staffing charge fee on all menu items. The staffing charge fee will be outlined on the BEO.

Notification of the final number of participants is due not less than 72 hours (3 business days) prior to the start date. If a final guarantee count is not received by the 3rd business day prior to the start date, clients will be charged for the estimated guest count on the BEO or the actual guest count; whichever number is higher.

Efficient preparation for your event will require that the room set-up count and the catering guarantee be within 5% in order to meet the expectations of the group. If the served count is higher than the guarantee, the served number will prevail on the final bill.

Menu selections are displayed on china for service on buffet. Attendees use high quality disposables. Full China Service featuring china, glass and silver can be arranged in advance. Please note additional rental and staffing fees will apply. Please consult with your catering manager.

cancellation & change policy

date of signed contract to 91 days prior to start date of conference
liquidated damages: 25% of total value

61 – 90 days prior to start date of conference
liquidated damages: 50% of total value

31 – 60 days prior to start date of conference
liquidated damages: 75% of total value

any function cancelled less than 30 days prior to start date
liquidated damages: 100% of total value

*please note:
prices are subject to change without prior notice.
food or beverage is not allowed to be removed from the premises.
kosher meals can be provided upon request, please allow 72 hours*

event staffing guidelines

receptions

one coatroom attendant per 75 guests (optional)

one bartender per 100 guests

one hors d'oeuvres passer per 50 guests

plated events

one waitstaff per table (8-10 guests per table)

buffet events

one waitstaff per 3 tables (8-10 guests per table) + buffet attendants

one buffet attendant per 50 guests

GREENING YOUR EVENT

RA is acutely aware that our thoughts and actions directly impact not only our customers, but a much larger community. Because of this, RA has taken steps to continually improve how we run our business, serve our guests, and preserve our natural resources.

Local Food: Restaurant Associates is working with local farmers and produce distributors to provide our guests with the freshest seasonal foods while supporting our local communities. Items are identified as local if they are from sources that are no more than 150 miles from the location in which it is served. As a result, local food means fewer food miles and a dramatic reduction in transportation, days of refrigeration, and tons of pollution and packaging. Please contact your catering manager for seasonal organic and local reception and lunch menus.

Sustainable Seafood: The world's stock of wild seafood is threatened with extinction due to over and uncontrolled fishing. Compass Group, Restaurant Associates' parent company, began a policy on March 1, 2006, replacing endangered species which leading conservationists have recommended consumers avoid, with more environmentally sound alternatives.

Zero Trans-Fat: Restaurant Associates is committed to providing healthy menu items. In response to the 2005 Dietary Guidelines for Americans and the American Medical Association's recommendations to minimize trans-fat consumption, RA transitioned to non-hydrogenated, zero trans-fat oils for both cooking and frying. RA has also made a commitment to eliminate trans-fats in our purchased goods, resulting in a massive reformulation effort by manufacturers and producers.

Fair trade Coffee: Fair Trade empowers farmers and farm workers to lift themselves out of poverty by developing the business skills necessary to compete in the global marketplace. By guaranteeing minimum floor prices and social premiums, Fair Trade enables producers to invest in their farms and communities and protect the environment. All coffee provided for events in The Joseph B Martin Conference Center is Fair Trade Coffee.

Milk Produced Without Synthetic rBST: All milk served is rBST free, produced by dairy cows that have not been treated with artificial growth hormones.

Biodegradable Disposables: You too can do your part to lessen your carbon footprint. Greenwave & Fabrikal are now available at an additional fee for your event. These plates, utensils and cups are made of sugar cane & corn plastic that are 100% renewable and compostable! Please allow 1 week notice to ensure we are able to provide these items for your event.

Recycling: Please make use of recycle bins located around the Joseph B Martin Conference Center, to make sure that we all do our part to help the environment.

GREENING YOUR EVENT CONTINUED

Composting: Through a process that breaks down organic matter (including pre and post consumer waste), kitchen waste gets turned back into nutrients that can be mixed with soil to enrich it. Composting is one of the most basic ways of recycling waste and is an essential part of Harvard's recycling program. As part of our sustainability efforts, Restaurant Associates composts all leftover food.

General Information

Kosher meals can be provided upon request. Please provide 72 hours notice.

All food & beverage guarantees are due 3 business days in advance. If it is not received the expected number will become the guarantee.

Additional charges will be incurred for special equipment, including linen and china that is ordered and delivered for a specific event.

Catering Office

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