



The INN at
HARVARD

The Inn's Cocktail Reception

Displays

Vegetable Crudités with Herbed Dipping Sauce

Imported & Domestic Cheese Display

Mediterranean Display

Assorted Miniature Pastries and Gourmet Cookies

Choice of Four Passed Hors d'oeuvres

Hot Passed Hors D'oeuvres

Chicken Sate with Peanut Dipping Sauce

Scallops Wrapped in Bacon

Shiitake Mushroom Crostini

Maine Crab & Corn Cakes with Chipotle Aioli

Miniature Brie Tartlets with a Warm Apple Compote

Fried Crab Wontons with Tamari Ginger Dipping Sauce

Spanakopita

Vegetable Spring Rolls

Mini Spinach and Goat Cheese Pizzas

Cold Passed Hors D'oeuvres

Goat Cheese, Grape & Pistachio Truffles

Smoked Salmon Crepinette with Dill Cream Cheese

Jumbo Shrimp Cocktail

*Smoked Chicken Wrapped in a Flour Tortilla
With Spinach & Creamy Pepper Relish*



The INN at
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Hors D'oeuvres Displays

Garden Vegetable Crudité

Fresh Seasonal Vegetables with an Herb Dipping Sauce

Imported & Domestic Cheese Display

*An Array of Fine Imported & Domestic Cheeses
Served with Assorted Crackers & Fresh Breads and a Fresh Fruit Garnish*

Mediterranean Display

*Baba Ganoush, Hummus & Tabbouleh
Served with Crispy Pita Chips*

Chips & Salsa

*Homemade Tortilla Chips
Served with Roasted Corn Salsa, Guacamole & Sour Cream*

Antipasto Display

*Selection of Italian Cured Meats & Cheeses, Grilled & Marinated Vegetables
Served with Assorted Marinated Olives, Crostini Breads & Oil Display*

Selection of Mini Sandwiches

*To include Smoked Salmon, Chicken Salad, Egg Salad,
Turkey & Cured Ham on Assorted Breads*

Pasta

(Please Select Two Deluxe Pasta Preparations)

*Wild Mushroom Ravioli with Fresh Tomatoes, Toasted Walnuts &
Scallions in a Light Cream Sauce*

Penne with a Fresh Tomato Basil Sauce

Lobster Ravioli ala Vodka

Tri-Colored Cheese Tortellini with Mushrooms, Red Peppers & Pesto

Fried Three Cheese Ravioli with Pesto Cream

Served with Garlic Bread

Fajitas

Spicy Beef & Chicken

Mexican Rice & Black Beans

Sautéed Onion & Peppers, Lettuce, Tomatoes

Warm Flour Tortillas

Homemade Tortilla Chips, Roasted Corn Salsa, Guacamole & Sour Cream

Stir Fry

Sautéed Chicken, Beef or Pork

Stir Fried Oriental Vegetables with Noodles

Oriental Green Bean & Red Pepper Salad

Fortune Cookies

Specialty Stations are served by a Culinary Attendant & require a Fee



The INN at
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Carving Station

25 person Minimum

*All Carved Items are served with
Petite Rolls & Condiments*

Rosemary Roasted Sirloin of Beef
with Whole Grain, Dijon Mustard and Horseradish Cream Sauce

Smoked Turkey
with Sundried Cranberry & Orange Relish

Roast Pork Loin
with Ginger & Pear Chutney

Sweet Maple Glazed Ham
with Whole Grain and Dijon Mustard

Carving Stations are served by a Culinary Attendant & require a Carving Fee



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Wine Selections

Champagne & Sparkling Wines...

Montaudon, Brut, Reims - France
Baumard 'Turquoise', Brut, Loire Valley - France
Cristalino, Brut, Cava - Spain
Moscato d'Asti, Coppo 'Moncalvina', Piedmont - Italy

Blush Wines...

White Zinfandel Oak Vineyards, California

White Wines...

Sauvignon Blanc Brancott, Marlborough - New Zealand
Sauvignon Blanc Dry Creek Vineyard Fume Blanc, Sonoma County - California
Pinot Grigio Collavini, Organically Grown, Friuli - Italy
Pinot Gris Cline, Sonoma County - California
Chardonnay Raymond 'R Collection', Monterey - California
Chardonnay La Crema, Sonoma Coast - California
Riesling Charles Smith 'Kung Fu Girl', Columbia Valley - Washington
Riesling Hattenheimer, Spatlese, Rheingau - Germany

Red Wines...

Pinot Noir Angeline, California
Pinot Noir Erath, Oregon
Merlot Pedroncelli, Dry Creek Valley Bench Vineyard, Sonoma - California
Cabernet Sauvignon Raymond 'R Collection', Napa Valley - California
Cabernet Sauvignon Josh Cellars, Sonoma County - California
Corvina San Michele 'Classico Superior' Ripasso, Valpolicella - Italy
Carmenere Arboleda, Colchagua Valley - Chile
Shiraz Four Sisters, Central Victoria - Australia
Grenache/Syrah Domaine La Colliere 'Cuvee Oubliee', Rhone - France
Cab Sauv/Garnacha Ardevol 'Anjoli', Priorat - Spain



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Beverage Service

Ultra Premium Liquors

Vodka:	Grey Goose	Single Malt Scotch:	Glenlivet 12 YR
Gin:	Bombay Sapphire	Blended Scotch:	Johnnie Walker Black
Rum:	Zaya 12 YR	Canadian Whisky:	Crown Royal
Cognac:	Courvoisier VS	Bourbon:	Woodford Reserve, Distiller's Select

Premium Liquors

Vodka:	Stolichnaya	Single Malt Scotch:	Chynelish 14 YR
Gin:	Bombay	Blended Scotch:	Dewar's White Label
Rum:	MT Gay	Canadian Whisky:	Canadian Club
		Bourbon:	Maker's Mark

Select Liquors

Vodka:	Absolut	Blended Whisky:	Cutty Sark & Bushmills
Gin:	Gordon's	Canadian Whisky:	Seagrams V.O
Rum:	Bacardi	Bourbon:	Jim Beam

Cordials

BeLb	Drambuie	Kahlua
Bailey's Irish Cream	Frangelico	Sambuca
Chambord	Galliano	Sandeman 10YR Tawny Port
Disaronno	Grand Marnier	

Domestic and Imported Beers

Samuel Adams	Bud Light	Amstel Light	Harp Lager
Sam Seasonal	Coors Light	Heineken	Guinness
Budweiser		Corona	Kaliber Non-Alcoholic

Luxury Bar

Cabernet Sauvignon, Josh Cellars, North Coast - CA
 Chardonnay, Raymond 'R' Collection, Monterey - CA
 Domestic and Imported Beers
 Ultra Premium Liquors
 Premium Liquors
 Select Liquors
 Cordials
 Soda and Mineral Water

We require a Bartender Fee
 Cash Bar...
 Special Requests...

Cash Bars may be ordered by special arrangement
 We would be happy to provide anything not listed above

All food and beverage is subject to 18% gratuity, a 6% taxable administrative fee, and 7% Massachusetts meal tax.