

David
Rubenstein
Treehouse
at Harvard University



CATERING MENU

MORNINGS

CONTINENTAL

Petit Croissants, Muffins, Scones, Bagels 

Sliced Fresh Fruit  

Coffee & Tea


CLASSIC HOT BREAKFAST

Scrambled Eggs 

Applewood Smoked Bacon

Fingerling Potato Home Fries 

Sliced Fresh Fruit  

Petit Bagels & Croissant 

Coffee & Tea

EGG SANDWICHES

Egg & Cheddar Cheese 

Egg, Bacon & American Cheese

Egg Whites, Spinach & Feta Wrap  


Coffee & Tea

23. per guest

MORNING BALANCE

32. per guest

Mediterranean Egg Frittata, Roasted Red Peppers, Chickpeas, Tomato, Feta 

Quinoa Salad, Kale, Roasted Sweet Potato, Toasted Sunflower Seeds,
Citrus Dressing 

Whole Grain Avocado Toast, Smoked Salmon, Sliced Egg, Lemon Olive Oil 

34. per guest

Almond Blueberry Chia Pudding Parfait, Coconut Granola, Goji Berries 


BOXED

Crafted Individual Boxes

CONTINENTAL

16. per guest

Petit Croissant & Bagel 

Fruit 


Individual Water

25. per guest

FRITTATA

25. per guest

Broccoli & Cheddar Frittata 

Petit Croissant 

Fruit 

Individual Water

 VEGETARIAN

 VEGAN

 BETTER FOR YOU

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MORNINGS







YOGURT PARFAIT BAR

- Classic Greek Yogurt 
- Vanilla Bean Yogurt 
- Vegan Coconut Yogurt 
- Strawberries, Blueberries, Blackberries, Raspberries 
- Dried Apricots, Cranberries, Black Mission Figs 
- Cashews, Candied Walnuts, Crushed Pistachios, Toasted Coconut 
- House Made Granola 
- Muesli 
- Chia Seeds, Honey, Cinnamon 

19. per guest

TOAST BAR

25. per guest

- Grilled Sourdough, Multi Grain & Naan Breads 
- Avocado Mash, Tomato Roasted Corn, Scallion Cilantro, Jalapeño 
- Lox Spread, Cucumber, Capers
- Ground Garbanzo, Tahini, Toasted Sesame Seeds, Smoked Paprika Eggplant 
- House Almond Butter, Blueberry Compote, Pomegranate Seeds 

ENHANCEMENTS

- Fresh Fruit Salad  7. each
- Individual Cereal & Milk  4. each
- Whole Fruit  2. each
- Fresh Pressed Juice  6. each
- Blended Smoothies  6. each
- Individual Greek Yogurt  3. each
- Yogurt Granola Parfait  5. each
- Coconut Chia Pudding  4. each
- Steel-Cut Oatmeal, Brown Sugar, Raisins  13. each
- Warm Cinnamon Bun  4. each
- French Toast, Warm Maple Syrup  5. each

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MORNING RECEPTION



SMALL BITES

23. per guest

Includes One Hour coffee, tea, chef's choice sparkling citrus beverages

Choice of Five

Classic Bacon, Egg & Cheese Brioche

Egg White & Roasted Vegetable Frittata 

Warm Walnut Cranberry Bread Pudding 

Mini Pancake Stacks, Warm Maple Syrup 

Egg Taco, Pico de Gallo & Cotija Cheese 

Smoked Salmon & Chive Cream Cheese Bagel Crisp

Avocado Toast, Pickled Red Onion & Toasted Pepitas 

Greek Yogurt, Berry & Granola Mini Parfait 

Apple Cinnamon Overnight Oats 


Fruit Skewer, Lemon Poppy Seed Yogurt 

BREAKFAST CHEF'S TABLE ADD ON

19. per guest

Served Hot | Minimum 10 guests

Eggs any style prepared to order 

Potato Rosti 

Butcher Cut Bacon

Chicken Apple Sausage

Petite Lettuces with Seasonal Shaved Vegetables 



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BREAKS



MORNING TEA

27. per guest

- Honey Pistachio Canelé 
- Acai Pomegranate Trifle 
- Petit Lemon Scones 
- Blueberry & Fig Preserves 
- Chilled Hibiscus Ginger Tea
- Tahitian Vanilla & Hazelnut Cinnamon Syrup 


STRONG START

20. per guest

- Banana Yogurt Split with House Granola 
- Almond Butter & Jam Crisps 
- Dark Chocolate Dipped Fruit Skewers 
- House Green Juice 



COFFEE & CROISSANTS

28. per guest

- Fresh Brewed Hot Coffee
- Chilled Cold Brew
- Iced Oat Milk Espresso Shots
- Fruit & Herb Infused Water
- Classic, Almond & Pan au Chocolat 
- Berries & Vanilla Cream 







FRUIT STAND

12. per guest

- Bananas, Apples, Oranges 
- Seasonal Whole Fruit 
- Fruit & Herb Infused Water
- Iced Tea
- Lemonade

FRUIT & NUT BAZAAR

18. per guest

- Smoked Almonds 
- Roasted Cashews 
- Toasted Walnuts 
- Dried Apricots 
- Sultana Raisins 
- Dried Cranberries 

LOCAL SNACKS

4-9. per guest

A selection of packaged snacks from local & women or minority-owned businesses. Changes seasonally.

SNACK BOX

12. per guest

SNACK BOX

Fruit, Housemade Oat Bar, Fresh Baked Cookies, Candied Cashews, Water

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BREAKS




MEDITERRANEAN

24. per guest

Chickpea Hummus, Olive Oil 

Roasted Eggplant Baba Ghanoush 

Cucumber Yogurt Dip 

Marinated Feta 

Olive Pepper Tapenade 

Grilled Pita, Toasted Baguette, Focaccia 

GLOBAL CHIPS & DIPS

18. per guest


Parmesan Rosemary Focaccia Crisps 

Za'atar Spiced Sesame Chips 

Plantain Chips 

Roasted Tomato Garlic Fondue 

Fresh Lime Mango Red Pepper Salsa 

Spicy Green Chile Schug 

SNACKS A LA CARTE

Pretzels 

Assorted House Baked Cookie 


Popcorn 

Chips 

Miniature Cupcake 

Kind Bar 

BOARDS

Crudités Board  **14. per guest**

Selection of Fresh Vegetables, Garbanzo Hummus, Green Goddess Ranch

Artisanal Cheese Board  **35. per guest**

Selection of Local & International Cheeses, Dried & Fresh Fruit, Crackers, Baguette

Charcuterie Board **45. per guest**

Selection of Cured Meats, Grain Mustard, Pickles, Olives, Breads

Sweet Symphony Board  **24. per guest**

Milk & Dark Chocolate Truffles, Mini Cupcakes, Fresh Baked Cookies, Macarons, Dried Fruit

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SANDWICH



SANDWICH

25. per guest

Choice of Four

Includes Signature Blend Green Salad, Kettle Chips, Fresh Baked Cookies, Still & Infused Water

Smoked Turkey Club, Brioche

Ham & Swiss, Parker House


Classic Tuna Salad, Whole Wheat

Grilled Chicken Caesar Wrap


Prosciutto de Parma, Aged Provolone, Calabrian Pepper, Cured Olive Relish, Semolina Hero

Chicken Milanese, Shaved Asiago, Arugula, Tuscan Tomato Tapenade, Hearth Bone Hero

Crispy Nashville Shrimp, Creamy Cole Slaw, Half Sour Pickle, Classic Wrap

Avocado Egg Salad, Queso Fresco, Butter Lettuce, Sesame Cemita 

Charred Broccoli, Hummus, House Pickles & Tahini Wrap 

Eggplant Bánh Mi, Napa Cabbage, Carrot Slaw, Baguette 

A LA CARTE ENHANCEMENTS

Seasonal Pasta Salad  3. each

Seasonal Mixed Grain Salad  3. each

Chicken Noodle or Lentil Soup  3. each

BOXED

25. per guest

Crafted Individual Boxes

CLASSIC LUNCH SANDWICH BOX

Choice of Four Sandwiches, Bag Kettle Chips, Whole Fruit, Fresh Baked Cookie, Water

Sandwich Selections:

Smoked Turkey Club, Brioche

Ham & Swiss, Parker House

Classic Tuna Salad, Whole Wheat

Roasted Turkey & Cheddar, Multi-Grain

Grilled Chicken Caesar Wrap

Charred Broccoli, Hummus, House Pickles & Tahini Wrap 



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LUNCH



BUILD YOUR OWN

43. per guest

Build your own unique bowl using our freshly prepared ingredients
Package includes all listed selections, Still & Infused Water

GREENS & GRAINS

Signature Greens Blend 

Tricolor Quinoa 

PROTEINS

All-Natural Herb Roasted Chicken

Tamari Scallion Grilled Tofu 

MARKET MIX INS

Chef's Choice of 6 seasonal market Vegetables & Cheese

DRESSINGS

Avocado Green Goddess  , Lemon Chive Vinaigrette 

Aged Red Wine Vinegar  , Extra Virgin Olive Oil 

TOPPINGS

Parmesan  , Sunflower Seeds  , Dried Cranberries 

SERVED WITH

Artisan Rolls  & Fresh Baked Cookies 

BOXED

Crafted Individual Boxes

GRAIN BOWL LUNCH BOX

27. per guest

Chef's Choice Plant-Based Grain Bowl, Herb Roasted Chicken or Crispy Tofu,
Fruit, Fresh Baked Cookie, Water

MARKET SALAD LUNCH BOX

25. per guest

Choice of Two Salads, Whole Fruit, Fresh Baked Cookie, Water

Fall Harvest

Roasted Butternut Squash, Shaved Celery Root, Green Apple, Baby Kale, Little
Leaf Lettuce Toasted Pumpkin Seeds, Quinoa, Cider Vinaigrette

Power Bowl

Baby Kale, Spinach, Roasted Sweet Potato, Shaved Raw Beets, Dried Cranberry,
Fuji Apple French Lentils, Hemp Seeds, Date Vinaigrette

Chicken Shawarma

Baby Greens, Red Cabbage, Hummus, Tabbouleh, Tomato, Cucumber, Pickled
Peppers, Olives, Feta Cheese, Schug Dressing

Kale Caesar Salad

Kale, Romaine, Shaved Parmesan, Ciabatta

SANDWICH & SALAD LUNCH BOX

25. per guest

Choice of Four Selections from the Market Salad Lunch and Classic Lunch
Sandwich Box Options, Whole Fruit, Fresh Baked Cookie, Water



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Fall/Winter PLATED LUNCH

Two Courses
48. per guest


Three Courses
65. per guest



FIRST COURSE

Lobster Bisque, Tarragon Oil, House Made Oyster Crackers

Kuri Squash Soup, Coconut, Spicy Aromatics 

Harvest Salad, Baby Little Leaf, Kale, Dried Cranberry, Candied Pecans, Butter Pears, Aged Sherry Vinaigrette 

Butter Lettuce, Shaved Fennel, Toasted Vermont Goat Cheese, Aleppo Roasted Thumbelina Carrots, Lemon Vinaigrette 

MAIN COURSE

VEGETARIAN

Pan Fried Heiwa Tofu, Honey Nut Squash, Galangal, Baby Bok Choy, Tatsoi, Chili Crisp

Maple Farm's Burrata, Toasted Ficelle, Grilled Stone Fruit, Arugula, Basil, Extra Virgin Olive Oil

Grilled Maitake Mushrooms, Roasted Heirloom Carrots, Beluga Lentils, Caramelized Cipollini Onions

Cavatelli Pasta, Truffled Corn Butter, Brussels Sprouts, Fresh Ricotta

MAIN COURSE

MEAT & SEAFOOD

Roasted Bell & Evan's Chicken, Braised Rainbow Swiss Chard, Sea Salted Peewee Potatoes, Koginut Squash, Pan Jus

Faroe Island Salmon, Sweet Corn Chowchow, Quinoa, Chopped Salad

Sauteed Artic Char, Dakota Dawn Potato Puree, Blistered Shishito Peppers, Crispy Fingerlings, Fermented Black Bean Butter

Hamachi Crudo, Ginger Milk, Citrus Garlic Crunch, Yuzu

Pan Roasted Chicken Breast, Brown Butter, Butternut Squash Puree, Charred Rapini, Crispy Garlic, Herb Jus

Berkshire Pork Sugo Lumache, Roasted Tomato, Trumpet Mushroom, Shaved Cured Egg Yolk, Pecorino Romano

DESSERT

Warm Local Apple Tart, Salted Caramel Gelato, Maple Crumb 

Berry Pavlova, Candied Tangerine, Black Berry Curd, Mint 

Boston Cream Pie 

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Spring/Summer PLATED LUNCH

Two Courses

48. per guest


Three Courses


65. per guest




FIRST COURSE

Roasted Corn Bisque, Charred Heirloom Tomato, Quinoa Crisp, Basil Oil 

Beet Carpaccio, Baby Arugula, Shaved Fennel, Whipped Feta,
Fig Olive Vinaigrette 

Grilled Peach & Baby Kale Salad, Burrata, Seven Seed Crumble, Shaved Radish,
Meyer Lemon Vinaigrette 

Miso Butter Poached Shrimp, Crispy Ginger Rice Cake, Roasted Shitake
Mushroom, Mango Mojo

Little Gem Lettuce, English Peas, Shaved Carrots, Heirloom Tomato, Toasted
Almond, Goat Cheese, Spanish Sherry Vinaigrette 

MAIN COURSE

VEGETARIAN

Peach BBQ Tofu, Warm Potato Salad, Roasted Corn, Snap Beans,
Sweet Onion Jam

Truffled Pea & Ricotta Raviolio, Roasted Oyster Mushrooms, Leek Cream &
Red Wine Reductions

Curry Cauliflower & Spinach Dumpling, Candied Beet, Crispy Okra & Smoked
Carrot Yogurt

Stuffed Piquillo Peppers, Fava Beans. Charred Onion Peddle, Caramelized Fennel
& Lemon Parsley Crema

MAIN COURSE

MEAT & SEAFOOD


Pan Roasted Riverence Trout, Quinoa, Crispy Artichoke Hearts, Asparagus,
Saffron Garlic Aioli

Honey-Chili Lacquered Chicken Breast, Grilled Corn, Grilled Potatoes, Snap
Potatoes, Herb Oil

Grilled Beef Hanger Steak, Flageolet Beans, Cucumbers, Heirloom Cherry
Tomatoes, Spring Onion, Smoked Chimichurri

Black Cod, Farro, Roasted Peppers, Eggplant, Charred Cauliflower, Kalamata
Olives, Preserved Lemon Vinaigrette

DESSERT

Strawberry Shortcake, Vanilla Almond Sponge, Balsamic Roasted Strawberries,
Bourbon Whipped Cream, Candied Basil 

Mango Coconut Panna Cotta, Raspberry, Shaved Chocolate, Pistachio Cake

Dark Chocolate Espresso Pot De Crème, Black Cherry Compote,
Vanilla Meringue 

Blueberry Lemon Curd Tart, Honey Ginger Granola, Rhubarb Syrup 

Baked Alaksa- Trio of Ice Creams, Toasted Meringue, Passion Fruit Sauce 



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BUFFETS

All packages include Fresh Fruit Salad, Still & Infused Water



HOT

FRENCH BISTRO

56. per guest

Herb Chicken Paillard, Fennel Radish Slaw

Mushroom Bourguignon 

Marinated Tuna Salad Niçoise, Hard Boiled Egg, Red Wine Shallot Vinaigrette

French Lentil & Green Bean 

Frisée aux Lardons, Sourdough Croutons, Champagne Vinaigrette

Seasonal Macaron 

LITTLE ITALY

40. per guest

Chicken Milanese, Arugula, Tomato, Lemon, Shaved Parmesan

Eggplant Parmesan, Fresh Ricotta 

Penne Pasta Pomodoro, Basil 

Marinated Artichokes, Sweet Onion, Capers 

Arugula, Radicchio & Endive Salad, Ricotta Salata 

Tiramisu 

TAQUERIA

40. per guest

Chipotle Chicken

Beef Machaca

Black Beans, Cilantro Rice 

Seasonal Greens & Shredded Cabbage, Lime Dressing 

Corn & Flour Tortillas, Corn Chips 

Pico de Gallo, Salsa Verde, Guacamole, Crema, Cotija Cheese 

Churros, Dulce de Leche

ROOM TEMPERATURE


MEDITERRANEAN COAST

50. per guest

Lemon Herb-Roasted All-Natural Chicken Breast, Green Beans, Fennel

Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette

Grilled Asparagus, Pickled Red Onion, Orange Sherry Dressing 

Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemon 

Watercress, Arugula, Cucumber, Tomato, Mint, Lemon Oil 

Citrus Olive Oil Cake 

NEW AMERICAN

48. per guest

Butcher Pepper Flank Steak, Chimichurri Sauce

Seared Gulf Shrimp, Jicama & Cucumber Salad, Mango-Red Pepper Salsa, Peppergrass

Charred Cauliflower Steak, Smoked Paprika Vinaigrette 

Broccoli Slaw, Wheatberries, Dried Cranberries, Sunflower Seeds, Apple Cider Dressing 

Baby Romaine Caesar Salad, Shaved Parmesan 

Petite New York Style Cheesecakes 

CURATED CHEF'S TABLE

55. per guest

Choice of Hot or Room Temperature

2 Chef select proteins

2 Accompanying side dishes

1 leafy green salad w/ dressing

1 Seasonal dessert



VEGETARIAN



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BEVERAGES



BEVERAGE A LA CARTE

Coffee & Tea Service (2 hours)	8. per guest
Individual Waters	2. per guest
Canned Soda	2. per guest
Iced Tea	4. per guest
Iced Coffee	4. per guest
Infused Water	3. per guest
Fresh Pressed Juices	8. per guest
Fresh-Squeezed Orange Juice	6. per guest
Fresh-Squeezed Grapefruit Juice	6. per guest

SUSTAINABLE HYDRATION PACKAGE

7. per guest

Chefs choice of 3 seasonal Infused Waters

SIP WITH PURPOSE

MKT

A curated selection of beverages from local, women, and minority owned businesses.



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RECEPTIONS



SMALL PLATES

Choice of Three, served Stationary or Passed

Ahi Tuna Poke Bowl

Beet Cured Salmon, Brown Bread Toast

Truffle Chicken Pot Pie

Shrimp Ceviche, Red Onion, Cilantro, Lime

Deviled Egg, Fish Roe, Crème Fraîche, Toasted Brioche

Burrata, Heirloom Tomato, Basil Oil 

Grilled Focaccia, Whipped Ricotta, Calabrian Chili, Honeycomb 

Green Garbanzo Hummus, Crispy Chickpeas, Zaatar Spiced Pita 

Cauliflower Shawarma, Toasted Quinoa, House Pickles, Herb Tahini 

Small plates can be featured as a stand-alone chef's station experience, or added to other packages as an a la carte enhancement

SMALL BITES

Choice of Five

MEAT & POULTRY

Beef Carpaccio Crostini, Caramelized Onions, Red Pepper Jam

Pepper Crusted Beef Tenderloin, Crisp Ficelle, Tomato Marmalade

Cumin Spiced Lamb Kofta, Harissa, Green Herb Salsa

Sesame Crusted Chicken, Sweet Soy

Hoisin Glazed Duck & Scallion Pancake

Buffalo Chicken Wonton, Stilton Cheese

Almond Chicken Salad, Ruby Grapefruit, Endive

Chipotle Beef Empanada, Avocado Relish

Chicken Satay, Chili Peanut Sauce

Pistachio Crusted Lamb Chops, Pomegranate Molasses

28. per guest

SEAFOOD & FISH

California Sushi Rolls, Soy Dipping Sauce

Crab Cakes, Lemon Chili Remoulade

Poached Shrimp, Lime Cocktail Sauce

Lobster & Roasted Corn Cake, Romesco Sauce

Mini New England Lobster Roll

Smoked Trout, Everything Bagel Chip, Crème Fraiche

Coconut Crusted Shrimp, Mango Aioli

PLANT FORWARD

Potato Samosa, Mango Chutney 

Vegetable Spring Rolls, Mustard Chili Sauce 

Black Bean Slider, Avocado Crema 

Heirloom Tomato & Pecorino Bruschetta, Basil 

Eggplant Caponata, Goat Cheese, Crisp 

Wild Mushroom Tartlets 

Avocado Taco, Sweet Corn Chow Chow 

Crispy Mac & Cheese Bite 

Curried Deviled Egg 

SWEET

Choice of Three

Tiramisu Bite 

Honeyed Baklava 

Cheesecake Square 

Chocolate Petit-Four 

French Macaron 

Chocolate Dipped Strawberry 

Pecan Tartlet 

Smores Mini Cupcake 

Fudge Brownie Bite 

Chocolate Chip Cookie & Milk 

18. per guest

26. per guest

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RECEPTION TABLES

GRAZE

- Spiced Nuts 
- Marinated Olives 
- Seasonal Hummus, Pita Chips 
- Seasonal Crudités, Green Goddess 
- Ricotta & Prosciutto Crostini
- Mushroom Thyme Crostini 
- Artisanal Cheeses 
- Quince Jam & Fig Almond Cake 
- Crackers & Breadsticks 

ITALIAN ANTIPASTI

- Fresh Mozzarella, Roasted Tomato & Basil 
- Marinated Calamari & Shrimp Salad
- Rosemary Roasted Peppers 
- Balsamic Marinated Mushrooms 
- Eggplant Caponata 
- Parmesan Chunks, Balsamic Glaze 
- Prosciutto, Salami, Soppressata
- Italian Breads, Grilled Herb Focaccia, Crostini 




32. per guest

DIM SUM TABLE

- Vegetable Spring Rolls 
- Crispy Chicken Wings, Honey Garlic
- Eggplant & Mushroom Steamed Bun 
- General Tso Chicken Steamed Bun
- Edamame Dumplings, Dipping Sauce 
- Shrimp Shumai, Dipping Sauce
- Asian Vegetable Crudités, Sweet & Sour Dip 
- Spicy Tuna & Cucumber-Avocado Maki Rolls

33. per guest

TAPAS

- Chicken Pinchos
- Garlic Shrimp, Toasted Bread
- Meatballs in Spicy Tomato Sauce
- Piquillo Pepper Torta Espanola 
- Grilled Octopus, Potato & Chickpeas
- Spanish Cheeses & Chorizo Selection 
- Roasted Chickpea Salad, Smoked Paprika 
- Grilled Tomato Bread 
- Roasted Almonds & Marinated Olives 

27. per guest

47. per guest

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RECEPTION TABLES




PUB FARE

Pat LaFrieda Beef Sliders, Caramelized Onions, Secret Sauce

BBQ Wings


Buffalo Cauliflower Nuggets, Blue Cheese Dip 

Fried Mac & Cheese 

French Onion Dip, Potato Chips 

Soft Pretzel Stick, Honey Mustard Dipping Sauce 

Roasted Red Pepper Hummus, Carrot & Celery Sticks 

Mixed Nuts 

Cheesy Popcorn 

EAST MEDITERRANEAN

Smokey Baba Ghanouj with Pomegranate Molasses 

Labneh Dip with Mint & Olive Oil 


Hummus Tahini, Crispy Chickpeas 

Olive & Caper Tapenade 

Marinated Feta Bites, Fennel Seeds, Oregano 

Seasonal Crudités Cups, Tzatziki 

Citrus Marinated Olives 


Flatbreads, Seeded Crackers, Fresh & Toasted Pita Points 

40. per guest

SWEET ENDING

House-Baked Mini Cookies 


Brownie & Blondie Bites 

Petit-Fours & Macarons 

Seasonal Cheesecake Squares 

Pecan Tartlets 

Chocolate Dipped Strawberries 

Seasonal Berries, Chantilly Cream 

PARTY GOODBYE GOODIES

Choice of Two

35. per guest

45. per guest

Warm Cookie & Milk 

Soft Pretzel & Movie Pop-Corn 

Make Your Own Candy Bag 

Hot Chocolate & Macarons 

Apple Cider & Apple Cider Donuts 

Churros with Spiced Chocolate Dip 

Housemade Granola To Go 

32. per guest

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Spring/Summer THREE COURSE DINNER

Choice of one first course, one entrée, & one dessert

72. - 78. per guest


Price varies depending on selection



FIRST COURSE

Choice of One


SOUP


Asparagus Bisque, Black Pepper Cream,
Mushroom Chips 


Spicy Cashew Spring Greens Soup 

Gazpacho Blanco, Gulf Poached Shrimp, Hominy,
Smoked Paprika

SALAD

Little Gem Lettuce, Asparagus, Radish,
Marinated Feta, Lemon-Herb Vinaigrette 

Arugula, Heirloom Tomatoes, Persian Cucumber,
Ricotta Salata, Aged Balsamic 

Radicchio & Chicory, Shaved Rainbow Carrots &
Radishes, Puffed Quinoa 

COMPOSED

Ahi Tuna Tartare, Pickled Radish, Sesame Togarashi

Lump Crab, Avocado, Piquillo, Chive Caper Aioli

Heart of Palm Cake, Citrus Fennel Slaw,
Grain Mustard 

ENTRÉE

Choice of One

MEAT & POULTRY

Seared Organic Chicken, Fregola, Spinach,
Artichokes, Parmesan Crisp

Magret Duck Breast, Roasted Baby Carrots,
Fingerling Potatoes, Black Currant Jus

Churrasco Steak, Yucca Batons, Purple Cauliflower,
Chimichurri

Grilled Filet Mignon, Potato Parsnip Puree,
King Oyster Mushroom, Broccolini, Sauce Au Poivre


FISH & SEAFOOD

Olive Oil Poached Albacore Tuna Niçoise Salad,
Peewee Potato, Sweet 100 Tomato, Haricots Verts,
Quail Egg


Seared Icelandic Salmon, Horseradish Pea Puree,
Pearl Onion, Dill Radishes, Crème Fraiche

Pan Roasted Diver Scallops, Black Trumpet
Mushrooms, Potato Cauliflower Puree,
Lemon Brown Butter

PLANT FORWARD

Mafaldine Pasta, Fresh Peas,
Pea Shoot Meyer Lemon Pesto 

Asparagus Risotto, Parmesan, Black Truffle Butter,
Fresh Chervil 


Grilled Maitake Mushroom, Roasted Heirloom
Carrots, Beluga Lentils, Caramelized Cippolini Onion 

DESSERT

Choice of One

Classic Opera Cake 

Coconut Panna Cotta, Toasted Cashew Brittle,
Passion Fruit 

Raw Honey Greek Yogurt, Black Mission Figs,
Candied Pistachios, Kataifi Filo 

Seasonally Inspired Cheesecake 



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Fall/Winter THREE COURSE DINNER

Choice of one first course, one entrée, & one dessert

72. - 78. per guest


Price varies depending on selection

FIRST COURSE

Choice of One


SOUP

Lobster Bisque, Tarragon Oil,
Housemade Oyster Crackers

Honeynut Squash Soup, Rye Crouton, Crème Fraîche,
Toasted Pepitas, Pumpkin Seed Oil 

Lemony Lentil & Potato Soup, Rainbow Chard,
Walnut Oil, Crispy Leeks 

SALAD

Baby Red Watercress, Old Chatham Ewe's
Blue Cheese, Roasted Pear, Candied Walnut,
Buttermilk Dressing 

Frisée, Lardon Crisp, Six-Minute Egg, Shaved Gruyere,
Champagne Vinaigrette

Arugula, Blood Orange, Satsuma Mandarin, Oro Blanco
& Ruby Red Grapefruit, Pink Peppercorn Vinaigrette 

COMPOSED

Burrata, Prosciutto De Parma, Focaccia Tuscan
Tomato, Roasted Red Pepper Pesto 

Golden Beet, Upland Cress, Queso Fresco,
Toasted Pistachio, Aged Sherry Vinaigrette 

House-Cured Salmon Gravlax, Persian Cucumber,
Black Bread, Horseradish Butter

ENTRÉE

Choice of One

MEAT & POULTRY

Warm-Spice Roasted Chicken Breast,
Jeweled Saffron Rice, Braised Winter Greens

Roasted Lamb Loin, Seared Potato Chive Cake,
Smoked White Bean Ragu

Citrus Brined Pork Mignon, Cider Pickled Cabbage,
Hudson Valley Apples, Sweet Whole Grain Mustard

Short Ribs, Potato Parsnip Puree, King Oyster
Mushroom, Broccolini, Sauce Au Poivre


FISH & SEAFOOD

Chili Roasted Shrimp Salad, Kale, Puffed Quinoa,
Grilled Avocado, Red Sweet Drop Peppers,
Lime Cilantro Vinaigrette


Roasted Bronzino, Farro-Edamame Risotto,
Row 7 Koginut Squash, Tomato Fennel Broth

Pan Roasted Diver Scallops, Black Trumpet
Mushrooms, Potato Cauliflower Puree,
Lemon Brown Butter

PLANT FORWARD


Trofie Pasta, Arugula Walnut Pesto, Broccoli Rabe,
Fresh Ricotta 

Red Kabocha Squash Risotto, Tuscan Kale,
Grilled Radicchio, Walnut Oil 

Grilled Maitake Mushroom, Roasted Heirloom
Carrots, Beluga Lentils, Caramelized Cippolini Onion 

DESSERT

Choice of One

Chocolate Ganache Tart, Hazelnuts,
Cocoa Mascarpone, Raspberry 

Apple Tarte Tatin, Salted Caramel Gelato 

Vanilla Genoise, Poached Stone Fruit, Citrus Syrup,
Almond Cremieux 

Seasonally Inspired Cheesecake 

 VEGETARIAN

 VEGAN

 BETTER FOR YOU

While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur. If you have a food allergy, please contact us in advance.

THE BAR

1 hour minimum for all beverage packages



BEER & WINE

Wine (one White, one Red, one Sparkling)

Seasonal Beer

Non-Alcoholic Beverages

FULL BAR

Wine (one White, one Red, one Sparkling)

Premium Spirits

Seasonal Beer

Non-Alcoholic Beverages

FREE-SPIRITED BAR

Non-Alcoholic Beer

Non-Alcoholic Beverages

Two Signature Mocktails

SIP WITH PURPOSE

A curated selection of beverages from local, women, and minority owned businesses.

Local Wine (one White, one Red, one Sparkling)

Seasonal Local Beers & Ciders

Non-Alcoholic Beverages

25. per guest

BEVERAGE A LA CARTE

Champagne Toast

16. per guest

Signature Cocktail

20. per guest

Cellar Wine Selection

MKT

37. per guest

BAR SNACK ENHANCEMENT

Choice of Three

12. per guest

Salt & Vinegar Popcorn

Sweet & Spicy Nuts

Gaufrette Potato Chips, Truffle Chive Dip

Chili Lime Roasted Pepitas

7-Spice Crispy Chickpeas

Citrus Marinated Castelvetrano Olives

BBQ Flavored Corn Nuts

Za'atar Toasted Pita Chips

25. per person

30. per guest



VEGETARIAN



VEGAN



BETTER FOR YOU

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SUSTAINABILITY

OUR PLEDGE

We are proud of our commitment to using local seasonal products that are better for the health of our guests, our neighbor communities & our planet

We strive to source products that are sustainably & locally produced such as:

- All-Natural Poultry
- Cage-Free Eggs
- RBGH Free Dairy Products
- Sustainable Seafood
- Locally Sourced, Seasonal, Fruits & Vegetables
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers
- Compostable & Recyclable materials & packaging



VEGETARIAN



VEGAN



BETTER FOR YOU

Use the above icons to identify Better for You, Vegetarian, Vegan, and Local options.

SUSTAINABILITY AT YOUR EVENT

Menus are offered on reusable plate and glassware. Single-use disposables are minimized in all areas of use.

All single-use disposables are certified compostable.

Condiments are served in reusable dispensers. PC available only upon request.

Refillable water and hydration options are provided to eliminate single use bottles.

Local and/or sustainable food, beverage, and bar packages available.

Only fair trade coffees and teas.

No palm oils are used in our culinary program.

Seafood is sourced from sustainable providers whenever possible.

Plant based options available for all menus.

Efforts are made to limit red meat on seasonal menus.

EVENT PLANNING GUIDE AND CATERING POLICIES

We are pleased you have chosen to host your event at the David Rubenstein Treehouse at Harvard University. The following guidelines are provided to help ensure a seamless planning process and an exceptional guest experience.

MENU SELECTION AND EVENT PLAN CONFIRMATION

- Clients will be issued an Event Plan Confirmation outlining menu selections, estimated attendance counts, service times, and event details.
- All menu pricing excludes the **administrative fee** and appropriate **staffing charges**. The staffing charges for your event will be outlined on your Event Plan Confirmation depending on the service style required to execute your event.
- Catering menu selections and service details should be confirmed at least **14 business days in advance** of the event.
- A signed Event Plan Confirmation must be received **14 business days prior to your event** to allow for preliminary staffing and necessary culinary preparation.

GUEST COUNTS AND GUARANTEES

Notification of the final number of participants is due no less than **7 business days** prior to the event start date. If a final guaranteed count is not received by the seventh business day prior to the start date, clients will be charged for the estimated guest count 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 3% in order to meet the expectations of the group. If the served count is higher than the guarantee, the number served will prevail on the final bill.

Use of Space and Equipment

All event tables are sustainably designed to be linen-free. If you would like to enhance your event with linens, this can be arranged directly with your event planner and will incur an additional charge.

While the Rubenstein Treehouse maintains an inventory of furniture and china for a variety of event types and sizes, there may be occasions when rentals are required. The cost of these rentals will be a separate line-item charge for the event. Should you prefer or require china not included within the current inventory, the cost of these rentals will also be a separate line-item charge to the event.

SERVICE STAFFING GUIDELINES

Service staffing for an event will be a separate charge from the catering menu pricing and will be shown as a separate line item on the Event Plan Confirmation and final bill.

Receptions

- One Coatroom Attendant per 75 Guests
- One Bartender per 75 Guests
- One Hors D'Oeuvres Passer per 50 Guests

Plated Events

- One Waitstaff per Table (8-9 guests per table) + Wine Butlers
- One Wine Butler per Three Tables

Buffet Events

One Waitstaff per Two Tables (8-9 guests per table) + Buffet Attendants
One Buffet Attendant per 50 Guests

ADDRESS & CONTACT

David Rubenstein Treehouse
20 Western Avenue
Boston, MA 02134

Call: 617-495-8422

Fax: 617- 495-8433

Reservations / Inquire: rubensteintreehouse@harvard.edu

Website: <https://rubensteintreehouse.harvard.edu/>