

Easter Sunday Menu 2025

Omelets & Crêpes Made-to-Order

Spinach and mushroom crêpes with Boursin cheese sauce
Egg or egg white omelets with choice of fillings
broccoli, spinach, tomatoes, peppers, caramelized onions, asparagus tips, sautéed mushrooms, bacon bits, diced ham, cheddar cheese, Swiss cheese

Hot Breakfast Selection

Eggs Benedict*
French toast
with whipped cream and mixed berry compote
Applewood smoked bacon
Breakfast turkey sausage

Boulangerie

Freshly baked croissants, mini muffins, mini-Danish, yogurt loaf and bagels

Seafood and Sushi Station

Shrimp cocktail, seafood ceviche, assorted sushi rolls, nigiri, vegetable maki, seafood maki with Tamari soy sauce, pickled ginger, cocktail sauce, and wasabi -GF*

Salad Selection

Baby organic greens, English cucumber, sliced red radish
with French dressing and house vinaigrette
Smoked salmon
with red onions, capers, crème fraîche - GF
Kabocha, baby kale, sautéed red onions, toasted pepitas,
Dijon vinaigrette V/GF
Red and golden quinoa salad with edamame, roasted peppers, carrots, raisins, parsley,
lemon-olive oil -- V/GF
Artichokes, roasted peppers, portabella, frisée
and truffle vinaigrette- GF/V
Roasted red and golden beet salad with feta cheese, frisee, toasted walnuts, agave-sherry
vinaigrette - GF

Soup

Lobster Bisque
Vegan lentil and spinach soup

Hot Entrées Selection

Sea bass with citrus-tarragon sauce - GF
Roasted herb marinated leg of lamb with rosemary red wine sauce - GF
Pan seared chicken with mushroom marsala sauce - GF
Vegan eggplant parmesan with basil marinara sauce - GF/V
Roasted Yukon gold potato - GF
Asparagus, baby carrots and yellow peppers- V/GF

Desserts

Decadent Bites from our Pastry Chefs to include:

Banana bread pudding with caramel sauce

French macarons

Assorted panna cotta

Assorted tarts and tortes

Petits fours

Sliced seasonal fruits

Cheese Display

Local and international cheeses with seasonal berries, and grapes

Beverage

Coffee, Tea, Soft Drinks, Juice, and a Mimosa or a Bloody Mary

\$124.95 per person

\$64.95 per child (age 4–12; no charge for children under 4)

Before placing your order, please inform your server if anyone in your party has a food allergy.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Food and beverage prices are subject to a 20% house charge, and, if applicable, a large party attendant fee and state tax. The house charge and attendant fee are not tips or gratuities but are used to defray costs. The Harvard

Faculty Club has a no tipping policy to which staff must adhere.