



For over 20 years people in the Metro West area have utilized John Harvard's as their preferred venue for social events and business functions. The private dining room can be reserved for exclusive use for up to 50 guests and the high pub area can be reserved for up to 25 guests.

The private dining room provides a quiet and comfortable setting for business dinner, showers, birthdays, receptions and mixers and features an 80" high-definition television that easily connects to a laptop for presentations. The high pub provides a semi-private fun atmosphere at the heart of our brewery that is perfect for drinks and apps.

## FERMENTUM EST VITA

Beer has been essential to civilization for centuries, serving as an element of sustenance and ceremony at the center of community and life. It remains so at every John Harvard's, in deed (and in Latin).

Attached you will find the menu options that John Harvard's Brew House offers. Whatever your needs are, we are always willing to make the best possible accommodations for you and your guests. Dietary restrictions and food allergies can always be accommodated and the chef can honor special requests. If you do not see exactly what you are looking for, have questions, or need assistance in planning your event, we are always happy to help!

### For Event Inquiries

Call the restaurant and ask to speak to the manager: **508-875-2337**

Or

Email Our Assistant General Manager:

[Lydia.Roberts@centerplate.com](mailto:Lydia.Roberts@centerplate.com)





## Exclusive Reservation Policy

### Food and Beverage Minimums:

To book an exclusive reservation, we require a spending minimum for food and beverage purchases. Minimums vary depending on the time and day of the week. The standard minimums listed below reflect a three-hour time block for the private dining room, and a two-hour time block for the high pub.

*Minimums, especially in December, are subject to change. Please inquire for current minimums.*

Lunch Functions: 11:30am-4:00pm      Monday – Friday | \$500 minimum  
Saturday - Sunday | \$700 minimum

Night Functions: After 4:00pm      Monday – Thursday | \$750 minimum  
Friday – Saturday | Subject to change  
Sunday | \$500 minimum

### Confirm a Reservation

We require a credit card number to confirm your reservation. We do not require a deposit. If you cancel within seven days prior to your event a cancellation fee will apply. Cancellation fee is charged to the card provided.

### Cancellation of Event

5-7 days before event – 10% of room minimum  
0 – 4 days before the event – 20% of room minimum

### Menu Selections & Guest Counts

Final menu selections must be submitted at least five days prior to your function.  
Final guaranteed number of guests must be received three days prior to your function.

### Additional Charges & Payment

Food, beverages and other services provided by John Harvard's will be subject to state and local taxes along with a 20% gratuity. Prices subject to change. John Harvard's welcomes all major credit cards and cash. No checks accepted.



## Beverages

*As an exclusive reservation, please enjoy complimentary coffee, tea, and soft beverages.*

Our rotating draft list has a wide variety that is always enticing. We feature only *our* beers on draft or cask (except for the occasional guest beer that impresses our brewer). The ciders and bottled beers continuously available are from local breweries.

Being exclusive, you can enjoy beer pitcher samplers. It is best to choose the beers upon arrival since our list changes week to week.

**Regular Sampler Table:** 5 pitchers of different beers | \$95

**Super Sampler Table:** 8 pitchers of different beers | \$150

*Additional pitchers for samplers are \$20 each.*

Wine can be ordered by the glass (6oz, 9oz) or by the bottle.

### White

Canyon Road Chardonnay *California*  
Chateau St. Jean Chardonnay *California*  
Covey Run Riesling *Washington*  
Gabbiano Promessa Pinot Grigio *Italy*  
Matua Sauvignon Blanc *New Zealand*  
Barefoot Brut Sparkling *California*

### Red

Canyon Road Cabernet Sauvignon *California*  
Chateau St. Jean Cabernet Sauvignon *California*  
Canyon Road Merlot *California*  
A by Acacia Pinot Noir *California*  
Tinto Negro Malbec *Argentina*  
Beringer Main & Vine Rose *California*

If you have multiple wine drinkers attending your event, enjoy an exclusive price on a table of wine.

**Regular Wine Table:** 3 bottles of your choice of wine | \$85

**Super Wine Table:** 5 bottles of your choice of wine | \$140

*Additional bottles are \$25 each.*

Make all your guests happy with a table that includes our craft beer and choice of wines.

**Beer & Wine Package:** 5 pitchers of different beers, 3 bottles of your choice of wine | \$175

*Additional pitchers for samplers are \$20 each.*

As we also feature a full bar, guests can enjoy many popular and seasonal cocktail selections. Open bar packages available on request.



## Function Menus

*Function menus are recommended for parties of 20 and mandatory for parties of 25 or more.*

Our function menus were designed to provide an optimal dining experience for large parties. With function menus we can be sure that each dish will be delivered promptly and in its entirety to your guests.

Our standard function menus are listed on the following pages. We can customize these menus to fit your needs – food allergies can always be accommodated and special requests can often be granted. We kindly ask that all menu modifications be made five days prior to your event. Prices do not include tax or gratuity.

Function sized: platters, pizzas, and salads

Harvard's Lunch | \$23 per person  
*11:30 am - 3:30 pm*

Brunch Buffet | \$25 per person  
*Saturday & Sunday 11:30 am - 3:30 pm*

Harvard's Dinner | \$25 per person  
*Anytime*

Chapel's Dinner | \$30 per person  
*Anytime*

Shakespeare Dinner | \$35 per person  
*Anytime*







## Party Platters

*As we are a "from scratch" kitchen, please enjoy our house made party platters.  
(All can be replenished as necessary excluding the crudité and fruit platter).*

**Crudité Platter | \$35 | Serves 20-30**  
Seasonal fresh market vegetables with house made buttermilk ranch dressing

**Fruit Platter | \$60 | Serves 20-30**  
An assortment of fresh, seasonal fruit  
Add 16 oz. caramel | \$5

**Hummus | \$25 | Serves 10-15**  
Diced tomato, feta cheese, Kalamata olives, and parsley oil served with pita bread and raw vegetables

**Spinach & Artichoke Dip | \$30 | Serves 10-15**  
Topped with salsa fresca and served with tortilla chips or raw vegetables upon request

**Guacamole & Salsa Fresca | \$20 | Serves 8-10**  
Served with a side of tortilla chips or raw vegetables upon request

**Fried Calamari | \$35 | Serves 8-10**  
Served on a bed of Pomodoro sauce and tossed with sliced cherry peppers, shallots, parmesan cheese & red pepper flakes.

**Asian Crispadillas | \$25 | Serves 10-15**  
Drizzled with apricot ginger sauce and scallions

**Quesadillas | \$25 | Serves 8-10**  
Roasted peppers, onion, jack and cheddar cheeses, served with sour cream & salsa fresca  
Add chicken, BBQ pulled pork, or black beans | \$9

**Bavarian Pretzels | \$25 | 9 small pretzels**  
Served with pale ale cheddar sauce and whole grain/Dijon mustard for dipping

**Chicken Strips | \$30 | per dozen**  
Enjoy them plain, or tossed with your choice of BBQ, buffalo, and mango habanero

**Wings | \$35 | 25 wings**  
Tossed with your choice of BBQ, buffalo or mango habanero

**Pulled Pork Sliders | \$30 | per dozen**  
House-smoked pulled pork tossed with our BBQ sauce and served on a mini bun

**Homemade Cookie and Brownie Platter | \$25 | Serves 20-30**



## **Party Pizzas**

*Made from scratch using spent-grains from the brewing process (30 slices per pizza)*

### **Margherita | \$70**

Fresh mozzarella, basil, Parmesan, tomato sauce

### **Vegetarian | \$80**

Peppers, onions, portobello mushrooms, chives, pesto, diced tomatoes, feta cheese

### **Buffalo Chicken | \$85**

Diced tomatoes, scallions, mozzarella, buffalo chicken, blue cheese dressing

### **Smokehouse | \$85**

House-smoked pulled pork, bacon, BBQ sauce, caramelized onions, smoked gouda

## **Party Sized Salads**

*All salads serve 15-25*

### **House | \$40**

Mixed greens, tomatoes, cucumber, carrots, and croutons with red wine vinaigrette

### **Caesar | \$50**

Romaine lettuce, parmesan cheese, croutons with Caesar dressing

### **Santa Fe Salad | \$55**

Mixed greens, tomato, avocado, corn salsa, black beans and cheddar jack cheese with lime-cilantro dressing



## **Pasta & Entrees**

*As we are a "from scratch" kitchen, please enjoy our house made entree platters.*

### **Chicken Pot Pie | Half \$50 | Full \$95**

Tender white meat, English peas, celery, carrots, baby mushrooms, béchamel, fresh herbs, baked under a flaky puff pastry lid.

### **Shepherd's Pie | Half \$50 | Full \$90**

Braised all-natural ground beef, root vegetables, baked under a whipped potato-parmesan crust.

### **Mac N' Cheese | Half \$40 | Full \$80**

Cavatappi pasta, gorgonzola cream sauce, tomatoes, scallions, and an herbed bread crust.

Add chicken, BBQ pulled pork, or black beans | Half \$10 | Full \$20

### **Blackened Chicken Fettuccine | Half \$50 | Full \$95**

Grilled blackened chicken, bell peppers, red onions and fettuccine tossed in a Cajun cream sauce.



## Harvard's Lunch \$23

Monday - Friday 11:00am-3:30pm

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### Starters

#### **BABY LETTUCES**

Tomato, shaved cucumber, carrots, croutons, red wine vinaigrette

#### **SOUP OF THE DAY**

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### Entrees

#### **(Choose 3 for your menu)**

#### **BBQ CHICKEN SANDWICH**

Lettuce, red onion, tomatoes, pickles, bacon, cheddar cheese, French fries

#### **CHICKEN BLTA FLATBREAD**

Bacon, lettuce, tomato, avocado, chipotle aioli, grilled naan bread, French fries

#### **PULLED PORK SANDWICH**

House-smoked pork, John Harvard's Stout BBQ sauce, coleslaw, crispy onions, French fries

#### **RIDICULOUSLY GOOD GRILLED CHEESE**

Fresh mozzarella, cheddar, smoked Gouda, tomato, spinach, ciabatta, French fries

#### **CHICKEN CAESAR SALAD**

Crisp romaine lettuce, parmesan cheese, crouton, Caesar dressing

#### **HARVARD'S HOUSE SALAD**

Mixed greens, tomato, cucumber, carrots, croutons, red wine vinaigrette

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### Dessert

(\$5 per order) apple crisp, bread pudding, brownie sundae, flourless torte





## Brunch Buffet \$25

Saturday & Sunday 11:00am-3:30pm

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### Breakfast Bar

Includes a **Fresh Fruit Platter or Party Sized House Salad**  
Beverage station with unlimited **Coffee & Tea.**  
Complimentary **Juices & Sodas**

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### Choose 3 for your menu

#### Harvard's Breakfast Scrambled

eggs served with white or wheat toast, home fries, bacon & sausage

#### Eggs Florentine Toasted

English muffin topped with grilled black forest ham, sautéed spinach, & poached eggs  
Served with a side of hollandaise sauce

#### French Toast

Griddled cinnamon Texas toast topped with powdered sugar. Served with a side of maple syrup

#### Steak and Eggs\*

House seasoned beef, skewered and served with sautéed spinach and poached eggs Served with a side of hollandaise sauce

#### Breakfast Burrito

Filled with scrambled eggs, peppers, onions and blackened chicken topped with cheddar & jalapenos Served with a side of black beans, guacamole, salsa, and sour cream

#### Chicken Caesar Salad

Crisp romaine lettuce, parmesan cheese, crouton, Caesar dressing

#### Wrap Platter

Your choice of chicken salad, hummus & veggie, or ham & swiss wraps

#### Breakfast Panini

Scrambled eggs, cheddar cheese and sliced bacon pressed between French bread



## Harvard's Dinner \$25

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### Starters

#### **BABY LETTUCES**

Tomato, shaved cucumber, carrots, croutons, red wine vinaigrette

#### **SOUP OF THE DAY**

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### Entrees

#### **(Choose 3 for your menu)**

#### **FISH & CHIPS**

Ale-battered white fish, creamy coleslaw, tartar sauce, thick-cut fries

#### **GRILLED MEATLOAF**

Beef and pork meatloaf, chive-whipped potatoes, green beans, crisp onion ring, Cabernet jus

#### **OLD-FASHIONED CHICKEN POT PIE**

Tender white meat, English peas, celery, carrots, baby mushrooms, Béchamel, fresh herbs, flaky puff pastry lid

#### **"SHEPHERD'S" PIE**

Braised all-natural ground beef, root vegetables, whipped potato-Parmesan crust

#### **MEDITERRANEAN SALAD**

Baby lettuces, roasted Portobello mushrooms, tomatoes, spiced artichoke hearts, green lentils, Kalamata olives, feta cheese, hummus, balsamic vinaigrette

#### **GRILLED CHICKEN BEET SALAD**

Grilled chicken, Arugula, honey toasted walnuts, maple butternut squash, goat cheese and red beets tossed in house made smoked tomato vinaigrette

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### Dessert

(\$5 per order) apple crisp, bread pudding, brownie sundae, flourless torte



## Chapel's Dinner \$30

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### Starters

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#### BABY LETTUCES

Tomato, shaved cucumber, carrots, croutons, red wine vinaigrette

#### SOUP OF THE DAY

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### Entrees

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#### (Choose 3 for your menu)

#### TENDERLOIN TIPS\*

Char-grilled steak tips served over ranch mash potatoes with broccoli. Finished with cabernet jus

#### CHICKEN PARMESAN

Pomodoro, fresh mozzarella, penne pasta tossed in white wine garlic butter sauce, pesto, spiced Parmesan cheese

#### VEGETARIAN STIR FRY

Pan-seared bok choy, carrots, onions, broccoli, bean sprouts and sweet red peppers, tossed with tangy chili glaze sauce and accompanied with steamed white rice

#### BUFFALO CHICKEN MAC 'N CHEESE

Chicken and tomato with a gorgonzola cream sauce under a panko crust topped with buffalo sauce and scallions

#### BLACKENED CHICKEN FETTUCCINE

Grilled chicken, bell peppers, red onions and fettuccine tossed in a Cajun cream sauce

#### SANTA FE SHRIMP SALAD

Romaine, grape tomatoes, avocado, corn, roasted poblano peppers, cheddar-jack cheese  
Black beans and creamy cilantro-lime dressing

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### Dessert

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(\$5 per order) apple crisp, bread pudding, brownie sundae, flourless torte



## Shakespeare Dinner \$35

### Starters

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#### **BABY LETTUCES**

Tomato, shaved cucumber, carrots, croutons, red wine vinaigrette

#### **NEW ENGLAND CLAM CHOWDER**

### Entrees

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#### **(Choose 3 for your menu)**

#### **BOURBON AND ALE SALMON**

Flame-grilled salmon, roasted red peppers, broccoli, baby spinach, finished with a chili glaze

#### **BUTCHER'S FLAT IRON STEAK FRITES\***

Topped with garlic butter and served with green beans + Cajun- spiced fries

#### **PASTA PRIMAVERA**

Linguini pasta, roasted portobello mushroom, grape tomato, broccoli, white wine garlic butter sauce, parmesan cheese.

Add grilled chicken or grilled shrimp

#### **VEGETARIAN TOFU STIR FRY**

Pan-seared tofu, bok choy, carrots, onions, broccoli, bean sprout and sweet red peppers, tossed with tangy chili glaze sauce and accompanied with steamed white rice

#### **TENDERLOIN TIPS\***

Char-grilled steak tips served over ranch mash potatoes with broccoli. Finished with cabernet jus

#### **SHRIMP CAESAR SALAD**

Crisp romaine lettuce, parmesan cheese, house made croutons, tomato and cucumber with creamy Caesar dressing

### Dessert

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(\$5 per order) apple crisp, bread pudding, brownie sundae, flourless torte