


## breakfast

plated breakfast 4
breakfast hors d'oeuvres 4
à la carte breakfast 5
today's agenda 6
beverages 6
take a break 7
à la carte snack items 8
sandwich \& salad lunch 9
box lunch 10
lunch buffet 11
theme lunches 12
plated lunch 14
room temperature plated lunch 15
custom buffet 16
reception stations 18
dessert receptions 23
passed hors d'oeuvres 24
plated dinner 26
bar packages 28
event planning guide \& catering policies 29

continental breakfast
17.00 per quest
minimum 12 guests
assorted bagels, muffins $\&$ danish
cream cheese, butter, preserves orange juice, coffee \& tea
conference breakfast
19.00 per guest
minimum 12 guests
assorted bagels, muffins \& danish sliced fresh fruit cream cheese, butter, preserves orange juice, coffee $\&$ tea

## better for you breakfast

21.00 per guest
minimum 12 guests
whole wheat bagels
mini low fat bran muffins
all fruit jams, reduced fat spreads
low fat yogurt
sliced fresh fruit
orange juice, coffee \& tea
hot breakfast
25.00 per guest
minimum 20 guests
scrambled eggs
bacon \& sausage
home fries
shredded cheddar, salsa
fresh fruit salad
bagels $\&$ cream cheese
orange juice, coffee $\mathcal{\&}$ tea
executive hot breakfast
26.50 per guest
minimum 20 guests
scrambled eggs
bacon \& sausage
home fries
shredded cheddar, salsa
fresh fruit salad
french toast, fruit compote, maple syrup assorted bagels, muffins \& danish cream cheese, butter, preserves orange juice, coffee \& tea
meeting well breakfast
24.50 per guest
minimum 20 guests
meeting well is a program created, managed and trademarked by the american cancer society (ACS) to encourage a healthier workplace Fundamentally, the acs has developed guidelines, suggestions and tips to plan healthy meetings by promoting more nutritious meals and snacks while incorporating physical activity into meeting agendas.
steel cut oatmeal, dried fruit \& nuts egg white frittata
sweet potato hash
whole wheat bagels
mini low fat bran muffins
all fruit jams, reduced fat spreads
low fat yogurt
sliced fresh fruit orange juice, coffee \& tea
brain-food breakfast
25.00 per guest
minimum 20 guests
fresh fruit salad
whole wheat zucchini muffins
apple quinoa cake
coconut granola
strawberry almond milk smoothies
vanilla chia seed porridge
smoked salmon, whole wheat bagel
avocado and egg, broccoli cheddar frittata


### 32.50 per quest

minimum 20 guests
includes breakfast pastry basket, fresh squeezed juice, coffee \& tea

## first course

bowl of fresh fruit \& mixed berries
low fat yogurt, house-made granola \& berry parfait
mango chia seed pudding, toasted coconut
fruit pinchos, passion fruit dipping sauce
lemon ricotta, local honey, macerated berries
main course
herbed scrambled eggs, roasted tomatoes \& sourdough crostini
nutella stuffed brioche french toast with cinnamon whipped cream artisan smoked salmon, buttermilk chive galette, capers, lemon, sour cream
egg white vegetable frittata with swiss \& cheddar cheese brioche croque monsieur with ham \& swiss cheese


### 19.50 per quest

minimum 20 guests
selection of five for one half hour
pomegranate, lime \& cranberry shooter cucumber, melon, spinach, \& ginger juice blueberry parfait with whipped sour cream orange $\&$ beet juice chasers with fresh mint bloody mary mocktails, celery, hot pepper \& olive mixed fruit brochette, mint $\&$ tarragon syrup curried egg salad in cherry tomato cup miniature french toast, maple syrup dipping sauce savory corn cakes, bacon \& cheddar cheese scrambled egg \& cream tartlet with american caviar citrus smoked salmon toast point, caper crème fraiche vegetable frittata
crisp potato and dill egg salad crostini
smoked salmon blini, crème fraiche \& salmon caviar

## A LACATTE muma

granola bars - kashi \& nature valley trail mix
whole fruit
yogurt cups
greek yogurt cups
low fat yogurt \& granola
steel cut oatmeal, dried fruit \& nuts
minimum 12 guests
cereal with milk
fresh fruit $\&$ yogurt parfait
fresh fruit smoothie
overnight oats, dried fruit, berries \& soy milk
minimum 12 guests
bircher muesli, oats, greek yogurt, dried fruit minimum 12 guests
sliced fresh fruit
assorted scones
spinach $\&$ cheese croissant
minimum 12 guests
ham \& cheese croissant
minimum 12 guests
chocolate or butter croissants
minimum 12 guests
assorted tea bread
hard boiled eggs
minimum 12 guests
low fat cottage cheese
3.00 each
4.50 each
2.50 each
4.00 each
4.50 each
6.00 each
6.50 each
4.50 each
5.50 each
5.50 each
6.00 each
6.00 each
7.00 each
4.50 each
4.50 each
4.50 each
4.50 each
4.50 each
2.00 each
3.50 per guest
pastry basket (minimum 12 guests)
7.00 per guest includes danish, croissants, muffins, butter \& preserves
bagel basket (minimum 12 guests)
6.00 per guest includes assorted bagels, butter, cream cheese \& preserves
smoked salmon (minimum 12 guests) 13.00 per guest with traditional accompaniments

## breakfast sandwiches

minimum 20 guests
choose two
egg, bacon $\&$ cheese on an english muffin
egg, turkey sausage \& cheese on an english muffin
egg $\&$ cheese on an english muffin
breakfast burrito with egg, cheese \& salsa
egg white, tomato \& spinach wrap
bacon, egg \& cheese on a croissant
southwest empanada, scrambled egg, pepper, onions \& pepper-jack cheese



today's agenda meeting package
minimum 12 guests, no substitutions please 26.00 per guest
pre-meeting
mini muffins, bagels \& danish
cream cheese, butter, preserves
orange juice, coffee $\&$ tea
am break
basket of whole fresh fruit
coffee \& tea
pm break
freshly baked cookies or two seasonal crudité and hummus coffee \& tea

bottled water
assorted soda
assorted sparkling water
orange, grapefruit or cranberry juice coffee $\&$ tea service
fresh, organic, sustainable
orange juice, coffee \& tea
fruit-infused water
lemonade \& iced tea
energy drink
all day beverage service
3.00 each
3.00 each
3.00 each
4.50 per guest
4.50 per guest
6.50 per guest
3.00 per guest
3.00 per guest
5.00 each
14.00 per guest
includes coffee \& tea service, soda,
still \& sparkling water

## TAKEA ABEAK

## minimum 15 guests, unless otherwise stated

mid-morning break
14.00 per guest
strawberry almond milk
smoothie
fresh fruit \& yogurt parfait
fruit-infused water
meeting well break
11.00 per guest
meeting well is a program created, managed and trademarked by the american cancer society (acs) to encourage a healthier workplace. Fundamentally, the acs has developed guidelines, suggestions and tips to plan healthy meetings by promoting more nutritious meals and snacks while incorporating physical activity into meeting agendas.
trail mix, granola bars, protein bars, fresh berries, bananas
brain-food break
10.50 per guest
sugar free oat drops
raspberry coconut bars
chocolate almond "fudge"
chia pudding
candy \& snack basket
9.50 per guest
a selection of candy bars,
harmony snacks, bags of chips \& pretzels

## cookies \& milk

10.50 per guest
a selection of freshly-baked cookies, skim \& chocolate milk, coffee \& tea
chips \& dips
10.50 per guest
potato \& corn chips
salsa, spinach dip, guacamole
lemonade \& iced tea

## fruit \& nut bazaar

13.00 per guest
bowls of almonds, cashews,
dried apricots, dried apples $\mathcal{E}$ fruit-infused water
apple break
10.50 per quest
seasonal whole apples,
apple cider, cheddar cheese, crackers, apple pastry
ice cream sundae bar
ice cream sundae bar-requires attendant
12.50 per guest
vanilla, chocolate $\mathcal{E}$ strawberry ice cream, sorbet hot fudge, butterscotch \& strawberry sauce
fresh whipped cream, cherries $\mathcal{\&}$ assorted toppings

## power break

12.00 per guest
superfood snack mix
mocha almond energy bites
green juice
celery, green apple, spinach \& kiwi

## spa break

13.50 per guest
vegetable crudité, red beet hummus, seasonal whole fruit food should taste good chips
cucumber mint water, seasonal fruit-infused water

## the green monster

14.00 per guest
soft baked pretzels, yellow mustard
mini franks in a blanket salted peanuts, kettle corn assorted soda \& bottled water

## afternoon in paris

10.50 per guest
minimum 20 guests assorted parisian macaroons sliced fresh fruit, coffee \& tea
the new englander
10.50 per guest
minimum 20 guests
assorted mini whoopie pies,
chocolate covered cranberries
house-made potato chips

## afternoon tea

19.50 per guest
minimum 20 guests
a selection of tea sandwiches, scones, miniature pastries, whipped cream, preserves, iced tea, coffee $\&$ tea
(select three)
fresh roasted turkey breast with honey mustard, brioche cucumber, avocado \& chive cream cheese on whole wheat
tarragon chicken salad with smoked almonds on country white bread
smoked salmon with dill crème on pumpernickel bread smoked ham \& swiss dijonnaise on rye
roast beef, caramelized onion \& gorgonzola on seven grain bread

whole fruit
kind bar
yogurt cups
bag of chips or pretzels
gourmet chips or popcorn
harvest trail mix
dried fruit \& nuts
fresh fruit $\&$ yogurt parfait
sliced fresh fruit
chocolate dipped strawberries
cookies \& brownies
dessert bars
crudités \& dips
2.50 each
4.50 each
3.50 each
3.50 each
4.50 each
4.50 per guest
6.50 per guest
5.50 each
7.00 per guest
4.50 each
4.50 per guest
4.50 per guest
5.50 per guest

sandwich luncheon
23.00 per guest
minimum 12 guests
selection of four sandwiches seasonal composed salad mesclun greens, balsamic vinaigrette
house-made potato chips pickles
cookies \& brownies
soda \& bottled water
sandwich selections
(select four)

## poultry

chicken caesar salad, spinach wrap
hawaiian chicken salad, vanilla pineapple chutney, escarole, brioche bun
pulled chicken, coleslaw, watercress, tomato wrap roasted turkey, vermont cheddar, green apple, cranberry mayo, 7-grain bread
turkey $\&$ swiss, lettuce,
baguette or gluten-free roll
smoked turkey, gouda, lettuce,
tomato, herb remoulade, whole wheat wrap
pork
honey baked ham, vermont
cheddar lettuce, tomato,
mustard aioli, harvest grain roll blt - bacon, lettuce tomato, avocado mayo, bulkie roll
salami, soppressata, capicola,
provolone, banana peppers,
lettuce, tomato, herb
vinaigrette, sub roll

## seafood

albacore tuna salad, romaine lettuce, vine ripe tomato, whole wheat wrap
citrus tuna salad, capers
shaved fennel, baby greens, spinach wrap
shrimp salad on croissant,
butter lettuce $\mathcal{\&}$ lemon dill aioli

## beef

roast beef, boursin, arugula, horseradish mayo, tomato wrap roast beef, coleslaw, provolone, tomato, bulkie roll
vegetarian V
fresh mozzarella, sundried tomato spread, arugula,
rosemary focaccia
grilled portobello mushrooms roasted red peppers, fontina, olive tapenade, rosemary ciabatta
tabbouleh, roasted peppers, hummus, tahini vinaigrette, tomato wrap $V$
bbq tofu, red cabbage \& papaya slaw, gluten-free roll $V$
cumin roasted sweet potatoes, caramelized onions, chipotle mayo, arugula, spinach wrap
teriyaki tempeh, pickled vegetables \& arugula, whole wheat wrap $V$

## meeting well

24.50 per guest
minimum 12 quests
meeting well is a program created, managed and trademarked by the american cancer society (acs) to encourage a healthier workplace. Fundamentally, the acs has developed guidelines, suggestions and tips to plan healthy meetings by promoting more nutritious meals and snacks while incorporating physical activity into meeting agendas.

## fit sandwiches

teriyaki tempeh, pickled vegetables, arugula, whole wheat wrap V
roasted chicken, harissa mayo, arugula, goat cheese, pita citrus albacore tuna salad, raisins, carrot, 7-grain bread
turkey, swiss, lettuce, tomato, harvest grain bread
seasonal grain salad
mesclun greens, balsamic vinaigrette
carrot \& celery sticks, hummus trail mix
sliced fresh fruit
fresh brewed iced tea \& fruit-infused water

## superfood market salad

27.50 per guest
minimum 20 guests, seasonal substitutions may apply
includes whole wheat rolls
baby kale, spinach \&
mixed greens
lemon \& herb chicken breast
select one additional protein:
bbq tempeh V
cage-free hard boiled eggs
hot smoked salmon flakes
vegetables: broccoli, tomatoes,
brussels sprouts, red beets,
charred sweet corn, cauliflower
grains \& beans: brown \& wild rice mix, quinoa, garbanzo beans
dried fruit \& nuts: dried cranberries \& apricots, sliced almonds, pumpkin seeds
dressing: white balsamic vinaigrette \& citrus vinaigrette
green juice: celery, apple, spinach \& kiwi
still \& sparkling water
v vegetarian options
V vegan options

select a total of four varieties from the salads \& sandwich luncheon selections

## sandwich box lunch

18.00 per guest
includes choice of sandwich or wrap, baked chips, cookie \& bottled water

## executive box lunch

20.00 per quest
includes choice of sandwich or wrap, baked chips, choice of side salad (pasta or mixed greens), whole fruit, cookie $\&$ bottled water

## bistro salad box lunch

18.00 per guest
includes choice of salad, whole grain roll, cookie \& bottled water

## executive salad box lunch

20.00 per guest
includes choice of salad, whole grain roll, pasta salad, whole fruit, cookie \& bottled water
grilled chicken salad
grilled chicken, mixed greens, tomato, cucumber, ranch dressing
jerk chicken salad
jerk chicken, mango chutney, sweet plantain, avocado,
romaine \& tomato

## vegetarian greek salad V

romaine lettuce, cucumber, tomato, olives, feta cheese
greek dressing
ral el hanout spiced cauliflower $V$
carrots, balsamic eggplant, dried cranberries, herb chermoula
tuna niçoise salad
albacore tuna, mixed greens, olives, hard boiled egg, green beans, red bliss potatoes, tomato, balsamic dressing

V vegetarian options
V vegan options

## LUNCH BUFFET


minimum 20 guests
served with assorted breads, sliced fresh fruit, assorted dessert bars, chocolate nut clusters, assorted soda, still \& sparkling water

## room temperature buffet lunch

39.00 per guest
select two proteins \& four salads
select two items
ras el hanout spiced chicken breast, harissa
roasted chicken breast, hoisin-glazed, wontons
red lentil-crusted salmon, arugula, lemon aioli
poached salmon, preserved lemon, baby beet greens grilled sliced flank steak, green beans, balsamic vinaigrette
executive room temperature buffet lunch
43.50 per guest
select two proteins \& four salads
select two items
lemon chicken, marinated olives, pine nuts
rosemary roasted chicken, fennel relish
roasted skuna bay salmon, gremolata
miso-glazed cod, sesame yuzu vinaigrette
bbq salmon, brown \& wild rice salad, mango chutney
tenderloin of beef, wild mushrooms
sirloin of beef, horseradish vinaigrette, grilled scallions grilled tofu, fermented black beans, green beans, wonton crisp V swiss chard wrapped quinoa, smokey tomato stuffed portobello mushroom, lentil salad, red pepper coulis grilled eggplant rollatini, garbanzo beans, feta cheese, artichokes, lemon herb vinaigrette
select four items
bibb lettuce \& endive salad, champagne vinaigrette
spinach salad, pear, maytag blue cheese, candied walnuts, lemon vinaigrette
roasted beets, goat cheese, arugula, citrus maple vinaigrette grilled seasonal vegetables
tri-color fingerling potato salad, stone ground mustard vinaigrette sweet potato, roasted cauliflower, garbanzo beans, lemon \& thyme orzo, cherry tomato, lemon, cucumber, basil \& parsley cold sesame soba noodle salad, asian vegetables, wonton crisp puy lentil spinach salad, toasted cumin, black mustard \& curry leaves red $\mathcal{\&}$ white quinoa salad, dried cranberries, oregano \& olive oil farfalle pasta, roasted peppers, broccoli, kale,
olives \& sundried tomato vinaigrette
orecchiette pasta salad, eggplant, roasted peppers, onions \& basil beluga lentil salad, roasted vegetables
arcadia mixed greens, cucumber, grape tomatoes, pickled onions, croutons \& orange sherry vinaigrette
arugula salad, radicchio salad, crumbled blue cheese, marinated mushrooms, roasted tomatoes, red wine vinaigrette
baby kale salad, granny smith apple, sunflower seeds, chevre, shallot vinaigrette

V vegetarian options
V vegan options


## PLATEDLUUNGH

minimum 12 guests
includes assorted bread, rolls, coffee \& tea served with chef's inspired seasonal vegetables \& starch
entrée \& dessert starter, entrée $\mathcal{\&}$ dessert
34.00 per guest 39.00 per guest

## first course

select one
celery root fennel soup, grilled shrimp, chive oil
grilled portabella salad, baby spinach, trevisano, pancetta, parmigiano reggiano, balsamic vinaigrette
spinach salad, candied pecans, citrus, grapefruit vinaigrette
bibb lettuce, upland cress, toasted hazelnuts, blue cheese, sherry vinaigrette endive \& heirloom apple salad, smoked bacon, maytag blue cheese, candied pecans
mixed greens, haricot vert, roasted tomatoes, goat cheese, croutons,
herb dressing
baby iceberg, bacon, vine ripe tomato, gorgonzola blue cheese, paprika mustard dressing
red $\&$ gold beet salad, cardamom oranges, feta cheese
chilled gazpacho with crab, avocado \& corn additional 3.00 per guest
shrimp cocktail, horseradish cocktail sauce additional 5.00 per guest
main course
select one
poultry
pan-roasted organic chicken, preserved lemon, espelette pepper jus
spinach, red pepper \& fontina roulade of chicken, pinot grigio reduction
harissa marinated statler breast of chicken, natural jus
seafood
pan-seared arctic char, caper, tomato nage pan-seared halibut, wild mushroom butter grilled atlantic swordfish with sofrito skillet roasted faroe island salmon, cucumber tomato relish
grilled steelhead trout, fennel olive relish, lemon vinaigrette
slow roasted Icelandic cod loin, charred corn salsa
meat
chili mango-glazed pork tenderloin, pea shoot \& radish salad
grilled skirt steak, tobacco onions, red wine reduction
apple smoked pork tenderloin, calvados sauce
new york steak au poivre, cognac reduction
vegetarian $\mathbf{V}$
goat cheese \& basil ravioli, sun dried tomato sauce
thai chili marinated tofu, edamame, jasmine rice, and stir fry vegetables eggplant, artichoke and boursin strudel, smoky tomato sauce

## dessert

select one
lemon basil panna cotta, strawberry gelee pineapple upside down cake,
barbados rum sauce
vanilla bean crème brulee, fresh berries passion fruit chiboust, raspberry compote chef's trio of seasonal sorbets,
fresh berries (6) V
french apple tart, caramel sauce
banana chocolate brownie cheesecake, fresh strawberries

V vegetarian options
V vegan options
(6) made without gluten options

Due to our open kitchens that handle gluten for the preparation of other menu items, we cannot guarantee that items "made without gluten" ingredients are "gluten-free," as defined by FDA. While we make every effort to avoid gluten crosscontact, there is always the potential for crosscontact with other gluten containing food items. We encourage guests to speak to the Chef or Manager regarding any allergen questions.

## roow temperature laitolunch

minimum 12 guests
includes assorted bread, rolls, coffee \& tea
two courses 33.00 per guest
main course
select one
poultry
lemon thyme chicken, tomato relish, fingerling potato salad, haricot vert, grilled asparagus, herb mayo
oven roasted chicken, chickpea tagine, vegetables, pepper coulis applewood smoked chicken breast, waldorf salad, petite greens, espelette pepper vinaigrette
grilled chicken breast, roasted fingerling potato, olives, artichoke, tomato \& tarragon, crumbled feta
caribbean jerk chicken breast, pineapple salsa, crispy plantains, carnival rice salad, and pickled vegetables
vegetarian
lentil $\mathcal{\&}$ herb stuffed bell peppers, carrot ginger purée,
parsley emulsion V
black bean falafel, tomato cucumber salad, harissa \& sauce vert $\mathbb{V}$ thai chili rubbed tofu, bamboo rice salad, sesame green beans and ginger soy dressing
quinoa stuffed portabella mushroom, smoky tomato coulis, zucchini pearls, and petite green salad
seafood
pan-seared mahi, singapore rice noodles, red cabbage $\&$ seaweed slaw, ginger, scallion
grilled colossal shrimp, roasted vegetable couscous, asparagus medley, sun dried tomato basil dressing
fennel pollen rubbed salmon filet, shaved fennel salad, yukon gold potato salad, and haricot verts
pan-seared trout, sweet potato hash, red beet \& parsley emulsion roasted salmon, grilled baby vegetables, sautéed swiss chard, carrot \& ginger sauce
seared ahi tuna nicoise salad, peppers, beans, potatoes,
whole grain mustard vinaigrette
additional 3.00 per guest
lobster cobb with avocado, egg, roquefort, smoked bacon \& balsamic vinaigrette
additional 3.00 per guest
beef
garlic \& thyme-rubbed flank steak, chickpea \& vegetable tagine, horseradish pepper coulis
aromatic sliced beef tenderloin, horseradish crème, Peruvian potato salad, watercress and roasted baby vegetables grilled beef striploin, bean cassoulet, roasted baby peppers, sauce vert grilled flank steak, fingerling potato salad, haricot vert, smoked pepper aioli

## dessert

chef's gourmet pastries, served family style
seasonal almond tart
chocolate caramel tart
coconut macaroon
carrot cake
flourless chocolate cake bites

V vegetarian options
V vegan options

## CUSTOM BUFFET

minimum 20 guests
includes assorted bread, rolls, coffee \& tea
two main course selections 41.00 per guest three main course selections 49.50 per guest

## soup \& salad

select two
local mushroom soup, white truffle cream
baby arugula, charred baby carrot, marinated mushrooms, cucumbers, balsamic vinaigrette
local field greens, heirloom carrots, roasted tomatoes, herb vinaigrette
gem lettuce, endive, ruby grapefruit, shaved fennel, pine nuts, champagne vinaigrette
spinach salad, pears, goat cheese, candied walnuts, lemon honey vinaigrette

## anitpasti

select one
charred zucchini, tomato, kalamata olive, feta, mint salad grilled vegetables, olive oil, balsamic glaze
roasted root vegetables, wild rice \& raisin salad, sherry vinaigrette quinoa, sweet potato, roasted squash, cranberries, lemon vinaigrette asparagus with pine nuts \& parmesan
fresh tomato, mozzarella, balsamic, basil oil

## main course

select two or three
poultry
roasted all-natural chicken, wild mushrooms \& shallots, thyme jus hazelnut $\&$ basil crusted breast of chicken, zinfandel sauce free range chicken, crispy bacon, onion ragout
seafood
roasted faroe island salmon, spinach, portabella, tomato vinaigrette baked haddock, panko herb breadcrumbs, preserved lemon beef
braised beef brisket, root vegetables, cipollini onions, burgundy, rosemary jus
pepper-crusted beef sirloin, shiitake mushroom sauce
vegetarian $\mathbf{V}$
grilled tofu, black bean sauce, asian vegetables $V$
quinoa stuffed bell pepper $V$
twice-baked yukon gold potato, curried peas, coriander, jalapeno $\mathbb{V}$

V vegetarian options
V vegan options

## CUSTOM BUFFET amne

## sides

select two
potato gratin, gruyère, caramelized onions
yukon \& sweet potato mash
saffron vegetable paella
mascarpone herb polenta
brussels sprouts, olive oil, maple, fines herbs
roasted root vegetables, truffle oil
haricot vert with almonds
rosemary \& garlic tricolor potatoes
duchess potatoes, chive, cheddar cheese
basmati rice
lentil pilaf
garlic \& lemon broccolini
roasted cauliflower
dessert
select two
seasonal fruit cobbler
bread pudding, banana brûlée, bourbon caramel sauce
sliced fresh fruit $\mathcal{\&}$ berries
key lime tart
boston cream pie
chocolate cake, whipped cream \& berries


minimum 20 guests

## tabletop bites

8.50 per guest
garden crudités with assorted dips
creamy stilton, herbed ranch \& sauce vert

## cheese tasting table

14.00 per guest
assortment of european \& american artisanal cheeses
quince paste, apricot mustard, grape clusters
crackers, crostini, breadsticks, flatbreads
artisanal cheese board
16.00 per guest
quince paste, local honey
dried fruit, roasted nuts, grape clusters
crackers, crostini, breadsticks, flatbreads
select one
spanish: manchego, drunken goat cheese, cabrales
french: petite basque, comté, artisan brie
italian: pecorino toscano, aged provolone, gorgonzola
new england: grafton cheddar, great hill blue, Maggie's round tomme

## crostini table

12.00 per guest
grilled focaccia, toasted pita
white bean brandade
hummus
balsamic roasted eggplant caponata
marinated olives
beet $\&$ goat cheese spread
carrots \& cucumber
selection of dried $\mathcal{\&}$ cured meats with marinated olives and chef's assorted breads
13.00 per guest
toasted pita station with assorted dips
10.00 per guest
roasted red pepper hummus
artichoke dip
lemon hummus

## bar snacks

1 selection 4.50 per guest
3 selections 10.50 per guest
spiced truffle nuts
popcorn
cinnamon almonds
spicy cashews
wasabi peas
plantain chips, chili salsa
parmesan cheese straws
fried olives
crispy garbanzo beans

tapas bar
28.50 per quest
garlic \& herb roasted focaccia bread
marinated olives
spicy roasted almonds
fried shishito
select five
flamenco eggs
herb $\mathcal{\&}$ artichoke rice cake with manchego
steak with mushrooms, pearl onions \& fried baby peppers
calabres meatballs with blue cheese or spicy tomato sauce
patatas bravas, smoked tomato paprika
chicken pinchos
serrano ham
marinated baby artichokes, lemon oil spanish cheeses with membrillo paste shrimp with garlic, sherry \& parsley
$\nabla$ vegan options
(-6) made without gluten options
Due to our open kitchens that handle gluten for the preparation of other menu items, we cannot guarantee that items "made without gluten" ingredients are "gluten-free," as defined by FDA. While we make every effort to avoid gluten cross-contact, there is always the potential for cross-contact with other gluten containing food items. We encourage guests to speak to the Chef or Manager regarding any allergen questions.

## vegan V

21.00 per guest
lemon hummus
sriracha hummus
vegetable crudité: carrot, cucumber, cauliflower \& taro chips

## select three

red gem lettuce, celery, carrot \& coconut salad,
blood orange vinaigrette
tofu bites, spicy provencale sauce
potato croquettes with herb remoulade
arepas with black-eyed pea mole
vegetable \& chickpea pakoda, cilantro-mint drizzle
vegetable tajine, stuffed tomatoes

## mediterranean station

27.50 per guest
traditional hummus, smoked paprika

## tzatziki

moroccan-spiced chickpeas, carrot, sultana sicilian beet salad, pistachio, balsamic
traditional fattoush salad, sumac vinaigrette marinated greek feta, chili, mint
black eyed pea falafel, coriander-mint dressing V ©
assorted olives

dim sum
28.00 per quest
vegetable crudité
dipping sauces: sweet thai chili, low-sodium soy sauce, wasabi ranch, mango chutney, ponzu
select five
crispy sesame chicken, ginger-hoisin sauce
char siu pork
stir-fried chicken lettuce cups, thai basil orange \& pine nuts vegetable spring rolls
pork pot stickers
grilled shrimp in black bean sauce
tofu, peppers, onion $\&$ crispy shallots in black bean sauce
chinese chicken salad with ginger-lemongrass dressing
ceviche \& sushi bar
38.00 per guest
california roll
eel \& cucumber roll
dragon roll with avocado
spicy tuna roll
salmon, hamachi \& tuna nigiri
plantain chips, yucca chips, taro chips
select two
white fish ceviche
ecuadorian tuna ceviche
scallop ceviche, lime, red onion, cilantro
peruvian shrimp ceviche
papaya, coconut \& lime ceviche $V$
V vegan options
slider bar
25.50 per guest
homemade potato chips
ranch, spicy ketchup, whole grain mustard, herb remoulade pickles
select three
mini cheeseburgers, aged cheddar, caramelized onion meatloaf slider, pepper jack cheese ginger chicken slider, vietnamese slaw bbq tofu, red cabbage \& pineapple slaw curried potato \& green pea slider, tamarind ketchup maryland crab slider, old bay aioli, brioche
additional 3.50 per guest

## caribbean station

29.50 per guest
avocado, black bean \& bell pepper salad, cumin vinaigrette
island rice with black eyed peas, coconut, grilled pineapple
churrsaco steak, chimichurri \& mango chutney
spicy jerk chicken, black bean stew
fried plantain with brown sugar \& butter

## french brasserie station

27.50 per quest
select five
salad lyonnaise
frisee, bacon lardons and egg, champagne vinaigrette
caramelized onion Roquefort tart
boursin cheese stuffed mushrooms
truffle fingerling smash potato cakes
steak frittes, truffle sea salt
brie apricot profiteroles
roquefort mousse stuffed celery hearts
coq au vin


## pasta station

26.50 per guest
bread sticks
parmesan cheese, olives \& red pepper flakes
arugula salad, pecorino cheese, pink peppercorn, wildflower-honey vinaigrette
tomato salad, basil, crisp capers
select two
penne pasta, charred cherry tomato, mozzarella, fresh tomato, basil sauce
orecchiette, asparagus, prosciutto, english peas \& cream gemelli, spinach, anchovy \& caper puttanesca sauce gluten-free baked ziti, spinach, mushroom, tomato, mozzarella (6) four cheese agnolotti, tomato basil sauce
additional 3.50 per guest
roasted vegetable vegan ravioli, smoked tomato fondue additional 3.50 per guest
lobster ravioli, sherry cream sauce
additional 5.00 per guest

## salmon carving station

23.50 per quest
roasted salmon, cucumber, dill, preserved lemon, mustard aioli tuscan style roasted potatoes \& cauliflower
mesclun greens with cucumber, tomato, olive, feta \& citrus vinaigrette multigrain rolls

## turkey carving station

19.00 per guest
anise-brined roast turkey breast, cranberry orange relish grilled seasonal vegetables
sweet potato puree
small parker house rolls

## beef carving station

25.50 per guest
black pepper-crusted filet of beef, wild mushroom-merlot sauce parmesan potato gratin
haricot verts, almonds
small rolls
(6) made without gluten options
vue to our open kitchens that handle gluten for the preparation of other menu items, we cannot guarantee that items "made without gluten" ingredients are "gluten-free," as defined by FDA. While we make every effort to avoid gluten cross-contact, there is always the to speak to the Chef or Manager regarding any allergen questions. We encourage guests

island creek oysters \& shrimp
requires 30 days advanced notice
market price
fresh shucked island creek oysters
gulf shrimp
fresh horseradish, cocktail sauce, grapefruit mignonette, lemon quarters

## poke bar

chef attended
market price
white rice, brown rice, glass noodle, mixed greens
tuna, salmon, scallop, tofu
edamame, cucumber, jalapeno, corn, green onion, pineapple, cilantro
ponzu, sweet thai chili, sriracha
sesame seeds, crispy onion, seaweed salad, tobiko

## deluxe raw bar

market price
island creek oysters
gulf shrimp
prince edward island mussels
littleneck clams
white fish ceviche with lime, red onion, cilantro fresh horseradish, cocktail sauce, grapefruit mignonette, lemon quarters
available enhancements
market price
maine lobster tails
new zealand mussels
crab claws
alaskan crab legs

## ice sculpture

starting at 375.00

.

dessert station
19.00 per guest
miniature pastries \& tarts
miniature dessert cups
chocolate dipped fruits
seasonal fresh berries
coffee $\&$ tea
shortcake station
19.00 per quest
warm sugared biscuits
peaches \& basil (seasonal availability)
fresh seasonal compote
grand marnier chantilly cream
coffee $\&$ tea
mini mason jar dessert station
21.00 per guest
fresh fruit \& berries
coffee $\&$ tea

minimum of 20 guests
selection of four for one hour
17.50 per guest
selection of six for one hour
selection of six for two hours
seafood
california sushi rolls, soy dipping sauce
jumbo lump crab cakes, lemon remoulade
tuna tartare, five-spice, pickled turnips, pappadam ginger shrimp tempura, sweet chili sauce bacon wrapped diver scallop, caramelized onion jam shrimp satay, thai honey cilantro
lobster arancini, meyer lemon aioli
seared scallop, pea purée, champagne foam
lobster taco, papaya salsa
yukon gold potato latke, smoked salmon, dill crème fraiche fennel pollen dusted sea scallop
maryland crab \& cheddar crostini
maine lobster salad on brioche

## poultry

jerk chicken, plantain chip, avocado cream chicken saltimbocca skewer, marsala glaze chicken dijon \& asparagus en croute hoisin-glazed duck \& scallion pancake five-spice roasted duck, scallion, wonton crisp white truffle smoked chicken salad, lavash cracker bbq pulled chicken slider, lime aioli

## meat

chorizo \& manchego arepas, sauce vert smoked bbq pulled pork, chipotle aioli, cheddar biscuit brazilian churrasco steak kabob, salsa verde miniature beef wellington
pomegranate currant-glazed short rib, wasabi spaetzle blackened beef, horseradish cream, caramelized onion crostini new zealand lamb loin, black olive tapenade, garlic aioli beef tenderloin \& stilton sourdough toast
pomegranate currant-glazed short rib, mascarpone polenta

vegetarian
gorgonzola \& fig profiterole
gluten-free vegetable spring rolls, mustard-chili sauce (6)
herb potato, green pea, spring roll, tamarind sauce
black bean cake with guacamole dip V
heirloom tomato bruschetta, fresh ricotta, basil purée
eggplant caponata, zucchini crisp V
blue cheese stuffed date
potato samosa, mango chutney V ratatouille stuffed baby portobello mushroom V butternut squash, caramelized onion, asiago flatbread sweet potato latke, smoked hazelnuts, stilton, green apple macadamia nut crusted brie, apricot jam
twice baked fingerling potato, chive cream fraiche

## passed small plates

25.50 per guest
selection of three
meat
rosemary lamb lollipop chop on garlic mashed potatoes
slow-braised short rib, mustard \& caramelized shallot glaze, parmesan polenta
seafood
sesame crusted ahi tuna, wasabi puffed rice, wakame pan seared scallops, fennel pollen \& farro
vegetarian $\mathbf{V}$
mushroom \& charred corn risotto, truffle essence
ricotta \& cipollini onion ravioli, tomatoes \& oregano

V vegetarian options
V vegan options
(C) made without gluten options

Due to our open kitchens that handle gluten for the preparation of other menu tems, we cannot guarantee that items "made without gluten" ingredients are gluten-free," as defined by FDA. While we make every effort to avoid gluten cross-contact, there is always the potential for cross-contact with other gluten containing food items. We encourage guests to speak to the Chef or Manager regarding any allergen questions.

## minimum 12 guests

includes assorted bread, rolls, coffee \& tea
served with chef's inspired seasonal vegetables \& starch

| three courses | 62.00 per guest |
| :--- | :--- |
| four courses | 68.50 per guest |

## starter

select one
beet carpaccio, avocado, house-cured salmon, truffle oil \& chives serrano ham, manchego cheese, olives, arugula, lemon-mint pesto caesar salad, focaccia, white anchovy $\&$ tomato confit
roasted beets with ricotta salata \& micro greens, crushed hazelnuts, citrus \& shallots
french beans marinated in champagne vinegar, aged goat cheese, toasted pine nuts
vine-ripened tomatoes, buffalo mozzarella, opal basil, lollo rossa, olive oil, aged balsamic
butter lettuce \& endive, candied pecans, smoked roquefort, olives, oranges, citrus vinaigrette
spinach, goat cheese \& pear salad, candied walnuts, lemon-honey vinaigrette
crab, avocado \& marinated tomato, endive with citrus vinaigrette additional 3.00 per guest
thai-spiced lobster soup with lemongrass, chili, coconut \& galangal additional 3.00 per guest

## intermediate course

select one
garlic risotto, petite vegetables, shaved parmesan pan-seared diver scallops, creamy polenta, vanilla brown butter, amaranth cress
confit long island duck, gruyère crisp, mustard $\&$ dill spaetzle, french onion consommé
maryland jumbo lump crab cake, frisée $\&$ radicchio salad, espelette glazed berkshire pork belly, sweet barbeque glaze chermoula house cured salmon, cucumber \& mango salad, yogurt-mint sauce wild mushroom \& gruyère tart, petite herbs, chive vinaigrette

## main course

select one protein \& one vegetarian option seafood
mid-atlantic swordfish, herb de provence, caper beurre blanc herb-crusted salmon, tomato fennel puree crispy skin sea bass pavé, champagne beurre blanc bronzini with pepperonata $\&$ lemon olive oil herb potato wrapped cod, parsley emulsion flounder roulade, crab lemon butter
poultry
pan-roasted organic chicken, garlic, chili \& lemon
roasted chicken with wild mushrooms, rosemary jus
stuffed chicken breast with spinach and fontina, sundried tomato jus
meat
lamb osso buco, lemon-parsley gremolata grilled new york strip, four peppercorn sauce
chianti braised short rib, parsnip crisp
roasted filet mignon, bordelaise sauce additional 6.00 per guest

## duo plates

additional 6.00 per guest
garlic \& thyme-marinated filet mignon \& grilled jumbo shrimp, merlot reduction
beef short rib \& pan-seared scallops, thyme jus
black bass, crispy sweet onions, lobster bisque \& filet mignon, mustard seed bordelaise
additional 8.00 per guest

## V vegetarian options

V vegan options
(6) made without gluten options Due to our open kitchens that hande gluten for the preparation of other menu items, we
cannot guarantee that items made without gluten" ingredients are "gluten-free, as defined by FDA. While we make every effort to avoid gluten cross-contact, there is always the
potential for cross-contact with other gluten containing food items. We encourage gue to speak to the Chef or Manager regarding any allergen cuestions
vegetarian
bbq tempeh, stir fried vegetables, jasmine rice \& steamed bok choy V tri-color cauliflower steak, cumin-scented yellow lentils, olive $\mathcal{E}$ eggplant caponata, coriander- orange pepper purée micro greens V
stuffed portabella, sweet potato, roasted cauliflower, sautéed kale, red pepper purée $V$
falafel, roasted red beet fattoush, basmati rice pilau, yogurt-mint vinaigrette
eggplant rollatini, grilled asparagus, heirloom tomato \& basil $\mathbb{V}$ beluga lentils, sweet potato $\&$ kale burger, crispy taro brown rice $\mathcal{\&}$ chimichurri $\mathbb{V}$

## dessert

select one
chocolate mousse dome, hazelnut praline, brandied cherries madagascar vanilla bean panna cotta, balsamic strawberries (C) pear almond tart, cognac ice cream, caramel sauce chocolate salted caramel tart, raspberry coulis white chocolate and grapefruit mousse, berry caviar opera cake, gold leaf, cassis coulis
lemon cheesecake, coconut macaroon crust, black berry coulis © hibiscus poached pear, passion fruit sorbet (C)

wine service with dinner
25.50 per bottle
house white wine $\&$ house red wine served with dinner

## premium wine service with dinner

28.50 per bottle
premium white wine $\&$ premium red wine served with dinner
soft drinks
includes coke, diet coke, sprite, ginger ale, dasani water, san pellegrino sparkling water, cranberry juice, orange juice
one hour
5.50 per guest
two hours
three hours
8.50 per guest
four hours
10.50 per guest
five hours
14.00 per guest
16.00 per guest

## beer \& wine

includes two house white wines $\mathcal{\&}$ two house red wines, imported $\mathcal{\&}$ domestic beer, hard cider, juice, soft drinks,
sparkling water
one hour

$$
\begin{aligned}
& \text { 14.00 per guest } \\
& \text { 18.00 per guest } \\
& \text { 22.50 per guest } \\
& \text { 27.50 per guest } \\
& \text { 31.50 per guest }
\end{aligned}
$$

two hours
three hours
four hours
five hours
premium bar
includes two house white wines \& two house red wines,
imported $\&$ domestic beer, hard cider, premium liquor
(absolut, johnny walker red, tanqueray, bacardi, jim beam)
juice, soft drinks, sparkling water

| one hour | 19.00 per guest |
| :--- | :--- |
| two hours | 25.50 per guest |
| three hours | 33.00 per guest |
| four hours | 40.00 per guest |
| five hours | 47.50 per guest |

platinum bar
includes two house white wines $\&$ two house red wines, imported $\&$ domestic beer, hard cider, premium liquor
(ketel one, johnny walker black, bombay sapphire, crown royal, barcardi rum, spiced rum, maker's mark) juice, soft drinks, sparkling water
one hour
21.00 per guest
two hours
29.50 per guest
three hours 38.00 per guest
four hours 46.50 per guest
five hours 55.00 per guest

## sparkling wine toast

8.00 per glass



SAMBERG


We are pleased you have chosen to host your event at the Samberg 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 ten business days prior to your event to allow preliminarily staffing and the culinary team to prepare for your event.

All menu pricing excludes staffing and linen charges. The staffing charges for your event will be outlined on the BEO.

Notification of the final number of participants is due no less than 72 hours ( 3 business days) prior to the start date. If a final guarantee count is not received by the third 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.

Use of the Samberg Conference Center includes basic china service and furniture arrangement but does not include linen or staffing charges.

While the Center maintains an inventory of furniture and china for a variety of event types and sizes, there may be occasions when rentals are required. Should you prefer or require china not included within the current inventory, all rental charges will be assumed by the event.

Receptions
One Coatroom Attendant per 75 Guests,
One Bartender per 100 Guests
One Hors D'Oeuvres Passer per 50 Guests
Plated Events
One Waitstaff per Table (8-10 guests per table) and
Wine Butler per Three Tables
Buffet Events
One Waitstaff per Two Tables (8-10 guests per table) and Buffet Attendants
One Buffet Attendant per 50 Guests
Address \& Contact
Samberg Conference Center
50 Memorial Drive
Building E52, 6th \& 7th Floor Cambridge MA, 02142

Reservations / Inquiries: scc@mit.edu
Website: https://sambergconferencecenter.mit.edu/

