Catering Menu

MIT, Chang Building
50 Memorial Drive
Cambridge, MA 02139
Reservation Inquiries: scc@mit.edu
<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Continental Breakfast</strong></td>
<td>14.95 per guest</td>
</tr>
<tr>
<td>Minimum 12 guests</td>
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<tr>
<td>Assorted Bagels, Muffins &amp; Danish</td>
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<tr>
<td>Cream Cheese, Butter, Preserves</td>
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<tr>
<td>Orange Juice, Coffee &amp; Tea</td>
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<tr>
<td><strong>Conference Breakfast</strong></td>
<td>16.95 per guest</td>
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<tr>
<td>Minimum 12 guests</td>
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<tr>
<td>Assorted Bagels, Muffins &amp; Danish</td>
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<tr>
<td>Sliced Fresh Fruit</td>
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<tr>
<td>Cream Cheese, Butter, Preserves</td>
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<tr>
<td>Orange Juice, Coffee &amp; Tea</td>
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<tr>
<td><strong>Better for You Breakfast</strong></td>
<td>18.50 per guest</td>
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<tr>
<td>Minimum 12 guests</td>
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<tr>
<td>Whole Wheat Bagels,</td>
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<tr>
<td>Mini Low Fat Bran Muffins</td>
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<tr>
<td>All Fruit Jams, Reduced Fat Spreads</td>
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<tr>
<td>Low Fat Yogurt</td>
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<tr>
<td>Sliced Fresh Fruit</td>
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<tr>
<td>Coffee &amp; Tea</td>
<td></td>
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<tr>
<td><strong>Hot Breakfast</strong></td>
<td>21.50 per guest</td>
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<tr>
<td>Minimum 20 guests</td>
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<tr>
<td>Scrambled Eggs</td>
<td></td>
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<tr>
<td>Bacon &amp; Sausage Home Fries</td>
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<tr>
<td>Shredded Cheddar, Salsa</td>
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<tr>
<td>Fresh Fruit Salad</td>
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<tr>
<td>Bagels &amp; Cream Cheese, Orange Juice, Coffee and Tea</td>
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<tr>
<td><strong>Hot Breakfast 2</strong></td>
<td>23.50 per guest</td>
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<tr>
<td>Minimum 20 guests</td>
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<tr>
<td>Scrambled Eggs</td>
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<tr>
<td>Bacon &amp; Sausage</td>
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<tr>
<td>Home Fries</td>
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<tr>
<td>Shredded Cheddar, Salsa</td>
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<tr>
<td>Fresh Fruit Salad</td>
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<tr>
<td>French Toast, Fruit Compote, Maple Syrup</td>
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<tr>
<td>Assorted Bagels, Muffins &amp; Danish, Cream Cheese, Butter Preserves</td>
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<tr>
<td>Orange Juice, Coffee and Tea</td>
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Breakfast

Meeting Well Breakfast  
Minimum 20 guests  
21.50 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 building physical activity into meeting agendas.  
Steel Cut Oatmeal, Dried Fruit & Nuts  
Spinach &  
Vegetable Egg White Frittata  
Whole Wheat Bagels,  
Mini Low Fat Bran Muffins  
All Fruit Jams, Reduced Fat Spreads  
Low Fat Yogurt Sliced  
Fresh Fruit Coffee & Tea

A La Carte

Granola Bars – Kashi & Nature Valley  
Trail Mix  
Whole Fruit  
Yogurt Cups  
Greek Yogurt Cups  
Low Fat Yogurt & Granola  
Steel Cut Oats, Brown Sugar, Dried Fruit  
Cereal with Milk  
Fresh Fruit & Yogurt Parfait  
Fresh Fruit Smoothie  
Sliced Fresh Fruit  
Assorted Scones  
Chocolate or Butter Croissants (by the dozen)  
Assorted Tea Bread  
Hard Boiled Eggs (by the dozen)  
Low Fat Cottage Cheese  
Pastry Basket  
Includes Danish, Croissants, Muffins, Butter & Preserves  
Bagel Basket  
Includes Assorted Bagels, Butter, Cream Cheese and Preserves  
Smoked Salmon  
With Traditional Accompaniments

Breakfast Sandwiches  
(Minimum 20 Choose 2)  
4.95 each  
Egg, Bacon & Cheese on English Muffin  
Egg & Turkey Sausage & Cheese on English Muffin  
Egg & Cheese on an English Muffin  
Breakfast Burrito with Egg, Cheese & Salsa  
Egg White, Tomato & Spinach Wrap
Today’s Agenda

Today’s Agenda Meeting Package
Minimum 12 guests, no substitutions please. 22.50 per guest

Pre-Meeting
Mini Muffins, Bagels & Danish, Cream Cheese, Preserves, Butter, Orange Juice, Coffee & Tea

AM Break
Coffee & Tea, Basket of Whole Fresh Fruit

PM Break
Coffee & Tea, Freshly Baked Cookies or Basket of Whole Fresh Fruit

Beverages

Bottled Water 2.50 each
Assorted Soda 2.50 each
Assorted Sparkling Water 2.50 each
Orange, Grapefruit or Cranberry Juice 3.75 per guest
Coffee & Tea Service 3.50 per guest
Beverage Service, Coffee & Tea Service, Still & Sparkling Water 5.50 per guest
Coffee, Tea & Fresh Orange Juice 5.50 per guest
Fruit-Infused Water 2.25 per guest
Lemonade, Iced Tea 2.25 per guest
Energy Drink 3.95 each
All Day Beverage Service to Include Coffee & Tea Service, Soda, Still & Sparkling Water 12.00 per guest
Breakfast Receptions

Menus can be customized to each event. Labor, rentals, linens, flowers and décor are additional. Minimum 20 guests.

Seated Breakfast 28.00 per guest
Two served courses to include: Breakfast Pastry Basket, Fresh Squeezed Juice, Coffee, Decaffeinated Coffee, and 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 over 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

Enhance your event with our Breakfast Hors D’Oeuvres selections.

Breakfast Hors D’Oeuvres 18.00 per guest
Selection of 5 for one half hour

Pomegranate, Lime & Cranberry Mini Juice
Cucumber, Melon, Spinach, Honey, 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 Points, Caper Crème Fraîche
Vegetable Frittata on a Crisp Potato Disk
Dill Egg Salad Crostini
Smoked Salmon Blini, Crème Fraîche and Salmon Caviar
<table>
<thead>
<tr>
<th><strong>Take A Break</strong></th>
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<tbody>
<tr>
<td><strong>(15 Guest Minimum Unless Stated)</strong></td>
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<tr>
<td><strong>Mid-Morning Break</strong></td>
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<tr>
<td>Low-Fat Yogurt &amp; Fruit Smoothie</td>
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<tr>
<td>Fresh Fruit &amp; Yogurt Parfait</td>
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<tr>
<td>Fruit-Infused Water</td>
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<tr>
<td>Candy &amp; Snack Basket</td>
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<tr>
<td>A selection of Candy Bars, Harmony Snacks, Bags of Chips &amp; Pretzels</td>
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<tr>
<td>Cookies &amp; Milk</td>
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<tr>
<td>A selection of Freshly-Baked Cookies, Ice-Cold Skim &amp; Chocolate Milk, Coffee &amp; Tea</td>
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<tr>
<td>Chips &amp; Dips</td>
</tr>
<tr>
<td>Potato &amp; Corn Chips, Salsa, Spinach Dip, Guacamole, Lemonade &amp; Iced Tea</td>
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<tr>
<td><strong>Meeting Well Break</strong></td>
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<tr>
<td>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 building physical activity into meeting agendas.</td>
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<tr>
<td>Trail Mix, Granola Bars, Protein Bars, Fresh Berries, Bananas, Bottled Water</td>
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<tr>
<td><strong>Fruit &amp; Nut Bazaar</strong></td>
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<tr>
<td>Bowls of Almonds, Cashews, Dried Apricots, Dried Apples, Granola, &amp; Fruit-Infused Water</td>
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<tr>
<td><strong>Afternoon In Paris Minimum 50 guests</strong></td>
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<tr>
<td>Assorted Parisian Macaroons, Sliced Fresh Fruits, Coffee, Selection of Teas</td>
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<tr>
<td><strong>Apple Break</strong></td>
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<tr>
<td>Seasonal Whole Apples, Apple Cider, Cheddar Cheese, Crackers, Apple Pastry</td>
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<tr>
<td><strong>Sweet Tooth</strong></td>
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<tr>
<td>Freshly Baked Cookies &amp; Brownies, Coffee, Selection of Teas</td>
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<tr>
<td><strong>Ice Cream Sundae Bar</strong></td>
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<tr>
<td>Vanilla, Chocolate, &amp; Strawberry Ice Cream, Hot Fudge, Butterscotch Strawberry Sauce, Fresh Whipped Cream, Cherries, Assorted Toppings</td>
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<tr>
<td><strong>The New Englander</strong></td>
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<tr>
<td>Assorted Mini Whoopie Pies, Chocolate Covered Cranberries, Cape Cod Potato Chips, Gummy Lobsters</td>
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<tr>
<td><strong>SPA Break</strong></td>
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<tr>
<td>Vegetable Crudité, Red Beet Hummus, Seasonal Whole Fruit, Food Should Taste Good Chips, Cucumber Mint Water, Seasonal Fruit Infused Water</td>
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</tbody>
</table>
Take A Break

The Green Monster
Soft Baked Pretzels, Yellow Mustard, Salted Peanuts,
Kettle Corn, Assorted Soda & Bottled Water

10.00 per guest

Afternoon Tea
A selection of Tea Sandwiches, Scones, Miniature Pastries, Whipped Cream, Preserves,
Iced Tea, Coffee & Selection of Teas

16.95 per guest

A La Carte Snack Items

Whole Fruit 1.95 each
Yogurt Cups 3.00 each
Bag of Chips or Pretzels 2.95 each
Gourmet Chips or Popcorn 3.95 each
Harvest Trail Mix 3.95 per guest
Dried Fruit & Nuts 5.95 per guest
Fresh Fruit & Yogurt Parfait 5.00 each
Sliced Fresh Fruit 5.95 per guest
Chocolate Dipped Strawberries 3.95 each
Cookies & Brownies 3.95 per guest
Dessert Bars 3.95 per guest
Crudité & Dips 4.95 per guest
Artisanal Cheese Board 8.95 per guest
Lunch
Minimum 12 guests

Sandwich Luncheon  19.95 per guest
Selection of four sandwiches
Seasonal Composed Salad
Mesclun Greens Balsamic Vinaigrette
Potato Chips & Pretzels
Cookies & Brownies Sliced Fresh Fruit
Soda & Bottled Water

Sandwich Selections:
Poultry
Chicken Caesar Salad, Spinach Wrap
Roasted Chicken, Harissa Mayonnaise, Arugula, Goat Cheese, Ciabatta
Curried Chicken Salad, Mango Chutney Bulkie Roll
Roasted Turkey, Vermont Cheddar, Green Apple, Cranberry Mayo, 7 Grain Bread
Turkey & Swiss, Lettuce Tomato, Baguette
Smoked Turkey, Gouda, Lettuce, Tomato, Herb Remoulade, Whole Wheat Wrap

Pork
Honey Baked Ham, Vermont Cheddar, Lettuce, Tomato, Mustard Aioli Harvest Grain Roll
French Ham and Brie, Honey Dijon, Baby Greens, Harvest Grain Roll
Salami, Sopressatta, Capicola, Provolone, Banana Peppers, Lettuce, Tomato, Herb Vinaigrette, Sub Roll

Seafood
Albacore Tuna Salad, Romaine Lettuce, Vine Ripe Tomato, Whole Wheat Roll
Citrus Tuna Salad, Capers, Shaved Fennel, Baby Greens, Spinach Wrap

Beef
Roast Beef, Boursin, Arugula, Horseradish Mayonnaise, Tomato Wrap
Roast Beef, Coleslaw, Provolone, Tomato, Bulkie Roll

Vegetarian
Fresh Mozzarella, Sun Dried Tomato Spread, Arugula, Rosemary Focaccia
Grilled Portobello Mushrooms, Roasted Red Peppers, Fontina, Olive Tapenade, Rosemary Ciabatta
Grilled Vegetables, Goat Cheese, Nut Free Pesto, Focaccia
Grilled Local Farm Vegetables, Hummus, Spinach Wrap (Vegan)
Tabbouleh, Roasted Peppers, Hummus, Tahini Vinaigrette, Tomato Wrap (Vegan)
Curried Vegetables, Sundried Tomato Hummus, Mixed Greens, Whole Wheat Wrap (Vegan)
Lunch

Minimum 12 guests

Meeting Well

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Fit Sandwiches

Grilled Vegetables, Hummus, Spinach Wrap (Vegan)
Roasted Chicken, Harissa Mayonnaise, 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

Market Salads

Minimum 12 guests
Seasonal substitutions may apply.
Seasonal Greens: Baby Spinach, Arugula, Kale
Lemon & Herb Grilled Chicken Breast
Mediterranean Chopped Salad with Albacore Tuna
Roasted Seasonal Vegetables
Seasonal Grain Salad
Roasted Potato Salad
Multi Grain Rolls
Soda & Water
Box & Bento Box Lunch

Select a Maximum of 4 varieties total from the salads & Sandwiches Listed

Sandwich Box Lunch  
Includes choice of Sandwich or Wrap, Baked Chips, Cookie & Bottled Water  
14.95 per guest

Executive Box Lunch  
Includes choice of Sandwich or Wrap, Baked Chips, Choice of Side Salad (Pasta Salad or Mixed Greens, Whole Fruit, Cookie & Bottled Water)  
16.95 per guest

Bistro Salad Box Lunch  
Includes choice of Salad, Whole Grain Roll, Cookie & Bottled Water  
14.95 per guest

Executive Salad Box Lunch  
Includes choice of Salad, Whole Grain Roll, Pasta Salad, Whole Fruit, Cookie & Bottled Water  
16.95 per guest

Chicken Cobb Salad: Romaine Lettuce, Roasted Chicken, Hard Boiled Egg, Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressing

Classic Chicken Caesar Salad: Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Herb Croutons, Caesar Dressing

Grilled Chicken Salad: Mixed Greens, Grilled Chicken, Tomato, Cucumber, Ranch Dressing

Vegetarian Greek Salad: Romaine Lettuce, Cucumber, Tomato, Olives, Feta Cheese, Greek Dressing

Grilled Tofu, Asian Greens, Napa Cabbage, Shredded Carrots, Crispy Rice Noodles, Sesame Ginger Dressing (Vegan)

Tuna Niçoise Salad: Mixed Greens, Albacore Tuna, Olives, Hard Boiled Egg, Green Beans, Red Bliss Potatoes, Tomato, Balsamic Dressing
Box & Bento Box Lunch

**Working Lunch (Bento Box Style)** 24.95 per guest
Minimum 10 boxes per selection, 24-hour notice required. Includes Bottled Water.

**Asian**
Seared Salmon Filet, Seaweed Salad, Cold Sesame Noodle Salad, Mesclun Greens, Carrot Ginger Dressing, Fresh Fruit Salad

**Vegetarian Mediterranean**
Hummus, Sun-Dried Tomato Tapenade, Tabouleh Salad, Feta Cheese, Black Olives, Crudité, Pita Chips

**BBQ**
BBQ Chicken Breast Sandwich, Classic Potato Salad, Coleslaw, Iceberg Lettuce, Blue Cheese Dressing, Watermelon, Tomato Salad

**Tapas**
Seafood Salad, Serrano Ham, Manchego Cheese, Quince Paste, Piquillo Peppers, Olives, Almonds, Pan Con Tomato
Lunch Buffet

Minimum 20 guests, 24-hour notice required. Served with Assorted Breads, Sliced Fresh Fruit, Cookies & Brownies & Assorted Soda, Still & Sparkling Water.

Room Temperature Buffet Lunch  
Select 2 Proteins and 4 Salads  
Lemon Chicken, Marinated Olives, Pine Nuts  
Roasted Chicken Breast, Hoisin Glazed, Crispy Rice Noodles  
Roasted Salmon, Braised Lentils  
Mustard Maple Glazed Salmon, Arugula, Lemon Aioli  
Grilled Sliced Flank Steak, Green Beans, Balsamic Vinaigrette  
Grilled Marinated Tofu, Smoked Tomato Fondue  
35.00 per guest

Executive Room Temperature Buffet Lunch  
Select 2 Proteins and 4 Salads  
Rosemary Roasted Chicken, Fennel Relish,  
Ras El Hanout Spiced Chicken Breast, Harissa  
Cedar Plank Roasted Skuna Bay Salmon, Gremolata  
Poached Salmon, Preserved Lemon, Baby Beet Greens  
Miso Glazed Cod, Sesame Yuzu Vinaigrette  
Shrimp, Watercress and Mango Salad  
Tenderloin of Beef, Wild Mushrooms  
Sirloin of Beef, Horseradish Vinaigrette, Grilled Scallions  
Grilled Tofu Fermented Black Beans, Chinese Long Beans, Wonton Crisp  
40.00 per guest

Select 4  
Bibb Lettuce & Endive Salad, Champagne Vinaigrette  
Mesclun Greens, Charred Baby Carrots, Balsamic Vinaigrette  
Spinach Salad, Pears, Goat Cheese, Candied Walnuts, Lemon Vinaigrette  
Fennel and Orange Salad  
Grilled Asparagus, Shaved Parmesan  
Broccoli Rabe, Roasted Red Peppers  
Balsamic Oven Roasted Seasonal Vegetables  

Lemon Orzo Salad, Charred Corn, & Peppers, Herb Vinaigrette  
Cold Sesame Soba Noodle Salad, Asian Vegetables, Wonton Crisp  
Moroccan Couscous Salad, Chickpeas, Golden Raisins  
Red & White Quinoa Salad, Dried Cranberries, Oregano & Olive Oil  
Roasted Red Bliss Potato, Whole Grain Mustard Dressing  
Sweet Potato, Roasted Cauliflower, Garbanzo Beans, Lemon & Thyme  
Farfalle Pasta, Bocconcini, Roasted Peppers, Basil
## Lunch Buffet

Minimum 20 guests

### Little Italy
- **Served hot**
  - Chicken Parmigiana
  - Penne Arrabbiata
  - Antipasti Plate
  - Fresh Mozzarella, Beefsteak Tomato and Basil Salad
  - Caesar Salad, Herb Croutons
  - Tiramisu

  *32.00 per guest*

### Asian
- **Served hot**
  - Hoisin Beef, Shiitake Mushrooms, Snow Peas General Tso's Chicken
  - Stir-Fried Vegetables Brown Rice
  - Sesame Long Bean Salad
  - Spinach and Carrot Salad, Ginger Dressing
  - Banana Spring Rolls, Caramel Sauce
  - Fortune Cookies

  *32.00 per guest*

### Mexican
- **Served hot**
  - Chicken Oaxaca Beef Machaca
  - Soft and Hard Tacos Cilantro Rice
  - Black Beans
  - Chips and Guacamole
  - Pico de Gallo, Salsa Quemada, Sour Cream
  - Tres Leches Cake

  *25.00 per guest*
## Lunch Buffet

**Minimum 20 guests**

**New York Deli**
- Served hot
- Hot Pastrami, Comed Beef
- Potato Knishes
- Rye Bread
- Traditional Potato Salad
- Classic Coleslaw
- Deli Chips, Dill Pickles, Pickled Tomatoes
- New York Style Cheesecake

30.00 per guest

**Indian**
- Served hot
- Chicken Tikka Masala, Tandoori Shrimp
- Spiced Basmati Rice
- Dal Makhani
- Chana Masala
- Mango Chutney, Mint Chutney, Cucumber Raita
- Naan, Papadum
- Mango Rice Pudding

38.00 per guest

**Nuevo Latino**
- Served hot
- Lime Cured Salmon
- Chipotle Garlic Rubbed Sirloin, Cilantro Mojo
- Vegetable Paella
- Frisée, Roasted Poblano Peppers, Mango Vinaigrette
- Hearts of Palm and Pickled Onion Salad
- Fried Plantains, Papaya Chili Relish
- Pan De Queijo
- Tres Leches

39.00 per guest
# Plated Lunch

**Minimum 12 guests.**

<table>
<thead>
<tr>
<th>Two Course</th>
<th>Three Course</th>
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<tbody>
<tr>
<td>30.00 per guest</td>
<td>35.00 per guest</td>
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</tbody>
</table>

## First Course

**Select 1**

- **Chilled Gazpacho with Crab, Avocado & Corn**
- **Green Pea Soup, Mint Crème Fraiche, Pea Shoots**
- **Spinach Salad, Candied Pecans, Citrus, Grapefruit Vinaigrette**
- **Bibb Lettuce, Upland Cress, Toasted Hazelnuts, Blue Cheese, Sherry Vinaigrette**
- **Tomato & Goat Cheese Tart, Chervil Salad**
- **Chopped Farmers Market Vegetable Salad, Baby Greens, Parmesan, White Balsamic Vinaigrette**
- **Wedge of Romaine Lettuce, Bacon, Charred Tomato, Paprika Mustard Dressing**
- **Red & Gold Beet Salad, Cardamom Oranges, Feta Cheese**
- **Endive & Heirloom Apple Salad, Smoked Bacon, Maytag Blue Cheese, Candied Pecans**
- **Mixed Lettuce, Greens, Haricots Verts, Roasted Tomatoes, Goat Cheese, Croutons, Herb Dressing**
- **Shrimp Cocktail, Horseradish Cocktail Sauce** +5.00 per guest

## Main Course

**Select 1**

- **Lemon Thyme Roast Chicken Breast, Fingerling Potato Salad, English Peas, Small Onions**
- **Sesame Crusted Salmon, Soy Glaze, Cellophane Noodles, Bok Choy & Shiitake**
- **Chicken Milanese, Wild Arugula, Parmesan Reggiano, Lemon Relish**
- **Chili Mango Glazed Pork Tenderloin, Edamame Rice, Pea Shoot and Radish Salad**
- **Grilled Beef Tenderloin, Char-grilled Squash, Sauce Vert**
- **Mushroom Risotto, Goat Cheese Fritter, Herbs (Vegan)**
- **Grilled Shrimp, Nicoise Salad, Potato, Haricot Verts, Tomato, Olive, Fennel**
- **Cobb Salad, Smoked Turkey, Avocado, Tomato, Hard Boiled Egg, Blue Cheese, Pancetta, Lettuce**
- **Jumbo Lump Crab Cake, Upland Cress, Asparagus, Ground Mustard** +5.00 per guest

## Desserts

**Select 1**

- **Tropical Fruit & Berries, Mint Syrup**
- **Fruit Sorbets, Almond Cookie**
- **Boston Cream Pie**
- **White Chocolate Raspberry Cheesecake, Blood Orange Coulis, Dark Chocolate Cocoa Nibs**
- **Key Lime Tart, Raspberry Sauce, Whipped Cream**
- **English Trifle, Forest Berries, Vanilla Cream, Caramel Sauce**
- **Apple Tart, Cinnamon Crème Fraiche, Burnt Sugar Sauce**
- **Fresh Fruit Tart**
Minimum 12 guests.

Two Course  25.00 per guest
Three Course  29.00 per guest

First Course
Select 1
Mixed Greens, Fresh Herbs, Balsamic Vinaigrette
Classic Caesar Salad, House-Made Croutons, Parmesan
Baby Spinach, Cranberries, Goat Cheese, Apricots, Frisée, Lemon Vinaigrette
Grilled Asparagus, Radicchio, Carrots, Vincotto

Main Course
Select 1
Simply Roasted Chicken or Salmon, Tri-Color Quinoa, Olive Oil Poached Grape Tomato, Charred Baby Carrot
Citrus Spice Chicken or Salmon, Black Bean, Lentil, Avocado Salad, Red Pepper Coulis
Five Spice Rubbed Chicken or Salmon, Asian Chop Salad, Yuzo, Ginger Vinaigrette
Lemon Thyme Chicken or Poached Salmon, Tomato Relish, Fingerling Potato Salad, Haricots Verts, Grilled Asparagus, Herb Mayonnaise
Middle Eastern Style Roasted Chicken or Salmon, Tabbouleh Salad, Olive, Cucumber, Tomato, Harissa Vinaigrette
Herb Roasted Chicken or Salmon, Wheatberry Salad with Dried Currants, Grilled Carrots, Champagne Vinaigrette
Roasted Beef or Chicken, Corn Salsa, Citrus Slaw, Chimichurri, Tostones

Desserts
Select 1
Boston Cream Pie
New York Style Cheesecake, Raspberry Coulis
Meyer Lemon Pucker
Sliced Seasonal Fruit Plate
Cookies, Assorted Mini Tarts, served family style
Custom Buffet


Two Main Course Selections 37.00 per guest
Three Main Course Selections 45.00 per guest

Salads (choose 2)
Local (when available) Field Greens, Heirloom Carrots, Roasted Tomatoes, Herb Vinaigrette
Baby Romaine Lettuce Salad, Parmesan Crisp, Crisp Prosciutto, Aged Red Wine
Vinaigrette Dressing
Gem Lettuce, Endive, Ruby Grapefruit, Shaved Fennel, Pine Nuts, Champagne Vinaigrette
Baby Spinach Salad, Spiced Pecans & Blue Cheese, Lardons, Balsamic Vinaigrette
Heirloom Tomato, Marinated Artichoke, Mozzarella, Arugula, Balsamic Vinegar & Olive Oil

Antipasti Selections (choose 1)
Charred Zucchini, Tomato, Kalamata Olive, Feta, Mint Salad
Broccoli Rabe with Garlic & Lemon
Couscous Salad, Preserved Lemons & Almonds Penne
Toasted Orzo, Kalamata Olives, Garbanzo Beans, Grilled Asparagus, Minted Basil Sherry
Vinaigrette
Asparagus with Pine Nuts & Parmesan
Fresh Tomato, Mozzarella, Balsamic, Basil Oil

Main Courses:
Roast All-Natural Chicken, Sautéed Wild Mushrooms & Shallots, Thyme Jus
Orange Rosemary Glazed Chicken, Crispy Brussels Sprout Leaves
Roasted Skuna Bay Salmon, Olives, Tomato & Capers
Lemon Herb Crusted North Atlantic Cod, Sautéed Greens
Artichokes & Shrimp Farfalle, Crushed Fresh Tomato, Zucchini, Mint
Garlic & Rosemary Crusted Pork Loin, Pearl Onions, Madeira Wine Sauce
Braised Beef Brisket, Root Vegetables, Cipollini Onions, Burgundy, Rosemary Jus
Pepper Crusted Sirloin of Beef with Tomato Confit & Horseradish Cream
Grilled Tofu Black Bean Sauce, Asian Vegetables (Vegan)
Quinoa Stuffed Bell Pepper (Vegan)
Roasted Ped Pepper Lentil and Barley Risotto, Wild Mushroom, Crispy Kale (Vegan)

Sides (choose 2)
Cheddar Potato Gratin
Roasted New Potato, Bay Leaf, Fleur de Sel Haricots
Jeweled Basmati Rice
Saffron Vegetable Paella
Mascarpone Herb Polenta
Roasted Plum Tomato with Balsamic Glaze
Grilled Eggplant with Feta & Mint
Roasted Root Vegetables with Truffle Oil
Melody of Rosemary Seasonal Vegetables
Stir Fried Asian Vegetables, White Soy Sauce
Haricot Verts with Almonds
Dessert (choose 1)
Fruit Cobbler with Honey Crème Anglaise
Sliced Fresh Fruit and Berries, Vanilla Syrup
New York Cheese Cake with Blueberry Compote
Chocolate Devil’s Food Cake
Chai Glazed Poached Pears, Caramel Sauce, Cinnamon Whipped Cream
## Reception Stations

Minimum 20 guests.

**Table Top Bites**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Crudités with Assorted Dips</td>
<td>8.00</td>
</tr>
<tr>
<td>Creamy Stilton, Herbed Ranch and Sauce Vert</td>
<td></td>
</tr>
<tr>
<td>Artisanal Cheese Board with Crostini &amp; Breads</td>
<td>12.00</td>
</tr>
<tr>
<td>Spanish - Manchego, Drunken Goat Cheese, Cabrales</td>
<td></td>
</tr>
<tr>
<td>French - Petite Basque, Bleu de Chevre, Morbier</td>
<td></td>
</tr>
<tr>
<td>Italian - Pecorino Toscano, Aged Provolone, Gorgonzola</td>
<td></td>
</tr>
<tr>
<td>New England - Grafton cheddar, Great Hill Blue, Fiddlehead Tomme</td>
<td></td>
</tr>
<tr>
<td>Bruschetta Station with Assorted Croustades &amp; Toppings</td>
<td>9.00</td>
</tr>
<tr>
<td>Tomato Mozzarella, Olive Tapenade, White Bean &amp; Prosciutto</td>
<td></td>
</tr>
<tr>
<td>Selection of Dried &amp; Cured Meats with Marinated Olives</td>
<td>12.00</td>
</tr>
<tr>
<td>Toasted Pita Station with Assorted Dips</td>
<td>8.00</td>
</tr>
<tr>
<td>Roasted Red Pepper Dip, Artichoke Dip, Hummus and Baba Ghanoush</td>
<td></td>
</tr>
<tr>
<td>Country Pate, Cornichons, Whole Grain Mustard</td>
<td>8.00</td>
</tr>
</tbody>
</table>

**Bar Snacks**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 selection</td>
<td>5.00</td>
</tr>
<tr>
<td>3 selections</td>
<td>8.00</td>
</tr>
<tr>
<td>Spiced Nuts</td>
<td></td>
</tr>
<tr>
<td>Truffled Popcorn</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Almonds</td>
<td></td>
</tr>
<tr>
<td>Spicy Cashews</td>
<td></td>
</tr>
<tr>
<td>Wasabi Peas</td>
<td></td>
</tr>
<tr>
<td>Plantain Chips, Chili Salsa</td>
<td></td>
</tr>
<tr>
<td>Parmesan Cheese Straws</td>
<td></td>
</tr>
<tr>
<td>Fried Olives</td>
<td></td>
</tr>
</tbody>
</table>
Reception Stations

Minimum 20 guests.

Tapas Bar

Served with (in addition to 5 Selected Items)
Grilled Tomato Bread, Marinated Olives, Spicy Roasted Almonds

Select 5 items
- Patatas Bravas, Smoked Tomato Paprika
- Tortilla Espanola, Romanesco
- Chorizo Paella
- Chicken Pinchos with Rosemary
- Shishito Peppers, Sea Salt
- Serrano Ham
- Roasted Peppers, Asparagus, Leeks, Chickpeas, Lemon, Olive Oil
- Marinated Baby Artichokes, Lemon Oil
- Spanish Cheeses with Membrillo Paste
- Baked Goat Cheese, Spanish Tomato Sauce, Grilled Bread
- Shrimp with Garlic, Sherry, Parsley
- Calamari, Chickpea & Chorizo Salad

25.00 per guest

Dim Sum

Served with (in addition to 5 Selected Items)
Chinese Vegetable “Crudités” - Dipping Sauces: Cilantro Plum Hoisin; Soy with Pickled Radish; Sweet Chili, Sesame & Soy with Ginger; Low Sodium Soy Sauce

Select 5 items
- Crispy Sesame Chicken, Ginger Hoisin Sauce
- Stir Fried Chicken Lettuce Cups, Thai Basil Orange & Pine Nuts
- Vegetable Spring Rolls
- Steamed Pork Shumai
- Grilled Shrimp in Black Bean Sauce
- Vegetable Pot Stickers

25.00 per guest

Cheese Tasting Table

Assortment of Cheese from Europe & the United States
- Quince Paste, Fig Cake, Bread Sticks, Flat Bread

12.50 per guest

Crostini Table

- Grilled Focaccia, Toasted Baguette, Toasted Pita
- Pissaladiere (Caramelized Onion Tart)
- White Bean Brandade, Hummus, Baba Ghanoush, Olive Tapenade
- Marinated Olives

10.00 per guest
Reception Stations

Minimum 20 guests.

**Ceviche & Sushi Bar**
Select 2 types of Ceviche 35.00 per guest
- White Fish Ceviche
- Ecuadorian Tuna Ceviche
- Scallop Ceviche, Lime, Red Onion, Cilantro
- Peruvian Style Shrimp Ceviche
  - Plantain Chips, Yucca Fries, Taro Chips

**Sushi**
- California Rolls, Eel & Cucumber Rolls
- Dragon Roll with Avocado, Spicy Tuna Rolls, Salmon, Hamachi, Tuna Nigiri

**Japanese Station** 30.00 per guest
- Nigiri Sushi, Rolls, Te-Maki and Sashimi Edamame Dumplings, Ginger Soy
- Yakitori Grilled Chicken
- Soba Noodle Salad, Crisp Vegetables, White Soy, Shiso
Reception Stations

Minimum 20 guests.

**Tuscan Cocktail Buffet**  
*Served with*
Crostini with Toppings: Tomato Mozzarella, Olive Tapenade, White Bean Brandade Mediterranean Olives, Assorted Flatbreads, Sliced Baguettes, Focaccia

**Select 5 additional items**
Prosciutto di Parma, Selection of Dried & Cured Sausages  
Bocconcini, Roasted Pepper, Tomato Salad  
Arugula Salad, Pecorino Cheese, Pink Peppercom, Honey Wildflower Vinaigrette  
Broccoli Rabe  
Braised Artichokes with Lemon  
Eggplant Caponata  
Marinated Mushrooms  
Italian Cheeses, Truffle Honey, Fig Jam

**Dinner on the Charles**  
*Select 5 items*
Rosemary-Crusted Lamb, Corn Chow Chow, Raisin Mustard  
Roast King Salmon, Citrus-Dill Aioli, Tomato-Cucumber Relish  
Jumbo Lump Crab Cakes  
Shave Fennel Salad with Orange, Piquillo Peppers & Red Onion  
Grilled Asparagus with Almonds  
Roasted Portobello Mushroom with Feta Cheese  
Artisan Rolls & Flatbreads

**Chinese Station**  
*Select 5 items*
Served with
Lo Mein Noodle Salad, Shiitake Mushrooms or Vegetable Fried Rice  
Fresh Ginger, Soy Dipping Sauce, Duck Sauce, Hot Mustard, Fortune Cookies

**Select 5 additional items**
Steamed Vegetable & Pork Dumplings  
Spicy Shrimp & Chinese Cabbage Salad  
Shar Chi BBQ Chinese Pork  
Szechuan Beef Stir Fry  
Grilled Tofu, Crisp Shallots, Black Bean Dressing  
Peking Duck Wrapped in Scallion Pancakes

**Pasta Station**  
*Select 2 pastas*
Served with Bread Sticks, Parmesan Cheese, Olives, Red Pepper Flakes
Reception Stations

**Carving Station**

I.  
Roasted Salmon, Cucumber, Dill and Mango Salsa  
Salt Roasted New Potatoes, Fresh Herbs  
Grilled Red and Yellow Tomato Salad  
Flavored Flatbreads  
18.00 per guest

II.  
Anise Brined Roast Turkey Breast  
Cranberry Orange Relish  
Apple and Cornbread Stuffing  
Grilled Seasonal Vegetables  
Small Parker House Rolls  
15.00 per guest

III.  
Black Pepper Crusted Filet of Beef, Wild Mushroom-Merlot Sauce  
Parmesan Potato Gratin  
Haricots Verts, Almonds, Tarragon Butter  
Small Rolls  
20.00 per guest

**Raw Seafood Bar**  
Market Pricing  
Oysters & Clams on the Half Shell  
Poached Gulf Shrimp  
Seared Sea Scallops  
Tuna Ceviche  
Steamed Mussels  
Classic Cocktail Sauce, Spicy Remoulade  
Lemons, Fresh Horseradish, Lemon Basil Sauce, Mignonette Sauce

**Desserts**  
14.00 per guest  
Miniature Pastries and Tarts  
Freshly Baked Cookies Miniature Dessert Cups  
Chocolate Dipped Fruits  
Seasonal Fresh Berries  
Coffee, Decaffeinated Coffee

**Shortcake Station**  
16.00 per guest  
Homemade Warm Sugared Biscuits  
Strawberries  
Peaches - Seasonal  
Berries Mango  
Coulis Berry Coulis  
Bourbon Crème Anglaise  
Whipped Cream
Passed Hors D’ Oeuvres

Selection of 6 for 1 hours  20.00 per guest
Selection of 6 for 2 hours  35.00 per guest
Minimum 20 guests

Seafood
California Sushi Rolls, Soy Dipping Sauce
Jumbo Lump Crab Cakes, Lemon Remoulade
Shrimp Cocktail, Lime Cocktail Sauce
Mini New England Lobster Roll
Tuna Tartare, Five Spice, Pickled Tumips, Pappadam
Seared Tuna on Rice Cracker, Cucumber & Radish Salad, Tobiko Caviar
Ginger Shrimp Tempura, Sweet Chili Sauce
Diver Bacon Wrapped Scallop, Caramelized Onion Jam
Commeal Crusted Oyster, Celery Root Puree,
Bacon Wrapped Scallop, Caramelized Onion Jam
Shrimp Satay, Thai Honey Citantro
Sweet Potato Latke, Smoked Salmon, Dill Crème Fraiche
Lobster Arancini, Meyer Lemon Aioli

Vegetarian
Gorgonzola & Fig Profiterole
Potato Samosa, Mango Chutney (Vegan)
Gluten Free Vegetable Spring Rolls, Mustard Chili Sauce
Warm Corn & Goat Cheese Fritter, Tomato Jam
Crisp Portobello Fries, Roast Garlic Aioli (Vegan)
Black Bean Cake with Guacamole Dip (Vegan)
Heirloom Tomato Bruschetta, Fresh Ricotta, Basil Puree
Eggplant Caponata, Zucchini, Crisp (Vegan)
Blue Cheese Stuffed Date
Red Bliss Potato, Crème Fraiche, Caviar
Ratatouille Stuffed Baby Portobello Mushroom (Vegan)
Red Wine Poached Pears, Brie, Micro Arugula, Flatbread
Sweet Potato Latke, Apple & Fennel Slaw (Vegan)

Meat
Beef Carpaccio on Crostini, Dill & Dijon Aioli,
Chorizo & Manchego Arepas, Sauce Vert
Smoked BBQ Pulled Pork, Chipotle Aioli
Cheddar Biscuit,
Flat Iron Steak, Chimichurri Sauce on Plantain Chip
Miniature Beef Wellington
Herb Marinated Lamb Kabob, Yogurt Dipping Sauce
Chinese Steamed Bun, Szechuan Beef, Pickled Lotus Root
Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish
Marmalade
Pomegranate Currant Glazed Short Rib, Wasabi Spaetzle

Poultry
Chicken Spring Roll, Orange Mint Sauce
Sesame Crusted Chicken, Plum Sauce
Hoisin Glazed Duck & Scallion Pancake
Buffalo Chicken Wonton, Stilton Cheese
Grape & Almond Chicken Salad, Red Endive
Five Spice Roasted Duck, Scallion, Wonton Crisp
Miniature Chicken Pot Pie
Truffle Chicken Croquettes, Garlic Aioli
Chicken Tandoori, Phyllo Cup, Raita
BBQ Chicken & Cilantro Flatbread,
Plated Dinner

Includes Rolls, Butter & Coffee. Minimum 12 guests.

Three Course 56.00 per guest
Four Course 64.00 per guest

Starter
Select One
Classic Lobster Bisque
Roasted Red Pepper Corn Chowder (Dairy & Gluten Aware)
Green Curry Coconut Soup (Dairy & Gluten Aware)
Shaved Parma Ham, Root Remoulade, Wild Arugula, Aged Balsamic
House Cured Salmon, Chilled Avocado Soup, Beet Root & Chive Dressing
Peppered Yellow Fin Tuna Loin, Honeydew Salad, Pink Pepper Gastrique, Candied Cashew
Pan Seared Diver Scallops, Creamy Polenta, Vanilla Brown Butter, Amaranth Cress
Peppered Yellow Fin Tuna Loin, Honeydew Salad, Pink Pepper Gastrique, Candied Cashew
Pan Seared Diver Scallops, Creamy Polenta, Vanilla Brown Butter, Amaranth Cress
Shrimp Cocktail, Horseradish Cocktail Sauce 5.00 per guest
Sashimi of Hamachi, Fava Bean Puree, Yuzu Dressing, Wasabi Cress
Goat Cheese & Sundried Tomato Tart, Heirloom Spinach, Olive Pâté, Aged Cava
Deconstructed Cobb Salad, Poached Chicken, Pancetta Crisp, Baby Romaine, Blue Cheese, Tomato-Chipotle Mayonnaise
Classic Caesar Salad, Baby Romaine, Marinated Anchovies, Blistered Tomato, Caesar Dressing
Spinach Salad with Pears, Goat Cheese, Candied Walnuts and Lemon-Honey Vinaigrette
Baby Arugula, Grapefruit, Pine Nuts, Pecorino, Blue Cheese, Tomato-Chipotle Mayonnaise

Intermediate Course
Wild Garlic Risotto, Petite Vegetables, Shaved Parmesan, Beet Tops
Confit Long Island Duck, Gruyere Crisp, Mustard & Dill Spaetzle, French Onion Consommé
Maryland Jumbo Lump Crab Cake, Frisée & Radicchio Salad, Espelette Remoulade
Glazed Berkshire Pork Belly, Shredded Daikon & Mango, Sweet Barbeque Glaze, Chermoula
Marinated Salmon, Cucumber & Mango Salad, Yogurt-Mint Sauce
Wild Mushroom & Gruyere Tart, New Season Asparagus, Chive
Continued

**Main Course**

**Select One**

**Roasted Chicken, Parmesan Polenta, Wild Mushroom, Sautéed Spinach, Rosemary Jus**

**Fruitwood**

**Grilled Organic Chicken, Sweet Peas, Roasted Fingerling Potatoes and Cipollini Demi**

**Olive Oil Poached Chicken Breast, Tricolor Quinoa, Corn, Green Peas, Asparagus & Rosemary Jus**

**Mid-Atlantic Swordfish, Herb de Provence New Potatoes,**

**Heirloom Baby Carrots, Micro Herbs, Caper Beurre Blanc**

**Miso Cod, Chili Orange Scented, Rice noodles, Bok Choy, Ginger Yuzu Emulsion**

**Roasted Skuna Bay Salmon, Fennell Potato Puree, Dill Glazed Cucumbers,**

**Roasted Pepper Coulis**

**Poached Artic Char, Creamed Pearl Barley, Massachusetts Asparagus, Chive Blossom,**

**Smoked Quail’s Egg**

**Crispy Skin Sea Bass Pavé, Beluga Lentils, Roasted Baby Tumips, Carrot-Coriander Sauce**

**Lamb Osso Buco, Tomato Orzo, Lemon Parsley Gremolata**

**Beef Striploin Florentina, Roasted Yukon Potato, Porcini Jus**

**Grilled New York Sirloin, Crushed Fingerling Potatoes, Black Garlic Rapini, Four Peppercorn Sauce**

**Roasted Beef Tenderloin, Parsnip & Rutabaga Gratin, Caramelized Brussel Sprouts,**

**Bordelaise Sauce (add $6.00 Per person)**

**Main Course – Duo Entrée Options**

**Citrus Brined Chicken, Grilled Shrimp, Preserved Lemon Cous Cous, Sautéed Greens,**

**Horseradish Tomato Chutney (add $6.00 Per person)**

**Beef Striploin, Roasted Artic Char, Dill Fingerling Potatoes, Haricot Vert, Shallot & Herbed Butter (add $6.00 Per person)**

**Beef Short Rib and Pan – Seared Scallops Horseradish Mashed Potato, Grilled Baby Vegetables, Thyme Jus (add $8.00 Per person)**

**Vegetarian Alternate**

**Select One**

**Cheese Tortellini, Pea Puree, Horseradish Jus, Pea Shoots**

**Falafel, Roasted Red Beet Fattoush, Basmati Rice Pilau, Yogurt Mint Vinaigrette (Dairy & Gluten Aware)**

**Eggplant Rollatini, Grilled Asparagus, Heirloom Tomato & Basil (Dairy & Gluten Aware)**

**Dairy Free Risotto, Roasted Spring Vegetables, Grilled Baby Leeks (Dairy & Gluten Aware)**

**Grilled Portobello, Squash Tian, Sautéed Spinach, Smoked Tomato Fondue (Dairy & Gluten Aware)**
### Plated Dinner

**Dessert**

<table>
<thead>
<tr>
<th>Option</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Triple Chocolate, Raspberry Cream Cake, Pistachio Truffle, Dark Chocolate Sauce</td>
<td>Tahitian Vanilla Bean Panna Cotta, Port Balsamic, Cherries, Dark Chocolate</td>
</tr>
<tr>
<td>Pear &amp; Almond Tart, Lavender Ice Cream, Honey Sauce,</td>
<td></td>
</tr>
<tr>
<td>Lemon Cheesecake, Coconut Macaroon Crust, Berry Coulis (Gluten Aware)</td>
<td></td>
</tr>
<tr>
<td>Chocolate Salted Caramel Tart, Bloody Orange Coulis, Vanilla Crème Fraîche</td>
<td></td>
</tr>
<tr>
<td>Sticky Toffee Pudding, Stewed Dates, Caramel Sauce, Crème Fraîche</td>
<td></td>
</tr>
<tr>
<td>French Apple Tatin, Tahitian Vanilla Ice Cream, Calvados &amp; Raisin Syrup</td>
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</tr>
<tr>
<td>Strawberry &amp; White Chocolate Mousse, Citrus Coulis, Berry Caviar (Gluten Aware)</td>
<td></td>
</tr>
<tr>
<td>Reves du Chocolate - Decedent Flourless Chocolate Cake, Chocolate Ganache, Key Lime Tart, Mango Coulis</td>
<td></td>
</tr>
</tbody>
</table>

**Wine Service with Dinner**

- House White Wine & House Red Wine served with Dinner
  - **24.00 per bottle**

**Premium Wine Service with Dinner**

- Premium White Wine & Premium Red Wine served with Dinner
  - **37.00 per bottle**
# Beverage Service

## Soft Drinks

<table>
<thead>
<tr>
<th>Time</th>
<th>Cost per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>5.00</td>
</tr>
<tr>
<td>Two Hours</td>
<td>8.00</td>
</tr>
<tr>
<td>Three Hours</td>
<td>10.00</td>
</tr>
<tr>
<td>Four Hours</td>
<td>13.00</td>
</tr>
<tr>
<td>Five Hours</td>
<td>15.00</td>
</tr>
</tbody>
</table>

- Coke
- San Pellegrino Sparkling Water
- Diet Coke
- Dasani Water
- Sprite
- Cranberry & Orange Juice
- Ginger Ale

## Beer & Wine

<table>
<thead>
<tr>
<th>Time</th>
<th>Cost per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>11.00</td>
</tr>
<tr>
<td>Two Hours</td>
<td>15.00</td>
</tr>
<tr>
<td>Three Hours</td>
<td>19.00</td>
</tr>
<tr>
<td>Four Hours</td>
<td>22.00</td>
</tr>
<tr>
<td>Five Hours</td>
<td>25.00</td>
</tr>
</tbody>
</table>

- Domestic Beer
- 2 House White & 2 House Red Wines
- Imported & Domestic Beer, Hard Cider, Juice, Soft Drinks, Sparkling Water

## Premium Bar

<table>
<thead>
<tr>
<th>Time</th>
<th>Cost per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>16.00</td>
</tr>
<tr>
<td>Two Hours</td>
<td>20.00</td>
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<tr>
<td>Three Hours</td>
<td>23.00</td>
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<tr>
<td>Four Hours</td>
<td>27.00</td>
</tr>
<tr>
<td>Five Hours</td>
<td>30.00</td>
</tr>
</tbody>
</table>

- Absolut
- Johnny Walker Red
- Tanqueray
- Bacardi
- Jim Beam

- 2 House Premium White & 2 House Premium Red Wines
- Imported & Domestic Beer, Hard Cider, Juice, Soft Drinks, Sparkling Water
Beverage Service

Platinum Bar
One Hour: 19.00 per guest
Two Hours: 23.00 per guest
Three Hours: 26.00 per guest
Four Hours: 30.00 per guest
Five Hours: 35.00 per guest

Ketel One  Johnny Walker Black
Bombay Sapphire  Crown Royal
10 Cane Rum  Markers Mark

2 House ‘Platinum’ White & 2 House ‘Platinum’ Red Wines
Imported & Domestic Beer, Hard Cider, Juice, Soft Drinks, Sparkling Water

Toast
Sparkling Wine 7.00 per glass

Cordials, Cognacs and Port
Available upon request, please consult your catering sales manager.
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 10 business days prior to your event to allow us to do preliminary staffing and allow the culinary team to prepare for your function 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 3rd 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. That cost would be assumed by the event. Should you prefer to 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 ppl per table) + Wine Butler per 3 Tables

**BUFFET EVENTS**

- One Waitstaff per 2 Tables (8-10 ppl per table) + Buffet Attendants
- One Buffet Attendant per 50 Guests