CATERING MENU
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BREAKFAST

continental breakfast
15.50 per guest
minimum 12 guests
assorted bagels, muffins & danish
cream cheese, butter, preserves
orange juice, coffee & tea

conference breakfast
17.50 per guest
minimum 12 guests
assorted bagels, muffins & danish
sliced fresh fruit
cream cheese, butter, preserves
orange juice, coffee & tea

better for you breakfast
19.50 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
22.75 per guest
minimum 20 guests
scrambled eggs
bacon & sausage
home fries
shredded cheddar, salsa
fresh fruit salad
bagels & cream cheese
orange juice, coffee & tea

hot breakfast 2
24.75 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
22.50 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 scramble, 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
PLATED BREAKFAST

29.75 per guest
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

BREAKFAST HORS D’OEUVRES

18.00 per guest
minimum 20 guests
selection of five for one half hour

- pomegranate, lime & cranberry shooter
- 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 point, caper crème fraiche
- vegetable frittata, crisp potato disk
- dill egg salad crostini
- smoked salmon blini, crème fraiche & salmon caviar
A LA CARTE  BREAKFAST

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

2.75 each
3.95 each
1.95 each
3.50 each
2.75 each
3.95 each
1.95 each
3.50 each
2.75 each
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3.50 each
2.75 each
3.95 each
1.95 each
3.50 each

pastry basket (minimum 12 guests) 6.25 per guest
includes danish, croissants, muffins, butter & preserves
bagel basket (minimum 12 guests) 5.25 per guest
includes assorted bagels, butter, cream cheese & preserves
smoked salmon (minimum 12 guests) 11.50 per guest
with traditional accompaniments

breakfast sandwiches minimum 20 guests
4.95 each
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

hard boiled eggs (minimum 12 guests) 1.50 each
low fat cottage cheese 2.95 per guest
TODAY’S AGENDA

today’s agenda meeting package
minimum 12 guests, no substitutions please
23.50 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 basket of whole fresh fruit
coffee & tea

BEVERAGES

bottled water 2.65 each
assorted soda 2.65 each
assorted sparkling water 2.65 each
orange, grapefruit or cranberry juice 3.95 per guest
coffee & tea service 3.75 per guest
orange juice, coffee & tea 5.85 per guest
fruit-infused water 2.45 per guest
lemonade & iced tea 2.25 per guest
energy drink 3.95 each
all day beverage service 12.75 per guest
includes coffee & tea service, soda, still & sparkling water
TAKE A BREAK

minimum 15 guests, unless otherwise stated

mid-morning break
12.95 per guest
low fat yogurt & fruit smoothie
fresh fruit & yogurt parfait
fruit-infused water

meeting well break
10.00 per guest
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trail mix, granola bars, protein bars, fresh berries, bananas

candy & snack basket
8.95 per guest
a selection of candy bars, harmony snacks, bags of chips & pretzels

cookies & milk
10.00 per guest
a selection of freshly-baked cookies, skim & chocolate milk, coffee & tea

chips & dips
10.00 per guest
potato & corn chips, salsa, spinach dip, guacamole, lemonade & iced tea

fruit & nut bazaar
12.00 per guest
bowls of almonds, cashews, dried apricots, dried apples, granola & fruit-infused water

apple break
10.00 per guest
seasonal whole apples, apple cider, cheddar cheese, crackers, apple pastry

sweet tooth
8.95 per guest
freshly baked cookies, brownies & blondies, coffee & tea

ice cream sundae bar
10.95 per guest
vanilla, chocolate & strawberry ice cream
hot fudge, butterscotch & strawberry sauce
fresh whipped cream, cherries & assorted toppings

power break
10.95 per guest
superfood snack mix
mocha almond energy bites

green juice
10.00 per guest
celery, green apple, spinach & kiwi

spa break
12.00 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
10.00 per guest
soft baked pretzels, yellow mustard, salted peanuts, kettle corn, assorted soda & bottled water

afternoon in paris
10.00 per guest
minimum 20 guests
assorted parisian macaroons, sliced fresh fruit, coffee & tea

the new englander
10.00 per guest
minimum 20 guests
assorted mini whoopie pies, chocolate covered cranberries, cape cod potato chips, gummy lobsters

afternoon tea
17.95 per guest
minimum 20 guests
a selection of tea sandwiches, scones, miniature pastries, whipped cream, preserves, iced tea, coffee & tea

tea sandwiches (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
À LA CARTE SNACK ITEMS

whole fruit 1.95 each
lara bar 4.25 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
crudités & dips 4.95 per guest
sandwich luncheon
20.95 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
seafood cocktail, capers,
tomato, lettuce, ciabatta

beef
roast beef, boursin, arugula,
horseradish mayo, tomato wrap
roast beef, coleslaw, provolone,
tomato, bulkie roll

vegetarian
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
bbq tofu, red cabbage & papaya
slaw, gluten-free roll

cumin roasted sweet potatoes,
caramelized onions, chipotle
mayo, arugula, spinach wrap
teriyaki tempeh, pickled
vegetables & arugula, whole
wheat wrap

meeting well
22.50 per guest
minimum 12 guests
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cancer society (acs) to
encourage a healthier
workplace. Fundamentally, the
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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
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
25.95 per guest
minimum 20 guests, seasonal
substitutions may apply
baby kale, spinach &
mixed greens
lemon & herb chicken breast

select one additional protein:
bbq tempeh
hard boiled eggs
hot smoked salmon flakes

vegetables: broccoli, tomatoes,
brussels sprouts, red beets,
charred sweet corn
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

vegetarian options

vegan options
BOX LUNCH

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

sandwich box lunch
15.50 per guest
includes choice of sandwich or wrap, baked chips, cookie & bottled water

executive box lunch
17.50 per guest
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
15.50 per guest
includes choice of salad, whole grain roll, cookie & bottled water

executive salad box lunch
17.50 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
romaine lettuce, cucumber, tomato, olives, feta cheese, greek dressing

raf el hanout spiced cauliflower
 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

vegetarian options

vegan options
LUNCH BUFFET

minimum 20 guests
served with assorted breads, sliced fresh fruit, cookies & brownies, assorted soda, still & sparkling water

**Room Temperature Buffet Lunch**
36.00 per guest
select two proteins & four salads

select two items
- ras el hanout spiced chicken breast, harissa
- roasted chicken breast, hoisin-glazed, crispy rice noodles
- red lentil-crusted salmon, arugula, lemon aioli
- poached salmon, preserved lemon, baby beet greens
- grilled sliced flank steak, green beans, balsamic vinaigrette
- grilled polenta with bean cassoulet
- vegetable tajine with stuffed tomato

vegetarian options

**Executive Room Temperature Buffet Lunch**
40.00 per guest
select two proteins & four salads

select two items
- lemon chicken, marinated olives, pine nuts
- rosemary roasted chicken, fennel relish
- cedar plank roasted skuna bay salmon, gremolata
- miso-glazed cod, sesame yuzu vinaigrette
- bbq salmon, brown & wild rice salad, peach chutney
- tenderloin of beef, wild mushrooms
- sirloin of beef, horseradish vinaigrette, grilled scallions
- grilled tofu, fermented black beans, chinese long beans, wonton crisp

select four items
- bibb lettuce & endive salad, champagne vinaigrette
- mesclun greens, charred baby carrots, balsamic vinaigrette
- spinach salad, pear, goat 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 & white quinoa salad, dried cranberries, oregano & olive oil
- farfalle pasta, roasted peppers, broccoli, kale, olives & sundried tomato vinaigrette

vegan options
THEME LUNCHES

minimum 20 guests, served hot

**little italy**
33.00 per guest
focaccia
lemon & caper chicken piccata
penne arrabbiata
orecchiette primavera
antipasti plate
fresh mozzarella, beefsteak tomato & basil salad
caeser salad, herb croutons
tiramisu
sliced fresh fruit
assorted soda, still & sparkling water

**asian**
33.00 per guest
stir-fried vegetables
sesame long bean salad
spinach & carrot salad, ginger miso dressing
glass noodle salad with asian vegetables
orange chicken with snow peas
beef & broccoli with oyster sauce
tofu with peppers, onions & black bean sauce
lemon grass jasmine rice
banana spring rolls, caramel sauce
fortune cookies
sliced fresh fruit
assorted soda, still & sparkling water

**mexican**
33.00 per guest
chips & guacamole
mixed greens, mexican bean salad,
roasted poblano & lime vinaigrette
pico de gallo, salsa quemada, sour cream
chicken oaxaca
beef machaca
soft & hard tacos
cilantro rice
black beans
tres leches cake
sliced fresh fruit
assorted soda, still & sparkling water

**indian**
38.00 per guest
mung bean sprout salad, black garbanzo, sweet potato,
tamarind vinaigrette
roasted cauliflower salad, mustard tomato vinaigrette
chicken haryali (chicken in spinach cream sauce)
goan fish curry
masala confetti rice, dried fruits & nuts
dal makhani (black lentils, red beans, aromatic spices)
rajma masala (kidney bean stew with curried spices)
paneer
mango chutney, mint chutney, cucumber raita
naan, papadum
mango rice pudding
sliced fresh fruit
assorted soda, still & sparkling water

✈ vegetarian options
✈ vegan options
THEME LUNCHES CONTINUED

nuevo latino
39.00 per guest
lime cured salmon
chipotle garlic-rubbed sirloin, cilantro mojo
arroz con gandules (rice with pigeon peas)
black bean, charred corn & avocado salad
kale & quinoa salad, goji berries & guava vinaigrette
fried plantains with papaya chili relish
pan de queijo
tres leches cake
sliced fresh fruit
assorted soda, still & sparkling water

thai
35.00 per guest
glass noodle salad with pomelo, bean sprout, papaya & thai basil
green papaya & carrot salad with tomato, sweet peppers & tamarind vinaigrette
thai beef salad with watercress, tatsoi, orange & peanuts
chicken & eggplant with green curry sauce
stir fried tofu with coconut curry sauce
bangkok fried rice with tomato, asparagus & scallion
tapioca pudding with pineapple & basil
sliced fresh fruit
assorted soda, still & sparkling water

▼ vegan options

cuban
35.00 per guest
butter leaf lettuce, hearts of palm, avocado, balsamic vinaigrette
roasted tomato tortilla soup with cilantro cream
tomato & green onion in corn tostada shell with lime-cilantro vinaigrette
cumin scented roasted yucca & sweet potatoes
bistec de palomilla (grilled new york steak, orange & cuban chimichurri)
arroz con pollo (chicken with rice & sofrito)
sweet plantain with cinnamon, agave & toasted papitas
sliced fresh fruit
assorted soda, still & sparkling water
PLATED LUNCH

minimum 12 guests
includes assorted bread, rolls, coffee & tea

two courses 32.00 per guest
three courses 37.00 per guest

first course
select one
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
endive & heirloom apple salad, smoked bacon, maytag blue cheese, candied pecans
mixed greens, haricot vert, roasted tomatoes, goat cheese, croutons, herb dressing
chopped farmer’s market vegetable salad, baby greens, parmesan, white balsamic vinaigrette
wedge of romaine lettuce, bacon, charred tomato, paprika mustard dressing
tomato & goat cheese tart, chervil salad
red & gold beet salad, cardamom oranges, feta cheese
shrimp cocktail, horseradish cocktail sauce

additional 5.00 per guest

main course
select one
poultry
pan-roasted organic chicken, preserved lemon, potato purée, haricot vert, espelette pepper jus
roasted chicken, seasonal vegetables, wild mushroom risotto, thyme jus
seafood
pan-seared artic char, sweet corn risotto, grilled baby vegetables, caper, tomato nage
cod with potato purée, spring vegetables & wild mushroom broth
salmon with leek confit, oven dried tomato & roasted garlic sauce
meat
chili mango-glazed pork tenderloin, edamame rice, pea shoot & radish salad
grilled szechwan sirloin, bok choy, baby peppers, wasabi potato purée
grilled skirt steak, roasted fingerling potatoes, haricot vert & red wine reduction
vegetarian
mushroom risotto, goat cheese fritter, herbs
marinated tofu, rice noodles & crisp vegetables, yuzu, tamari drizzle
stuffed portobello, sweet potato, roasted cauliflower, sautéed kale, red pepper purée

dessert
select one
tropical fruit & berries, mint syrup
fruit sorbets, almond cookie
english trifle, forrest berries, vanilla crème, caramel sauce
new york cheesecake, passion fruit curd, raspberry sauce
apple tart, cinnamon crème fraiche, burnt sugar sauce
fresh fruit tart
white chocolate, strawberry mousse, citrus coulis, berry caviar
flourless chocolate cake, blackberry coulis

vegetarian options
vegan options
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.
ROOM TEMPERATURE PLATED LUNCH

minimum 12 guests
includes assorted bread, rolls, coffee & tea

two courses  27.00 per guest
three courses  31.00 per guest

first course
select one
mixed greens, fresh herbs, roasted tomatoes, balsamic vinaigrette
classic caesar salad, house-made croutons, parmesan
baby spinach, cranberries, goat cheese, apricots, frisée, lemon vinaigrette
greek salad, olive, tomato, cucumber, feta, oregano vinaigrette
haricot vert salad, smoked goat cheese, baby greens, roasted tomato, preserved lemon vinaigrette
baby kale, roasted pears, watermelon radish, toasted pecans, smoked blue cheese, smoked pepper vinaigrette

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

seafood
pan-seared mahi, singapore rice noodles, red cabbage & seaweed slaw, ginger, scallion
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
grilled beef striploin, bean cassoulet, roasted baby peppers, sauce vert
grilled flank steak, fingerling potato salad, haricot vert, smoked pepper aioli
vegetarian
lentil & herb stuffed baby bell peppers, carrot ginger purée, parsley emulsion
black bean falafel, tomato cucumber salad, harissa & sauce vert

dessert
select one
boston cream pie
lemon meringue & vanilla cake, lemon curd, lemon mousse, toasted meringue
sliced seasonal fruit plate
cookies, assorted mini tarts (served family style)
new york cheesecake, passion fruit curd, raspberry coulis
flourless chocolate cake, blackberry coulis

vegetarian options
vegan options
CUSTOM BUFFET

minimum 20 guests
includes assorted bread, rolls, coffee & tea

two main course selections 38.00 per guest
three main course selections 45.00 per guest

soup & salad
select two
roasted tomato soup, basil oil
garden vegetable soup, nut-free herb pesto
traditional vegetable wonton soup, ginger & scallions
local field greens, heirloom carrots, roasted tomatoes,
herb vinaigrette
gem lettuce, endive, ruby grapefruit, shaved fennel, pine nuts,
champagne vinaigrette
shaved fennel, arugula, charred baby carrot, marinated mushrooms,
balsamic 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, sautéed wild mushrooms & shallots,
thyme jus
grilled chicken with olives, tomatoes, capers & tarragon
stuffed chicken breast with spinach, fontina, sundried tomato,
thyme jus
seafood
roasted skuna bay salmon, carrot-ginger purée,
lemon-caper gremolata
lemon herb-crusted north atlantic cod, sautéed greens
garlic & rosemary-crusted pork loin, pearl onions, madeira wine sauce
beef
braised beef brisket, root vegetables, cipollini onions, burgundy,
rosemary jus
pepper-crusted beef sirloin with tomato confit & horseradish cream
vegetarian
grilled tofu, black bean sauce, asian vegetables
quinoa stuffed bell pepper
twice-baked yukon gold potato, curried peas, coriander, jalapeno

vegetarian options
vegan options
sides
select two
potato gratin, gruyère, caramelized onions
roasted new potato, bay leaf, fleur de sel
yukon & sweet potato mash
jeweled basmati rice
saffron vegetable paella
mascarpone herb polenta
brussels sprouts, olive oil, maple, fines herbs
roasted root vegetables, truffle oil
roasted harvest vegetables, orange, crispy sage
stir-fried asian vegetables, white soy sauce
haricot vert with almonds

dessert
select one
seasonal fruit cobbler with honey crème anglaise
bread pudding, banana brûlée, bourbon caramel sauce
sliced fresh fruit & berries, vanilla syrup
lemon torte, macerated berries
chocolate devil’s food cake
chai-glazed poached pears, caramel sauce,
cinnamon whipped cream
RECEPTION STATIONS

minimum 20 guests

tabletop bites
8.00 per guest
garden crudités with assorted dips
creamy stilton, herbed ranch & sauce vert

cheese tasting table
13.00 per guest
assortment of european & american artisanal cheeses
quince paste, apricot mustard, grape clusters

artisanal cheese board
15.00 per guest
quince paste, local honey
dried fruit, roasted nuts, grape clusters

select one
spanish: manchego, drunken goat cheese, cabrales
french: petite basque, comté, morbier
italian: pecorino toscano, aged provolone, gorgonzola
new england: grafton cheddar, great hill blue, fiddlehead tomme

crostini table
11.00 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 & cured meats with marinated olives
12.00 per guest
country pâté, cornichons, whole grain mustard
9.00 per guest

toasted pita station with assorted dips
9.00 per guest
roasted red pepper hummus
artichoke dip
lemon hummus

bar snacks
1 selection 5.00 per guest
3 selections 8.00 per guest
spiced truffle nuts
popcorn
cinnamon almonds
spicy cashews
wasabi peas
plantain chips
chili salsa
parmesan cheese straws
fried olives
tapas bar
26.00 per guest
garlic & herb roasted focaccia bread
marinated olives
spicy roasted almonds
fried shishito
select five
flamenco eggs
herb & 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

vegan 20.00 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
soy nuggets with 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
25.00 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
assorted olives

japanese station
31.00 per guest
nigiri sushi
maki & sashimi
edamame dumplings
ginger-soy
yakitori grilled chicken
wakame & furkaki fried rice
soba noodle salad, crisp vegetables, white soy, shisho
fried tofu, peppers & scallion

vegan options
made without gluten options

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RECEPTION STATIONS CONTINUED

dim sum
26.00 per guest
chinese vegetable crudité
dipping sauces: cilantro-plum, hoisin, sweet thai chili, sesame & soy ginger, low-sodium soy sauce
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
36.00 per guest
california roll
eel & cucumber roll
dragon roll with avocado
spicy tuna roll
salmon, hamachi & tuna nigiri
served with plantain chips, yucca fries, taro chips
select two
white fish ceviche
ecuadorian tuna ceviche
scallop ceviche, lime, red onion, cilantro
peruvian style shrimp ceviche
papaya, coconut & lime ceviche

slider bar
23.00 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
28.00 per guest
avocado, black bean & bell pepper salad, cumin vinaigrette
island rice with black eyed peas, coconut, grilled pineapple
churrasco steak, chimichurri & mango chutney
spicy jerk chicken, black bean stew
fried plantain with brown sugar & butter

taco station
28.00 per guest
choice of hard shell, flour or corn tortilla
black beans & rice
salsa quemada
tomatillo salsa
select two
fried tilapia with spicy cabbage, jalapeno slaw, chipotle mayo & cilantro vinaigrette
chicken machaca, black bean & roasted corn salsa, avocado aioli
bbq tempeh or tofu, mango salsa, scallion & cilantro

▼ vegan options
dinner on the charles
45.00 per guest
boston bibb, roasted apple, pumpkin seeds & maple vinaigrette
new england clam chowder, old bay oyster crackers
lemon pepper-crusted skuna bay salmon, meyer lemon aioli, sautéed greens
jumbo lump crab cakes
rosemary-crusted lamb, corn chow chow, raisin mustard
roasted rainbow fingerling potatoes, fine herbs
roasted harvest vegetables, orange, crispy sage
artisan rolls & flatbreads

***chinese station***
31.00 per guest
glass noodle salad with asian shiitake mushrooms,
black bean vegetable fried rice
pickled ginger, soy dipping sauce, duck sauce, hot mustard
tomato salad, basil, crisp capers
fortune cookies

***pasta station***
25.00 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
butternut squash ravioli, sage brown butter
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***
19.00 per guest
roasted salmon, cucumber, dill, preserved lemon, mustard aioli
tuscan style roasted potatoes & cauliflower
mesclun greens with cucumber, tomato, olive, feta & citrus vinaigrette
multigrain rolls

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turkey carving station
15.00 per guest
anise-brined roast turkey breast, cranberry orange relish
apple & cornbread stuffing
grilled seasonal vegetables
roasted squash, brussels sprouts, olive oil, maple, fine herbs
small parker house rolls

beef carving station
21.00 per guest
black pepper-crusted filet of beef, wild mushroom-merlot sauce
parmesan potato gratin
haricot verts, almonds
small rolls

island creek oysters & shrimp
requires 30 days advanced notice
35.00 per guest
fresh shucked island creek oysters
gulf shrimp
fresh horseradish, cocktail sauce, grapefruit mignonette, lemon quarters

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 350.00
DESSERT RECEPTIONS

minimum 20 guests

**dessert station**
15.00 per guest
miniature pastries & tarts
freshly baked cookies
miniature dessert cups
chocolate dipped fruits
seasonal fresh berries
coffee & tea

**shortcake station**
18.00 per guest
homemade warm sugared biscuits & strawberries
peaches *(seasonal availability)*
berries, mango coulis
bourbon crème anglaise whipped cream
coffee & tea

**mini mason jar mousse station**
20.00 per guest
passion fruit & raspberry
chocolate orange mousse, candied orange zest
white chocolate raspberry
lady fingers
seasonal fresh berries
coffee & tea
PASSED HORS D’OEUVRES

minimum of 20 guests
selection of four for one hour
selection of six for one hour
selection of six for two hours

16.00 per guest
21.00 per guest
36.00 per guest

seafood
- california sushi rolls, soy dipping sauce
- jumbo lump crab cakes, lemon remoulade
- cajun blackened prawn, horseradish remoulade
- tuna tartare, five-spice, pickled turnips, pappadam
- blue crab, tortilla crisp, mango corn relish
- ginger shrimp tempura, sweet chili sauce
- bacon wrapped diver scallop, caramelized onion jam
- shrimp satay, thai honey cilantro
- sweet potato latke, smoked salmon, dill crème fraîche
- lobster arancini, meyer lemon aioli
- spicy hawaiian, tuna poke, taro chip
- seared scallop, pea purée, champagne foam
- lobster taco, papaya salsa

poultry
- jerk chicken, plantain chip, avocado cream
- chicken spring roll, orange-mint sauce
- sesame-crusted chicken, plum sauce
- hoisin-glazed duck & scallion pancake
- five-spice roasted duck, scallion, wonton crisp
- miniature chicken pot pie
- truffle chicken croquettes, garlic aioli
- chicken tandoori, phyllo cup, raita
- bbq pulled chicken sliders, lime aioli

meat
- beef tartare crostini, dill & dijon aioli
- chorizo & manchego arepas, sauce vert
- smoked bbq pulled pork, chipotle aioli, cheddar biscuit
- brazilian churrasco steak kabob, salsa verde
- miniature beef wellington
- herb-marinated lamb kabob, yogurt dipping sauce
- chinese steamed bun, szechuan beef, pickled lotus root
- coffee-rubbed beef tenderloin, crostini, whole grain apricot mustard
- pomegranate currant-glazed short rib, wasabi spaetzle
PASSED HORS D’OEUVRES CONTINUED

vegetarian 🌿
gorgonzola & fig profiterole

*gluten-free* vegetable spring rolls, mustard-chili sauce 🍟
warm corn & goat cheese fritter, tomato jam
herb potato, green pea, spring roll, tamarind sauce
black bean cake with guacamole dip 🍆
heirloom tomato bruschetta, fresh ricotta, basil purée
eggplant caponata, zucchini crisp 🍆
blue cheese stuffed date
potato samosa, mango chutney 🍆
ratatouille stuffed baby portobello mushroom 🍆
butternut squash, caramelized onion, asiago flatbread
sweet potato latke, smoked hazelnuts, stilton, green apple

passed small plates
25.00 per guest

selection of three
poultry
lemon & rosemary roasted chicken on garlic mashed potatoes
beef
slow-braised short rib, mustard & caramelized shallot glaze, parmesan polenta
grilled szechwan beef with chili oil, cilantro-shallot sauce & scallion potatoes
seafood
broiled miso-marinated black cod with wasabi potatoes
spicy tuna tartare on crispy ginger forbidden rice
vegetarian 🌿
sweet corn risotto with roasted corn & truffle essence
tortelloni with scamorza, tomatoes & oregano

🌿 vegetarian options
_vegan options
 돌아 without gluten options

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PLATED DINNER

minimum 12 guests
includes assorted bread, rolls, coffee & tea

three courses  58.00 per guest
four courses  64.00 per guest

starter
select one
beet root carpaccio, avocado, house-cured salmon, truffle oil & chives
apricots, grilled country ham, buffalo mozzarella, arugula, lemon-mint pesto
roasted beets with herbed goat cheese, 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
caeser salad with matzo bread & tomato-basil relish
butter lettuce & endive, walnuts, smoked roquefort, olives, oranges, citrus vinaigrette
goat cheese & pear salad, candied walnuts, lemon-honey vinaigrette
crab, avocado & marinated tomato, endive with citrus vinaigrette
additional 3.00 per guest
roasted vine-ripened ranch tomato soup, miniature grilled roquefort sandwich
thai-spiced lobster soup with lemongrass, chili, coconut & galangal
additional 3.00 per guest

intermediate course
select one
wild garlic risotto, petite vegetables, shaved parmesan, beet tops
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 remoulade-glazed berkshire pork belly, shredded daikon & mango, sweet barbeque glaze chermoula
marinated salmon, cucumber & mango salad, yogurt-mint sauce
wild mushroom & gruyère tart, new season asparagus, chive

main course
select one protein & one vegetarian option

seafood
mid-atlantic swordfish, herb de provence, new potatoes, heirloom baby carrots, micro herbs, caper beurre blanc
herb-crusted salmon with basil potatoes, seasonal vegetables & tomato fennel fondue
crispy skin sea bass pavé, yam, kale & quinoa cake, fig-glazed delicata squash rings
herb-crusted salmon, basil potatoes & tomato fennel-fondue bronzini with herb polenta eggplant, artichokes, roasted peppers & lemon olive oil
herb potato wrapped cod, roasted vegetables, red beet risotto, parsley emulsion
poultry
pan-roasted organic chicken, sweet corn risotto, haricots verts, garlic, chili & lemon
roasted chicken with wild mushrooms, seasonal vegetables, potato purée & rosemary jus
chicken breast stuffed with spinach, fontina, asparagus & roasted yukon gold potatoes, sundried tomato jus

meat
lamb osso buco, tomato orzo, lemon-parsley gremolata
grilled marinated szechuan beef sirloin, bok choy, baby peppers, wasabi potato purée
gilled new york strip with crushed fingerling potatoes, garlic rapini & four peppercorn sauce
braised short rib with risotto milanese, grilled baby vegetables & parsnip crisp
roasted filet mignon, potato purée, farmer’s market vegetables & bordelaise sauce additional 6.00 per guest

duo plates
additional 6.00 per guest
pan-seared black bass & herb-crusted chicken breast, fava bean & green pea risotto, meyer lemon nage
garlic & thyme-marinated filet mignon & grilled jumbo shrimp, gruyère potato gratin, roasted spring onion & merlot reduction
beef short rib & pan-seared scallops horseradish mashed potato, grilled baby vegetables, thyme jus
black bass, crispy sweet onions, lobster bisque & filet mignon, fingerling potatoes, mustard seed bordelaise additional 6.00 per guest

vegetarian ▼
bbq tempeh, stir fried vegetables, jasmine rice & steamed bok choy ▼
tri-color cauliflower steak, cumin-scented yellow lentils, olive & eggplant caponata, coriander- orange pepper purée, micro greens ▼
stuffed portabella, sweet potato, roasted cauliflower, sautéed kale, red pepper purée ▼
falafel, roasted red beet fattoush, basmati rice pilau, yogurt-mint vinaigrette
eggplant rollatini, grilled asparagus, heirloom tomato & basil ▼
beluga lentils, sweet potato & kale burger, crispy taro, brown rice & chimichurri ▼

dessert
select one
raspberry vanilla macaroon, passion fruit curd
chocolate praline mousse, hazelnut praline crisp, cherry compote, nutella powder
tahitian vanilla bean panna cotta, port balsamic, cherries, dark chocolate
pear & almond tart, lavender ice cream, honey sauce
lemon cheesecake, coconut macaroon crust, berry coulis ❶
chocolate salted caramel tart, blood orange coulis, vanilla crème fraiche
strawberry & white chocolate mousse, citrus coulis, berry caviar ❶
flourless chocolate cake, caramelized blood orange, strawberry-rhubarb purée
poppy-macerated seasonal berries, whipped ricotta, pistachios, black pepper honey
cashew & blueberry cheesecake, seasonal berries coulis ▼

vegetarian options ▼
vegan options ▼
made without gluten options ❶
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## BAR PACKAGES

<table>
<thead>
<tr>
<th>Service</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Wine Service with Dinner</strong></td>
<td>24.00</td>
</tr>
<tr>
<td>Premium Wine Service with Dinner</td>
<td>37.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
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<tr>
<td>Includes coke, diet coke, sprite, ginger ale, dasani water, san pellegrino sparkling water, cranberry juice, orange juice</td>
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<tr>
<td>One hour</td>
<td>5.00</td>
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<tr>
<td>Two hours</td>
<td>8.00</td>
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<td>Three hours</td>
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<td>Four hours</td>
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<tr>
<td>Five hours</td>
<td>15.00</td>
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<tr>
<td>Beer &amp; Wine</td>
<td></td>
</tr>
<tr>
<td>Includes two house white wines &amp; two house red wines, imported &amp; domestic beer, hard cider, juice, soft drinks, sparkling water</td>
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</tr>
<tr>
<td>One hour</td>
<td>12.00</td>
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<tr>
<td>Two hours</td>
<td>16.00</td>
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<tr>
<td>Five hours</td>
<td>29.00</td>
</tr>
<tr>
<td>Premium Bar</td>
<td></td>
</tr>
<tr>
<td>Includes two house white wines &amp; two house red wines, imported &amp; domestic beer, hard cider, premium liquor (absolut, johnny walker red, tanqueray, bacardi, jim beam) juice, soft drinks, sparkling water</td>
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<tr>
<td>One hour</td>
<td>17.00</td>
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<td>Two hours</td>
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<td>Five hours</td>
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<tr>
<td>Platinum Bar</td>
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<tr>
<td>Includes two house white wines &amp; two house red wines, imported &amp; domestic beer, hard cider, premium liquor (ketel one, johnny walker black, bombay sapphire, crown royal, bacardi rum, spiced rum, maker's mark) juice, soft drinks, sparkling water</td>
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</tr>
<tr>
<td>Five hours</td>
<td>37.00</td>
</tr>
</tbody>
</table>

### Sparkling Wine Toast
- 7.00 per glass
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/