SUMMER PLATED DINNER MENU

SAMBREG CONFERENC CENTER

MIT, Chang Building
50 Memorial Drive
Cambridge, MA 02139
Reservation Inquires: scc@mit.edu
SUMMER PLATED DINNER

Includes Rolls, Butter & Coffee Service
Minimum of 12 Guests
Three Courses: $42.00 per guest

Starters

Boston Bibb Lettuce, Candied Pecans, Fresh Mozzarella, Cara Cara Oranges, Balsamic Vinaigrette

Chilled Honeydew & Mint Soup, Agave Drizzle

Baby Spinach, Blueberries, Fresh Goat Cheese, Toasted Pine Nuts, Blueberry Vinaigrette

Mains

Pan-Seared Chicken Breast
Sun-dried Tomato Polenta, Baby Summer Squash, Crispy Kale

Grilled Wild Salmon
Citrus Orzo, Stone Fruit Salsa

Chili Rubbed Flank Steak
Roasted Summer Corn Risotto, Grilled Baby Carrots, Chimichurri Butter

Smoked Tempeh
Jeweled Basmati, Crispy Brussels Sprouts, Pineapple Ginger Barbecue Sauce

Sweets

Key Lime Graham Cracker Cake
Toasted Coconut

Chocolate Raspberry Chia Pudding
Fresh Berries, Agave-Glazed Walnuts (vegan)