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*SAMBERG CONFERENCE CENTER*
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
artisan smoked salmon, mini-bagel, cream cheese, red onion, tomato, capers & lemon

main course
herbed scrambled eggs, roasted tomatoes & sourdough crostini
nutella stuffed brioche french toast with cinnamon whipped 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 sandwich
french toast skewers, maple syrup
savory corn cakes, bacon & cheddar cheese
scrambled egg & cream tartlet with american caviar
citrus smoked salmon toast point, caper crème fraiche
vegetable frittata
dill egg salad crostini
smoked salmon blini, crème fraiche & salmon caviar
A LA CARTE BREAKFAST

- granola bars – kashi & nature valley
  - 2.75 each
- trail mix
  - 3.95 each
- whole fruit
- greek yogurt cups
  - 3.95 each
- low fat yogurt & granola
  - minimum 12 guests
  - 4.95 each
- steel cut oatmeal, dried fruit & nuts
  - 5.95 each
  - minimum 12 guests
- cereal with milk
  - 3.95 each
- fresh fruit & yogurt parfait
  - 5.00 each
- fresh fruit smoothie
  - 5.00 each
- overnight oats, dried fruit, berries & soy milk
  - 5.50 each
  - minimum 12 guests
- bircher muesli, oats, greek yogurt, dried fruit
  - 5.00 each
  - minimum 12 guests
- sliced fresh fruit
  - 5.95 each
- assorted scones
  - 3.95 each
- spinach & cheese croissant
  - 3.75 each
  - minimum 12 guests
- ham & cheese croissant
  - 3.50 each
  - minimum 12 guests
- chocolate or butter croissants
  - 3.50 each
  - minimum 12 guests
- assorted tea bread
- hard boiled eggs
  - 1.50 each
  - minimum 12 guests
- low fat cottage cheese
  - 2.95 per guest

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

- breakfast sandwiches
  - minimum 20 guests
  - 4.95 each
  - choose two
  - egg, bacon & cheese on an english muffin
  - minimum 12 guests
  - 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
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
includes coffee & tea service, soda, still & sparkling water
12.75 per guest
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
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

candy & snack basket
8.95 per guest
mini candy bars, gluten-free gummies,
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 lattice 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
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

the new englander
<table>
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<th>Item</th>
<th>Price</th>
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<tr>
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<td>1.95 each</td>
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<tr>
<td>lara bar</td>
<td>4.25 each</td>
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<tr>
<td>yogurt cups</td>
<td>3.00 each</td>
</tr>
<tr>
<td>bag of chips or pretzels</td>
<td>2.95 each</td>
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<tr>
<td>gourmet chips or popcorn</td>
<td>3.95 each</td>
</tr>
<tr>
<td>harvest trail mix</td>
<td>3.95 per guest</td>
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<tr>
<td>dried fruit &amp; nuts</td>
<td>5.95 per guest</td>
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<tr>
<td>fresh fruit &amp; yogurt parfait</td>
<td>5.00 each</td>
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<tr>
<td>sliced fresh fruit</td>
<td>5.95 per guest</td>
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<tr>
<td>chocolate dipped strawberries</td>
<td>3.95 each</td>
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<tr>
<td>cookies &amp; brownies</td>
<td>3.95 per guest</td>
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<tr>
<td>dessert bars</td>
<td>3.95 per guest</td>
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<td>crudités &amp; dips</td>
<td>4.95 per guest</td>
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LUNCH

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
harvest chicken salad, pecans, cranberries, croissant
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
tuna salad, olive oil, cherry pepper, dill, multigrain roll
seafood cocktail, capers, tomato, lettuce, ciabatta

beef
roast beef, boursin, arugula, horseradish mayo, ciabatta
roast beef, caramelized onion, gorgonzola spread, 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

meeting well
22.50 per guest
minimum 12 guests
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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
teriyaki tempeh, pickled vegetables & arugula, whole wheat wrap

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
table water, 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

**ral 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

- **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 aioli
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
▼ vegan 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, corn & black bean salsa
tenderloin of beef, wild mushrooms
sirloin of beef, horseradish vinaigrette, grilled scallions
grilled tofu, fermented black beans, chinese long beans,
won ton 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
sesame soba noodle salad, asian vegetables, won ton 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
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, vine ripe 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
lemongrass 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

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 pepitas
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
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 fraîche, pea shoots
spinach salad, candied pecans, citrus, chevre, grapefruit vinaigrette
bibb lettuce, upland cress, toasted hazelnuts, blue cheese, sherry vinaigrette
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, petite herb 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

vegetarian 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.

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 fraîche, burnt sugar sauce
fresh fruit tart
white chocolate, strawberry mousse, citrus coulis, berry caviar flourless chocolate cake, blackberry coulis
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 salad with field greens, avocado, egg, tomato, lemon tarragon 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 puree, 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
 crackers, crostini, breadsticks, flatbreads

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

select one
spatial: 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
RECEPTION STATIONS CONTINUED

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, crispy vegetables, white soy, shisho
- fried tofu, peppers & scallion

Vegan options
Made without gluten options

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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
churrosco 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
grilled mahi 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
RECEPTION STATIONS CONTINUED

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
fortune cookies

select five
vegetable spring rolls
peking duck wrapped in scallion pancakes
sweet & sour chicken, ginger & scallion
fried tofu with pineapple & peppers
char sui pork ribs, kimchi & cucumber slaw
shrimp, peppers, onion & black bean sauce
szechuan beef stir fry

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

made without gluten options
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potential for cross-contact with other gluten containing food items. We encourage guests
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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 16.00 per guest
selection of six for one hour 21.00 per guest
selection of six for two hours 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 fraiche
lobster arancini, meyer lemon aioli
spicy hawaiian, tuna poke, taro chip
seared scallop, pea purée, champagne foam
lobster taco, papaya salsa

poultry
erk 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
made 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
portobello carpaccio, arugula, shaved parmesan, truffle oil, chive vinaigrette
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

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

additional 3.00 per guest

main course
select one protein & one vegetarian option

seafood
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
skillet roasted cod, roasted vegetables, red beet risotto, parsley emulsion

roasted vine-ripened ranch tomato soup, miniature grilled ploughman’s cheddar sandwich
thai-spiced lobster soup with lemongrass, chili, coconut & galangal
PLATED DINNER CONTINUED

poultry
pan-roasted organic chicken, sweet corn risotto, haricot vert, 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 bucco, tomato orzo, lemon-parsley gremolata
grilled marinated szechwan beef sirloin, bok choy, baby peppers, wasabi potato purée
grilled 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, petite filet mignon, fingerling potatoes, mustard seed bordelaise additional 8.00 per guest

vegetarian ❇️
bbq tempeh, stir fried vegetables, jasmine rice & steamed bok choy ❇️
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
chocolate salted caramel tart, blood orange coulis, vanilla crème fraiche
strawberry & white chocolate mousse, citrus coulis, berry caviar
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 ❇️
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BAR PACKAGES

wine service with dinner
24.00 per bottle
house white wine & house red wine served with dinner

premium wine service with dinner
37.00 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 5.00 per guest
two hours 8.00 per guest
three hours 10.00 per guest
four hours 13.00 per guest
five hours 15.00 per guest

beer & wine
includes two house white wines & two house red wines,
imported & domestic beer, hard cider, juice, soft drinks,
sparkling water
one hour 12.00 per guest
two hours 16.00 per guest
three hours 20.00 per guest
four hours 25.00 per guest
five hours 29.00 per guest

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 17.00 per guest
two hours 21.00 per guest
three hours 22.00 per guest
four hours 30.00 per guest
five hours 35.00 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,
bacardi rum, spiced rum, maker's mark)
juice, soft drinks, sparkling water
one hour 20.00 per guest
two hours 21.00 per guest
three hours 27.00 per guest
four hours 33.00 per guest
five hours 37.00 per guest

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/