

FALL PLATED DINNER MENU



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

FALL PLATED DINNER

Includes Rolls, Butter, Coffee. Minimum 12 guests.

Three Courses: 40.00 per guest

Starters

Escarole & Endive Salad

Red Wine Poached Pears, Pistachio, White Balsamic Vinaigrette

Burratta

Pink Lady Apple, Little Gem Lettuce, Toasted Pumpkin Seed, Apple Cider Vinaigrette

Fall Salad

*Fall Squashes, Baby Kale, Caramelized Brussel Sprouts, Aged Goat Cheese,
Spiced Cranberry Apple Vinaigrette*

Risotto

Wild Mushroom Risotto, Ragout of Mushrooms, Crisp Shallots

Butternut Squash Soup

Sautéed Local Apple, Candied Walnut Cardamom Cream

Main

Citrus Anise Brined Organic Chicken

Sweet Potato, Quinoa and Kale, Roasted Maitake, Cider Calvados Reduction

Pan Seared Skuna Bay Salmon

Smoked Pepper Spätzle, Roasted Acorn Squash Micro Celery, Lemon Vinaigrette

Pepper Crusted NY Striploin

Roasted Acorn Squash, Sautéed Greens, Pomegranate Gastrique

Herb Crusted Cod

Butternut Squash & Green Pea Succotash, Carrot Coriander Emulsion

Maple Glazed Pork Tenderloin Medallions

Sautéed Mustard Greens, Baby Carrots, Cider Gastrique

Sweets

Local Apple Cider Tiramisu, Apple Butter

Pumpkin Ginger Cheesecake

Ginger Snap Crust, Cinnamon Whipped Cream, Pumpkin Seed Brittle

Strawberry S'mores Tart

Graham Cracker, Milk & Dark Chocolate, Strawberry Jam, Toasted Marshmallows