

SPRING PLATED DINNER MENU



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

Spring Plated Dinner

Includes Rolls, Butter, Coffee Service, Minimum of 12 Guests
Three Courses: \$40.00 per guest

Salads

Spring Greens, Herb Marinated Artichokes, White Asparagus,
Meyer Lemon Vinaigrette, Shaved Pecorino.

Grilled Romaine, Hearts of Palm, Pickled Red Onion,
Whole Grain Mustard Vinaigrette, Crispy Pancetta.

Baby Spinach, Candied Cashews, Grilled Apricots, Goat Feta,
Spiced Honey Vinaigrette.

Entrees

Roasted Chicken Breast, Basil Orzo, Grilled Baby Squashes,
Smoked Tomato Sauce, Kalamata Olives.

Roasted Spring Rack of Lamb, Morel Risotto, Braised Artichokes,
Local Asparagus, Shaved Romano.

Pan Seared Black Bass, Crushed New Potatoes, Balsamic Roasted Mushrooms,
Grilled Spring Onions, Roasted Pepper Coulis.

Chick Pea and Spinach Tofu, Braised Fennel and Herb Quinoa,
Sun Choke Scallion Puree, Herb Oil (vegan).

Desserts

Orange Blueberry Cashew Cheesecake (vegan & gluten aware)

Honey Almond Sponge Cake, Lavender Ice Cream, Honey Crème Anglaise.