

SUMMER PLATED DINNER MENU



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: \$40.00 per guest

Salads

Baby Arugula, Fresh Strawberries, Roasted Pine Nuts,
Ricotta Salata, White Balsamic Vinaigrette.

Boston Bibb Lettuce, Bing Cherries, Honeyed Pistachios,
Aged Goat Cheese, Balsamic Vinaigrette.

Local Greens, Salted Pecans, Dried Apricots, Farmers Cheese,
Sunflower Seed Vinaigrette.

Entrees

Smoked Chicken Breast, Warm Fingerling Potato Salad,
Braised Summer Greens, Blueberry Barbecue Sauce.

Grilled Swordfish, Almond Cous Cous, Fire Roasted Baby Peppers,
Grilled Peach Salsa.

Grilled Flank Steak, Sweet Potato Hash, Grilled Asparagus,
Tostone Frites, Chimichurri

Beluga Lentil Cake, Kim Chi Papaya Slaw, Seared Bok Choy,
Miso Vinaigrette (vegan)

Desserts

Peaches and Cream, Sweet Buttermilk Biscuit, Macerated Peaches,
Lavender Cream.

Pineapple Basil Sorbet, Summer Berry Chutney, Shortbread Cookie.