

SAMBERG
CONFERENCE
CENTER

Catering Menu



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



Breakfast

Continental Breakfast

Minimum 12 guests

Assorted Bagels, Muffins & Danish
Cream Cheese, Butter, Preserves
Orange Juice, Coffee & Tea

14.95 per guest

Conference Breakfast

Minimum 12 guests

Assorted Bagels, Muffins & Danish
Sliced Fresh Fruit
Cream Cheese, Butter, Preserves
Orange Juice, Coffee & Tea

16.95 per guest

Better for You Breakfast

Minimum 12 guests

Whole Wheat Bagels,
Mini Low Fat Bran Muffins
All Fruit Jams, Reduced Fat Spreads
Low Fat Yogurt
Sliced Fresh Fruit
Coffee & Tea

18.50 per guest

Hot Breakfast

Minimum 20 guests

Scrambled Eggs
Bacon & Sausage Home Fries
Shredded Cheddar, Salsa
Fresh Fruit Salad, Bagels & Cream Cheese, Orange Juice, Coffee and Tea

21.50 per guest

Hot Breakfast 2

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 and Tea

23.50 per guest

Breakfast

Meeting Well Breakfast

21.50 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 building physical activity into meeting agendas.

Steel Cut Oatmeal, Dried Fruit & Nuts Spinach &

Vegetable Egg White Frittata

Whole Wheat Bagels,

Mini Low Fat Bran Muffins

All Fruit Jams, Reduced Fat Spreads

Low Fat Yogurt Sliced

Fresh Fruit Coffee & Tea

A La Carte

Granola Bars – Kashi & Nature Valley

2.75 each

Trail Mix

3.95 each

Whole Fruit

1.95 each

Yogurt Cups

3.50 each

Greek Yogurt Cups

3.95 each

Low Fat Yogurt & Granola

4.95 each

Steel Cut Oats, Brown Sugar, Dried Fruit

5.95 each

Cereal with Milk

3.95 each

Fresh Fruit & Yogurt Parfait

5.00 each

Fresh Fruit Smoothie

5.00 each

Sliced Fresh Fruit

5.95 each

Assorted Scones

3.95 each

Chocolate or Butter Croissants (by the dozen)

3.50 each

Assorted Tea Bread

3.95 each

Hard Boiled Eggs (by the dozen)

1.50 each

Low Fat Cottage Cheese

2.95 per guest

Pastry Basket

5.95 per guest

Includes Danish, Croissants, Muffins, Butter & Preserves

Bagel Basket

4.95 per guest

Includes Assorted Bagels, Butter, Cream Cheese and Preserves

Smoked Salmon

10.95 per guest

With Traditional Accompaniments

Breakfast Sandwiches

4.95 each

(Minimum 20 Choose 2)

Egg, Bacon & Cheese on English Muffin

Egg & Turkey Sausage & Cheese on 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.

22.50 per guest

Pre-Meeting

Mini Muffins, Bagels & Danish, Cream Cheese, Preserves, Butter, Orange Juice, Coffee & Tea

AM Break

Coffee & Tea, Basket of Whole Fresh Fruit

PM Break

Coffee & Tea, Freshly Baked Cookies or Basket of Whole Fresh Fruit

Beverages

Bottled Water	2.50 each
Assorted Soda	2.50 each
Assorted Sparkling Water	2.50 each
Orange, Grapefruit or Cranberry Juice	3.75 per guest
Coffee & Tea Service	3.50 per guest
Beverage Service, Coffee & Tea Service, Still & Sparkling Water	5.50 per guest
Coffee, Tea & Fresh Orange Juice	5.50 per guest
Fruit-Infused Water	2.25 per guest
Lemonade, Iced Tea	2.25 per guest
Energy Drink	3.95 each
All Day Beverage Service to Include Coffee & Tea Service, Soda, Still & Sparkling Water	12.00 per guest



Breakfast Receptions

Menus can be customized to each event. Labor, rentals, linens, flowers and décor are additional. Minimum 20 guests.

Seated Breakfast

28.00 per guest

Two served courses to include: Breakfast Pastry Basket, Fresh Squeezed Juice, Coffee, Decaffeinated Coffee, and 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

Main Course

Herbed Scrambled Eggs over Roasted Tomatoes & Sourdough Crostini
Nutella Stuffed Brioche French Toast with Cinnamon Whipped Cream
Artisan Smoked Salmon, Buttermilk Chive Galette, Capers, Lemon, Sour Cream
Egg White Vegetable Frittata with Swiss & Cheddar Cheese
Brioche Croque Monsieur with Ham & Swiss Cheese

Enhance your event with our Breakfast Hors D'Oeuvres selections.

Breakfast Hors D'Oeuvres

18.00 per guest

Selection of 5 for one half hour

Pomegranate, Lime & Cranberry Mini Juice
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 in Cherry Tomato Cup
Miniature French Toast, Maple Syrup Dipping Sauce
Savory Corn Cakes, Bacon & Cheddar Cheese
Scrambled Egg & Cream Tartlet with American Caviar
Citrus Smoked Salmon Toast Points, Caper Crème Fraiche
Vegetable Frittata on a Crisp Potato Disk
Dill Egg Salad Crostini
Smoked Salmon Blini, Crème Fraiche and Salmon Caviar

Take A Break

(15 Guest Minimum Unless Stated)

Mid-Morning Break	12.95 per guest
Low-Fat Yogurt & Fruit Smoothie Fresh Fruit & Yogurt Parfait Fruit-Infused Water	
Candy & Snack Basket	8.95 per guest
A selection of Candy Bars, Harmony Snacks, Bags of Chips & Pretzels	
Cookies & Milk	10.00 per guest
A selection of Freshly-Baked Cookies, Ice-Cold Skim & Chocolate Milk, Coffee & Tea	
Chips & Dips	10.00 per guest
Potato & Corn Chips, Salsa, Spinach Dip, Guacamole, Lemonade & Iced Tea	
Meeting Well Break	10.00 per guest
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Trail Mix, Granola Bars, Protein Bars, Fresh Berries, Bananas, Bottled Water	
Fruit & Nut Bazaar	12.00 per guest
Bowls of Almonds, Cashews, Dried Apricots, Dried Apples, Granola, & Fruit-Infused Water	
Afternoon In Paris <i>Minimum 50 guests</i>	10.00 per guest
Assorted Parisian Macaroons, Sliced Fresh Fruits, Coffee, Selection of Teas	
Apple Break	10.00 per guest
Seasonal Whole Apples, Apple Cider, Cheddar Cheese, Crackers, Apple Pastry	
Sweet Tooth	8.95 per guest
Freshly Baked Cookies & Brownies, Coffee, Selection of Teas	
Ice Cream Sundae Bar	10.00 per guest
Vanilla, Chocolate, & Strawberry Ice Cream, Hot Fudge, Butterscotch Strawberry Sauce, Fresh Whipped Cream, Cherries, Assorted Toppings	
The New Englander	10.00 per guest
Assorted Mini Whoopie Pies, Chocolate Covered Cranberries, Cape Cod Potato Chips, Gummy Lobsters	
SPA Break	12.00 per guest
Vegetable Crudit�, Red Beet Hummus, Seasonal Whole Fruit, Food Should Taste Good Chips, Cucumber Mint Water, Seasonal Fruit Infused Water	



Take A Break

The Green Monster

Soft Baked Pretzels, Yellow Mustard, Salted Peanuts,
Kettle Corn, Assorted Soda & Bottled Water

10.00 per guest

Afternoon Tea

A selection of Tea Sandwiches, Scones, Miniature Pastries, Whipped Cream, Preserves,
Iced Tea, Coffee & Selection of Teas

16.95 per guest

A La Carte Snack Items

Whole Fruit	1.95 each
Yogurt Cups	3.00 each
Bag of Chips or Pretzels	2.95 each
Gourmet Chips or Popcorn	3.95 each
Harvest Trail Mix	3.95 per guest
Dried Fruit & Nuts	5.95 per guest
Fresh Fruit & Yogurt Parfait	5.00 each
Sliced Fresh Fruit	5.95 per guest
Chocolate Dipped Strawberries	3.95 each
Cookies & Brownies	3.95 per guest
Dessert Bars	3.95 per guest
Crudités & Dips	4.95 per guest
Artisanal Cheese Board	8.95 per guest



Lunch

Minimum 12 guests

Sandwich Luncheon 19.95 per guest

Selection of four sandwiches
Seasonal Composed Salad
Mesclun Greens Balsamic Vinaigrette
Potato Chips & Pretzels
Cookies & Brownies Sliced Fresh Fruit
Soda & Bottled Water

Sandwich Selections:

Poultry

Chicken Caesar Salad, Spinach Wrap
Roasted Chicken, Harissa Mayonnaise, Arugula, Goat Cheese, Ciabatta
Curried Chicken Salad, Mango Chutney Bulkie Roll
Roasted Turkey, Vermont Cheddar, Green Apple, Cranberry Mayo, 7 Grain Bread
Turkey & Swiss, Lettuce Tomato, Baguette
Smoked Turkey, Gouda, Lettuce, Tomato, Herb Remoulade, Whole Wheat Wrap

Pork

Honey Baked Ham, Vermont Cheddar, Lettuce, Tomato, Mustard Aioli Harvest Grain Roll
French Ham and Brie, Honey Dijon, Baby Greens, Harvest Grain Roll
Salami, Sopressatta, Capicola, Provolone, Banana Peppers, Lettuce, Tomato, Herb Vinaigrette, Sub Roll

Seafood

Albacore Tuna Salad, Romaine Lettuce, Vine Ripe Tomato, Whole Wheat Roll
Citrus Tuna Salad, Capers, Shaved Fennel, Baby Greens, Spinach Wrap

Beef

Roast Beef, Boursin, Arugula, Horseradish Mayonnaise, Tomato Wrap
Roast Beef, Coleslaw, Provolone, Tomato, Bulkie Roll

Vegetarian

Fresh Mozzarella, Sun Dried Tomato Spread, Arugula, Rosemary Focaccia
Grilled Portobello Mushrooms, Roasted Red Peppers, Fontina, Olive Tapenade, Rosemary Ciabatta
Grilled Vegetables, Goat Cheese, Nut Free Pesto, Focaccia
Grilled Local Farm Vegetables, Hummus, Spinach Wrap (Vegan)
Tabbouleh, Roasted Peppers, Hummus, Tahini Vinaigrette, Tomato Wrap (Vegan)
Curried Vegetables, Sundried Tomato Hummus, Mixed Greens, Whole Wheat Wrap (Vegan)



Lunch

Minimum 12 guests

Meeting Well

21.95 per guest

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Fit Sandwiches

Grilled Vegetables, Hummus, Spinach Wrap (Vegan)
Roasted Chicken, Harissa Mayonnaise, 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
Carrot & Celery Sticks, Hummus
Trail Mix
Sliced Fresh Fruit
Fresh Brewed Iced Tea & Fruit-Infused Water

Market Salads

21.95 per guest

Minimum 12 guest

Seasonal substitutions may apply.
Seasonal Greens: Baby Spinach, Arugula, Kale
Lemon & Herb Grilled Chicken Breast
Mediterranean Chopped Salad with Albacore Tuna
Roasted Seasonal Vegetables
Seasonal Grain Salad
Roasted Potato Salad
Multi Grain Rolls
Soda & Water



Box & Bento Box Lunch

Select a Maximum of 4 varieties total from the salads & Sandwiches Listed

- Sandwich Box Lunch** 14.95 per guest
Includes choice of Sandwich or Wrap, Baked Chips, Cookie & Bottled Water
- Executive Box Lunch** 16.95 per guest
Includes choice of Sandwich or Wrap, Baked Chips, Choice of Side Salad (Pasta Salad or Mixed Greens, Whole Fruit, Cookie & Bottled Water)
- Bistro Salad Box Lunch** 14.95 per guest
Includes choice of Salad, Whole Grain Roll, Cookie & Bottled Water
- Executive Salad Box Lunch** 16.95 per guest
Includes choice of Salad, Whole Grain Roll, Pasta Salad, Whole Fruit
Cookie & Bottled Water
- Chicken Cobb Salad: Romaine Lettuce, Roasted Chicken, Hard Boiled Egg, Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressing
- Classic Chicken Caesar Salad: Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Herb Croutons, Caesar Dressing
- Grilled Chicken Salad: Mixed Greens, Grilled Chicken, Tomato, Cucumber, Ranch Dressing
- Vegetarian Greek Salad: Romaine Lettuce, Cucumber, Tomato, Olives, Feta Cheese, Greek Dressing
- Grilled Tofu, Asian Greens, Napa Cabbage, Shredded Carrots, Crispy Rice Noodles, Sesame Ginger Dressing (Vegan)
- Tuna Niçoise Salad: Mixed Greens, Albacore Tuna, Olives, Hard Boiled Egg, Green Beans, Red Bliss Potatoes, Tomato, Balsamic Dressing



Box & Bento Box Lunch

Working Lunch (Bento Box Style)

24.95 per guest

Minimum 10 boxes per selection, 24-hour notice required. Includes Bottled Water.

Asian

Seared Salmon Filet, Seaweed Salad, Cold Sesame Noodle Salad, Mesclun Greens, Carrot
Ginger Dressing, Fresh Fruit Salad

Vegetarian Mediterranean

Hummus, Sun-Dried Tomato Tapenade, Tabbouleh Salad, Feta Cheese, Black Olives,
Crudités, Pita Chips

BBQ

BBQ Chicken Breast Sandwich, Classic Potato Salad, Cole Slaw, Iceberg Lettuce, Blue
Cheese Dressing, Watermelon, Tomato Salad

Tapas

Seafood Salad, Serrano Ham, Manchego Cheese, Quince Paste, Piquillo Peppers, Olives,
Almonds, Pan Con Tomato

Lunch Buffet

Minimum 20 guests, 24-hour notice required. Served with Assorted Breads, Sliced Fresh Fruit, Cookies & Brownies & Assorted Soda, Still & Sparkling Water.

Room Temperature Buffet Lunch

35.00 per guest

Select 2 Proteins and 4 Salads

Lemon Chicken, Marinated Olives, Pine Nuts
Roasted Chicken Breast, Hoisin Glazed, Crispy Rice Noodles
Roasted Salmon, Braised Lentils
Mustard Maple Glazed Salmon, Arugula, Lemon Aioli
Grilled Sliced Flank Steak, Green Beans, Balsamic Vinaigrette
Grilled Marinated Tofu, Smoked Tomato Fondue

Executive Room Temperature Buffet Lunch

40.00 per guest

Select 2 Proteins and 4 Salads

Rosemary Roasted Chicken, Fennel Relish,
Ras El Hanout Spiced Chicken Breast, Harissa
Cedar Plank Roasted Skuna Bay Salmon, Gremolata
Poached Salmon, Preserved Lemon, Baby Beet Greens
Miso Glazed Cod, Sesame Yuzu Vinaigrette
Shrimp, Watercress and Mango Salad Tenderloin of Beef, Wild Mushrooms
Sirloin of Beef, Horseradish Vinaigrette, Grilled Scallions
Grilled Tofu Fermented Black Beans, Chinese Long Beans, Wonton Crisp

Select 4

Bibb Lettuce & Endive Salad, Champagne Vinaigrette
Mesclun Greens, Charred Baby Carrots, Balsamic Vinaigrette
Spinach Salad, Pears, Goat Cheese, Candied Walnuts, Lemon Vinaigrette
Fennel and Orange Salad

Grilled Asparagus, Shaved Parmesan
Broccoli Rabe, Roasted Red Peppers
Balsamic Oven Roasted Seasonal Vegetables

Lemon Orzo Salad, Charred Corn, & Peppers, Herb Vinaigrette
Cold Sesame Soba Noodle Salad, Asian Vegetables, Wonton Crisp
Moroccan Couscous Salad, Chickpeas, Golden Raisins
Red & White Quinoa Salad, Dried Cranberries, Oregano & Olive Oil
Roasted Red Bliss Potato, Whole Grain Mustard Dressing
Sweet Potato, Roasted Cauliflower, Garbanzo Beans, Lemon & Thyme
Farfalle Pasta, Bocconcini, Roasted Peppers, Basil



Lunch Buffet

Minimum 20 guests

Little Italy

Served hot

Chicken Parmigiana
Penne Arrabbiata
Antipasti Plate
Fresh Mozzarella, Beefsteak Tomato and Basil Salad
Caesar Salad, Herb Croutons
Tiramisu

32.00 per guest

Asian

Served hot

Hoisin Beef, Shiitake Mushrooms, Snow Peas General Tso's Chicken
Stir-Fried Vegetables Brown Rice
Sesame Long Bean Salad
Spinach and Carrot Salad, Ginger Dressing
Banana Spring Rolls, Caramel Sauce
Fortune Cookies

32.00 per guest

Mexican

Served hot

Chicken Oaxaca Beef Machaca
Soft and Hard Tacos Cilantro Rice
Black Beans
Chips and Guacamole
Pico de Gallo, Salsa Quemada, Sour Cream
Tres Leches Cake

25.00 per guest



Lunch Buffet

Minimum 20 guests

New York Deli

30.00 per guest

Served hot

Hot Pastrami, Corned Beef

Potato Knishes

Rye Bread

Traditional Potato Salad

Classic Coleslaw

Deli Chips, Dill Pickles, Pickled Tomatoes

New York Style Cheesecake

Indian

38.00 per guest

Served hot

Chicken Tikka Masala, Tandoori Shrimp

Spiced Basmati Rice

Dal Makhani

Chana Masala

Mango Chutney, Mint Chutney, Cucumber Raita

Naan, Papadum

Mango Rice Pudding

Nuevo Latino

39.00 per guest

Served hot

Lime Cured Salmon

Chipotle Garlic Rubbed Sirloin, Cilantro Mojo

Vegetable Paella

Frisée, Roasted Poblano Peppers, Mango Vinaigrette

Hearts of Palm and Pickled Onion Salad

Fried Plantains, Papaya Chili Relish

Pan De Queijo

Tres Leches

Plated Lunch

Minimum 12 guests.

Two Course

30.00 per guest

Three Course

35.00 per guest

First Course

Select 1

Chilled Gazpacho with Crab, Avocado & Corn

Green Pea Soup, Mint Crème Fraiche, Pea Shoots

Spinach Salad, Candied Pecans, Citrus, Grapefruit Vinaigrette

Bibb Lettuce, Upland Cress, Toasted Hazelnuts, Blue Cheese, Sherry Vinaigrette

Tomato & Goat Cheese Tart, Chervil Salad

Chopped Farmers Market Vegetable Salad, Baby Greens, Parmesan, White

Balsamic Vinaigrette

Wedge of Romaine Lettuce, Bacon, Charred Tomato, Paprika Mustard Dressing

Red & Gold Beet Salad, Cardamom Oranges, Feta Cheese

Endive & Heirloom Apple Salad, Smoked Bacon, Maytag Blue Cheese, Candied Pecans

Mixed Lettuce, Greens, Haricots Verts, Roasted Tomatoes, Goat Cheese,

Croutons, Herb Dressing

Shrimp Cocktail, Horseradish Cocktail Sauce

+5.00 per guest

Main Course

Select 1

Lemon Thyme Roast Chicken Breast, Fingerling Potato Salad, English Peas, Small Onions

Sesame Crusted Salmon, Soy Glaze, Cellophane Noodles, Bok Choy & Shiitake

Chicken Milanese, Wild Arugula, Parmesan Reggiano, Lemon Relish

Chili Mango Glazed Pork Tenderloin, Edamame Rice, Pea Shoot and Radish Salad

Grilled Beef Tenderloin, Char-grilled Squash, Sauce Vert

Mushroom Risotto, Goat Cheese Fritter, Herbs (Vegan)

Grilled Shrimp, Nicoise Salad, Potato, Haricot Verts, Tomato, Olive, Fennel

Cobb Salad, Smoked Turkey, Avocado, Tomato, Hard Boiled Egg, Blue Cheese,

Pancetta, Lettuce

Jumbo Lump Crab Cake, Upland Cress, Asparagus, Ground Mustard

+5.00 per guest

Desserts

Select 1

Tropical Fruit & Berries, Mint Syrup

Fruit Sorbets, Almond Cookie

Boston Cream Pie

White Chocolate Raspberry Cheesecake, Blood Orange Coulis, Dark Chocolate Cocoa Nibs

Key Lime Tart, Raspberry Sauce, Whipped Cream

English Trifle, Forrest Berries, Vanilla Cream Caramel Sauce

Apple Tart, Cinnamon Crème Fraiche, Burnt Sugar Sauce

Fresh Fruit Tart

Room Temperature Plated Lunch

Minimum 12 guests.

Two Course

25.00 per guest

Three Course

29.00 per guest

First Course

Select 1

Mixed Greens, Fresh Herbs, Balsamic Vinaigrette

Classic Caesar Salad, House-Made Croutons, Parmesan

Baby Spinach, Cranberries, Goat Cheese, Apricots, Frisée, Lemon Vinaigrette

Grilled Asparagus, Radicchio, Carrots, Vincotto

Main Course

Select 1

Simply Roasted Chicken **or** Salmon, Tri-Color Quinoa, Olive Oil Poached Grape Tomato, Charred Baby Carrot

Citrus Spice Chicken **or** Salmon, Black Bean, Lentil, Avocado Salad, Red Pepper Coulis

Five Spice Rubbed Chicken **or** Salmon, Asian Chop Salad, Yuzo, Ginger Vinaigrette

Lemon Thyme Chicken **or** Poached Salmon, Tomato Relish, Fingerling Potato Salad, Haricots Verts, Grilled Asparagus, Herb Mayonnaise

Middle Eastern Style Roasted Chicken **or** Salmon, Tabbouleh Salad, Olive, Cucumber, Tomato, Harissa Vinaigrette

Herb Roasted Chicken **or** Salmon, Wheatberry Salad with Dried Currants, Grilled Carrots, Champagne Vinaigrette

Roasted Beef **or** Chicken, Corn Salsa, Citrus Slaw, Chimichurri, Tostones

Desserts

Select 1

Boston Cream Pie

New York Style Cheesecake, Raspberry Coulis

Meyer Lemon Pucker

Sliced Seasonal Fruit Plate

Cookies, Assorted Mini Tarts, served family style

Custom Buffet

Minimum 20 guests. Includes Assorted Breads, Rolls, & Coffee.

Two Main Course Selections

37.00 per guest

Three Main Course Selections

45.00 per guest

Salads (choose 2)

Local (when available) Field Greens, Heirloom Carrots, Roasted Tomatoes, Herb Vinaigrette
Baby Romaine Lettuce Salad, Parmesan Crisp, Cipo Prosciutto, Aged Red Wine

Vinaigrette Dressing

Gem Lettuce, Endive, Ruby Grapefruit, Shaved Fennel, Pine Nuts, Champagne Vinaigrette
Baby Spinach Salad, Spiced Pecans & Blue Cheese, Lardons, Balsamic Vinaigrette
Heirloom Tomato, Marinated Artichoke, Mozzarella, Arugula, Balsamic Vinegar & Olive Oil

Antipasti Selections (choose 1)

Charred Zucchini, Tomato, Kalamata Olive, Feta, Mint Salad

Broccoli Rabe with Garlic & Lemon

Couscous Salad, Preserved Lemons & Almonds Penne

Toasted Orzo, Kalamata Olives, Garbanzo Beans, Grilled Asparagus, Minted Basil Sherry
Vinaigrette

Asparagus with Pine Nuts & Parmesan

Fresh Tomato, Mozzarella, Balsamic, Basil Oil

Main Courses:

Roast All-Natural Chicken, Sautéed Wild Mushrooms & Shallots, Thyme Jus

Orange Rosemary Glazed Chicken, Crispy Brussels Sprout Leaves

Roasted Skuna Bay Salmon, Olives, Tomato & Capers

Lemon Herb Crusted North Atlantic Cod, Sautéed Greens

Artichokes & Shrimp Farfalle, Crushed Fresh Tomato, Zucchini, Mint

Garlic & Rosemary Crusted Pork Loin, Pearl Onions, Madeira Wine Sauce

Braised Beef Brisket, Root Vegetables, Cipollini Onions, Burgundy, Rosemary Jus

Pepper Crusted Sirloin of Beef with Tomato Confit & Horseradish Cream

Grilled Tofu Black Bean Sauce, Asian Vegetables (Vegan)

Quinoa Stuffed Bell Pepper (Vegan)

Roasted Ped Pepper Lentil and Barley Risotto, Wild Mushroom, Crispy Kale (Vegan)

Sides (choose 2)

Cheddar Potato Gratin

Roasted New Potato, Bay Leaf, Fleur de Sel Haricots

Jeweled Basmati Rice

Saffron Vegetable Paella

Mascarpone Herb Polenta

Roasted Plum Tomato with Balsamic Glaze


Grilled Eggplant with Feta & Mint

Roasted Root Vegetables with Truffle Oil

Melody of Rosemary Seasonal Vegetables

Stir Fried Asian Vegetables, White Soy Sauce

Haricot Verts with Almonds



Dessert (choose 1)

Fruit Cobbler with Honey Crème Anglaise

Sliced Fresh Fruit and Berries, Vanilla Syrup

New York Cheese Cake with Blueberry Compote

Chocolate Devil's Food Cake

Chai Glazed Poached Pears, Caramel Sauce, Cinnamon Whipped Cream

Reception Stations

Minimum 20 guests.

Table Top Bites

Garden Crudités with Assorted Dips	8.00 per guest
Creamy Stilton, Herbed Ranch and Sauce Vert	
Artisanal Cheese Board with Crostini & Breads	12.00 per guest
Spanish – Manchego, Drunken Goat Cheese, Cabrales	
French – Petite Basque, Bleu de Chevre, Morbier	
Italian – Pecorino Toscano, Aged Provolone, Gorgonzola	
New England – Grafton cheddar, Great Hill Blue, Fiddlehead Tomme	
Bruschetta Station with Assorted Croustades & Toppings	9.00 per guest
Tomato Mozzarella, Olive Tapenade, White Bean & Prosciutto	
Selection of Dried & Cured Meats with Marinated Olives	12.00 per guest
Toasted Pita Station with Assorted Dips	8.00 per guest
Roasted Red Pepper Dip, Artichoke Dip, Hummus and Baba Ghanoush	
Country Pate, Cornichons, Whole Grain Mustard	8.00 per guest

Bar Snacks

1 selection	5.00 per guest
3 selections	8.00 per guest

Spiced Nuts
Truffled Popcorn
Cinnamon Almonds
Spicy Cashews
Wasabi Peas
Plantain Chips, Chili Salsa
Parmesan Cheese Straws
Fried Olives

Reception Stations

Minimum 20 guests.

Tapas Bar

25.00 per guest

Served with (in addition to 5 Selected Items)

Grilled Tomato Bread, Marinated Olives, Spicy Roasted Almonds

Select 5 items

Patatas Bravas, Smoked Tomato Paprika

Tortilla Espanola, Romanesco

Chorizo Paella

Chicken Pinchos with Rosemary

Shishito Peppers, Sea Salt

Serrano Ham

Roasted Peppers, Asparagus, Leeks, Chickpeas, Lemon, Olive Oil

Marinated Baby Artichokes, Lemon Oil

Spanish Cheeses with Membrillo Paste

Baked Goat Cheese, Spanish Tomato Sauce, Grilled Bread

Shrimp with Garlic, Sherry, Parsley

Calamari, Chickpea & Chorizo Salad

Dim Sum

25.00 per guest

Served with (in addition to 5 Selected Items)

Chinese Vegetable "Crudités" - Dipping Sauces: Cilantro Plum Hoisin; Soy with Pickled Radish; Sweet Chili, Sesame & Soy with Ginger; Low Sodium Soy Sauce

Select 5 items

Crispy Sesame Chicken, Ginger Hoisin Sauce

Stir Fried Chicken Lettuce Cups, Thai Basil Orange & Pine Nuts

Vegetable Spring Rolls

Steamed Pork Shumai

Grilled Shrimp in Black Bean Sauce

Vegetable Pot Stickers

Cheese Tasting Table

12.50 per guest

Assortment of Cheese from Europe & the United States

Quince Paste, Fig Cake, Bread Sticks, Flat Breads

Crostini Table

10.00 per guest

Grilled Focaccia, Toasted Baguette, Toasted Pita

Pissaladiere (*Caramelized Onion Tart*)

White Bean Brandade, Hummus, Baba Ghanoush, Olive Tapenade

Marinated Olives



Reception Stations

Minimum 20 guests.

Ceviche & Sushi Bar *Select 2 types of Ceviche*

35.00 per guest

White Fish Ceviche

Ecuadorian Tuna Ceviche

Scallop Ceviche, Lime, Red Onion, Cilantro

Peruvian Style Shrimp Ceviche

Plantain Chips, Yucca Fries, Taro Chips

Sushi

California Rolls, Eel & Cucumber Rolls

Dragon Roll with Avocado, Spicy Tuna Rolls, Salmon, Hamachi, Tuna Nigiri

Japanese Station

30.00 per guest

Nigiri Sushi, Rolls, Te-Maki and Sashimi Edamame Dumplings, Ginger Soy

Yakitori Grilled Chicken

Soba Noodle Salad, Crisp Vegetables, White Soy, Shisho



Reception Stations

Minimum 20 guests.

Tuscan Cocktail Buffet

25.00 per guest

Served with

Crostini with Toppings: Tomato Mozzarella, Olive Tapenade, White Bean Brandade Mediterranean Olives, Assorted Flatbreads, Sliced Baguettes, Focaccia

Select 5 additional items

Prosciutto di Parma, Selection of Dried & Cured Sausages
Bocconcini, Roasted Pepper, Tomato Salad
Arugula Salad, Pecorino Cheese Pink Peppercorn, Honey Wildflower Vinaigrette
Broccoli Rabe
Braised Artichokes with Lemon
Eggplant Caponata
Marinated Mushrooms
Italian Cheeses, Truffle Honey, Fig Jam

Dinner on the Charles Select 5 items

45.00 per guest

Rosemary-Crusted Lamb, Corn Chow Chow, Raisin Mustard
Roast King Salmon, Citrus-Dill Aioli, Tomato-Cucumber Relish
Jumbo Lump Crab Cakes
Shave Fennel Salad with Orange, Piquillo Peppers & Red Onion
Grilled Asparagus with Almonds
Roasted Portobello Mushroom with Feta Cheese
Artisan Rolls & Flatbreads

Chinese Station Select 5 items

30.00 per guest

Served with

Lo Mein Noodle Salad, Shiitake Mushrooms or Vegetable Fried Rice
Fresh Ginger, Soy Dipping Sauce, Duck Sauce, Hot Mustard, Fortune Cookies

Select 5 additional items

Steamed Vegetable & Pork Dumplings
Spicy Shrimp & Chinese Cabbage Salad
Shar Chiu BBQ Chinese Pork
Szechuan Beef Stir Fry
Grilled Tofu, Crisp Shallots, Black Bean Dressing
Peking Duck Wrapped in Scallion Pancakes

Pasta Station Select 2 pastas

25.00 per guest

Arugula Salad, Pecorino Cheese Pink Peppercorn, Honey Wildflower Vinaigrette
Tomato Salad, Basil, Crisp Capers
Penne Pasta, Charred Cherry Tomato, Mozzarella, Fresh Tomato Basil Sauce
Orecchiette, Asparagus, Sun Dried Tomato & Gorgonzola Cheese
Gemelli, Shrimp, Pancetta, Spinach, Puttanesca Sauce
Served with Bread Sticks, Parmesan Cheese, Olives, Red Pepper Flakes

Reception Stations

Carving Station

I. 18.00 per guest
Roasted Salmon, Cucumber, Dill and Mango Salsa
Salt Roasted New Potatoes, Fresh Herbs
Grilled Red and Yellow Tomato Salad
Flavored Flatbreads

II. 15.00 per guest
Anise Brined Roast Turkey Breast
Cranberry Orange Relish
Apple and Cornbread Stuffing
Grilled Seasonal Vegetables
Small Parker House Rolls

III. 20.00 per guest
Black Pepper Crusted Filet of Beef, Wild Mushroom-Merlot Sauce
Parmesan Potato Gratin
Haricots Verts, Almonds, Tarragon Butter
Small Rolls

Raw Seafood Bar Market Pricing
Oysters & Clams on the Half Shell
Poached Gulf Shrimp
Seared Sea Scallops
Tuna Ceviche
Steamed Mussels
Classic Cocktail Sauce, Spicy Remoulade
Lemons, Fresh Horseradish, Lemon Basil Sauce, Mignonette Sauce

Desserts 14.00 per guest
Miniature Pastries and Tarts
Freshly Baked Cookies Miniature Dessert Cups
Chocolate Dipped Fruits
Seasonal Fresh Berries
Coffee, Decaffeinated Coffee

Shortcake Station 16.00 per guest
Homemade Warm Sugared Biscuits
Strawberries
Peaches -Seasonal
Berries Mango
Coulis Berry Coulis
Bourbon Crème Anglaise
Whipped Cream

Passed Hors D' Oeuvres

Selection of 6 for 1 hours

20.00 per guest

Selection of 6 for 2 hours

35.00 per guest

Minimum 20 guests

Seafood

California Sushi Rolls, Soy Dipping Sauce
Jumbo Lump Crab Cakes, Lemon Remoulade
Shrimp Cocktail, Lime Cocktail Sauce
Mini New England Lobster Roll
Tuna Tartare, Five Spice, Pickled Turnips, Pappadam
Seared Tuna on Rice Cracker, Cucumber & Radish
Salad, Tobiko Caviar
Ginger Shrimp Tempura, Sweet Chili Sauce
Diver Bacon Wrapped Scallop, Caramelized Onion Jam
Cornmeal Crusted Oyster, Celery Root Puree,
Bacon Wrapped Scallop, Caramelized Onion Jam
Shrimp Satay, Thai Honey Cilantro
Sweet Potato Latke, Smoked Salmon, Dill Crème Fraiche
Lobster Arancini, Meyer Lemon Aioli

Vegetarian

Gorgonzola & Fig Profiterole
Potato Samosa, Mango Chutney (Vegan)
Gluten Free Vegetable Spring Rolls, Mustard Chili Sauce
Warm Corn & Goat Cheese Fritter, Tomato Jam
Crisp Portobello Fries, Roast Garlic Aioli (Vegan)
Black Bean Cake with Guacamole Dip (Vegan)
Heirloom Tomato Bruschetta, Fresh Ricotta, Basil Puree
Eggplant Caponata, Zucchini, Crisp (Vegan)
Blue Cheese Stuffed Date
Red Bliss Potato, Crème Fraiche, Caviar
Ratatouille Stuffed Baby Portobello Mushroom (Vegan)
Red Wine Poached Pears, Brie, Micro Arugula,
Flatbread
Sweet Potato Latke, Apple & Fennel Slaw (Vegan)

Meat

Beef Carpaccio on Crostini, Dill & Dijon Aioli,
Chorizo & Manchego Arepas, Sauce Vert
Smoked BBQ Pulled Pork, Chipotle Aioli
Cheddar Biscuit,
Flat Iron Steak, Chimichurri Sauce on Plantain Chip
Miniature Beef Wellington
Herb Marinated Lamb Kabob, Yogurt Dipping Sauce
Chinese Steamed Bun, Szechuan Beef, Pickled Lotus Root
Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish Marmalade
Pomegranate Currant Glazed Short Rib, Wasabi Spaetzle

Poultry

Chicken Spring Roll, Orange Mint Sauce
Sesame Crusted Chicken, Plum Sauce
Hoisin Glazed Duck & Scallion Pancake
Buffalo Chicken Wonton, Stilton Cheese
Grape & Almond Chicken Salad, Red Endive
Five Spice Roasted Duck, Scallion, Wonton Crisp
Miniature Chicken Pot Pie
Truffle Chicken Croquettes, Garlic Aioli
Chicken Tandoori, Phyllo Cup, Raita
BBQ Chicken & Cilantro Flatbread,



Plated Dinner

Includes Rolls, Butter & Coffee. Minimum 12 guests.

Three Course

56.00 per guest

Four Course

64.00 per guest

Starter

Select One

Classic Lobster Bisque

Roasted Red Pepper Corn Chowder (Dairy & Gluten Aware)

Green Curry Coconut Soup (Dairy & Gluten Aware)

Shaved Parma Ham, Root Remoulade, Wild Arugula, Aged Balsamic

House Cured Salmon, Chilled Avocado Soup, Beet Root & Chive Dressing

Peppered Yellow Fin Tuna Loin, Honeydew Salad, Pink Pepper Gastrique, Candied Cashew

Pan Seared Diver Scallops, Creamy Polenta, Vanilla Brown Butter, Amaranth Cress

Shrimp Cocktail, Horseradish Cocktail Sauce

5.00 per guest

Sashimi of Hamachi, Fava Bean Puree, Yuzu Dressing, Wasabi Cress

Goat Cheese & Sundried Tomato Tart, Heirloom Spinach, Olive Pâté, Aged Cava

Deconstructed Cobb Salad, Poached Chicken, Pancetta Crisp, Baby Romaine, Blue

Cheese, Tomato-Chipotle Mayonnaise

Classic Caesar Salad, Baby Romaine, Marinated Anchovies, Blistered Tomato, Caesar Dressing

Spinach Salad with Pears, Goat Cheese, Candied Walnuts and Lemon-Honey Vinaigrette

Baby Arugula, Grapefruit, Pine Nuts, Parmesan Fricco Oregano Vinaigrette

Intermediate Course

Wild Garlic Risotto, Petite Vegetables, Shaved Parmesan, Beet Tops

Confit Long Island Duck, Gruyere 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 & Gruyere Tart, New Season Asparagus, Chive

Plated Dinner

Continued

Main Course

Select One

Roasted Chicken, Parmesan Polenta, Wild Mushroom, Sautéed Spinach, Rosemary Jus
Fruitwood

Grilled Organic Chicken, Sweet Peas, Roasted Fingerling Potatoes and Cipollini Demi
Olive Oil Poached Chicken Breast, Tricolor Quinoa, Corn, Green Peas, Asparagus &
Rosemary Jus

Mid-Atlantic Swordfish, Herb de Provence New Potatoes,
Heirloom Baby Carrots, Micro Herbs, Caper Beurre Blanc
Miso Cod, Chili Orange Scented, Rice noodles, Bok Choy, Ginger Yuzu Emulsion
Roasted Skuna Bay Salmon, Fennel Potato Puree, Dill Glazed Cucumbers,
Roasted Pepper Coulis

Poached Artic Char, Creamed Pearl Barley, Massachusetts Asparagus, Chive Blossom,
Smoked Quail's Egg

Crispy Skin Sea Bass Pavé, Beluga Lentils, Roasted Baby Turnips, Carrot-Coriander Sauce
Lamb Osso Buco, Tomato Orzo, Lemon Parsley Gremolata

Beef Striploin Florentina, Roasted Yukon Potato, Porcini Jus

Grilled New York Sirloin, Crushed Fingerling Potatoes, Black Garlic Rapini, Four Peppercorn
Sauce

Roasted Beef Tenderloin, Parsnip & Rutabaga Gratin, Caramelized Brussel Sprouts,
Bordelaise Sauce (add \$6.00 Per person)

Main Course – Duo Entrée Options

Citrus Brined Chicken, Grilled Shrimp, Preserved Lemon Cous Cous, Sautéed Greens,
Horseradish Tomato Chutney (add \$6.00 Per person)

Beef Striploin, Roasted Artic Char, Dill Fingerling Potatoes, Haricot Vert, Shallot & Herbed
Butter (add \$6.00 Per person)

Beef Short Rib and Pan – Seared Scallops Horseradish Mashed Potato, Grilled Baby
Vegetables, Thyme Jus (add \$8.00 Per person)

Vegetarian Alternate

Select One

Cheese Tortellini, Pea Puree, Horseradish Jus, Pea Shoots
Falafel, Roasted Red Beet Fattoush, Basmati Rice Pilau, Yogurt Mint Vinaigrette
(Dairy & Gluten Aware)

Eggplant Rollatini, Grilled Asparagus, Heirloom Tomato & Basil (Dairy & Gluten Aware)
Dairy Free Risotto, Roasted Spring Vegetables, Grilled Baby Leeks (Dairy & Gluten Aware))
Grilled Portobello, Squash Tian, Sautéed Spinach, Smoked Tomato Fondue
(Dairy & Gluten Aware))



Plated Dinner

Dessert

Select One

Triple Chocolate, Raspberry Cream Cake, Pistachio Truffle, Dark Chocolate Sauce
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 (Gluten Aware)
Chocolate Salted Caramel Tart, Bloody Orange Coulis, Vanilla Crème Fraiche
Sticky Toffee Pudding, Stewed Dates, Caramel Sauce, Crème Fraiche
French Apple Tatin, Tahitian Vanilla Ice Cream, Calvados & Raisin Syrup
Strawberry & White Chocolate Mousse, Citrus Coulis, Berry Caviar (Gluten Aware)
Reves du Chocolate - Decedent Flourless Chocolate Cake, Chocolate Ganache,
Key Lime Tart, Mango Coulis

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

Beverage Service

Soft Drinks

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

Coke	San Pellegrino Sparkling Water
Diet Coke	Dasani Water
Sprite	Cranberry & Orange Juice
Ginger Ale	

Beer & Wine

One Hour:	11.00 per guest
Two Hours:	15.00 per guest
Three Hours:	19.00 per guest
Four Hours:	22.00 per guest
Five Hours:	25.00 per guest

Domestic Beer, 2 House White & 2 House Red Wines Imported & Domestic Beer, Hard Cider, Juice, Soft Drinks, Sparkling Water

Premium Bar

One Hour:	16.00 per guest
Two Hours:	20.00 per guest
Three Hours:	23.00 per guest
Four Hours:	27.00 per guest
Five Hours:	30.00 per guest

Absolut	Johnny Walker Red
Tanqueray	Bacardi
Jim Beam	

2 House Premium White & 2 House Premium Red Wines Imported & Domestic Beer, Hard Cider, Juice, Soft Drinks, Sparkling Water



Beverage Service

Platinum Bar

One Hour: 19.00 per guest
Two Hours: 23.00 per guest
Three Hours: 26.00 per guest
Four Hours: 30.00 per guest
Five Hours: 35.00 per guest

Ketel One	Johnny Walker Black
Bombay Sapphire	Crown Royal
10 Cane Rum	Markers Mark

2 House 'Platinum' White & 2 House 'Platinum' Red Wines
Imported & Domestic Beer, Hard Cider, Juice, Soft Drinks, Sparkling
Water

Toast

Sparkling Wine 7.00 per glass

Cordials, Cognacs and Port

Available upon request, please consult your catering salesmanager.



Event Planning Guide & Catering Policies

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 10 business days prior to your event to allow us to do preliminarily staffing and allow the culinary team, to prepare for your function 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 3rd 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. That cost would be assumed by the event. 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 ppl per table) + Wine Butler per 3 Tables

BUFFET EVENTS

One Waitstaff per 2 Tables (8-10 ppl per table) + Buffet Attendants

One Buffet Attendant per 50 Guests