

# FALL PLATED DINNER MENU



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# FALL PLATED DINNER

Three Courses  
\$40.00 per guest

*Includes Rolls with Butter and Coffee. Minimum 12 guests.*

## 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

### **Pan Seared Skuna Bay Salmon**

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

### **Pepper Crusted NY Sirloin**

*Roasted Acorn Squash, Sautéed Greens, Pomegranate Gastrique*

### **Citrus Anise Brined Organic Chicken**

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

### **Herb Crusted Cod**

*Butternut Squash & Green Pea Succotash, Carrot Coriander Emulsion*

### **Maple Glazed Pork Tenderloin Medallions**

*Sautéed Mustard Greens, Baby Carrots, Cider Gastrique*

### **Herb Polenta**

*Baked Wild Mushroom Herb Polenta, Cassoulet of Heirloom Beans, Crispy Kale, Shaved Parmesan*

## Sweets

### **Pumpkin Ginger Cheesecake**

*Ginger Snap Crust, Cinnamon Whipped Cream, Pumpkin Seed Brittle*

### **Local Apple Cider Tiramisu, Apple Butter**

### **Strawberry S'mores Tart**

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