

SUMMER PLATED DINNER MENU



SAMBERG
CONFERENCE
CENTER

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: \$42.00 per guest

Starters

*Boston Bibb Lettuce, Candied Pecans, Fresh Mozzarella, Cara Cara Oranges,
Balsamic Vinaigrette*

Chilled Honeydew & Mint Soup, Agave Drizzle

*Baby Spinach, Blueberries, Fresh Goat Cheese, Toasted Pine Nuts, Blueberry
Vinaigrette*

Mains

Pan-Seared Chicken Breast

*Sun-dried Tomato Polenta, Baby Summer Squash,
Crispy Kale*

Grilled Wild Salmon

Citrus Orzo, Stone Fruit Salsa

Chili Rubbed Flank Steak

Roasted Summer Corn Risotto, Grilled Baby Carrots, Chimichurri Butter

Smoked Tempeh

Jeweled Basmati, Crispy Brussels Sprouts, Pineapple Ginger Barbecue Sauce

Sweets

Key Lime Graham Cracker Cake

Toasted Coconut

Chocolate Raspberry Chia Pudding

Fresh Berries, Agave-Glazed Walnuts (vegan)