

AUTUMN PLATED DINNER MENU



SAMBERG
CONFERENCE
CENTER

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

AUTUMN PLATED DINNER

Includes Rolls, Butter & Coffee Service

Minimum of 12 Guests

Three Courses: \$42.00 per guest

Starters

Heirloom Local Squash Soup, Cortland Apples & Pumpkin Seed Oil

*Local Butternut Squash Salad, Petite Greens, Pickled Shallots, Toasted Pepitas
& Cranberry Vinaigrette*

*Pink Lady Apple Salad, Mache, Frisée, Berkshire Chevre, Candied Pecans &
Cider Vinaigrette*

Mains

Cider-Glazed Turkey Breast

*Giblet Gravy, Cranberry Orange Compote, Potato Gratin, Lemon Broccoli
Rabe, Sweet Peppers*

Pan-Seated Icelandic Cod

*Preserved Lemon, Charred Corn Relish, Sweet Potato Purée, Root Vegetable
Mélange*

Stuffed Delicata Squash

Red Quinoa & Kale, Mushrooms, Roasted Root Vegetables

Sweets

Local Heirloom Apple Cobbler

Calvados Sauce

Pumpkin Crème Brûlée

Maple Leaf Tuille