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BREAKFAST

continental breakfast
16.00 per guest
minimum 12 guests
assorted bagels, muffins & danish
cream cheese, butter, preserves
orange juice, coffee & tea

conference breakfast
18.00 per guest
minimum 12 guests
assorted bagels, muffins & danish
sliced fresh fruit
cream cheese, butter, preserves
orange juice, coffee & tea

better for you breakfast
20.00 per guest
minimum 12 guests
whole wheat bagels
mini low fat bran muffins
all fruit jams, reduced fat spreads
low fat yogurt
sliced fresh fruit
orange juice, coffee & tea

hot breakfast
23.50 per guest
minimum 20 guests
scrambled eggs
bacon & sausage
home fries
shredded cheddar, salsa
fresh fruit salad
bagels & cream cheese
orange juice, coffee & tea

hot breakfast 2
25.25 per guest
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 & tea

meeting well breakfast
23.00 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 incorporating physical
activity into meeting agendas.

steel cut oatmeal, dried fruit & nuts
egg white scramble, sweet potato hash
whole wheat bagels
mini low fat bran muffins
all fruit jams, reduced fat spreads
low fat yogurt
sliced fresh fruit
orange juice, coffee & tea
PLATED BREAKFAST

30.65 per guest
minimum 20 guests
includes breakfast pastry basket, fresh squeezed juice, coffee & 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, 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

BREAKFAST HORS D’OEUVRES

18.50 per guest
minimum 20 guests
selection of five for one half hour

pomegranate, lime & cranberry shooter
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 point, caper crème fraiche
vegetable frittata, crisp potato disk
dill egg salad crostini
smoked salmon blini, crème fraiche & salmon caviar
A LA CARTE

BREAKFAST

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 5.25 each
steel cut oatmeal, dried fruit & nuts (minimum 12 guests) 5.95 each
cereal with milk 3.95 each
fresh fruit & yogurt parfait 5.00 each
fresh fruit smoothie 5.00 each
overnight oats, dried fruit, berries & soy milk (minimum 12 guests) 5.50 each
bircher muesli, oats, greek yogurt, dried fruit (minimum 12 guests) 5.50 each
sliced fresh fruit 6.25 each
assorted scones 3.95 each
spinach & cheese croissant (minimum 12 guests) 3.90 each
ham & cheese croissant (minimum 12 guests) 3.90 each
chocolate or butter croissants (minimum 12 guests) 3.90 each
assorted tea bread 3.95 each
hard boiled eggs (minimum 12 guests) 1.50 each
low fat cottage cheese 3.00 per guest

pastry basket (minimum 12 guests) 6.50 per guest
includes danish, croissants, muffins, butter & preserves
bagel basket (minimum 12 guests) 5.50 per guest
includes assorted bagels, butter, cream cheese & preserves
smoked salmon (minimum 12 guests) 11.95 per guest
with traditional accompaniments

breakfast sandwiches minimum 20 guests
4.95 each
choose two
egg, bacon & cheese on an english muffin
egg, turkey sausage & cheese on an english muffin
egg & cheese on an english muffin
breakfast burrito with egg, cheese & salsa
egg white, tomato & spinach wrap
bacon, egg & cheese on a croissant
southwest empanada, pepper, onions & pepper-jack cheese
TODAY’S AGENDA

today’s agenda meeting package
minimum 12 guests, no substitutions please
24.50 per guest

pre-meeting
mini muffins, bagels & danish
cream cheese, butter, preserves
orange juice, coffee & tea

am break
basket of whole fresh fruit
coffee & tea

pm break
freshly baked cookies or basket of whole fresh fruit
coffee & tea

BEVERAGES

bottled water
assorted soda
assorted sparkling water
orange, grapefruit or cranberry juice
coffee & tea service
orange juice, coffee & tea
fruit-infused water
lemonade & iced tea
ergy drink
all day beverage service
includes coffee & tea service, soda, still & sparkling water
 TAKE A BREAK

minimum 15 guests, unless otherwise stated

mid-morning break
13.30 per guest
low fat yogurt & fruit smoothie
fresh fruit & yogurt parfait
fruit-infused water

meeting well break
10.30 per guest
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trail mix, granola bars, protein bars, fresh berries, bananas

brain-food break
10.00 per guest
no sugar oat drops
raspberry coconut bars
maple almond “fudge”
quinoa apple cake

chips & dips
10.00 per guest
potato & corn chips, salsa, spinach dip, guacamole, lemonade & iced tea

fruit & nut bazaar
12.00 per guest
bowls of almonds, cashews, dried apricots, dried apples, granola & fruit-infused water

apple break
10.00 per guest
seasonal whole apples, apple cider, cheddar cheese, crackers, apple pastry

ice cream sundae bar
ice cream sundae bar-requires attendant
11.50 per guest
vanilla, chocolate & strawberry ice cream
hot fudge, butterscotch & strawberry sauce
fresh whipped cream, cherries & assorted toppings

power break
11.50 per guest
superfood snack mix
mocha almond energy bites

tea sandwiches (select three)

the green monster
10.30 per guest
soft baked pretzels, yellow mustard, salted peanuts, kettle corn, assorted soda & bottled water

afternoon in paris
10.00 per guest
minimum 20 guests
assorted parisian macaroons, sliced fresh fruit, coffee & tea

the new englander
10.00 per guest
minimum 20 guests
assorted mini whoopie pies, chocolate covered cranberries, cape cod potato chips, gummy lobsters

afternoon tea
18.50 per guest
minimum 20 guests
a selection of tea sandwiches, scones, miniature pastries, whipped cream, preserves, iced tea, coffee & tea

tea sandwiches
fresh roasted turkey breast with honey mustard, brioche
cucumber, avocado & chive cream cheese on whole wheat
tarragon chicken salad with smoked almonds on country white bread
smoked salmon with dill crème on pumpernickel bread
smoked ham & swiss dijonnaise on rye roast beef, caramelized onion & gorgonzola on seven grain bread

cucumber mint water, seasonal fruit-infused water
À LA CARTE SNACK ITEMS

whole fruit  1.95 each
lara bar  4.25 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  6.25 per guest
chocolate dipped strawberries  3.95 each
cookies & brownies  3.95 per guest
dessert bars  4.25 per guest
crudités & dips  4.95 per guest
LUNCH

sandwich luncheon
21.60 per guest
minimum 12 guests
selection of four sandwiches
seasonal composed salad
mesclun greens, balsamic vinaigrette
house-made potato chips
pickles
cookies & brownies
soda & bottled water
sandwich selections
(select four)
poultry
chicken caesar salad, spinach wrap
hawaiian chicken salad, vanilla pineapple chutney, escarole, brioche bun
pulled chicken, coleslaw, watercress, tomato wrap
roasted turkey, vermont cheddar, green apple, cranberry mayo, 7-grain bread
turkey & swiss, lettuce, baguette or gluten-free roll
smoked turkey, gouda, lettuce, tomato, herb remoulade, whole wheat wrap
pork
honey baked ham, vermont cheddar, lettuce, tomato, mustard aioli, harvest grain roll
blt – bacon, lettuce tomato, avocado mayo, bulkie roll
salami, soppressata, capicola, provolone, banana peppers, lettuce, tomato, herb vinaigrette, sub roll
seafood
albacore tuna salad, romaine lettuce, vine ripe tomato, whole wheat wrap
citrus tuna salad, capers, shaved fennel, baby greens, spinach wrap
shrimp salad on croissant, butter lettuce & lemon dill aioli
beef
roast beef, boursin, arugula, horseradish mayo, tomato wrap
roast beef, coleslaw, provolone, tomato, bulkie roll
vegetarian
fresh mozzarella, sundried tomato spread, arugula, rosemary focaccia
grilled portobello mushrooms, roasted red peppers, fontina, olive tapenade, rosemary ciabatta
tabbouleh, roasted peppers, hummus, tahini vinaigrette, tomato wrap
bbq tofu, red cabbage & papaya slaw, gluten-free roll

meeting well
23.20 per guest
minimum 12 guests
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fit sandwiches
teriyaki tempeh, pickled vegetables, arugula, whole wheat wrap
roasted chicken, harissa mayo, 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

superfood market salad
25.95 per guest
minimum 20 guests, seasonal substitutions may apply
baby kale, spinach & mixed greens
lemon & herb chicken breast
select one additional protein:
bbq tempeh
hard boiled eggs
hot smoked salmon flakes
vegetables: broccoli, tomatoes, brussels sprouts, red beets, charred sweet corn
grains & beans: brown & wild rice mix, quinoa, garbanzo beans
dried fruit & nuts: dried cranberries & apricots, sliced almonds, pumpkin seeds
dressing: white balsamic vinaigrette & citrus vinaigrette
green juice: celery, apple, spinach & kiwi
still & sparkling water

vegetarian options

vegan options
BOX LUNCH

select a total of four varieties from the salads & sandwich luncheon selections

sandwich box lunch
17.00 per guest
includes choice of sandwich or wrap, baked chips, cookie & bottled water

executive box lunch
19.00 per guest
includes choice of sandwich or wrap, baked chips, choice of side salad (pasta or mixed greens), whole fruit, cookie & bottled water

bistro salad box lunch
17.00 per guest
includes choice of salad, whole grain roll, cookie & bottled water

effective salad box lunch
19.00 per guest
includes choice of salad, whole grain roll, pasta salad, whole fruit, cookie & bottled water

grilled chicken salad
grilled chicken, mixed greens, tomato, cucumber, ranch dressing

jerk chicken salad
jerk chicken, mango chutney, sweet plantain, avocado, romaine & tomato

vegetarian greek salad
romaine lettuce, cucumber, tomato, olives, feta cheese, greek dressing

ral el hanout spiced cauliflower
carrots, balsamic eggplant, dried cranberries, herb chermoula

tuna niçoise salad
albacore tuna, mixed greens, olives, hard boiled egg, green beans, red bliss potatoes, tomato, balsamic dressing

vegetarian options

vegan options
LUNCH BUFFET

minimum 20 guests
served with assorted breads, sliced fresh fruit, assorted dessert bars, mini cupcakes, chocolate nut clusters, assorted soda, still & sparkling water

room temperature buffet lunch
37.00 per guest
select two proteins & four salads

select two items
ras el hanout spiced chicken breast, harissa
roasted chicken breast, hoisin-glazed, crispy rice noodles
red lentil-crusted salmon, arugula, lemon aioli
poached salmon, preserved lemon, baby beet greens
grilled sliced flank steak, green beans, balsamic vinaigrette

executive room temperature buffet lunch
41.00 per guest
select two proteins & four salads

select two items
lemon chicken, marinated olives, pine nuts
roastmary roasted chicken, fennel relish
cedar plank roasted skuna bay salmon, gremolata
miso-glazed cod, sesame yuzu vinaigrette
bbq salmon, brown & wild rice salad, peach chutney
tenderloin of beef, wild mushrooms
sirloin of beef, horseradish vinaigrette, grilled scallions
grilled tofu, fermented black beans, chinese long beans,
wonton crisp

select four items
bibb lettuce & endive salad, champagne vinaigrette
spinach salad, pear, goat cheese, candied walnuts, lemon vinaigrette
roasted beets, goat cheese, arugula, citrus maple vinaigrette
grilled seasonal vegetables
tri-color fingerling potato salad, stone ground mustard vinaigrette
sweet potato, roasted cauliflower, garbanzo beans, lemon & thyme orzo, cherry tomato, lemon, cucumber, basil & parsley
cold sesame soba noodle salad, asian vegetables, wonton crisp
puy lentil spinach salad, toasted cumin, black mustard & curry leaves
red & white quinoa salad, dried cranberries, oregano & olive oil
farfalle pasta, roasted peppers, broccoli, kale, olives & sundried tomato vinaigrette
orecchiette pasta salad, eggplant, roasted peppers, onions & basil
delgola lentil salad, roasted vegetables
arcadia mixed greens, cucumber, grape tomatoes, pickled onions,
cROUTons & orange sherry vinaigrette
arugula salad, radicchio salad, crumbled blue cheese, marinated mushrooms, roasted tomatoes, red wine vinaigrette
baby kale salad, granny smith apple, sunflower seeds, chevre, shallot vinaigrette

vegetarian options
vegan options
THEME LUNCHES

minimum 20 guests, served hot

**little italy**
34.00 per guest
focaccia
lemon & caper chicken piccata
penne arrabbiata
orecchiette primavera
antipasti plate
fresh mozzarella, beefsteak tomato & basil salad
caecar salad, herb croutons
tiramisu & biscotti
sliced fresh fruit
assorted soda, still & sparkling water

**mexican**
34.00 per guest
chips & guacamole
mixed greens, mexican bean salad,
roasted poblano & lime vinaigrette
pico de gallo, salsa quemada, sour cream
chicken oaxaca
beef machaca
soft & hard tacos
cilantro rice
black beans
tres leches cake
sliced fresh fruit
assorted soda, still & sparkling water

**asian**
34.00 per guest
sesame long bean salad
spinach & carrot salad, ginger miso dressing
glass noodle salad with asian vegetables
orange chicken with snow peas
beef & broccoli with oyster sauce
tofu with peppers, onions & black bean sauce
lemongrass jasmine rice
banana spring rolls, caramel sauce
matcha chiffon cake
fortune cookies
sliced fresh fruit
assorted soda, still & sparkling water

**indian**
39.00 per guest
garbanzo beans, sweet potato & green chili salad,
tamarind vinaigrette
roasted cauliflower salad, mustard tomato vinaigrette
chicken haryali (chicken in spinach cream sauce)
goan fish curry
masala confetti rice, dried fruits & nuts
dal makhani (black lentils, red beans, aromatic spices)
rajma masala (kidney bean stew with curried spices)
paneer
mango chutney, mint chutney, cucumber raita
naan, papadum
kheer with golden raisins, cardamom & pistachio
sliced fresh fruit
assorted soda, still & sparkling water

vegetarian options
vegan options
THEME LUNCHES CONTINUED

nuevo latino
40.00 per guest
lime cured salmon
chipotle garlic-rubbed sirloin, cilantro mojo
rice with kidney beans
black bean, charred corn & avocado salad
kale & quinoa salad, goji berries & guava vinaigrette
fried plantains with papaya chili relish
pan de queijo
tres leches cake
chocolate flan
sliced fresh fruit
assorted soda, still & sparkling water

thai
36.00 per guest
glass noodle salad with pomelo, bean sprout, papaya & thai basil
green papaya & carrot salad with tomato, sweet peppers & tamarind vinaigrette
thai beef salad with watercress, tatsoi, orange & peanuts
chicken & eggplant with green curry sauce
stir fried tofu with coconut curry sauce
bangkok fried rice with tomato, asparagus & scallion
steamed banana cake
mango sticky rice
sliced fresh fruit
assorted soda, still & sparkling water

Cuban
36.00 per guest
butter leaf lettuce, hearts of palm, avocado, balsamic vinaigrette
roasted tomato tortilla soup with cilantro cream
tomato & green onion in corn tostada shell with lime-cilantro vinaigrette
cumin scented roasted yucca & sweet potatoes
bistec de palomilla (grilled new york steak, orange & cuban chimichurri)
arroz con pollo (chicken with rice & sofrito)
sweet plantain with cinnamon, agave & toasted papitas
sliced fresh fruit
assorted soda, still & sparkling water

Dinner on the Charles
48.00 per guest
boston bibb, shaved apple, dried cranberries, pumpkin seeds & maple vinaigrette
new england clam chowder, old bay oyster crackers
baked cod, preserved lemon butter, griddle corncakes, tomato coulis
aromatic beef strip loin, grilled onions, pepper, red wine sauce
roasted rainbow fingerling potatoes, fine herbs
roasted harvest vegetables, orange, crispy sage
artisan rolls & flatbreads
boston cream pie
blueberry crumb tart
maple crème brulee

▼ Vegan options
PLATED LUNCH

minimum 12 guests
includes assorted bread, rolls, coffee & tea
served with chef’s inspired seasonal vegetables & starch

two courses $32.00 per guest
three courses $37.00 per guest

first course
select one
chilled gazpacho with crab, avocado & corn
celery root fennel soup, grilled shrimp, chive oil
chilled gazpacho, crab, avocado & corn
grilled portabella salad, baby spinach, trevisano, pancetta, parmigiano reggiano, balsamic vinaigrette
spinach salad, candied pecans, citrus, grapefruit vinaigrette
bubb lettuce, upland cress, toasted hazelnuts, blue cheese, sherry vinaigrette
endive & heirloom apple salad, smoked bacon, maytag blue cheese, candied pecans
mixed greens, haricot vert, roasted tomatoes, goat cheese, croutons, herb dressing
baby iceberg, bacon, vine ripe tomato, gorgonzola blue cheese, paprika mustard dressing
red & gold beet salad, cardamom oranges, feta cheese
shrimp cocktail, horseradish cocktail sauce

additional $5.00 per guest

main course
select one
poultry
pan-roasted organic chicken, preserved lemon, potato purée, haricot vert, espelette pepper jus
harissa rubbed chicken breast, yogurt sauce
spinach, red pepper & fontina roulade of chicken, pinot grigio reduction
harissa marinated statler breast of chicken, natural jus
seafood
pan-seared arctic char, caper, tomato nage
pan-seared halibut, potato purée, spring & wild mushroom butter
grilled atlantic swordfish with sofrito
skillet roasted faroe island salmon, cucumber tomato relish
grilled steelhead trout, fennel olive relish, lemon vinaigrette
slow roasted iceland cod loin, charred corn salsa
meat
chili mango-glazed pork tenderloin, edamame rice, pea shoot & radish salad
grilled skirt steak, tobacco onions, red wine reduction
apple smoked pork tenderloin, calvados sauce
new york steak au poivre, cognac reduction

vegetarian
house made artichoke, sun dried tomato, ricotta ravioli, san marzano tomato sauce
thai chili marinated tofu, edamame jasmine rice, and stir fry vegetables
eggplant, artichoke and boursin strudel, smoky tomato sauce
dessert
select one
lemon basil panna cotta, strawberry gelee
pineapple upside down cake, barbados rum sauce
vanilla bean crème brulee, fresh berries
passion fruit chiboust, citrus compote
chef’s trio of seasonal sorbets, fresh berries, almond tuille
French apple tart, caramel sauce
banana chocolate brownie cheesecake

vegetarian options
vegan options
made without gluten options

Due to our open kitchens that handle gluten for the preparation of other menu items, we cannot guarantee that items “made without gluten” ingredients are “gluten-free” as defined by FDA. While we make every effort to avoid gluten cross-contact, there is always the potential for cross-contact with other gluten containing food items. We encourage guests to speak to the Chef or Manager regarding any allergen questions.
**ROOM TEMPERATURE PLATED LUNCH**

**minimum 12 guests**

**includes assorted bread, rolls, coffee & tea**

**two courses**  $31.00 per guest

**main course**

**poultry**
- lemon thyme chicken, tomato relish, fingerling potato salad, haricot vert, grilled asparagus, herb mayo
- oven roasted chicken, chickpea tagine, vegetables, pepper coulis
- applewood smoked chicken breast, Waldorf salad, petite greens, espelette pepper vinaigrette
- grilled chicken breast, roasted fingerling potato, olives, artichoke, tomato & tarragon, crumbled feta
- Caribbean jerk chicken breast, pineapple salsa, crispy plantains, carnival rice salad, and pickled vegetables

**vegetarian✈️**
- lentil & herb stuffed baby bell peppers, carrot ginger purée, parsley emulsion
- black bean falafel, tomato cucumber salad, harissa & sauce vert
- thai chili rubbed tofu, bamboo rice salad, sesame green beans and ginger soy dressing
- lentil stuffed portabella mushroom, smoky tomato coulis, zucchini pearls, and petite green salad

**seafood**
- pan-seared mahi, Singapore rice noodles, red cabbage & seaweed slaw, ginger, scallion
- grilled colossal shrimp, roasted vegetable couscous, asparagus medley, sun dried tomato basil dressing
- fennel pollen rubbed salmon fillet, shaved fennel salad, yukon gold potato salad, and roasted root vegetables
- pan-seared trout, sweet potato hash, red beet & parsley emulsion
- roasted salmon, grilled baby vegetables, sautéed Swiss chard, carrot & ginger sauce
- seared ahi tuna nicoise salad, peppers, beans, potatoes, whole grain mustard vinaigrette
  - additional 3.00 per guest

**beef**
- garlic & thyme-rubbed flank steak, chickpea & vegetable tagine, horseradish pepper coulis
- aromatic sliced beef tenderloin, horseradish crème, Peruvian potato salad, watercress and roasted baby vegetables
- grilled beef striploin, bean cassoulet, roasted baby peppers, sauce vert
- grilled flank steak, fingerling potato salad, haricots verts, smoked pepper aioli

**dessert**
- two tier stands of chef's gourmet pastries
  - additional 34.00 per stand
- seasonal almond tart
- chocolate caramel tart
- coconut macaroon
- carrot cake
- flourless chocolate cake bites

✈️ vegetarian options
✈️ vegan options
CUSTOM BUFFET

minimum 20 guests
includes assorted bread, rolls, coffee & tea

two main course selections 39.00 per guest
three main course selections 47.00 per guest

soup & salad
select two
local mushroom soup, white truffle cream baby arugula,
charred baby carrot, marinated mushrooms, cucumbers,
balsamic vinaigrette
local field greens, heirloom carrots, roasted tomatoes,
herb vinaigrette
gem lettuce, endive, ruby grapefruit, shaved fennel, pine nuts,
champagne vinaigrette
spinach salad, pears, goat cheese, candied walnuts,
lemon honey vinaigrette

antipasti
select one
charred zucchini, tomato, kalamata olive, feta, mint salad
grilled vegetables, olive oil, balsamic glaze
roasted root vegetables, wild rice & raisin salad, sherry vinaigrette
quinoa, sweet potato, roasted squash, cranberries, lemon vinaigrette
asparagus with pine nuts & parmesan
fresh tomato, mozzarella, balsamic, basil oil

main course
select two or three
poultry
roasted all-natural chicken, sautéed wild mushrooms & shallots,
thyme jus
hazelnut & basil crusted breast of chicken, zinfandel sauce
free range chicken, crispy bacon, onion ragout
seafood
roasted faroe island salmon, spinach, portabella, tomato,
vinaigrette
baked haddock, panko herb breadcrumbs, preserved lemon
lemon herb-crusted north atlantic cod, sautéed greens
beef
braised beef brisket, root vegetables, cipollini onions, burgundy,
rosemary jus
pepper-crusted beef sirloin, shiitake mushroom sauce
vegetarian
grilled tofu, black bean sauce, asian vegetables
quinoa stuffed bell pepper
twice-baked yukon gold potato, curried peas, coriander, jalapeno

vegetarian options
vegan options
sides
select two
potato gratin, gruyère, caramelized onions
yukon & sweet potato mash
saffron vegetable paella
mascarpone herb polenta
brussels sprouts, olive oil, maple, fines herbs
roasted root vegetables, truffle oil
haricot vert with almonds
rosemary & garlic tricolor potatoes
duchess potatoes, chive, cheddar cheese
basmati rice
lentil pilaf
garlic & lemon broccolini
dessert
select one
seasonal fruit crisp
bread pudding, banana brûlée, bourbon caramel sauce
sliced fresh fruit & berries
key lime tart
boston cream pie
chocolate cake, whipped cream & berries
RECEPTION STATIONS

minimum 20 guests

tabletop bites
8.00 per guest
garden crudité with assorted dips
creamy stilton, herbed ranch & sauce vert

cheese tasting table
13.00 per guest
assortment of european & american artisanal cheeses
quince paste, apricot mustard, grape clusters
 crackers, crostini, breadsticks, flatbreads

artisanal cheese board
15.00 per guest
quince paste, local honey
dried fruit, roasted nuts, grape clusters
 crackers, crostini, breadsticks, flatbreads

select one
spanish: manchego, drunken goat cheese, cabrales
french: petite basque, comté, morbier
italian: pecorino toscano, aged provolone, gorgonzola
new england: grafton cheddar, great hill blue, fiddlehead tomme

crostini table
11.00 per guest
grilled focaccia, toasted pita
white bean brandade
hummus
balsamic roasted eggplant caponata
marinated olives
beet & goat cheese spread
carrots & cucumber

selection of dried & cured meats with marinated olives
12.00 per guest

toasted pita station with assorted dips
9.25 per guest
roasted red pepper hummus
artichoke dip
lemon hummus

bar snacks
1 selection  5.00 per guest
3 selections  8.00 per guest
spiced truffle nuts
popcorn
cinnamon almonds
spicy cashews
wasabi peas
plantain chips
chili salsa
parmesan cheese straws
fried olives
**RECEPTION STATIONS CONTINUED**

**tapas bar**
27.00 per guest
- garlic & herb roasted focaccia bread
- marinated olives
- spicy roasted almonds
- fried shishito
- select five flamenco eggs
- herb & artichoke rice cake with manchego
- steak with mushrooms, pearl onions & fried baby peppers
- calabres meatballs with blue cheese or spicy tomato sauce
- patatas bravas, smoked tomato paprika
- chicken pinchos
- serrano ham
- marinated baby artichokes, lemon oil
- spanish cheeses with membrillo paste
- shrimp with garlic, sherry & parsley

**vegan**
20.00 per guest
- lemon hummus
- sriracha hummus
- vegetable crudité: carrot, cucumber, cauliflower & taro chips
- select three
- red gem lettuce, celery, carrot & coconut salad, blood orange vinaigrette
- tofu bites, spicy provencale sauce
- potato croquettes with herb remoulade
- arepas with black-eyed pea mole
- vegetable & chickpea pakoda, cilantro-mint drizzle
- vegetable tajine, stuffed tomatoes

**mediterranean station**
26.00 per guest
- traditional hummus, smoked paprika
tzatziki
- moroccan-spiced chickpeas, carrot, sultana
- sicilian beet salad, pistachio, balsamic
- traditional fattoush salad, sumac vinaigrette
- marinated greek feta, chili, mint
- black eyed pea falafel, coriander-mint dressing
- assorted olives

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**Vegan options**

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dim sum
27.00 per guest
chinese vegetable crudité
dipping sauces: cilantro-plum, hoisin, sweet thai chili, sesame & soy ginger, low-sodium soy sauce
select five
crispy sesame chicken, ginger-hoisin sauce
char siu pork
stir-fried chicken lettuce cups, thai basil orange & pine nuts
vegetable spring rolls
pork pot stickers
grilled shrimp in black bean sauce
tofu, peppers, onion & crispy shallots in black bean sauce
chinese chicken salad with ginger-lemongrass dressing

ceviche & sushi bar
36.00 per guest
california roll
eel & cucumber roll
dragon roll with avocado
spicy tuna roll
salmon, hamachi & tuna nigiri
served with plantain chips, yucca fries, taro chips
select two
white fish ceviche
ecuadorian tuna ceviche
scallop ceviche, lime, red onion, cilantro
peruvian style shrimp ceviche
papaya, coconut & lime ceviche

slider bar
24.00 per guest
homemade potato chips
ranch, spicy ketchup, whole grain mustard, herb remoulade pickles
select three
mini cheeseburgers, aged cheddar, caramelized onion
meatloaf slider, pepper jack cheese
ginger chicken slider, vietnamese slaw
bbq tofu, red cabbage & pineapple slaw
curried potato & green pea slider, tamarind ketchup
maryland crab slider, old bay aioli, brioche
additional 3.50 per guest

caribbean station
28.00 per guest
avocado, black bean & bell pepper salad, cumin vinaigrette
island rice with black eyed peas, coconut, grilled pineapple
churrosco steak, chimichurri & mango chutney
spicy jerk chicken, black bean stew
fried plantain with brown sugar & butter

french brasserie station
26.00 per guest
select five
salad lyonnaise
frisée, bacon lardons and egg, champagne vinaigrette
caramelized onion Roquefort tart
bourgin cheese stuffed mushrooms
truffle fingerling smash potato cakes
steak frittes, truffle sea salt
brie apricot profiteroles
roquefort mousse stuffed celery hearts
coq au vin

vegan options

▼ vegan options
pasta station
25.00 per guest
bread sticks
parmesan cheese, olives & red pepper flakes
arugula salad, pecorino cheese, pink peppercorn,
wildflower-honey vinaigrette
tomato salad, basil, crisp capers
select two
penne pasta, charred cherry tomato, mozzarella, fresh tomato,
basil sauce
orecchiette, asparagus, prosciutto, english peas & cream
gemelli, spinach, anchovy & caper puttanesca sauce
arugula salad, pecorino cheese, pink peppercorn,
wildflower-honey vinaigrette
tomato salad, basil, crisp capers
select two
penne pasta, charred cherry tomato, mozzarella, fresh tomato,
basil sauce
orecchiette, asparagus, prosciutto, english peas & cream
gemelli, spinach, anchovy & caper puttanesca sauce
tomato salad, basil, crisp capers
four cheese agnolotti, tomato basil sauce
roasted vegetable vegan ravioli, smoked tomato fondue
additional 3.50 per guest
lobster ravioli, sherry cream sauce
additional 5.00 per guest

salmon carving station
22.00 per guest
roasted salmon, cucumber, dill, preserved lemon, mustard aioli
tuscan style roasted potatoes & cauliflower
mesclun greens with cucumber, tomato, olive, feta & citrus vinaigrette
multigrain rolls

turkey carving station
18.00 per guest
anise-brined roast turkey breast, cranberry orange relish
grilled seasonal vegetables
sweet potato puree
small parker house rolls

beef carving station
24.00 per guest
black pepper-crusted filet of beef, wild mushroom-merlot sauce
parmesan potato gratin
haricot verts, almonds
small rolls

made without gluten options
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island creek oysters & shrimp
requires 30 days advanced notice
35.00 per guest
fresh shucked island creek oysters
gulf shrimp
fresh horseradish, cocktail sauce, grapefruit mignonette,
lemon quarters

poke bar
chef attended
32.00 per guest
choose your base
white rice, brown rice, glass noodle, mixed greens
choose your protein
tuna, salmon, scallop, tofu
choose your mixings
edamame, cucumber, jalapeno, corn, green onion, pineapple,
cilantro
choose your sauce
ponzu, sweet thai chili, sriracha
choose your toppings
sesame seeds, crispy onion, seaweed salad, tobiko*
DESSERT RECEPTIONS

minimum 20 guests

dessert station
18.00 per guest
miniature pastries & tarts
freshly baked cookies
miniature dessert cups
chocolate dipped fruits
seasonal fresh berries
coffee & tea

shortcake station
18.00 per guest
homemade warm sugared biscuits & strawberries
peaches & basil
ginger, blackberry plum, lemon blueberry
grand marnier whipped cream
coffee & tea

mini mason jar mousse station
20.00 per guest
key lime
seasonal panna cotta
trifle
flan
praline mousse
berry cheesecake mousse
passion fruit & coconut
PASSED HORS D’ŒUVRES

minimum of 20 guests

selection of four for one hour 16.50 per guest

selection of six for one hour 22.00 per guest

selection of six for two hours 38.00 per guest

seafood
- california sushi rolls, soy dipping sauce
- jumbo lump crab cakes, lemon remoulade
- tuna tartare, five-spice, pickled turnips, pappadam
- ginger shrimp tempura, sweet chili sauce
- bacon wrapped diver scallop, caramelized onion jam
- shrimp satay, thai honey cilantro
- lobster arancini, meyer lemon aioli
- seared scallop, pea purée, champagne foam
- lobster taco, papaya salsa
- yukon gold potato latke, smoked salmon, dill crème fraiche
- fennel pollen dusted sea scallop
- maryland crab & cheddar crostini
- maine lobster salad on brioche

poultry
- jerk chicken, plantain chip, avocado cream
- chicken saltimbocca skewer, marsala glaze
- chicken dijon & asparagus en croute
- hoisin-glazed duck & scallion pancake
- five-spice roasted duck, scallion, wonton crisp
- white truffle smoked chicken salad, lavash cracker
- bbq pulled chicken sliders, lime aioli

meat
- chorizo & manchego arepas, sauce vert
- smoked bbq pulled pork, chipotle aioli, cheddar biscuit
- brazilian churrasco steak kabob, salsa verde
- miniature beef wellington
- pomegranate currant-glazed short rib, wasabi spaetzle
- blackened beef, horseradish cream, caramelized onion crostini
- new zealand lamb loin, black olive tapenade, garlic aioli
- beef tenderloin & stilton sourdough toast
- pomegranate currant-glazed short rib, mascarpone polenta
PASSED HORS D’OEUVRES CONTINUED

vegetarian
- gorgonzola & fig profiterole
- vegetarian spring rolls, mustard-chili sauce
- herb potato, green pea, spring roll, tamarind sauce
- black bean cake with guacamole dip
- heirloom tomato bruschetta, fresh ricotta, basil purée
- eggplant caponata, zucchini crisp
- blue cheese stuffed date
- potato samosa, mango chutney
- ratatouille stuffed baby portobello mushroom
- butternut squash, caramelized onion, asiago flatbread
- sweet potato latke, smoked hazelnuts, stilton, green apple
- macadamia nut crusted brie, apricot jam
- twice baked fingerling potato, chive cream fraiche

passed small plates
- 25.00 per guest
- selection of three
- meat
  - rosemary lamb lollipop chop on garlic mashed potatoes
  - slow-braised short rib, mustard & caramelized shallot glaze, parmesan polenta
- seafood
  - sesame crusted ahi tuna, wasabi potatoes
  - pan seared scallops, fennel pollen & farro
- vegetarian
  - mushroom & charred corn risotto, truffle essence
  - cipollini onion & ricotta ravioli, tomatoes & oregano

vegetarian options
vegan options
made without gluten options

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PLATED DINNER

minimum 12 guests
includes assorted bread, rolls, coffee & tea
served with chef’s inspired seasonal vegetables & starch

three courses 59.00 per guest
four courses 65.00 per guest

starter
select one
beet carpaccio, avocado, house-cured salmon, truffle oil & chives
serrano ham, manchego cheese, olives, arugula, lemon-mint pesto
cæsar salad, focaccia, white anchovy & tomato confit
roasted beets with herbed goat cheese, crushed hazelnuts, citrus & shallots
french beans marinated in champagne vinegar, aged goat cheese, toasted pine nuts
vine-ripened tomatoes, buffalo mozzarella, opal basil, ello rossa, olive oil, aged balsamic
butter lettuce & endive, walnuts, smoked roquefort, olives, oranges, citrus vinaigrette
goat cheese & pear salad, candied walnuts, lemon-honey vinaigrette
crab, avocado & marinated tomato, endive with citrus vinaigrette
additional 3.00 per guest
roasted vine-ripened ranch tomato soup, miniature grilled roquefort sandwich
thai-spiced lobster soup with lemongrass, chili, coconut & galangal
additional 3.00 per guest

intermediate course
select one
wild garlic risotto, petite vegetables, shaved parmesan, beet tops
pan-seared diver scallops, creamy polenta, vanilla brown butter, amaranth cress
confit long island duck, gruyère crisp, mustard & dill spaetzle, french onion consommé
maryland jumbo lump crab cake, frisée & radicchio salad, espelette glazed berkshire pork belly, sweet barbeque glaze chermoula
house cured salmon, cucumber & mango salad, yogurt-mint sauce
wild mushroom & gruyère tart, chive

main course
select one protein & one vegetarian option
seafood
mid-atlantic swordfish, herb de provence, caper beurre blanc
herb-crusted salmon, tomato fennel puree
crispy skin sea bass pavé, champagne beurre blanc
herb-crusted salmon, tomato fennel-fondue
bronzini with pepperonata & lemon olive oil
herb potato wrapped cod, parsley emulsion
flounder roulade, crab lemon butter

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poultry
pan-roasted organic chicken, sweet corn risotto, haricots verts, garlic, chili & lemon
roasted chicken with wild mushrooms, seasonal vegetables, potato purée & rosemary jus
chicken breast stuffed with spinach, fontina, asparagus & roasted yukon gold potatoes, sundried tomato jus

meat
lamb osso buco, tomato orzo, lemon-parsley gremolata
grilled new york strip with crushed fingerling potatoes, garlic rapini & four peppercorn sauce
braised short rib with risotto milanese, grilled baby vegetables & parsnip crisp
roasted filet mignon, potato purée, farmer’s market vegetables & bordelaise sauce additional 6.00 per guest

duo plates
additional 6.00 per guest
garlic & thyme-marinated filet mignon & grilled jumbo shrimp, gruyère potato gratin, roasted spring onion & merlot reduction
beef short rib & pan-seared scallops horseradish mashed potato, grilled baby vegetables, thyme jus
black bass, crispy sweet onions, lobster bisque & filet mignon, fingerling potatoes, mustard seed bordelaise additional 8.00 per guest

vegetarian
bbq tempeh, stir fried vegetables, jasmine rice & steamed bok choy
tri-color cauliflower steak, cumin-scented yellow lentils, olive & eggplant caponata, coriander- orange pepper purée, micro greens
stuffed portabella, sweet potato, roasted cauliflower, sautéed kale, red pepper purée
falafel, roasted red beet fattoush, basmati rice pilau, yogurt-mint vinaigrette
eggplant rollatini, grilled asparagus, heirloom tomato & basil
beluga lentils, sweet potato & kale burger, crispy taro, brown rice & chimichurri

dessert
select one
chocolate mousse dome, hazelnut praline, brandied cherries
madagascar vanilla bean panna cotta, balsamic strawberries
pear almond tart, cognac ice cream, caramel sauce
chocolate salted caramel tart, raspberry sugar
white chocolate and grapefruit mousse, berry caviar
opera cake, gold leaf, cassis coulis
lemon cheesecake, coconut macaroon crust, black berry coulis
hibiscus poached pear, passion fruit sorbet

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## BAR PACKAGES

**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

**soft drinks**
- Includes coke, diet coke, sprite, ginger ale, dasani water, san pellegrino sparkling water, cranberry juice, orange juice
- 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

**beer & wine**
- Includes house white wines & two house red wines, imported & domestic beer, hard cider, juice, soft drinks, sparkling water
- One hour: 13.00 per guest
- Two hours: 17.00 per guest
- Three hours: 21.00 per guest
- Four hours: 26.00 per guest
- Five hours: 30.00 per guest

**premium bar**
- Includes two house white wines & two house red wines, imported & domestic beer, hard cider, premium liquor (absolut, johnny walker red, tanqueray, bacardi, jim beam), juice, soft drinks, sparkling water
- One hour: 18.00 per guest
- Two hours: 24.00 per guest
- Three hours: 31.00 per guest
- Four hours: 38.00 per guest
- Five hours: 45.00 per guest

**platinum bar**
- Includes two house white wines & two house red wines, imported & domestic beer, hard cider, premium liquor (ketel one, johnny walker black, bombay sapphire, crown royal, barcardi rum, spiced rum, maker's mark), juice, soft drinks, sparkling water
- One hour: 20.00 per guest
- Two hours: 28.00 per guest
- Three hours: 36.00 per guest
- Four hours: 44.00 per guest
- Five hours: 52.00 per guest

**sparkling wine toast**
- 7.50 per glass
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 ten business days prior to your event to allow preliminarily staffing and the culinary team to prepare for your 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 third 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. 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 guests per table) and
Wine Butler per Three Tables

Buffet Events
One Waitstaff per Two Tables (8-10 guests per table) and
Buffet Attendants
One Buffet Attendant per 50 Guests

Address & Contact
Samberg Conference Center
50 Memorial Drive
Building E52, 6th & 7th Floor
Cambridge MA, 02142

Reservations / Inquiries: scc@mit.edu
Website: https://sambergconferencecenter.mit.edu/