CATERING MENU
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BREAKFAST

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

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

better for you breakfast
21.00 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
25.00 per guest
minimum 20 guests
scrambled eggs
bacon & sausage
home fries
shredded cheddar, salsa
fresh fruit salad
bagels & cream cheese
orange juice, coffee & tea

executive hot breakfast
26.50 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
24.50 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 incorporating physical activity
into meeting agendas.

steel cut oatmeal, dried fruit & nuts
egg white frittata
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

brain-food breakfast
25.00 per guest
minimum 20 guests
fresh fruit salad
whole wheat zucchini muffins
apple quinoa cake
coconut granola
strawberry almond milk smoothies
vanilla chia seed porridge
smoked salmon, whole wheat bagel
avocado and egg, broccoli cheddar frittata
PLATED BREAKFAST

32.50 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’ŒUVRES

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

pomegranate, lime & cranberry shooter
cucumber, melon, spinach, & 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 and dill egg salad crostini
smoked salmon blini, crème fraiche & salmon caviar
A LA CARTE  BREAKFAST

- granola bars – kashi & nature valley 3.00 each
- trail mix 4.50 each
- whole fruit 4.50 each
- yogurt cups 4.00 each
- greek yogurt cups 4.50 each
- low fat yogurt & granola 6.00 each
- steel cut oatmeal, dried fruit & nuts 6.50 each
- cereal with milk 4.50 each
- fresh fruit & yogurt parfait 4.50 each
- fresh fruit smoothie 5.50 each
- overnight oats, dried fruit, berries & soy milk 6.00 each
- bircher muesli, oats, greek yogurt, dried fruit 6.00 each
- sliced fresh fruit 7.00 each
- assorted scones 4.50 each
- spinach & cheese croissant 4.50 each
- ham & cheese croissant 4.50 each
- chocolate or butter croissants 4.50 each
- assorted tea bread 4.50 each
- hard boiled eggs 2.00 each
- low fat cottage cheese 3.50 per guest

- pastry basket (minimum 12 guests) 7.00 per guest
  includes danish, croissants, muffins, butter & preserves
- bagel basket (minimum 12 guests) 6.00 per guest
  includes assorted bagels, butter, cream cheese & preserves
- smoked salmon (minimum 12 guests) 13.00 per guest
  with traditional accompaniments

breakfast sandwiches
minimum 20 guests
choose two
- egg, bacon & cheese on an english muffin 5.50 each
- egg, turkey sausage & cheese on an english muffin 5.50 each
- egg & cheese on an english muffin 5.50 each
- breakfast burrito with egg, cheese & salsa 5.50 each
- egg white, tomato & spinach wrap 5.50 each
- bacon, egg & cheese on a croissant 5.50 each
- southwest empanada, scrambled egg, pepper, onions & pepper-jack cheese 5.50 each
TODAY’S AGENDA

today’s agenda meeting package
minimum 12 guests, no substitutions please
26.00 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 two seasonal crudité and hummus
coffee & tea

BEVERAGES

bottled water 3.00 each
assorted soda 3.00 each
assorted sparkling water 3.00 each
orange, grapefruit or cranberry juice 4.50 per guest
coffee & tea service fresh, organic, sustainable 4.50 per guest
orange juice, coffee & tea 6.50 per guest
fruit-infused water 3.00 per guest
lemonade & iced tea 3.00 per guest
energy drink 5.00 each
all day beverage service includes coffee & tea service, soda, still & sparkling water 14.00 per guest
TAKE A BREAK

minimum 15 guests, unless otherwise stated

mid-morning break
14.00 per guest
strawberry almond milk smoothie
fresh fruit & yogurt parfait
fruit-infused water

meeting well break
11.00 per guest
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.

trail mix, granola bars, protein bars, fresh berries, bananas

brain-food break
10.50 per guest
sugar free oat drops
raspberry coconut bars
chocolate almond “fudge”
chia pudding

candy & snack basket
9.50 per guest
a selection of candy bars, harmony snacks, bags of chips & pretzels

cookies & milk
10.50 per guest
a selection of freshly-baked cookies, skim & chocolate milk, coffee & tea

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

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

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

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

power break
12.00 per guest
superfood snack mix
mocha almond energy bites
green juice
celery, green apple, spinach & kiwi

spa break
13.50 per guest
vegetable crudité, red beet hummus, seasonal whole fruit food should taste good chips cucumber mint water, seasonal fruit-infused water

the green monster
14.00 per guest
soft baked pretzels, yellow mustard
mini franks in a blanket
salted peanuts, kettle corn assorted soda & bottled water

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

the new englander
10.50 per guest
minimum 20 guests
assorted mini whoopie pies, chocolate covered cranberries house-made potato chips

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

(choose three)

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 dijon/aise on rye roast beef, caramelized onion & gorgonzola on seven grain bread

4850 8th Av
**À LA CARTE SNACK ITEMS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>whole fruit</td>
<td>2.50 each</td>
</tr>
<tr>
<td>kind bar</td>
<td>4.50 each</td>
</tr>
<tr>
<td>yogurt cups</td>
<td>3.50 each</td>
</tr>
<tr>
<td>bag of chips or pretzels</td>
<td>3.50 each</td>
</tr>
<tr>
<td>gourmet chips or popcorn</td>
<td>4.50 each</td>
</tr>
<tr>
<td>harvest trail mix</td>
<td>4.50 per guest</td>
</tr>
<tr>
<td>dried fruit &amp; nuts</td>
<td>6.50 per guest</td>
</tr>
<tr>
<td>fresh fruit &amp; yogurt parfait</td>
<td>5.50 each</td>
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<tr>
<td>sliced fresh fruit</td>
<td>7.00 per guest</td>
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<tr>
<td>chocolate dipped strawberries</td>
<td>4.50 each</td>
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<tr>
<td>cookies &amp; brownies</td>
<td>4.50 per guest</td>
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<tr>
<td>dessert bars</td>
<td>4.50 per guest</td>
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<tr>
<td>crudités &amp; dips</td>
<td>5.50 per guest</td>
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LUNCH

sandwich luncheon
23.00 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,
brad 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,
rosemerry 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

roasted chicken, harissa mayo,
arugula, goat cheese, pita
citrus albacore tuna salad,
rains, 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

meeting well
24.50 per guest
minimum 12 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.

fit sandwiches
teriyaki tempeh, pickled
vegetables, arugula, whole
wheat wrap

roasted chicken, harissa mayo,
arugula, goat cheese, pita
citrus albacore tuna salad,
rains, 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
27.50 per guest
minimum 20 guests, seasonal
substitutions may apply
includes whole wheat rolls
baby kale, spinach & mixed greens
lemon & herb chicken breast

select one additional protein:
bbq tempeh

cage-free hard boiled eggs
hot smoked salmon flakes

vegetables: broccoli, tomatoes,
brussels sprouts, red beets,
charred sweet corn, cauliflower

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**
18.00 per guest
includes choice of sandwich or wrap, baked chips, cookie & bottled water

**executive box lunch**
20.00 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**
18.00 per guest
includes choice of salad, whole grain roll, cookie & bottled water

**executive salad box lunch**
20.00 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, chocolate nut clusters, assorted soda, still & sparkling water

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

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

select four items
- bibb lettuce & endive salad, champagne vinaigrette
- spinach salad, pear, maytag blue 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
- beluga 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

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

select two items
- lemon chicken, marinated olives, pine nuts
- rosemary roasted chicken, fennel relish
- roasted skuna bay salmon, gremolata
- miso-glazed cod, sesame yuzu vinaigrette
- bbq salmon, brown & wild rice salad, mango chutney
tenderloin of beef, wild mushrooms
- sirloin of beef, horseradish vinaigrette, grilled scallions
- grilled tofu, fermented black beans, green beans, wonton crisp
- swiss chard wrapped quinoa, smoky tomato
- stuffed portobello mushroom, lentil salad, red pepper coulis
- grilled eggplant rollatini, garbanzo beans, feta cheese, artichokes, lemon herb vinaigrette

**vegetarian options**

**vegan options**
THEME LUNCHES

minimum 20 guests, served hot

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

mexican
36.00 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
36.00 per guest
sesame green bean salad
spinach & carrot salad, ginger miso dressing
orange chicken with snow peas
beef & broccoli with oyster sauce
tofu with peppers, onions & black bean sauce
lemongrass jasmine rice
stir-fried vegetables
banana spring rolls, caramel sauce
green tea cheesecake
fortune cookies
sliced fresh fruit
assorted soda, still & sparkling water

indian
41.00 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)
raja 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
42.00 per guest
lime cured salmon
chipotle garlic-rubbed sirloin, cilantro mojo rice with kidney beans
black bean, charred corn & avocado salad
kale & quinoa salad, guava vinaigrette
sweet plantains with papaya chili relish
pan de queijo
tres leches cake
chocolate flan
sliced fresh fruit
assorted soda, still & sparkling water

thai
38.00 per guest
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

assorted soda, still & sparkling water

assorted soda, still & sparkling water

lunch on the Charles
50.50 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
assorted soda, still & sparkling water

assorted soda, still & sparkling water

assorted soda, still & sparkling water

\[\text{vegan options}\]
PLATED LUNCH

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

entree & dessert 34.00 per guest
starter, entree & dessert 39.00 per guest

first course
select one

celery root fennel soup, grilled shrimp, chive oil

grilled portabella salad, baby spinach, trevisano, pancetta, parmigiano reggiano, balsamic vinaigrette

spinach salad, candied pecans, citrus, grapefruit vinaigrette

bibb lettuce, upland cress, toasted hazelnuts, blue cheese, sherry vinaigrette

derby & 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

chilled gazpacho with crab, avocado & corn additional 3.00 per guest

shrimp cocktail, horseradish cocktail sauce additional 5.00 per guest

main course
select one

poultry

pan-roasted organic chicken, preserved lemon, espelette pepper jus

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, wild mushroom butter

glazed atlantic swordfish with sofrito

skillet roasted faroe island salmon, cucumber tomato relish

grilled steelhead trout, fennel olive relish, lemon vinaigrette

slow roasted Icelandic cod loin, charred corn salsa

meat

chili mango-glazed pork tenderloin, 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

goat cheese & basil ravioli, sun dried 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, raspberry compote

chef’s trio of seasonal sorbets, fresh berries

french apple tart, caramel sauce

banana chocolate brownie cheesecake, fresh strawberries

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  $33.00 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 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
  - quinoa 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 filet, shaved fennel salad, yukon gold potato salad, and haricot verts
  - seared ahi tuna nicoise salad, peppers, beans, potatoes, whole grain mustard vinaigrette

- **Additional 3.00 per guest**
  - lobster cobb with avocado, egg, roquefort, smoked bacon & balsamic vinaigrette

- **Beef**
  - aromatic sliced beef tenderloin, horseradish crème, Peruvian potato salad, watercress and roasted baby vegetables

- **Additional 3.00 per guest**
  - beef striploin, bean cassoulet, roasted baby peppers, sauce vert

- **Grilled flank steak, fingerling potato salad, haricot vert, smoked pepper aioli**

### Dessert

- chef’s gourmet pastries, served family style
- 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 41.00 per guest
three main course selections 49.50 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

anitpasti
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, 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

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
roasted cauliflower

dessert
select two
seasonal fruit cobbler
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
8.50 per guest
garden crudité with assorted dips
creamy stilton, herbed ranch & sauce vert

crostini table
12.00 per guest
garden crudeités with assorted dips
crostoni, breadsticks, flatbreads

cheese tasting table
14.00 per guest
assortment of European & American artisanal cheeses
quince paste, apricot mustard, grape clusters
crackers, crostoni, breadsticks, flatbreads

artisanal cheese board
16.00 per guest
quince paste, local honey
dried fruit, roasted nuts, grape clusters

select one

Spanish: manchego, drunken goat cheese, cabrales
French: petite basque, comté, artisan brie
Italian: pecorino toscano, aged provolone, gorgonzola
New England: grafton cheddar, great hill blue, Maggie’s round tomme

crostini table
12.00 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 and chef’s assorted breads
13.00 per guest

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

bar snacks
1 selection 4.50 per guest
3 selections 10.50 per guest
spiced truffle nuts
popcorn
cinnamon almonds
spicy cashews
wasabi peas
plantain chips, chili salsa
parmesan cheese straws
fri ed olives
crispy garbanzo beans
RECEPTION STATIONS CONTINUED

tapas bar
28.50 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
21.00 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
27.50 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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RECEPTION STATIONS CONTINUED

**dim sum**

28.00 per guest

**vegetable crudité**

dipping sauces: sweet thai chili, low-sodium soy sauce, wasabi ranch, mango chutney, ponzu

select five

- crispy sesame chicken, ginger-hoisin sauce
- char siu pork
- stir-fried chicken lettuce cups, thai basil orange & pine nuts
- vegetable spring rolls
- 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**

38.00 per guest

**california roll**

- eel & cucumber roll
- dragon roll with avocado
- spicy tuna roll
- salmon, hamachi & tuna nigiri
- plantain chips, yuca chips, taro chips

select two

- white fish ceviche
- ecuadorian tuna ceviche
- scallop ceviche, lime, red onion, cilantro
- peruvian shrimp ceviche
- papaya, coconut & lime ceviche

**slider bar**

25.50 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**

29.50 per guest

- avocado, black bean & bell pepper salad, cumin vinaigrette
- island rice with black eyed peas, coconut, grilled pineapple
- churrasco steak, chimichurri & mango chutney
- spicy jerk chicken, black bean stew
- fried plantain with brown sugar & butter

**french brasserie station**

27.50 per guest

select five

- salad lyonnaise
- frisee, bacon lardons and egg, champagne vinaigrette
- caramelized onion Roquefort tart
- boursin cheese stuffed mushrooms
- truffle fingerling smash potato cakes
- steak frites, truffle sea salt
- brie apricot profiteroles
- roquefort mousse stuffed celery hearts
- coq au vin

▼ vegan options
RECEPTION STATIONS CONTINUED

pasta station
26.50 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

*gluten-free* baked ziti, spinach, mushroom, tomato, mozzarella

four cheese agnolotti, tomato basil sauce
additional 3.50 per guest

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
23.50 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
19.00 per guest
anise-brined roast turkey breast, cranberry orange relish
grilled seasonal vegetables
sweet potato puree
small parker house rolls

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

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island creek oysters & shrimp
requires 30 days advanced notice
market price
fresh shucked island creek oysters
gulf shrimp
fresh horseradish, cocktail sauce, grapefruit mignonette,
lemon quarters

poke bar
chef attended
market price
white rice, brown rice, glass noodle, mixed greens
tuna, salmon, scallop, tofu
edamame, cucumber, jalapeno, corn, green onion, pineapple,
cilantro
ponzu, sweet thai chili, sriracha
sesame seeds, crispy onion, seaweed salad, tobiko

deluxe raw bar
market price
island creek oysters
gulf shrimp
prince edward island mussels
littleneck clams
white fish ceviche with lime, red onion, cilantro
fresh horseradish, cocktail sauce, grapefruit mignonette,
lemon quarters

available enhancements
market price
maine lobster tails
new zealand mussels
crab claws
alaskan crab legs
ice sculpture
starting at 375.00
DESSERT RECEPTIONS

Minimum 20 guests

**Dessert Station**

19.00 per guest

- Miniature pastries & tarts
- Miniature dessert cups
- Chocolate dipped fruits
- Seasonal fresh berries
- Coffee & tea

**Shortcake Station**

19.00 per guest

- Warm sugared biscuits
- Peaches & basil (seasonal availability)
- Fresh seasonal compote
- Grand marnier chantilly cream
- Coffee & tea

**Mini Mason Jar Dessert Station**

21.00 per guest

- Fresh fruit & berries
- Coffee & tea

Choose three:
- Key lime meringue
- Seasonal panna cotta
- Coconut flan
- Hazelnut chocolate praline mousse
- Berry cheesecake mousse
- Passionfruit & raspberry
PASSED HORS D’OEUVRES

**minimum of 20 guests**

**selection of four for one hour**
**selection of six for one hour**
**selection of six for two hours**

**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 slider, 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

**gluten-free** vegetable 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**

25.50 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 puffed rice, wakame

pan seared scallops, fennel pollen & farro

**vegetarian**

mushroom & charred corn risotto, truffle essence

ricotta & cipollini onion 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 $62.00 per guest
four courses $68.50 per guest

**starter**
Select one:
- Beet carpaccio, avocado, house-cured salmon, truffle oil & chives
- Serrano ham, manchego cheese, olives, arugula, lemon-mint pesto
- Caesar salad, focaccia, white anchovy & tomato confit
- Roasted beets with ricotta salata & micro greens, crushed hazelnuts, citrus & shallots
- French beans marinated in champagne vinegar, aged goat cheese, toasted pine nuts
- Vine-ripened tomatoes, buffalo mozzarella, opal basil, lollo rossa, olive oil, aged balsamic
- Butter lettuce & endive, candied pecans, smoked roquefort, olives, oranges, citrus vinaigrette
- Spinach, goat cheese & pear salad, candied walnuts, lemon-honey vinaigrette
- Crab, avocado & marinated tomato, endive with citrus vinaigrette
- Additional 3.00 per guest

**intermediate course**
Select one:
- Garlic risotto, petite vegetables, shaved parmesan
- 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, petite herbs, chive vinaigrette

**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
- Bronzini with pepperonata & lemon olive oil
- Herb potato wrapped cod, parsley emulsion

**additional 3.00 per guest**

- Thai-spiced lobster soup with lemongrass, chili, coconut & galangal
- Crab, avocado & marinated tomato, endive with citrus vinaigrette
- Additional 3.00 per guest
PLATED DINNER CONTINUED

poultry
- pan-roasted organic chicken, garlic, chili & lemon
- roasted chicken with wild mushrooms, rosemary jus
- stuffed chicken breast with spinach and fontina, sundried tomato jus

meat
- lamb osso buco, lemon-parsley gremolata
- grilled new york strip, four peppercorn sauce
- chianti braised short rib, parsnip crisp
- roasted filet mignon, bordelaise sauce additional 6.00 per guest

duo plates
- additional 6.00 per guest
- garlic & thyme-marinated filet mignon & grilled jumbo shrimp, merlot reduction
- beef short rib & pan-seared scallops, thyme jus
- black bass, crispy sweet onions, lobster bisque & filet mignon, 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

desert
- 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 coulis
- 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
25.50 per bottle
house white wine & house red wine served with dinner

premium wine service with dinner
28.50 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 5.50 per guest
two hours 8.50 per guest
three hours 10.50 per guest
four hours 14.00 per guest
five hours 16.00 per guest

beer & wine
includes two house white wines & two house red wines, imported & domestic beer, hard cider, juice, soft drinks, sparkling water

one hour 14.00 per guest
two hours 18.00 per guest
three hours 22.50 per guest
four hours 27.50 per guest
five hours 31.50 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 19.00 per guest		
two hours 25.50 per guest
three hours 33.00 per guest
four hours 40.00 per guest
five hours 47.50 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 21.00 per guest		
two hours 29.50 per guest
three hours 38.00 per guest
four hours 46.50 per guest
five hours 55.00 per guest

sparkling wine toast
8.00 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.

Receipts
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/