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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’OEUVRES

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>granola bars – kashi &amp; nature valley</td>
<td>3.00 each</td>
</tr>
<tr>
<td>trail mix</td>
<td>4.50 each</td>
</tr>
<tr>
<td>whole fruit</td>
<td>2.50 each</td>
</tr>
<tr>
<td>yogurt cups</td>
<td>4.00 each</td>
</tr>
<tr>
<td>greek yogurt cups</td>
<td>4.50 each</td>
</tr>
<tr>
<td>low fat yogurt &amp; granola</td>
<td>6.00 each</td>
</tr>
<tr>
<td>steel cut oatmeal, dried fruit &amp; nuts</td>
<td>6.50 each</td>
</tr>
<tr>
<td>cereal with milk</td>
<td>4.50 each</td>
</tr>
<tr>
<td>fresh fruit &amp; yogurt parfait</td>
<td>5.50 each</td>
</tr>
<tr>
<td>fresh fruit smoothie</td>
<td>5.50 each</td>
</tr>
<tr>
<td>overnight oats, dried fruit, berries &amp; soy milk</td>
<td>6.00 each</td>
</tr>
<tr>
<td>bircher muesli, oats, greek yogurt, dried fruit</td>
<td>6.00 each</td>
</tr>
<tr>
<td>sliced fresh fruit</td>
<td>7.00 each</td>
</tr>
<tr>
<td>assorted scones</td>
<td>4.50 each</td>
</tr>
<tr>
<td>spinach &amp; cheese croissant</td>
<td>4.50 each</td>
</tr>
<tr>
<td>ham &amp; cheese croissant</td>
<td>4.50 each</td>
</tr>
<tr>
<td>chocolate or butter croissants</td>
<td>4.50 each</td>
</tr>
<tr>
<td>assorted tea bread</td>
<td>4.50 each</td>
</tr>
<tr>
<td>hard boiled eggs</td>
<td>2.00 each</td>
</tr>
<tr>
<td>low fat cottage cheese</td>
<td>3.50 per guest</td>
</tr>
<tr>
<td>pastry basket (minimum 12 guests)</td>
<td>7.00 per guest</td>
</tr>
<tr>
<td>includes danish, croissants, muffins, butter &amp; preserves</td>
<td></td>
</tr>
<tr>
<td>bagel basket (minimum 12 guests)</td>
<td>6.00 per guest</td>
</tr>
<tr>
<td>includes assorted bagels, butter, cream cheese &amp; preserves</td>
<td></td>
</tr>
<tr>
<td>smoked salmon (minimum 12 guests)</td>
<td>13.00 per guest</td>
</tr>
<tr>
<td>with traditional accompaniments</td>
<td></td>
</tr>
<tr>
<td>breakfast sandwiches (minimum 20 guests)</td>
<td>5.50 each</td>
</tr>
<tr>
<td>choose two</td>
<td></td>
</tr>
<tr>
<td>egg, bacon &amp; cheese on an english muffin</td>
<td></td>
</tr>
<tr>
<td>egg, turkey sausage &amp; cheese on an english muffin</td>
<td></td>
</tr>
<tr>
<td>egg &amp; cheese on an english muffin</td>
<td></td>
</tr>
<tr>
<td>breakfast burrito with egg, cheese &amp; salsa</td>
<td></td>
</tr>
<tr>
<td>southwest empanada, scrambled egg, pepper, onions &amp; pepper-jack cheese</td>
<td></td>
</tr>
</tbody>
</table>

**Bagel Basket** (minimum 12 guests)

- Includes assorted bagels, butter, cream cheese & preserves

**Smoked Salmon** (minimum 12 guests)

- Includes traditional accompaniments

**Breakfast Sandwiches** (minimum 20 guests)

- 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
  - Southwest empanada, scrambled egg, pepper, onions & pepper-jack cheese
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
assorted soda
assorted sparkling water
orange, grapefruit or cranberry juice
coffee & tea service
fresh, organic, sustainable
orange juice, coffee & tea
fruit-infused water
lemonade & iced tea
energy 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
14.00 per guest
strawberry almond milk smoothie
fresh fruit & yogurt parfait
fruit-infused water

meeting well break
11.00 per guest
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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

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
bouls 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-requries 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
(select 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 dijonnaise on rye roast beef, caramelized onion & gorgonzola on seven grain bread
À LA CARTE SNACK ITEMS

- whole fruit: 2.50 each
- kind bar: 4.50 each
- yogurt cups: 3.50 each
- bag of chips or pretzels: 4.50 each
- gourmet chips or popcorn: 4.50 each
- harvest trail mix: 4.50 per guest
- dried fruit & nuts: 6.50 per guest
- fresh fruit & yogurt parfait: 5.50 each
- sliced fresh fruit: 7.00 per guest
- chocolate dipped strawberries: 4.50 each
- cookies & brownies: 4.50 per guest
- dessert bars: 4.50 per guest
- crudité & dips: 5.50 per guest
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, 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 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 brie fit sandwiches teriyaki tempeh, pickled vegetables, arugula, whole wheat wrap roasted chicken, harissa mayo, arugula, goat cheese, pita hot smoked salmon flakes 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

meeting well
24.50 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
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
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

**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, smokey tomato
stuffed portobello mushroom, lentil salad, red pepper coulis
grilled eggplant rollatini, garbanzo beans, feta cheese, artichokes, lemon herb 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

1 vegetarian options
V 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

**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

**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

**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)
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**
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

**cuban**
38.00 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

**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

**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 brûlée
assorted soda, still & sparkling water

▼ vegan options
PLATED LUNCH

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

entree & dessert
starter, entree & dessert

34.00 per guest
39.00 per guest

first course
select one

entree & dessert

34.00 per guest
39.00 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 grilled 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
even 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
thaï 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
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
lobster cobb with avocado, egg, roquefort, smoked bacon & balsamic 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, 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

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

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
fried 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

▼ vegan options

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▼ gluten options
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, yucca 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
- frisée, 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
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  
aditional 3.50 per guest  
roasted vegetable vegan ravioli, smoked tomato fondue  
aditional 3.50 per guest  
lobster ravioli, sherry cream sauce  
aditional 5.00 per guest  

**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

**made without gluten options**
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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 17.50 per guest
selection of six for one hour 23.50 per guest
selection of six for two hours 40.00 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 fraîche
fennel pollen dusted sea scallop
maryland crab & cheddar crostini
maine lobster salad on brioche

**poultry**
jerky 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
- 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
    - 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
cesar 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 glaze
 glazed berkshire pork belly, sweet barbeque glaze
 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
flounder roulade, crab lemon butter

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

vegan options

made without gluten options
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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 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
## Bar Packages

**Wine Service with Dinner**
- House white wine & house red wine served with dinner
  - 25.50 per bottle

**Premium Wine Service with Dinner**
- Premium white wine & premium red wine served with dinner
  - 28.50 per bottle

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

### Bar Packages

<table>
<thead>
<tr>
<th>Service Type</th>
<th>One Hour</th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
<th>Five Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Wine Service</strong></td>
<td>5.50</td>
<td>8.50</td>
<td>10.50</td>
<td>14.00</td>
<td>16.00</td>
</tr>
<tr>
<td><strong>Premium Bar</strong></td>
<td>19.00</td>
<td>25.50</td>
<td>33.00</td>
<td>40.00</td>
<td>47.50</td>
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<tr>
<td><strong>Platinum Bar</strong></td>
<td>21.00</td>
<td>29.50</td>
<td>38.00</td>
<td>46.50</td>
<td>55.00</td>
</tr>
</tbody>
</table>

**Premium Bar**
- Includes two house white wines & two house red wines, imported & domestic beer, premium liquor (absolut, johnny walker red, tanqueray, bacardi, jim beam), juice, soft drinks, sparkling water

**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, bacardi rum, spiced rum, maker's mark), juice, soft drinks, sparkling water

**Beer & Wine**
- Includes two house white wines & two house red wines, imported & domestic beer, hard cider, juice, soft drinks, sparkling water

### Additional Services
- **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.

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/