



SAMBERG
CONFERENCE
CENTER

CATERING MENU



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SAMBERG
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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

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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

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

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 <i>fresh, organic, sustainable</i>	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 <i>includes coffee & tea service, soda, still & sparkling water</i>	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
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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

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

(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	3.50 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
crudités & 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

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 **V**

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 **V**
bbq tofu, red cabbage & papaya slaw, *gluten-free* roll **V**
cumin roasted sweet potatoes, caramelized onions, chipotle mayo, arugula, spinach wrap
teriyaki tempeh, pickled vegetables & arugula, whole wheat wrap **V**

meeting well

24.50 per guest
minimum 12 guests

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fit sandwiches

teriyaki tempeh, pickled vegetables, arugula, whole wheat wrap **V**
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

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 **V**
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

V vegetarian options

V 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 **V**

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

ral el hanout spiced cauliflower **V**

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

V vegetarian options

V 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-crusting 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 **V**
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

V *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 **V**

antipasti plate

fresh mozzarella, vine ripe tomato & basil salad

caesar 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 **V**

lemongrass jasmine rice

stir-fried vegetables

banana spring rolls, caramel sauce

green tea cheesecake

fortune cookies

sliced fresh fruit

assorted soda, still & sparkling water

V *vegetarian options*

V *vegan options*

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*) **V**

rajma masala (*kidney bean stew with curried spices*) **V**

paneer

mango chutney, mint chutney, cucumber raita

naan, papadum

kheer with golden raisins, cardamom & pistachio

sliced fresh fruit

assorted soda, still & sparkling water

THEME LUNCHESES 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 brulee

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*

entrée & dessert *34.00 per guest*
starter, entrée & 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

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

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

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 **V**

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 **G** **V**

french apple tart, caramel sauce

banana chocolate brownie cheesecake,
fresh strawberries

V vegetarian options

V vegan options

G 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

select one

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 V

lentil & herb stuffed bell peppers, carrot ginger purée, parsley emulsion V

black bean falafel, tomato cucumber salad, harissa & sauce vert V

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

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

V vegetarian options

V 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*



CUSTOM BUFFET CONTINUED

sides

select two

potato gratin, gruyère, caramelized onions

yukon & sweet potato mash

saffron vegetable paella

mascarpone herb polenta

brussels sprouts, olive oil, maple, fines herbes

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's 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

crackers, crostini, breadsticks, flatbreads

artisanal cheese board

16.00 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, artisan brie*

italian: *pecorino toscano, aged provolone, gorgonzola*

new england: *grifton 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

V *vegan options*

G *made without gluten options*

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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 ▼ G

assorted olives

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

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

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 ▼

▼ *vegan options*

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

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 **G**

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-crusting filet of beef, wild mushroom-merlot sauce

parmesan potato gratin

haricot verts, almonds

small rolls

G made without gluten options

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RECEPTION STATIONS CONTINUED

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

17.50 per guest

23.50 per guest

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 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 **V**

gorgonzola & fig profiterole

gluten-free vegetable spring rolls, mustard-chili sauce **G**

herb potato, green pea, spring roll, tamarind sauce

black bean cake with guacamole dip **V**

heirloom tomato bruschetta, fresh ricotta, basil purée

eggplant caponata, zucchini crisp **V**

blue cheese stuffed date

potato samosa, mango chutney **V**

ratatouille stuffed baby portobello mushroom **V**

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 **V***

mushroom & charred corn risotto, truffle essence

ricotta & cipollini onion ravioli, tomatoes & oregano

V *vegetarian options*

V *vegan options*

G *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

thai-spiced lobster soup with lemongrass, chili, coconut & galangal

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-cruste 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

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

V *vegetarian options*

V *vegan options*

G *made without gluten options*

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vegetarian V

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

dessert

select one

chocolate mousse dome, hazelnut praline, brandied cherries
madagascar vanilla bean panna cotta, balsamic strawberries **G**
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 **G**
hibiscus poached pear, passion fruit sorbet **G**

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	<i>5.50 per guest</i>
two hours	<i>8.50 per guest</i>
three hours	<i>10.50 per guest</i>
four hours	<i>14.00 per guest</i>
five hours	<i>16.00 per guest</i>

beer & wine

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

one hour	<i>14.00 per guest</i>
two hours	<i>18.00 per guest</i>
three hours	<i>22.50 per guest</i>
four hours	<i>27.50 per guest</i>
five hours	<i>31.50 per guest</i>

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	<i>19.00 per guest</i>
two hours	<i>25.50 per guest</i>
three hours	<i>33.00 per guest</i>
four hours	<i>40.00 per guest</i>
five hours	<i>47.50 per guest</i>

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

one hour	<i>21.00 per guest</i>
two hours	<i>29.50 per guest</i>
three hours	<i>38.00 per guest</i>
four hours	<i>46.50 per guest</i>
five hours	<i>55.00 per guest</i>

sparkling wine toast

8.00 per glass

EVENT PLANNING GUIDE & CATERING POLICIES

SAMBERG
CONFERENCE
CENTER

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/>