

Passed Hors d'Oeuvres

Cucumber Rounds with Crab Salad
Coconut Fried Shrimp
Tomato, Mozzarella and Basil Crostini
Belgium Endive with Eggplant Tapenade
Roasted Eggplant Phyllo Flowers
Lobster Empanada
Coconut Chicken Tenders
Sea Scallops wrapped in Bacon
Mini Lamb Chops topped with Feta Cheese

Spicy Black Bean Cake with a Cilantro Aioli
Maryland Crab Cake with Lemon Garlic Remoulade
Fig and Gorgonzola grilled Pizza
Mini Hot Dogs
Mini Burgers with Caramelized Onions and Blue Cheese
Mini Corn Dogs
Bite size Monte Cristo Sandwiches
Buffalo skewered Chicken Tenders with Blue Cheese Dipping Sauce



Stationary Hors D'Oeuvres

Mediterranean Coast and Beyond
Basil Shrimp with Toasted Corn and Fava Bean Salad, and Grilled Tuscan Bread, Chilled Chick Pea Salad with Arugula, Vine-ripened Tomatoes and Lemon, Marinated Olives, Marinated Cipollini Onions,
Roasted Zahtar dusted Carrots with Feta, Bruschetta with the assorted toppings, Macerated Figs, Dried Sausages, Salami, Pepperoncini and Fresh Mozzarella drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil, Chilled Lamb Salad with Turmeric Pita Crumbs and Sliced Elephant Garlic, and Cucumber Saffron Salad

Satay Bar on Hot Stones

Chicken Satay, Beef Satay and Grilled Garlic and Cilantro Shrimp Skewers served with Peanut Dipping Sauce, Spicy Soy and a Chipotle Sour Cream served with Thai Cucumber Salad and Spicy Lo-Mein

Foods of the Sun

Black Bean and Papaya Salsa, Mango Salsa Red and Green Tomato Salsa, Pineapple Salsa and Guacamole served with Lime and Chipotle Sour Cream and Traditional Yellow Corn Tortilla Chips

Passed Dessert Options

Caribbean Parfait in a Champagne Glass
Coconut and Cashew Ice Cream layered in a Champagne Coupe with Raspberry Sauce, fresh diced Papaya, sweet Chocolate and drizzled with Myers Dark Rum and topped with fresh Cream and Praline Nuts.

Assorted Fruit Tarts, Mini Cheese Cakes and Cream Brule Spoons
Variety of seasonal Fruit Tarts, mini Cheese Cakes with assorted toppings and our Chef's Cream Brule Spoons with a Caramelized Sugar topping.

Strawberry Shortcake Cosmos
Fresh Strawberries tossed with Sugar and Cranberry Juice served over freshly baked

R and D Pub



Stata Center

4th floor

A hidden jewel, as unique as the building it calls home, the R and D Pub offers traditional comfort in an eclectic architectural setting. The Pub is now available for gatherings of up to 100 guests.

Ideal for Graduate Student, Faculty, Administration and Alumni groups looking for that extra something special.

A full reception menu is complimented by a selection of wines from around the globe and an array of local, micro and traditional brews.

Available for functions and special events, Monday thru Wednesdays and weekends.

Thursday and Friday:
Pub open to the MIT Community, 4P – 10P.
Proper Identification Required

Chef Attended Hors D'oeuvres

Seafood Martini bar

Poached Calamari, Maine Crab Meat and
Scallops

Served in a Martini Glass dressed with Olive and
Pepper Vodka, Shaken lightly with Lemon and
Cocktail Sauce finished with a
Shrimp and Olive Skewer

Sushi Bar

Featuring # 1 Tuna, Grilled Eel,
Smoked Salmon, Crab and Vegetables rolled to
order
and accompanied by Wasabi, Ginger, Soy and
Seaweed Salad

Boston Waterfront Hors d'oeuvre

Oysters, Littleneck Clams,
Cracked Snow Crab Claws and Shrimp
served over crushed ice with Spicy Cocktail
Sauce, Minuete sauce and Lemon Wedges

Tossed to order Wing Bar!

Our chef will toss to order our crispy chicken
wings, choose your heat or your flavor of sauce!
Served with assorted cold vegetable crudités
and a variety of our dipping sauces.
Goes great with a cold Sam Summer with
lemon!



e: techcatering@mit.edu
617.253.2735



Rental charges and food and beverage
minimums are based on the size and scope of
your event. Internal requisitions, procurement
cards, Visa, MasterCard and American Express
accepted.

All Guests of the R and D Pub must be 21 years
of age and have valid identification.

The R and D Pub is managed by Tech Catering
and Sodexo Campus Services in partnership
with

MIT Campus Dining for the benefit of the
Institute and its community.

Questions, comments, concerns...
foodstuff@mit.edu

Brew and Beverage

Guinness (on tap)
Cambridge Pale Ale (on tap)

Smuttynose IPA
Brooklyn Brown Ale
Allagash White
Stella Artois
Samuel Adams
Pabst Blue Ribbon

Budweiser
Bud Light
Heineken
Amstel Light
Coors Light
Corona

Malternatives
Soft Drinks, Bottled Water and Coffee

Wines of the World

White

Hogue Cellars Riesling (Washington State)
Oyster Bay Sauvignon Blanc (New Zealand)
Hogue Brothers Chardonnay (Washington State)
Hess Chardonnay (California)
Di Lenardo Pinot Grigio (Italy)

Red

Palacio Glorioso Rioja (Spain)
Mornande Pinot Noir (Chile)
De Loach Russian River Cabernet Sauvignon
(California)
Reynolds Shiraz (Australia)
Luis Felipe Merlot (Chile)

Special order beer and wine available with
notice. Minimums apply. Please speak to your
sales representative for details.