



MIT FACULTY CLUB CATERING





BREAKFAST SELECTIONS

BREAKFAST BUFFETS

Served with freshly brewed starbucks® coffee, decaffeinated starbucks® coffee, assorted tazo® teas, chilled orange, grapefruit and cranberry juices. Designed for groups of 25 guests or more; please consult your sales manager if ordering for less than the minimum requirement.

the cambridge continental

\$17.00 per guest

fresh fruit and berry salad

assorted bagels and breakfast bakeries, cream cheese, fruit preserves, whipped butter

the morning glory

\$19.25 per guest

croissant sandwiches, scrambled eggs, applewood smoked bacon, gruyere

irish steel cut oatmeal, brown sugar, dried cranberries, raisins

assorted chobani® yogurts

fresh fruit and berry salad

assorted bagels and breakfast bakeries, cream cheese, fruit preserves, whipped butter

the bostonian

\$24.75 per guest

soft scrambled eggs, vermont cheddar, chives

hickory smoked bacon

roasted creamery potatoes, fresh herbs

cinnamon-raisin french toast, candied pecans, caramelized bananas, fresh strawberries, warm vermont maple syrup

assorted chobani® yogurts, house-made granola

fresh fruit and berry salad

assorted bagels and breakfast bakeries, cream cheese, fruit preserves, whipped butter



LUNCH & DINNER SELECTIONS

SERVED LUNCH & DINNER SELECTIONS

Three courses include soup or salad, entrée, and dessert – one choice per group.

Served with baked artisan bread rolls, house-made whipped butter, freshly brewed starbucks® coffee, decaffeinated coffee, assorted tazo® teas

A split-entrée menu is possible if a pre-count of the number of each entrée is provided; please note that the highest priced entrée prevails for all.

Entrée accompaniments will be determined based on seasonality and availability of the freshest ingredients

SOUP

creamy cauliflower, curried baby shrimp

sweet onion, port, thyme & camembert crostini

slow roasted tomato, crème fraîche, candied garlic, smoked bacon

lightly smoked strawberry, kalamata olive & basil tapenade (chilled)

silky butternut squash, toasted almonds, pumpkin seed oil

maine lobster bisque, armagnac, black trumpet mushrooms

smoked chicken & gouda corn chowder

carrot ginger

SALAD

baby arugula, trevisano & spinach, heirloom cherry tomatoes, gorgonzola, pancetta, eight year old balsamic

grilled green & white asparagus, artisan romaine, wild mushrooms, tomato confit, shaved parmesan, aged sherry vinaigrette

boston butter lettuce, french brie, grilled pears, spiced walnuts, cider dressing

iceberg wedge, niman ranch bacon, vine ripe tomatoes, gorgonzola blue cheese dressing

english cucumber wrapped field greens, roquefort, roasted bell pepper, balsamic syrup

red and golden beet salad, ricotta salata, aged sherry vinaigrette, micro greens

basque extraordinaire cheese, pecan-raisin bread, port soaked figs, petite greens, sherry vinaigrette

tender field greens, dried cherries and apricots, crumbled native chèvre, candied pecans, honey-tarragon vinaigrette

mesclun greens, grilled fennel, greek feta, kalamata olives, pear tomatoes, grilled pita chip, lemon-oregano vinaigrette

ENTRÉE

wild mushroom vol au vent, quinoa & truffle cream	lunch \$26.50	dinner \$36.60
sardinian couscous stuffed bell pepper, creamed spinach, baby vegetables	\$26.50	\$36.50
quinoa cakes with smoky tomato coulis, sunburst squash	\$26.50	\$36.50
tofu vindaloo with basmati rice, cauliflower, beans, bell peppers	\$26.50	\$36.50
fontina stuffed statler breast of chicken, prosciutto, garlic nage	\$28.50	\$38.50
tarragon & dijon rubbed breast of chicken, white burgundy reduction,	\$28.50	\$38.50
chicken roulade with bell pepper, spinach, emmenthaler swiss, tarragon reduction	\$28.50	\$38.75
crabmeat stuffed sole roulade, chardonnay reduction	\$31.75	\$42.00
grilled steelhead trout, vine ripe tomato, cucumber, olive relish	\$32.00	\$42.00
maine lobster tail and filet medallion, saffron butter, morel mushroom ragout	market price	
grilled swordfish steak, caponata, truffle lemon butter	\$32.00	\$42.00
seafood vol-au-vent, maine crab, sea scallops, shrimp, sherry cream	\$34.00	\$44.00
slow roasted rosemary & garlic spiked new york strip loin, chianti reduction, fried shallots& shitake mushrooms	\$41.50	\$51.50
lightly blackened diver scallops, smoked bacon, corn cream	\$43.00	\$53.00
grilled filet mignon, sauce perigueux	\$47.00	\$57.00
grilled aromatic filet mignon, colossal crab, béarnaise	\$43.00	\$53.00
porchetta stuffed with fennel, golden raisin & garlic marsala reduction	\$29.00	\$39.00
hudson valley duck breast, pinot noir reduction, dark cherry compote	\$35.00	\$45.00
grilled lamb rack, natural jus, red pepper & mint chutney	\$48.00	\$58.00
skillet roasted ginger & garlic marinated halibut, eggplant caviar, preserved lemon	\$34.50	\$44.50
orange and coriander marinated natural breast of chicken, shaved fennel salad	\$28.45	\$38.50

DESSERT

lemon financier torte, raspberry coulis
 fresh fruit flan, grand marnier® sauce
 pistachio cheesecake, sour cherry compote
 brioche bread pudding, rum raisin en glace

orange panna cotta, fresh berries
 chocolate pot de crème
 hazelnut linzer torte, cinnamon whipped cream
 caramelized chocolate banana tart
 classic vanilla bean crème brulee, palmier cookie
 pineapple upside down cake, vanilla bean ice cream
 rusty nail torte, six layers of vanilla and chocolate sponge cake laced with drambuie® and single malt scotch
 MIT dome, bittersweet chocolate, strawberry ganache center
 pastry chef's seasonal dessert trio – additional \$2.00 per guest

SERVED CHILLED LUNCH & DINNER

Select entrée and dessert – one choice per group

Served with baked artisan bread rolls, house-made whipped butter, freshly brewed starbucks® coffee, decaffeinated coffee, assorted tazo® teas

ancho-lime-cilantro marinated grilled tofu, roasted fingerling potato salad, grilled asparagus, marinated mushrooms, baby greens	lunch \$24.00	dinner \$34.00
grilled rosemary garlic marinated breast of chicken, balsamic aioli, mascarpone polenta cake, ratatouille vegetable tower	\$26.00	36.00
harissa marinated statler breast of chicken, cilantro-lime aioli, saffron cous cous, snow pea shiitake mushroom salad	\$27.00	37.00
saffron and tomato poached steelhead trout, toasted orzo salad, grilled beans, mache rosettes, champagne vinaigrette	\$29.25	29.25
grilled shrimp and scallop salad, lemon-oregano dressing, golden jewel rice blend, roasted baby vegetables	\$31.00	41.00
grilled sliced sirloin of beef, red wine oregano feta vinaigrette, peruvian potato salad, balsamic picked onions, aromatic vegetable salad	\$32.00	42.00
chardonnay poached maine lobster "nicoise," grilled haricot verts, pear tomatoes, kalamata olives, hard cooked egg, fingerling potatoes, mache rosettes, aged sherry vinaigrette		market price

HOT LUNCH & DINNER BUFFETS

Served with freshly baked artisan rolls and house-made whipped butter, freshly brewed starbucks® coffee, decaffeinated coffee, tazo® teas. Designed for groups of 25 guests or more; please consult your sales manager if ordering for less than the minimum requirement.

chef's table hot buffet

lunch \$32.00 dinner \$42.00

The chef's table daily menu includes our chef's most popular dishes, using seasonal and local components whenever and wherever possible. We can also customize our buffets to fit your event, please consult your sales manager (surcharge will apply).

- one seasonal soup
- two seasonal salads
- one protein entrée
- one vegetarian entrée
- regionally available vegetable and starch
- dessert table

CHILLED BUFFETS

Includes freshly brewed starbucks® coffee, decaffeinated coffee, tazo® teas.

Designed for groups of 25 guests or more; please consult your sales manager if ordering for less than the minimum requirement

chef's table cold buffet

lunch \$32.00 dinner \$42.00

- three seasonal salads
- four assorted sandwiches
 - serrano ham and manchego, tomato confit
 - grilled shrimp salad, sweet thai chili
 - blackened tenderloin, horseradish cream, cornichon
 - portobello "carpaccio," baby arugula, white truffle cream
 - freshly baked cookies and brownies

the boston common

\$29.50 \$39.50

- new england clam chowder, crispy pancetta, oyster crackers
- grilled green bean salad, roasted bell pepper, chèvre, champagne vinaigrette
- boston butter lettuce salad, farmers' cheese, pear tomatoes, candied pecans, local goat cheese and cider vinaigrette
- assembled gourmet sandwiches:
 - ~ medium rare roast beef, horseradish cheddar, watercress, caramelized onion, grain mustard on artisan baguette
 - ~ roasted turkey breast, muenster, coleslaw on croissant
 - ~ albacore tuna salad, red onion, cherry peppers, evoo, dill, vermont cheddar, vine ripe tomatoes, butter lettuce on whole wheat
 - ~ grilled balsamic marinated vegetable wrap, daikon radish sprouts, red curry hummus
 - ~ house-made potato chips with sea salt
 - ~ assorted seasonal cookies and double fudge brownies

european market

\$30.50

\$40.50

smoked chicken and gouda corn chowder, crispy tortilla chips
 sardinian couscous salad, balsamic roasted baby vegetables
 tender baby spinach and red endive salad, candied pecans, pear tomatoes, chèvre, orange sherry vinaigrette
 assembled gourmet sandwiches:
 ~ shrimp salad, sweet onion, celery, bibb lettuce on croissant
 ~ roasted turkey breast, applewood smoked bacon, plum tomatoes, Dijonaise on multi-grain bread
 ~ serrano ham and manchego, lolita rossa greens, arugula pesto spread on green olive ciabatta
 ~ grilled portobello, tomato confit, maytag blue cheese, frisee, white truffle oil on focaccia
 mixed olive salad, sweet cherry peppers, baby garlic pickles
 house-made potato chips with sea salt, seasonal fresh fruit salad
 raspberry coconut bars, rum baba, gourmet chocolate dipped european cookies

LUNCH BUFFETS**light and healthy**

\$35.50 per guest

barley soup, garden vegetables and herbs de provence
 crab and asian pear salad, almonds, dried cranberries, lemon-mint dressing
 field greens, english cucumber, pear tomatoes, pickled red onion, sherry vinaigrette
 olive oil poached north atlantic swordfish, eggplant caponata
 quinoa stuffed mushroom with tomato-mushroom vinaigrette
 lemon-thyme roasted all natural chicken breast, white bean salad and natural jus
 himalayan and wild rice blend, olive oil roasted baby vegetables
 dessert table: agave lime angel food cake with fresh berries, orange honey meringue cookies, banana chocolate almond squares,
 red currant yogurt cakes

new england market

\$37.50 per guest

new england clam chowder, oyster crackers
 roasted beet salad, tender field greens, native chèvre, cider vinaigrette
 boston butter and red leaf lettuce salad, farmers' cheese, bacon, pear tomatoes, red onion, green goddess dressing
 mini maine lobster rolls
 grilled rosemary and garlic marinated flank steak, red wine sauce
 roasted cod, parmesan crumb, lemon parsley sauce
 sweet potato, corn and mushroom veloute in puff pastry bouche
 grilled green beans and bell peppers
 parsley boiled potato
 dessert table; boston cream pie, warm seasonal cobbler, vanilla bean ice cream, ginger snap cookies



BREAK SELECTIONS

BEVERAGES

freshly brewed starbucks® coffee, regular, decaffeinated	\$ 3.65 per guest
assorted tazo® teas, caffeinated, decaffeinated	\$ 3.65 per guest
naked® juices – red machine, green machine, power “c”, protein zone	\$ 5.00 each
assorted juices – orange, cranberry, grapefruit	\$ 3.65 each
coca-cola® soft drinks 20oz. – assorted flavors	\$ 3.65 each
poland spring® waters – sparkling and still	\$ 3.25 each
hot chocolate or mulled apple cider	\$ 3.75 per guest
blueberry pomegranate lemonade	\$ 3.60 per guest
passion fruit iced tea	\$ 3.60 per guest
iced tea, fresh lemon slices	\$ 3.60 per guest
saratoga spring® bottled water	\$ 4.00 per guest

SAVORY SNACKS

deluxe mixed nuts, warm – no peanuts	\$ 3.10 per guest
spiced mixed nuts, warm	\$ 2.60 per guest
gourmet dried fruits and nuts mix	\$ 4.90 per guest
farmer’s basket of garden vegetables, green goddess dressing	\$ 6.25 per guest
white bean hummus, sesame pita chips	\$ 5.50 per guest
warm jumbo pretzels, sweet and savory mustards	\$ 3.65 each
bags of popcorn, mini pretzels (select one)	\$ 3.85 each
house-made truffled popcorn	\$ 3.10 per guest
house-made potato chips	\$ 3.10 per guest

SWEET SNACKS

assorted house-made chocolate truffles	\$42.00 per dozen
chocolate dipped strawberries	\$42.00 per dozen
assorted mini pastries	\$42.00 per dozen
cookies: shortbread, french madeleine, hand-rolled palmier	\$42.00 per dozen
fancy tea cookies – checkerboard, palmiers, russian tea, fruit filled short bread	\$42.00 per dozen
biscotti, plain and chocolate dipped	\$ 3.60 each
gourmet cookies, chocolate drizzle	\$ 3.85 each
double-fudge brownies	\$ 2.45 each
seasonal cookies	\$ 2.45 each
house-made granola bars	\$ 4.10 each
fresh fruit skewers, blueberry yogurt dip	\$ 5.15 each
fresh whole fruit – seasonal selections	\$ 2.25 each



RECEPTIONS

PASSED HORS D'OEUVRES (priced per 50 pieces)

For occasions featuring a cocktail reception only, we recommend seven pieces per guest, per hour

For occasions featuring a cocktail hour followed by dinner, we recommend four pieces per guest, per hour

COLD

chive crème-smoked red pepper hummus, cucumber, pita chip	\$150.00
demitasse of vichyssoise, crispy shallot	\$150.00
plum tomato basil tart, crème fraîche	\$150.00
stilton and grilled pear crostini	\$150.00
roasted beet and pecan chèvre skewer	\$155.00
roasted fingerling potato, crème fraîche and caviar	\$155.00
caponata crostini, ricotta salata, basil oil	\$160.00
fig, blue cheese, almond crusted lollipop	\$165.00
chicken galantine, shiitake & pistachio on tomato aioli	\$165.00
blue cheese stuffed date, candied pecan	\$165.00
smoked chicken salad, white truffle oil, focaccia toast	\$165.00
muscovy duck, hoisin sesame crêpe	\$165.00
smoked duck, cranberry-orange compote, lavash crisp	\$170.00
charred beef tenderloin, roquefort cookie, garlic aioli	\$170.00
garlic rosemary roasted lamb loin, black olive tapenade, onion ficelle	\$170.00
serrano ham wrapped asparagus tip, balsamic aioli	\$170.00
braised short rib terrine crostini, tarragon mustard	\$175.00
spicy ahi tuna roll, wasabi oil	\$175.00
sesame crusted ahi tuna, tobiko, wakimi salad, crispy wonton	\$175.00
citrus poached sea scallop, fennel-apple relish	\$180.00
scallops ceviche, avocado, corn cup	\$180.00
gazpacho shooter, cumin scented shrimp skewer	\$180.00
asparagus, smoked salmon, lemon crème fraîche	\$180.00
shrimp, avocado and papaya tostada, cilantro dressing	\$185.00
lemon crab salad, black pepper cracker spoon	\$195.00
shrimp salad, lemon dill cracker spoon	\$210.00
maine lobster salad, soft griddled brioche	\$210.00

HOT

wild mushroom croquette, smoked paprika crème	\$145.00
okinawa purple potato ball, green curry sauce	\$145.00
tabbouleh stuffed cherry tomato	\$145.00
fried plantain, pineapple-mango salsa	\$145.00
vegetable pakora, tomato chutney	\$145.00
yukon gold potato pancake, apple, red onion compote	\$145.00
vegetable steamed dumpling, infused scallion soy dip	\$155.00
brie and mushroom florentine in puff pastry	\$155.00
chorizo and manchego grilled flatbread, black olive-tomato tapenade	\$160.00
mini grilled vermont cheddar and tomato confit sandwich	\$160.00
grilled halloumi cheese and tomato skewer	\$160.00
crispy polenta, wild mushrooms, parmesan	\$160.00
truffle mushroom, parmesan strudel, parsley aioli	\$160.00
fresh tomato flatbread pizza, mozzarella, opal basil oil	\$165.00
mushroom empanada, garlic crème fraîche	\$165.00
honey crusted local chèvre crostini, balsamic strawberry compote	\$165.00
truffle mac-n-cheese spoon	\$165.00
madras curry chicken, jasmine rice cake	\$170.00
lump crab meat cake, spicy remoulade	\$170.00
spicy jamaican beef patty, red pepper jelly	\$170.00
grilled pomegranate glazed sea scallop, fennel relish	\$175.00
mini croque monsieur, cornichon, dijonaise	\$180.00
maple glazed bacon and scallop skewer	\$180.00
shrimp shumai, shoyu sauce	\$180.00
new england cod cake, citrus aioli	\$180.00
mini shepherd's pie, chive sour cream	\$185.00
crab and gruyere profiterole	\$185.00
chinese barbecue duck satay	\$190.00
smoked duck spring roll, aged shoyu sauce	\$190.00
fennel pollen dusted salmon bite	\$190.00
tempura coconut shrimp, sweet thai chili glaze	\$190.00
grilled lemon and garlic herb shrimp skewer, lemon aioli	\$190.00
pan seared sea scallop, dijon, pancetta	\$190.00
crab stuffed zucchini, corn, bacon succotash	\$190.00
crispy shrimp cigar, thai chili sauce	\$190.00
maine lobster fritter, cilantro lime caper sauce	\$205.00
lamb chop "lollipop", red wine plum sauce	\$220.00

RECEPTION DISPLAYS

Designed for groups of 25 guests or more; please consult your sales manager if ordering for less than the minimum requirement

<p>grilled and roasted vegetable display seasonal vegetables to include - asparagus, bell pepper, haricot verts, fingerling potatoes, portobello accompaniments - roasted garlic aioli, truffled white bean hummus</p>	\$ 8.00 per guest
<p>salad in a glass – choice of three baby spinach, strawberries, chèvre, cashews, blood orange sesame vinaigrette tri-color cavatappi, roasted red and yellow peppers, basil olive relish crisp romaine, stilton, smoked bacon, red and yellow tomatoes, white balsamic pickled vegetables, farmers cheese, red wine oregano dressing field greens, grilled eggplant, feta cheese, pistachios, mustard seed vinaigrette</p>	\$ 9.00 per guest
<p>artisan cheese display english stilton, white angelique, black diamond aged cheddar, rembrandt gold gouda, couturier fresh chèvre accompaniments; black olive tapenade, red pepper jam, fig cake, grapes, mixed nuts, sliced baguette, toasted lavash chips</p>	\$10.75 per guest
<p>antipasto italiano smoked mozzarella and vine ripened tomato salad, fresh basil in glasses marinated and grilled vegetables – artichokes, mushroom salad, portobello, asparagus, red pepper italian meats and cheeses - prosciutto, hot capicola, soppressata, provolone, fontina, gorgonzola citrus-roasted country olives, eggplant caponata, roasted garlic spread focaccia, house-made grissini, basil oil</p>	\$10.50 per guest
<p>pacific rim bamboo baskets of steamed shrimp shumai, and vegetable dumplings wok fried spring rolls, peking duck, lobster shiitake rice paper fresh vegetable wraps dips - thai chili, shoyu, plum peanut</p>	\$13.50 per guest
<p>asian market malaysian coconut lime shrimp udon noodle salad, smoked duck, thai basil, peanuts teppanyaki beef tenderloin skewers vietnamese lettuce wraps, coriander dipping sauce</p>	\$14.00 per guest
<p>tapas bar shrimp and garlic flambé, white wine, tomatoes, herbs grilled chorizo skewers serrano ham and manchego crostini, tapenade tortilla de papa, piquillo peppers, garlic aioli citrus marinated olives, marcona almonds</p>	\$15.25 per guest

aegean sea

\$16.25 per guest

roasted lamb loin crostini, olive relish
 lemon oregano chicken kebobs
 pistachio and orange scented couscous
 grilled halloumi cheese and tomato skewers, rosemary oil
 tzatziki, pita and lavash chips
 marinated kalamata olives

sushi

\$16.50 per guest

maki - shrimp tempura, boston, california, cucumber
 sushi - smoked eel, yellowtail, tuna, salmon
 accompaniments - pickled ginger, wasabi, soy sauce, ginger dressing, seasoned edamame

SHORT PLATE STATIONS

Talented chef attendants are required at \$250.00 each.

Designed for groups of 25 guests or more; please consult your sales manager if ordering for less than the minimum requirement.

rainy day snack, griddled vermont cheddar sandwich, demitasse of smoky tomato-basil soup

\$ 8.50 per guest

sliders station

\$10.75 per guest

select two -
 - beef sirloin, caramelized onion, blue cheese
 - barbeque turkey or pork, napa cabbage cole slaw
 - ahi tuna with wakimi salad
 root vegetable chips and appropriate accompaniments

smashed potato bar

\$10.00 per guest

select two - garlicky red bliss, maple roasted sweet, purple peruvian, yukon gold truffle
 toppings - caramelized onion, fresh broccoli, sautéed mushrooms, sweet grilled corn, stilton,
 glazed pecans, sharp cheddar, goat cheese, bacon, sour cream, chives, crispy leeks

chianti braised short ribs, organic creamy white polenta, king oyster mushrooms, micro greens

\$11.75 per guest

curry station

\$11.75 per guest

yellow, green and red curried jumbo shrimp, beef tenderloin, chicken, vegetables
 lemongrass steamed jasmine rice, cucumber raita, mango chutney, grilled pineapple,
 red grape relish, toasted coconut, toasted peanuts, golden raisins, banana chips

two pasta sauté, shaved parmesan, red pepper flakes, herbed focaccia

\$12.25 per guest

select two -
 - imported pennette, pancetta, tomato confit, pearl onions, grapes, tarragon
 - house-made ricotta gnocchi, artichokes, kalamata olives, sun-dried tomatoes, white wine garlic cream
 - six cheese ravioli, smoky plum tomato sauce
 - four cheese striped agnolotti, aged sherry cream
 - orecchiette, ragu bolognese, parsley cream

parmesan risotto smoked chicken, garlic roasted shrimp, english peas, tomato confit, asparagus, wild mushrooms, chèvre, gorgonzola	\$12.25 per guest
club cut steak au poivre , wild mushroom risotto cake, cognac sauce	\$13.25 per guest
griddle cakes maine lobster, lump crabmeat, wild mushroom, micro arugula greens, truffle aioli, lemon tarragon cream, citrus remoulade	\$14.50 per guest
gulf shrimp sauté , toasted sardinian couscous, shaved parmesan, tomatoes, garlic, white wine, fresh herbs	\$15.00 per guest
fennel dusted diver scallops , english pea risotto, white truffle butter, rainbow micro greens	\$14.25 per guest
the new englander , demitasse of clam chowder, mini maine lobster roll, house-made potato chips with sea salt	\$16.00 per guest

CARVING TABLES

Served with artisan breads and rolls. Talented chef attendants are required at \$250.00 each.

Designed for groups of 25 guests or more; please consult your sales manager if ordering for less than the minimum requirement.

honey mustard glazed north country ham , rum tart cherry sauce	\$9.75 per guest
cider basted whole roasted turkey , cranberry-orange chutney, giblet gravy	\$10.00 per guest
spinach and mushroom stuffed veal breast , merlot mushroom sauce	\$10.50 per guest
black pepper, garlic and herb rubbed beef sirloin , cabernet reduction	\$12.25 per guest
rosemary and garlic rubbed studded leg of lamb , red wine mint sauce	\$13.00 per guest
aromatic rubbed tenderloin of beef , béarnaise	\$14.50 per guest

DESSERT AND COFFEE TABLE

Designed for groups of 25 guests or more; please consult your sales manager if ordering for less than the minimum requirement.

cupcake tower , vanilla bean, chocolate, hazelnut toffee, carrot cake, orange spice	\$ 6.25 per guest
gourmet coffee station starbucks® coffee and tazo® teas served with home made italian flavorings, belgian chocolate shavings, cinnamon sticks, candied orange peel, chocolate covered espresso beans, and chantilly cream	\$ 7.25 per guest
the chocolate gourmand “off the block” pure chocolate and chocolate confections from around the world to include mini hand-made candy bars, ganache truffles, peppermint penguin cookies from valrhona®, callebaut® and el rey® chocolates	\$12.25 per guest
european delights linzer torte, mille feuille, palmier cookies, chocolate pot de crème, puff pastries	\$13.25 per guest

Certain menu items are cooked to order or may be undercooked. The commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of food borne illness. Please consult your sales manager for further information.



GENERAL INFORMATION

MIT Faculty Club Catering is the ideal caterer for your next event. With a long history of successfully executed events, we are fully equipped to provide first-class catering services to any location within the MIT Community. Our talented chefs and professional service team look forward to creating and executing the occasion you envision, whether small or large, basic or upscale.

Event Planning

A catering sales manager will work with you and discuss the details and menu arrangements; in order to plan appropriately for your event, **details must be finalized at least two weeks prior to the event.**

MIT Faculty Club Catering features a full bar menu, which includes a wide variety of wine, bottled beer, and liquor. Our Executive Pastry Chef creates all of our pastries and desserts in-house using fresh and seasonal ingredients whenever possible. Accommodating prearranged dietary, ethnic and/or religious menus is always a pleasure.

All menu prices are per guest unless otherwise noted. If choosing a plated meal, you may select a maximum of two entrees (plus one vegetarian entree) – please keep in mind that the highest entrée price prevails for all guests. **A final guest count guarantee, along with final payment, is due one week prior to the event.** The final bill will reflect the guarantee or actual number of guests, whichever is greater. MIT Faculty Club Catering gladly accepts MIT Requisitions, Visa, MasterCard, American Express, cash, and checks.

Should you require additional services, such as floral arrangements, equipment or audio visual rentals, we are happy to coordinate these services as well.

Food and beverage charges are subject to a 7% Cambridge/Massachusetts sales tax where applicable. Events held on holidays or holiday weekends will incur a surcharge of 20%. All non-MIT events are subject to a 15% administrative charge; this administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees. Please note that pricing and booking guidelines are subject to change.

We understand that there are circumstances which may require a cancellation of your event. Should you need to cancel, we will issue a full refund when the cancellation is made 30 days or more prior to the event date. We will refund 50% of the estimated event total for cancellations made less than 30 days from the event date. Cancellations made one week or less before the event date are not eligible for a refund.

Any amount charged by Aramark (such as an administrative, service, delivery, labor, or other charge or fee), unless expressly designated as a tip or gratuity, is not for the benefit of any employee(s) and is not a tip or gratuity. Charges or fees other than those designated as tips or gratuities are not distributed to employees except where expressly stated otherwise in writing.