Let’s Talk About Your Green Event

100 Main Catering

617.253.0168

Mon-Thur, 7am - 7pm, Fri ‘til 6pm

Our goal is to support a more sustainable food system – one that benefits our health, our communities and our environment. Whenever possible we offer compostable or recyclable service-ware and buy products from within a 250 mile radius in an effort to support our local communities. Our emissions-free catering is available for deliveries in E40, E51, E53, E60 and E62.

Ordering Information - To place and confirm your order, please contact our sales office. Advance payment is required and may be made with cash, check, or MIT requisition. We request that all orders be placed at least 24 hours in advance. A delivery charge is applied to orders less than $75. 24 hour notice is required for all cancellations. Pick-up service is available upon request for $40.

* Before ordering, please inform our representative if anyone in your party has a food allergy.

Looking for more? - Need catering for a large event, or a more formal affair? We are here to help! We offer many impressive appetizers and full-scale meals in the Faculty Club catering menu. We will cater for any occasion at most campus locations. Please contact us for additional information.

Planning an Event - This guide was developed to assist in planning events and contains some of our most popular items. Our catering manager can help you plan any type of event from start to finish. If you have a particular request, just ask! We are happy to develop custom menus for any occasion.

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.
100 MAIN CATERING

RISE & SHINE CONTINENTAL $8.75
Minimum of 10 per order. Priced per person.
Freshly Baked Bagels; Muffins & Scones; Fresh Fruit and Berry Salad; and Minute Maid® Orange Juice.

BREAKFAST SANDWICHES
Priced per sandwich.
MIT Muffin $4.00
Scrambled Eggs & American Cheese on an English Muffin
Breakfast Croissant $4.40
Scrambled Eggs, Sausage, & Vermont Cheddar Cheese
Vegetarian Burrito $4.40
Scrambled Eggs, Monterey Jack Cheese, Diced Peppers & Onions
Western Burrito $4.40
Scrambled Eggs, Monterey Jack Cheese, Diced Ham, Peppers & Onions

A LA CARTE
Priced per piece.
Assorted Bagels $3.10
Cream Cheese, Butter & Jam
Freshly Baked Muffins & Scones $3.10
Cinnamon Roll $4.25
Freshly Baked Croissants $4.25
House Baked Granola Bars $3.25
Seasonal Fruit & Yogurt Parfait $3.65
Fresh Fruit and Berry Salad $4.50
Fresh Seasonal Hand Fruit $1.60
Kellogg’s® Individual Cereals $2.05
Chobani® Yogurt $2.50

LUNCHEON BUFFET
Create the perfect luncheon for your group of 10 persons or more. Priced per person. Served with freshly baked rolls and butter.

Hot Entree: Select One $23.00
Select Two
Add $5.00
- Red Wine Grilled Beef Tips, Wild Mushrooms & Onions
- Herb Crusted Salmon, Roasted Tomato Compote
- Scallion & Sesame Crusted Teriyaki Chicken
- Vegetable Quinoa Stuffed Portobello Mushroom, Red Pepper Coulis

Salad Select One
- Mixed Greens, Grape Tomatoes & Seasonal Vegetables, Herb Balsamic Vinaigrette
- Classic Caesar Focaccia Croutons
- Green Bean Salad, Vine Ripe Tomatoes & Red Wine Vinaigrette
- Baby Spinach, Roasted Apples, Toasted Pecans, Apple Cider Vinaigrette
- Creamy Red Bliss Potato Salad
- Vine Ripe Tomato & Mozzarella

Dessert Select One
- Freshly Baked Cookies
- Raspberry Cream Cheese, Chocolate Brownies
- Cupcake Platter

BEVERAGES

Starbucks® Coffee (10 cups)
Organic & Fair Trade $23
Assorted Tazo® Teas (10 cups)
& Hot Water $23
Hot Chocolate (10 cups) $23
Assorted Coca-Cola® Beverages, 20oz. $2.50
Wholesome Dairy Farms Milk Whole, Skim or Chocolate $1.35
Fresh Orange Juice $2.50
Naked Juice $4.65
Strawberry-Banana, Berry-Blast, Mighty Mango, Green Machine
Minute Maid® Bottled Juice $2.70
Orange, Cranberry-Grape, Cran-Apple-Raspberry, Apple, Ruby Red Grapefruit
Bottled Water Compostable Bottle $2.00

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SIGNATURE SANDWICH & SALAD BUFFET
Select a total of four – salads and/or sandwiches from the menu below. 10 person minimum. Priced per person.

Giga Bites $15.00
Sandwich or Entrée Salad
Side Salad du Jour (choose one per order)
Fresh Fruit Salad
Hand-cut Potato Chips
Freshly Baked Cookies & Brownies

Mega Bites $13.00
Sandwich or Entrée Salad
Side Salad du Jour (choose one per order)
Hand-cut Potato Chips
Freshly Baked Cookies & Brownies

Kilo Bites $11.00
Sandwich or Entrée Salad
Hand-cut Potato Chips
Freshly Baked Cookies & Brownies

SUSTAINABLE BAG LUNCHES
Any of the above menu combinations can be packaged in individual, recyclable, to-go bags for an additional $1.50. Minimum of 5.

ENTRÉE SALADS
Chopped Greek
Tomato, Black Olives, Feta, Cucumber, Peppers, Oregano Vinaigrette

Classic Cobb
Fresh Roasted Turkey, Hard Cooked Egg, Bacon, Blue Cheese, Red Onion, Tomato, Spiced Pecans, Avocado Dressing

Niçoise Tuna
Albacore Tuna over Mixed Field Greens with Fresh Green Beans, Roasted Red Peppers, Hard Boiled Egg, Red Onion & Red Potato Served, White Balsamic Vinaigrette

Asian Salmon
Ginger-Marinated Sustainable Salmon, Napa Cabbage Mix, Julienne Carrots, Pickled Onion, Pineapple, Cashews, Crispy Wontons, Ponzu Vinaigrette

SIDE SALADS
Mixed Greens
Classic Caesar
Chilled Brown Rice & Vegetables
Creamy Red Bliss Potato
Black Bean & Corn
Quinoa Mango
Pasta Primavera
Fresh Fruit Salad
Vine Ripe Tomato & Mozzarella (Seasonal)

SANDWICHES
Grilled Salmon Wedge
Sliced Tomato, Avocado, Arugula, Wasabi Aioli

Cranberry Walnut Chicken Salad
Spicy Yogurt Dressing, Romaine Lettuce

Herb Grilled Chicken & Brie
Apple Butter Spread, Caramelized Onions, Arugula

North End Hero
Salami, Capicola, Prosciutto, Provolone, Tomatoes, Onion, Sliced Banana Peppers, Italian Vinaigrette

White Albacore Tuna Salad
Chopped Celery, Red Onion, Leaf Lettuce, Sliced Tomato

Fresh Roasted Turkey
Cranberry Almond Chutney, Red Leaf Lettuce, Greek Yogurt Spread

Tender Roast Beef
Caramelized Onions, Sliced Tomato, Gorgonzola Aioli

Grilled Vegetables
Pesto & Boursin

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## Chilled Hors d’Oeuvres

Per 50 pcs.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lobster Salad Profiterole</td>
<td>$180</td>
</tr>
<tr>
<td>Smoked Salmon, pumpernickel, horseradish cream</td>
<td>$170</td>
</tr>
<tr>
<td>Bloody Mary Shrimp, Spicy Cocktail Sauce</td>
<td>$170</td>
</tr>
<tr>
<td>Spicy Tuna Maki, Wasabi Soy</td>
<td>$170</td>
</tr>
<tr>
<td>Mini-Wraps: Haricots Verts, Asparagus, Olives, Pear Tomatoes, Carrots, Celery, Broccoli, Peppers &amp; Herbed Boursin</td>
<td>$130</td>
</tr>
<tr>
<td>Roast Sirloin Crostini, Onion Jam, Garlic Aioli</td>
<td>$115</td>
</tr>
<tr>
<td>Olive Tapenade Crostini</td>
<td>$ 95</td>
</tr>
<tr>
<td>Vegetable Summer Rolls, Thai Peanut Sauce</td>
<td>$ 95</td>
</tr>
</tbody>
</table>

## Hot Hors d’Oeuvres

Per 50 pcs.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Crab Cakes, Citrus Remoulade</td>
<td>$170</td>
</tr>
<tr>
<td>Szechuan Beef Spring Rolls</td>
<td>$140</td>
</tr>
<tr>
<td>Buffalo Wings, Chunky Blue Cheese</td>
<td>$ 98</td>
</tr>
<tr>
<td>Mozzarella Sticks, Marinara</td>
<td>$ 98</td>
</tr>
<tr>
<td>Portabello Mushroom Empanada</td>
<td>$ 98</td>
</tr>
<tr>
<td>Vegetable Pot Stickers, Ponzu Sauce</td>
<td>$ 98</td>
</tr>
<tr>
<td>Potato Skins, Vermont Cheddar &amp; Bacon</td>
<td>$ 98</td>
</tr>
<tr>
<td>Potato Pancakes, Fuji Apple Compote, Scallion Sour Cream</td>
<td>$ 98</td>
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</tbody>
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## Stationary Presentations

Designed to serve 25 guests.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Roasted Red Pepper Hummus</td>
<td>$ 60</td>
</tr>
<tr>
<td>Served with Pita Chips</td>
<td></td>
</tr>
<tr>
<td>Baked Brie</td>
<td>$ 80</td>
</tr>
<tr>
<td>Apricot Jam, Fresh Grapes &amp; Berries, French Bread</td>
<td></td>
</tr>
<tr>
<td>Seven Layer Dip</td>
<td>$ 99</td>
</tr>
<tr>
<td>Refried Beans, Sour Cream, Guacamole, Cheddar Cheese, Diced Tomatoes, Black Olives &amp; Jalapeno Peppers Served with Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td>Harvest Crudite</td>
<td>$ 99</td>
</tr>
<tr>
<td>Haricots Verts, Asparagus, Olives, Pear Tomatoes, Carrots, Celery, Broccoli, Peppers &amp; Herbed Boursin</td>
<td></td>
</tr>
<tr>
<td>Antipasto Display</td>
<td>$125</td>
</tr>
<tr>
<td>Seasonal Grilled &amp; Roasted Vegetables, with Cured Meats to include Prosciutto, Genoa Salami, Cherry Peppers, Sweet Capicola, Provolone Cheese, Fresh Mozzarella &amp; Grilled Focaccia</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Platter</td>
<td>$135</td>
</tr>
<tr>
<td>Hummus, Baba Ghanoush, Tzatziki, Cured Olives &amp; Pita Chips</td>
<td></td>
</tr>
<tr>
<td>New England Cheese Board</td>
<td>$165</td>
</tr>
<tr>
<td>International &amp; Domestic Cheese Display, Assorted Crackers, Sliced Baguettes, Red &amp; Green Grapes</td>
<td></td>
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</tbody>
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## Decadent Desserts

Prepared fresh daily in our very own bakery. Sold by the dozen.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brownies, Raspberry Cream Cheese, Chocolate</td>
<td>$ 26</td>
</tr>
<tr>
<td>Freshly Baked Cookies, Assorted Flavors</td>
<td>$ 26</td>
</tr>
<tr>
<td>Cup Cakes, Vanilla Cream, Red Velvet, Chocolate</td>
<td>$ 33</td>
</tr>
<tr>
<td>Italian Pastry, Cannoli, Raspberry Frangipane Tarts, Espresso Cake</td>
<td>$ 40</td>
</tr>
<tr>
<td>French Pastry, Cream Puffs, Chocolate Éclairs, Fruit Tarts</td>
<td>$ 40</td>
</tr>
</tbody>
</table>

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