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 delivery is available to customers in E40, E51, E52, 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.

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.

* Before ordering, please inform our representative if anyone in your party has a food allergy.
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 $ 3.85
Scrambled Eggs & American Cheese
on an English Muffin
Breakfast Croissant $ 4.25
Scrambled Eggs, Sausage, & Vermont Cheddar Cheese
Vegetarian Burrito $ 4.25
Scrambled Eggs, Monterey Jack Cheese, Diced Peppers & Onions
Western Burrito $ 4.25
Scrambled Eggs, Monterey Jack Cheese, Diced Ham, Peppers & Onions

A LA CARTE
Priced per piece.
Assorted Bagels $ 3
Cream Cheese, Butter & Jam
Freshly Baked Muffins & Scones $ 3
Cinnamon Roll $ 4.10
Freshly Baked Croissants $ 4.10
House Baked Granola Bars $ 3.10
Seasonal Fruit & Yogurt Parfait $ 3.25
Fresh Fruit and Berry Salad $ 4.50
Fresh Seasonal Hand Fruit $ 1.55
Kellogg’s Wellness® Individual Cereals $ 2
Smart Start, Low-fat Granola, Special K, Special K Fruit & Yogurt
Chobani® Yogurt $ 2.25

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 $ 22.25
Select Two
Add $ 4.25

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) $ 23
Organic & Fair Trade
Assorted Tazo® Teas (10 cups) $ 23
& Hot Water
Hot Chocolate (10 cups) $ 23
Assorted Coca-Cola® Beverages, 20oz. $ 23.5
Whole, Skim or Chocolate
Wholesome Dairy Farms Milk $ 1.30
Naked Juice $ 4.50
Strawberry-Banana, Berry-Blast, Mighty Mango, Green Machine
Minute Maid® Bottled Juice $ 2.60
Orange, Cranberry-Grape, Cran-Apple-Raspberry, Apple, Ruby Red Grapefruit
Bottled Water $ 2
Compostable Bottle
### SIGNATURE SANDWICH & SALAD BUFFET
Select a total of four - salads and/or sandwiches from the menu below. 10 person minimum. Priced per person.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>Giga Bites</td>
<td>$14.50</td>
<td>Sandwich or Entrée Salad Side Salad du Jour (choose one per order)</td>
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<td></td>
<td></td>
<td>Fresh Fruit Salad Hand-cut Potato Chips</td>
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<td></td>
<td>Freshly Baked Cookies &amp; Brownies</td>
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<td>Mega Bites</td>
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<td>Hand-cut Potato Chips</td>
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<td></td>
<td></td>
<td>Freshly Baked Cookies &amp; Brownies</td>
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<td>Kilo Bites</td>
<td>$10.25</td>
<td>Sandwich or Entrée Salad Side Salad du Jour (choose one per order)</td>
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<td>Hand-cut Potato Chips</td>
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<td>Freshly Baked Cookies &amp; Brownies</td>
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</tbody>
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### SUSTAINABLE BAG LUNCHES
Any of the above menu combinations can be packaged in individual, recyclable, to-go bags for an additional $1.55. 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

617.253.0168
CHILLED HORS D’OEUVRES
Per 50 pcs.

- Lobster Salad Profiterole: $175
- Smoked Salmon, pumpernickel, horseradish cream: $165
- Bloody Mary Shrimp, Spicy Cocktail Sauce: $165
- Spicy Tuna Maki, Wasabi Soy: $165
- Mini-Wraps: $125
  - Tuna Salad, Roast Turkey & Grilled Vegetables
- Roast Sirloin Crostini, Onion Jam, Garlic Aioli: $110
- Olive Tapenade Crostini: $90
- Vegetable Summer Rolls, Thai Peanut Sauce: $90

HOT HORS D’OEUVRES
Per 50 pcs

- Mini Crab Cakes, Citrus Remoulade: $165
- Szechuan Beef Spring Rolls: $135
- Buffalo Wings, Chunky Blue Cheese: $95
- Mozzarella Sticks, Marinara: $95
- Portobello Mushroom Empanada: $95
- Vegetable Pot Stickers, Ponzu Sauce: $95
- Potato Skins, Vermont Cheddar & Bacon: $95
- Potato Pancakes: $95
  - Fuji Apple Compote, Scallion Sour Cream

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STATIONARY PRESENTATIONS
Designed to serve 25 guests.

- Roasted Red Pepper Hummus: $58
  - Served with Pita Chips
- Baked Brie: $78
  - Apricot Jam, Fresh Grapes & Berries, French Bread
- Seven Layer Dip: $99
  - Refried Beans, Sour Cream, Guacamole, Cheddar Cheese, Diced Tomatoes, Black Olives & Jalapeño Peppers
  - Served with Tortilla Chips
- Harvest Crudite: $99
  - Haricots Verts, Asparagus, Olives, Pear Tomatoes, Carrots, Celery, Broccoli, Peppers & Herbed Boursin
- Antipasto Display: $120
  - Seasonal Grilled & Roasted Vegetables, with Cured Meats to include Prosciutto, Genoa Salami, Cherry Peppers, Sweet Capicola, Provolone Cheese, Fresh Mozzarella & Grilled Focaccia
- Mediterranean Platter: $130
  - Hummus, Baba Ghanoush, Tzatziki, Cured Olives & Pita Chips
- New England Cheese Board: $160
  - International & Domestic Cheese Display, Assorted Crackers, Sliced Baguettes, Red & Green Grapes

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

- Brownies: $25
  - Raspberry Cream Cheese, Chocolate
- Freshly Baked Cookies: $25
  - Assorted Flavors
- Cup Cakes: $32
  - Vanilla Cream, Red Velvet, Chocolate
- Italian Pastry: $38
  - Cannoli, Raspberry Frangipane Tarts, Espresso Cake
- French Pastry: $38
  - Cream Puffs, Chocolate Éclairs, Fruit Tarts

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