



Classic Catering Menu

MIT CATERING
by Aramark



welcome

welcome MIT catering by aramark

We pride ourselves on exceptional cuisine with a promise of elegant presentation and excellent service. For your convenience, we have compiled some of our most frequently requested menu offerings. These menus may be tailored to suit a specific occasion with special catering needs.

Our catering team is available to customize any menu to make your catered affair memorable. We encourage you to contact us for any special arrangements or items you may not find in this guide. It is our goal to exceed your expectations and we are always available to create an event tailored to your specific needs.

Sustainability and the environment are important issues to MIT: our produce and dairy providers offer locally grown/farmed produce and milk products. We are committed to helping preserve the world's oceans and fisheries through a partnership with Monterey Bay Aquarium's Seafood Watch program. This alliance is focused on preserving our oceans and fisheries for future generations by encouraging the use of sustainable sea-food. Ask our catering department about our seasonal specials featuring locally grown and organic foods.

It is truly our pleasure to serve you.

contact us today

MIT Catering by Aramark
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breakfast



breakfast collections

All prices are per person and available for 15 guests or more

MINI CONTINENTAL \$10.99

Includes Miniature Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves, Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Starbucks Coffee, Decaf and Hot Tea

MORNING GLORY \$12.99

Assorted Danish, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Starbucks Coffee, Decaf and Hot Tea

NEW YORKER \$14.99

Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Starbucks Coffee, Decaf and Hot Tea

hot breakfast

All prices are per person and available for 15 guests or more

AMERICAN BREAKFAST \$10.49

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Starbucks Coffee, Decaf and Hot Tea

LATIN BREAKFAST \$16.29

Strawberry Honey Melon Salad, Spicy Black Bean and Potato Cakes, Sliced Chorizo and Fresh Pico, Cheddar Grits with Green Chiles and Red Pepper, Latin Scrambled Eggs with Diced Peppers, Fiesta Corn Bread, Assorted Juices, Starbucks Coffee, Decaf and Hot Tea

SUNRISE SANDWICH BUFFET \$12.49

Select two of the following Breakfast Sandwiches: Sausage, Egg and Cheese on Biscuit; Egg and Cheese on an English Muffin, and Bacon, Egg and Cheese on a Bagel. Served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, and choice of Two Pastries with Condiments, Starbucks Coffee, Decaf and Hot Tea

Egg Whites available on request - nominal fee may apply

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves
\$21.99 per dozen

Basket of Miniature Muffins, Danish and Scones **\$21.99 per dozen**

Fresh Seasonal Sliced Fruit **\$3.49 per person**

Energy Bars **\$2.29 per person**

Freshly Baked Croissants **\$22.99 per dozen**

Yogurt Granola Parfait w/ Berries **\$3.99 each**

breakfast enhancements

All prices are per person and available for 15 guests or more

YOGURT PARFAIT BAR \$7.99

Choose from two Low-fat Yogurts, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

QUICHE-A-DILLA \$4.99

Breakfast Quiche-a-dillas are a new twist on a breakfast classic, with your choice of quiche served in a tortilla cup. Choose from Loraine; Parmesan and Roasted Vegetable; or Spinach, Tomato, and Mushroom

HAND WRAPPED BREAKFAST BURRITOS \$4.99

Choose from Meat Lovers, Pico, or Florentine

Egg Whites available on request - nominal fee may apply



lunch & buffet

classic collections

DELI EXPRESS \$10.99

Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls, 2 Side Salads, and Cookies

With Choice of Two Salads, Ice Water and Iced Tea

CLASSIC SELECTIONS \$14.99

Please choose three (3) of the following

Grilled Chicken Club With Bacon And Swiss On Toasted Wheat Bread

Greek Salad Wrap With Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes And Red Onion

Black Forest Ham With Smoked Gouda On Marble Rye Bread

Roast Beef With Tarragon Horseradish Spread On Wheatberry Bread

Tuna And Apple Salad With Fresh Tomatoes And Arugula On Ciabatta Bread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

CLASSIC BOX LUNCH \$9.99

Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

plated lunches

All prices are per person and available for 15 guests or more

BRASSERIE CHICKEN SALAD \$15.79

Pear, Walnut, Blue Cheese and Grilled Chicken over Spring Mix with a Cider Vinaigrette

THAI ISLAND BEEF SALAD \$15.79

Grilled Flank Steak over Romaine with Peanuts, Cucumber and Rice Noodles in a Thai Lime Vinaigrette

SALMON CAESAR SALAD \$16.29

Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

VEGETABLE AND MOZZARELLA PANINI \$12.79

Grilled Squash, Mushrooms and Zucchini with Basil and Red Pepper Tapenade on Ciabatta. Includes Salt and Pepper Potato Chips

PREMIUM BOX LUNCH \$14.79

Ciabatta Muffaletta with Orzo & Grilled Vegetables

Vegetable & Boursin Sandwich with Apricot Couscous

Asian Chicken Wrap with Peanut-Lime Noodles

Mediterranean Roast Beef with Tabbouleh Salad

Grilled Chicken Salad with a Fresh Roll

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert



classic collections

THE EXECUTIVE LUNCHEON \$17.99

Please choose three (3) of the following

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Cashew Chicken Ciabatta with Fresh Romaine and Red Grapes

Ham & Swiss with Apricot Preserve, Fresh Spinach, and Plum Tomato on a Ciabatta

Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes

Spicy Southwest Chicken Baguette with Monterey Jack Cheese and Pico De Gallo

Turkey, Bacon, and Ranch Sub with Lettuce and Tomato

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and Chopped Peanuts

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Pepper Slaw with Red, Green and Yellow Peppers tossed in Jalapeño Chile-Lime Cream

Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix

White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing



lunch & buffet

buffets

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(15 Person Minimum)*

HARVEST BOUNTY \$21.99

Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

ASIAN ACCENTS \$19.49

Peanut Lime Ramen Noodles, Egg Rolls, Dipping Sauces, General Tso's Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

TASTY TEX MEX \$18.99

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas, and Cinnamon Crisps

BASIC ITALIAN BUFFET \$16.99

Italian House Salad, Home-style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies

THE SICILIAN \$18.49

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

SOUTHERN BBQ \$16.99

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

EASTERN INFLUENCES \$18.99

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

SIZZLING SALAD BAR \$19.99

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies



buffet starters

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

BUFFET STARTERS

- Seasonal Garden Salad With Balsamic Vinaigrette
- Baby Spinach Salad With Bacon, Hard Boiled Eggs And Gorgonzola Vinaigrette
- Greek Salad With Crumbled Feta
- Antipasto Salad With Oil And Red Wine Vinegar
- Traditional Hummus With Toasted Pita
- Seasonal Fresh Fruit Salad

BUFFET ENTREES

- Grilled Chicken Breast with Cider Marinade **\$18.99**
- Roasted Turkey with Cranberry Relish **\$19.99**
- Chicken and Shrimp Creole **\$18.49**
- Chipotle Roasted Pork Loin **\$20.49**
- Grilled Salmon with Parmesan Pesto Sauce **\$19.79**
- Seasoned Roast Beef with Portobello Demi Glace **\$21.49**
- Eggplant, Couscous and Roasted Red Pepper Lasagna **\$17.29**

BUFFET SIDES

- Italian Seasoned Green Beans
- Goat Cheese and Roasted Garlic Mashed Potatoes
- Pan Roasted Vegetables with Herb Vinaigrette
- Toasted Cranberry Apple Couscous
- Marinated Roasted Red Potatoes
- Toasted Orzo with Spinach and Cranberries
- Brussel Sprouts with Almond Butter

BUFFET FINISHES

- Dutch Apple Pie
- Bread Pudding with Caramel Apple Sauce
- Cinnamon Cherry Pear Crisp
- Mini Brownie and Cappuccino Mousse Parfaits
- Spiced Carrot Cake
- Assorted Cookies

DON'T SEE WHAT YOU'D LIKE?

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.



served meals

plated meal collections

All prices are per person

Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service

All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.

ROSEMARY LAMB WITH AUTUMN VEGETABLES AND CRANBERRY

DEMI-GLACE \$31.99

Served with Pan-seared Scallops and Grilled Strawberry Shortcake

FARFALLE WITH SHRIMP AND RAPINI \$21.99

Served with Winter Roasted Vegetables and Tropical Flore de Latte

PISTACHIO CRUSTED HALIBUT WITH SPRING MIX \$33.99

Served with Mushroom Crêpes and Molten Chocolate Cake

JERK RUBBED PORK TENDERLOIN WITH ISLAND RICE AND

SAUTÉED ASPARAGUS \$22.99

Served with Achiote Shrimp and Black Bean Cake and Summer Fruit and Berries

RED PEPPER TAPENADE CHICKEN WITH GREEN BEANS AND

FINGERLING POTATO HASH \$20.99

Served with Traditional Antipasto Plate and Orange Plum Panna Cotta

ROASTED VEGETABLE PARMESAN QUICHE \$16.99

Served with Mushroom Gruyere Cheese Polenta Cake and Raspberry Almond Coconut Bar

receptions



receptions

All prices are per person and available for 15 guests or more

COLD HORS D'OEUVRES

- Southwestern Chicken in Phyllo Crisp **\$24.99 per dozen**
- Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle **\$34.99 per dozen**
- Wild Mushroom and Goat Cheese Crostini **\$22.99 per dozen**
- Roasted Vegetables and Curried Hummus on Pita Crisp **\$21.99 per dozen**
- Vietnamese Summer Rolls **\$21.99 per dozen**
- Sesame Crusted Ahi Tuna **\$34.99 per dozen**
- Kung Pow Chicken Wraps **\$24.99 per dozen**
- Shrimp Cocktail **\$39.99 per dozen**

HOT HORS D'OEUVRES

- Goat Cheese and Spinach Stuffed Cremini Mushrooms **\$29.99 per dozen**
- Coconut Shrimp with Tropical Salsa **\$31.99 per dozen**
- Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce **\$24.99 per dozen**
- Maryland Crab Cakes with Cajun Rémooulade **\$34.99 per dozen**
- Tandoori Chicken Skewer with Tamarind Dipping Sauce **\$26.99 per dozen**
- Parmesan Artichoke Heart with Goat Cheese **\$26.99 per dozen**
- Baked Crab Rangoon **\$21.99 per dozen**
- Falafel Dippers with Roasted Red Pepper Aioli **\$24.99 per dozen**

ADDITIONS

- Classic Cheese Tray Served with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini **\$3.79 per person**
- Fresh Garden Crudités Served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips **\$3.49 per person**
- Fresh Seasonal Fruit **\$4.49 per person**
- Antipasto Platter Served with Marinated Vegetables, Italian Meats and Assorted Cheeses **\$7.29 per person**
- Assorted Mini Sandwiches Including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls **\$7.29 per person**



receptions

reception stations

*Add one of the following stations to your reception
All prices are per person and available for 15 guests or more*

DIM SUM \$10.99

Egg Rolls, Pot Stickers and Sweet and Spicy Boneless Chicken Wings served With Sweet Chile Dipping Sauce, and Gourmet Dessert Bars

CHEF'S PASTA \$17.29

Penne, Cavatappi and Assorted Sauces and Toppings - cooked to order by Our Chef!

TRADITIONAL CARVING \$17.29

Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

GROWN UP MAC AND CHEESE \$17.29

Gourmet Roasted Garlic and Smoked Gouda Mac & Cheese with Poblano Peppers - served with Chicken, Mushrooms and Shrimp

breaks

All prices are per person and available for 15 guests or more

CHOCAHOLIC \$8.29

Become addicted with an assortment of Mini Chocolate Bars, Double Chocolate Chip Cookies, Chilled Chocolate Milk, Chocolate Dipped Pretzels and Chocolate Dipped Strawberries

ENERGY BREAK \$3.99

Raise the bar with an assortment of Granola, Fruit Filled Bars or Breakfast Bars

THE HEALTHY ALTERNATIVE \$8.99

Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars



beverages

Starbucks Regular and Decaffeinated Coffee, Tea **\$2.79 per person**

Hot Apple Cider **\$2.29 per person**

Hot Chocolate **\$2.29 per person**

Iced Tea **\$1.99 per person**

Lemonade **\$1.99 per person**

Iced Water **\$1.49 per gallon**

Infused Water **\$1.79 per person**

Bottled Water **\$2.29 per person**

Assorted Sodas (16oz) **\$2.29**

Assorted Individual Fruit Juices **\$2.49**

desserts

Assorted Gourmet Cookies **\$12.79 per dozen**

Bakery-fresh Brownies **\$16.79 per dozen**

Gourmet Dessert Bars **\$17.29 per dozen**

Custom Artisan Cupcakes **\$26.99 per dozen**

Chocolate Covered Strawberries **\$22.99 per dozen**

ordering information

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.

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.

MIT Catering is the ideal caterer for your next event. 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.

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.



ordering information

ARRANGEMENTS

ARAMARK is happy to provide catering services for at the Massachusetts Institute of Technology. Our following menu guide offers our most popular items; however please feel free to contact us for any special requests.

ORDERING INFORMATION

Orders should be placed with one of our experienced sales managers at least three weeks prior to your event.

GUARANTEES

A final guest count is required three (3) business days prior to the event. The final invoice is based on the guarantee or the number of guests in attendance at the event, whichever is greater.

SERVICE FEES

Staffing is provided at the following minimum rates, additional charges may apply based on length of service:

Bartender	\$200
Waitstaff	\$200
Catering Chef	\$250
Chef Attendant	\$150
Delivery Steward	\$200
Catering Manager	\$250
Utility Person	\$200

Sunday and Holiday events will incur a 20% surcharge.

HOUSE LINEN & SERVICE WARE

House linen, \$8 per linen

House Cotton Napkins, \$1 per napkin (included with china service)

Full meal China and Glassware, \$9 per place setting

Buffet China and Glassware, \$7.50 per place setting

Reception China and Glassware, \$4.50 per guest

Glassware only, \$3 per person

Upscale plastic, \$1.75 per person

Upscale Plastic with Glassware, \$2

Compostable Service Ware - complimentary

Pricing and availability are subject to change.

contact us today

617.253.2111

mitcatering@mit.edu

www.mitcatering.mit.edu

Prices effective until 06/30/2017