



# Catalyst Restaurant is a reflection of Chef/Owner William Kovel's passion for simple food delivered with warm service in a modern environment.

Catalyst Restaurant is the culmination of Chef/Owner William Kovel's culinary experiences in award-winning restaurants including Jardinière, Orerry and Aujourd'hui at Four Seasons Boston Hotel. The Catalyst dining experience centers on bright, simple food created from the season's freshest local ingredients, serious French technique and an appreciation for the details that go into our guest's experience.

Catalyst Restaurant opened in 2011 as one of the pioneer businesses in Technology Square near the MIT Campus in Cambridge, MA. Since that time, an influx of start-ups and big companies that have made Catalyst a hub for business lunches, after-work gatherings and private dining.

Reclaimed barn board, hand-blown glass light fixtures and a two-way fireplace give the large restaurant a comfortable, intimate environment. The chef's dining room has views of the semi-open kitchen and the atrium dining room takes full advantage of the sweeping floor to ceiling windows.

Contact us: info@catalystrestaurant.com



(617) 576-3000

# LOCATION

300 Technology Square

Cambridge, MA 02139

# **HOURS**

Lunch M-Fri 11a-2:30p

Dinner M-Th 5p-10p

Dinner F-Sa 5p-11p

Sundays closed

Bar Menu M-F 2:30p-5p

# PARKING

We validate parking for **Technology Square Garage** located behind the restaurant at 800 Technology
Square, Cambridge





**DINNER LUNCH DESSERT** 

# DINNER

#### **Mixed Mesclun Greens**

Candied Pecans, Great Hill Blue Cheese Red Endive, Mustard Vinaigrette

#### **Beet Salad**

Persimmon, Pear, Shaved Fennel, Pomegranate Vinaigrette

#### \*Chicken Liver Mousse

Grain Mustard, Country Bread, Herb Salad

## **Spice Crusted Tuna "Nicoise"**

Red Pepper Tomato Jam, Cured Egg Yolk, Kalamata Olives, Tapenade
Pickled Haricot Vert, Fingerling Potatoes

#### Truffle Arancini

Wild Mushrooms, Parmesan, Truffle oil

#### Wolf Meadow Farm Mozzarella

Romesco, Pickled Vegetables

#### **Warm Duck Confit**

Green Harissa, Pineapple, Thai Basil, Mizuna

## White Bean & Escarole Soup

Sweet Italian Sausage, Herb Crouton

**Celery Root Soup** 

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#### **Mushroom Ravioli**

Hen of the Woods Mushrooms
Braised Leeks, Parmesan

#### Squid Ink Cavatelli

Shrimp, Artichoke, Capers, Parsley, Lemon

#### Bucatini

Tomato, Wild Boar Sausage, Broccoli Rabe, Rosemary, Pecorino

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#### \*Slow Roasted Salmon

Curried Le Puy Lentils, Kabocha Squash Puree, Celery Salad

#### **Georges Bank Scallops**

Savoy Cabbage, Roasted Cauliflower, Meyer Lemon Truffle Sauce

#### Pan Roasted Blue Cod

Bacon, Olive Oil Crushed Potatoes, Mussels, Local Clams, Chowder Herb Nage

## Winter Vegetable and Wild Rice Pie

Mild Yellow Curry, Coconut Milk, Duchess Sweet Potato

## **Crystal Valley Chicken**

Carrot Coriander Purée, Spiced Fregula Sardo, Heirloom Baby Carrots, Chermoula

#### **Braised Lamb Shank**

Farro Risotto, Roasted Onions, Persillade, Celery Root Purée

#### \*Beef Tournedos

Pommé Purée, Charred Broccolini, Bacon Onion Jam, Bordelaise Sauce

## \*Catalyst Burger

Cheddar, Bacon, Caramelized Onions, Roasted Tomato, Pickles, Brioche Bun, House Made Ketchup, Mustard and Aioli, Catalyst Fries

# **Catalyst Fries**

House Made Aioli and Ketchup

# **Roasted Sweet Potato Wedges**

Pimenton Aioli, Urfa Pepper, Preserved Lemon

# Tempura delicata rings

Hazelnut Dukkah, Chile Oil

## **Charred Broccolini**

Toasted Cashews, Turmeric Oil, Crispy Shallots

COCKTAILS & WINE (/S/COCKTAILMENU-0801.PDF)

BEER MENU (/S/BEERLIST.PDF)







**PRIVATE EVENTS** 

## PRIVATE DINING

Catalyst's 1,600 square feet of private dining and meeting space is lined with natural wood and floor-to-ceiling windows in the heart of Technology Square just steps away from Kendall and Central Squares. The private meeting rooms boast state-of-the-art amenities such as flat screens; which are tucked behind wooden panels when not in use; high-speed internet access and sophisticated furnishings.

The flexibility of the private space's design allows for the three rooms to be opened up to one larger space or a combination of two rooms using contemporary, soundproof NanaWalls, which are opaque for privacy.

The Crick, Franklin and Watson Rooms (named for the co-discoverers of the structure of DNA in 1953; a nod to the great history of the neighborhood) may accommodate 120 guests seated at rounds, 200 for a cocktail reception or 120 set theater style.

In addition there is also a beautiful two-way fireplace lounge, which may be reserved for semi-private events. Experience the ease of planning an event with professionals in a state of the art facility with inspired, sustainable cuisine.

## WEDDINGS AND SOCIAL EVENTS

Whether you are planning a rehearsal dinner, a bridal shower brunch, a birthday dessert reception or an intimate dinner with friends, Catalyst offers several beautiful spaces to choose from. Choose from the polished yet cozy Fireplace Room with plush furniture for a cocktail reception in front of the fire or the elegant Watson Room with floor-to-ceiling windows. The private dining manager will work with you on each detail to create a personalized event, from the flowers to the menu to the favors.

For private events, please contact our **Private Events Team** at **(617) 576-3004** or **events@catalystrestaurant.com** 

# **BOOK AN EVENT (/EVENTS-INQUIRY-FORM)**





# **OUR TEAM**



WILLIAM KOVEL - CHEF/OWNER (/WILLIAM-KOVEL)



ROBYN YEE - DIRECTOR OF PRIVATE EVENTS (/NEW-PAGE-1)

## JOIN OUR TEAM (/JOIN-OUR-TEAM)

# **GIFT CARDS**

Gift cards can be purchased online below or by calling the restaurant directly at (617) 576-3000.

GIFT CARDS (HTTPS://SWIPEIT.COM/PRODUCT/1052/CATALYST-RESTAURANT)

# Subscribe

Sign up with your email address to receive news and updates.

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We respect your privacy.

# **UPCOMING EVENTS**

# CATALYST RESTAURANT, 300 TECHNOLOGY SQUARE, CAMBRIDGE, MA, 02139, UNITED STATES 6175763000 INFO@CATALYSTRESTAURANT.COM (MAILTO:INFO@CATALYSTRESTAURANT.COM)







