Thank you for considering Boston University to host your Celebration. Catering on the Charles offers all inclusive packages with exceptional cuisine and a professional coordinator to assist you with every detail in planning the day you have always imagined. Every aspect of your celebration will receive the customized attention and superior service required for a truly unforgettable experience.

Our wedding packages offer an array of options including Receptions with Stations and Formal Served Dinners. If there is something that you have in mind for your special day, we are pleased to detail a menu that reflects your vision.

All of our Custom Wedding Packages Include:

Cocktail Hour

One Hour of Beverage Service featuring Premium Liquors, Specialty Wines, Imported and Domestic Beers, Assorted Soft Drinks, Bottled Waters and Juices

A Selection of Four Butler Passed Hors D’oeuvres

Two Stationary Presentations

Dinner Service or Stations

Chilled Champagne Toast

Red and White Wine Service with Plated Dinners

A Personalized Three Tier Wedding Cake

Specialty Linens for your Guest Tables

Votive Candles to Complement your Décor

Waitstaff and Bartender Labor Charges
Cocktail Hour

Beverage Arrangements

One Hour of Beverage Service To Include Soft Drinks, Bottled Waters and Juices

Liquor Selections
Absolut Vodka
Absolut Citron
Bombay Sapphire Gin
Bacardi Rum
Captain Morgan’s Spiced Rum
Jose Cuervo Tequila
Dewar’s Scotch Whiskey
Makers Mark Bourbon
Glenlivet Single Malt Scotch
M&R Sweet Vermouth
M&R Dry Vermouth
Triple Sec
Bailey’s Irish Cream
Kahlua

Wine
Stone Cellars Merlot
Stone Cellars Cabernet Sauvignon
Stone Cellars Chardonnay
Stone Cellars Pinot Grigio

Beer
Sam Adams
Sam Adams Light
Harpoon I.P.A.
Heineken
Amstel Light
Butler Passed Hors D’oeuvres
Please select four

**Cold Hors D’oeuvres**
- Chilled Asparagus Spears,
  Lemon Parmesan Dip
- Vietnamese Spring Roll,
  Cilantro Dip
- Smoked Salmon Salad Crostini,
  Chèvre and Caramelized Shallot Jam Tart
- Tomato Cucumber Feta Bruschetta
- Sliced Beef Tenderloin on Crostini,
  Horseradish Cream
- Smoked Chicken and Corn Salad
  on a Chipotle Biscuit
- Cocktail Shrimp
- Jumbo Gulf Shrimp with Traditional Cocktail Sauce,
  Horseradish and Sliced Lemons

**Hot Hors D’oeuvres**
- Coconut Shrimp
  with Pineapple Honey Sauce
- Fresh Maine “Peeky Toe” Crab Cakes,
  Adobo Aioli
- Balsamic Fig and Goat Cheese
  Flat Bread
- Bacon and Brown Sugar Grissini
- Mango and Cheddar Crostini
- Black Pepper Profiteroles
  Filled With Brie
- Peking Duck Spring Roll,
  Spicy Hoisin Dip
- Cashew Chicken Spring Roll
  Sesame Chicken Tenders,
  Shishito Chili Dip
- Vegetable Spring Rolls,
  Ponzu Dip
- Parmesan Crusted Artichoke Stuffed
  with Goat Cheese, Red Pepper Dip
- Chicken Samosa,
  Tamarind Dip
Stationary Presentations
Please select two

Hot Crab and Artichoke Dip
Served with Freshly Baked Crostini and Crackers

Hot Spinach, Artichoke and Feta Dip
Served with Pita Chips

Traditional Vegetable Crudités
with Carrots, Celery, Cucumber, Red Pepper and Broccoli, Herbed Blue Cheese Dip

Mediterranean Platter
of Humus, Baba Ghanoush, Tzatziki, Cured Olives, Pita Chips

Epicurian Vegetable Crudités
Haricots Verts, Asparagus, Toasted Walnuts, Kalamata Olives and Pear Tomatoes, Black Olive Aioli

Traditional Cheese Presentation
Featuring Cheddar, Domestic Brie, Goat and Maytag Blue with Assorted Crackers, Sliced Baguettes and Red and Green Grapes

Imported Cheeses
St Andre, Roquefort Société, English Cheddar and Chèvre, Served with Assorted Crackers, Sliced Baguettes and Red and Green Grapes

Antipasto Display
Seasonal Grilled and Roasted Vegetables, Cured Meats to include Prosciutto, Genoa Salami and Capicola, Grana Cheeses

Baked Brie en Croûte
Caramelized Hazelnuts and Black Pepper, Fig Compote and Sage or Raspberry Jam, Served with Assorted Crackers and Sliced Baguettes

Savory Cheesecakes
Mascarpone with Sun dried Tomatoes and Artichokes or Goats Cheese, Wild Mushroom and Caramelized Onion
Plated Meals

Soups and Salads
Please select either a soup or a salad.

New England Squash Bisque
Hubbard, Acorn and Butternut Squashes with a Zesty Lime Curry Crème Fraîche

Forest Mushroom Soup
With Marjoram Infused Olive Oil, and “Tellicherry” Black Pepper Croutons

Classic French Onion Soup
With a Gruyère Crouton

New England Clam Chowder
Served with Oyster Crackers

Hand Selected Assorted Greens
with Enoki Mushrooms and Spiced Walnuts, Citrus Vinaigrette

Traditional Caesar Salad
With Shaved Reggiano and Fresh Garlic Croutons

Chopped Belgian Endive and Watercress Salad
with Stilton Citrus Dressing and Vermont Cob Smoked Bacon

Caprese Salad
With Fresh mozzarella, Sliced Vine Ripened tomatoes, Basil and Extra Virgin Olive Oil
Plated Meals

Entrees
Please select one entree.
If you choose to offer two entrees to your guests, a guaranteed count for each entrée is due five business days prior to your event. The price of the higher entrée will apply to all of your guests.

Thyme Marinated Chicken Breast
Stuffed with Pear and Goat Cheese with a Pinot Gris Sauce
120.00 Per guest

Boneless Breast of Chicken Piccata
Lemon Beurre Blanc
115.00 Per guest

Cumin Crusted Chicken Breast
Chipotle Cream and Tomato Cilantro Relish
125.00 Per guest

Miso Marinated Salmon Filet
with Tamari Syrup and Wasabi Cream
130.00 Per guest

Grilled Filet of Beef
Green Olive, Thyme and Goat Cheese Butter
140.00 Per guest

Dijon and Herb Crusted Rack of Lamb
Pomegranate Jus
145.00 Per guest

Roasted Vegetable and Goat Cheese Terrine
in Phyllo with Red Pepper Coulis
120.00 Per guest

Beef and Salmon Duo
Petit Grilled Sirloin with blue cheese-walnut butter, paired with herb marinated salmon filet with lemon caper sauce
155.00 Per guest

Chicken and Shrimp Duo
Pepper Grilled chicken breast with sun dried tomato and artichoke ragout, paired with Pan Seared garlic Black Tiger Shrimp
150.00 Per guest

Dessert
A Three Tier Wedding Cake Prepared by our Pastry Chef and Served with Assorted Berries and Chantilly Cream

All entrees are accompanied by freshly brewed coffee, decaffeinated coffee, herbal teas, water service and gourmet rolls and butter
Dinner Stations Menu

135.00 Per guest

Salad Station

Please select one

Hand Selected Assorted Greens
with Enoki Mushrooms and Spiced Walnuts, Citrus Vinaigrette

Traditional Caesar Salad
with Shaved Reggiano and Fresh Garlic Croutons

Greek Salad
Chopped Romaine, Kalamata Olives, Red Onion and Crumbled Feta
with Traditional Greek Dressing

Tuscan Table

Please select two

Farfalle with a Sun dried Tomato and Basil Cream
Four Cheese Tortellini served with an Asiago Cream
Pappardelle with a Braised Mushroom and Cabernet Sauce
Whole Wheat Penne tossed with a Lemon White Wine Sauce and Wilted Spinach
Rigatoni with Traditional Bolognese Sauce
Penne with a Roasted Red Pepper Cream

Vegetarian Marinara Sauce is available for Substitution
Tuscan Table accompanied by gourmet breads to include focaccia

To enhance your station:
Spicy Grilled Shrimp
6.00 Per guest
Rosemary Thyme Breast of Chicken
4.00 Per guest

The Carving Board

Please select two

Roasted Herb Crusted Turkey Breast, Cumberland Sauce and Cranberry Chutney

Roasted Beef Tenderloin, Horseradish Cream and Pommery Mustard

Traditional Beef Wellington, Madeira and Black Truffle Jus

Moroccan Roast Lamb Top, Harissa and Mango Chutney

Pepper Crusted Sirloin of Beef, Horseradish Cream, Onion Jam

Virginia Baked Semi Boneless Ham, Madeira Raisin Glaze and Country Mustard

Country Rolls and Whipped Butter

A Selection of Local, Seasonal Vegetables

Dessert

A Three Tier Wedding Cake Prepared by our Pastry Chef
and Served with Assorted Berries and Chantilly Cream
Dinner is accompanied by freshly brewed coffee, decaffeinated coffee,
herbal teas and water service.
WEDDING CAKES
Prepared by our Pastry Chef, we feature customized three tier cakes with your choice of cake, filling, icing and decoration.

Cakes
Please select one

- Vanilla
- Chocolate
- Marble
- Lemon
- Red Velvet

Fillings
Please select one

- White Chocolate Mousse
- Chocolate Mousse
- Raspberry Jam
- Strawberry Jam
- Lemon Curd
- Apricot Preserves
- Vanilla Buttercream
- Chocolate Buttercream
- Espresso Buttercream
- Lemon Buttercream
- Orange Buttercream

Icings
Please select one

- Vanilla Buttercream
- Chocolate Buttercream
- Almond Buttercream
- Espresso Buttercream
- Lemon Buttercream
- Orange Buttercream

Designs
Please select a design from our wedding cake portfolio. Please see your Wedding Coordinator for selections.

For specific cake creations, please speak with your Wedding Coordinator for pricing.
ENHANCEMENTS
In order to assist you in creating a one of a kind event for your special day, we suggest some ideas to wow your guests and make your party truly Memorable.

COCKTAIL HOUR

PASSED HORS D’OEUVRES
Minimum order of 50 pieces

Baby Lamb Chops with roasted Tomato Jam - 4.25 per piece

Asian Mustard Shrimp Confetti – 2.25 per piece

Tuna Tartare Served on an Asian Spoon - 4.25 per piece

Miniature Lobster Pot Pies - 3.75 per piece

Shrimp and Scallop Skewers with Spicy Hoisin Glaze - 2.75 per piece

Soup Shots:
all flavors - 2.75 per piece

Gazpacho

Chilled Avocado with Shrimp

Butternut Squash

French Onion with a Gruyere Crouton

BEVERAGE ARRANGEMENTS

CHAMPAGNE BAR
Bellinis, Kir Royales and Sparkling Pear Cocktails
Two Champagne Flute Ice Carving to highlight the station (500)
8.00 Per guest for one Hour Service

MARTINI BAR
Traditional Vodka and Gin Martinis, Cosmopolitans and Apple Martinis
A Signature Martini Created for your Reception
Martini Glass Ice Carving with your Initials (500)
15.00 Per guest for One Hour Service

To Continue The Evening:
Hosted Premium Bar for Additional Four Hours
Premium Liquors, Specialty Wines, Imported and Domestic Beers,
Soft Drinks, Bottled Waters and Juices
30.00 Per guest

Hosted Limited Bar for Additional Four Hours
Specialty Wines, Imported and Domestic Beers,
Soft Drinks, Bottled Waters and Juices
Plated Meals Enhancements

Appetizers

Lobster and Sweet Potato Cakes
with a Smoked Red Pepper Coulis and Orange Fennel Slaw
12.75 Per guest

Artichoke and Chèvre Tarte
served warm over Baby Greens with a Lemon Vinaigrette
6.00 Per guest

Grilled Asparagus and Prosciutto
with Fig Compote and Gorgonzola
7.50 Per guest

Maine Crab Bisque
with a Fresh Corn Salad and Cilantro Cream
6.00 Per guest

Wild Mushroom Raviolis
with a Light Porcini Cream, Crisp Duck Confit and Melted Leeks
12.00 Per guest

Wild Mushroom and Cabernet “Dobos Torte”
served with Braised Greens and Crisp Pancetta
9.00 Per guest

Intermezzo

A Palate Cleansing Sorbet Course served prior to your entrée. Please select Lemon, Raspberry or Pineapple.
3.75 Per guest
Dinner Stations Enhancements

Slider Station
Red Curry Lamb with Sweet Onion Jam
Black Angus and Spring Onion with House Made Chipotle Ketchup
Toasted Fennel and Chicken with Roasted Pepper Pesto
Served with Homemade Potato Chips and Traditional Condiments and Garnishes
11.00 Per Guest

Persian Kebab Station
Citrus Saffron Lemon Chicken Kebab with Tzatziki Sauce
Sumac Marinated Lamb Kebab with Onion Relish
Olive and Lemon Vegetable Kebab
Served with Dilled Saffron Basmati Rice
10.00 Per Guest

Raw Bar
Raw Bars include Classic Cocktail Sauce, Horseradish, Mignonette, Fresh Lemon
and a Spicy Tamari Sauce
Seasonal Oysters — please ask your Wedding Coordinator for selections
Hard Shell Count Neck Clams
Rock Crab Claws
Fresh Jumbo Shrimp Cocktail
Cold Poached Lobster
Market Price

Tapas
Seafood Paella with Saffron Rice, Clams, Mussels, Shrimp and Fish
Chili Rubbed Beef Satay
Tortilla Espanola
10.00 Per Guest

Soup Station
Please select two
Homestyle Tomato with Miniature Grilled Cheese Sandwiches
French Onion with a Gruyere Crouton
Lobster Bisque with a Puff Pastry Wrapped Asparagus Spear
Butternut Squash Bisque with Crème Fraiche and Chives
12.00 Per Guest
**SHANGHAI STATION**

**Chicken and Vegetable Stir Fry with Sticky Rice**
**Scallion Pancakes**
*Served in Miniature Takeout Containers with Chopsticks*
13.50 Per guest

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**DESSERT CREPE STATION**

**Lacy French Crepes, prepared to order with your selection of two sauces:**
- Traditional Suzette with Grand Marnier, Butter, Orange Juice and Orange Zest
- Caramelized Bananas, Brown Sugar and Dark Rum
- Sliced Strawberries and Amaretto di Saronno
  With Toasted Pistachios, Chantilly Cream and Chocolate Shavings
13.00 Per guest

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**DESSERT BUFFET**

A Buffet Featuring Whole Cakes, Tortes, Tarts, and Pies with your selection of four of the following:
- Chocolate Mousse Cake, Lemon Tart, New York Style Cheesecake, Boston Cream Pie, Fresh Fruit Tart, Flourless Chocolate Torte, English Trifle and Tiramisu
10.00 Per guest

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**Please ask you Wedding Coordinator about having any of the above stations attended by a chef.**
Wedding Cake Enhancements

Multiple Cake Flavors
1.00 Per Guest

Multiple Filling Flavors
1.00 Per Guest

Rolled Fondant
3.00 Per Guest

Carrot Cake or Hazelnut Torte
1.00 Per guest

Cream Cheese Frosting or Whipped Ganache Filling
1.00 Per guest

Ganache Glaze on Exterior of Cake
1.50 Per Guest

Fondant Bow
75.00
ARRANGEMENTS

• **WE OFFER TWO TYPES OF MENUS INCLUDED IN THE PACKAGES: STATION S AND SERVED MEALS.** Maximum capacity for each style of meal is available from your wedding coordinator. Please note that for parties of 50 guests or fewer, additional charges may apply.

• **ALL PACKAGE PRICING IS BASED ON A FIVE-HOUR FUNCTION TIME. EVENTS LASTING MORE THAN FIVE HOURS WILL INCUR ADDITIONAL CHARGES.** Please note that all guests must exit the facility within 15 minutes of the scheduled end time in order to avoid additional staffing charges. Your Coordinator will make every effort to keep the function on schedule and will inform you if the possibility of incurring additional charges exists.

• **A VARIETY OF SPECIALTY LINENS ARE AVAILABLE FOR YOUR SELECTION. YOUR COORDINATOR CAN PROVIDE SAMPLES IN ORDER TO ASSIST YOU WITH YOUR DECISION.**

• **PER BOSTON UNIVERSITY POLICY, ALCOHOL WILL BE REMOVED FROM THE BAR 30 MINUTES PRIOR TO THE END OF YOUR RECEPTION. “SHOTS” ARE NOT PERMITTED AND GUESTS MAY NOT BRING MORE THAN TWO DRINKS AWAY FROM THE BAR AT ANY GIVEN TIME.** Your Coordinator and the Catering Manager reserve the right to stop serving any individual or the entire party if he/she decides that alcohol consumption has become irresponsible.

• **A SELECTION OF WEDDING CAKES MADE FRESH BY OUR OWN PASTRY CHEF IS INCLUDED IN ALL PACKAGES.** Please note that specialty finishes as well as special or unusual cake requests may result in an added per person charge for your cake. Should you decide to order your wedding cake from an outside vendor, please be aware that the quoted per person cost of your package will not be decreased, and a $1.50 per person cake-cutting fee will apply.

• **YOUR MENU MUST BE FINALIZED 6 WEEKS PRIOR TO THE EVENT DATE. YOUR FINAL GUARANTEE, OR THE NUMBER OF GUESTS THAT WILL BE IN ATTENDANCE, IS DUE 5 BUSINESS DAYS BEFORE YOUR EVENT.** Please note that should your final guarantee be given or changed after that date, additional charges may apply.

• **KOSHER, VEGETARIAN OR OTHER SPECIAL DIETARY MEALS ARE AVAILABLE UPON REQUEST.** Please discuss the options with your Coordinator. Any dietary needs or guest allergies should be communicated to your coordinator with the final count.

• **A 6.25% MASSACHUSETTS MEALS TAX AND .75% BOSTON MEAL TAX WILL BE ADDED TO THE PER PERSON PRICES AS QUOTED BY YOUR COORDINATOR.**

• **ALL PRICES AND MENU OPTIONS ARE SUBJECT TO CHANGE.**

• **EVENTS PLANNED ON HOLIDAYS OR HOLIDAY WEEKENDS WILL INCUR ADDITIONAL LABOR FEES.**