CATERING
ON THE CHARLES

BOSTON UNIVERSITY
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CATERING ON THE CHARLES

Arrangements
PRE-EVENT PLANNING

To ensure the best possible service, a Catering Representative is available to assist you with the details of your event, including menus, flowers, and linen. We suggest that you contact the catering office four to six weeks prior to your event to make arrangements. In order to avoid late charges, all events must be planned at least three business days prior. If your event is occurring within the next three business days, please refer to our Charlie to Go Menu for suggestions.

Should you not find a menu appropriate for your group, our Catering Representatives will be able to customize a menu to suit your needs. We also customize menus to meet kosher, vegetarian, vegan, and other dietary restrictions. Please speak with your Catering Representative about our seasonal menu.

The catering sales office can be reached at 617-353-2957 between the hours of 8:00 a.m. and 6:00 p.m. For events at the School of Management, please call 353-1513.

We suggest that your catering arrangements be made as early as possible. Catering on the Charles should receive your menu at least two weeks prior to the event. You will receive a follow-up call within 48 hours of receipt of your order.

ROOM RESERVATIONS

Please refer to the following list of commonly used venues for assistance with room reservations:

- Case Center Facilities: 353-4632
- The Castle: 353-2934
- Law School Facilities: 353-3170
- Marsh Chapel Plaza and Alpert Mall: 353-3560
- School of Management: 353-6890
- George Sherman Union Building: 353-2932

Audio/visual arrangements can be made by calling The Media Group at 617-353-6875.

MISCELLANEOUS

For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event.

Catering on the Charles offers an extensive beverage menu. A wide selection of wine, beer, and liquor is available to complement your event. A full list of options is available through your Catering Representative.

Catering Policies

STAFFING GUIDELINES

Our general guidelines for staffing are as follows:

<table>
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<tr>
<th>Service</th>
<th>Staffing Guidelines</th>
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<tr>
<td>Full Open Bar</td>
<td>1 bartender per 75 guests</td>
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<tr>
<td>Served Meals</td>
<td>1 waitstaff per 20 guests</td>
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<tr>
<td>Receptions</td>
<td>1 waitstaff per 25–35 guests</td>
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GUARANTEES

The final guarantee is required three business days prior to your event. This number represents the minimum number of guests for which you will be charged.

GUEST COUNTS AND MINIMUMS

If the guest count for your event is less than the minimum number that the menu is intended to serve, your cost per person will be greater. Groups in excess of 100 guests may require staff to properly service the event.

LATE FEES

In order to ensure the best possible service, we request that you contact your Catering Representative four to six weeks prior to your event to make arrangements. However, we understand that some events may not be confirmed with this much advance notice. In these instances, please contact us as soon as your event is confirmed so that we may begin planning for your event. For orders less than 72 hours in advance, please refer to the Charlie to Go Menu. If this menu does not suit your needs, we will do our best to accommodate you. However, a late fee may be assessed.
CANCELLATION POLICY

In the event that you must cancel a previously planned event, please contact your Catering Representative as soon as possible to avoid late charges. Fees will be assessed on the following sliding scale:

**More than 3 business days prior to your event:**
All charges will be waived with the exception of items ordered expressly for the event that we are unable to cancel with our vendors.

**1-3 business days:**
50% of all estimated charges

**Less than 1 business day prior to your event:**
100% of all estimated charges

We understand that inclement weather can occasionally cause unforeseen cancellations of previously planned events. We will contact each client the day prior to their event when inclement weather is forecasted. At this time, clients may choose to reschedule their events at no additional cost. However, if the client chooses not to reschedule at this time and waits until the day of the event to cancel, full cancellation charges will apply. In the event that the University closes unexpectedly, no charges will be assessed for events not previously rescheduled.

DELIVERY AND SET-UP FOR NON-STAFFED EVENTS

Food and beverages are delivered at least 15 minutes prior to the start of your event and all items will be unpacked and set up to create a visually appealing display. For events under $150, a $10 delivery fee may be assessed.

WAITSTAFF

If your event requires waitstaff, they will be assigned to your event for set-up and will remain on-site throughout to maintain food and beverages at a rate of $25 per server, per hour. Staff will also be responsible for the complete clean up of your event.

For hot buffets and plated meals, five hours of waitstaff labor are included in the cost of the meal; additional hours will be charged at a rate of $25 per server, per hour. Times of set-up and clearing are based on the type of event and where it is being held. Please discuss your specific needs with your Catering Representative.

LINEN AND SKIRTING

Ivory linen is included in the cost of all hot buffets and plated meals. House skirting for your buffet tables and bars is also included. For additional tables, ivory linen will be charged at a rate of $3.50 per table and house skirting will be charged at a rate of $30 per table.

For non-staffed events, an ivory tablecloth that covers an 8-foot table will be included with your order to dress the buffet. Specialty linen is also available for an additional charge. Please speak with your Catering Representative.

DINNERWARE

White china, glasses, and stainless steel flatware are available at an additional cost of $4 per guest.

For non-china events, we provide disposable (compostable and/ or recyclable) packaging, dinnerware, and cutlery at no additional charge.

Specialty dinnerware is also available for an additional charge. Please speak with your Catering Representative for selections.

CHARLIE TO GO

If you're looking for something quick and simple, Charlie to Go is what you want. Charlie to Go is a drop-off/pick-up service. We appreciate orders for events of five guests or more.

It's easy. To place an order, call, email, or submit a BU requisition. Please contact your Catering Sales Representative at 617-353-2957.
SUSTAINABILITY

Catering on the Charles is committed to making environmentally conscious decisions in all aspects of our catering services while upholding the highest standard of food and service. We understand the impact our food choices have on the environment and our operations reflect that understanding and commitment.

We offer a variety of eco-friendly options including reusable china, silverware, and glasses, bulk condiments, and cloth napkins. During your meal’s preparation, we collect food scraps for composting and leftover food items for either composting or donation. When reusable serviceware is not a viable option, we provide bio-based compostable plates, utensils, and napkins. We also recycle plastic and glass bottles, cardboard, and paper.

Sourcing the freshest ingredients is also a priority at Catering on the Charles. Whenever possible, we purchase local food and beverages. We’re also pleased to offer organic, vegetarian/vegan, gluten-free, and responsibly raised meat products should you be interested.

ZERO-WASTE EVENTS

Zero-waste is a strategy that aims to eliminate waste. While this is often challenging to achieve, we strive to reduce waste wherever possible by implementing zero-waste practices.

Examples of zero-waste include:

- All reusable serviceware (china, silverware, glasses—no disposables)
- Cloth napkins
- Bulk condiments
- Water and beverage service in reusable containers
- Leftover food donation or composting

If you’re interested in making your next event a zero-waste affair, please mention this to your Catering Representative. We will work closely with the sustainability coordinator for Dining Services on designing a green event that fits your needs.

For more information on the Dining Services Sustainability Program, please visit www.bu.edu/dining/about/sustainability.html.
Catering on the Charles

Breakfast Selections
Continental Breakfats

Continental Breakfats are designed to serve a minimum of 15 guests. If your guest count is either larger or smaller, please contact your Catering Representative to assist with the planning of your event. Events in excess of 100 guests will require waitstaff.

THE TERRIER | $7.25 per person
Chef’s Selection of Freshly Baked Pastries
Assorted Aesop’s Bagels with Cream Cheese, Jam, and Butter
Sliced Seasonal Fresh Fruit
Bottled Orange and Cranberry Juice
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and Teas

Breakfast Buffet

Breakfast Buffets are designed to serve 25 or more guests. All Buffets include Orange and Cranberry Juice, Chef’s Selection of Freshly Baked Pastries, Assorted Aesop’s Bagels, Coffee, Decaffeinated Coffee, and Teas, as well as your selection of two Entrées and two Accompaniments.

THE CHARLES RIVER BUFFET | $13.50 per person

ENTRÉES
Please select two:
Cheese Blintzes with Choice of Berry or Local Apple Compote
Farm-Fresh Scrambled Eggs with Boursin Cheese and Fresh Garden Herbs
Blueberry Breakfast Bread Pudding with Vermont Maple Syrup
Bruschetta Frittata
Eggs baked with Roma Tomatoes, Mozzarella Cheese, and a Chiffonade of Basil
Pancakes (choose one flavor)
Plain, Banana, or Pecan Brown Sugar, served with Vermont Maple Syrup

ACCOMPANIMENTS
Please select one:
Thickly Sliced Hickory-Smoked Bacon
Grilled Sausage Links
Country Sausage Patties
Maplewood Turkey Sausage
Traditional Home Fries
Potato Latkes with Applesauce and Sour Cream
Sweet Potato Hash
Breakfast Enhancements

Breakfast Enhancements are intended to complement your breakfast buffet and are designed to serve 25 or more guests. A Chef Attendant will be provided for each action station selected at a cost of $125 per attendant. Each station is designed to be available to guests for a two-hour period.

OMELETT ACTION STATION | $7.25 per person
Farm-Fresh Eggs prepared to order with your choice of: Diced Red Onions, Chives, Red and Green Peppers, Fresh Mushrooms, Locally Vine-Ripened Tomatoes, Spinach, Vermont Cheddar Cheese, Goat Cheese, Baked Ham, Hickory-Smoked Bacon

ATLANTIC SMOKED SALMON DISPLAY | $7.25 per person
with Red Onions, Capers, Sliced Tomatoes, and Chopped Egg

A la Carte Breakfast Selections

BREAKFAST BAKERIES

Chef’s Selection of Freshly Baked Seasonal Muffins | $17.25 per dozen
Sargent Choice Muffins | $17.25 per dozen
Freshly Baked Assorted Scones | $20.25 per dozen
Breakfast Tea Breads | $9.50 per loaf / serves 8 people
Sour Cream Coffee Cake Topped with a Cinnamon Sugar Glaze | $27.50 per cake / serves 18 people
Freshly Baked Croissants | $25.00 per dozen
Assorted Donuts | $13.75 per dozen
Assorted Butter Danish | $26.25 per dozen
Assorted Aesop’s Bagels served with Cream Cheese, Jam, and Butter | $21.00 per dozen
Flavored Cream Cheeses | $3.50 per 8 oz.
Garden Vegetable, Garlic & Herb, Tofutti, and Honey Walnut
Seasonal Sliced Fresh Fruit Platter | $50.00 / serves 25 people
Starbucks® Coffee | $3.25 per person
CATERING ON THE CHARLES

Lunch Selections
Box Lunches

BEACON HILL BOX LUNCH  |  $13.25 per person

Please select three sandwiches:

- **Tarragon Chicken Salad**
  on a Rustic Baguette with Green Leaf Lettuce and Sliced Roma Tomatoes

- **Grilled Yellowfin Tuna**
  on Country White Bread with Wasabi Aioli, Radish Sprouts, and Sliced Cucumber

- **Boar’s Head Pepper-Seasoned Roast Beef**
  on 100% Whole Wheat Bread with Caramelized Onions, Red Leaf Lettuce, Sliced Tomato, and Vermont Cheddar Cheese

- **Herb-Marinated Grilled Portobello Mushroom**
  on a Rosemary Focaccia Roll with Fresh Buffalo Mozzarella, Fire-Roasted Red Pepper, and Balsamic Vidalia Onion Jam

Your Box Lunch includes:

- Kettle Potato Chips
- Seasonal Whole Fruit
- Chocolate Macaroons
- Assorted Sodas and Waters

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Cold Luncheon Buffets

Cold Luncheon Buffets are designed to serve a minimum of 15 guests. Events in excess of 100 guests will require waitstaff.

**TUSCAN SANDWICH BUFFET | $17.50 per person**

- **Bruschetta Sandwich**
  on an Olive Baguette with Freshly Sliced Roma Tomatoes, Buffalo Mozzarella, Baby Spinach, and Basil Olive Oil Dressing
- **Italian Sandwich**
  on Traditional Ciabatta Bread with Hot Capicola, Genoa Salami, Sliced Ham, and Provolone
- **Grilled Marinated Chicken Breast**
  on a Whole Wheat Wrap with Baby Arugula and Lemon Caper Aioli
- **Italian-Style Pasta Salad**
  Farfalle tossed with Basil Purée, Parmesan Cheese, Toasted Pine Nuts, Roasted Red Peppers, Kalamata Olives, and Red Wine Vinaigrette
- **Mediterranean Green Salad**
  Romaine and Radicchio with Cucumbers, Red Onion, Shaved Fennel, and Lemon Olive Oil
- **Coconut Macaroons and Assorted Biscotti**
- **Assorted Soft Drinks and Bottled Waters**

**NAPA VALLEY BUFFET | $18.25 per person**

- **California Cobb Wrap**
  in a Garlic Herb Wrap with Sliced Marinated Chicken Breast, Crisp Bacon, Blue Cheese Crumbles, Diced Tomato, Romaine, and a Creamy Avocado Dressing
- **Grilled Yellowfin Tuna**
  on a Whole Grain Flaxseed Panini with Radish Sprouts and Wasabi Aioli
- **Roast Beef**
  on a Caramelized Onion Focaccia with Green Leaf Lettuce, Tomato, and Horseradish Cream
- **Pesto Penne Salad**
- **Hawaiian Caesar Salad**
  Chopped Romaine, Diced Pineapple, Shaved Coconut, Toasted Almonds, and Piña Colada Vinaigrette
- **Creamy Lemon Bars and Chewy Almond Bars**
- **Assorted Soft Drinks and Bottled Waters**

**THE PACIFIC RIM BUFFET | $19.75 per person**

- **Chilled Miso-Glazed West Coast Salmon Filet**
- **Sliced Hoisin-Marinated Skirt Steak**
- **Teriyaki-Seasoned Tofu Steaks**
- **Asian-Grilled Vegetable Platter**
- **Thai-Style Soba Noodle Salad**
  with a Peppery Toasted Sesame Vinaigrette
- **Asian Green Salad**
  with Tatsoi, Mizuna, Bean Sprouts, Mandarin Oranges, Crispy Wontons, and Ginger Vinaigrette
- **Chocolate Coconut Macaroons and Sesame Cookies**
- **Iced Green Tea**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
Plated Luncheons

Plated Luncheons are designed to serve 20 or more guests and include your choice of soup or salad, entrée, chef's choice of starch and vegetable, and dessert, as well as freshly baked rolls and butter, and coffee service. House ivory tablecloths and five hours of waitstaff labor are included in the cost of the meal. Please contact your Catering Representative to assist in the planning of your event.

If you choose to provide a split menu for your guests, the higher-priced entrée will be the price charged for all entrées.

**SOUPS**

**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

**Hard-Shell New England Clam Chowder**
with Vermont Cob-Smoked Bacon and a Roasted Garlic Toast Point

**Classic French Onion Soup**
with a Gruyère Crouton

**SALADS**

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

**Traditional Caesar Salad**
with Shaved Reggiano and Fresh Garlic Croutons

**Garden Salad**
with Cucumbers, Cherry Tomatoes, Shredded Carrots, and House Dressing
ENTRÉES

Grilled Atlantic Yellowfin Tuna Niçoise* | $20.00 per person
with Seasonal Greens, Crisp Haricots Verts, Sweet Grape Tomatoes, Hard-Boiled Egg, Kalamata Olives, and Crumbled Goat Cheese

Moroccan Spiced Chicken Breast | $17.00 per person
served on Assorted Greens with Mango Chutney, Couscous Salad, and Sweet Onion Pickle

Oven-Roasted Tenderloin of Beef | $21.50 per person
served over Field Greens with Balsamic Onion Jam, Sliced Vine-Ripened Tomatoes, and Grilled Sweet Potato

Poached Citrus-Infused Salmon Filet | $19.00 per person
served over a Spring Mix of Greens with Asparagus Vinaigrette and Quinoa Salad

Traditional Chicken Piccata | $18.00 per person
with Lemon Caper Sauce

Traditional Chicken Marsala | $18.00 per person
with Mushroom Prosciutto Sauce

Potato-Crusted Salmon Filet | $19.00 per person
with a Roasted Tomato Tapenade

Petit Filet Mignon | $22.75 per person
with Red Wine and Thyme Demi-Glace

Mascarpone Agnolotti | $17.50 per person
with Sun-Dried Tomato and Artichoke Ragout, and Asiago Cream

Potato Gnocchi | $17.25 per person
with Sage Gorgonzola Cream, Caramelized Onions, and Spinach

DESSERTS

Panna Cotta
Ginger or Vanilla

Passion Fruit Pound Cake
with Tropical Fruit Salsa and Coconut Crème Anglaise

Fresh Fruit Margarita
with Orange-Scented Whipped Cream

Chocolate Cake
with Pistachio Brittle and Caramel Anglaise

Seasonal Berries
in a Crispy Tuile Cup

Chocolate Strawberry Shortcake
with Whipped Cream and Fresh Mint

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CATERING ON THE CHARLES

Lunch and Dinner Buffets
Hot Buffets

Hot Buffets are designed to serve 25 guests or more. In order to set up and maintain your buffet, waitstaff are required for these events. Please speak with your Catering Representative to assist in the planning of your event.

Hot Buffets are available for both luncheons and dinners.

THE DOWNEASTER | $29.50 per person (lunch and dinner price)

- Traditional New England Clam Chowder
  with Oyster Crackers
- Corn Bread, Brown Bread, and Parker House Rolls
- Hearty New England Green Salad
  with Dried Cranberries, Spiced Pecans, and a Maple Mustard Vinaigrette

ENTRÉES

Please select two:

- Boston Baked Cod
  with a Traditional Crumb Crust and Lemon Beurre Blanc
- Pepper-Crusted Skirt Steak
  with a Velvety Guinness Stout Demi-Glace
- Herb-Encrusted Statler Chicken Breast
  with a Wild Mushroom Tarragon Cream Sauce
- Butternut Squash Ravioli
  with a Light Sage Cream Sauce

Chef's Selection of Locally Grown Vegetables and Starch
Individual Boston Cream Pies
Individual Apple Pies
Sparkling Apple Cranberry Cooler
THE LOW COUNTRY | $28.50 per person
Creamy Corn Chowder with Black Beans and Kielbasa
Spinach Salad
with Red Onion, Roma Tomatoes, Slivered Mushrooms, and Warm Bacon Dressing
Buttermilk Biscuits and Roasted Whole Kernel Corn Bread

ENTRÉES
Please select two:
Cornmeal-Crusted Catfish Filets
with an Orange Saffron Beurre Blanc
Roasted Pork Loin
with a Jack Daniels Glaze
Boneless Breast of Country Fried Chicken
Gourmet Macaroni and Cheese
Three Cheese Penne with Tomato Concasse and Basil Chiffonade

Southern-Style Braised Greens
Oven-Roasted Sweet Potatoes
with a Grand Marnier Brown Sugar Sauce
Banana Caramel Pudding and Chocolate Pecan Pie
Sweet Tea

THE BISTRO | $31.50 per person
Forest Mushroom Bisque
with Marjoram Croutons
Provençal Salad
with Watercress, Radicchio, and Creamy Blue Cheese Dressing
Crusty French Rolls

ENTRÉES
Please select two:
Tellicerry Pepper-Crusted Petit Sirloin Steak
with a Cognac Mustard Cream (Sauce Diane)
Roasted Filet of Salmon
with a Sun-Dried Tomato Tapenade
Pan-Seared Chicken Breast
with a Chasseur Sauce of Mushrooms, Shallots, and White Wine
Wild Mushroom Ravioli
with a Roasted Red Pepper Cream

Yukon Gold Potato and Artichoke Gratin
Fresh Steamed Asparagus
Raspberry and White Chocolate Charlotte
Lemonade
Barbecues

Barbecues are available on a seasonal basis (April–October) and are designed to serve 25 or more guests. Five hours of waitstaff labor are included in the cost of the meal. A Chef Attendant will be provided at a cost of $125 per attendant. Please speak with your Catering Representative to assist in planning your event. Barbecues are available for both luncheons and dinners.

**THE BU BARBECUE | $11.00 per person**
- Hot Dogs, Hamburgers, and Veggie Burgers
- Fresh Corn on the Cob
- Potato Chips
- American Cheese, Sliced Tomatoes, Lettuce, Onions, and Deli Pickle Spears
- Sliced Watermelon
- Assorted Homestyle Cookies
- Lemonade and Water
- Add Barbecued Boneless Breast of Chicken | $5.00 per person

**BACK BAY BARBECUE | $21.50 per person**
- Corn on the Cob
  - with Chile Lime Butter
- Wild Rice Salad
  - with Dried Apricots, Scallions, Currants, and Citrus Dressing
- Assorted Baby Greens
- Sliced Roma Tomatoes, Shaved Carrots, and Balsamic Vinaigrette
- Seasonal Fruit Salad

**ENTRÉES**

*Please select two:*
- Grilled Mediterranean Chicken
  - in a Lemon and Garlic Herb Marinade
- Open-Fire Grilled Beef Brisket
  - with a Southern Comfort Glaze
- Grilled Sirloin Steaks
  - with Roasted Garlic and Herb Butter
- Vegetable Kebobs
  - Grilled Seasonal Vegetables with an Herb and White Wine Marinade
- Blueberry Tarts and Lemon Curd Tarts
- Raspberry Lemonade
Picnics and Clambakes

Picnics are designed to serve 25 or more guests. House ivory linen and five hours of waitstaff labor are included in the cost of the meal. Please speak with your Catering Representative to assist in the planning of your event.

Picnics and clambakes are available for both luncheons and dinners.

**BEALE STREET PICNIC | $19.25 per person**

- Southern-Style Fried Chicken
- Memphis-Style Pulled Pork with Vinegar Sauce
- Cheddar Macaroni and Cheese with Bread Topping
- Cucumber Tomato Salad
- English Cucumber and Roma Tomatoes with a Chiffonade of Basil drizzled with Extra-Virgin Olive Oil and Balsamic Vinegar
- Minted Green Bean Salad
- with Toasted Pecans, Vidalia Onion, and Dijon Lemon Vinaigrette
- Corn Bread
- Congo Bars and Red Velvet Cupcakes
- Brewed Iced Tea and Water

**CAPE COD CLAMBAKE | Market Price**

- Traditional New England Clam Chowder
  - with Oyster Crackers
- Field Greens
  - with Roma Tomatoes, Shaved Carrots, English Cucumber, and Basil Vinaigrette
- Soft-Shell Steamers with Drawn Butter and Lemons
- Steamed 1½-pound Lobsters
- Corn on the Cob
- Roasted Red Bliss Potatoes
- Blueberry Cobbler
- Sparkling Apple Cranberry Cooler

*To enhance your Clambake:*

- Grilled 10-ounce Sirloin Steaks | $10.75 per person
- Barbecued Boneless Breast of Chicken | $5.00 per person
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Dinner Selections
Plated Dinners

Plated Dinners are designed to serve 20 or more guests and include your choice of soup or salad, entrée, chef’s choice of starch and vegetable, and dessert, as well as freshly baked rolls and butter, and coffee service. House ivory tablecloths and five hours of waitstaff labor are included in the cost of the meal. Please contact your Catering Representative to assist in the planning of your event. If you choose to provide a split menu for your guests, the higher-priced entrée will be the price charged for all entrées.

**SOUPS**

- 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

- Hard-Shell New England Clam Chowder
  with Vermont Cob-Smoked Bacon and a Roasted Garlic Toast Point

- Classic French Onion Soup
  with a Gruyère Crouton

**SALADS**

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

- Traditional Caesar Salad
  with Shaved Reggiano and Fresh Garlic Croutons

- Garden Salad
  with Cucumbers, Cherry Tomatoes, Shredded Carrots, and House Dressing

- Asparagus Vinaigrette
  Grilled Green Asparagus resting on Hand-Selected Field Greens with a Parmesan Crisp and Saffron Aioli

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

Thyme-Marinated Chicken Breast | $25.00 per person
stuffed with Pear and Goat Cheese with Pinot Gris Sauce

Grilled Fresh Herb-Marinated Statler Breast of Chicken | $23.00 per person
with Forest Mushroom Ragout

Cumin-Crusted Chicken Breast | $24.00 per person
with Chipotle Cream and Tomato Cilantro Relish

Miso-Marinated Salmon Filet | $26.00 per person
with Tamari Syrup and Wasabi Cream

Pepper-Crusted Atlantic Cod Loin | $29.50 per person
served over Brandade with Roasted Red Pepper Jam

Herb-Marinated Tenderloin of Beef | $30.00 per person
with Balsamic Jus

Grilled Filet of Beef | $33.25 per person
with Green Olive, Thyme, and Goat Cheese Butter

Mustard Seed-Crusted Pork Tenderloin Medallions | $28.50 per person
with Quince and Port Reduction

Dijon-and-Herb-Crusted Rack of Lamb | $35.75 per person
with Pomegranate Jus

Butternut Squash Raviolis | $23.75 per person
with Light Sage Cream

Roasted Vegetable and Goat Cheese Terrine | $25.75 per person
in Phyllo with Red Pepper Coulis

**DESSERTS**

Individual Chocolate Bread Pudding
with Bananas Florentine

Individual Boston Cream Pie

Mascarpone Cheesecake
with Mango Coulis

Key Lime Tart
with Blackberry Port Reduction

Flourless Fallen Chocolate Torte
with Raspberry Coulis and Chocolate Sauce

Walnut Caramel Tart
with Espresso Mascarpone Cream

Apple Frangipane Tart
with Apricot Glaze and Vanilla Caramel Sauce
CATERING ON THE CHARLES

Specialty Breaks

Specialty Breaks are designed to serve 25 or more guests.

SWEET AND SAVORY  |  $9.25 per person
Buttered, White Cheddar, and Caramel Popcorn
Rice Krispie Treats
Roasted, Salted Mixed Nuts
Dark and White Chocolate-Dipped Pretzels
Kettle Chips
Assorted Sodas and Waters

EVERYDAY IS SUNDAE  |  $5.75 per person
Richardson's Vanilla and Chocolate Ice Cream
Caramel, Hot Fudge, and Strawberry Toppings
Crushed Oreos, Jimmies, Chopped Nuts, and Cherries
Whipped Cream

THE GENERAL STORE  |  $9.25 per person
Please select five:
Bins of Gummy Worms, Gummy Bears, Tropical Fish, Hot Tamales, Swedish Fish, Gummy Apple Rings,
Mike and Ikes, Orange Slices, Gumdrops, Malted Milk Balls, M&Ms, and Sour Patch Kids
Assorted Sodas

THE HEALTH NUT  |  $10.00 per person
Homemade Granola
Fresh Fruit Skewers with Raspberry Lime Dipping Sauce
Sargent Choice Cookies
Aquafina Sparkling Waters
À la Carte Snacks are available in one dozen quantities, unless otherwise noted.

Freshly Baked Homemade Cookies | $8.00 per dozen
Sargent Choice Cookies | $8.75 per dozen
Chef's Choice of Assorted Dessert Bars | $17.25 per dozen
Assorted Chocolate Brownies | $10.50 per dozen
Cupcakes | $18.25 per dozen
Whoopie Pies | $19.75 per dozen
Chocolate-Dipped Strawberries | $29.50 per dozen
Fancy Tea Cookies, Chocolate-Dipped Shortbread Cookies, and Macaroons | $16.75 per dozen
Petite French Pastries (Minimum of six dozen) | $27.00
Sliced Seasonal Fresh Fruit Platter (Serves 25) | $50.00 each
Individual Stonyfield Farms Yogurts | $2.00 each
Nature Valley Granola Bars | $1.35 each
Kettle Potato Chips—individual bags | $1.75 each
Kettle Potato Chips and Onion Dip (4 oz. per guest) | $8.75 per lb.
Tortilla Chips and Salsa (4 oz. per guest) | $8.75 per lb.
Terrier Trail Mix—Granola, Pretzels, Dried Cranberries, Toasted Nuts, and M&Ms | $11.75 per lb.

BEVERAGES

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and Select Lipton Teas | $3.50 per person
Hot Chocolate with Miniature Marshmallows | $2.50 per person
Assorted Sodas—Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist (20-oz. bottles) | $1.75 each
Aquafina Water (20-oz. bottles) | $1.75 each
Juices—Tropicana Orange Juice, Grapefruit Juice, Cranberry Juice | $13.25 per gallon
Bottled Tropicana Juices (10-oz. bottles) | $1.75 each
Poland Spring Sparkling Water (12-oz. bottles) | $1.75 each
Lemonade | $13.25 per gallon
Bottled Flavored Lipton Iced Teas (20-oz. bottles) | $2.00 each
Boston University Punch | $13.25 per gallon
Apple Cider | $13.00 per gallon
Hot Mulled Cider | $15.00 per gallon
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Hors d’Oeuvres

All Hors d’Oeuvres are served per 50 pieces. Please note, if Hot Hors d’Oeuvres are selected, waitstaff will be required for your event.

COLD HORS D’OEUVRES

- Chilled Asparagus Spears with Lemon Parmesan Dip | $65.00
- Tomato Cucumber Feta Bruschetta | $65.00
- Chèvre and Caramelized Shallot Jam Tart | $77.00
- Smoked Chicken and Corn Salad on a Chipotle Biscuit | $82.00
- Smoked Salmon Salad Crostini | $82.00
- Vietnamese Spring Roll with Cilantro Dip | $82.00
- Sliced Beef Tenderloin on Crostini with Horseradish Cream | $90.00
- Chilled Shrimp with a Citrus Cocktail Sauce | $110.00

HOT HORS D’OEUVRES

- Bacon and Brown Sugar Grissini | $72.00
- Chef’s Selected Assorted Hors d’Oeuvres | $77.00
- Black Pepper Profiteroles filled with Brie | $82.00
- Mango and Cheddar Crostini | $82.00
- Vegetable Spring Rolls with Ponzu Dip | $82.00
- Balsamic, Fig, and Goat Cheese Flatbread | $90.00
- Chicken Samosa with a Tamarind Dip | $90.00
- Sesame Chicken Tenders with Shishito Chili Dip | $90.00
- Parmesan-Crusted Artichoke stuffed with Goat Cheese with a Red Pepper Dip | $90.00
- Cashew Chicken Spring Roll | $98.00
- Peking Duck Spring Roll with Spicy Hoisin Dip | $98.00
- Scallops wrapped in Bacon | $98.00
- Fresh Maine “Peeky Toe” Crab Cakes with Adobo Aioli | $110.00
- Crisp Thai Curry Shrimp | $110.00
- Coconut Shrimp with Pineapple Honey Sauce | $110.00
- Shrimp and Scallop Skewer with Spicy Hoisin Sauce | $110.00
TEA SANDWICHES

Smoked Salmon on Pumpernickle with Dill Cream Cheese | $60.00
Watercress and Goat Cheese on Whole Grain Bread | $60.00
Curried Chicken Salad with Apples on White Bread | $60.00
Classic Tea Sandwiches — Cucumber, Egg Salad, Ham Salad, Tuna | $45.00

Stationary Presentations

All Stationary Presentations are designed to serve 25 guests. Please note, for any hot selections, waitstaff will be required to set up and maintain your event.

Seven Layer Dip | $71.00
Refried Beans, Sour Cream, Guacamole, Cheddar Cheese, Diced Tomatoes, Black Olives, and Jalapeno Peppers, served with Tortilla Chips

Hot Crab and Artichoke Dip | $105.00
served with Freshly Baked Crostini and Assorted Crackers

Hot Spinach, Artichoke, and Feta Dip | $82.00
served with Pita Chips

Roasted Red Pepper Hummus with Pita Chips | $60.00

Mediterranean Platter | $105.00
Hummus, Baba Ghanoush, Tzatziki, Cured Olives, and Pita Chips

Antipasto Display | $115.00
Seasonal Grilled and Roasted Vegetables, with Cured Meats to include Prosciutto, Genoa Salami, and Capicola, and Grana Cheeses

CRUDITÉS

Traditional | $42.00
Carrots, Celery, Cucumber, Red Pepper, and Broccoli, with Herbed Blue Cheese Dip

Cornucopia | $72.00
Haricots Verts, Asparagus, Toasted Walnuts, Kalamata Olives, Pear Tomatoes, with Black Olive Aioli

CHEESE SELECTIONS

All Cheese Presentations include Assorted Crackers, Sliced Baguettes, and Red and Green Grapes

New England Cheese Board | $145.00
Smith’s Country Gouda—Winchendon, MA; Grafton Village Extra Sharp Cheddar—Grafton, VT; Champlain Valley Triple Crème—Vergennes, VT; Great Hill Blue—Marion, MA

Traditional | $84.00
Cheddar, Domestic Brie, Goat, and Dill Havarti

Imported | $116.00
St. André, Roquefort Société, English Cheddar, and Chèvre

Baked Brie en Croute | $120.00
with Caramelized Hazelnuts and Black Pepper, Fig Compote, and Sage or Raspberry Jam

Savory Cheesecakes | $80.00
Mascarpone with Sun-Dried Tomatoes and Artichokes
Goat Cheese, Wild Mushroom, and Caramelized Onion
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Reception Stations
Reception Stations are designed to serve 50 guests or more. Waitstaff will be required to set up and maintain your stations. A Chef Attendant will be provided for each station selected at a cost of $125 per attendant. Each station is designed to be available to guests for a two-hour period and is designed as an appetizer portion to enhance your reception.

**SEAFOOD MARTINI STATION | $13.75 per person**
- Atlantic Yellowfin Tuna Tartare, Yuzu Aioli, and Tobiko*
- Ceviche of Cold-Water Scallops with Serrano Peppers, Tomato, and Cilantro Salsa*
- Maine Lobster Vinaigrette, Saffron Cream, and Tarragon Croutons

**SLIDER STATION | $11.00 per person**
- Red Curry Lamb with Sweet Onion Jam
- Black Angus and Spring Onion with House Made Chipotle Ketchup
- Toasted Fennel and Chicken with Roasted Red Pepper Pesto
  served with Homemade Potato Chips and Traditional Condiments and Garnishes

**PERSIAN KEBAB STATION | $10.00 per person**
- 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

**WINGS STATION | $9.50 per person**
*Five pieces per guest. Please select two:*
- Traditional Buffalo with Blue Cheese Dressing and Celery Sticks
- Thai Sweet and Hot tossed with Hot Bird Chili and Ginger Sauce
- Mediterranean Lemon Garlic offered with Tzatziki Sauce
- Hawaiian Red Salt served with a Sweet-and-Sour Mango Dipping Sauce

**PASTA STATION | $9.25 per person**
*Please select two:*
- Farfalle with a Sun-Dried Tomato and Basil Cream
- Tortellini served with an Asiago Cream
- Pappardelle with a Braised Mushroom and Cabernet Sauce
- Rigatoni with Traditional Bolognese Sauce
- Penne with a Roasted Red Pepper Cream
  
  Vegetarian Marinara Sauce is available for substitution

- Assorted Bread and Rolls
  
  To enhance your station:
- Spicy Grilled Shrimp | $6.00 per person
- Rosemary Thyme Breast of Chicken | $5.00 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
THE CARVING BOARD

- Roasted Herb-Crusted Turkey Breast with Cumberland Sauce and Cranberry Chutney | $11.00 per person
- Roasted Beef Tenderloin with Horseradish Cream and Pommery Mustard | $15.00 per person
- Traditional Beef Wellington (paté, duxelle, puff pastry), with Madeira and Black Truffle Jus | $16.50 per person
- Moroccan Roast Lamb with Harissa and Mango Chutney | $14.00 per person
- Pepper-Crusted Sirloin of Beef with Horseradish Cream and Onion Jam | $14.25 per person
- Virginia Baked Semi-Boneless Ham with Madeira Raisin Glaze and Assorted Mustards | $9.25 per person

RAW BAR* | market price

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

DESSERT CREPE STATION | $15.25 per person

- Lacy French Crepes, prepared to order with your selection of two of the following 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
  - Wish Toasted Pistachios, Chantilly Cream, and Chocolate Shavings

DESSERT BUFFET | $11.25 per person

- A Buffet featuring Whole Cakes, Tarts, 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

FRENCH PASTRY BUFFET | $12.50 per person

- A Buffet featuring Petite French Pastries, Chocolate-Dipped Strawberries, Tea Cookies, and Biscotti

CUPCAKE TOWER | $295.00

- A Decadent Display of Cupcakes created to your specifications, designed to serve 75 guests.

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Custom Cakes

We are pleased to create a Custom Cake for your event with a greeting of your choice. Custom Art Designs are available and priced accordingly.

SELECT YOUR CAKE SIZE

- 12" Round Double-Layer Cake — Serves 20-25 guests | $32.00
- Double-Layer Cake — Serves 50 guests | $60.00
- Large Double-Layer Cake — Serves 100 guests | $115.00

SELECT YOUR CAKE

Chocolate, Yellow, or Lemon

SELECT YOUR FILLING

Chocolate Mousse, White Chocolate Mousse, Raspberry Jam, Strawberry Jam, or Lemon Curd

SELECT YOUR ICING

Vanilla Buttercream, Chocolate, Coffee Buttercream, or Chocolate Ganache