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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 8:30 a.m. and 6:00 p.m. For events at the School of Management, please call 617-353-1510.

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.

A liquor license is required for most venues on campus. Please make arrangements with your Catering Representative at least 30 days prior to your event.

Catering Policies

STAFFING GUIDELINES

Our general guidelines for staffing are as follows:

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

GUARANTEES

The final guarantee is required by 12:00 p.m. 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 $30 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 $30 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 $3.75 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 ISR. 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, napkins, and cups. 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 Breakfasts

Continental Breakfasts 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

ACCOMPANIMENTS

Please select one:

- Thickly Sliced Hickory-Smoked Bacon
- Grilled Sausage Links
- Country Sausage Patties
- Maplewood Turkey Sausage

- 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

- Please select one:
  - 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 fee will be assessed for each action station selected at a cost of $135 per chef. Each station is designed to be available to guests for a two-hour period.

**OMELET 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

**À 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 | $3.50 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-Seared 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**

**Chilled Grilled Atlantic Yellowfin Tuna Niçoise***  |  $21.00 per person
with Seasonal Greens, Crisp Haricots Verts, Sweet Grape Tomatoes, Hard-Boiled Egg, Kalamata Olives, and Crumbled Goat Cheese

**Chilled Moroccan Spiced Chicken Breast**  |  $17.75 per person
served on Assorted Greens with Mango Chutney, Couscous Salad, and Sweet Onion Pickle

**Chilled Oven-Roasted Tenderloin of Beef**  |  $22.50 per person
served over Field Greens with Balsamic Onion Jam, Sliced Vine-Ripened Tomatoes, and Grilled Sweet Potato

**Chilled Poached Citrus-Infused Salmon Filet**  |  $19.75 per person
served over a Spring Mix of Greens with Asparagus Vinaigrette and Quinoa Salad

**Traditional Chicken Piccata**  |  $18.75 per person
with Lemon Caper Sauce

**Traditional Chicken Marsala**  |  $18.75 per person
with Mushroom Prosciutto Sauce

**Potato-Crusted Salmon Filet**  |  $19.75 per person
with a Roasted Tomato Tapenade

**Petit Filet Mignon**  |  $23.75 per person
with Red Wine and Thyme Demi-Glace

**Tuscan Eggplant Ravioli**  |  $19.75 per person
with Wilted Baby Spinach and Roasted Red Pepper Cream

**Potato Gnocchi**  |  $18.00 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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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
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 | $31.00 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 | $29.75 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 Daniel’s 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 | $33.00 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:

- Tellicherry 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 Cheesecake
- 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 fee will be assessed at a cost of $135 per chef. Please speak with your Catering Representative to assist in planning your event. Barbecues are available for both luncheons and dinners.

<table>
<thead>
<tr>
<th>THE BU BARBECUE</th>
<th>$11.50 per person</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Hot Dogs, Hamburgers, and Veggie Burgers</td>
</tr>
<tr>
<td></td>
<td>Fresh Corn on the Cob</td>
</tr>
<tr>
<td></td>
<td>Potato Chips</td>
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<tr>
<td></td>
<td>American Cheese, Sliced Tomatoes, Lettuce, Onions, and Deli Pickle Spears</td>
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<tr>
<td></td>
<td>Sliced Watermelon</td>
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<td>Assorted Homestyle Cookies</td>
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<td></td>
<td>Lemonade and Water</td>
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<td></td>
<td>Add Barbecued Boneless Breast of Chicken</td>
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<tr>
<td></td>
<td>must be ordered for each expected guest</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>BACK BAY BARBECUE</th>
<th>$22.50 per person</th>
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<tbody>
<tr>
<td></td>
<td>Corn on the Cob</td>
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<tr>
<td></td>
<td>with Chile Lime Butter</td>
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<tr>
<td></td>
<td>Wild Rice Salad</td>
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<tr>
<td></td>
<td>with Dried Apricots, Scallions, Currants, and Citrus Dressing</td>
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<tr>
<td></td>
<td>Assorted Baby greens</td>
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<tr>
<td></td>
<td>Sliced Roma Tomatoes, Shaved Carrots, and Balsamic Vinaigrette</td>
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<tr>
<td></td>
<td>Seasonal Fruit Salad</td>
</tr>
</tbody>
</table>

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 | $20.00 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 | $11.25 per person
- Barbecued Boneless Breast of Chicken | $5.25 per person

must be ordered for each expected guest
CATERING ON THE CHARLES

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** | $26.25 per person
  stuffed with Pear and Goat Cheese with Pinot Gris Sauce

- **Grilled Fresh Herb-Marinated Statler Breast of Chicken** | $24.00 per person
  with Forest Mushroom Ragout

- **Cumin-Crusted Chicken Breast** | $25.00 per person
  with Chipotle Cream and Tomato Cilantro Relish

- **Miso-Marinated Salmon Filet** | $27.25 per person
  with Tamari Syrup and Wasabi Cream

- **Pepper-Crusted Atlantic Cod Loin** | $31.00 per person
  served over Brandade with Roasted Red Pepper Jam

- **Herb-Marinated Tenderloin of Beef** | $31.50 per person
  with Balsamic Jus

- **Grilled Filet of Beef** | $34.75 per person
  with Green Olive, Thyme, and Goat Cheese Butter

- **Mustard Seed-Crusted Pork Tenderloin Medallions** | $29.75 per person
  with Quince and Port Reduction

- **Dijon-and-Herb-Crusted Rack of Lamb** | $37.50 per person
  with Pomegranate Jus

- **Butternut Squash Raviolis** | $24.75 per person
  with Light Sage Cream

- **Roasted Vegetable and Goat Cheese Terrine** | $27.00 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
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

**EVERY DAY 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, Hot Tamales, Swedish Fish, Gummy Apple Rings, Mike and Ikes, 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

**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 per dozen

**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) | $1.85 each

**Aquafina Water** (20-oz. bottles) | $1.85 each

**Juices**—Tropicana Orange Juice, Grapefruit Juice, Cranberry Juice | $13.75 per gallon

**Bottled Tropicana Juices** (10-oz. bottles) | $2.00 each

**Poland Spring Sparkling Water** (12-oz. bottles) | $1.85 each

**Lemonade** | $13.75 per gallon

**Bottled Flavored Lipton Iced Teas** (20-oz. bottles) | $2.00 each

**Boston University Punch** | $13.75 per gallon

**Apple Cider** | $13.50 per gallon

**Hot Mulled Cider** | $15.75 per gallon
**CATERING ON THE CHARLES**

**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 HORSE 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 HORSE 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, Bacon, 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 Pumpernickel 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 Jalapeño 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
- 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, Raspberry Jam, and Traditional Brie
- Savory Cheesecakes | $80.00
  Mascarpone with Sun-Dried Tomatoes and Artichokes or Goat Cheese, Wild Mushroom, and Caramelized Onion
CATERING ON THE CHARLES

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 fee will be assessed for each station selected at a cost of $135 per chef. 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 | $9.50 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
  must be ordered for each expected guest

*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 | $11.50 per person
Roasted Beef Tenderloin with Horseradish Cream and Pommery Mustard | $15.75 per person
Traditional Beef Wellington (paté, duxelle, puff pastry), with Madeira and Black Truffle Jus | $17.25 per person
Moroccan Roast Lamb with Harissa and Mango Chutney | $14.50 per person
Pepper-Crusted Sirloin of Beef with Horseradish Cream and Onion Jam | $14.75 per person
Virginia Baked Semi-Boneless Ham with Madeira Raisin Glaze and Assorted Mustards | $9.50 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
With Toasted Pistachios, Chantilly Cream, and Chocolate Shavings

DESSERT BUFFET | $11.25 per person

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

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.

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

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