



Spring Menu selections

Cold Hors D'oeuvres

per 25

*Grilled, seasoned Crostini with
Arugula-Fava Bean Pesto
and Fresh Mozzarella
\$ 96.00

*Camp Fire Smoked Chicken
Salad on an Red Endive with
Fresh Chive Blossoms
\$ 160.00

*Smoked Salmon Tartine with
Fried Caper, Pickled Shallot
and Dill
\$ 178.00



Hot Hors D'oeuvres

per 25

*English Pea and Parmesan
Arancini with Crème Fraiche
and Chive
\$115.00

*Zucchini and Feta,
Herbed Fritters
\$115.00

*Moroccan Grilled Shrimp with
Tomato Confit.
\$165.00

*Chicken and Scallion Yakitori
Chicken Skewer with
Ponzu Sauce
\$141.00



Stationary Displays

per 25

*Chilled Pea Soup Shooters with
Crème Fraiche and Chive Batons
\$ 36.00

*Charcuterie Board; Country
Ham, Pickled Tri-color Carrot
Ribbons, Shaved Easter Radish,
Cornichons, Dried Apricots,
Selected Cheese, Crostini, Whole
Grain French Mustard
\$165.00

*Flat Bread with Arugula and Kale
Pesto, Ricotta cheese and a Fried
Egg or Caprese Style
\$96.00

*Zucchini Frittata with Zucchini
Blossoms Serves 8-12
\$56.00



Chilled Buffet

per 12 guests- \$42.75

*Rustic Fingerling Potato Salad.
*Grilled Pear, Prosciutto, Arugula,
Parmesan & Pistachio Salad with
Meyer Lemon Vinaigrette.

*Slice Herbed Chicken on a bed
of Shaved Fennel and Greens
with Parmesan Vinaigrette

*Radicchio, Baby Kale, Quinoa,
Roasted Beets, Mission Figs,
Feta with Creamy Poppy Seed
Vinaigrette.

*Chilled Cedar Roasted Salmon
with Fennel Pollen & Dark
Greens.

Rolls Butter
Chef's Choice Dessert Selection
Lemonade

Hot Buffet

per 12 guests- \$43.75

Grilled Pear, Prosciutto, Arugula,
Parmesan & Pistachio Salad with
Meyer Lemon Vinaigrette

*Slow Roasted Camp Fire
Chicken Half, Jus Lie, Baby
Yukon Potato and Sautéed Green
Beans.

Radicchio, Baby Kale, Quinoa,
Roasted Beets, Mission Figs,
Feta with Creamy Poppy Seed
Dressing

*Seared Salmon Miso Ginger
and Pea Puree Black Rice and
Pickled Shaved Carrots.

Rolls Butter
Chef's Choice Dessert Selection
Lemonade



Enhanced Dinner Pricing by the each:

*Broiled 6 ounce Ribeye Steak with Sauce Peigueux, Butter whipped Potato,
Braised Tuscan Kale \$75.00

*Branzino Sea Bass with Fine Herbs, Farro and Grilled Asparagus with Lemon
Zest & Parmesan. \$75.00



**In the interest of public health, please be aware that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**Before placing your order, please inform your server if a person in your party has a food allergy.*



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