

Catering on the Charles

Commencement Packages

2026



www.bu.edu/catering

A message from Catering



We look forward to partnering with you in creating memorable events.

On the last page of this menu are Frequently Asked Questions about Commencement.

If you have additional questions, please visit our website or contact your Catering Sales Representative.



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Morning Package

Fresh Baked Muffins

Maine Blueberry

Corn

Vegetarian

Assorted Mini Lattice Danish

Vegetarian

Mini Croissant

Seasonal Fruit Salad

Pineapple

Cantaloupe

Honeydew

Grapes

Vegan

Coffee & Tea

Freshly brewed coffee, decaffeinated coffee, and an assortment of Tazo teas, served with your choice of sugar, sweeteners, cream, and milk

Bottled water and juices

Reception Package

Cheese Board

New England cheddar

Gouda

Havarti

Gourmet Crackers

Vegetarian

Terrier Tarragon Chicken Salad

Finger Roll

A classic chicken salad with a zesty
tarragon aioli served on a finger roll

Vegan “Caprese”

Sundried tomato, olive tapenade and
vegan mozzarella served on a finger roll

Vegan

BU’s Signature Chocolate

Chip Cookie

Vegetarian

Bottled water

Enhancement Packages

Breakfast

- Greek Yogurt Parfaits – \$ 6.75 ea
Blackberry Granola, Strawberry Vanilla
Vegetarian
- Overnight Oats – \$ 5.25 ea
Blueberry Chia and Granola, Strawberry Honey
Vegetarian
- Tea Breads – \$25 loaf serves 8
Cinnamon, Lemon, Triple Berry
Vegetarian

Cold Hors d'Oeuvres

- Petit New England Lobster Salad Roll – \$9.75 ea
- Jumbo Shrimp Cocktail – \$4.25 ea
- Spicy Tuna Roll – \$4.75 ea
- California Roll – \$4.75 ea
- Fresh Spring Roll with Cilantro Dumpling Dip – \$5.75 ea
Vegan
- Roast Tomato and Goat Cheese Tart – \$4.25 ea
Vegetarian

Dessert

- Mini Cupcakes – \$26 per dozen
Vanilla, Chocolate, Red Velvet
Vegetarian
- Chocolate Dipped Strawberries – \$42 per dozen
Vegan
- David's Chocolate Chip Cookie – \$21 per dozen
Vegetarian

Hot Hors d'Oeuvres

- Chicken Empanada with Chimichuri Aioli – \$5.20 ea
- Goat Cheese and Honey Phyllo Triangle – \$5.50 ea
Vegetarian
- Maui Shrimp Spring Roll – \$5.95 ea
- Pastrami Spring Roll with Grain Mustard – \$5.50 ea
- Edamame Falafel Fritter with Cucumber Labneh – \$4.25 ea
Vegetarian

Frequently Asked Questions

What types of packages are available?

These packages have been designed to accommodate your morning, daytime or evening receptions.

What do these packages include?

These packages are inclusive of all food, non-alcoholic beverages, wait staff labor, linen table cloths for stationary food tables, delivery, and compostable paper products.

What happens with the waste from my event?

Catering on the Charles actively participates in green business practices. All catered events are supplied with paper goods made from 100% post-consumer recycled products or from 100% compostable products. All food waste at catered events is composted. All plastic bottles are recycled. Catering on the Charles encourages everyone to reduce their environmental impact.

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Frequently Asked Questions

Commencement Contacts

Christine Cappadora – VIP Director
ccappado@bu.edu

Lawrence Alabaster – COTC Director
lalabast@bu.edu

Bruce Gonsalves – Campus Catering Director
gonsalv@bu.edu

Important Dates for Commencement Event Planning

- February 10th: Commencement Showcase in GSU Small Ballroom. This will be a chance to see the Commencement Menu and meet with your COTC Commencement Catering Manager to make updates to your Convocation Events.
- March 6th: Commencement coordinators update and confirm their 2025 event with Catering on the Charles. All liquor license requests must also be submitted at this time.
- March 25th: Catering event sheets to be updated by COTC and sent to Commencement Coordinators for final approval
- April 1st: Final Catering Event Sheets back to COTC
- April 8th: Commencement ISRs to be submitted to Catering on the Charles
- April 26th: Catering on the Charles guarantees due. Any changes made to events after this date will be subject to approval by Catering on the Charles.
- May 2nd-8th: A final meeting/discussion will be scheduled by your Catering Manager to ensure that all final details for your event are in order



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

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.