

SPRING CATERING MENU

PASSED HORS D'OEUVRES

COLD

Seared Beef Tenderloin Crostini, Hot
Pepper Jam, Seeded Ficelle | NF DF \$4.50

Ahi Tuna Poke, Sweet & Spicy Dressing,
Toasted Sesame Seeds, Cucumber Cup | NF DF \$5

Duck Rillettes with Fennel-Orange Salad
in Belgian Endive | NF DF GF \$5

Tart with Lemon Mascarpone, Asparagus,
Fava, Mushroom, Arugula Pesto | NF V \$5

HOT

Tamarind Braised Short Rib, Fried
Coconut Rice | NF DF \$5

Mini Chicken Pot Pies | NF \$5

Caribbean Grilled Shrimp with
Mango-Chili Sauce | NF \$5

Vegetable Pakoras with Cilantro
Chutney | NF DF GF V \$5



CATERING
ON THE CHARLES



STATIONARY

Cheese Platter

Grafton Aged Cheddar, Great Hill Blue, Brie, Gruyere, Dried Fruits, Whole Grain Mustard, Seasonal Preserves, Artisan Crackers

\$120 for
12 people

Colossal Shrimp Cocktail

Aromatic Poached & Chilled Shrimp with Zesty Horseradish Cocktail Sauce | NF DF GF

\$130 for
12 people

Charcuterie Board Cured Meats, Spring Pâté, Crispy Chili Candied Bacon, Whole Grain Mustard, Rhubarb Chutney, Artisan Crackers, Baguette Crostini

\$180 for
12 people

Chips & Dips

Kettle Potato Chips with Caramelized Onion Dip, Chives | NF GF

\$110 for
12 people

Spinach and Artichoke Dip with Crostini | NF

Green Goddess Dressing with Root Vegetable Chips | NF GF

GF Crackers Available

THEMED STATIONS

Include Iggy's Rolls with Sea Salt Whipped Butter

MARKET BAZAAR

78

Grilled Beef Flank Steak with Toasted Walnut-Red Pepper Muhammara | NF DF GF

Chopped Charred Lemon + Paprika Chicken Thighs with Grilled Lemons | NF GF

Charred Carrots, Date Molasses, Urfa Chili Flakes, Fresh Mint + Dill | NF DF GF VG

Crispy Smashed Peewee Potatoes with Green Tahini Sauce | NF GF VG

Fattoush Salad with Heirloom Cherry Tomatoes, Cucumbers, Baby Radishes, Toasted Pita Crisps, Sumac-Pomegranate Vinaigrette | NF DF V

Tahini Swirled Brownies | NF DF GF V

CUCINA ITALIANA

66

Roasted Chicken Breast and Warm Fava Bean Salad with Lemon, Extra Virgin Olive Oil, and Basil | NF

Spicy & 'Nduja Meatballs with Crushed San Marzano Tomato Sugo | NF

Cacio e Pepe Gemelli | NF V

Penne Rigate with Marinara Sauce | NF DF VG

Little Gems and Watercress Salad with Grilled Artichokes, Herb Vinaigrette, Focaccia, Mint | DF V

Shaved Grana Padano | NF GF V

Garlic Bread | DF V

Chocolate Chip Cannoli with Ricotta Filling | NF V





SPRING VEGGIE FLING

52

Charred Asparagus with Citrus Bagna Cauda,
Chives | NF GF

Maitake Mushroom and Carrot Greens Salsa | NF DF GF VG

Toasted Cauliflower Florets, Black Garlic Aioli,
Chili Oil, Crispy Kale | NF DF GF VG*

Four Cheese Tortelloni with Spring Peas, Seared
Pearl Onions, Green Sorrel Cream Sauce, Crumbled
Ricotta Salata | NF V

Baby Arugula Salad with Roasted Yellow Beets,
Shaved Carrots, Pickled Red Onions, White
Balsamic Vinaigrette, Toasted Walnuts | NF GF V

Orange Polenta with Chopped Pistachios, Zest, and
Whipped Mascarpone | GF V



SPRING VEGAN GLUTEN-FRIENDLY OPTIONS

38

plated

Celery Root Shawarma, Lemon Tahini, Apricot
Harissa, Chickpea Hummus, Sunflower Seed
Dukkah, Parsley, Mint, and Dill | NF DF GF VG

20

buffet

Pan Roasted Zucchini with White Bean Ragout,
Roasted Tomato Jam, Crispy Basil | NF DF GF VG

Miso Eggplant Katsu with Tonkatsu Sauce, Rice
Edamame, Togarashi, Scallions | NF DF GF VG

Toasted Potato Gnocchi with Runner Beans,
Cremini Mushrooms, Charred Shallots, Almond
Milk, Parmesan, Spring Herbs | NF DF GF VG

Shepherd's Pie with Stewed Lentils, Peas, Carrots,
Piped Baked Mashed Potato Crust | NF DF GF VG



PLATED

Includes Iggy's Rolls with Sea Salt Whipped Butter and 1 Main, 1 Salad, and 1 Dessert a la carte

MAIN

Steak au Poivre, NY Strip, Creme Fraiche \$94
Yukon Gold Mashed Potatoes, Green
Peppercorn Sauce, Broccolini | NF GF

Smothered Chicken Breast with Grits, \$74
Wilted Garlicky Greens, Étouffée Sauce,
and Green Onions | NF

Seared Atlantic Salmon, Lemon Herb \$84
Butter, Sauteed Swiss Chard, Toasted
Couscous, Parsley and Dill | NF

Chickpea Gnudi with Lacinato Kale Pesto, \$69
Toasted Cauliflower, Dried Currants, Fried
Chickpeas, Capers, and Sorrel | NF DF GF VG

Catalan Fideos with Broth, Spaghetti, Hen \$66
of the Wood Mushrooms, and Allioli | NF DF V

SALAD

Arugula and Baby Radish Salad with Manchego,
Marcona Almonds, Sherry-Basil Vinaigrette | NF DF GF VG

Frisee aux Lardons, Crispy Bacon, Brioche
Croutons, Red Wine Vinaigrette | NF DF V

DESSERT

Valrhona Chocolate Mousse, Chantilly Cream, Cocoa
Nibs, Salted Caramel Tuile, Blackberries | NF GF

Warm Cinnamon Raisin Brioche Pudding with
Candied Pecan Praline and Vanilla Ice | V
Cream

Lemon Meringue Tart, Blueberry Jam | NF V



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