



CHARLES RIVERBOAT
COMPANY

Suggested Wedding Menu

Prices listed do not include vessel charter rate or bar service





CHARLES RIVERBOAT
COMPANY

Option 1- Wedding Buffet Menu

\$67.00 per person

Capacity Recommendations:

Lexington – Maximum of 120 guests

Valiant – Maximum of 60 guests

COCKTAIL HOUR

FARMERS'-MARKET TABLE

ARTISANAL CHEESE BOARD |

Imported & Local Cheese Wedges

Garnished with Grape Clusters, Seasonal Fruit & Berries

Served with Sliced French Baguette, Gourmet Crackers & Rosemary Crostini

SEASONAL RAW VEGETABLE CRUDITES |

House-Ground Hummus

CROSTINI DISPLAY

Whipped Vermont Goat Cheese Layered with Pesto & Sundried Tomato

Crusty Baguette & Crackers

DINNER BUFFET

Artisanal Dinner Rolls & Sweet Butter

Entrée No. 1 |

Choice of –one- of the following:

Asiago & Panko Crusted Chicken Breast | Boursin Crème & Fresh Herbs

Chicken Breast Roulade | Grilled Seasonal Vegetables & Herbed Ricotta

Grilled Chicken Breast with Artichokes & Wild Mushrooms | Lemon-Caper Buerre Blanc

Entrée No 2. |

Choice of –one- of the following:

Blackened Carved Sirloin | Served Medium with Cilantro-Chimichurri

Grilled Rosemary & Black Pepper Steak | Horseradish Crème & Grainy Mustard

Grilled Salmon Fillet | Mediterranean Salsa of Chopped Tomatoes, Olives & Capers

Maryland Crab Cake | Lemon Aioli & Micro Greens

Salad

Choice of –one- of the following

Arugula Salad | Red & Yellow Grape Tomatoes, Fresh Mozzarella Pearls & Balsamic Vinaigrette

Classic Caesar Salad | House-Made Croutons, Shaved Parmesan & Creamy Caesar Dressing

Spinach Salad | Sliced Strawberries, Vermont Goat Cheese & Balsamic Vinaigrette

Sides

Choice of –two- of the following

Roasted Seasonal Vegetables in EVOO & Sea Salt

Lemon-Scented Asparagus

Sautéed Broccolini

Baked Saffron Orzo with Grilled Vegetable Confetti & Feta

Lemon Scented Risotto

Roasted Fingerling Potatoes with Rosemary & Sea Salt

DESSERT

Client Provided Cake

Catering to provide | Cake Plates, Forks & Serving Pieces

Regular & Decaffeinated Coffee Service & Assorted Herbal Teas

Prices are quoted on a per person basis

Exclusive of 18% taxable Administration Fee on Food & Beverage Service

Exclusive of 7% MA/Local Tax on Food, Beverage, and Administration Fee



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Option 2 – Wedding Reception Station Menu

\$81.00 per person

Capacity Recommendations:

Lexington – Maximum of 145 guests

Valiant – Maximum of 115 guests

COCKTAIL HOUR

ARTISANAL CHEESE BOARD |

Imported & Local Cheese Wedges

Garnished with Grape Clusters, Seasonal Fruit & Berries

Served with Sliced French Baguette, Gourmet Crackers & Rosemary Crostini

PASSED HORS D'OEUVRES

Choice of –four- of the following:

Seared Tuna on a Sushi Rice Cake with Wasabi Aioli & Toasted Sesame Seeds

Spicy Crab Cake with Cajun Remoulade

Scallops Wrapped in Maple-Glazed Bacon

Petite Beef Wellington Cigars with Horseradish Crème

Grilled Lamb & Eggplant Brochette with Rosemary Aioli

Fried Pickle Chip with Beef Tenderloin & Garlic Aioli

Grilled Beef Tenderloin Crostini with Gorgonzola & Port Wine Glaze

Thai Chicken & Lime Salad in a Wonton Cup

Chicken Cordon Bleu Pinwheel with Grainy Mustard Dipping Sauce

Petite BLT Cherry Tomato Cup with Lettuce Chiffonade & Bacon Crisp

Spanakopita | Spinach and Feta Cheese Phyllo Triangle with Toasted Sesame

Watermelon Cube | Whipped Feta Cheese, Fresh Mint & Balsamic Drizzle

Mac & Cheese Cakes with Marinara Dipping Sauce

Fresh Vietnamese Rice Paper Summer Roll | Asian Vegetables, Pickled Ginger & Thai Basil Sauce

Herbed Artichoke, Parmesan & Feta Cheese Phyllo Cigar

“DINNER” STATIONS

Choice of –two- of the following

SEAFOOD STATION

Maryland Crab Cakes | Lemon Aioli & Micro Greens

Salmon Salad | Capers, Rosemary & Light Mayo in a Petite Brioche Bun

Roasted Corn Salad | Red Bell Peppers, Black Beans, Avocado & Fresh Cilantro

Tangy Napa Cabbage Cole Slaw

RAVIOLI STATION

Braised Short Rib Ravioli in a Smokey Herbed-Tomato Sauce

Asparagus, Ricotta & Parmesan Ravioli in a Lemon-Basil Cream Sauce

Mix-Ins | Julienned Grilled Chicken Breast, Wild Mushrooms & Asparagus

Fresh Grated Parmesan Cheese

Toasted Garlic Bread

Classic Caesar Salad | House-Made Croutons, Shaved Parmesan & Creamy Caesar Dressing

(Continued...)



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KEBAB STATION

Assorted Kebabs |
Local Daily Catch Seafood & Shellfish
Grilled Chicken Breast, Rosemary & Summer Squash
Marinated Beef with Portobello Mushrooms

Greek Salad | Chopped Tomato, Cucumber, Imported Feta Cheese, Kalamata Olive & Greek Dressing

Meze Table | Vegetarian Stuffed Grape Leaves, Toasted Pita Chips, Rosemary Scented Olives,
Dips to include Tabbouleh, House-Ground Hummus & Eggplant Capona

FARMERS'-MARKET TABLE STATION

Balsamic Marinated Seasonal Grilled Vegetable Salad | Balsamic & Fresh Chiffonade Basil

Panzanella Salad | Tomatoes, Cucumbers, Bell Pepper, Fresh Basil & Crusty French Bread Croutons

Tuna Nicoise | Crisp Haricot Verts, Red Skinned Potatoes, Chopped Tomatoes, Hardboiled Eggs & Olives

Chopped BBQ Chicken Salad | Roasted Corn, Black Beans, Chopped Tomatoes, Cilantro & BBQ Dressing

CARVING STATION | Additional \$14.00pp

Chef-Carved Sirloin & Roasted Turkey Breast
Béarnaise Sauce, Herb Crème, Horseradish Crème & Grainy Mustard

Chopped Market Salad
Tomatoes, Cucumbers, Fresh Mozzarella Pearls, Croutons & Herb-Vinaigrette

Petite Brioche Rolls & Butter

DESSERT

Client Provided Cake
Catering to provide | Cake Plates, Forks & Serving Pieces

Regular & Decaffeinated Coffee Service & Assorted Herbal Teas

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Option 3 – Wedding Plated Dinner

\$88.00 per person

Capacity Recommendations:

Lexington – Maximum of 100 guests

Valiant – Maximum of 60 guests

SOUP

New England Clam Chowder
Fried Clam & Oyster Crackers

SALAD

Caprese Salad
Fresh Mozzarella, Heirloom Tomatoes & Basil
EVOO & Balsamic Drizzle

ENTRÉE

Petite Pepper Encrusted Filet Mignon
Asparagus, Wild Mushrooms & Shallot Butter

Local Pan Seared Sea Scallops
Scallion Buerre Blanc

Chive & Roquefort Potato Cake

Assorted Fine Rolls & Parmesan Tuiles
Served with Sweet Butter

DESSERT

Client Provided Cake

Catering to provide | Cake Plates, Forks & Serving Pieces

Regular & Decaffeinated Coffee Service & Assorted Herbal Teas

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