



CHARLES RIVERBOAT
COMPANY

BOSTON HARBOR SEAFOOD BAR & RECEPTION | \$67.50

Passed Hors D'Oeuvres

Selection of -FOUR- of the following

Lobster Shepard's Pie in a Roasted Red Bliss Potato Cup
Jumbo Shrimp Cocktail with Horseradish-Cocktail Sauce
Oysters Rockefeller with Spinach & Bacon Served in an Asian Spoon
Chicken Pot Pie | Petite Puff Pastry Cup with Whipped Yukon Gold Potatoes
Sweet Potato Puree Tartlet with Maple Glazed Duck
Grilled Tenderloin on a Chive Potato Cake with Horseradish Crème
Petite Beef Wellington with a Horseradish-Tarragon Crème
"BLT" Cherry Tomato | Lettuce Chiffonade, Herb Aioli & Bacon Crisp
Wild Mushroom Beggar's Purse
Apple & Brie Phyllo Kisses
Goat Cheese & Sundried Tomato Tartlet
Tomato, Basil & Mozzarella Skewer with Herb Aioli
New England Clam Chowder Sips with a Fried Clam Garnish
Scallops Wrapped in Maple Glazed Bacon

Stationary

Classic Raw Bar

Traditional Poached Jumbo Shrimp
Fresh Shucked New England Oysters & Clams on the Half-Shell
Served with Spicy Cocktail Sauce, Lemon Wedges, Tabasco & Horseradish

Crab Cakes

Pan Seared with a Lemon Aioli and Micro Green Garnish

Kebab Station

Marinated Chicken and Beef Grilled on Bamboo Skewers with Seasonal Vegetables

Mini Pastry Display

*Mini Eclairs, Chocolate Dipped Cheesecake Lollipops, Cannoli, Truffles, French Macaroons,
Petite Fours, Fruit Tartlets, ect...*

*Includes china rentals & Jules Catering service staff
Prices are quoted on a per person basis at a minimum of 25 guests
Exclusive of 15% Taxable Administration Fee
Exclusive of 7% MA/Local Tax on Food, Beverage, and Administration Fee*