



CHARLES RIVERBOAT
COMPANY

BOSTON HARBOR SEAFOOD BAR & RECEPTION | \$110.00

Passed Hors D'Oeuvres

Selection of -THREE- of the following:

Lobster Shepard's Pie in a Roasted Red Bliss Potato Cup
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
Tomato, Basil & Mozzarella Skewer with Herb Aioli
New England Clam Chowder Sips with a Fried Clam Garnish
Scallops Wrapped in Maple Glazed Bacon
Spicy Crab Cakes with Cajun Remoulade
Lobster Crostini with Arugula and Saffron Aioli
Grilled Beef Tenderloin Canapé with Roasted Onion Marmalade

Stationary

Charcuterie Table

Brie, Roquefort, Parmesan, & Gouda Cheeses
Prosciutto Di Parma, Soppressata, & Chorizo
Asparagus & Wild Mushroom Pate
Rosemary Olives, Spiced Pecans, Honey Comb, Cornichons, Grape Clusters,
Fig Jam & Grainy Mustard, French Bread, Petit Toasts, & Specialty Crackers

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

Salad Cup Bar

A Variety of Individual Salad Cups
Chicken Salad with Red Grapes, Walnuts, & Bleu Cheese Crumbles with Honey Mustard
Beef Fajita Salad with Grilled Corn, Black Beans, Jack Cheese, Avocado & Chipotle Ranch with Tortilla Strips
Tortellini Pasta Salad with Sundried Tomatoes & Artichokes in a Creamy Parmesan Sauce
Spinach Salad with Vermont Goat Cheese, Sliced Strawberries, Almonds & Balsamic Vinaigrette



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Kebab Station

Marinated Chicken and Beef Grilled on Bamboo Skewers with Seasonal Vegetables

Lobster Salad Rolls

Tossed in Mayo & Celery in a Petite Brioche Bun

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 18% Taxable Administration Fee

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