



CHARLES RIVERBOAT COMPANY

PASSED HORS D'OEUVRES

Choice of 4 Types | \$10.00 per person

Choice of 6 Types | \$15.00 per person

Served Warm

Spicy Crab Cake with Cajun Remoulade
Sesame-Sea Scallops with Citrus-Cilantro Sauce
Scallops Wrapped in Maple Glazed Bacon
Chicken Cordon Bleu Pinwheel with Grainy Mustard Dipping Sauce
Chicken & Lemongrass Sticks with Sweet Cucumber Dipping Sauce
Chicken Pot Pie | Petite Puff Pastry Cup with Whipped Yukon Gold Potatoes
Spicy Chicken Quesadilla Cigar with Cilantro Sour Cream
Petite Beef Wellington Cigar with Horseradish Crème
Italian Quesadilla | Spinach, Prosciutto, Roasted Red Pepper, Pesto & Mozzarella in a Flour Tortilla
BBQ Pulled Pork | Corn Relish & Red Pepper Relish in a Tortilla Cup
Crispy Asparagus & Prosciutto Phyllo Straws
Spanakopita | Spinach and Feta Cheese Phyllo Triangle with Toasted Sesame
Apple & Brie Phyllo "Kisses"
Mini Spinach & Feta Falafel Balls | Spicy Yogurt Dipping Sauce
Herbed Artichoke, Parmesan & Feta Cheese Phyllo Roll
Swiss Chard & Feta "Bon-Bon" with Greek Goddess Dipping Sauce

Served Cold

Seared Tuna on a Sushi Rice Cake with Wasabi Mayo & Black Sesame
Thai Chicken & Lime Salad with Red Pepper Confetti in a Wonton Cup
Chicken Caesar Salad in a Crispy Parmesan Cone
Grilled Beef Tenderloin Canapé with Gorgonzola & Port Wine Glaze
"BLT" Cherry Tomato Cup | Lettuce Chiffonade, Herb Aioli & Bacon Crisp
Whipped Goat Cheese & Sundried Tomato Tartlet
Watermelon Cube | Whipped Feta Cheese & Balsamic Drizzle
Fresh Vietnamese Rice Paper Summer Roll with Thai Basil Sauce

****Additional fee may apply for hors d'oeuvre only menus****

*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*