



CHARLES RIVERBOAT
COMPANY

COCKTAIL RECEPTION | \$41.75

Stationary Displays

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*

Seasonal Raw Vegetable Crudités Display

Served with Creamy Roasted Red Pepper Dip

Passed Hors D'oeuvres

Please choose –SIX– of the following:

Spicy Crab Cakes with Cajun Remoulade

Seared Tuna on a Sushi Rice Cake with Wasabi Aioli

Scallops Wrapped in Maple Glazed Bacon

Coconut Crusted Crab & Corn Cakes with Pineapple Tartar Sauce

Beef Tenderloin Crostini with Roasted Onion Marmalade

Petite Beef Wellington Cigars with Horseradish Crème

Grilled Lamb & Eggplant Brochettes with Rosemary Aioli

“BLT” Cherry Tomato Cup with Lettuce Chiffonade, Herb Aioli & Bacon Crisp
Thai Chicken & Lime Salad with Spicy Red Pepper Garnish in a Crispy Wonton Cup

BBQ Pulled Pork with Corn & Red Pepper Relish in a Crispy Tortilla Cup

Spicy Chicken Quesadilla Cigars with Cilantro Sour Cream

Chicken Cordon Bleu Pinwheels with Grainy Mustard Sauce

Apple & Brie Phyllo “Kisses”

Fresh Vietnamese Summer Rolls with Thai Basil Sauce

Herbed Artichoke & Feta Spring Rolls with Shaved Parmesan

Assorted Vegetarian Sushi with Wasabi & Soy Sauce

Mozzarella Stuffed Arancini Balls with Marinara Sauce

Lobster Crostini with Arugula & Saffron Aioli

Includes china rental & 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