



CHARLES RIVERBOAT COMPANY

Passed Hors D'oeuvres

(Designed to be added to a staffed menu. For hors d'oeuvres only menus, additional fees will apply)

Choice of 3 | \$15 pp

Choice of 6 | \$25 pp

Hot Hors D'oeuvres

Carbonara Arancini with House Bacon & Parmesan Fondue

Chicken & Waffles topped with Garlic Aioli & Honey Hot Sauce *(df)*

Classic Crab Cake with Caper Remoulade *(df)*

Flank Steak Tacos, Chimichurri, Salsa, Avocado Crema, Lime, Soft Flour Tortilla

Pan Roasted Scallops topped with Bacon Jam *(gf,df)*

Vegetable Pot Sticker with Soy Caramel *(df,v)*

Herb Roasted Pork Tenderloin Crostini with Peach Shallot Jam & Lavender Cream Cheese

Chicken Satay with Teriyaki Sauce *(gf,df)*

Blackened Salmon Slider with Cajun Seasoning, Remoulade on a Brioche Bun *(df)*

New England Style Clam Chowder Shooters with a Crispy Clam Fritter

Grilled Shrimp Cocktail, Orange Honey Ginger Glaze *(gf,df)*

Sweet Potato Flatbread, Ricotta, Ricotta & Balsamic *(v)*

Lamb & Herb Pesto Lollipops *(gf)*

Micro Beef Sliders, Blue Cheese, Bacon, Steak Sauce Aioli on a Brioche Bun

Polenta Rustica topped with Charred Tomato & Parmesan *(gf,v)*

Cold Hors D'oeuvres

Ahi Tuna Tartare Rice Cracker, Napa Cabbage Slaw, Yuzu Kosho *(gf,df)*

Brie & Apple Crostini, Rosemary Apple Chutney, Toasted Baguette *(v)*

Prosciutto Wrapped Blue Cheese Stuffed Medjools *(v)*

Steak Tartare Spoons with Salsa Verde *(gf,df)*

Whipped Feta In Cucumber Cups, Mint & Pistachio *(gf,v)*

Seasonal Fruit & Cheese Kabobs *(gf,v)*

Caprese Skewer *(gf,v)*

Seasonal Crudite Cups, Fresh Veggies & Lemon Herb Aioli *(gf,df,v)*

Antipasto Skewers, Buffalo Mozzarella, Salami, Artichoke Heart, Cherry Tomato & Olive *(gf,v)*

Menu By Johnny Burke Catering & Events

Prices are designed for a minimum of 25 guests and are designed to be added to a menu.

Exclusive of 18% taxable Administration Fee and 7% MA/Local Tax on Food, Beverage, and Administration Fee