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CHARLES RIVERBOAT  
COMPANY

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**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  
Scallops Wrapped in Maple Glazed Bacon  
Chicken Cordon Bleu Pinwheel with Grainy Mustard 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  
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 with Spicy Yogurt Dipping Sauce  
Fried Mac & Cheese Cakes with Marinara Dipping Sauce  
Smoked Salmon on a Potato Pancake with Capers & Crème Fraiche  
Cranberry & Brie Tartlets  
Philly Steak & Cheese Eggrolls with Spicy Ketchup  
Coconut Chicken on a Fried Plantain with Mango Salsa  
Mozzarella Stuffed Arancini Balls with Marinara 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 Roasted Onion Marmalade  
“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 Summer Roll with Thai Basil Sauce  
Lobster Crostini with Arugula and Saffron Aioli

***\*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*