



CHARLES RIVERBOAT
COMPANY

Suggested Wedding Menu

Prices listed do not include vessel charter rate or bar service





CHARLES RIVERBOAT
COMPANY

OPTION 1- WEDDING BUFFET MENU | \$68.00

Capacity Recommendations:

Lexington – Maximum of 110 guests

Valiant – Maximum of 50 guests

Cocktail Hour

International Cheese Display

An elegant array of Imported & Local Cheese Wedges

Garnished with Seasonal Fruit & Berries

Served with Sliced French Baguette, Gourmet Crackers & Rosemary Crostini

Seasonal Raw Vegetable Crudites

Served with House-Ground Hummus

Satay Display

Sesame-Soy Glazed Chicken with Thai Peanut Sauce

Dinner Buffet

Artisanal Dinner Rolls

Served with Sweet Butter

Salad

Selection of –ONE– of the following

Arugula Salad | Red & Yellow Grape Tomatoes, Fresh Mozzarella Pearls & Balsamic Vinaigrette

Classic Caesar Salad | House-Made Croutons, Shaved Parmesan & Creamy Caesar Dressing

Spinach Salad | Sliced Strawberries, Vermont Goat Cheese & Balsamic Vinaigrette

Entrées

Selection of –ONE– of the following:

Asiago & Panko Crusted Chicken Breast | Boursin Crème & Fresh Herbs

Chicken Breast Roulade | Grilled Seasonal Vegetables & Herbed Ricotta

Grilled Chicken Breast with Artichokes & Wild Mushrooms | Lemon-Caper Buerre Blanc

Selection of –ONE– of the following:

Blackened Carved Sirloin | Served Medium with Cilantro-Chimichurri

Grilled Rosemary & Black Pepper Steak | Horseradish Crème & Grainy Mustard

Grilled Salmon Fillet | Mediterranean Salsa of Chopped Tomatoes, Olives & Capers

Maryland Crab Cake | Lemon Aioli & Micro Greens

Sides

Selection of –TWO– of the following

Roasted Seasonal Vegetables in EVOO & Sea Salt

Lemon-Scented Asparagus

Sautéed Broccolini

Baked Saffron Orzo with Grilled Vegetable Confetti & Feta

Lemon Scented Risotto

Roasted Fingerling Potatoes with Rosemary & Sea Salt

Dessert

Client Provided Cake

Catering to provide Cake Plates, Forks & Serving Pieces

Coffee & Assortment of Teas

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



CHARLES RIVERBOAT
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OPTION 2 – WEDDING RECEPTION STATION MENU | \$83.00

Capacity Recommendations:

Lexington – Maximum of 120 guests

Valiant – Maximum of 100 guests

Cocktail Hour

International Cheese Display

An elegant array of Imported & Local Cheese Wedges

Garnished with Seasonal Fruit & Berries

Served with Sliced French Baguette, Gourmet Crackers & Rosemary Crostini

Passed Hors D'oeuvres

Choice of –FOUR– of the following:

Seared Tuna on a Sushi Rice Cake with Wasabi Aioli & Toasted Sesame Seeds

Spicy Crab Cake with Cajun Remoulade

Scallops Wrapped in Maple-Glazed Bacon

Petite Beef Wellington Cigars with Horseradish Crème

Grilled Lamb & Eggplant Brochette with Rosemary Aioli

Fried Pickle Chip with Beef Tenderloin & Garlic Aioli

Grilled Beef Tenderloin Crostini with Gorgonzola & Port Wine Glaze

Thai Chicken & Lime Salad in a Wonton Cup

Chicken Cordon Bleu Pinwheel with Grainy Mustard Dipping Sauce

Petite BLT Cherry Tomato Cup with Lettuce Chiffonade & Bacon Crisp

Spanakopita | Spinach and Feta Cheese Phyllo Triangle with Toasted Sesame

Watermelon Cube | Whipped Feta Cheese, Fresh Mint & Balsamic Drizzle

Mac & Cheese Cakes with Marinara Dipping Sauce

Fresh Vietnamese Rice Paper Summer Roll | Asian Vegetables, Pickled Ginger & Thai Basil Sauce

Herbed Artichoke, Parmesan & Feta Cheese Phyllo Cigar

Dinner Stations

Choice of –TWO– of the following

Seafood Station

Maryland Crab Cakes | Lemon Aioli & Micro Greens

Salmon Salad with Capers, Rosemary & Light Mayo in a Petite Brioche Bun

Roasted Corn Salad | Red Bell Peppers, Black Beans, Avocado & Fresh Cilantro

Tangy Napa Cabbage Cole Slaw

Ravioli Station

Assortment of Raviolis

Braised Short Rib Ravioli in a Smokey Herbed-Tomato Sauce

Asparagus, Ricotta & Parmesan Ravioli in a Lemon-Basil Cream Sauce

With Julienned Grilled Chicken Breast, Wild Mushrooms & Asparagus Fresh Grated Parmesan Cheese

Toasted Garlic Bread

Classic Caesar Salad with House-Made Croutons, Shaved Parmesan & Creamy Caesar Dressing

(Continued...)



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Kebab Station

Assortment of Kebabs

Local Daily Catch Seafood & Shellfish

Grilled Chicken Breast, Rosemary & Summer Squash

Marinated Beef with Portobello Mushrooms

Greek Salad with Chopped Tomato, Cucumber, Imported Feta Cheese, Kalamata Olive & Greek Dressing

Meze Table with Vegetarian Stuffed Grape Leaves, Toasted Pita Chips, Rosemary Scented Olives,
Alongside Tabbouleh, House-Ground Hummus & Eggplant Capona Dips

Farmers' Market Table Station

Balsamic Marinated Seasonal Grilled Vegetable Salad with Balsamic & Fresh Chiffonade Basil

Panzanella Salad with Tomatoes, Cucumbers, Bell Pepper, Fresh Basil & Crusty French Bread Croutons

Tuna Nicoise with Crisp Haricot Verts, Red Skinned Potatoes, Chopped Tomatoes, Hardboiled Eggs & Olives

Chopped BBQ Chicken Salad with Roasted Corn, Black Beans, Chopped Tomatoes, Cilantro & BBQ Dressing

Dessert

Client Provided Cake

Catering to provide Cake Plates, Forks & Serving Pieces

Coffee & Assortment of Teas

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



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OPTION 3 – WEDDING PLATED DINNER | \$90.00

Capacity Recommendations:

Lexington – Maximum of 100 guests

Valiant – Maximum of 50 guests

Assorted Fine Rolls & Parmesan Tiles
Served with Sweet Butter

Soup

New England Clam Chowder
Oyster Crackers

Salad

Caprese Salad
Fresh Mozzarella, Heirloom Tomatoes & Basil
EVOO & Balsamic Drizzle

Entrée

Petite Pepper Encrusted Filet Mignon
Asparagus, Wild Mushrooms & Shallot Butter

Local Pan Seared Sea Scallops
Scallion Buerre Blanc

Chive & Roquefort Potato Cake

Dessert

Client Provided Cake

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