



CHARLES RIVERBOAT
COMPANY

COASTAL RECEPTION & BUFFET | \$125.00

Passed Hors D'Oeuvres

Lobster Shepard's Pie in a Roasted Red Bliss Potato Cup
Oysters Rockefeller with Spinach & Bacon Served in an Asian Spoon
Petite Beef Wellington with a Horseradish-Tarragon Crème
Tomato, Basil & Mozzarella Skewer with Herb Aioli
New England Clam Chowder Sips with a Fried Clam Garnish
Scallops Wrapped in Maple Glazed Bacon

Stationary Appetizers

Classic Raw Bar
Traditional Poached Jumbo Shrimp
Fresh Shucked New England Oysters & Clams on the Half-Shell
Served with Spicy Cocktail Sauce, Lemon Wedges, Tabasco & Horseradish

Crab Cakes
Pan Seared with a Lemon Aioli and Micro Green Garnish

Kebab Station
Marinated Chicken and Beef Grilled on Bamboo Skewers with Seasonal Vegetables

Dinner Buffet

Artisanal Rolls
Served with Sweet Butter

Classic Caesar Salad
Crunchy Croutons, Shaved Parmesan & Creamy Caesar Dressing

Boiled 1 ¼ Maine Lobster
Drawn Butter

Lemon-Oregano Grilled Chicken Breast
Light Lemon Sauce with Mediterranean Salsa on the side

Mashed Potato Bar
Creamy Yukon Gold Mashed Potatoes



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Dessert

Mini Pastry Display

*Mini Eclairs, Chocolate Dipped Cheesecake Lollipops, Cannoli, Truffles, French Macaroons,
Petite Fours, Fruit Tartlets, ect...*

Coffee and Assorted Teas

*Includes china rentals & Jules Catering service staff
Prices 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*