



CHARLES RIVERBOAT
COMPANY

Suggested Wedding Menus

Prices listed do not include vessel charter rate or bar service





CHARLES RIVERBOAT
COMPANY

OPTION 1- BUFFET MENU | \$75.00

Capacity Recommendations:

Lexington – Maximum of 110 guests

Valiant – Maximum of 50 guests

Cocktail Hour

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

Served with House-Ground Hummus

Satay Display

Sesame-Soy Glazed Chicken with Thai Peanut Sauce

Choice of 4 Passed Hors D'Oeuvres (+\$10)

Choice of 6 Passed Hors D'Oeuvres (+ \$15)

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



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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

See dessert page for additional items

*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*



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OPTION 2 – RECEPTION & STATIONS MENU | \$88.00

Capacity Recommendations:

Lexington – Maximum of 120 guests

Valiant – Maximum of 100 guests

Cocktail Hour

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*

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

Add on Raw Bar (+\$24 pp)

Dinner Stations

Choice of –TWO– of the following

Sushi Station

A Display of Maki Sushi Rolls

Salmon Rolls, Assorted Vegetarian & California Rolls

Served with Ginger, Wasabi & Soy Sauce

Fresh Vietnamese Summer Rolls with Thai Basil Dipping Sauce

Beef & Chicken Satay with Spicy Peanut Dipping Sauce

Wonton Chips with Orange-Ginger Sauce



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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

Slider Station

An Assortment of Miniature Burgers
Charbroiled Beef Burgers, Grilled Chicken Burgers & Mini Veggie Burgers
With Sliced Vermont Cheddar, Pickle-Chips, Ketchup, Dijon Mustard & Mayonnaise

Jules House-Fried Potato Chips with Creamy Roasted Onion Dip

Quesadilla Station

An Assortment of Quesadillas
Apple and Fontina Quesadillas, Spicy Chicken Quesadilla "Cigars",
Portobello Mushroom Quesadillas, Spicy Beef Quesadillas, California Quesadilla with Crab, Goat Cheese & Arugula.
Italian Quesadillas with Prosciutto, Spinach, Roasted Red Pepper, Pesto & Mozzarella

Tortilla Chips with Salsa, Guacamole & Cilantro-Sour Cream ^[L]_{SEP}

Mini Panini Station

An Assortment of Miniature Panini's on Specialty Breads
Classic Reuben on Pumpernickel with Russian Dressing & Pickle Spear, Ham & Brie on Croissant,
Eggplant with Roasted Red Pepper & Mozzarella on Sesame Seed Bread, Turkey, Havarti & Mushroom Pesto on Crusty
Bread, Italian Prosciutto with Spinach, Red Pepper, Pesto & Mozzarella on Focaccia

Jules House-Fried Potato Chips with Creamy Roasted Onion Dip

Dessert

Client Provided Cake
Catering to provide Cake Plates, Forks & Serving Pieces

Coffee & Assortment of Teas

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OPTION 3 – PLATED DINNER | \$105.00

Capacity Recommendations:
Lexington – Maximum of 80 guests
Valiant – Maximum of 50 guests

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

Passed Hors D'oeuvres

Choice of –FOUR– of the following:

Searced 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

Plated Dinner

Assorted Fine Rolls & Parmesan Tuiles
Served with Sweet Butter

Soup Course

New England Clam Chowder
Oyster Crackers

Salad Course

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



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Entrée Course

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

Local Pan Seared Sea Scallops
Scallion Buerre Blanc

Chive & Roquefort Potato Cake

Dessert Course

Client Provided Cake

Catering to provide Cake Plates, Forks & Serving Pieces

Coffee & Assortment of Teas

See dessert page for additional items

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OPTION 4 – NEW ENGLAND CLAMBAKE | \$90.00

Capacity Recommendations:
Lexington – Maximum of 80 guests
Valiant – Maximum of 45 guests

Cocktail Hour

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

Passed Hors D'oeuvres

Choice of –FOUR– of the following:

Searched 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

Add on Raw Bar (+\$24 pp)

Dinner Buffet

Artisanal Rolls
Served with Sweet Butter

Salad

Mixed Field Greens
Tomatoes, Cucumber, Shaved Parmesan, Crunchy Croutons & Herb Vinaigrette

Entrée

Boiled 1 ¼ Maine Lobster
Drawn Butter



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Chicken Kebobs

Marinated Chicken on Bamboo Skewers with Seasonal Vegetables

Sides

Corn on the Cob

Rosemary Roasted Potatoes

EVOO & Sea Salt

Dessert

Client Provided Cake

Catering to provide Cake Plates, Forks & Serving Pieces

Coffee & Assortment of Teas

See dessert page for additional items

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