Portside Reception |$88 Per Person

Price inclusive of catering staff and high end disposable plates and utensils. Upgrade to compostable bamboo for +$5.50pp.

Passed Hors D'oeuvres

Seared Ahi Tuna Rice Cracker *Napa Cabbage Slaw, Yuzu Lime Aioli (gf, df)*

Chicken & Waffles *Honey Hot Sauce & Garlic Aioli*

Vegetable Pot Sticker *Soy Caramel (vegan)*

Stations (Choice of two)

Asian

Chilled Sesame Lo Mein Noodles *(vegan) Served in take out box with Peppers, onions, carrots & ginger scallion vinaigrette*

Ginger Hoisin Pulled Pork Bao *(df) Pickled coleslaw*

Teriyaki Chicken & Broccoli Stir Fry *(gf, df) Scallions & sesame*

Asian Chopped Salad *(vegan) Shredded romaine, purple cabbage, carrots, snap peas, ginger sesame dressing, crunchy noodles*

Slider

Choice of two of the following sliders:

- Angus Beef *Brioche roll, cheddar, bacon, steak sauce aioli*
- Crispy Chicken *Brioche roll, smokey gold sauce, tomato & lettuce*
- Pulled Pork *Brioche roll, house BBQ, pickles*
- Roasted Vegetable B*rioche roll, summer squash, zucchini, red onion, eggplant, (v, vegan option available upon request)*

Homemade Kettle Cooked Potato Chips & Onion Dip *(gf, df)*

South of the Border

Build your own Taco or Bowl

Braised Chicken *(gf, df)*

Fajita Vegetables *(gf, vegan)*

Corn Tortillas *(gf)*, Flour Tortillas, spanish rice *(gf, vegan)* fresh shaved lettuce, Monterey Jack cheese, sour cream, tortilla chips & classic salsa picante *(gf)*

Classic Comfort | +$6pp

Homemade Mac & Cheese *(v) Topped with bread crumbs*

Parmesan Crusted Chicken Tenders *Ketchup, housemade honey mustard*

Caesar Salad *Romaine, croutons, parmesan, creamy Caesar dressing*

Italian | +$7pp

Choice of two of the following pastas:

- Penne & Meatballs *Pomodoro sauce, basil, parmesan*
- Orecchiette *Broccoli rabe, toasted garlic, italian sausage*
- Cheese Tortellini *(v) Spinach, green beans, toasted garlic & heirloom tomatoes*

Bocconcini & Tomato Salad *(gf, v) Fresh mozzarella, baby heirloom tomatoes, olive oil, basil*

Dessert

Warm Chocolate Chip Cookies *(v)*

Add-on options on next page

Menu by Johnny Burke Catering & Events

Prices are designed for a minimum of 25 guests. For parties under 25, additional fees may apply.

Exclusive of 18% administrative fee & 7% MA Tax on food, beverage & administrative fee.

617-621-3001 | www.charlesriverboat.com | sales@charlesriverboat.com

Portside Reception Add-Ons

Price inclusive of catering staff, high end disposable plates & utensils. Upgrade to compostable bamboo +$5.50pp.
Available to be added onto the menu for the full guest count.

Hors D'oeurves

Additional passed Hors D'oeuvre | +$6pp
See full list for offerings

Cheese & Charcuterie Board | +$14pp
Cheeses including parmesan, aged sharp cheddar cubes & herb rolled goat cheese genoa salami, soppressata & chorizo, served with grapes, apricot jam, whole-grain mustard, crackers & crostini

Clam Chowder Station | +$10pp
Served in soup urns with oyster crackers, tobasco & paper soup cups

Mini Lobster Rolls | +$14pp
Light mayo & fresh lobster meat with lettuce on a brioche roll

Beverage Stations

Coffee & Tea Station | +$6pp
Coffee, decaf, hot water & selection of teas served in paper cups with cream, almond milk & sugar

Iced Coffee Bar | +$10pp
Wandering bear cold brew, french vanilla & caramel syrup, sugar & equal packets, half & half, almond milk, plastic cups, lids & straws

Desserts

Assorted French Macarons (gf) | +$3pp

Build-Your-Own Strawberry Shortcake Station | +$9pp
Fresh strawberries, whipped cream, biscuit

Top-Your-Own Cannoli Bar | +$9pp
Mini cannolis with ricotta cream
Top with chocolate chips, sprinkles, pistachios

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