Autumn Harvest Buffet |$78.50 Per Person

Offered September 15 through December 1 only.
Price inclusive of catering staff, chinaware & linen napkins

Passed Hors D'oeuvres

Add additional passed hors d'oeuvres for $5.00pp each

Warm Dates
Bacon wrapped medjool dates & balsamic glaze (gf, df)

Lobster Bisque Shooters
Creamy lobster bisque, chive oil

Brie & Apple Crostini
Rosemary apple chutney & toasted baguette (v)

Stationary Buffet

Fall Harvest Salad
Local greens, roasted delicata, gala apples, feta, spiced pepitas, cider vinaigrette (gf, v)

Prosciutto Wrapped Chicken
Rosemary-lemon marinated chicken breast wrapped with prosciutto and served with slow roasted tomato, served with balsamic chicken jus (gf, df)

Butternut Squash Ravioli
Sage and butternut cream, roasted squash & sweet onion (v)

Heirloom Roasted Carrots
Toasted almonds, fresh herbs (gf, v)

Garlic Roasted Fingerling Potatoes
Rosemary, confit garlic cloves, olive oil (gf, vegan)

Dessert

Warm Apple Blossom
Salted caramel and spiced chantilly cream

Menu Add-Ons

Braised Short Rib *(gf, df)* | $18.00pp
6oz short rib served with sweet potato puree & jus

Coffee & Tea Station | $6.00/pp
Coffee, decaf, hot water & selection of teas served in paper cups, with cream, almond milk & sugar

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