Autumn Harvest Buffet | $72.00 Per Person

Price inclusive of china rentals and linen napkins

Passed Hors D'oeuvres

Warm Dates *(gf)*
bacon wrapped medjool dates stuffed with blue cheese and balsamic

Lobster Bisque Shooters *(gf)*
creamy lobster bisque, chive oil

Sweet Potato and Phyllo *(v)*
whipped maple sweet potato, goat cheese & pickled cranberry

Stationary Buffet

Fall Harvest Salad *(gf, v)*
local greens, roasted delicata, marinated butternut squash, feta, spiced pepitas with a cider vinaigrette

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

Butternut Squash Ravioli *(v)*
sage and butternut cream, roasted squash and sweet onion

Heirloom Roasted Carrots *(gf, v)*
cumin lime labne, toasted almonds, fresh herbs & lemon-herb vinaigrette

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

Dessert

Warm Apple Blossom
salted caramel and spiced chantilly cream

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