Yacht Hope Appetizers | $29 Per Person

All options will be served stationary & room temperature. Portioned and priced for 10 guests. Additional $29pp for guest count over 10. Price inclusive of high-end disposable plates & utensils. One time $90 delivery fee will apply.

Cheese & Charcuterie

Cheeses including parmesan, aged sharp cheddar cubes & herb rolled goat cheese. Meats including genoa salami, soppressata & chorizo. Served with grapes, apricot jam, whole-grain mustard, crackers & crostini

Hummus & Crudité Platter (vegan)

Lemon-garlic hummus served alongside celery, carrots, bell peppers & mini naan

Kettle Cooked Potato Chips (gf, v)

Served with homemade onion dip

Add-On Options

Portioned and priced for 10 guests. Additional per person cost for guest count over 10.

Chilled Jumbo Shrimp | $155

Served with cocktail sauce & lemon. (gf, df)

36 pieces for 10 guests. Additional $15.50pp for guest counts over 10.

Assorted Sushi Rolls | $160

Shrimp California Roll, Salmon Avocado Roll, Spicy Tuna Avocado Roll, Cucumber Avocado Roll. Served with fresh wasabi & soy sauce. (gf, df)

72 pieces for 10 guests. Additional $16pp for guest counts over 10.

Lobster Rolls | $150

Served on toasted brioche, bibb lettuce & cold lobster salad. 1 roll per person.

Add additional rolls for $15 each.

Heirloom Tomato & Burrata Slider | $80

Served with balsamic & arugula (v)

1 slider per person. Add additional sliders for $8 each.

Tenderloin Sliders | $90

Served with pickled red onions, herb mayo & arugula.

1 slider per person. Add additional sliders for $8 each.

Fresh Fruit Platter | $75

Seasonal assortment (gf, vegan)

Additional $7.50pp for guest counts over 10.

Assortment of Cookies & Brownies | $45

Chocolate Chip Cookies

Peanut Butter Reese's Cookies

Homemade Chocolate Brownies

Add additional cookies for $4.50 each.

Menu provided by Johnny Burke Catering and Events.
Exclusive of 18% administrative fee & 7% MA Tax on food, beverage & administrative fee.

Yacht Hope
Cocktail Reception | $50 Per Person

All options will be served room temperature. Priced per person plus one time $775 staffing fee. Price inclusive of high-end disposable plates & utensils. Prices are designed for a minimum of 10 guests.

Stationary Display

Inclusive of high end disposable plates & utensils

Cheese & Charcuterie Board

Cheeses including parmesan, aged sharp cheddar cubes & herb rolled goat cheese. Meats including prosciutto, calabrese, black pepper salami & genoa salami, served with grapes, apricot jam, whole-grain mustard, crackers & crostini

Hummus & Crudite *(vegan)*

Lemon-garlic hummus served alongside celery, carrots, bell peppers & mini naan

Passed Hors D'oeuvres

Choice of 4

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

Mini Tuna Tartare Taco, Avocado, Pickled Slaw, Corn Tortilla *(gf, df)* - (additional $3pp)

Salmon Tartare, Crispy Taro Root, Yuzu Chili Aioli *(gf, df)*

Micro Maine Lobster Roll - (additional $3pp)

Jumbo Shrimp Cocktail Served with Cocktail Sauce *(gf, df)* - (additional $2pp)

Beef Tenderloin Crostini with Horseradish Aioli, Chives, & Toasted Ficelle

Summer Melon Cups with Crispy Prosciutto, Lime & Mint *(gf, df)*

Whipped Feta In Cucumber Cups with Mint & Pistachio *(gf, v)*

Summer Tomato & Mozzarella Toast with Fresh Summer Pesto on Crostini *(v)*

Mini Bruschetta, Dijon Toasted Cashew Cream and Baby Heirloom Tomatoes *(vegan)*

ADD ON OPTIONS FROM APPETIZER MENU CAN ALSO BE ADDED TO COCKTAIL RECEPTION MENU

Menu by Johnny Burke Catering & Event

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

Yacht Hope
Bring Your Own Food

We are happy to allow outside food onboard your event if preferred. Please note the following tips and policies:

- Hope can accommodate picnic style food, but not full service meals.
- Hope does not have a kitchen or refrigeration. All food must come ready to serve. No heating elements are allowed onboard.
- There is one small table for food display that is 5ft x 2ft. Please ensure that items will fit with this space.
- Client must provide all serving items necessary for food service including plates, utensils, napkins, etc.
- All outside food must be provided by a licensed caterer, restaurant, or grocery store. No homemade food is permitted onboard.
- Onboard crew is not responsible for outside food service onboard.
- No deliveries will be accepted by Charles River Boat Company. If food is being delivered, someone from the party must be onsite to meet the delivery.
- All food must come at boarding, no early set up is permitted.
- Charles River Boat Company crew will take care of trash removal at end of event.