Yacht Hope Appetizers | $29 Per Person

Dropped off and set up buffet style. All options will be served stationary & room temperature.
Price inclusive of high-end disposable plates & utensils. Upgrade to compostable bamboo for $5.50pp.
One time $90 delivery fee will apply.

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 & 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

See menu add on page for additional stationary offerings

Yacht Hope Cocktail Reception | $50 Per Person

All options served room temperature. A one time $775 staffing fee will be applied which includes a dedicated onboard chef and server. Price inclusive of high-end disposable plates & utensils. Upgrade to compostable bamboo for $5.50pp.

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)* | +$3pp

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

Micro Maine Lobster Roll | +$4pp

Jumbo Shrimp Cocktail Served with Cocktail Sauce *(gf, df)* | +$3pp

Carne Asada Mini Beef Skewers, Chipotle Aioli *(gf, df)*

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

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

Cucumber Cups w/ Thai Chicken Salad, Mint Basil Chili (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)*

Broccoli Florets, Puffed Rice, Harissa Aioli & Salsa Verde *(gf, vegan)* | +$2pp

Roasted Spiced Heirloom Carrots, everything Spiced Puff Pastry, Harissa Dipping Sauce *(vegan)* | +$2pp

See menu add on page for additional stationary offerings

Menu by Johnny Burke Catering & Events. Prices are designed for a minimum of 10 guests.
Exclusive of 18% administrative fee & 7% MA Tax on food, beverage & administrative fee.

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

Yacht Hope Menu Add-ons

Available to add to any Hope menu. All items served stationary. Portioned and priced for 10 guests. Price inclusive of high-end disposable plates & utensils. Upgrade to compostable bamboo for $5.50pp.

Chilled Jumbo Shrimp *(gf, df)* | +$155
Served with cocktail sauce & lemon.
36 pieces for 10 guests. Additional $15.50pp for guest counts over 10.

Assorted Sushi Rolls *(gf, df)* | +$160
Shrimp California Roll, Salmon Avocado Roll, Spicy Tuna Avocado Roll, Cucumber Avocado Roll. Served with fresh wasabi & soy sauce. 48 pieces for 10 guests. Additional $16pp for guest counts over 10.

Mini 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 *(v)* | +$80
Served with balsamic & arugula
1 slider per person. Add additional sliders for $8 each.

Chipotle Chicken Slider *(df)* | +$100
Chipotle mayo, arugula, tomato, baguette
1 slider per person. Add additional sliders for $10 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 *(gf, vegan)* | +$75
Seasonal assortment
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.

Mediterranean Grain Bowl (gf, vegan) | *+$26pp*
Individually boxed and designed to be added for guests with allergens. Quinoa, seared tofu, arugula, baby tomato, olives, red onion, cucumber & balsamic vinaigrette. Served with chips. No minimum required.

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