

DINNER SELECTIONS

All Dinner Prices based on Four Courses and include Assorted Breads and Rolls, Coffee, Decaffeinated Coffee and Herbal Teas.

A \$75.00 Service Charge applies for events with 15 guests or less.

APPETIZERS

COLD

Chilled Smoked Salmon and Yukon Potato Napoleon on a bed of Arugula with Braised Fennel and Mustard Vinaigrette

Jumbo Shrimp Cocktail

HOT

Artichoke and Mascarpone Ravioli with Oven Roasted Tomato, Asparagus in a Basil Pan Sauce

Butternut Squash Ravioli, Spinach, Roasted Red Peppers, Blue Cheese and Toasted Walnuts

Risotto Cakes with Forest Mushrooms, Red Wine Demi Glace

Seared Polenta Cake, Lemon Caper Aioli and Vegetable Noodles

Fresh Salmon Cake, Lemon Caper Aioli and Vegetable Noodles

Wild Mushroom Strudel, Boursin Cream

Grilled Herb Marinated Shrimp with Lobster Sauce, Parsnip Puree and Fried Leeks

Seared Sea Scallops, Tomato Chive Butter

SOUPS

Golden Potato Leek, Crispy Leek Julienne (Chilled)

Gazpacho (Chilled)

Butternut Squash Soup with Maple Crème Fraiche

Roasted Tomato Basil

Wild Mushroom Consommé

Roasted Pumpkin, Toasted Pumpkin Seeds

Lobster Bisque

{ THE CHARLES HOTEL }
Catering Menu

SALADS

Red Oak and Baby Lettuces with Seasonal Berries, Crispy Fried Leeks, Mandarin Orange Segments;
Champagne Vinaigrette

Napoleon of Sliced Red & Yellow Tomato and Fresh Mozzarella, Mache; Basil Oil and Balsamic Reduction

Red and Green Oak Lettuce, Grilled Shrimp, Asparagus Tips; Sesame Orange Vinaigrette

Baby Spinach, Toasted Apples, Drunken Cranberries, Blue Cheese; Cider Vinaigrette

Mesclun Greens, Toasted Walnuts and Vermont Feta; Dried Cranberry Port Vinaigrette

Bibb and Arugula with Grilled Mushrooms, Leeks and Tomatoes; Sweet Balsamic Vinaigrette

Arugula with Marinated Baby Artichokes and Hearts of Palm

Arugula with Marinated Mozzarella and Roasted Tomatoes, Kalamata Olives; Basil Oil

Baby Spinach, Seasonal Fruit, Spicy Pecans, Vermont Chèvre; Pecan Vinaigrette

ENTRÉES

Pan Roasted Cod, Lemon Oil

Roasted Potatoes and Sautéed Spinach

Seared Salmon, Apple Cider Reduction

Wilted Spinach and Yukon Gold Potato Cake

Seared Herb Crusted Salmon, Citrus Pan Sauce

Lemon Orzo and Asparagus, Roasted Plum Tomato

Grilled Salmon, Lemon Butter Sauce

Black Beans, Roasted Corn, Fennel, Tomato, Braised Spinach

Baked Sole Stuffed with Maine Rock Crabmeat, Lobster Sauce

Whipped Yukon Gold Potatoes and Haricot Vert

Miso Marinated Sesame Coated Sable, Ponzu Vinaigrette

Braised Coriander Lentils and Grilled Asparagus

Seared Halibut, Mango and Papaya Salsa

Served with Braised Greens and Roasted Potatoes

Pepper Crusted Grilled Black Angus New York Sirloin, Pinot Noir Glaze

Blue Cheese Au Gratin Potatoes and Seasonal Vegetables

Grilled Tenderloin, Roasted Garlic Sauce

Caramelized Onion Mashed Potatoes and Oven Baked Tomatoes

Grilled Tenderloin, Cabernet Demi Glace

Root Vegetable Au Gratin and Haricot Vert

Braised Short Ribs, Stewed Vegetables

Sautéed Greens and Mascarpone Polenta

Roasted Duck Breast, Port Wine Demi Glace, Drunken Figs

{ THE CHARLES HOTEL }
Catering Menu

Herb Risotto Cake and Braised Greens
Roasted Rack of Lamb, Marjoram and Smoked Garlic Demi Glace
Horseradish Mashed Potatoes and Haricot Vert and Baby Carrots
Grilled Veal Chop with Morels, Armagnac Demi Glace
Whipped Sweet Potatoes and Garlic Sautéed Spinach

DUET ENTRÉES

Herb Crusted Breast of Chicken, Red Wine Demi Glace &
Grilled Salmon, Beach Plum Glaze
Saffron Mashed Potatoes and Oven Roasted Vegetables
Petite Filet Mignon, Red Wine Demi Glace &
Seared Sea Scallops, Tomato Beurre Blanc,
Yukon Gold Mashed Potatoes and Asparagus
Petite Filet Mignon, Burgundy Demi Glace &
Gulf Shrimp & Seared Sea Scallops on Fresh Rosemary Skewer
Caramelized Onion Mashed Potatoes and Baby Vegetables

CLASSIC DESSERTS

Henrietta's Chocolate Bread Pudding, Caramelized Banana Sauce and Vanilla Ice Cream
Henrietta's Table Individual Pie of the Day
Chocolate Eruption Cake, Vanilla Ice Cream
Seasonal Berry Short Cake, Fresh Whipped Cream
Apple Tart Tartan served with Caramel Ice Cream
Toasty S'mores Tart with Vanilla Ice Cream
Pâté à Choux Ring with Vanilla Bean Pastry Cream and Fresh Berries
Warm Pear, Almond and Brandy Tart with Cinnamon Ice Cream

SPECIALTY DESSERTS (\$5.00 additional per person)

Charles River Swanboats
White Chocolate Swanboats filled with Chocolate Mousse and Fresh Berries
Decorated with an Edible Painting of the Charles River
Fresh Fruit Napoleon
Layers of Puff Pastry, Vanilla Pastry Cream, Fresh Fruit and Blackberry Port Reduction
Topped with Sprig of Fresh Mint

{ THE CHARLES HOTEL }
Catering Menu

Personalized Wedding Dessert:

Heart Shaped Chocolate Cup filled with Chocolate Mousse,
Accompanied with Fresh Berries and a Mini Painter's Palette showing a photo or
personal quote from the Bride & Groom
Harvard Red Velvet Cake accompanied by an Edible Painting of Harvard
Mini Pastry along with Chocolate Dipped Fruits Platter for each Table
Chocolate Swan with Chocolate Mousse
Pecan Petit Four, Caramel Sauce
Fresh Fruit Tart, Mango Coulis

DESSERT TABLE

Chocolate Mousse Cake, Fresh Seasonal Fruit Tarts
Tea Breads, Chocolate Dipped Fruits, Tiramisu,
Boston Cream Cake Tea Cookies, Crème Brûlée, Chocolate Bread Pudding
Selection of Petit Fours, French Pastries and Chocolate Truffles

All Food and Beverage items listed are subject to a 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts
Sales Tax.