

DISPLAYED ITEMS

WARM ARTICHOKE AND SPINACH DIP

Sliced Baguette and Toasted Pita Bread

MARKET VEGETABLES

Buttermilk Herb and Massachusetts Blue Cheese Dip

WARM BAKED BRIE EN CROUTE

Dried and Fresh Fruits, Sliced Country Breads

NEW ENGLAND AND IMPORTED CHEESES

Garnished with Fruits and Berries, Carr's Water Wafers and Sliced Baguettes

BRUSCHETTA DISPLAY

Wild Mushroom, Roma Tomato and Mozzarella, Roasted Red and Yellow Pepper
Asiago Pesto and Roasted Garlic, Olive Tapenade on a Variety of Artisan Breads

MEDITERRANEAN SPREADS

Hummus, Fava Bean Spread and Tabbouleh with Olives
Tomato and Onion served with Pita Bread

TASTE OF TUSCANY

Italian Style Meats and Cheeses, Marinated Olives
Olive Tapenade, Roasted Red Peppers and Artichoke Hummus
With Tuscan and Focaccia Breads, Assorted Infused Olive Oil

VEGETABLE, CHICKEN AND SHRIMP DIM SUM

Presented with Sweet Chili, Scallion Soy Sauce

{ THE CHARLES HOTEL }
Catering Menu

SKEWER DISPLAY

Asparagus wrapped Prosciutto with Lemon Vinaigrette
Mozzarella, Fresh Basil and Sun-dried Tomato
Spicy Shrimp with Herbs and Honey Lime Sauce
Chicken with Pineapple, and Sweet and Sour Mango Sauce

ASSORTED TAPAS

Beef and Vegetable Empanadas, Marinated Olives, Mozzarella with Marinated Tomato and Onion
Chicken Skewers, Sweet and Spicy Chorizo Sausage, Crab Cakes with Remoulade

MEDITERRANEAN DISPLAY

Grilled Vegetables, Hot Peppers, Moroccan marinated and Stuffed Olives
Nicoise Salad, Stuffed Grape Leaves, Hummus, Tabbouleh, Garden Tomatoes
With Buffalo Mozzarella, Grilled Baguette with Tapenade Olive Spread,
Parmesan Carving, Fava Spread with Feta, Pita Bread, Grissini and Lavosh

ARRIBA ARRIBA

Spicy Tomato Queso Dip, Pico De Gallo, Tri-Colored Tortilla Chips
Chicken or Vegetarian Quesadillas
Chipotle Steak Kabob, Roasted Pablano Aioli
Lotus Cup with Chorizo and Jack Cheese

TUSCANY FEAST

Italian Style Meats and Cheese, Marinated Olives
Olive Tapenade, Roasted Red Peppers and Artichoke Hummus
Selection of Bruschetta, Baked Artichoke and Spinach Dip
Buffalo Mozzarella, Tomato and Fresh Basil with Aged Balsamic Reduction
With Tuscan and Focaccia Breads, Assorted Infused Olive Oil

GOURMET CHEESE DISPLAY

Gourmet New England and Imported Cheeses
Fresh Berries and Fruit, Dried Fruits, Parmesan Carving

{ THE CHARLES HOTEL }
Catering Menu

Baked Brie Wheel with Sliced Granny Smith Apples
Assorted Hard Salami and Meats
Moroccan Marinated and Stuffed Olives
Marble and Rustic Breads, Carr's Wafers, Sliced Baguettes
Grissini and Lavosh

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