

{ THE CHARLES HOTEL }

Catering Menu

PREPARED IN THE ROOM

**Requires a chef fee of \$100.00*

NEW ENGLAND RAW BAR (Shucker to Shuck)*

Island Creek Oysters

Wellfleet Littleneck Clams

Jumbo Shrimp

Cracked Crabs and Lobster Tails

(Displayed with traditional accompaniments and shucker to present)

GRIDDLE STATION (Chef to Present)*

Grilled Mozzarella, Sliced Tomato and Basil Pesto On Herb Focaccia

Grilled Cheddar, Sliced Tomato and Applewood Smoked Bacon On Marble Rye

A TASTE OF ITALY (Chef to Prepare)*

Salads:

Traditional Caesar Salad

Fresh Mozzarella, Sliced Tomato & Basil

Pastas: (Please select two of each)

Roasted Eggplant Triangoli

Penne

Roasted Butternut Squash and Amaretto Ravioli

Artichoke and Mascarpone Agnolotti

Spinach Gnocchi

Fresh Egg Gemelli

Tri-Color Cheese Tortellini

Sauces:

Parmesan Butter

Fresh Tomato Basil

Pesto

Sun-dried Tomato, Broccoli Rabe and Asiago Cream

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Roasted Garlic, Extra Virgin Olive Oil and Toasted Pine Nuts

Roasted Red Pepper Sauce

Wild Mushroom Cream

(All Served with Pine Nuts, Sun-dried Tomatoes, Roasted Peppers, Tomatoes, Mushrooms, Fresh Herbs, Shaved Parmesan, Freshly Cracked Pepper and Garlic Bread)

Enhance your pasta station with seafood: (please select two)

Scallops, Shrimp or Calamari

VEGETARIAN STATION (Chef to Prepare)*

A Sauté of Forest Mushrooms over Crispy Herb Risotto Cakes

Creamy Polenta with Fresh Tomatoes, Asparagus Tips, Herbs and Parmesan Cheese

SMASHED POTATO BAR

Yukon Gold and Sweet Mashed Potatoes

Toppings Include: Sour Cream, Tomato, Scallions, Applewood Smoked Bacon Crumbles, Broccoli, Parmesan, Cheddar Cheese, Caramelized Onions, Chives, Sweet Cream Butter and Truffle Oil

BALSAMIC MARINATED LAMB CHOPS (Chef to Carve)*

Seared to order with Sweet Chili, Mango, Aged Soy and Garlic Aioli Sauces

TASTE OF ASIA (Chef to Prepare)*

To Be Displayed:

Assorted Sushi Rolls, Sashimi & Nigiri, Wasabi, Pickled Ginger and Soy Steamed Vegetarian, Chicken and Pork Shu Mai, Sweet Chili, Garlic Chili, and Soy Sauce

Prepared by chef:

Hand Rolled Vegetarian Asian Spring Rolls

Lettuce Wraps with Spicy Chicken, Glass Noodles and Shiitake Mushrooms

SEAFOOD STATION (Chef to Prepare)*

(Please select three)

To Be Displayed:

Grilled Calamari Salad

Mussels in White Wine, Garlic and Tomato



Catering Menu

Steamed Split Lobster Tails Garnished with Garlic Crostini

Prepared by Chef:

Pan Seared Sea Scallops in Lime and Cilantro

Crab Cakes with Red Pepper Aioli

Shrimp Scampi

All served with Steamed Rice

ASSORTED SUSHI

California, Tuna, Salmon and Vegetarian Rolls

Tuna and Salmon Nigiri

Pickled Ginger, Wasabi and Scallion Soy Sauce

To be displayed passed or

Made to order by an Authentic Sushi Chef

FROM THE CARVING TABLE (Chef to Carve)*

Served with Silver Dollar Rolls

Roasted Breast of Turkey with Traditional Stuffing

Cranberry Chutney and Pan Gravy

Stuffed Breast of Chicken with Spinach, Sun-dried Tomatoes and Mozzarella

Red Wine Demi Glace

Lightly Peppered Sirloin of Beef with Assorted Mustards and Horseradish Cream

Classic Roasted Peking Duck in Crepes with Spring Vegetables

Hoisin Sauce and Scallion Brushes

Soy and Balsamic Rack of Lamb with Roasted Pepper Relish

Roasted Tenderloin of Beef on Grilled Focaccia

Arugula Pesto, Marinated Olive Spread, Creamy Horseradish

Stone Ground Mustard and Sun-dried Tomato Spread

Loin of Lamb, Braised Spinach, and Wild Mushrooms wrapped in Phyllo Pastry

Madeira Wine Demi Glace

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