

HARVARD SQUARE BUFFET

All Dinner Selections include Assorted Breads and Rolls, Coffee, Decaffeinated Coffee and Herbal Teas

A Fee of \$100.00 per Chef will apply. A 50-guest minimum applies.

FIRST COURSE

Seasonal Greens with Buffalo Mozzarella, Sun-dried Tomato Vinaigrette

Baby Spinach with Mandarin Oranges, Raspberries, Raspberry Vinaigrette

Display of Grilled Vegetables with Vermont Goat Cheese, Basil Olive Oil

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

PASTAS

A Chef will Sauté (Please select two pastas)

Wild Mushroom Ravioli with Artichoke Hearts, Fresh Herbs in Roasted Red Pepper Cream Sauce, Parmesan Cheese

Butternut Squash Ravioli with Parmesan Butter, Fresh Herbs

Cheese Tortellini with Pesto

Penne with Fresh Tomato Basil, Roasted Eggplant, Fresh Herbs and Parmesan

Orecchiette with Roasted Eggplant Cream and Sun-dried Tomatoes, Fresh Herbs and Parmesan Cheese

HOT ENTRÉES

Searched Halibut with Artichokes, Fennel and Tomatoes

Roasted Game Hens, Garlic Sauce, Mushroom Barley

A Chef will Carve

Lightly Peppered Sirloin of Beef with Assorted Mustards and Fresh Horseradish Cream

DESSERTS

Sliced Fresh Fruits and Berries

Crème Brûlée

Lemon Meringue Tart

Flourless Chocolate Torte, Blackberry Coulis, Chocolate Shavings, Berries

{ THE CHARLES HOTEL }
Catering Menu

German Chocolate Torte

All Food and Beverage items listed are subject to a 14% Gratuity, 7% Taxable Administrative Fee and 5% Massachusetts Sales Tax.