

{ THE CHARLES HOTEL }

Catering Menu

ELIOT BRUNCH BUFFET

All Brunch Selections include Jim's Organic Brewed Coffee, Decaffeinated Coffee & Harney & Sons Fine Teas. Minimum of 25 guests.

COLD BREAKFAST SELECTIONS

Chilled Fruit Juices
Sliced Fresh Fruit and Berries
A Selection of Bagels with Assorted Cream Cheeses
Breakfast Bakeries with Butter and Fruit Preserves

HOT BREAKFAST SELECTIONS

Cinnamon French Toast with Warm Vermont Maple Syrup
Poached Eggs on Harrington Ham and English Muffin with
Chive Hollandaise

ACCOMPANIMENTS

Breakfast Potatoes
Asparagus
Applewood Smoked Bacon and Sausage

SALADS

Grilled Asparagus with Roasted Red Peppers and Lemon Aioli
Spinach Salad with Shaved Fennel & Baby Shrimp, Champagne Vinaigrette
Sliced Tomato and Mozzarella, Marinated Olives and Extra Virgin Olive Oil

ENTRÉES

Grilled Chicken with Mango & Papaya Relish
Seared Halibut with Roasted Tomato Coulis
Chef's Selection of Seasonal Accompaniments

CARVING STATION

Mustard Herb Crusted Sirloin of Beef
Presented with Fresh Horseradish Cream and Stone Ground Mustard
All carved items are displayed with Home Baked Rolls and Sweet Butter. Please allow four ounces per guest.

OMELETTE STATION (\$100.00 Chef Fee)

Omelets prepared with Farm Fresh Organic Eggs or Eggbeaters with fillings to include Tomatoes, Scallions, Mushrooms, Peppers, Cheddar, Swiss & Feta Cheese, Steamed Broccoli and Diced Country Ham

ENHANCE YOUR BRUNCH WITH BEVERAGE SERVICE

THE CHARLES EYE OPENER

{ THE CHARLES HOTEL }
Catering Menu

Bartender preparing drinks to order with our freshest ingredients. (After 11AM on Sundays)
Classic Bloody Mary, Mimosa, Bellinis

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