

THE CHARLES HOTEL

HARVARD SQUARE



BANQUET MENU

One Bennett Street · Cambridge, MA 02138 · www.charleshotel.com



Sean-Micheal Lizotte

EXECUTIVE CHEF

Our farm-to-table cuisine is prepared by Chef Sean Lizotte. He specializes in seasonal, local cuisine and personally ensures your guests receive high quality meals in the privacy of your event space.

Chef Lizotte studied culinary arts at Johnson and Wales University and has been at the Charles Hotel for over 18 years in multiple culinary roles before becoming the Executive Chef.

Over his 30-year career, Chef Lizotte has been working with local purveyors of New England seafood and meat.



Danny Angelopolus

PASTRY CHEF

Chef Angelopolus has been with The Charles Hotel for over 20 years and has a reputation for making splendid confections. Chef Angelopolus specializes in freshly baked American classic desserts, cakes and breads featuring local and seasonal farm fresh ingredients.

Chef Angelopolus is a graduate of Johnson and Wales University. He furthered his culinary studies at the Notter School of Pastry Arts and French Pastry School.



BANQUET MENU

table of CONTENTS

Breakfast Buffets	1
Breakfast Buffet Enhancements	2
Plated Breakfasts	2
Morning Conference Refreshments	3
Brunch Buffets	4
Small Luncheon Buffets	5
Luncheon Buffets	6
Small Plated Luncheons	8
Plated Luncheons	9
Afternoon Conference Refreshments	11
Small Dinner Buffets	12
Dinner Buffets	13
Plated Dinners	14
Reception	17
Reception Stations	18
Beverage Service	21

breakfast BUFFETS

*Buffets include freshly brewed coffee, decaffeinated coffee, fine teas and chilled fruit juices.
Maximum service time of 90 minutes.*

THE CONTINENTAL

Sliced Fresh Fruits and Berries
Breakfast Pastries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

AN EGGCELLENT BUFFET

Sliced Fresh Fruits and Berries
Breakfast Pastries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses
Scrambled Eggs with Fine Herbs

EGGCELLENT ADD-ONS

Applewood Smoked Bacon
Pork or Chicken Sausage
Breakfast Potatoes

HARVARD SQUARE BUFFET

(minimum of 25 guests)

Cold Breakfast Selections

Sliced Fresh Fruits and Berries
Breakfast Pastries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

Hot Breakfast Selections

Cranberry Cinnamon French Toast, Warm Maple Syrup
Poached Eggs, Smoked Pork Loin on an English Muffin, Chive Hollandaise
Substitute Smoked Salmon

Accompaniments

Breakfast Potatoes
Applewood Smoked Bacon
Pork or Chicken Sausage

Omelet Station

Omelets prepared with Farm Fresh Eggs or Egg Whites
Tomatoes, Scallions, Broccoli, Mushrooms, Peppers, Diced Ham
Cheddar, Swiss and Feta Cheeses

*A service charge of \$150.00 applies to events with 15 guests or less.
All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.*

breakfast buffet ENHANCEMENTS

WAFFLE, PANCAKE or FRENCH TOAST STATION

(minimum of 25 guests)

Waffles, Pancakes or Cranberry Cinnamon French Toast
Fresh Berries, Whipped Cream and Warm Vermont Maple Syrup

OMELET STATION

(minimum of 25 guests)

Omelets prepared with Farm Fresh Eggs or Egg Whites
Tomatoes, Scallions, Broccoli, Mushrooms, Peppers, Diced Ham
Cheddar, Swiss and Feta Cheese

plated breakfast SELECTIONS

Plated breakfasts include freshly brewed coffee, decaffeinated coffee and fine teas.

VEGETABLE QUICHE

Breakfast Pastries with Butter and Fruit Preserves *(served family style)*
Sliced Fresh Fruits and Berries
Quiche with Seasonal Vegetables and Roasted Plum Tomatoes
Applewood Smoked Bacon or Sausage
Freshly Squeezed Orange and Grapefruit Juices

EGGS BENEDICT

Breakfast Pastries with Butter and Fruit Preserves *(served family style)*
Poached Eggs and Smoked Pork Loin on an English Muffin,
Chive Hollandaise and Asparagus
Freshly Squeezed Orange and Grapefruit Juices
Substitute Smoked Salmon

A service charge of \$150.00 applies to events with 15 guests or less..

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conference REFRESHMENTS

Maximum service time of 90 minutes.

MORNING BREAK SELECTIONS

Individual Yogurts
Individual Cold Cereals with Milk
Whole Fresh Fruit
Hard Boiled Eggs (peeled & chilled)
Homemade Granola Bars with Shortbread Crust,
Granola, Nuts, Caramelized Brown Sugar and Butter
Homemade Breakfast Breads
Homemade Granola with Nuts, Honey and Plain Yogurt
Steel Cut Oatmeal with Dried Fruits, Nuts,
Brown Sugar and Honey
Bagels with Plain and Chive Cream Cheese
Sliced Fresh Fruits and Berries
88 Acres Seed and Oat Bars (v, gf, nut free)
Freshly Baked Croissants and Muffins with
Butter and Fruit Preserves
Seasonal Mini Fruit Turnovers
Scrambled Egg with Cheddar Cheese
and Sliced Tomato on English Muffin
Flour Tortilla with Scrambled Eggs, Chorizo,
Cheddar Cheese, Onions, Peppers and Salsa
Freshly Cut Fruits with Plain Yogurt, Fruit Purées
and Chocolate Sauce
Seasonal Quiche
Smoked Salmon and Traditional Accompaniments

BEVERAGES

Smoothie Yogurt Drinks
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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brunch BUFFETS

Buffets include freshly brewed coffee, decaffeinated coffee, fine tea and chilled fruit juices.

Maximum service time of 90 minutes.

CREATE YOUR OWN BUFFET

(minimum of 25 guests)

Cold Breakfast Selections

Sliced Fresh Fruits and Berries

Breakfast Pastries with Butter and Fruit Preserves

Bagels with Plain and Chive Cream Cheeses

Hot Breakfast Selections

(select two)

Cranberry Cinnamon Bread French Toast with Warm Vermont Maple Syrup

Pancakes with Warm Vermont Maple Syrup

Poached Eggs, Smoked Pork Loin on an English Muffin, Chive Hollandaise Sauce

Poached Eggs Florentine, Hollandaise Sauce

Scrambled Eggs with Fine Herbs

Accompaniments

Breakfast Potatoes

Applewood Smoked Bacon

Pork or Chicken Sausage

Salads

Roasted Tomatoes and Grilled Eggplant with Marinated Mozzarella

Marinated Artichoke and Hearts of Palm Salad

Spinach with Roasted Pears, Crispy Pancetta, Shaved Parmesan and Balsamic Vinaigrette

Entrées

(select one)

Roasted Statler Chicken Breast, Caramelized Shallot Demi-Glace

Grilled Chicken, Lemon Caper Butter Sauce

Pan-Seared Chicken, Sun-Dried Tomato Olive Relish

Grilled Salmon, Dried Fruit Chutney

Seared Halibut, Tomato, Artichoke Fennel Broth

Herb Crusted Salmon, Citrus Pan Sauce

Chef's Seasonal Accompaniments to Compliment Entrée

Carving Station

Slow Roasted Sirloin, Horseradish Cream and Stone Ground Mustard (4 oz. per guest)

Silver Dollar Rolls with Sweet Cream Butter

Omelet Station

Omelets prepared with Farm Fresh Eggs or Egg Whites

Tomatoes, Scallions, Broccoli, Mushrooms, Peppers, Diced Ham Cheddar, Swiss and Feta Cheeses

Dessert

Petit Fours, Mini Pastries, Dipped Fruits and Chocolate Truffles

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small luncheon BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.

Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

Maximum service time of 90 minutes.

CABOT HOUSE BUFFET

Soup of the Day

Mixed Baby Field Greens with Roasted Cherry Tomatoes, Feta, Croutons and Buttermilk Herb Dressing

Grilled Chicken with Sautéed Wild Mushrooms and Roasted Garlic Demi-Glace *(gf)*

White and Wild Rice Medley

Seasonal Vegetables *(gf)*

Bowtie Pasta tossed with Sun-Dried Tomatoes, Arugula, Black Olives, Fresh Herbs and EVOO

Chocolate Cream Pie and Seasonal Cheesecake

LONGY BUFFET

Soup of the Day

Romaine Lettuce with Cherry Tomatoes, Cucumbers and Red Onions, Lemon Herb Vinaigrette

Grilled Salmon, Sorrel Butter Sauce *(gf)*

Roasted Corn and Black Bean Succotash *(gf)*

Herb Risotto-Stuffed Yellow Peppers with Roasted Tomato Coulis *(gf)*

Flourless Chocolate Cake and Key Lime Pie with Meringue

FOGG BUFFET

Soup of the Day

Grilled Marinated Seasonal Vegetables

Chilled Poached Salmon with Tomato, Cucumber and Red Onion Relish on Baby Field Greens *(gf)*

Chilled Grilled Chicken with Roasted Corn Salsa over Romaine Lettuce *(gf)*

Assortment of Dessert Parfaits and Fresh Fruit Tarts

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luncheon BUFFETS

Beverages include freshly brewed coffee, decaffeinated coffee and fine teas. Maximum service time of 90 minutes.

GOURMET DELI BUFFET

(minimum of 25 guests)

Accompaniments

Soup of the Day

Baked Kettle Chips (lightly salted, BBQ, salt & vinegar)

Salads

(select three)

Traditional Caesar Salad

Baby Field Greens, Julienned Vegetables, Cherry Tomatoes, Balsamic Vinaigrette and Buttermilk Herb Dressing

Tomato, Cucumber and Red Onion Salad

Traditional Cole Slaw

Baby Tri-Colored Potato Salad with Tomato, Scallions, Bacon Vinaigrette

Roasted Red Skin Potato Salad, Tri-Colored Peppers, Red Onions, Capers, and Balsamic Vinaigrette

Tri-Color Tortellini, Vermont Feta, Sun-dried Tomato and Kalamata Olives, Sweet Basil Vinaigrette

Penne Pasta, Cherry Tomatoes, Artichoke Hearts, Pine Nuts, and Herb Vinaigrette

Marinated Fruit Salad

Enhancements

Tuna Salad, Chicken Salad with Grapes and Walnuts, or

Chopped Egg Salad

Sliced Grilled Chicken

Hot Orecchiette Pasta with Wheat Berries, Wild Mushrooms,

Roasted Corn and Asparagus

Baked Penne with Mozzarella,

Tomatoes and Parmesan

Chef' Special Baked Macaroni and Cheese,

Buttered Herb Crumb Topping

Pre-made Gourmet Sandwiches

(select three)

Grilled Chicken Caesar Wraps

Chicken Salad with Grapes, Walnuts and Seasonal Greens on Multi Grain Bread

Grilled Marinated Chicken with Roasted Corn Relish, Cilantro Aioli and Red Leaf Lettuce on a Kaiser Roll (df)

Roast Turkey, Vermont Cheddar, Carrot, Apple and Cabbage Slaw, Baby Greens and Lemon Chive Aioli on Multigrain

House Roast Beef with Chèvre and Arugula, Charred Tomato and Onion Jam on Sourdough Bread

Italian Meats with Roasted Red Peppers, Provolone Cheese, Pesto and Romaine Lettuce on a Kaiser Roll

Marinated Mozzarella, Sliced Tomatoes, Cucumbers, Red Onions, Balsamic Aioli and Seasonal Greens on Multigrain

Grilled Marinated Vegetable Wraps with Hummus (df)

Traditional Lobster Salad with Bibb Lettuce on Brioche (df)

Smoked Salmon, Tomatoes, Red Onion, Watercress, and Lemon Caper Aioli on Rye

Desserts

(select two)

New England Apple Crumb Tart with Ice Cream

Fresh Fruit Tart with Shortbread Crust and Vanilla Bean Custard

Taza Chocolate Cream Pie with Fresh Whipped Cream and Roasted Cocoa Nibs

Boston Cream Pie with Diplomat Cream, Chocolate Ganache and Chocolate Shavings

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luncheon BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.
Maximum service time of 90 minutes.

NEW ENGLAND BUFFET

(minimum of 25 guests)

Soup

Traditional Clam Chowder with Oyster Crackers *(contains pork)*

Salads

Roasted Beet and Fennel Salad on Arugula with Chèvre Cheese
Boston Bibb and Spinach with Blueberries, Orange and Grapefruit Segments, Spicy Pecans, Pecan Vinaigrette

Entrées

New England Baked Scrod, Lemon and Grapeseed Oil
Yankee Pot Roast with Traditional Pan Sauce
Vegan Shepherd's Pie *(gf)*

Accompaniments

Roasted Red Skin Potatoes
Seasonal Vegetables

Dessert

Strawberry Shortcake Parfaits
Boston Cream Pie

NORTH END BUFFET

(minimum of 25 guests)

Soup

Tuscan Bean and Vegetable *(v, gf)*

Salads

Traditional Caesar Salad
Sliced Tomatoes and Buffalo Mozzarella with Pesto *(gf)*
Grilled Balsamic Marinated Mushrooms, Roasted Red Peppers and Artichoke Hearts *(vegan, gf)*

Entrées

Penne with Grilled Broccolini, Roasted Red Peppers,
Fresh Basil and EVOO
Grilled Chicken, Mushroom Marsala Sauce *(gf)*
Grilled Swordfish with Sun-Dried Tomato, Olive and Fennel Relish *(gf)*

Accompaniments

Ratatouille *(vegan, gf)*
Herb Risotto Cakes, Red Wine Demi-Glace *(gf)*

Dessert

Tiramisu Parfait, Ricotta-filled Cannoli, Biscotti and Panna Cotta

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luncheon BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.

Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

Maximum service time of 90 minutes.

CREATE YOUR OWN BUFFET

(minimum of 25 guests)

Soup

Soup of the Day

Salads

(select two)

Marinated Fruit Salad

Grilled Marinated Seasonal Vegetables

Traditional Caesar Salad

Boston Bibb and Spinach with Blueberries, Orange and Grapefruit Segments, Spicy Pecans, Pecan Vinaigrette

Field Greens, Roasted Tomatoes, Black Olives, Feta, Creamy Olive Dressing and Lemon Herb Vinaigrette

Baby Potatoes with Green Beans, Cherry Tomatoes and Black Olives

Bowtie Pasta with Tri-Color Peppers and Prosciutto, Herb Vinaigrette

Entrées

(select two)

Roasted Breast of Chicken, Mushroom Marsala Sauce (gf)

New England Baked Scrod, Lemon and Grapeseed Oil

Grilled Hanger Steak, Roasted Red Pepper Relish (gf)

Seared Spiced Rubbed Salmon, Pineapple Salsa (gf)

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

Vegan Shepherd's Pie (v, gf)

Accompaniments

(select two)

Seasonal Vegetable Medley

Asparagus

Roasted Cauliflower

Broccolini

Soft Polenta

Steamed Rice

Whipped Yukon Gold Mashed Potatoes

Roasted Red Skin Potatoes

Dessert

(select two)

Boston Cream Pie with Diplomat Cream, Chocolate Ganache and Chocolate Shavings

New England Apple Crumb Tart with Ice Cream

Seasonal Fruit Crumble with Vanilla Ice Cream

Classic Crème Caramel with Fresh Berries

Seasonal Cheesecake with Fresh Whipped Cream

Flourless Chocolate Truffle Cake with Chocolate Shavings

Fresh Fruit Tart with Shortbread Crust and Vanilla Bean Custard

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small plated LUNCHEON

*Plated luncheons include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.
Maximum service time of 90 minutes.*

Entrées

(select one)

Romaine Salad with Rotisserie Chicken or Pan Seared Salmon
Mixed Greens Salad with Rotisserie Chicken or Pan Seared Salmon
Chopped Salad
Roast Chicken Club with Baked Kettle Chips
Chef's Choice of Quiche of the Day with a Side Salad

Dessert

(select one)

Henrietta's Chocolate Bread Pudding with Rum Caramelized
Bananas and Vanilla Ice Cream
Pie of the Day with Vanilla Ice Cream
Seasonal Cheesecake

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plated LUNCHEON

Prices are based on three course plated lunch and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

FIRST COURSE *(select one soup or salad)*

Chilled Soups

Creamy Potato with Crispy Leeks

Gazpacho with Cilantro Cream

Hot Soups

Country Vegetable and Bean with Pesto

New England Clam Chowder with Oyster Crackers

Roasted Tomato, Cumin and White Bean with
Homemade Croutons

Creamy Broccoli and Cheddar

Salads

Traditional Caesar Salad

Baby Spinach, Roasted Plum Tomatoes, Shaved Fennel,
Kalamata Olives and Lemon Herb Vinaigrette

Baby Spinach, Roasted Apples, Drunken Cranberries,
Blue Cheese and Apple Cider Vinaigrette

Mixed Baby Field Greens, Roasted Cherry Tomatoes,
Feta Cheese, Croutons and Buttermilk Herb Dressing

ENTRÉES

By Earth

Wild Mushroom Ravioli with Arugula,
Shallot Cream, Roasted Plum Tomatoes,
Asiago Cheese

Herb Risotto-Stuffed Yellow Pepper,
Tomato Pan Sauce,
Braised Greens *(gf)*

By Air

Grilled Balsamic Chicken Breast,
Sun-Dried Cherry Demi-Glace *(gf)*,
Butternut Squash Purée and Seasonal Vegetable

Grilled Chicken, Dried Fruit Chutney *(gf)*
Herb Risotto Cake and Seasonable Vegetable

By Sea

Grilled Salmon, Lemon Butter Sauce *(gf)*
Sautéed Mushrooms, Asparagus Tips
and Braised Greens

Grilled Swordfish, Sun-Dried Tomato
and Olive Relish *(gf)*
Sautéed Zucchini and Yellow Squash

By Land

Grilled Hanger Steak, Roasted Corn Salsa *(gf)*
Red Skin Mashed Potato and Seasonal Vegetables

Grilled Sirloin Steak *(gf)*
Potato and Mushroom Ragout and Sautéed Spinach

*A service charge of \$150.00 applies to events with 15 guests or less.
Individual priced entrées are based on 6 oz. per individual portion. When selecting a choice of 2 entrées, the higher priced menu item prevails for all entrées.
All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.*

plated LUNCHEON

*Prices are based on three course plated lunch and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.*

DESSERTS

(select one)

Plated

Vanilla Cheesecake Tart with Fresh Strawberries

Key Lime Tart with Italian Meringue and Mango Purée

Fresh Fruit Tart, Fruit Coulis

Decadent Flourless Chocolate Torte, Fresh Whipped Cream

Chocolate Butterscotch Tart, Roasted Cocoa Nibs

Served in Parfait Glasses

Lemon Mousse Parfait and Fresh Raspberries

Fresh Berries, Sabayon and Honey Whipped Cream

Taza Chocolate Pudding with Whipped Cream and Cocoa Nibs

Maple Panna Cotta with Candied Walnuts

Chocolate Mocha Brownie Mousse Parfait

Farmers Custard with Fresh Berries and Whipped Cream

Tiramisu Parfait, Mascarpone Cream and Chocolate Shavings

Seasonal Berry Shortcake Parfait

Banana Cream Parfait

Carrot Cake Parfait

All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.

conference REFRESHMENTS

Maximum service time of 90 minutes.

AFTERNOON BREAK SELECTIONS

Kettle Chips (lightly salted, BBQ, salt & vinegar)
Assortment of Homemade Biscotti
Homemade Cookies
Chocolate Fudge Brownies, Butterscotch Blondies
and Cream Cheese Brownies
Lemon Raspberry Linzer Bars
Whoopie Pies with Fresh Cream Filling
Crispy Corn Tortilla Chips with Pico de Gallo
and Guacamole
Gourmet Chocolate Covered Pretzels
88 Acres Seed and Oat Bars (v, gf, nut free)
Homemade Granola Bars with Shortbread Crust
Gourmet Cranberry Nut Mix
Freshly Cut Fruits with Plain Yogurt, Fruit Purées
and Chocolate Sauce
Market Vegetables, Buttermilk Herb Dip and Hummus
Hummus and Tabbouleh with Olives, Baby Carrots,
Tomatoes and Cucumbers, Pita Chips
Petit Fours, Mini Pastries, Chocolate Dipped Fruit
and Chocolate Truffles
Tea Sandwiches
New England and Imported Cheeses with
Fruits and Berries, Crackers and Sliced Baguettes

BEVERAGES

Assorted Soft Drinks (Coke, Diet Coke, Coke Zero,
Sprite, Ginger Ale)
Sparkling and Still Mineral Waters
Bottled Iced Tea and Lemonade
LaCroix Enhanced Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

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small dinner BUFFETS

Buffers include multigrain harvest rolls, cranberry nut rolls, sliced sourdough bread.

Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

Maximum service time of 90 minutes.

CAMBRIDGE PORT BUFFET

Salad

Spinach with Cherry Tomatoes, Artichoke Hearts, Red Onions and Balsamic Vinaigrette

Entrées

Pan-Seared Salmon, Red Wine Butter Sauce *(gf)*

White and Wild Rice Medley, Seasonal Vegetables

Bowtie Pasta tossed with Sun-Dried Tomatoes, Arugula, Black Olives, Fresh Herbs and EVOO

Dessert

Seasonal Fruit Tartlets and Chocolate Butterscotch Parfaits

MOUNT AUBURN BUFFET

Salad

Field Greens with Roasted Tomatoes and Garlic Croutons, Cracked Peppercorn and Parmesan Dressing

Entrées

Pot Roast, Traditional Pan Sauce *(gf)*

Yukon Gold Mashed Potatoes, Seasonal Vegetables

Seared Polenta Cakes with Ratatouille *(gf)*

Dessert

Chocolate Angel Cake with Mixed Berries and Banana Cream Parfaits

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dinner BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls, sliced sourdough bread.

Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

Maximum service time of 90 minutes.

HARVARD SQUARE BUFFET

(minimum of 25 guests)

Salad

Baby Spinach with Raspberries and Mandarin Oranges,
Raspberry Vinaigrette *(gf)*

Grilled Vegetables with Vermont Goat Cheese, Basil Oil *(gf)*

Entrées

Pan-Seared Halibut with Potato, Mushroom and
Spinach Ragout *(gf)*

Grilled Chicken with Roasted Tomato, Artichoke and
Fennel Broth *(gf)*

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

An Assortment of Bruschetta ~

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

Carving Station *(\$150.00 chef fee)*

Roasted Tenderloin of Beef, Mustards and
Fresh Horseradish Cream *(gf)*

Dessert

Sliced Fresh Fruits and Berries

Henrietta's Chocolate Bread Pudding with
Rum Caramelized Bananas and Vanilla Ice Cream

Fresh Fruit Tart

Chocolate Dipped Fruits, Tea Cookies and Crème Brulee *(gf)*

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dinner BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls, sliced sourdough bread.

Beverages include freshly brewed coffee, decaffeinated coffee and fine teas. Maximum service time of 90 minutes.

CREATE YOUR OWN BUFFET

(minimum of 25 guests)

Soup

(select one)

New England Clam Chowder (contains pork)

Lobster Bisque

Roasted Tomato Cumin with White Beans (gf, df)

Butternut Squash (gf)

Garden Vegetable (gf)

Salads

(select three)

Baby Spinach with Seasonal Fruit, Vermont Chèvre, Spicy Pecan Vinaigrette

Tortellini Salad with Kalamata Olives and Roasted Tomatoes

Bowtie Pasta with Artichoke Hearts, Sundried Tomato and Lemon

Herb Vinaigrette

Chopped Romaine with Tomatoes, Cucumbers, Red Onions, Olives and Feta, Herb Vinaigrette

Haricot Vert and Roasted Red Peppers, Toasted Hazelnut Vinaigrette

Roasted Tomatoes and Grilled Eggplant with Marinated Mozzarella

Accompaniments

(select two)

Butternut Squash Puree ▪ Steamed Asparagus

Roasted Brussel Sprouts ▪ Haricot Vert and Baby Carrots

Roasted Root Vegetables ▪ Rice Medley ▪ Yukon Gold Mashed Potatoes

Traditional Potato Gratin ▪ Roasted Red Bliss Potatoes

**all are gluten-free*

Entrées

(select three)

By Earth

Wild Mushroom Ravioli with Roasted Red Peppers, Arugula and Fresh Herbs, Asiago Cream

Seared Roasted Polenta Cake with Seasonal Vegetables and Braised Greens, Tomato Coulis

By Sea

Seared Salmon with Dried Fruit Chutney (gf, df)

Seared Halibut with Sundried Tomato, Olive and Fennel Relish (gf, df)

By Air

Roasted Herb Chicken, Whole Grain Mustard Pan Sauce (gf)

Grilled Balsamic Chicken, Sundried Cherry Demi-Glace (gf, df)

By Land

Roasted Spice Rubbed Pork Loin, Pineapple Relish (gf, df)

Grilled Hanger Steak, Mustard Demi, Crispy Shallots (gf, df)

Dessert

(select three)

Fresh Fruit Tart with Shortbread Crust and Vanilla Bean Custard

Henrietta's Chocolate Bread Pudding, Rum Caramelized Bananas and Vanilla Ice Cream

Seasonal Cheesecake with Fresh Whipped Cream

Vanilla Bean Crème Brûlée (gf)

New England Apple Cranberry Strudel with Vanilla Ice Cream

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plated DINNER

Prices are based on three course plated dinner and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

FIRST COURSE

(select one soup, salad or appetizer)

Soups

- Chilled Gazpacho with Cilantro Cream *(gf)*
- Country Vegetable and Bean with Pesto *(gf)*
- Fire Roasted Tomato with Crème Fraiche and a Crispy Basil Leaf *(gf)*
- Lobster Bisque with Chive Crème Fraiche
- Roasted Pumpkin with Cinnamon Crème Fraiche and Toasted Pumpkin Seeds *(gf)*

Salads

- Baby Spinach with Roasted Apples, Drunken Cranberries, Blue Cheese and Cider Vinaigrette *(gf)*
- Mesclun Greens with Toasted Walnuts, Feta Cheese and Dried Cranberry Port Vinaigrette *(gf)*
- Boston Bibb and Spinach with Spicy Pecans, Blueberries, Orange and Grapefruit Segments, Pecan Vinaigrette *(gf)*
- Mesclun Greens with Roasted Cherry Tomatoes, Feta Cheese, Grilled Garlic and Herb Crostini, Buttermilk Herb Dressing

Appetizers

By Earth

- Butternut Squash Ravioli with Sautéed Spinach, Roasted Red Peppers, Blue Cheese and Toasted Walnuts
- Crispy Herb Risotto Cake with Sautéed Mushrooms and Red Wine Demi-Glace *(gf)*
- Napoleon of Sliced Red and Yellow Tomatoes, Mozzarella, Micro Greens, Basil Oil and Balsamic Reduction *(gf)*

By Sea

- Grilled Herb Marinated Shrimp with Lobster Sauce, Parsnip Purée and Fried Leeks
- Pan-Seared Sea Scallops over Braised Greens with Tomato Butter *(gf)*

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plated DINNER

Prices are based on three course plated dinner and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

SECOND COURSE

By Air

Grilled Balsamic Chicken,
Sun-Dried Cherry Demi-Glaze (gf)
Herb Risotto Cake,
Seasonal Vegetables

Pan-Seared Chicken, Lemon Caper Butter Sauce (gf)
Roasted Red Skin Potatoes and Seasonal Vegetables

By Sea

New England Baked Scrod, Lemon Chive Butter Sauce
Roasted Red Skin Potatoes and Seasonal Vegetables

Seared Salmon, Dried Fruit Chutney (gf)
Seasonal Vegetables and Rice Medley

Seared Halibut, Chive Butter Sauce
Seasonal Vegetables and Roasted Potatoes

By Land

Braised Barbeque Rubbed Short Ribs,
Pan Sauce (gf),
Seasonal Vegetables and Vermont Cheddar Polenta

Grilled Sirloin Steak, Pinot Noir Glaze (gf),
Blue Cheese Au Gratin Potatoes,
Seasonal Vegetables

Grilled Tenderloin, Roasted Garlic Sauce (gf),
Caramelized Onion Mashed Potatoes,
Seasonal Vegetables

Roasted Rack of Lamb,
Rosemary Infused Demi-Glaze (gf),
Roasted Potatoes and Seasonal Vegetables

Vegan Entrées

Roasted Corn and Quinoa Cake, Tomato Coulis,
Braised Greens and Sautéed Seasonal Vegetables

Herb Risotto-Stuffed Yellow Pepper,
Tomato Coulis, Braised Greens and
Seasonal Vegetables

Seasonal Grain Bowl with Miso Vinaigrette

DUET ENTRÉES

Grilled Herb Marinated Chicken,
Lemon Butter Sauce (gf) with Seared Halibut,
Sun-Dried Tomato, Olive and Fennel Relish (gf),
Yukon Mashed Potatoes and Seasonal Vegetables

Petite Filet Mignon, Burgundy Demi-Glaze (gf)
and Shrimp and Seared Sea Scallops, Lemon Butter (gf),
Caramelized Onion Mashed Potatoes,
Seasonal Vegetables

Petite Filet Mignon, Red Wine Demi-Glaze (gf)
and Steamed Lobster Tail, Caviar Cream Sauce
Roasted Potatoes and Seasonal Vegetables

A service charge of \$150.00 applies to events with 15 guests or less. When selecting a choice of 2 entrées, the higher priced menu item prevails for all entrées.
Individual priced entrées are based on 8 oz. per individual portion. Duet entrées are based on two 4 oz. per individual portion.
All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.

plated DINNER

*Prices are based on three course plated dinner and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.*

THIRD COURSE

Desserts

(select one)

Chocolate Ganache Cake, Mixed Berries and Whipped Cream *(gf)*

Seasonal Shortcake with Mixed Berries and Vanilla Cream, Viola Flowers

Henrietta's Chocolate Bread Pudding with Rum Caramelized Bananas and Vanilla Ice Cream

Upside Down Pineapple Cake, Raspberries and Vanilla Ice Cream

Chocolate Espresso Cup, Vanilla Cream and Cocoa Dust *(gf)*

Swan Tart with Strawberry Compote and Valrhona Vanilla Mousse

Chocolate Eruption Cake, Rum-Infused Vanilla Sauce, Salted Caramel Ice Cream and Chocolate Shavings

Roasted Apple Spice Cake, Maple-Infused Apples, Candied Pecans, Cinnamon Ice Cream and Apple Cider Reduction

Carrot Cake Cheesecake, Pineapple and Carrot Reduction, Candied Carrot Crumble and Spiced Cream

Seasonal Fruit Crostata, Candied Almonds and Vanilla Ice Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

ENHANCEMENTS

DESSERT TABLE

Dessert Parfaits, Seasonal Tartlets, Vanilla Bean Crème Brûlée, Tea Breads, Cookies, Brownies, and Valrhona Chocolate Dipped Fruits
Henrietta's Chocolate Bread Pudding with Rum Caramelized Bananas and Vanilla Ice Cream

Fresh Fruit Crisp with Whipped Cream

Individual Boston Cream Pies

GOURMET COFFEE STATION

Silver Coffee Service presented with Raw Sugar, Cinnamon Sticks

Shaved Chocolate, Chantilly Cream and Orange Zest

Almond, Hazelnut and Vanilla Flavored Syrup

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RECEPTION

CHILLED HORS D'OEUVRES

By Earth

Watermelon, Basil and Feta Cheese Skewer *(gf)*

Grilled Baby Potatoes with Tapenade *(gf, v)*

Roasted Plum Tomato with Fresh Mozzarella and Pesto on a Crostini

Grilled Marinated Mushroom Cup stuffed with Vegetable Quinoa *(gf, v)*

Deviled Eggs *(gf)*

By Sea

Poached Shrimp, Spicy Cocktail Sauce on a Cucumber Wheel *(gf, df)*

Seared Tuna with Celeriac and Pickled Ginger Slaw on a Crispy Wonton *(df)*

Chilled Lobster Salad Roll *(df)*

By Air

Grilled Chicken with Mango Salsa on a Crispy Tortilla *(gf, df)*

Smoked Duck with Cranberry and Pear Chutney on Pumpkin Bread *(df)*

By Land

Grilled Beef Tenderloin on a Garlic Crostini with Tapenade *(df)*

Grilled Beef Tenderloin with Roasted Corn Salsa on a Crispy Tortilla *(gf, df)*

HOT HORS D'OEUVRES

By Earth

Indian Samosa *(df, v)*

Spinach and Feta in Phyllo

Vegetarian Spring Rolls, Sweet Chili Sauce *(df, v)*

Crispy Potato Pancake, Sour Cream and Apple Chutney

Butternut Squash Arancini

Gourmet Miniature Grilled Cheese Sandwiches

By Sea

Crab Cakes, Spicy Remoulade *(df)*

Grilled Spiced Shrimp, Lime Aioli *(gf, df)*

Scallops Wrapped with Bacon *(gf, df)*

By Air

Tandoori Chicken Skewer, Cilantro Sauce *(gf, df)*

Chicken and Lemongrass Potstickers, Sweet Chili Sauce *(df)*

By Land

Cheese Steak Spring Roll with Spicy Tomato Aioli

Beef Wellington *(df)*

Balsamic Marinated Baby Lamb Chops *(gf, df)*

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RECEPTION

DISPLAYS

Warm Artichoke and Spinach Dip
with Sliced Baguettes and Pita Chips

Market Vegetables
with Caramelized Onion and
Massachusetts Blue Cheese Dip

Baked Brie En Croute
with Toasted Almonds, Raspberries, Dried and
Fresh Fruits, Sliced Baguettes

New England And Imported Cheeses
with Fruits and Berries, Crackers and
Sliced Baguettes

Mediterranean Spreads
Hummus, Tabbouleh, Olives, Baby Carrots,
Tomatoes and Cucumbers, Pita Chips

Bruschetta
Wild Mushroom, Roma Tomato and Mozzarella,
Roasted Peppers, Pesto and Roasted Garlic,
Olive Tapenade on a Variety of Artisan Breads

Taste Of Tuscany
Italian Style Meats and Cheeses, Marinated Olives,
Tapenade, Roasted Red Peppers, Artichoke Hummus
with Sliced Ciabatta and Focaccia Breads,
Infused Olive Oil

Assorted Sushi
(100 pieces minimum)
California, Tuna, Salmon and Vegetarian Rolls
Tuna and Salmon Nigiri
Pickled Ginger, Wasabi and Scallion Soy Sauce

Grilled Flatbreads
Grilled Chicken with Applewood Smoked Bacon, Pesto,
Caramelized Onions and Gouda

Three Cheese, Marinara

Roasted Tomato with Spinach, Kalamata Olives
and Fresh Mozzarella

Pot Stickers
Vegetable, Chicken and Shrimp Pot Stickers with Sweet Chili
and Scallion Soy Sauce

Skewer Display
Prosciutto-Wrapped Asparagus with Roasted Red Pepper Aioli
Marinated Cherry Mozzarella with Roasted Tomatoes
Spicy Grilled Shrimp with Lime Aioli
Sesame Chicken Skewer with Orange Ginger Sauce

Mediterranean Display
Grilled Vegetables, Hot Peppers,
Moroccan Marinated and Stuffed Olives,
Nicoise Salad, Stuffed Grape Leaves, Hummus,
Tabbouleh, Garden Tomatoes with Marinated
Fresh Mozzarella, Grilled Baguette with Tapenade,
Parmesan Carving, Pita Chips

Gourmet Cheese Display
New England and Imported Cheeses with
Fresh Berries and Dried Fruits, Parmesan Carving,
Baked Brie En Croute with Toasted Almonds and Raspberries,
Italian Style Dried and Cured Meats, Moroccan Marinated and
Stuffed Olives, Crackers, Cranberry Nut Bread, Ciabatta and
Sliced Baguettes

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reception STATIONS

NEW ENGLAND RAW BAR

Island Creek Oysters
Wellfleet Littleneck Clams
Jumbo Shrimp
Lobster Tails
(displayed with traditional accompaniments)

SEAFOOD STATION

(minimum of 25 guests)

(select three)

Grilled Calamari Salad
Mussels in White Wine and Garlic Sauce
Pan-Seared Sea Scallops with Lime Cilantro
Crab Cakes with Traditional Tartar Sauce
Shrimp Scampi
Steamed Split Lobster Tails with Garlic Crostini

Served with Steamed Rice

ASSORTED SUSHI

(made to order by an authentic sushi chef)

California, Tuna, Salmon and Vegetarian Rolls
Tuna and Salmon Nigiri
Pickled Ginger, Wasabi and Scallion Soy Sauce

A TASTE OF ITALY

(minimum of 25 guests)

Salads

Traditional Caesar Salad
Garden Tomatoes with Marinated Fresh Mozzarella

Pastas

(select two)

Mushroom Ravioli
Roasted Butternut Squash Ravioli
Tri-Color Cheese Tortellini
Penne
Bowtie

Sauces

(one sauce per pasta selection)

Fresh Tomato Basil
Roasted Garlic, Extra Virgin Olive Oil
Pesto
Mushroom Cream Sauce
Roasted Red Pepper Cream Sauce

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

Enhancements

Scallops or Shrimp

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reception STATIONS

SLIDERS STATION

(minimum of 25 guests)

An Assortment of Sliders, Featuring All Beef, All Beef with Cheese, and Salmon Varieties

Lettuce, Tomato, Onion and Pickles

Ketchup, Mustard, Lemon Caper Aioli and Avocado Lime Aioli

Regular and Gluten Free Buns

Rosemary Thyme Fries

VEGETARIAN STATION

(minimum of 25 guests)

A Sauté of Mushrooms over Crispy Herb Risotto Cakes

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

THE CARVING TABLE

(minimum of 25 guests)

Served with Silver Dollar Rolls

Roasted Breast of Turkey with Traditional Stuffing, Cranberry Chutney and Pan Gravy

Lightly Peppered Sirloin of Beef with Assorted Mustards
Horseradish Cream

Soy and Balsamic Rack of Lamb with
Roasted Red Pepper Relish and Roasted Garlic Aioli

Roasted Tenderloin of Beef on Grilled Focaccia
Arugula Pesto, Marinated Olive Spread,
Horseradish Chive Cream Stone Ground Mustard
and Sun-Dried Tomato Spread

DESSERT DISPLAY

Dessert Parfaits, Seasonal Tartlets, Vanilla Bean Crème Brûlée, Tea Breads, Cookies, Brownies, and Valrhona Chocolate Dipped Fruits

Henrietta's Chocolate Bread Pudding with Rum Caramelized Bananas and Vanilla Ice Cream

Fresh Fruit Crisp with Whipped Cream

Individual Boston Cream Pies

GOURMET COFFEE STATION

Silver Coffee Service presented with Raw Sugar, Cinnamon Sticks

Shaved Chocolate, Chantilly Cream and Orange Zest

Almond, Hazelnut and Vanilla Flavored Syrup

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beverage SERVICE

Maximum beverage service time is 5 hours.

HOSTED BAR *(charged on consumption)*

SELECT LIQUORS

Vodka: New Amsterdam
Gin: Bombay
Rum: Bacardi
Tequila: Camarena Silver

Scotch: Dewar's White Label
Rye: Old Overholt
Bourbon: Four Roses

PREMIUM LIQUORS

Vodka: Tito's
Gin: Tanqueray
Rum: Mount Gay
Tequila: Camarena Reposado

Scotch: Dewar's 12 yr
Rye: Rittenhouse
Bourbon: Jack Daniel's

LUXURY LIQUORS

Vodka: Grey Goose
Gin: Bombay Sapphire
Rum: Myers's
Tequila: Patron Silver

Scotch: Glenlivet 12 yr
Rye: Bulleit
Bourbon: Maker's Mark

CORDIALS

Amaretto
Baileys Irish Cream
Grand Marnier

Kahlua
B&B
Sambuca

COGNACS

Courvoisier VSOP
Rémy Martin VSOP

MARTINIS

Select Premium Luxury

DOMESTIC AND IMPORTED BEER

Bud Light,
Amstel Light,
Smuttnose Finest Kind IPA,
Stella Artois
Fiddlehead IPA,
Athletic Brewing Free Wave Hazy IPA (NA)
Down East Cider

ASSORTED

Soft Drinks
Sparkling or Still Mineral Waters
Fruit Juice

HOURLY BAR PACKAGE

Includes wine selections noted on wine list *, beer selections, classic martinis, mineral waters, juices and soft drinks. Cordials and Cognacs are additional and charged on consumption.

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beverage SERVICE

Bar set up of \$150.00 per 75 guests. Maximum beverage service time is 5 hours.

CHARLES HOTEL SPECIALTY BARS

PLATINUM MARTINI BAR

Grey Goose Vodka and Bombay Sapphire Gin Martinis served with Traditional Garnishes and Rimmed Glasses

Chocolate, Cosmopolitan, Espresso, Green Apple, Lemon Drop, Pomegranate, Tangerine, Watermelon

THE CHARLES EYE OPENER

Classic Bloody Marys, Mimosas and Bellinis

WINES BY THE BOTTLE

Sparkling Wines and Champagne

Bollicini Prosecco, Brut, Italy *(select)

Maison Willm, Brut Blanc de Blanc, Alsace *(premium)

Mumm, California, Brut Prestige *(luxury)

Mumm, California, Brut Rosé *(luxury)

Gloria Ferrer, Blanc de Blancs, Carneros

Nicolas Feuillatte, Brut, Champagne, France

White Wines

Ca'Stele, Pinot Grigio, Latisana, Friuli *(select)

William Hill, Chardonnay, California *(select)

La Crema, Chardonnay, Monterey *(premium)

Fournier Pere & Fils, Sauvignon Blanc, France *(premium)

Matanzas Creek, Sauvignon Blanc, Napa *(luxury)

Joseph Drouhin Mâcon-Villages, Chardonnay, Burgundy, France *(luxury)

Red Tail Ridge, Dry Riesling, Finger Lakes NY *(luxury)

Sonoma-Cutrer, Chardonnay, Monterey

Patz and Hall, Chardonnay, Sonoma Coast

Rosé Wine

Château de Campuget, Costières-de-Nîmes Rosé, Rhone, France *(premium)

Red Wines

Astica, Malbec, Argentina *(select)

Shadow Ridge, Cabernet Sauvignon, California *(select)

William Hill, Cabernet Sauvignon, Central Coast *(premium)

Mac Murray, Pinot Noir, Central Coast *(premium)

Ernesto Catena "Tahuan", Malbec, Mendoza, Argentina *(premium)

Erath Vineyards "Resplendent", Pinot Noir, Oregon *(luxury)

Clos de los Siete, Malbec / Cab / Merlot, Argentina *(luxury)

Alexander Valley Vineyards, Cabernet Sauvignon, *(luxury)

Allegrini, "Palazzo della Torre", Veneto, Italy

Talbott Vineyards, "Kali-Hart" Pinot Noir, Monterey

Markham Vineyards, "Six Stack, Merlot, North Coast *(luxury)

Trefethen, "Eschol" Red Blend, North Coast

Justin Vineyards, Cabernet Sauvignon, Paso Robles

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THE CHARLES HOTEL
HARVARD SQUARE

One Bennett Street Cambridge, MA 02138 www.charleshotel.com