

BRUNCH BUFFETS

HARVARD SQUARE BUFFET (*minimum of 25 guests*)

\$49.00pp

COLD BREAKFAST SELECTIONS

Chilled Fruit Juices
Sliced Fresh Fruits and Berries
Breakfast Bakeries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

HOT BREAKFAST SELECTIONS

French Toast Stuffed with Seasonal Fruit and Cream Cheese, Vermont Maple Syrup
Poached Eggs and Smoked Pork Loin on English Muffin, Chive Hollandaise

Substitute Smoked Salmon

Additional \$2.00pp

ACCOMPANIMENTS

Breakfast Potatoes
Asparagus
Applewood Smoked Bacon
Sausage

OMELET STATION (*\$150 chef fee*)

Omelets prepared with Farm Fresh Eggs or Eggbeaters
Tomatoes, Scallions, Broccoli, Mushrooms, Peppers, Diced Ham, Cheddar, Swiss and Feta Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

CHARLES SQUARE BUFFET (*minimum of 25 guests*)

\$59.00pp

COLD BREAKFAST SELECTIONS

Chilled Fruit Juices
Sliced Fresh Fruits and Berries
Breakfast Bakeries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

SALADS

Bulgur Wheat Salad on Arugula
Grilled Vegetable Display
Marinated Artichoke and Hearts of Palm Salad
Mixed Baby Field Greens with Roasted Red and Yellow Bell Peppers, Herb Vinaigrette

HOT ENTRÉES

Roasted Chicken, Caramelized Shallot Demi-Glace
Grilled Salmon, Dried Fruit Chutney

ACCOMPANIMENTS

Whole Roasted Red Skin Potatoes tossed with Rosemary
Sautéed Green Beans tossed with Tarragon and Toasted Almonds

OMELET STATION (*\$150.00 chef fee*)

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

DESSERT

Petit Fours, Mini Pastries, Dipped Fruits and Chocolate Truffles
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

All Food and Beverage is subject to 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax

BRUNCH BUFFETS

NEW ENGLAND BUFFET *(minimum of 25 guests)*

\$67.00pp

COLD BREAKFAST SELECTIONS

Chilled Fruit Juices
Sliced Fresh Fruits and Berries
Breakfast Bakeries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

HOT BREAKFAST SELECTIONS

Cinnamon Bread French Toast, Vermont Maple Syrup
Poached Eggs and Smoked Pork Loin on English Muffin, Chive Hollandaise

ACCOMPANIMENTS

Breakfast Potatoes
Asparagus
Applewood Smoked Bacon
Sausage

SALADS

Grilled Marinated Mushrooms and Asparagus Tips, Roasted Red Peppers on Arugula
Spinach with Roasted Pears, Crispy Pancetta and Shaved Parmesan, Balsamic Vinaigrette
Roasted Tomatoes and Grilled Eggplant with Marinated Mozzarella

ENTRÉES

Grilled Chicken, Champagne and Shallot Cream Sauce
Seared Halibut with Tomato, Artichoke and Fennel Broth

Rice and Lentil Medley
Sautéed Seasonal Squash Tossed with Fine Herbs

CARVING STATION *(\$150.00 chef fee)*

Herb Crusted Sirloin, Horseradish Cream and Stone Ground Mustard *(4 oz. per guest)*
Silver Dollar Rolls and Sweet Cream Butter

OMELET STATION *(\$150.00 chef fee)*

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

DESSERT

Petit Fours, Mini Pastries, Dipped Fruits and Chocolate Truffles
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

THE CHARLES EYE OPENER *(offered after 11am on Sundays)*

Classic Bloody Marys, Mimosas and Bellinis

\$12.00 per drink

All Food and Beverage is subject to 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax

BRUNCH BUFFETS

CREATE YOUR OWN BUFFET (*minimum of 30 guests*)

\$72.00pp

COLD BREAKFAST SELECTIONS

Chilled Fruit Juices
Sliced Fresh Fruits and Berries
Breakfast Bakeries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

HOT BREAKFAST SELECTIONS

(select one)

Cinnamon Bread French Toast, Vermont Maple Syrup
Waffles with Fruit Compotes, Vermont Maple Syrup
Cheese filled Crepes with Fruit Compotes

(select one)

Poached Eggs and Smoked Pork Loin on English Muffin, Chive Hollandaise
Poached Eggs Florentine, Shallot Cream
Quiche with Seasonal Vegetables and Meats

ACCOMPANIMENTS

Breakfast Potatoes Asparagus Applewood Smoked Bacon Sausage

SALADS

(select three)

Grilled Marinated Mushrooms and Asparagus Tips with Roasted Red Peppers on Arugula
Roasted Tomatoes and Grilled Eggplant with Marinated Mozzarella
Marinated Artichoke and Hearts of Palm Salad
Mixed Baby Field Greens with Roasted Red and Yellow Bell Peppers, Herb Vinaigrette
Spinach with Roasted Pears, Crispy Pancetta and Shaved Parmesan, Balsamic Vinaigrette
Bulgur Wheat Salad on Arugula

ENTRÉES

(select one)

Grilled Chicken, Champagne and Shallot Cream Sauce
Roasted Chicken, Caramelized Shallot Demi-Glace
Grilled Chicken, Lemon Caper Butter Sauce
Pan Seared Chicken, Sundried Tomato Olive Relish

(select one)

Grilled Salmon, Dried Fruit Chutney
Seared Halibut, Tomato, Artichoke Fennel Broth
Herb Crusted Salmon, Citrus Pan Sauce
Crab Stuffed Sole, Sorrel Butter Sauce

Chef's Selection of Seasonal Accompaniments to Compliment Entrée Selections

CARVING STATION (\$150.00 chef fee)

(select one)

Herb Crusted Sirloin, Horseradish Cream and Stone Ground Mustard (4 oz. per guest)
Pork Loin Stuffed with Braised Spinach, Shallots and Apricots, Red Wine Demi-Glace
Citrus Rubbed Leg of Lamb, Rosemary Jus

Silver Dollar Rolls and Sweet Cream Butter

OMELET STATION (\$150.00 chef fee)

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

DESSERT

Petit Fours, Mini Pastry, Dipped Fruits and Truffles
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

All Food and Beverage is subject to 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax