

CREATE YOUR OWN BUFFET

All Luncheon Selections include Coffee, Decaffeinated Coffee and Herbal Teas.

A \$75.00 service charge applies for events with 15 guests or less.

SOUPS (Please select one)

Soup du Jour

Gazpacho

Roasted Tomato Cumin and White Bean Soup

New England Clam Chowder

SALADS (Please select two)

Roasted Ratatouille Salad

Baby Spinach, Seasonal Fruit, Vermont Chèvre and Sweet Maple Pecan Vinaigrette

Orzo Pasta, Sun-dried Tomato, Kalamata Olives, Pesto Dressing

Trilogy of Potatoes tossed in Applewood Bacon Vinaigrette

Buckwheat Noodle Salad with Scallions, Diced Tomatoes, Herbed Vinaigrette

Mache, Red Oak, Seasonal Berries, Citrus Vinaigrette

Green Beans with Shaved Fennel, Oranges, and Toasted Almonds

HOT ENTRÉES (Please select two)

Grilled Chicken, Lemon Butter Caper Sauce

New England Baked Scrod, Lemon and Grapeseed Oil

Grilled Hanger Steak with Mustard Demi Glace, Crispy Fried Shallots

Seared Salmon, Whole Grain Mustard Sauce

Artichoke and Mascarpone Ravioli, Roasted Tomato and Asparagus Tips, Basil Pan Sauce

ACCOMPANIMENTS (Please select two)

Chef's Selection of Seasonal Vegetables

Butternut Squash Puree

Asparagus

Roasted Cauliflower

{ THE CHARLES HOTEL }
Catering Menu

Soft Polenta

Steamed Rice

Whipped Yukon Gold Mashed Potatoes

Roasted Red Skin Potatoes

DESSERTS (Please select two)

Boston Cream Pie

New England Apple Pie with Ice Cream

Seasonal Fruit Crisp

Crème Caramel with Fresh Berries

Vanilla Cheesecake with Fresh Strawberries

Decadent Flourless Chocolate Torte

Fresh Fruit Tart

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