

CREATE YOUR OWN DINNER BUFFET

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

A 50-guest minimum applies

SOUPS (Please select one)

New England Clam Chowder
Roasted Tomato Cumin with White Beans
Butternut Squash, Maple Crème Fraiche
Wild Mushroom
Yukon Gold Potato with Vermont Chèvre

SALADS (Please select three)

Baby Spinach, Seasonal Fruit, Vermont Chèvre, Spicy Pecan Vinaigrette
Tortellini Salad with Kalamata Olives and Roasted Tomatoes
Orzo, Sun-dried Tomato and Pesto
Arugula, Fennel and Roasted Asparagus
Ratatouille Salad

ACCOMPANIMENTS (Please select two)

Oriental Vegetables
Butternut Squash
Haricot Vert
Sugar Snap Peas with Red Pepper
Grilled Asparagus
Roasted Red Bliss Potatoes
Horseradish Mashed Potatoes
Sweet Potatoes
Fresh Herb Rice

HOT ENTRÉES (Please select three)

Seared Salmon with Apple Cider Reduction
Fresh Herb Marinated Chicken with Roasted Red Pepper Sauce

{ THE CHARLES HOTEL }
Catering Menu

Pan Fried Monkfish with Tomato Pepper Relish
Grilled Balsamic Chicken, Sun-dried Cherry Demi Glace
Roasted Pork Loin Stuffed with Spinach and Apricots, Port Wine Demi
Wild Mushroom Ravioli with Fresh Tomato Basil Sauce
Grilled Hanger Steak, Mustard Demi, Crispy Shallots

DESSERTS (Please select three)

Crème Brûlée
Triple Berry Tart with Blackberry Coulis
Chocolate Mousse Torte with Marsala and Raspberry Coulis
Tiramisu
Crème Caramel with Fresh Berries

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