

THE CHARLES DELI BUFFET

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

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

SOUP

Soup du Jour

SALADS (Please select three)

Artichoke Hearts, Hearts of Palm and Red Onion Salad
Grilled Marinated Mushrooms and Asparagus Tips with Roasted Red Peppers on a bed of Arugula
Tri-Color Tortellini, Vermont Feta, Sun-dried Tomato and Kalamata Olives, Sweet Basil Vinaigrette
Mixed Baby Field Greens, Balsamic Vinaigrette and Buttermilk Herb Dressing
Penne Pasta, Tomatoes, Roasted Corn, Pine Nuts and Arugula Pesto
Roasted Red Bliss Balsamic Potato Salad

SANDWICH BUFFET

Assorted Sandwiches Pre-made (Please select four)
Grilled Vegetable Wraps
Grilled Marinated Portobello Mushroom with Arugula Pesto, Brie, Roasted Red Peppers, Red Leaf Lettuce
on Marble Rye
Chicken Caesar Wraps
Grilled Chicken Salad with Grapes and Walnuts, Pommery Mustard on Raisin Nut Bread
Grilled Spice Rubbed Chicken with Pablano Aioli, Fire Roasted Red Peppers and Red Leaf Lettuce on Challah
Bread
House Roasted Turkey Breast with Lemon Chive Aioli, Alfalfa Sprouts and Red Leaf Lettuce on Cranberry
Nut Bread
House Roasted Beef with Sun-dried Tomato Aioli, Brie and Arugula on Olive Bread
Smoked Ham with Honey Mustard, Vermont Gouda, Roasted Pears and Red Leaf Lettuce on Sour Dough
Bread
Italian Meats with Pesto on Baguette

OR:

SANDWICH DISPLAY

Make Your Own Sandwiches:
A Display of Deli Meats and Cheese to Include:
Sliced Roast Beef, Corned Beef, Turkey, Ham, and Salami, Cheddar, Swiss and Provolone Cheeses
Deli Accompaniments:
Assorted Breads, Rolls and Condiments, Black Olive Mayonnaise, Pesto Crème Fraiche,
Traditional Mayonnaise, Horseradish Sour Cream, Whole Grain Mustard, Pickles,
Marinated Olives, Lettuce, Tomatoes and Red Onion, Kettle Chips

DESSERTS (Please select two)

{ THE CHARLES HOTEL }
Catering Menu

New England Apple Pie with Ice Cream
Fresh Fruit Tart
Chocolate Banana Cream Pie
Boston Cream Pie

ENHANCE YOUR DELI BUFFET:

Bowls of Tuna, Chicken, or Egg Salad
Orecchiette Pasta with Wheat Berries, Wild Mushrooms, Roasted Corn, and Asparagus
Baked Penne with Mozzarella, Tomatoes, and Parmesan
Chef's Special Baked Macaroni and Cheese

GRIDDLE STATION (Requires a Chef Fee of \$100.00)

Grilled Herb Focaccia with Mozzarella, sliced Tomato and Basil Pesto
Grilled Marble Rye with Cheddar, sliced Tomato and Applewood Smoked Bacon

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