



Catering Menu

PLATED LUNCHEON SELECTIONS

All Luncheon prices based on three courses and include Assorted Breads and Rolls, Coffee, Decaffeinated Coffee and Herbal Teas.

A \$75.00 Service Charge applies for events with 15 guests or less.

FIRST COURSE (Please select choice of Soup or Salad)

SOUPS

Chilled:

Honeydew Melon, Mint Crème Fraiche (Summer)

Strawberry, Citrus Crème Fraiche (Summer)

Golden Potato, Crispy Leeks

Gazpacho

Watermelon Gazpacho (Summer)

Fresh Pea

Hot:

Soup du Jour

Yukon Gold Potato Soup, Vermont Chèvre

Country Vegetable and Bean Soup

New England Clam Chowder

Butternut Squash, Maple Crème Fraiche (Fall and Winter)

Roasted Pumpkin, Toasted Pumpkin Seeds (Fall and Winter)

SALADS

Traditional Caesar Salad

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

Arugula, Radicchio, Yellow Pear Tomatoes, Chèvre, Toasted Pine Nuts, Balsamic Vinaigrette

Red and Green Oak, Grilled Shrimp, Asparagus Tips, Sesame Orange Vinaigrette

Baby Spinach, Toasted Apples, Drunken Cranberries, Blue Cheese, Apple Cider Vinaigrette

Red Oak and Endive, Toasted Pistachios, Vermont Chèvre, Farmer's Crouton, Cabernet Vinaigrette

ENTRÉES

Cold Selections:

Whole Roasted Tomato Stuffed with Bulger Wheat Salad over Mesclun Greens with Asparagus, Marinated Artichoke Hearts, Lemon Herb Vinaigrette

Grilled Spice Rubbed Chicken, with Roasted Pablano Aioli Served with Black Bean, Corn and Chayote Salad over Hearts of Romaine

{ THE CHARLES HOTEL }

Catering Menu

Grilled Salmon with Tomato, Cucumber and Red Onion Relish over Mesclun Greens
Roasted Sliced Sirloin with Artichoke Hearts, Cherry Tomatoes, Capers and a Dijon Vinaigrette over Baby Spinach Radicchio

Chilled Lobster with a Citrus Vinaigrette over Mache served with a Carrot and Celeriac Slaw

Hot Selections:

Vegetarian: Orecchiette Pasta, Tomatoes, Broccoli Rabe, Vermont Chèvre

Shiitake Mushrooms and Grilled Focaccia

Grilled Balsamic Chicken Breast, Sun-dried Cherry Demi Glace

Butternut Squash Puree

Grilled Chicken, Corn Salsa, Redskin Mashed Potatoes

Grilled Salmon, Lemon Butter Sauce

Sautéed Forrest Mushrooms and Asparagus Tips over Braised Greens

Grilled Swordfish, Sun Dried Tomato and Olive Relish

Sautéed Zucchini and Yellow Squash

Grilled Hanger Steak, Smoked Tomato and Fennel Relish

Warm Potato Salad, Asparagus

Grilled Black Angus Steak over Potato and Mushroom Ragout

Sautéed Spinach

LUNCHEON DESSERTS

Triple Berry Tart, Blackberry Port

Vanilla Cheesecake Tart with Fresh Strawberries

Crème Caramel and Fresh Berries

Key Lime Tart and Mango Puree

Triple Chocolate Mousse Torte, Crème Anglaise and Chocolate Sauce

Fresh Fruit Tart

Amaretto Cheesecake and Cherry Compote

Decadent Flourless Chocolate Torte, Blackberry Port Reduction

Trio of Fresh Fruit Sorbet

PRE-SET DESSERTS

Seasonal Mousse Parfait

Fresh Berries and Sabayou

Lemon Mousse Parfait

Farmers Custard and Fresh Berries

Coconut Cream Parfait

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