

THE CHARLES HOTEL

Contact the Sales & Catering Office
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Holiday
Party Package
2024

The Charles Hotel Holiday Party Package Includes:

- Choice of Five Passed Hors d'Oeuvres
- Choice of One Reception Display
- Three Dinner Stations:
 - Taste of Italy
 - Seafood Station
 - Carving Station
- Holiday Desserts
- Silver Coffee Service
- Choice of One Seasonal Sipper



PRICING

\$145.00 per person

Price subject to 15% Gratuity, 8% Taxable Administrative Fee and 7% Sales Tax

\$10 self-parking and \$15 valet parking

And ask about our Holiday Group Guestroom Rate!



HORS D'OEUVRES

Your choice of *five*

CHILLED

Roasted Plum Tomato with Fresh Mozzarella and Pesto on a Crostini
Dried Apricot with Massachusetts Blue Cheese and a Spicy Pecan (gf)
Smoked Salmon with Bibb Lettuce on a Rye Toast Point
Poached Shrimp with House Made Cocktail Sauce (gf)
Thai Chicken Salad on a Cucumber Round (gf)
Smoked Duck with Cranberry and Pear Chutney on Pumpkin Bread
Grilled Beef Tenderloin on a Garlic Crostini with Tapenade

HOT

Spinach and Feta in Phyllo
Butternut Squash Arancini
Vegetable Spring Rolls, Sweet Chili Sauce (v)
Crab Cakes, Spicy Remoulade
Scallops Wrapped with Bacon (gf)
Tandoori Chicken Skewer, Cilantro Sauce (gf)
Miniature Beef Wellington

DISPLAYS

Your choice of *one* display

GOURMET CHEESE DISPLAY

New England and Imported Cheeses with Fresh Berries and Dried Fruits,
Baked Brie En Croute with Toasted Almonds and Raspberries,
Parmesan Carving, Served with Cranberry Nut Bread, Crackers, Sliced Baguettes, Lavosh

TUSCANY FEAST

Italian Style Meats and Cheeses, Parmesan Carving, Marinated Olives, Tapenade,
Roasted Red Peppers, Artichoke Hummus, Grilled Mushroom Salad, Bruschetta, Garden Tomatoes with Marinated
Buffalo Mozzarella, Grilled Calamari Salad, Sliced Ciabatta and Focaccia Breads, Infused Olive Oil

NEW ENGLAND RAW BAR

Island Creek Oysters, Wellfleet Littleneck Clams, Poached Shrimp and Cracked Crab Claws
Served with House Made Cocktail Sauce, Lemons, Horseradish and Tabasco

(\$150.00 chef fee)

DINNER STATIONS

All three included in Package

TASTE OF ITALY

SALADS

Traditional Caesar Salad

Garden Tomatoes with Marinated Fresh Mozzarella

FILLED PASTA

Select One

Roasted Eggplant Triangoli

Mushroom Triangoli

Spinach Gnocchi

Tri-Color Cheese Tortellini

Artichoke & Mascarpone Agnolotti

Roasted Butternut Squash &
Amaretto Ravioli

PASTA

Select One

Penne

Bowtie

Orecchiette

SAUCES

Select Two

Fresh Tomato Basil

Parmesan Butter

Roasted Garlic and EVOO

Wild Mushroom Cream

Roasted Red Pepper Cream

Pesto

Offered with Pine Nuts, Sundried Tomatoes, Roasted Peppers, Tomatoes, Mushrooms,
Fresh Herbs, Shaved Parmesan, Freshly Cracked Pepper and Garlic Bread

SEAFOOD STATION

Lobster Bisque

Mussels Steamed in White Wine, Garlic, Onions and Tomatoes

Grilled Sourdough Baguette with Tomato Concassé and Fresh Basil

Shrimp Scampi Served with Steamed Rice

CARVING STATION

Baby Spinach Salad with Roasted Apples, Drunken Cranberries and Blue Cheese, Cider Vinaigrette

Red Skin Potatoes Roasted with Fresh Rosemary and Garlic

Miniature Carving Rolls

Select One

Roasted Breast of Turkey with Traditional Stuffing, Cranberry Chutney and Pan Gravy

Spice Rubbed Pork Loin with Pineapple Salsa

Lightly Peppered Sirloin of Beef, Horseradish Cream and Assorted Mustards

(\$150.00 chef fee)

HOLIDAY DESSERTS

All included in Package

Gingerbread Cheesecake

Pumpkin Crème Brûlée

Holiday Rum Cake

Chocolate Bread Pudding with Caramelized Banana Sauce & Vanilla Ice Cream

White Chocolate Peppermint Mousse

Holiday Themed Gingerbread Cookies and Sugar Cookies

SILVER COFFEE SERVICE

Presented with Raw Sugar, Cinnamon Sticks, Shaved Chocolate, Chantilly Cream and Orange Zest

Flavored Syrups: Almond, Hazelnut and Vanilla

SEASONAL SIPPERS

Your choice of *one* to be passed upon arrival

MISTLETOE COSMO

Cointreau, Cranberry Juice, Vodka, Garnished with Floating Cranberries

SNOWBALL

Amaretto, Heavy Cream, Vodka, Garnished with Nutmeg

CANDY CANE MARTINI

Vodka, Peppermint Schnapps, Garnished with a Small Candy Cane

GRINCH

Midori, Lemon Juice, Sugar Syrup

SCROOGEDRIVER

Orange Juice, Vodka

POINSETTA

Rum, Lemon Juice, Grenadine, Cranberry Juice

PUMPKIN PIE

Vodka, Pumpkin Schnapps, Splash of Cream, Garnished with a Cinnamon Stick

JINGLE BELL ROCKARITA

Sweet and Sour Mix, Tequila, Strawberry Schnapps, Orange Liqueur

CRANPAGNE

Cranberry Apple Juice, Champagne