

{ THE CHARLES HOTEL }

BANQUET MENU

One Bennett Street · Cambridge, MA 02138 · www.charleshotel.com



Sean-Micheal Lizotte

EXECUTIVE CHEF

Our farm-to-table cuisine is prepared by Chef Sean Lizotte. He specializes in seasonal, local cuisine and personally ensures your guests receive high quality meals in the privacy of your event space.

Chef Lizotte studied culinary arts at Johnson and Wales University and has been at the Charles Hotel for over 18 years in multiple culinary roles before becoming the Executive Chef.

Over his 30-year career, Chef Lizotte has been working with local purveyors of New England seafood and meat.



Danny Angelopolus

PASTRY CHEF

Chef Angelopolus has been with The Charles Hotel for over 20 years and has a reputation for making splendid confections. Chef Angelopolus specializes in freshly baked American classic desserts, cakes and breads featuring local and seasonal farm fresh ingredients.

Chef Angelopolus is a graduate of Johnson and Wales University. He furthered his culinary studies at the Notter School of Pastry Arts and French Pastry School.



BANQUET MENU

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breakfast BUFFETS

Buffets include freshly brewed coffee, decaffeinated coffee, fine teas and chilled fruit juices.
Maximum service time of 90 minutes.

THE CONTINENTAL

\$40.00pp

Sliced Fresh Fruits and Berries
Breakfast Pastries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

AN EGGCELLENT BUFFET

\$45.00pp

Sliced Fresh Fruits and Berries
Breakfast Pastries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses
Scrambled Eggs with Fine Herbs

HARVARD SQUARE BUFFET

\$59.00pp

Cold Breakfast Selections

Sliced Fresh Fruits and Berries
Breakfast Pastries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

Hot Breakfast Selections

French Toast Stuffed with Seasonal Fruit, Cream Cheese
and Vermont Maple Syrup

Poached Eggs, Smoked Pork Loin on an English Muffin
and Chive Hollandaise

Substitute Smoked Salmon.....**Additional \$8.00pp**

Accompaniments

Breakfast Potatoes
Applewood Smoked Bacon
Pork Sausage

Omelet Station (\$150 chef fee)*

Omelets prepared with Farm Fresh Eggs or Egg Whites
Tomatoes, Scallions, Broccoli, Mushrooms, Peppers, Diced Ham,
Cheddar, Swiss and Feta Cheeses

*For events with 25 guests or more. *One chef attendant must be present per 100 guests.
All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.*

breakfast buffet ENHANCEMENTS

Buffets include freshly brewed coffee, decaffeinated coffee and fine teas.

WAFFLE, PANCAKE or FRENCH TOAST STATION (\$150 chef fee)* **\$18.00pp**

Waffles, Pancakes or Cranberry Cinnamon French Toast
Fresh Berries, Whipped Cream and Warm Vermont Maple Syrup

OMELET STATION (\$150 chef fee)* **\$22.00pp**

Omelets prepared with Farm Fresh Eggs or Egg Whites
Tomatoes, Scallions, Broccoli, Mushrooms, Peppers,
Ham, Cheddar, Swiss and Feta Cheese

plated breakfast SELECTIONS

Plated breakfasts include freshly brewed coffee, decaffeinated coffee and fine teas.

VEGETABLE QUICHE **\$44.00pp**

Breakfast Pastries with Butter and Fruit Preserves (*served family style*)
Sliced Fresh Fruits and Berries
Quiche with Seasonal Vegetables and Roasted Plum Tomatoes
Applewood Smoked Bacon or Sausage
Freshly Squeezed Orange and Grapefruit Juices

EGGS BENEDICT **\$46.00pp**

Breakfast Pastries with Butter and Fruit Preserves (*served family style*)
Poached Eggs and Smoked Pork Loin on an English Muffin,
Chive Hollandaise and Asparagus
Freshly Squeezed Orange and Grapefruit Juices
Substitute Smoked Salmon.....**Additional \$8.00**

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conference REFRESHMENTS

Maximum service time of 90 minutes.

MORNING BREAK SELECTIONS

Individual Yogurts	\$6.00pp
Individual Cold Cereals with Milk	\$6.00pp
Whole Fresh Fruit	\$7.00pp
Hard Boiled Eggs (peeled & chilled)	\$7.00pp
Homemade Granola Bars with Shortbread Crust, Granola, Nuts, Caramelized Brown Sugar and Butter	\$8.00pp
Homemade Breakfast Breads (pumpkin, banana walnut, lemon poppy seed)	\$8.00pp
Homemade Granola with Nuts, Honey and Plain Yogurt	\$8.00pp
Steel Cut Oatmeal with Dried Fruits, Nuts, Brown Sugar and Honey	\$8.00pp
Bagels with Plain and Chive Cream Cheese	\$9.00 pp
Sliced Fresh Fruits and Berries	\$10.00pp
88 Acres Seed and Oat Bars (v, gf, nut free)	\$10.00pp
Freshly Baked Croissants and Muffins with Butter and Fruit Preserves	\$10.00pp
Seasonal Mini Fruit Turnovers	\$10.00pp
Scrambled Egg with Cheddar Cheese and Sliced Tomato on English Muffin	\$14.00pp
Flour Tortilla with Scrambled Eggs, Chorizo, Cheddar Cheese, Onions, Peppers and Salsa	\$14.00pp
Freshly Cut Fruits with Plain Yogurt, Fruit Purées and Chocolate Sauce	\$14.00pp
Seasonal Quiche	\$15.00pp
Smoked Salmon and Traditional Accompaniments	\$22.00pp

BEVERAGES

Smoothie Yogurt Drinks	\$8.00pp
Chilled Fruit Juices	\$9.00pp
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas	\$10.00pp

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brunch BUFFETS

Buffets include freshly brewed coffee, decaffeinated coffee, fine tea and chilled fruit juices.
Maximum service time of 90 minutes.

CREATE YOUR OWN BUFFET

\$82.00pp

Cold Breakfast Selections

Sliced Fresh Fruits and Berries
Breakfast Pastries with Butter and Fruit Preserves
Bagels with Plain and Chive Cream Cheeses

Hot Breakfast Selections

(select three)

Cranberry Cinnamon Bread French Toast and Warm Vermont Maple Syrup
Pancakes with Warm Vermont Maple Syrup
Poached Eggs, Smoked Pork Loin on an English Muffin, Chive Hollandaise Sauce
Poached Eggs Florentine with Hollandaise Sauce
Scrambled Eggs and Chive's

Accompaniments

Breakfast Potatoes
Applewood Smoked Bacon
Sausage

Salads

Roasted Tomatoes and Grilled Eggplant with Marinated Mozzarella
Marinated Artichoke and Hearts of Palm Salad
Spinach with Roasted Pears, Crispy Pancetta, Shaved Parmesan and Balsamic Vinaigrette

Entrées

(select one)

Roasted Statler Chicken Breast, Caramelized Shallot Demi-Glace
Grilled Chicken, Lemon Caper Butter Sauce
Pan-Seared Chicken, Sun-Dried Tomato Olive Relish
Grilled Salmon, Dried Fruit Chutney
Seared Halibut, Tomato, Artichoke Fennel Broth
Herb Crusted Salmon, Citrus Pan Sauce
Chef's Selection of Seasonal Accompaniments to Compliment Entrée Selections

Carving Station (\$150 chef fee)*

Slow Roasted Sirloin, Horseradish Cream and Stone Ground Mustard (4 oz. per guest)
Silver Dollar Rolls with Sweet Cream Butter

Omelet Station (\$150 chef fee)*

Omelets prepared with Farm Fresh Eggs or Egg Whites
Tomatoes, Scallions, Broccoli, Mushrooms, Peppers, Ham, Cheddar, Swiss and Feta Cheeses

Dessert

Petit Fours, Mini Pastries, Dipped Fruits and Chocolate Truffles

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All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.*

small luncheon BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee, fine teas and soft drinks.
Maximum service time of 90 minutes.

CABOT HOUSE BUFFET

\$68.00pp

Soup of the Day
Mixed Baby Field Greens with Roasted Cherry Tomatoes, Feta, Croutons and Buttermilk Herb Dressing
Grilled Chicken with Sautéed Wild Mushrooms and Roasted Garlic Demi-Glace (gf)
White and Wild Rice Medley
Grilled Asparagus (gf)
Bowtie Pasta tossed with Sun-Dried Tomatoes, Arugula, Black Olives, Fresh Herbs and EVOO
Chocolate Cream Pie and Seasonal Cheesecake

LONGY BUFFET

\$75.00pp

Soup of the Day
Romaine Lettuce with Cherry Tomatoes, Cucumbers and Red Onions, Lemon Herb Vinaigrette
Grilled Salmon, Sorrel Butter Sauce (gf)
Roasted Corn and Black Bean Succotash (gf)
Herb Risotto-Stuffed Yellow Peppers with Roasted Tomato Coulis (gf)
Flourless Chocolate Cake and Key Lime Pie with Meringue

FOGG BUFFET

\$79.00pp

Soup of the Day
Grilled Marinated Seasonal Vegetables
Chilled Poached Salmon with Tomato, Cucumber and Red Onion Relish on Baby Field Greens (gf)
Chilled Grilled Chicken with Roasted Corn Salsa over Romaine Lettuce (gf)
Assortment of Dessert Parfaits and Fresh Fruit Tarts

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luncheon BUFFETS

Beverages include freshly brewed coffee, decaffeinated coffee, fine teas and soft drinks.
Maximum service time of 90 minutes.

DELI BUFFET

\$65.00pp

ACCOMPANIMENTS

Soup of the Day

Kettle Chips (lightly salted, BBQ, salt & vinegar)

Salads

(select three)

Traditional Caesar Salad

Mixed Baby Field Greens with Roasted Cherry Tomatoes, Feta, Croutons and Buttermilk Herb Dressing

Tomato, Cucumber and Red Onion Salad

Roasted Red Skin Potato Salad, Tri-Colored Peppers, Red Onions, Capers and Balsamic Vinaigrette

Tri-Color Tortellini, Vermont Feta Cheese, Sun-Dried Tomato, Kalamata Olives and Sweet Basil Vinaigrette

PRE-MADE GOURMET SANDWICHES

(select four)

Grilled Chicken Caesar Wraps

Grilled Marinated Chicken with Roasted Corn Relish, Cilantro Aioli and Red Leaf Lettuce on a Kaiser Roll

Roast Turkey, Vermont Cheddar, Carrot, Apple and Cabbage Slaw, Baby Greens and Lemon Chive Aioli on Multigrain

House Roast Beef with Chèvre and Arugula, Charred Tomato and Onion Jam on Sourdough Bread

Italian Meats with Roasted Red Peppers, Provolone Cheese, Pesto and Romaine Lettuce on a Kaiser Roll

Marinated Mozzarella, Sliced Tomatoes, Cucumbers, Red Onions, Balsamic Aioli and Seasonal Greens on Multigrain

Grilled Marinated Vegetable Wraps with Hummus

Traditional Lobster Salad with

Bibb Lettuce on Brioche.....**Additional \$12.00pp**

DESSERT

(select two)

New England Apple Crumb Tart with Vanilla Ice Cream

Fresh Fruit Tart

Chocolate Banana Cream Pie

Boston Cream Pie

For events with 25 guests or more.

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luncheon BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.

Beverages include freshly brewed coffee, decaffeinated coffee, fine teas and soft drinks.

Maximum service time of 90 minutes.

NEW ENGLAND BUFFET

\$79.00pp

Soup

Traditional Clam Chowder with Oyster Crackers *(contains pork)*

Salads

Roasted Beet and Fennel Salad on a bed of Arugula with Chèvre Cheese

Boston Bibb and Spinach with Blueberries, Orange and Grapefruit Segments, Spicy Pecans, Pecan Vinaigrette

Entrées

New England Baked Scrod, Lemon and Grapeseed Oil

Yankee Pot Roast with Traditional Pan Sauce

Vegan Shepherd's Pie *(gf)*

Accompaniments

Roasted Red Skin Potatoes

Seasonal Vegetables

Dessert

Strawberry Shortcake Parfaits

Boston Cream Pie

NORTH END BUFFET

\$79.00pp

Soup

Tuscan Bean and Vegetable *(v, gf)*

Salads

Traditional Caesar Salad

Sliced Tomatoes and Buffalo Mozzarella with Pesto

Grilled Balsamic Marinated Mushroom, Roasted Red Peppers and Artichoke Heart Salad

Entrées

Penne with Grilled Broccolini, Roasted Red Peppers, Fresh Basil and EVOO

Grilled Chicken, Mushroom Marsala Sauce *(gf)*

Grilled Swordfish with Sun-Dried Tomato, Olive and Fennel Relish *(gf)*

Accompaniments

Ratatouille

Herb Risotto Cakes, Red Wine Demi-Glace

Dessert

Tiramisu Parfait, Ricotta-filled Cannoli, Biscotti and Panna Cotta

For events with 25 guests or more.

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small plated LUNCHEON

*Plated luncheons include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.
Maximum service time of 90 minutes.*

Entrées

\$50.00pp

(select one)

Romaine Salad with Rotisserie Chicken or Pan Seared Salmon
Mixed Greens Salad with Rotisserie Chicken or Pan Seared Salmon
Chopped Salad
Roast Chicken Club with Chips
Chef's Choice of Quiche of the Day with a Side Salad

Dessert

(select one)

Henrietta's Chocolate Bread Pudding with Rum Caramelized
Bananas and Vanilla Ice Cream
Pie of the Day with Vanilla Ice Cream
Seasonal Cheesecake

*A service charge of \$150.00 applies to events with 15 guests or less.
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plated LUNCHEON

Prices are based on three course plated lunch and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

FIRST COURSE *(select one soup or salad)*

Chilled Soups

Creamy Potato with Crispy Leeks

Gazpacho with Cilantro Cream

Hot Soups

Country Vegetable and Bean with Pesto

New England Clam Chowder with Oyster Crackers

Roasted Tomato, Cumin and White Bean with
Homemade Croutons

Creamy Broccoli and Cheddar

Salads

Traditional Caesar Salad

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

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

Mixed Baby Field Greens, Roasted Cherry Tomatoes,
Feta Cheese, Croutons and Buttermilk Herb Dressing

ENTRÉES

By Earth

Wild Mushroom Triangoli with Arugula,
Shallot Cream, Roasted Plum Tomatoes,
Asiago Cheese

\$52.00pp

Herb Risotto-Stuffed Yellow Pepper,
Tomato Pan Sauce,
Braised Greens *(gf)*

\$52.00pp

By Air

Grilled Balsamic Chicken Breast,
Sun-Dried Cherry Demi-Glace *(gf)*,
Butternut Squash Purée and Broccolini

\$74.00pp

Grilled Chicken, Dried Fruit Chutney *(gf)*
Herb Risotto Cake and Asparagus

\$74.00pp

By Sea

Grilled Salmon, Lemon Butter Sauce *(gf)*
Sautéed Mushrooms, Asparagus Tips
and Braised Greens

\$77.00pp

Grilled Swordfish, Sun-Dried Tomato
and Olive Relish *(gf)*
Sautéed Zucchini and Yellow Squash

\$80.00pp

By Land

Grilled Hanger Steak, Roasted Corn Salsa *(gf)*
Red Skin Mashed Potato and Asparagus

\$82.00pp

Grilled Sirloin Steak *(gf)*

Potato and Mushroom Ragout and Sautéed Spinach **\$85.00pp**

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When selecting a choice of 2 entrées, the higher priced menu item prevails for all entrées. Accompaniments will be the Chef's selection.
All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.*

plated LUNCHEON

Prices are based on three course plated lunch and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread. Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

DESSERTS

(select one)

Plated

Vanilla Cheesecake Tart with Fresh Strawberries

Key Lime Tart with Italian Meringue and Mango Purée

Fresh Fruit Tart, Fruit Coulis

Decadent Flourless Chocolate Torte, Fresh Whipped Cream

Chocolate Butterscotch Tart, Roasted Cocoa Nibs

(served in parfait glasses)

Lemon Mousse Parfait and Fresh Raspberries

Fresh Berries, Sabayon and Honey Whipped Cream

Taza Chocolate Pudding with Whipped Cream and Cocoa Nibs

Maple Panna Cotta with Candied Walnuts

Chocolate Mocha Brownie Mousse Parfait

Farmers Custard with Fresh Berries and Whipped Cream

Tiramisu Parfait, Mascarpone Cream and Chocolate Shavings

Seasonal Berry Shortcake Parfait

Banana Cream Parfait

Carrot Cake Parfait

For events with 25 guests or more.

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conference REFRESHMENTS

Maximum service time of 90 minutes.

AFTERNOON BREAK SELECTIONS

Kettle Chips (lightly salted, BBQ, salt & vinegar)	\$7.00pp
Assortment of Homemade Biscotti	\$8.00pp
Homemade Cookies (chocolate chip, sugar, oatmeal raisin)	\$8.00pp
Chocolate Fudge Brownies, Butterscotch Blondies and Cream Cheese Brownies	\$8.00pp
Lemon Raspberry Linzer Bars	\$8.00pp
Assortment of Whoopie Pies with Fresh Cream Filling	\$8.00pp
Crispy Corn Tortilla Chips with Pico de Gallo and Guacamole	\$8.00pp
Gourmet Chocolate Covered Pretzels	\$9.00pp
88 Acres Seed and Oat Bars (v, gf, nut free)	\$10.00pp
Homemade Granola Bars with Shortbread Crust	\$10.00pp
Gourmet Cranberry Nut Mix	\$10.00pp
Freshly Cut Fruits with Plain Yogurt, Fruit Purées and Chocolate Sauce	\$13.00pp
Market Vegetables, Buttermilk Herb Dip and Hummus	\$17.00pp
Hummus and Tabbouleh with Olives, Baby Carrots, Tomatoes and Cucumbers, Pita Chips	\$18.00pp
Petit Fours, Mini Pastries, Chocolate Dipped Fruit and Chocolate Truffles	\$18.00pp
Tea Sandwiches	\$18.00pp
New England and Imported Cheeses with Fruits and Berries, Crackers and Sliced Baguettes	\$19.00pp

BEVERAGES

Assorted Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale)	\$7.00 each
Sparkling and Still Mineral Waters	\$7.00 each
Bottled Iced Tea and Lemonade	\$8.00 each
LaCroix Enhanced Sparkling Water	\$8.00 each
Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas	\$10.00pp

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small dinner BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls, sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.
Maximum service time of 90 minutes.

CAMBRIDGE PORT BUFFET

\$92.00pp

Salad

Spinach with Cherry Tomatoes, Artichoke Hearts, Red Onions and Balsamic Vinaigrette

Entrées

Pan-Seared Salmon, Red Wine Butter Sauce *(gf)*
White and Wild Rice Medley, Asparagus

Bowtie Pasta tossed with Sun-Dried Tomatoes, Arugula, Black Olives, Fresh Herbs and EVOO

Dessert

Seasonal Fruit Tartlets and Chocolate Butterscotch Parfaits

MOUNT AUBURN BUFFET

\$96.00pp

Salad

Field Greens with Roasted Tomatoes and Garlic Croutons, Cracked Peppercorn and Parmesan Dressing

Entrées

Pot Roast, Traditional Pan Sauce *(gf)*
Yukon Gold Mashed Potatoes, Roasted Root Vegetables
Seared Polenta Cakes with Ratatouille *(gf)*

Dessert

Chocolate Angel Cake with Mixed Berries and Banana Cream Parfaits

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dinner BUFFETS

Buffets include multigrain harvest rolls, cranberry nut rolls, sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.
Maximum service time of 90 minutes.

HARVARD SQUARE BUFFET

\$114.00pp

Salad

Baby Spinach with Raspberries and Mandarin Oranges,
Raspberry Vinaigrette (gf)

Display of Grilled Vegetables with Vermont Goat Cheese,
Basil Oil (gf)

Pastas

(select one)

Wild Mushroom Ravioli with Artichoke Hearts and Fresh Herbs,
Roasted Red Pepper Cream Sauce

Butternut Squash Ravioli with Sautéed Spinach, Roasted Red
Peppers, Blue Cheese and Toasted Walnuts

Cheese Tortellini with Roasted Peppers, Toasted Pine Nuts
and Pesto Sauce

Penne with Fresh Tomato Basil, Roasted Eggplant, Fresh Herbs
and Parmesan

Bowtie Pasta with Sun-Dried Tomatoes, Arugula, Black Olives,
Fresh Herbs and EVOO

An Assortment of Bruschetta ~

Mushroom, Roma Tomato and Mozzarella, Roasted Red and Yellow
Pepper, Asiago Pesto and Roasted Garlic, Olive Tapenade on a
Variety of Artisan Breads

Entrées (\$150.00 chef fee)*

Pan-Seared Halibut with Potato, Mushroom and
Spinach Ragout (gf)

Grilled Chicken with Roasted Tomato, Artichoke and
Fennel Broth (gf)

Roasted Tenderloin of Beef, Mustards and
Fresh Horseradish Cream (gf)

Dessert

Sliced Fresh Fruits and Berries

Henrietta's Chocolate Bread Pudding with
Rum Caramelized Bananas and Vanilla Ice Cream

Fresh Fruit Tart

Chocolate Dipped Fruits, Tea Cookies and Crème Brulee (gf)

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All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.*

plated DINNER

Prices are based on three course plated dinner and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

FIRST COURSE

(select one soup, salad or appetizer)

Soups

Chilled Gazpacho with Cilantro Cream *(gf)*
Country Vegetable and Bean with Pesto *(gf)*
Fire Roasted Tomato with Crème Fraiche and a Crispy Basil Leaf *(gf)*
Lobster Bisque with Chive Crème Fraiche
Roasted Pumpkin with Cinnamon Crème Fraiche and
Toasted Pumpkin Seeds *(gf)*

Salads

Baby Spinach with Roasted Apples, Drunken Cranberries,
Blue Cheese and Cider Vinaigrette *(gf)*
Mesclun Greens with Toasted Walnuts, Feta Cheese and
Dried Cranberry Port Vinaigrette *(gf)*
Boston Bibb and Spinach with Spicy Pecans, Blueberries, Orange
and Grapefruit Segments, Pecan Vinaigrette *(gf)*
Mesclun Greens with Roasted Cherry Tomatoes, Feta Cheese,
Grilled Garlic and Herb Crostini, Buttermilk Herb Dressing

Appetizers

By Earth

Butternut Squash Ravioli with Sautéed Spinach,
Roasted Red Peppers, Blue Cheese and Toasted Walnuts
Crispy Herb Risotto Cake with Sautéed Mushrooms and
Red Wine Demi-Glace *(gf)*
Napoleon of Sliced Red and Yellow Tomatoes,
Mozzarella, Micro Greens, Basil Oil and
Balsamic Reduction *(gf)*

By Sea

Grilled Herb Marinated Shrimp with Lobster Sauce,
Parsnip Purée and Fried Leeks
Pan-Seared Sea Scallops over Braised Greens
with Tomato Butter *(gf)*

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plated DINNER

Prices are based on three course plated dinner and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

SECOND COURSE

By Air

Grilled Balsamic Chicken,
Sun-Dried Cherry Demi-Glaze (gf)
Herb Risotto Cake,
Seasonal Vegetables **\$115.00pp**

Pan-Seared Chicken, Lemon Caper Butter Sauce (gf)
Roasted Red Skin Potatoes and Seasonal Vegetables **\$115.00pp**

By Sea

New England Baked Scrod, Lemon Chive Butter Sauce
Roasted Red Skin Potatoes and Seasonal Vegetables **\$119.00pp**

Seared Salmon, Dried Fruit Chutney (gf)
Seasonal Vegetables and Rice Medley **\$124.00pp**

Seared Halibut, Chive Butter Sauce
Seasonal Vegetables and Roasted Potatoes **\$139.00pp**

DUET ENTRÉES

Grilled Herb Marinated Chicken,
Lemon Butter Sauce (gf) with Seared Halibut,
Sun-Dried Tomato, Olive and Fennel Relish (gf),
Yukon Mashed Potatoes and Seasonal Vegetables **\$139.00pp**

Petite Filet Mignon, Burgundy Demi-Glaze (gf)
and Shrimp and Seared Sea Scallops, Lemon Butter (gf),
Caramelized Onion Mashed Potatoes,
Seasonal Vegetables **\$144.00pp**

Petite Filet Mignon, Red Wine Demi-Glaze (gf)
and Steamed Lobster Tail, Caviar Cream Sauce
Roasted Potatoes and Seasonal Vegetables **\$164.00pp**

By Land

Braised Barbeque Rubbed Short Ribs,
Pan Sauce (gf),
Seasonal Vegetables and Vermont Cheddar Polenta **\$128.00pp**

Grilled Sirloin Steak, Pinot Noir Glaze (gf),
Blue Cheese Au Gratin Potatoes,
Seasonal Vegetables **\$139.00pp**

Grilled Tenderloin, Roasted Garlic Sauce (gf),
Caramelized Onion Mashed Potatoes,
Seasonal Vegetables **\$154.00pp**

Roasted Rack of Lamb,
Rosemary Infused Demi-Glaze (gf),
Roasted Potatoes and Seasonal Vegetables **\$159.00pp**

Vegan Entrées

Roasted Corn and Quinoa Cake, Tomato Coulis,
Braised Greens and Sautéed Seasonal Vegetables **\$109.00pp**

Herb Risotto-Stuffed Yellow Pepper,
Tomato Coulis, Braised Greens and
Seasonal Vegetables **\$109.00pp**

Seasonal Grain Bowl with Miso Vinaigrette **\$109.00pp**

For events with 25 guests or more. Individual priced entrées are based on 8 oz. per individual portion. Duet entrées are based on two 4 oz. per individual portion.

When selecting a choice of 2 entrées, the higher priced menu item prevails for all entrées. Accompaniments will be the Chef's selection.

All Food and Beverage is subject to 17% Gratuity, 8.5% Taxable Administrative Fee and 7% Massachusetts Sales Tax.

plated DINNER

Prices are based on three course plated dinner and include multigrain harvest rolls, cranberry nut rolls and sliced sourdough bread.
Beverages include freshly brewed coffee, decaffeinated coffee and fine teas.

THIRD COURSE

Desserts

(select one)

Chocolate Ganache Cake, Mixed Berries and Whipped Cream *(gf)*

Seasonal Shortcake with Mixed Berries and Vanilla Cream, Viola Flowers

Henrietta's Chocolate Bread Pudding with Rum Caramelized Bananas and Vanilla Ice Cream

Upside Down Pineapple Cake, Whipped Cream, Raspberries and Vanilla Ice Cream

Chocolate Espresso Cup, Vanilla Cream and Cocoa Dust *(gf)*

Swan Tart with Strawberry Compote and Valrhona Vanilla Mousse

Chocolate Eruption Cake, Rum-Infused Vanilla Sauce, Salted Caramel Ice Cream and Chocolate Shavings

Roasted Apple Spice Cake, Maple-Infused Apples, Candied Pecans, Cinnamon Ice Cream and Apple Cider Reduction

Carrot Cake Cheesecake, Pineapple and Carrot Reduction, Candied Carrot Crumble and Spiced Cream

Seasonal Fruit Crostata, Candied Almonds and Vanilla Ice Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Teas

ENHANCEMENTS

DESSERT TABLE

Additional \$18.00pp

Dessert Parfaits, Seasonal Tartlets, Vanilla Bean Crème Brûlée, Tea Breads and Cookies, Chocolate Dipped Fruits

Henrietta's Chocolate Bread Pudding with Rum Caramelized Bananas and Vanilla Ice Cream

Mixed Berry Crisp with Whipped Cream

GOURMET COFFEE STATION

Additional \$14.00pp

Silver Coffee Service presented with Raw Sugar, Cinnamon Sticks Shaved Chocolate, Chantilly Cream and Orange Zest

Almond, Hazelnut and Vanilla Flavored Syrup

For events with 25 guests or more.

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RECEPTION

CHILLED HORS D'OEUVRES

By Earth

Watermelon, Basil and Feta Cheese Skewer <i>(gf)</i>	\$8.00 per piece
Grilled Baby Potatoes with Tapenade <i>(gf, v)</i>	\$8.00 per piece
Roasted Plum Tomato with Fresh Mozzarella and Pesto on a Crostini	\$8.50 per piece
Grilled Marinated Mushroom Cup stuffed with Vegetable Quinoa <i>(gf, v)</i>	\$8.50 per piece
Deviled Eggs <i>(gf)</i>	\$8.50 per piece

By Sea

Poached Shrimp, Spicy Cocktail Sauce on a Cucumber Wheel <i>(gf)</i>	\$9.00 per piece
Assorted Sushi with Wasabi, Scallion Soy Sauce and Pickled Ginger <i>(gf)</i>	\$9.50 per piece
Seared Tuna with Celeriac and Pickled Ginger Slaw on a Crispy Wonton	\$9.50 per piece
Chilled Lobster Salad Roll	\$16.00 per piece

By Air

Grilled Chicken with Mango Salsa on a Crispy Tortilla <i>(gf)</i>	\$8.50 per piece
Smoked Duck with Cranberry and Pear Chutney on Pumpkin Bread	\$9.50 per piece

By Land

Grilled Beef Tenderloin on a Garlic Crostini with Tapenade	\$9.50 per piece
Grilled Beef Tenderloin with Roasted Corn Salsa on a Crispy Tortilla <i>(gf)</i>	\$9.50 per piece

HOT HORS D'OEUVRES

By Earth

Indian Samosa <i>(v)</i>	\$8.00 per piece
Spinach and Feta in Phyllo	\$8.00 per piece
Vegetarian Spring Rolls, Sweet Chili Sauce <i>(v)</i>	\$8.00 per piece
Crispy Potato Pancake, Sour Cream and Apple Chutney	\$8.00 per piece
Butternut Squash Arancini	\$8.00 per piece
Gourmet Miniature Grilled Cheese Sandwiches	\$8.50 per piece

By Sea

Crab Cakes, Spicy Remoulade	\$9.50 per piece
Grilled Spiced Shrimp, Lime Aioli <i>(gf)</i>	\$9.50 per piece
Scallops Wrapped with Bacon <i>(gf)</i>	\$9.50 per piece

By Air

Tandoori Chicken Skewer, Cilantro Sauce <i>(gf)</i>	\$8.00 per piece
Chicken and Lemongrass Potstickers, Sweet Chili Sauce	\$8.00 per piece

By Land

Cheese Steak Spring Roll with Spicy Tomato Aioli	\$8.00 per piece
Beef Wellington	\$9.50 per piece
Balsamic Marinated Baby Lamb Chops <i>(gf)</i>	\$11.00 per piece

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RECEPTION

DISPLAYS

Warm Artichoke and Spinach Dip with Sliced Baguettes and Pita Chips	\$15.00pp	Grilled Flatbreads Grilled Chicken with Applewood Smoked Bacon, Pesto, Caramelized Onions and Gouda	
Market Vegetables with Caramelized Onion and Massachusetts Blue Cheese Dip	\$17.00pp	Three Cheese, Marinara	
Baked Brie En Croute with Toasted Almonds, Raspberries, Dried and Fresh Fruits, Sliced Baguettes	\$17.00pp	Roasted Tomato with Spinach, Kalamata Olives and Fresh Mozzarella	\$22.00pp
New England And Imported Cheeses with Fruits and Berries, Crackers and Sliced Baguettes	\$19.00pp	Shu Mai Vegetable, Chicken and Shrimp Shu Mai with Sweet Chili and Scallion Soy Sauce	\$22.00pp
Mediterranean Spreads Hummus, Tabbouleh, Olives, Baby Carrots, Tomatoes and Cucumbers, Pita Chips	\$18.00pp	Skewer Display Prosciutto-Wrapped Asparagus with Roasted Red Pepper Aioli Marinated Cherry Mozzarella with Roasted Tomatoes Spicy Grilled Shrimp with Lime Aioli Sesame Chicken Skewer with Orange Ginger Sauce	\$25.00pp
Bruschetta Wild Mushroom, Roma Tomato and Mozzarella, Roasted Peppers, Pesto and Roasted Garlic, Olive Tapenade on a Variety of Artisan Breads	\$18.00pp	Mediterranean Display Grilled Vegetables, Hot Peppers, Moroccan Marinated and Stuffed Olives, Nicoise Salad, Stuffed Grape Leaves, Hummus, Tabbouleh, Garden Tomatoes with Marinated Fresh Mozzarella, Grilled Baguette with Tapenade, Parmesan Carving, Pita Chips	\$35.00pp
Taste Of Tuscany Italian Style Meats and Cheeses, Marinated Olives, Tapenade, Roasted Red Peppers, Artichoke Hummus with Sliced Ciabatta and Focaccia Breads, Infused Olive Oil	\$22.00pp	Gourmet Cheese Display New England and Imported Cheeses with Fresh Berries and Dried Fruits, Parmesan Carving, Baked Brie En Croute with Toasted Almonds and Raspberries, Italian Style Dried and Cured Meats, Moroccan Marinated and Stuffed Olives, Crackers and Assorted Breads	\$40.00pp

*Per person pricing applies. A service charge of \$150.00 applies to events with 15 guests or less.
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reception STATIONS

NEW ENGLAND RAW BAR (\$150.00 chef fee)*

Island Creek Oysters	\$8.00 per piece
Wellfleet Littleneck Clams	\$8.00 per piece
Jumbo Shrimp	\$8.00 per piece
Lobster Tails	Market Price

(displayed with traditional accompaniments)

VEGETARIAN STATION (\$150.00 chef fee)* **\$21.00pp**

A Sauté of Mushrooms over Crispy Herb Risotto Cakes
Creamy Polenta with Fresh Tomatoes, Asparagus Tips, Herbs
and Parmesan Cheese

BALSAMIC MARINATED LAMB CHOPS **\$26.00pp**

*(\$150.00 chef fee)**

Seared to order with Pesto, Roasted Red Pepper Relish
and Roasted Garlic Aioli

A TASTE OF ITALY (\$150.00 chef fee)*

\$32.00pp

Salads

Traditional Caesar Salad
Garden Tomatoes with Marinated Fresh Mozzarella

Pastas

(select two)

Mushroom Triangoli
Roasted Butternut Squash Ravioli
Tri-Color Cheese Tortellini
Penne
Bowtie

Sauces *(one sauce per pasta selection)*

Fresh Tomato Basil
Roasted Garlic, Extra Virgin Olive Oil
Pesto
Mushroom Cream Sauce
Roasted Red Pepper Cream Sauce

Served with Pine Nuts, Sun-Dried Tomatoes, Roasted Peppers,
Tomatoes, Mushrooms, Fresh Herbs, Shaved Parmesan,
Freshly Cracked Pepper and Garlic Bread

Enhancements

Scallops or Shrimp

Additional \$13.00pp

**One chef attendant must be present per 100 guests. A service charge of \$150.00 applies to events with 15 guests or less.
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reception STATIONS

SEAFOOD STATION (\$150.00 chef fee)*

(select three)

Grilled Calamari Salad

Mussels in White Wine and Garlic Sauce

Pan-Seared Sea Scallops with Lime Cilantro

Crab Cakes with Traditional Tartar Sauce

Shrimp Scampi

Steamed Split Lobster Tails with Garlic Crostini

\$41.00pp

Served with Steamed Rice

ASSORTED SUSHI

(made to order by an authentic sushi chef \$250.00)

California, Tuna, Salmon and Vegetarian Rolls

Tuna and Salmon Nigiri

Pickled Ginger, Wasabi and Scallion Soy Sauce

\$9.50 per piece
(250 pieces minimum)

Market Price

THE CARVING TABLE (\$150.00 chef fee)*

Served with Silver Dollar Rolls

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

\$26.00pp

Lightly Peppered Sirloin of Beef with Assorted Mustards
Horseradish Cream

\$30.00pp

Soy and Balsamic Rack of Lamb with
Roasted Red Pepper Relish and Roasted Garlic Aioli

\$34.00pp

Roasted Tenderloin of Beef on Grilled Focaccia
Arugula Pesto, Marinated Olive Spread,
Horseradish Chive Cream Stone Ground Mustard
and Sun-Dried Tomato Spread

\$34.00pp

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beverage SERVICE

Bar set up of \$150.00 per 75 guests. Maximum beverage service time is 5 hours.

HOSTED BAR (charged on consumption)

SELECT LIQUORS

Vodka: New Amsterdam
Gin: Bombay
Rum: Bacardi
Tequila: Camarena Silver

\$14.00 per drink

Scotch: Dewar's White Label
Rye: Old Overholt
Bourbon: Four Roses

PREMIUM LIQUORS

Vodka: Tito's
Gin: Tanqueray
Rum: Mount Gay
Tequila: Camarena Reposado

\$15.00 per drink

Scotch: Dewar's 12 yr
Rye: Rittenhouse
Bourbon: Jack Daniel's

LUXURY LIQUORS

Vodka: Grey Goose
Gin: Bombay Sapphire
Rum: Myers's
Tequila: Patron Silver

\$16.00 per drink

Scotch: Glenlivet 12 yr
Rye: Bulleit
Bourbon: Maker's Mark

CORDIALS

Amaretto
Baileys Irish Cream
Grand Marnier

\$18.00 per drink

Kahlua
B&B
Sambuca

COGNACS

Courvoisier VSOP

\$17.00 per drink

Rémy Martin VSOP

MARTINIS

\$18.00 per Select \$20.00 per Premium \$22.00 per Luxury

DOMESTIC AND IMPORTED BEER

Bud Light,
Amstel Light,
Smuttynose Finest Kind IPA,
Stella Artois \$10.00 per bottle
Fiddlehead IPA,
Athletic Brewing Run Wild IPA NA,
Down East Cider \$11.00 per can

ASSORTED

\$9.00 each

Soft Drinks
Sparkling or Still Mineral Waters
Fruit Juice

HOURLY BAR PACKAGE

Includes wine selections noted on wine list *, beer selections, classic martinis, mineral waters, juices and soft drinks. Cordials and Cognacs are additional and charged on consumption.

SELECT LIQUORS

1 hour: \$32.00pp
2 hours: \$39.00pp
3 hours: \$45.00pp
4 hours: \$54.00pp
5 hours: \$60.00pp

PREMIUM LIQUORS

1 hour: \$35.00pp
2 hours: \$43.00pp
3 hours: \$53.00pp
4 hours: \$59.00pp
5 hours: \$66.00pp

LUXURY LIQUORS

1 hour: \$38.00pp
2 hours: \$47.00pp
3 hours: \$57.00pp
4 hours: \$65.00pp
5 hours: \$75.00pp

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beverage SERVICE

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CHARLES HOTEL SPECIALTY BARS

PLATINUM MARTINI BAR \$20.00 per drink

Grey Goose Vodka and Bombay Sapphire Gin Martinis served with Traditional Garnishes and Rimmed Glasses

Chocolate, Cosmopolitan, Espresso, Green Apple, Lemon Drop, Pomegranate, Tangerine, Watermelon

THE CHARLES EYE OPENER \$16.00 per drink

Classic Bloody Marys, Mimosas and Bellinis

WINES BY THE BOTTLE

Sparkling Wines and Champagne

Bollicini Prosecco, Brut, Italy *(select)	\$44.00
Maison Willm, Brut Blanc de Blanc, Alsace *(premium)	\$48.00
Mumm Cuvée Napa, Brut Prestige *(luxury)	\$54.00
Mumm Napa, Brut Rosé *(luxury)	\$54.00
Gloria Ferrer, Blanc de Blancs, Carneros	\$64.00
Nicholas Feuillate, Brut, Champagne, France	\$100.00

White Wines

Ca'Stele, Pinot Grigio, Latisana, Friuli *(select)	\$44.00
William Hill, Chardonnay, California *(select)	\$44.00
La Crema, Chardonnay, Monterey *(premium)	\$48.00
Fournier Pere & Fils, Sauvignon Blanc, France *(premium)	\$48.00
Matanzas Creek, Sauvignon Blanc, Napa *(luxury)	\$54.00
Joseph Drouhin Mâcon-Villages, Chardonnay, Burgundy, France *(luxury)	\$54.00
Brandborg, Riesling, Elkton, Oregon	\$54.00
Sonoma-Cutrer, Chardonnay, Monterey	\$58.00
Patz and Hall, Chardonnay, Sonoma Coast	\$74.00

Rosé Wine

Château de Campuget, Costières-de-Nîmes Rosé, Rhone, France *(premium)	\$48.00
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Red Wines

Astica, Malbec, Argentina *(select)	\$44.00
Shadow Ridge, Cabernet Sauvignon, California *(select)	\$44.00
William Hill, Cabernet Sauvignon, Central Coast *(premium)	\$48.00
Mac Murray, Pinot Noir, Central Coast *(premium)	\$48.00
Ernesto Catena "Tahuan", Malbec, Mendoza, Argentina *(premium)	\$48.00
Erath Vineyards "Resplendent", Pinot Noir, Oregon *(luxury)	\$54.00
Clos de los Siete, Malbec / Cab / Merlot, Argentina *(luxury)	\$54.00
Alexander Valley Vineyards, Cabernet Sauvignon, Alexander Valley *(luxury)	\$56.00
Allegrini, "Palazzo della Torre", Veneto, Italy	\$58.00
Talbott Vineyards, "Kali-Hart" Pinot Noir, Sleepy Hollow Vineyard, Monterey	\$58.00
Markham Vineyards, Merlot, Napa Valley	\$58.00
Trefethen 2020, Eschol Red Blend, Napa Valley	\$68.00
Justin Vineyards, Cabernet Sauvignon, Paso Robles	\$76.00

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{ THE CHARLES HOTEL }

One Bennett Street · Cambridge, MA 02138 · www.charleshotel.com