

PRIVATE PARTY LUNCH AND BRUNCH

Two course menu \$22/guest, includes appetizer and entrée courses

| APPETIZERS |

Host to select two appetizers

Fried Oysters

on Ritz cracker with smoked jalapeno aioli

Assorted Crostini

(Host to select one)
 • shrimp bruschetta
 • grilled chicken, grated parmesan with pesto mayo
 • shaved beef tenderloin & horseradish cream
 • fresh mozzarella with cured tomatoes

Corn & Jalapeno Hush Puppies
 smoked jalapeno aioli

Cheese Board†

assorted cheeses, grapes, local honey, crackers

Crab & Artichoke Dip

herb baguette

Vegetable Spring Rolls

fried with sweet chili sauce

Vegetable Platter†

assorted fresh and grilled vegetables, boursin cheese dip

Seared Scallop Spoons†

bacon, leek cream

Traditional Ham Biscuits

Virginia ham, butter & mustard, soft white roll

Gourmet Deviled Eggs†

(Host to select one)

- classic
- bacon and blue cheese
- pickled peppers and country ham
- crab topped with old bay

Casa del Barco Albondigas

meatballs of beef, pork and spices, salsa rojo, grilled onions, cotija cheese

Crispy Pork Belly†

guava glaze

Petite Crab Cakes

laced with grain mustard and crab mayo (add \$3)

Shrimp Cocktail†

cocktail sauce and sliced lemon (add \$3)

Boathouse Oyster on the Half Shell†

lemon, mignonette, cocktail and hot sauce (add \$2 per oyster)

| SALADS |

Salads are an additional \$7 per person

Boathouse Ranch Salad

romaine, tomatoes, cucumbers, bacon, cheddar cheese, rustic croutons, ranch dressing

Baby Spinach Salad†

pears, tomatoes, gorgonzola, candied pecans, balsamic vinaigrette

Garden Salad†

with balsamic vinaigrette

| ENTRÉES |

Host to select a total of two entrées

BRUNCH ENTREES served with fresh fruit and home fries

BOATHOUSE BENEDICT* split buttermilk biscuit, canadian bacon, asparagus, hollandaise

SPINACH FRITTATAS† tomato, mozzarella

CHICKEN AND WAFFLES maple syrup

ENTRÉE SALADS served with host choice of (1) Norwegian salmon, grilled chicken or grilled skewered shrimp. Accompanied by warm bread and butter.

BABY SPINACH SALAD† pears, tomatoes, gorgonzola, candied pecans, balsamic vinaigrette

CLASSIC CAESAR rustic croutons, caesar dressing, shaved reggiano cheese

BOATHOUSE SEASONAL SALAD†

ENTRÉE SANDWICHES served with host choice of (1) redskin potato salad or vinaigrette style pasta salad

ANGUS BEEF BURGER* cheddar and bacon

CHICKEN CAPRESE SANDWICH tomato, mozzarella, basil pesto aioli, ciabatta

CRAB CAKE SANDWICH traditional tartar

DYNAMITE SHRIMP TACOS sriracha thai chili sauce, red cabbage, avocado puree, corn salsa

LUNCH ENTREES Additional \$5/ guest. Served with chef's choice of starch and vegetable, warm bread and butter.

SIMPLY GRILLED WHITEFISH† with lemon, olive oil, sea salt and pepper, chef's choice accompaniments

BISTRO BEEF TENDER*† Soz, portobello demi-glace, house-made mashed potatoes, seasonal vegetable

LEMON CHICKEN† lemon bearnaise, house-made mashed potatoes, seasonal vegetable

SHRIMP & GRITS† sausage, tomatoes, cheddar Byrd Mill grits

| DESSERT |

Desserts are an additional \$7 per person

Cheesecake with berry coulis

Chocolate Mousse†

Classic Crème Brûlée†

Bread Pudding with whipped cream

| FINE PRINT |

Includes iced tea, coffee, soft drinks and iced water.

See beverage packages for bar options
 Appetizers are served buffet style or table share.
 Kids' meals available for children 12 and under, \$15
 Additional appetizers \$4 each
 Additional salad and dessert choices \$2 per choice per guest.
 Additional entrée choices \$3 per choice per guest.
 Entrée pre-order required on plated meal of fifty guests or more.

Prices do not include 18% gratuity and 2% service charge or 5.3% VA state and applicable local sales tax. Prices and menu items in effect as of 2/5/18. Menu and prices are subject to change without notice.

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