

THE BOATHOUSE

HORS D'OEUVRES PARTY

\$39/adult

| BOATHOUSE DISPLAY |

Vegetable Platter†

assorted fresh and grilled vegetables, boursin cheese dip

Cheese Board†

assorted cheeses, grapes, local honey, crackers

Crab & Artichoke Dip

herb baguette

| DESSERT | *Add \$7 per guest*

Display of

- Cheesecake with berry coulis
- Chocolate Mousse†
- Classic Creme Brûlée†

| APPETIZERS | *Host to select two*

Fried Oysters

on Ritz cracker with tartar sauce

Assorted Crostini

(Host to select one)

- shrimp bruschetta
- grilled chicken, grated parmesan with pesto mayo
- shaved beef tenderloin with horseradish cream
- fresh mozzarella with cured tomatoes

Corn & Jalapeno Hush Puppies

smoked jalapeno aioli

Seared Scallop Spoons†

bacon, leek cream

Traditional Ham Biscuits

Virginia ham, butter, mustard, soft white roll

Vegetable Spring Rolls

fried with sweet chili sauce

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†

with cocktail sauce (add \$3)

Boathouse Oyster on the Half Shell†

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

| FINE PRINT |

Available for parties in the private event rooms. Food is replenished for two hours. Dessert is displayed and includes all 3 items.

Additional appetizers available for \$4/guest and small plates available for \$7/guest.

Hors d'oeuvres events include limited guest seating. Consult your Event Coordinator for additional room layout information.

Menu package includes soft drinks, regular and decaffeinated coffee and iced tea.

Custom menus available ask your sales specialist or event coordinator for details.

Prices do not include suggested 18% gratuity, 2% service charge, and 5.3% VA state and applicable local sales tax. Prices and menu items in effect as of 2/26/18. Menu and prices are subject to change without notice.

| SMALL PLATES | *Host to select two*

Norwegian Salmon†

sautéed wild mushrooms and leeks, smoked gouda cream on jasmine rice

Shrimp & Grits†

sausage, tomatoes, cheddar Byrd Mill grits

Slow Roasted Pulled Pork†

honey-apple bbq sauce, baked beans, cole slaw

Chicken Cordon Bleu

fried chicken, Smithfield ham, caramelized sweet onions, roasted red potatoes, mornay sauce

Seasonal Risotto†

creamy risotto, seasonal vegetables, parmesan reggiano

Seafood Pasta

shrimp, crab, spinach, cured tomatoes, pesto cream, penne pasta (add \$3 per guest)

Filet†

portobello demi-glace, house-made mashed (add \$3 per guest)