

THE BOATHOUSE

BOATHOUSE WEDDING DINNER

\$94 per adult includes 3 course Dinner and 4-hour Wedding Bar
\$56 per teen includes 3 course Dinner with nonalcoholic beverages

| APPETIZERS | *Host to select three*

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

Soup Shooters

(Host to select one)

Spring/Summer Selections:

- gazpacho†
- chilled strawberry soup†
- red pepper bisque with crab†

Fall/Winter Selections:

- butternut squash†
- tomato basil
- red pepper bisque with crab†

Casa del Barco Albondigas

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

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 \$ per oyster)

| WEDDING BAR |

Four-Hour Gold Package Open Bar

featuring call brand liquors, gold package wines, imported and domestic beers, soft drinks, juices.

Signature Cocktail

passed for the first hour, also available at the event bar during bar package time.

Sparkling Wine Toast

served to all guests. premium champagne offered at an additional charge.

| FINE PRINT |

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

Kids' meals available for children 12 and under \$20.

All meals served with warm rolls and butter. Appetizers are hand passed for the first hour. 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 is required for all events. Additional hours of open bar available for \$6 hour/adult.

Menu available as a buffet for groups of 50 or more. Additional charge of \$3 per guest. Standard buffet includes host choice of three appetizers, one salad and two entrées from the standard menu selections, served with chef's choice of one starch and one seasonal vegetable. Select, Choice, and Prime upgrade options available. Additional buffet entrées \$7 per item; additional buffet accompaniments \$3 per item.

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 2/20/18. Menu and prices are subject to change without notice.

| SALADS | *Host to select one*

Baby Spinach Salad†

pears, tomatoes, gorgonzola, candied pecans, balsamic vinaigrette

Boathouse Ranch Salad

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

Classic Caesar

caesar dressing, rustic croutons, shaved reggiano cheese

Boathouse Seasonal Salad†

housemade dressing

| ENTRÉES | *Host to select a total of two entrées. Highest upgrade selected charged for all guests. Served with Chef's choice of starch and vegetable accompaniments*

Standard

SIMPLY GRILLED CHICKEN† bernaise sauce

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

NORWEGIAN SALMON†* sauteed wild mushrooms and leeks, smoked gouda cream

SEASONAL VEGETARIAN RISOTTO†

Select *Add \$5 per person*

NY STRIP STEAK*† 12oz. certified angus beef, roasted garlic butter, onion straws

SEASONAL WHITEFISH† with lemon, olive oil, sea salt and pepper

CHICKEN CHESAPEAKE† jumbo lump crab meat, Smithfield ham, mushrooms, sherry cream sauce

Choice *Add \$10 per person*

CRAB STUFFED SHRIMP bernaise sauce

BOATHOUSE CRAB CAKES two 4oz. crab cakes with grain mustard sauce

FILET MIGNON*† 8oz. center cut filet, portobello demi-glace, mashed potatoes

Prime *Add \$20 per person*

FILET OSCAR*† 8 oz. center cut filet topped with crab meat and hollandaise

CRAB STUFFED LOBSTER split and stuffed *Preorder required*

Mixed Grill Plates *Mixed grill, duo entrée. Available only when all guests receive the same plated dinner*

NORWEGIAN SALMON & CHICKEN WITH BERNAlSE SAUCE†

CHICKEN WITH BERNAlSE SAUCE & CRAB STUFFED SHRIMP (add \$5)

CRAB STUFFED SHRIMP & PETITE FILET MIGNON WITH BERNAlSE crab stuffed shrimp (3) and petite 6oz. filet (add \$10)

CRAB CAKE & PETITE FILET MIGNON WITH PORTOBELLO DEMI-GLACE* one 4 oz. crab cake and petite 6 oz. filet (add \$10)

† gluten-free or gluten-free option available

*May be cooked rare to well done and/or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.