

# THE BOATHOUSE

## DIAMOND RECEPTION

\$115/adult includes 3 Appetizers, Boathouse Display, 3 Small Plates, 2 Action Stations and 4-hour Wedding Bar  
\$77/teen includes 3 Appetizers, Boathouse Display, 3 Small Plates, 2 Action Stations and 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  
• crab topped with old bay

#### 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 \$2.50 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.

#### Gourmet Coffee Station

server attended for last 2 hours of event. station includes regular and decaffeinated gourmet coffee, assorted flavoring syrups, rock candy swizzle sticks, fresh whipped cream and chocolate dipped biscotti.

### | 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

#### Fresh Fruit†

seasonal variety

### | SMALL PLATES | *Host to select three*

#### Antarctic Salmon

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

#### Chicken Pasta

grilled chicken, seasonal vegetables and sauce, penne pasta

#### Seasonal White Fish

rice, corn salsa, avocado puree

#### Shrimp & Grits†

sausage, tomatoes, cheddar Byrd Mill grits

#### Filet†

portobello demi-glace, house-made mashed

#### Seasonal Risotto†

creamy risotto, seasonal vegetables, parmesan reggiano

#### Slow Roasted Pulled Pork†

honey-apple bbq sauce, baked beans, cole slaw

### | FINE PRINT |

Available for parties of fifty guests or more.

Children under 12 \$20.

All appetizers are hand-passed for first hour of event. Additional appetizer selections available for \$4/guest.

Additional small plates available for \$7/guest. Additional action stations are available for \$8/guest. Food is replenished for two hours.

Additional hours of open bar service available for \$6 per adult.

Wedding events with location fee include choice of colors for guest seating table linens. Hors d'oeuvres events include limited guest seating. Consult your Event Coordinator for additional room layout information.

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 12/13/18.

Menu and prices are subject to change without notice.

### | ACTION STATIONS | *Host to select two*

#### Mashed Potato Bar†

Yukon gold and sweet potatoes, crumbled blue cheese, cheddar cheese, chopped red onion, whipped butter, sour cream, bacon, maple syrup, spiced pecans, mini marshmallows

#### Pasta Station

Served with garden salad with balsamic vinaigrette. Penne pasta with chicken, Italian sausage and vegetables. Host choice of two sauces: marinara, alfredo or pesto.

#### Carving Station†

Slow roasted prime rib with au jus, horseradish cream sauce, dinner rolls, Caesar salad. Upgrade to filet mignon for \$5/guest.

#### Taco Bar

soft flour tortillas and corn tortilla chips, chopped lettuce, pico de gallo, lime crema, guacamole, salsa fresca, cotija cheese

*Host to select two:*  
chicken, pork, mahi, or shrimp (add \$3/guest for shrimp)

#### Mac & Cheese Bar

lobster and traditional mac and cheese with toppings: blue cheese, bacon, ham, caramelized onions, tomatoes, jalapenos, hot sauce