

THE BOATHOUSE

Sunday Park and City Point

PRIVATE PARTY DINNER

\$48/guest

| APPETIZERS | *Host to select two*

Fried Oysters

on Ritz cracker with tartar sauce

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, gruyere cheese, butter & mustard, soft white roll

Gourmet Deviled Eggs†

(Host to select one)

- classic
- bacon and blue cheese

Casa del Barco Albondigas

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

Petite Crab Cakes

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)

| DESSERT | *Host to select one:*

- Cheesecake with berry coulis
- Chocolate Mousse† with strawberries & whipped cream
- Classic Crème Brûlée† with fresh berries
- Bread Pudding with caramel sauce & whipped cream

| FINE PRINT |

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

Kids' meals available for children 12 and under, \$15.

See beverage packages for bar options

All meals served with warm rolls and butter. Appetizers are served hand passed, buffet style or table shared. Additional appetizers available for \$4 per guest. Additional salad choices \$2 per choice per guest. Additional entrée choices \$3 per choice per guest. Dessert is served plated. Additional dessert choices \$2 per choice per guest. Dessert buffet service available for an additional \$3.00 per guest. Host may select up to three options for the dessert buffet. Preorders for all courses required for plated dinners of fifty or more guests.

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

Prices do not include 18% gratuity and 4% service charge or 5.3% VA state and applicable local sales tax. Prices and menu items in effect as of 10/14/19. 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 | *Preorder required, for events with 50 or more guests*

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

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

SEASONAL VEGETARIAN RISOTTO†

Select *Add \$5 per person*

NY STRIP STEAK*† 12oz., herb butter

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

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

Choice *Add \$10 per person*

CRAB CAKE STUFFED SHRIMP bearnaise sauce

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

FILET MIGNON *† 8oz. center cut filet, portobello demi-glacé

Prime *Add \$15 per person*

SURF & TURF *† 6oz. petite filet, grilled lobster tail, mashed potatoes, asparagus and bearnaise

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

ANTARCTIC SALMON & CHICKEN WITH BEARNAISE SAUCE†

CHICKEN WITH BEARNAISE SAUCE & 6 OZ. PETITE FILET (add \$5)

CRAB CAKE & PETITE FILET MIGNON WITH PORTOBELLO DEMI-GLACÉ*
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.

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