

PRIVATE EVENT LUNCH BUFFETS

Salad and Sandwich Lunch Buffet

\$25 per guest. Available for 10 or more guests. Includes soft drinks, iced tea, coffee and hot tea.

| SALADS | *Host choice of three*

Garden Salad

mixed greens, tomatoes, cucumbers, carrots, balsamic vinaigrette

Boathouse Ranch

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

Vinaigrette Pasta Salad

cucumber, oven roasted tomatoes, peppers, red onion, black olives, feta cheese, honey lemon vinaigrette

Redskin Potato Salad†

sour cream and chives

Grilled Vegetable Platter†

marinated and grilled vegetables with balsamic and parmesan cheese

| SANDWICHES | *Host to select three sandwiches:*

COUNTRY HAM with pimento cheese on ciabatta

SHAVED ROAST BEEF with gruyere, arugula, caramelized onions, horseradish sauce on ciabatta

VEGETARIAN WHOLE WHEAT WRAP with boursin cheese spread, lettuce, roasted peppers, tomatoes

CHICKEN CAESAR WHOLE WHEAT WRAP with romaine, parmesan, caesar dressing

CHICKEN CLUB with cheddar, bacon, lettuce, tomato, and mayonnaise on ciabatta

| DESSERT |

Assorted fresh baked cookies

Hot Lunch Buffet

\$30 per guest. Available for 30 or more guests.

Buffet includes salad served plated or on buffet, 2 entrees, chef's choice starch and vegetable accompaniments, bread & butter served at guest tables, soft drinks, iced tea, coffee and hot tea.

| SALAD | *Host choice of one*

Classic Caesar

rustic croutons, caesar dressing, shaved reggiano cheese

Boathouse Ranch

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

Boathouse Seasonal Salad†

changes seasonally

Fresh Fruit†

seasonal variety

| ENTRÉES | *Host to choose two*

ATLANTIC SALMON gouda cream, wild mushrooms, leeks

BISTRO BEEF TENDER portobello demi-glace

SIMPLY GRILLED CHICKEN† bernaise sauce

SHRIMP & GRITS sausage, tomatoes, cheddar Byrd Mill grits

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

CRABCAKE BENEDICT split buttermilk biscuit, mini crab cakes, asparagus, smoked tomato hollandaise(add \$4 per person)

| ACTION STATIONS | *Add \$8 per guest per station*

SOUTHERN GRITS BAR local grits, cheddar cheese, scallions, bacon, sausage, country ham, tomatoes, hot sauce, roasted peppers (add shrimp for \$3/person)

MACARONI & CHEESE BAR cheddar cheese, blue cheese, bacon, ham, caramelized onions, cured tomatoes, jalapenos, hot sauce (add lobster for \$2/person)

MASHED POTATO BAR Yukon gold and sweet potatoes, crumbled blue cheese, cheddar cheese, whipped butter, sour cream, chopped chives, bacon, maple syrup, praline pecans, mini marshmallows

| DESSERT | *Host to select one Add \$7 per guest*

- **Cheesecake** with berry coulis
- **Chocolate Mousse†** strawberry and whipped cream
- **Classic Crème Brûlée†** fresh berries
- **Bread Pudding** with whipped cream

Desserts served plated. Dessert buffet service available for an additional \$2.00 per guest, all three items.

| FINE PRINT |

Additional sandwich options on buffet \$5 each.
Additional salad options on buffet \$3 each.
Additional hot lunch buffet entrées \$5 each.
Additional hot lunch buffet accompaniments \$3 each.

Prices do not include 18% gratuity and 4% service charge or 5.3% VA state and applicable local (6% in City of Richmond) sales tax. Prices and menu items in effect as of 10/14/19. Menu and prices are subject to change without notice.

† 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.