

# 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

#### 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, gruyere cheese, soft white roll

#### Vegetable Spring Rolls

fried with sweet chili sauce

#### 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 (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.

### | 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

**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†** jumbo 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-glace

#### 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*

**ATLANTIC SALMON & CHICKEN WITH BEARNAISE SAUCE†**

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

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

### | 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 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 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.

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† 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.