

THE BOATHOUSE

BOATHOUSE RECEPTION

\$92/adult includes 3 Appetizers, Boathouse Display, 2 Small Plates, 1 Action Station and 4-hour Wedding Bar
\$54/teen includes 3 Appetizers, Boathouse Display, 2 Small Plates, 1 Action Station and 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.

| FINE PRINT |

Available for parties of fifty guests or more.

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

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.

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 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.

| 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 two*

Atlantic Salmon

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

Seasonal White Fish

rice, pineapple salsa, avocado

Chicken Pasta

blackened chicken, alfredo, orechiette, asparagus

Shrimp & Grits†

sausage, tomatoes, cheddar Byrd Mill grits

Seasonal Risotto†

creamy risotto, seasonal vegetables, parmesan reggiano

Filet†

portobello demi-glace, house-made mashed (add \$3 per guest)

Slow Roasted Pulled Pork†

honey-apple bbq sauce, baked beans, cole slaw

| ACTION STATIONS | *Host to select one*

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.

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

traditional mac and cheese with toppings: blue cheese, bacon, ham, caramelized onions, tomatoes, jalapenos, hot sauce (add lobster mac and cheese for \$2/guest)