

THE BOATHOUSE

PRIVATE PARTY LUNCH AND BRUNCH

Two course menu
\$24/guest, includes appetizer and entrée courses

| APPETIZERS |

Host to select two appetizers

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
Sriracha honey butter

Cheese Board†

assorted cheeses, grapes, honey, crackers

Crab & Artichoke Dip

Old Bay potato chips

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

Edwards country 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

whole grain mustard remoulade (add \$3 per guest)

Shrimp Cocktail†

cocktail sauce and sliced lemon (add \$3 per guest)

Boathouse Oyster on the Half Shell†

lemon, mignonette, cocktail and hot sauce (add \$2.50 per oyster)

| SALADS |

Salads are an additional \$7 per person
Plated salad may be substituted for the appetizers

Boathouse Ranch Salad

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

Baby Spinach Salad†

pears, tomatoes, gorgonzola, candied pecans, balsamic vinaigrette

Garden Salad†

mixed greens, tomatoes, cucumbers, carrots, balsamic vinaigrette

| ENTRÉES |

Host to select a total of two entrées

BRUNCH ENTREES served with fresh fruit and home fries

BOATHOUSE BENEDICT* split buttermilk biscuit, Edwards country ham, topped with hollandaise

CHICKEN AND WAFFLES maple syrup (available for events of 30 or fewer guests)

ENTRÉE SALADS

Accompanied by warm bread and butter.

SPINACH SALAD WITH GRILLED SALMON† strawberries, gorgonzola, candied pecans, balsamic vinaigrette

GRILLED CHICKEN CAESAR SALAD rustic croutons, caesar dressing, shaved reggiano cheese

ENTRÉE SANDWICHES served with Old Bay Potato chips

BOATHOUSE_BURGER* 7-Hills beef, cheddar, bacon, lettuce, tomato, pickle

CRABCAKE SANDWICH

DYNAMITE SHRIMP TACOS shredded cabbage, pineapple salsa, avocado, dynamite saice, flour tortillas

LUNCH ENTREES Additional \$5/ guest. Served with warm bread and butter.

SIMPLY GRILLED WHITEFISH† with lemon, olive oil, sea salt and pepper, chef's choice accompaniments

FILET MIGNON*† 8oz, portobello demi-glace, house-made mashed potatoes, seasonal vegetable

PAN SEARED BONE-IN CHICKEN† lemon bearnaise, house-made mashed potatoes, seasonal vegetable

SHRIMP & GRITS† sausage, tomatoes, cheddar Byrd Mill grits

| DESSERT |

Desserts are an additional \$7 per person

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

| FINE PRINT |

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

See beverage packages for bar options
Appetizers are served buffet style or table share.
Kids' meals available for children 12 and under, \$15
Additional appetizers available for \$4 per guest.
Additional salad and dessert choices \$2 per choice per guest.
Additional entrée choices \$3 per choice per guest.
Entrée pre-order required on plated meal of fifty guests or more.

Prices subject to 22% service charge and current VA state and applicable local sales tax. Prices and menu items in effect as of 2020-06-26.
Menu and prices are subject to change without notice.

boathouseva.com
facebook.com/theboathouse
instagram @boathouse_va