

THE BOATHOUSE

BOATHOUSE BUFFET

\$39 per guest. Available for 35 or more guests.
Includes bread & butter, soft drinks, coffee, hot & iced tea

| ENTRÉES | *Host to select two*

Sliced Bistro Beef Steak
with red wine demi-glace

Grilled Chicken Breast
with sauce bearnaise

Blackened Chicken Alfredo
on orecchiette pasta

Shrimp & Grits
smoked surry sausage, tomatoes,
cheddar byrd mill grits

Atlantic Salmon
sauteed wild mushrooms and
leeks, smoked gouda cream

Amazing Vegan "Crab Cakes"
hearts of palm, artichokes, garbanzo
beans, lemon dill aioli

Chicken Chesapeake
grilled chicken breast topped with
lump crab, gruyere cheese, mush-
rooms, country ham, sherry cream
(additional \$5 per person)

Boathouse Crabcakes
with whole grain mustard sauce
(additional \$10 per person)

Sliced Slow Roasted Filet Mignon
with red wine demi-glace
(additional \$10 per person)

| SIDES | *Host to select four*

Classic Caesar Salad
caesar dressing, croutons, shaved
reggiano cheese

Boathouse Ranch Salad
romaine, tomato, cucumber, bacon,
cheddar cheese, croutons, ranch
dressing

Garden Salad
mixed greens, tomatoes,
cucumbers, carrots, balsamic
vinaigrette

Baby Spinach Salad
pears, tomatoes, gorgonzola,
candied pecans, balsamic
vinaigrette

Seasonal Risotto
butternut squash, tuscan kale,
parmesan, 10yr aged balsamic

Mashed Potatoes
yukon gold potatoes, butter, chives

Roasted Red Potatoes
parmesan, garlic, chives

Mediterranean Orzo
oven roasted tomatoes, herbs, feta,
lemon

Gouda Mac & Cheese
elbow macaroni, smoked gouda,
cheddar

Cheese Grits
Byrd Mill grits, cheddar,
Texas Pete

Simply Roasted Asparagus
EVOO, salt, pepper

Summer Squash Medley
zucchini, squash, peppers, red onion

Green Beans
roasted garlic, herbs, butter

Grilled Broccolini
chili, garlic, lemon

Truffled Cream Corn
tarragon, truffle oil, parmesan crust

| ACTION STATIONS |

Take it to the Next Level
Add on \$8, In place of one side: \$5

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

Mac & Cheese Bar
traditional mac and cheese with
toppings: blue cheese, bacon,
ham, caramelized onions,
tomatoes, jalapenos, hot sauce

Southern Grits Bar
local grits, cheddar cheese,
scallions, bacon, sausage, country
ham, tomatoes, hot sauce,
roasted peppers

| DESSERT DISPLAY | *Add on \$8*

Cheesecake
with berry coulis

Chocolate Mousse
topped with a strawberry and
whipped cream

Classic Crème Brûlée
with fresh berries

Bread Pudding
with whipped cream, caramel
sauce

FINE PRINT:

Available for parties of 35 guests or more. Special meal pricing available for children under 12. Additional buffet entrees \$7 per guest. Additional buffet sides \$4 per guest. Optional appetizers and bar packages are available. Prices subject to 22% service charge and current VA state and applicable local sales tax. Prices and menu items in effect as of 2020-05-25. 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.