

THE BOATHOUSE

EVENT MENU PACKAGES

PRIVATE EVENTS

4-COURSE PLATED DINNER

\$64/GUEST

includes host's choice of 2 displayed appetizers, 1 plated salad, 2 anchor-level plated entrees, a chef's selection plated vegetarian option, 1 plated dessert, warm bread and butter

seating for all guests
preorder required for 40+ guests

3-COURSE PLATED DINNER

\$52/GUEST

includes host's choice 1 plated salad, 2 anchor-level plated entrees, a chef's selection plated vegetarian option, 1 plated dessert, warm bread and butter

seating for all guests
preorder required for 40+ guests

4-COURSE BUFFET DINNER

\$66/GUEST

includes host's choice of 2 displayed appetizers, 1 plated salad, 2 anchor-level buffet entrees, 2 buffet sides, a chef's selection plated vegetarian option, 1 plated dessert, warm bread and butter

seating for all guests
available for 30+ guests

2-COURSE BUFFET DINNER

\$54/GUEST

includes host's choice of 1 salad, 2 buffet sides, 2 anchor-level buffet entrees, a chef's selection plated vegetarian entree option, warm bread and butter

seating for all guests
available for 30+ guests

HORS D'OEUVRES PARTY

\$54/GUEST

includes host's choice of 3 appetizer platters, 2 displayed appetizers, 2 small plates

seating for up to 50% of guests

CONTINENTAL BREAKFAST

\$19/GUEST

includes fresh fruit, greek yogurt, granola, breakfast pastries for 1 hour during meal service

seating for all guests
available for events ending by 12pm

2-COURSE PLATED LUNCH

\$34/GUEST

includes host's choice of 2 displayed appetizers, 2 lunch & brunch favorites plated entrees, a chef's selection plated vegetarian option, warm bread and butter

seating for all guests
available for events ending by 3pm
preorder required for 40+ guests

BUFFET LUNCH & BRUNCH

\$40/GUEST

includes host's choice of 2 buffet sides, 2 anchor-level or lunch & brunch favorites buffet entrees, a chef's selection plated vegetarian entree option, warm bread and butter

seating for all guests
available for events ending by 3pm for 30+ guests

SALAD & SANDWICH LUNCH BUFFET

\$36/GUEST

includes host's choice of 1 salad, 2 buffet sides, 3 sandwiches or wraps

seating for all guests
available for events ending by 3pm for 30+ guests

COCKTAIL PARTY

\$44/GUEST

includes host's choice of 3 appetizer platters, 4 displayed appetizers

seating for up to 50% of guests
available for 2 hour weekday events ending by 7pm

BREAKFAST BUFFET

\$29/GUEST

includes continental breakfast, scrambled eggs, bacon, sausage, home fries, buttermilk biscuits

seating for all guests
available for events ending by 12pm for 30+ guests

EVENT CHILD

\$22/GUEST

includes host's choice of 1 plated children's entree, scoop of vanilla ice cream

available for children up to 12 years old

prices are subject to 4% service charge, 18% gratuity, state and applicable local taxes. menu item availability and prices are in effect as of 2/1/25, availability subject to change without notice

plated entree pre-order, mixed grill option, or buffet service is required for 40+ guests

buffet and station set up will affect the capacity of each event space. consult an events team member to confirm there is adequate space available for your menu selection and guest count

all menu packages include non-alcoholic beverage service of coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, and ice water

THE BOATHOUSE

BAR & BEVERAGES

PRIVATE EVENTS

PLATINUM OPEN BAR

includes select premium liquors (grey goose vodka, bacardi superior light rum, johnny walker black scotch, maker's mark bourbon, tanqueray gin, patron silver tequila), aperol, campari, 2 white, 2 red, and 1 sparkling premium wines, host's choice of 5 beers from the boathouse restaurant list, upgraded mixers, juices, set-up

2 HRS - \$40/GUEST | 3 HRS - \$48/GUEST | 4 HRS - \$54/GUEST

GOLD OPEN BAR

includes select call-brand liquors (cirrus vodka, cruzan light rum, the famous grouse scotch, jack daniel's whiskey, beefeater gin, 1800 silver tequila), 2 white, 2 red, and 1 sparkling wines, host's choice of 4 beers from select options, standard mixers, juices, set-up

2 HRS - \$28/GUEST | 3 HRS - \$36/GUEST | 4 HRS - \$42/GUEST

SILVER OPEN BAR

beer and wine bar, includes 1 white, 1 red wine, host's choice of 2 beers from select options

2 HRS - \$25/GUEST | 3 HRS - \$32/GUEST | 4 HRS - \$37/GUEST

CONSUMPTION BAR

host's tab is charged per drink ordered. pricing is based on current the boathouse restaurant drink pricing on the day of the event. host to select silver, gold, or platinum level and those items are available for guests to order. drink token rental available

VARIES

CASH BAR

host's tab is billed \$5.5/guest. cash bar set-up fee may be waived if offering a bar of beer and wine only. guests are charged per drink on individual tabs. pricing is based on current the boathouse restaurant drink pricing on the day of the event. host to select silver, gold, or platinum level and those items are available for guests to order

\$5.5/GUEST

ALL-DAY BEVERAGES

non-alcoholic beverage display of canned coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, ice water for up to 6 hours

\$9/GUEST

ENHANCEMENTS

BLOODY MARY BAR

bloody mary mix, pepperoncini, olives, housemade pickles, bacon, celery stalks, old bay, hot sauce. alcohol billed separately by the pour

+\$7/GUEST

BUBBLES BAR

orange, cranberry, and pineapple juices, assorted fresh fruits. sparkling wine billed separately by the bottle

+\$7/GUEST

ADD ONE SIGNATURE COCKTAIL TO PACKAGE

available on all open bar packages

+\$2/GUEST

ADD SPARKLING CIDER

+\$14/BOTTLE

ADD SPARKLING WINE

+\$28/BOTTLE, UPGRADES AVAILABLE

SUBSTITUTE UPGRADED ALCOHOL SELECTIONS

available on all open bar packages, price increase billed on consumption

VARIES

prices are subject to 4% service charge, 18% gratuity, state and applicable local taxes. menu item availability and prices are in effect as of 2/1/25, availability subject to change without notice

alcohol service ends 15 minutes prior to event end time

all menu packages include non-alcoholic beverage service of coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, and ice water

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THE BOATHOUSE

EVENT MENU PACKAGES

WEDDINGS

BOATHOUSE WEDDING DINNER

\$72/GUEST

includes host's choice of 3 appetizers, 1 plated salad, 2 anchor-level plated dinner entrees, a chef's selection plated vegetarian option, warm bread and butter

seating for all guests
preorder required for all guests

DIAMOND RECEPTION

\$96/GUEST

includes host's choice of 3 appetizers, 3 appetizer platters, 3 small plates, 2 stations, gourmet coffee station

seating for up to 50% of guests
available for 30+ guests

BOATHOUSE RECEPTION

\$69/GUEST

includes host's choice of 3 appetizers, 3 appetizer platters, 2 small plates, 1 station

seating for up to 50% of guests
available for 30+ guests

BOATHOUSE WEDDING BRUNCH BUFFET

\$52/GUEST

includes fresh fruit platter and crab dip appetizers, boathouse benedict, southern custard french toast, home fries, bacon, sausage, a chef's selection plated vegetarian option, warm biscuits and butter

seating for all guests
available for events ending by 3pm for 30+ guests

BOATHOUSE WEDDING BUFFET DINNER

\$75/GUEST

includes host's choice of 3 appetizers, 1 plated salad, 2 buffet sides, 2 anchor-level buffet entrees, a chef's selection plated vegetarian option, warm bread and butter

seating for all guests
available for 30+ guests

BOATHOUSE WEDDING LUNCH

\$57/GUEST

includes host's choice of 2 appetizer platters, 1 plated salad, 2 anchor level or lunch & brunch favorites plated entrees, a chef's selection plated vegetarian entree option, warm bread and butter

dinner upgrade rates apply
seating for all guests
preorder required for all guests
available for events ending by 3pm

BOATHOUSE WEDDING LUNCH BUFFET

\$62/GUEST

includes host's choice of 2 appetizer platters, 1 plated salad, 2 buffet sides, 2 anchor-level or lunch & brunch favorites buffet entrees, a chef's selection plated vegetarian entree option, warm bread and butter

seating for all guests
available for events ending by 3pm for 30+ guests

EVENT CHILD

\$22/GUEST

includes host's choice of 1 plated children's entree, scoop of vanilla ice cream

available for children up to 12 years old

PLATINUM WEDDING OPEN BAR

available with qualifying wedding contracts. includes: select premium liquors (grey goose vodka, bacardi superior light rum, johnny walker black scotch, maker's mark bourbon, tanqueray gin, patron silver tequila, aperol, campari); 2 white, 2 red, and 1 premium sparkling wines; host's choice of up to 5 beers from the boathouse restaurant list; host's choice of 2 signature cocktails from select options; sparkling wine toast served to all guests; upgraded mixers, juices, set-up

3 HOURS - \$48/GUEST 4 HOURS - \$54/GUEST 5 HOURS - \$58/GUEST

GOLD WEDDING OPEN BAR

available with qualifying wedding contracts. includes: select call brand liquors (cirrus vodka, cruzan light rum, the famous grouse scotch, jack daniel's whiskey, beefeater gin, 1800 silver tequila); 2 white, 2 red, and 1 sparkling wines; host's choice of up to 4 beers from select options; host's choice of 1 signature cocktail from select options; sparkling wine toast served to all guests; standard mixers, juices, and set-up.

3 HOURS - \$36/GUEST 4 HOURS - \$42/GUEST 5 HOURS - \$46/GUEST

SILVER WEDDING OPEN BAR

available with qualifying wedding contracts. includes: 1 white, 1 red, and 1 sparkling wines; host's choice of up to 2 beers from select options; host's choice of 1 signature cocktail from select options; sparkling wine toast served to all guests

3 HOURS - \$32/GUEST 4 HOURS - \$37/GUEST 5 HOURS - \$40/GUEST

prices are subject to 4% service charge, 18% gratuity, state and applicable local taxes. menu item availability and prices are in effect as of 2/1/25, availability subject to change without notice

plated entree pre-order, mixed grill option, or buffet service is required for all guest counts

buffet and station set up will affect the capacity of each event space. consult an events team member to confirm there is adequate space available for your menu selection and guest count

alcohol service ends 15 minutes prior to event end time. all menu packages include non-alcoholic beverage service of coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, and ice water

THE BOATHOUSE

EVENT MENU OPTIONS

APPETIZERS

ADD 1 APPETIZER SELECTION

up to 6 total +\$8/guest

ADD APPETIZER COURSE TO PACKAGE

includes 2 selections +\$16/guest

VIRGINIA HAM BISCUITS

gruyere, butter, mustard, parker house roll

PESTO CHICKEN SALAD CUPS

basil pesto grilled chicken breast, cherry tomato, parmesan, phyllo cup

ALBONDIGAS

casa del barco's meatballs of beef, pork, spices, salsa roja, grilled onions, cotija cheese (not available passed)

BRUSCHETTA CROSTINI

fresh mozzarella, cured tomatoes, basil, toasted baguette

CORN & JALAPENO HUSHPUPPIES

chipotle remoulade

CRISPY VEGETABLE SPRING ROLLS

flashed fried, sweet chili sauce

CLASSIC DEVEILED EGGS

sweet pickle relish, paprika

BACON & BLUE CHEESE DEVEILED EGGS

classic deviled egg, bacon, blue cheese

SHAVED BEEF CROSTINI **+\$3/GUEST**

beef tenderloin, horseradish cream, toasted baguette

SHRIMP COCKTAIL **+\$3/GUEST**

cocktail sauce, lemon

SEARED SCALLOP SPOONS **+\$3/GUEST**

bacon, leek cream

FRIED OYSTERS **+\$3/GUEST**

ritz cracker, tartar sauce

PETITE CRAB CAKES **+\$5/GUEST**

whole grain mustard remoulade

APPETIZER PLATTERS

CHEESE BOARD

assorted cheeses, grapes, honey, crackers

CRAB & ARTICHOKE DIP

toasted baguette

VEGETABLE PLATTER

fresh and grilled vegetables, hummus, ranch

FRESH FRUIT

assorted fresh fruit

SALADS

ADD 1 PLATED CHOICE

up to 2 total +\$4/guest

ADD SALAD COURSE TO PLATED OR BUFFET PACKAGE

+\$8/guest

SERVE 1 DRESSING ON THE SIDE

+\$1/guest

BABY SPINACH

strawberries, gorgonzola, candied pecans, balsamic vinaigrette

CAESAR SALAD

romaine, parmesan, garlic croutons, tossed in caesar dressing

FRESH FRUIT SALAD

assorted fresh fruit

BOATHOUSE RANCH

romaine, cherry tomatoes, cucumbers, bacon, cheddar, garlic croutons, ranch dressing

GARDEN SALAD

mixed greens, tomatoes, cucumbers, carrots, balsamic vinaigrette

DINNER PLATED ENTREE SELECTIONS

ANCHOR PACKAGE

PAN-SEARED BONE-IN CHICKEN

bearnaise, yukon gold mashed potatoes, roasted asparagus

BLACKENED CHICKEN ALFREDO

blackened chicken breast, cavatappi pasta, asparagus, roasted cherry tomatoes, alfredo, parmesan

ATLANTIC SALMON

sauteed wild mushrooms, smoked gouda cream, yukon gold mashed potatoes, roasted asparagus

VEGETARIAN CRAB CAKES

hearts of palm, arichokes, garbanzo beans, old bay aioli, yukon gold mashed potatoes, roasted asparagus

CHARTER UPGRADE +\$6/GUEST

choose from anchor and charter level entrees

BOATHOUSE CRAB CAKES

two 4oz crab cakes, whole grain mustard remoulade, yukon gold mashed potatoes, roasted asparagus

CHICKEN CHESAPEAKE

boneless chicken breast, lump crab, virginia ham, sherry cream, yukon gold mashed potatoes, roasted asparagus

SHRIMP & GRITS

smoked sausage, tomatoes, cheddar stone ground grits

SIMPLY GRILLED FRESH CATCH

lemon, olive oil, yukon gold mashed potatoes, roasted asparagus

CAPTAIN UPGRADE +\$14/GUEST

choose from anchor, charter, and captain level entrees

NY STRIP

12oz steak cooked medium, herb butter, yukon gold mashed potatoes, roasted asparagus

FILET MIGNON

8oz filet cooked medium, red wine demi glace, yukon gold mashed potatoes, asparagus

CRAB CAKE STUFFED SHRIMP

bearnaise, yukon gold mashed potatoes, roasted asparagus

FLAGSHIP UPGRADE +\$20/GUEST

choose from any entree level

SURF & TURF

6oz filet cooked medium, grilled lobster tail, bearnaise, yukon gold mashed potatoes, asparagus

MIXED GRILL

host's choice of 2 items. topped with bearnaise, yukon gold mashed potatoes, roasted asparagus

all guests receive the same dual-plate entree

ATLANTIC SALMON

SIMPLY GRILLED CHICKEN BREAST

SIMPLY GRILLED FRESH CATCH

+\$3/GUEST

BOATHOUSE CRAB CAKE

CRAB CAKE STUFFED SHRIMP

FILET MIGNON

+\$3/GUEST

+\$7/GUEST

+\$7/GUEST

 gluten-free  vegetarian

only 1 upgrade is charged per guest on highest dollar item offered, except mixed grill

add 1 plated entree course choice +\$6/guest substitute 1 plated entree side +\$2/guest

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LUNCH & BRUNCH PLATED ENTREE SELECTIONS

LUNCH & BRUNCH FAVORITES

BABY SPINACH & GRILLED SALMON SALAD

strawberries, gorgonzola, candied pecans,
balsamic vinaigrette

GRILLED CHICKEN CAESAR SALAD

romaine, parmesan, garlic croutons, tossed in caesar dressing

BOATHOUSE BENEDICT

butter milk biscuit, poached egg, virginia ham, asparagus,
hollandaise, home fries

CRAB CAKE BENEDICT

+\$5/GUEST

butter milk biscuit, poached egg, crab cake, asparagus,
old bay hollandaise, home fries

SOUTHERN CUSTARD FRENCH TOAST

cinnamon bourbon peaches, whipped cream

CRISPY "HOT" CHICKEN SANDWICH

spicy buttermilk fried chicken breast, country slaw,
gorgonzola, housemade pickles, brioche, old bay chips

BOATHOUSE BURGER

seven hills beef cooked medium, bacon, cheddar, lettuce,
tomato, red onion, housemade pickles, brioche, old bay chips

CRAB CAKE SANDWICH

+\$5/GUEST

lettuce, tomato, tartar sauce, brioche, old bay chips

ANCHOR UPGRADE \$6/GUEST

choose from lunch & brunch favorites and anchor level entrees

PAN-SEARED BONE-IN CHICKEN

bearnaise, yukon gold mashed potatoes, roasted asparagus

BLACKENED CHICKEN ALFREDO

blackened chicken breast, cavatappi pasta, asparagus,
roasted cherry tomatoes, alfredo, parmesan

ATLANTIC SALMON

sauteed wild mushrooms, smoked gouda cream,
yukon gold mashed potatoes, roasted asparagus

VEGETARIAN CRAB CAKES

hearts of palm, arichokes, garbanzo beans, old bay aioli,
yukon gold mashed potatoes, roasted asparagus

CHARTER UPGRADE +\$12/GUEST

choose from lunch & brunch favorites, anchor, and charter level entrees

BOATHOUSE CRAB CAKES

2 crab cakes, whole grain mustard remoulade, yukon gold
mashed potatoes, roasted asparagus

CHICKEN CHESAPEAKE

boneless chicken breast, lump crab, virginia ham, sherry
cream, yukon gold mashed potatoes, roasted asparagus

SHRIMP & GRITS

smoked sausage, tomatoes, cheddar stone ground grits

SIMPLY GRILLED FRESH CATCH

lemon, olive oil, yukon gold mashed potatoes, roasted asparagus

CAPTAIN UPGRADE +\$20/GUEST

choose from lunch & brunch favorites, anchor, charter, and captain level entrees

NY STRIP

12oz steak cooked medium, herb butter,
yukon gold mashed potatoes,
roasted asparagus

CRAB CAKE STUFFED SHRIMP

bearnaise, yukon gold mashed
potatoes, roasted asparagus

FILET MIGNON

8oz filet cooked medium, red wine demi glace,
yukon gold mashed potatoes, roasted asparagus

FLAGSHIP UPGRADE +\$26/GUEST

choose from any entree level

SURF & TURF

6oz filet cooked medium, grilled lobster tail, bearnaise, yukon gold mashed potatoes, roasted asparagus

MIXED GRILL

host's choice of two items, topped with bearnaise, yukon gold mashed potatoes, roasted asparagus
all guests receive the same dual-plate entree

ATLANTIC SALMON

+\$3/GUEST

SIMPLY GRILLED CHICKEN BREAST

+\$3/GUEST

SIMPLY GRILLED FRESH CATCH

+\$6/GUEST

BOATHOUSE CRAB CAKE

+\$6/GUEST

CRAB CAKE STUFFED SHRIMP

+\$10/GUEST

FILET MIGNON

+\$10/GUEST

 gluten-free  vegetarian

only 1 upgrade is charged per guest on highest dollar item offered, except mixed grill

add 1 plated entree course choice +\$6/guest
substitute 1 plated entree side +\$2/guest

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BUFFET SELECTIONS

ANCHOR PACKAGE

GRILLED BONELESS CHICKEN 
bearnaise

BLACKENED CHICKEN ALFREDO
blackened chicken breast, cavatappi pasta, asparagus,
roasted cherry tomatoes, alfredo, parmesan

ATLANTIC SALMON 
sautéed wild mushrooms, leeks, smoked gouda cream


VEGETARIAN CRAB CAKES 
hearts of palm, arichokes, garbanzo beans, old bay aioli

CHARTER UPGRADE +\$6/GUEST

choose from lunch & brunch favorites, anchor, and charter level entrees

BOATHOUSE CRAB CAKES
crab cakes, whole grain mustard remoulade

SHRIMP & GRITS 
smoked sausage, tomatoes,
cheddar stone ground grits

CHICKEN CHESAPEAKE 
boneless chicken breast, lump crab,
virginia ham, sherry cream

SIMPLY GRILLED FRESH CATCH 
lemon, olive oil

CAPTAIN UPGRADE +\$14/GUEST

choose from lunch & brunch favorites, anchor, charter, and captain level entrees

CRAB CAKE STUFFED SHRIMP
bearnaise

FILET MIGNON 
sliced filet cooked medium, red wine demi glace

LUNCH & BRUNCH FAVORITES

BOATHOUSE BENEDICT
buttermilk biscuit, poached egg, virginia ham, hollandaise

SOUTHERN CUSTARD FRENCH TOAST 
cinnamon bourbon peaches, whipped cream

CRAB CAKE BENEDICT
buttermilk biscuit, poached egg, crab cake, old bay hollandaise

SIDES

add one to package +\$6/guest | up to 6 selections total

YUKON GOLD MASHED POTATOES  

ROASTED RED POTATOES  

MAC & CHEESE 

CHEESY GRITS  

SEASONAL RISOTTO  

CHARRED BROCCOLINI  

ROASTED ASPARAGUS  

SQUASH MEDLEY  

GREEN BEANS  

TRUFFLED CREAM CORN  

GRILLED VEGETABLE PLATTER  

BAKED BEANS 

BLACK BEANS  

MEXICAN RICE  

MEDITERRANEAN ORZO SALAD 

VINAIGRETTE PASTA SALAD 

REDSKIN POTATO SALAD  

FRESH FRUIT  

HOME FRIES 

BACON & SAUSAGE 

SMALL PLATES

add 1 to package +\$10/guest | up to 5 selections total
add course to any package +\$20/guest | includes 2 selections

ATLANTIC SALMON

wild mushrooms, leeks, smoked gouda cream, jasmine rice

SHRIMP & GRITS

smoked sausage, tomatoes, cheddar stone ground grits

BLACKENED CHICKEN ALFREDO

cavatappi, roasted cherry tomatoes, asparagus, parmesan

CHICKEN CHESAPEAKE

lump crab, virginia ham, sherry cream, yukon gold
mashed potatoes

SLOW ROASTED PULLED PORK

bbq sauce, baked beans, country slaw

SIMPLY GRILLED FRESH CATCH

pineapple salsa, avocado puree, micro cilantro, jasmine rice

VEGETARIAN CRAB CAKES

sweet corn and edamame succotash, hearts of palm,
artichokes, garbanzo beans, old bay aioli

BOATHOUSE CRAB CAKES

+\$2/GUEST

sweet corn and edamame succotash, oven roasted tomatoes,
whole grain mustard remoulade

FILET MIGNON

+\$4/GUEST

cooked medium, red wine demi, yukon gold mashed potatoes

STATIONS

add 1 to package +\$12/guest | up to 4 selections total

MAC & CHEESE BAR

gorgonzola, bacon, virginia ham, caramelized onions,
tomatoes, jalapenos, hot sauce (add lobster mac +\$6/guest)

SOUTHERN GRITS BAR

cheddar, scallions, bacon, sausage, virginia ham, tomatoes,
roasted peppers, hot sauce (add shrimp +\$7/guest)

MASHED POTATO

cheddar, blue cheese, bacon, red onion, whipped butter,
sour cream

MASHED SWEET POTATO

spiced pecans, bacon, mini marshmallows, whipped butter,
pure maple syrup

CASA DEL BARCO NACHO BAR

tortilla chips, chorizo, queso, pico de gallo, lime crema,
salsa fresca, sliced jalapenos

TACO BAR

host's choice of two fillings, flour tortillas, shredded lettuce,
pico de gallo, lime crema, salsa fresca, queso fresco, hot sauce

MIX & MATCH FILLINGS

adobo chicken | portobello mushroom | chorizo | al pastor
carne asada +\$2/guest | mahi mahi +\$2/guest
shrimp +\$5/guest | beef barbacoa +\$7/guest

OMELET, CHEF ATTENDED

virginia ham, bacon, cheddar, mushrooms, tomatoes, peppers,
onions, hot sauce, ketchup (add crab meat +\$8/guest)

BELGIAN WAFFLE BAR

strawberries, blueberries, blackberries, pure maple syrup,
whipped butter, whipped cream

ICE CREAM SUNDAE BAR

vanilla and chocolate ice cream scooped to order, chocolate
syrup, caramel sauce, berry coulis, salted peanuts,
chocolate chips, rainbow sprinkles, maraschino cherries

(served for last 2-hours of event)

CHARTER STATION UPGRADE

add 1 to package +\$14/guest | for events including a station, upgrade +\$2/guest

CHICKEN & WAFFLES

fried boneless chicken, fresh belgian waffles, hot honey,
whipped butter, pure maple syrup, hot sauce

PASTA

penne, chicken breast, italian sausage, roasted vegetables, garden
salad, host's choice of 2 sauces: marinara, alfredo, pesto

CAPTAIN STATION UPGRADE

add 1 to package +\$17/guest
for events including a station, upgrade +\$5/guest

CARVED HAM, CHEF-ATTENDED

brown sugar glaze, rolls, grain mustard, caesar salad

ADMIRAL STATION UPGRADE

add 1 to package +\$26/guest
for events including a station, upgrade +\$14/guest

CARVED BEEF TENDERLOIN, CHEF-ATTENDED

au jus, horseradish cream, rolls, caesar salad

DESSERTS

add 1 plated choice +\$3/guest | up to 2 selections total
serve 1 selection buffet-style +\$2/guest
add a dessert course +\$8/guest

CHEESECAKE

berry coulis

CHOCOLATE MOUSSE

strawberries, whipped cream

VANILLA CREME BRULEE

fresh berries

BREAD PUDDING

seasonal selection, whipped cream

CHOCOLATE CHIP COOKIES

freshly baked

TRIPLE CHOCOLATE BROWNIE

freshly baked

DESSERT BUFFET

display of host's choice, up to 3 items
upgrade to dessert buffet for packages including a dessert
course +\$4/guest
add buffet to any menu package +\$12/guest

CHILDREN'S ENTREES

available for guests 12 and younger
add 1 plated choice +\$5/guest

CHICKEN FINGERS

french fries, ketchup, fresh fruit

MAC & CHEESE

fresh fruit

POPCORN SHRIMP

french fries, ketchup, fresh fruit

KIDS CRAB CAKE

french fries, ketchup, fresh fruit

GRILLED CHICKEN

french fries, ketchup, fresh fruit

SANDWICHES & WRAPS

available on salad & sandwich lunch buffet package
add 1 to package +\$8/guest

VIRGINIA HAM SANDWICH

pimento cheese, ciabatta roll

SHAVED ROAST BEEF SANDWICH

gruyere, arugula, caramelized onion, horseradish cream, ciabatta

CHICKEN CLUB SANDWICH

cheddar, bacon, lettuce, tomato, mayo, ciabatta

VEGETARIAN WRAP

hummus, lettuce, roasted peppers, tomatoes, whole wheat wrap

CHICKEN CAESAR SALAD WRAP

romaine, parmesan, garlic croutons, caesar dressing,
whole wheat wrap

ENHANCEMENTS

OYSTERS ON THE HALF SHELL MARKET PRICE

lemon, mignonette, cocktail sauce, hot sauce

OYSTERS ROCKEFELLER MARKET PRICE

spinach, parmesan, pernod, smoked bacon

YOGURT PARFAIT BAR +\$8/GUEST

greek yogurt, granola, strawberries, blueberries,
blackberries, honey, coconut flakes

FRUIT & PASTRIES DISPLAY +\$10/GUEST

assorted breakfast pastries, fresh fruit

TRAIL MIX BAR +\$8/GUEST

almonds, pecans, walnuts, coconut flakes,
dried fruit, coconut flakes, yogurt raisins

GRANOLA BAR & FRUIT DISPLAY +\$8/GUEST

assorted packaged granola bars, whole fresh fruit

BAGEL BAR +\$9/GUEST

flavored cream cheese, whole fresh fruit

PRETZEL BAR +\$7/GUEST

warm soft pretzels, cheese dip, honey mustard,
spicy mustard

POPCORN STAND +\$7/GUEST

fresh popped butter popcorn, caramel corn,
sea salt, garlic parmesan, cheddar, cinnamon sugar

CASA DEL BARCO GUACAMOLE +\$5/GUEST

avocado, tomato, red onion, jalapeno, cilantro,
served with tortilla chips

GOURMET COFFEE STATION +\$6/GUEST

assorted sugars, dairy and non-dairy creamer
flavored syrups, rock candy sticks,
chocolate dipped biscotti

JUICES +\$6/GUEST

apple, orange, grapefruit, lemonade, pineapple,
cranberry

BLOODY MARY BAR +\$7/GUEST

bloody mary mix, pepperoncini, olives, housemade pickles,
bacon, celery stalks, old bay, hot sauce
alcohol billed separately by the pour

BUBBLES BAR +\$7/GUEST

orange, cranberry, and pineapple juices, assorted fresh fruits
sparkling wine billed separately by the bottle

ADD-ONS & SUBSTITUTIONS

ADD 1 APPETIZER SELECTION up to 6 total	+\$8/GUEST	ADD 1 SANDWICH OR WRAP TO PACKAGE available on salad & sandwich lunch buffet	+\$8/GUEST
ADD APPETIZER COURSE TO PACKAGE includes 2 items	+\$16/GUEST	ADD 1 BUFFET SIDE TO PACKAGE up to 6 total	+\$6/GUEST
ADD 1 SMALL PLATE SELECTION up to 5 total	+\$10/GUEST	ADD 1 PLATED DESSERT COURSE CHOICE up to 2 total	+\$3/GUEST
ADD SMALL PLATE SERVICE TO PACKAGE includes 2 items	+\$20/GUEST	ADD PLATED DESSERT COURSE TO PACKAGE	+\$8/GUEST
ADD 1 ACTION STATION TO PACKAGE up to 4 total	+\$12/GUEST	SERVE 1 DESSERT SELECTION BUFFET-STYLE	+\$2/GUEST
ADD PLATED OR BUFFET SALAD COURSE TO PACKAGE	+\$8/GUEST	ADD DESSERT BUFFET TO ANY PACKAGE host's choice of 3 selections	+\$12/GUEST
ADD 1 PLATED SALAD COURSE CHOICE up to 2 total	+\$4/GUEST	UPGRADE TO BOTTLED WATER available on all menu packages	+\$2/GUEST
SERVE 1 DRESSING ON THE SIDE up to 2 total	+\$1/GUEST	ADD 1 SIGNATURE COCKTAIL TO PACKAGE available on all open bar packages	+\$2/GUEST
ADD PLATED BREAD & BUTTER SERVICE	+\$6/GUEST	SUBSTITUTE UPGRADED ALCOHOL SELECTIONS available on all open bar packages price increase billed on consumption	VARIES
ADD 1 PLATED ENTREE COURSE CHOICE up to 5 total	+\$6/GUEST	ADD SPARKLING CIDER	+\$14/BOTTLE
SUBSTITUTE ONE PLATED ENTREE SIDE	+\$2/GUEST	ADD SPARKLING WINE upgrades available	+\$28/BOTTLE
ADD 1 BUFFET ENTREE TO PACKAGE up to 4 total	+\$10/GUEST		

prices are subject to 4% service charge, 18% gratuity, state and applicable local taxes. menu item availability is in effect as of 2/1/25, availability subject to change without notice

plated entree pre-order, mixed grill option, or buffet service is required for groups of 40+ using private events packages, or groups of any size using our wedding packages

buffet and station set up will affect the capacity of each event space. consult an events team member to confirm there is adequate space available for your menu selection and guest count

all menu packages include non-alcoholic beverage service of coke, diet coke, sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, and ice water

THE BOATHOUSE

SEASONAL EVENT MENU SELECTIONS

APPETIZERS

BRIE & BACON JAM PHYLLO CUPS

FRIED GREEN TOMATO BITES

calabrian pimento cheese, pancetta

ROCKEFELLER STUFFED MUSHROOMS

crispy bacon, grated parmesan

SMALL PLATE

SHRIMP ÉTOUFFÉE

holy trinity, cajun cream, puff pastry

CABERNET BRAISED BEEF

mashed potatoes, demi glacé, fried onion straws

ENTREE

+\$6/guest for lunch events

CABERNET BRAISED BEEF

mashed potatoes, roasted carrots, demi glacé,
fried onion straws

DESSERT

CHERRY BISCOTTI TRIFLE

cherry compote, almond biscotti, layered
with whipped mascarpone & ricotta

STRAWBERRY KIWI CREAM TART

vanilla pastry cream