

THE BOATHOUSE

EVENT MENU OPTIONS

APPETIZERS

ADD 1 APPETIZER SELECTION +\$8/guest

ADD APPETIZER COURSE TO PACKAGE includes 2 selections +\$16/guest

VIRGINIA HAM BISCUITS edward's ham, gruyere, butter, mustard, parker house roll

PESTO CHICKEN SALAD BITES basil pesto grilled chicken breast, cherry tomato, parmesan, sesame cracker (gf)

CLASSIC DEVILED EGGS sweet pickle relish, paprika (gf, v)

BACON & BLUE CHEESE DEVILED EGGS classic deviled egg, bacon, blue cheese (gf)

CORN & JALAPENO HUSHPUPPIES chipotle remoulade (v)

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

CRISPY VEGETABLE SPRING ROLLS flashed fried, sweet chili sauce (v)

BRUSCHETTA CROSTINI fresh mozzarella, cured tomatoes, basil, toasted baguette (v)

SHAVED BEEF CROSTINI beef tenderloin, horseradish cream, toasted baguette +\$3/guest

SHRIMP COCKTAIL cocktail sauce, lemon (gf) +\$3/guest

SEARED SCALLOP SPOONS bacon, leek cream (gf) +\$3/guest

FRIED CHESAPEAKE BAY OYSTERS ritz cracker, tartar sauce +\$3/guest

ROCKEFELLER ROASTED OYSTERS roasted oysters, creamy spinach, parmesan, pernod, bacon, breadcrumbs +\$6/guest

BOATHOUSE OYSTERS ON THE HALF SHELL private bed at chapel creek oyster farm - creamy, balanced, slight minerality, with accompaniments \$30/dozen

PETITE CRAB CAKES whole grain mustard remoulade +\$5/guest

PLATTERS

CRAB & ARTICHOKE DIP toasted baguette

CHEESE BOARD assorted cheeses, grapes, honey, crackers (v)

LOCAL CHEESE BOARD 4 local virginia cheeses, local honey, grapes, pepper relish, toasted baguette (v) +\$5/guest

BURRATA PLATTER fresh burrata, balsamic glaze, olive tapenade, olive oil, heirloom cherry tomatoes, salt, fresh cracked pepper, equinox growers greens, toasted baguette +\$3/guest

VEGETABLE PLATTER fresh and grilled vegetables, hummus, ranch (gf, v)

FRESH FRUIT assorted fresh fruit (gf, v)

SALADS

ADD 1 PLATED CHOICE +\$4/guest

ADD SALAD COURSE TO PLATED OR BUFFET PACKAGE +\$8/guest

SERVE 1 DRESSING ON THE SIDE +\$1/guest

BOATHOUSE WEDGE iceberg wedge, heirloom tomatoes, smoked bacon, gorgonzola, buttermilk ranch dressing, parmesan crostino

CAESAR romaine, parmesan, parmesan crostino, tossed in caesar dressing

BABY SPINACH strawberries, gorgonzola, candied pecans, white balsamic vinaigrette (gf, v)

LOCAL MIXED GREENS equinox growers hydroponic lettuce, heirloom tomatoes, cucumbers, carrots, white balsamic vinaigrette (gf, v)

FRESH FRUIT assorted fresh fruit (gf, v)

(gf) gluten-free | (v) vegetarian

DINNER PLATED ENTREES

INCLUDES 2 SELECTIONS
ADD 1 PLATED ENTREE COURSE CHOICE +\$6/guest
SUBSTITUTE 1 PLATED ENTREE SIDE +\$2/guest

HARBOR PACKAGE

PAN-SEARED BONE-IN CHICKEN lavender honey, lemon thyme demi glace, roasted fingerling potatoes, broccolini (gf)

CHICKEN FLORENTINE pappardelle pasta, spinach, cream, roasted cherry tomatoes mushrooms, fresh parmesan

ATLANTIC SALMON sauteed spinach, crispy mushrooms and capers, roasted fingerling potatoes, tomato basil butter sauce

SEASONAL GRAIN BOWL quinoa, roasted garlic, roasted vegetables, seasonal preparation (gf, v)

CHARTER UPGRADE

choose from harbor and charter level entrees +\$6/guest

SHRIMP & GRITS surry sausage, tomatoes, cheddar stone ground grits (gf)

BURGUNDY BRAISED BEEF mashed potatoes, roasted carrots, demi glacé, fried onion straws

CHICKEN CHESAPEAKE boneless chicken breast, lump crab, edward's ham, mushrooms, gruyere, sherry cream, yukon gold mashed potatoes, roasted asparagus (gf)

SEARED BRANZINO mediterranean tapenade, fingerling potatoes, roasted asparagus

CAPTAIN UPGRADE

choose from harbor, charter, and captain level entrees +\$14/guest

BOATHOUSE CRAB CAKES whole grain mustard remoulade, yukon gold mashed potatoes, roasted asparagus

FILET MIGNON 8oz filet cooked medium, red wine demi glace, yukon gold mashed potatoes, asparagus (gf)

FLAGSHIP UPGRADE

choose from any entree level +\$20/guest

SURF & TURF 6oz filet cooked medium, grilled lobster tail, bearnaise, yukon gold mashed potatoes, asparagus (gf)

NEW YORK STRIP 12oz steak cooked medium, red wine demi glace, yukon gold mashed potatoes, roasted asparagus (gf)

BROILED SEAFOOD COMBINATION crab cake, jumbo shrimp, scallops, yukon gold mashed potatoes, grilled asparagus, cocktail sauce

MIXED GRILL

host's choice of 2 items. topped with bearnaise, yukon gold mashed potatoes, roasted asparagus
all guests must receive the same entree

ATLANTIC SALMON
GRILLED CHICKEN BREAST
GRILLED BRANZINO

+\$3/guest

BOATHOUSE CRAB CAKE
SEARED SCALLOPS
FILET MIGNON

+\$7/guest
+\$12/guest
+\$7/guest

(gf) gluten-free | (v) vegetarian

pre-order required for 40+ guests
only 1 upgrade is charged per guest on highest dollar item offered, except mixed grill

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LUNCH & BRUNCH PLATED ENTREES

INCLUDES 2 SELECTIONS
ADD 1 PLATED ENTREE COURSE CHOICE +\$6/guest
SUBSTITUTE 1 PLATED ENTREE SIDE +\$2/guest

LUNCH & BRUNCH FAVORITES

BABY SPINACH & GRILLED SALMON SALAD strawberries, gorgonzola, candied pecans, white balsamic vinaigrette (gf)

GRILLED CHICKEN CAESAR SALAD romaine, parmesan, parmesan crostino, tossed in caesar dressing

BOATHOUSE BENEDICT buttermilk biscuit, poached egg, edward's ham, asparagus, hollandaise, home fries

SOUTHERN CUSTARD FRENCH TOAST cinnamon bourbon peaches, whipped cream (v)

CRUSTLESS QUICHE sun-dried tomatoes, spinach, mushrooms, gruyere cheese, mixed greens (gf, v)

GRILLED CHICKEN RANCH SANDWICH gruyere, bacon, buttermilk ranch, lettuce, tomato, buttered brioche bun

CRISPY "HOT" CHICKEN SANDWICH spicy buttermilk fried chicken breast, country slaw, gorgonzola, housemade pickles, toasted brioche bun, old bay chips

BOATHOUSE BURGER beef cooked medium, bacon, cheddar, lettuce, tomato, red onion, housemade pickles, toasted brioche bun, old bay chips

CRAB CAKE BENEDICT buttermilk biscuit, poached egg, crab cake, asparagus, old bay hollandaise, home fries +\$5/guest

CRAB CAKE SANDWICH lettuce, tomato, tartar sauce, toasted brioche bun, old bay chips +\$5/guest

HARBOR UPGRADE choose from lunch & brunch favorites and anchor level entrees +\$6/guest

PAN-SEARED BONE-IN CHICKEN lavender honey, lemon thyme demi glace, roasted fingerling potatoes, broccolini (gf)

CHICKEN FLORENTINE pappardelle pasta, spinach, cream, roasted cherry tomatoes mushrooms, fresh parmesan

ATLANTIC SALMON sauteed spinach, crispy mushrooms and capers, roasted fingerling potatoes, tomato basil butter sauce

SEASONAL GRAIN BOWL quinoa, roasted garlic, roasted vegetables, seasonal preparation (gf, v)

CHARTER UPGRADE choose from lunch & brunch favorites, harbor, and charter level entrees +\$12/guest

SHRIMP & GRITS surry sausage, tomatoes, cheddar stone ground grits (gf)

BURGUNDY BRAISED BEEF mashed potatoes, roasted carrots, demi glacé, fried onion straws

CHICKEN CHESAPEAKE boneless chicken breast, lump crab, edward's ham, mushrooms, gruyere, sherry cream, yukon gold mashed potatoes, roasted asparagus (gf)

SEARED BRANZINO mediterranean tapenade, fingerling potatoes, roasted asparagus (gf)

CAPTAIN UPGRADE choose from lunch & brunch favorites, harbor, charter, and captain level entrees +\$20/guest

BOATHOUSE CRAB CAKES whole grain mustard remoulade, yukon gold mashed potatoes, roasted asparagus

FILET MIGNON 8oz filet cooked medium, red wine demi glace, yukon gold mashed potatoes, roasted asparagus (gf)

MIXED GRILL

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

ATLANTIC SALMON +\$3/GUEST
GRILLED CHICKEN BREAST +\$3/GUEST
GRILLED BRANZINO +\$6/GUEST

BOATHOUSE CRAB CAKE +\$10/GUEST
FILET MIGNON +\$10/GUEST

BUFFET ENTREES

INCLUDES 2 SELECTIONS
ADD 1 BUFFET ENTREE TO PACKAGE +\$10/guest

HARBOR PACKAGE

GRILLED BONELESS CHICKEN lavender honey lemon demi glace (gf)

CHICKEN FLORENTINE penne pasta, spinach, cream, roasted cherry tomatoes mushrooms, fresh parmesan

ATLANTIC SALMON sauteed spinach, crispy mushrooms and capers, tomato basil butter sauce

VEGETARIAN CRAB CAKES hearts of palm, artichokes, garbanzo beans, old bay aioli (v)

CHARTER UPGRADE +\$6/GUEST choose from lunch & brunch favorites, harbor, and charter level entrees

SHRIMP & GRITS surry sausage, tomatoes, cheddar stone ground grits (gf)

BURGUNDY BRAISED BEEF demi glacé, fried onion straws

CHICKEN CHESAPEAKE boneless chicken breast, lump crab, edward's ham, mushrooms, gruyere, sherry cream (gf)

GRILLED BRONZINO mediterranean tapenade (gf)

CAPTAIN UPGRADE +\$14/GUEST choose from lunch & brunch favorites, harbor, charter, and captain level entrees

BOATHOUSE CRAB CAKES whole grain mustard remoulade

FILET MIGNON sliced filet cooked medium, red wine demi glace (gf)

LUNCH & BRUNCH FAVORITES

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

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

SOUTHERN CUSTARD FRENCH TOAST cinnamon bourbon peaches, whipped cream (v)

CRUSTLESS QUICHE sun-dried tomatoes, spinach, mushrooms, gruyere cheese (gf, v)

SIDES

INCLUDES 2
ADD 1 TO PACKAGE +\$6/guest

YUKON GOLD MASHED POTATOES (gf, v)

ROASTED FINGERLING POTATOES (gf, v)

REDSKIN POTATO SALAD (gf, v)

MAC & CHEESE (v)

CHEESY GRITS (gf, v)

CHARRED BROCCOLINI (gf, v)

ROASTED ASPARAGUS (gf, v)

SQUASH MEDLEY (gf, v)

GREEN BEANS (gf, v)

SWEET CORN SUCCOTASH (gf, v)

GRILLED & CHILLED VEGETABLE
PLATTER (gf, v)

BAKED BEANS (gf)

BLACK BEANS (gf, v)

MEXICAN RICE (gf, v)

MEDITERRANEAN ORZO SALAD (v)

VINAIGRETTE PASTA SALAD (v)

SEASONAL RISOTTO (gf, v)

FRESH FRUIT (gf, v)

HOME FRIES (v)

BACON & SAUSAGE (gf)

SMALL PLATES

ADD I TO PACKAGE +\$10/guest
ADD COURSE TO ANY PACKAGE includes 2 selections +\$20/guest

ATLANTIC SALMON sauteed spinach, crispy mushrooms and capers, tomato basil butter sauce
SHRIMP & GRITS surry sausage, tomatoes, cheddar stone ground grits (gf)
CHICKEN FLORENTINE penne pasta, spinach, cream, roasted cherry tomatoes mushrooms, fresh parmesan
CHICKEN CHESAPEAKE lump crab, edward's ham, mushrooms, gruyere, sherry cream, yukon gold mashed potatoes (gf)
CIDER BRINED PORK BELLY spicy braised collard greens, red beans, pepper relish, apple cider glaze (gf)
BURGUNDY BRAISED BEEF mashed potatoes, demi glacé, fried onion straws
SEARED BRANZINO mediterranean tapenade, fingerling potatoes, micro greens (gf)
VEGETARIAN CRAB CAKES sweet corn succotash, hearts of palm, artichokes, garbanzo beans, old bay aioli (v)
BOATHOUSE CRAB CAKES sweet corn succotash, roasted tomatoes, whole grain mustard remoulade +\$4/guest
FILET MIGNON cooked medium, red wine demi, yukon gold mashed potatoes (gf) +\$4/guest

STATIONS

ADD I TO PACKAGE +\$12/guest

MAC & CHEESE BAR gorgonzola, bacon, edward's ham, caramelized onions, tomatoes, jalapenos, hot sauce
(add lobster mac +\$6/guest)
SOUTHERN GRITS BAR cheddar, scallions, bacon, surry sausage, edward's ham, tomatoes, roasted peppers,
hot sauce (gf, v) (add shrimp +\$7/guest)
MASHED POTATO cheddar, blue cheese, bacon, red onion, whipped butter, sour cream (gf)
MASHED SWEET POTATO spiced pecans, bacon, mini marshmallows, whipped butter, pure maple syrup (gf)
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: adobo chicken | portobello mushroom | chorizo | al pastor | carne asada +\$2/guest
mahi mahi +\$2/guest | shrimp +\$5/guest | beef barbacoa +\$7/guest | add corn tortillas +\$3/dozen
OMELET edward's ham, bacon, cheddar, mushrooms, tomatoes, peppers, onions,
hot sauce, ketchup (gf, v) (add crab meat +\$8/guest)
BELGIAN WAFFLE BAR strawberries, blueberries, blackberries, pure maple syrup, whipped butter, whipped cream (v)
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 (gf, v) (served for last 2-hours of event)

CHARTER STATION UPGRADE add I to package +\$14/guest | for events including a station, upgrade +\$2/guest

CHICKEN & WAFFLES fried boneless chicken, belgian waffles, hot honey, whipped butter, 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 I to package +\$17/guest | for events including a station, upgrade +\$5/guest

RAW BAR raw oysters, cocktail shrimp, cooked and chilled mussels, accompaniments to include cocktail sauce,
mignonette, horseradish, hot sauce, saltine crackers, sliced lemon

ADMIRAL STATION UPGRADE add I to package +\$26/guest | for events including a station, upgrade +\$14/guest

CARVED BEEF TENDERLOIN au jus, horseradish cream, rolls, caesar salad

DESSERTS

FOR PACKAGES WITH A DESSERT COURSE:

1 SELECTION IS INCLUDED

ADD 1 PLATED DESSERT CHOICE up to 2 selections total **+\$3/guest**

UPGRADE TO A DESSERT BUFFET **+\$4/guest**

FOR PACKAGES WITHOUT A DESSERT COURSE:

ADD 1 PLATED DESSERT **+\$8/guest**

ADD 2 PLATED DESSERT CHOICES **+\$11/guest**

ADD A DESSERT BUFFET **+\$12/guest**

CHEESECAKE berry coulis (v)

CHOCOLATE MOUSSE strawberries, whipped cream (gf, v)

VANILLA CREME BRULEE fresh berries (gf, v)

BREAD PUDDING seasonal selection, whipped cream (v)

VEGAN CHOCOLATE CAKE berry coulis, fresh berries (v)

CHOCOLATE CHIP COOKIES buffet only (v)

TRIPLE CHOCOLATE BROWNIE buffet only (v)

CHILDREN'S ENTREES

AVAILABLE FOR GUESTS 12 AND YOUNGER

ADD 1 PLATED CHOICE **+\$5/child**

CHICKEN FINGERS

french fries, ketchup, fresh fruit

MAC & CHEESE

fresh fruit (v)

POPCORN SHRIMP

french fries, ketchup, fresh fruit

KIDS CRAB CAKE

french fries, ketchup, fresh fruit

GRILLED CHICKEN

french fries, ketchup, fresh fruit

ENHANCEMENTS

PRETZEL BAR

+\$7/GUEST

warm soft pretzels, cheese dip, honey mustard, spicy mustard (v)

POPCORN STAND

+\$7/GUEST

fresh popped popcorn, caramel corn, warm butter, sea salt, garlic parmesan, cheddar, cinnamon sugar (gf, v)

HOUSE MADE GUACAMOLE

+\$5/GUEST

avocado, tomato, red onion, jalapeno, cilantro, tortilla chips (v)

BAGEL BAR

+\$9/GUEST

flavored cream cheese, whole fresh fruit (v)

YOGURT PARFAIT BAR

+\$8/GUEST

greek yogurt, granola, strawberries, blueberries, blackberries, honey, coconut flakes (v)

TRAIL MIX BAR

+\$8/GUEST

almonds, pecans, walnuts, coconut flakes, dried fruit, yogurt raisins (gf, v)

GRANOLA BAR & FRUIT DISPLAY

+\$8/GUEST

assorted packaged granola bars, whole fresh fruit (v)

BUBBLES BAR

+\$11/GUEST

display of orange, cranberry, and pineapple juices, peach puree, assorted fresh fruits (gf, v)
sparkling wine billed separately by the bottle

BLOODY MARY BAR

+\$11/GUEST

display of bloody mary mix, pepperoncini, olives, house-made pickles, bacon, celery stalks, old bay, hot sauce (gf, v). alcohol billed separately by the pour

JUICES

+\$6/GUEST

service of apple, orange, grapefruit, lemonade, pineapple, cranberry (gf, v)

GOURMET COFFEE STATION

+\$6/GUEST

regular and decaffeinated coffee, cold brew coffee, assorted sugars, dairy and non-dairy creamer, flavored syrups, rock candy sticks, biscotti (v)

CAN CAN BRASSERIE PASTRY PLATTER **\$80/PLATTER**

includes 4 scones, 4 gluten-free muffins, 4 butter croissants, 4 almond croissants, and 4 chocolate croissants (v)

ADD-ONS & SUBSTITUTIONS

ADD 1 APPETIZER SELECTION up to 6 total	+\$8/GUEST	ADD 1 BUFFET SIDE TO PACKAGE up to 6 total	+\$6/GUEST
ADD APPETIZER COURSE TO PACKAGE includes 2 items	+\$16/GUEST	ADD 1 PLATED DESSERT COURSE CHOICE up to 2 total	+\$3/GUEST
ADD 1 SMALL PLATE SELECTION up to 5 total	+\$10/GUEST	ADD PLATED DESSERT COURSE TO PACKAGE	+\$8/GUEST
ADD SMALL PLATE SERVICE TO PACKAGE includes 2 items	+\$20/GUEST	SERVE 1 DESSERT SELECTION BUFFET-STYLE	+\$2/GUEST
ADD 1 ACTION STATION TO PACKAGE up to 4 total	+\$12/GUEST	ADD DESSERT BUFFET TO ANY PACKAGE host's choice of 3 selections	+\$12/GUEST
ADD PLATED OR BUFFET SALAD COURSE TO PACKAGE	+\$8/GUEST	UPGRADE TO BOTTLED WATER available on all menu packages	+\$2/GUEST
ADD 1 PLATED SALAD COURSE CHOICE up to 2 total	+\$4/GUEST	ADD 1 SIGNATURE COCKTAIL TO PACKAGE available on all open bar packages	+\$4-\$6/GUEST
SERVE 1 DRESSING ON THE SIDE up to 2 total	+\$1/GUEST	SUBSTITUTE UPGRADED ALCOHOL SELECTIONS available on all open bar packages price increase billed on consumption	VARIES
ADD PLATED BREAD & BUTTER SERVICE	+\$6/GUEST	ADD SPARKLING WINE upgrades available	+\$30/BOTTLE
ADD 1 PLATED ENTREE COURSE CHOICE up to 5 total	+\$6/GUEST	NON-ALCOHOLIC WINE SELECTIONS non-alcoholic still and sparkling wine available for preorder on request	\$36-\$53/BOTTLE
SUBSTITUTE ONE PLATED ENTREE SIDE	+\$2/GUEST		
ADD 1 BUFFET ENTREE TO PACKAGE up to 4 total	+\$10/GUEST		

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

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

prices are subject to 4% service charge, 18% gratuity, state and applicable local taxes.
menu item availability is in effect as of 2/1/26, availability subject to change.

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THE BOATHOUSE

SPRING/SUMMER EVENT SELECTIONS

APPETIZER

WATERMELON TOFU SKEWER

tomato, fresh herbs (gf, v)

SALAD

BRAISED GRAPE & BURRATA

balsamic braised grapes, arugula, pickled shallots,
smoked tomato coulis, parmesan crostino (v)

PLATED ENTREES

not available on buffet

charter level upgrade +\$6/guest dinner | +\$12/guest lunch

SEARED SCALLOPS

confit cauliflower, braised swiss chard,
garlic puree, bacon jus (gf)

SHRIMP RISOTTO

lemon pepper risotto, sauteed spinach,
roasted cherry tomatoes, smoked tomato beurre blanc (gf)

DESSERT

KEY LIME PANNA COTTA

key lime curd, toasted meringue,
graham cracker, mango puree (v)

(gf) = gluten-free, (v) = vegetarian

spring/summer selections are available for events taking place 3/1/26 through 9/15/26