

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** gruyere, butter, mustard, parker house roll
- PESTO CHICKEN SALAD** basil pesto grilled chicken breast, cherry tomato, parmesan, sesame cracker (gf)
- CLASSIC DEVEILED EGGS** sweet pickle relish, paprika (gf, v)
- BACON & BLUE CHEESE DEVEILED EGGS** classic deviled egg, bacon, blue cheese (gf)
- CORN & JALAPENO HUSHPUPIES** 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 OYSTERS** ritz cracker, tartar sauce +\$3/guest
- PETITE CRAB CAKES** whole grain mustard remoulade +\$5/guest

PLATTERS

- CRAB & ARTICHOKE DIP** toasted baguette
- CHEESE BOARD** assorted cheeses, grapes, honey, crackers (v)
- 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 RANCH** romaine, cherry tomatoes, cucumbers, bacon, cheddar, garlic croutons, ranch dressing
- CAESAR SALAD** romaine, parmesan, garlic croutons, tossed in caesar dressing
- BABY SPINACH** strawberries, gorgonzola, candied pecans, balsamic vinaigrette (gf, v)
- GARDEN SALAD** mixed greens, tomatoes, cucumbers, carrots, balsamic vinaigrette (v)
- FRESH FRUIT SALAD** assorted fresh fruit (gf, v)

(gf) gluten-free | (v) vegetarian

DINNER PLATED ENTREES

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

HARBOR PACKAGE

PAN-SEARED BONE-IN CHICKEN bearnaise, yukon gold mashed potatoes, roasted asparagus (gf)

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

ATLANTIC SALMON sautéed mushrooms, leeks, smoked gouda cream, yukon gold mashed potatoes, roasted asparagus (gf)

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

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

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

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

CABERNET BRAISED BEEF mashed potatoes, demi glacé, fried onion straws

CHICKEN CHESAPEAKE boneless chicken breast, lump crab, virginia ham, sherry cream, yukon gold mashed potatoes, roasted asparagus (gf)

SIMPLY GRILLED FRESH CATCH lemon, olive oil, yukon gold mashed potatoes, roasted asparagus (gf)

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

NY STRIP 12oz steak cooked medium, herb butter, yukon gold mashed potatoes, roasted asparagus (gf)

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

CRAB CAKE STUFFED SHRIMP bearnaise, yukon gold mashed potatoes, roasted asparagus

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)

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

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

(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

PAGE 2 | 2025.8.1

LUNCH & BRUNCH PLATED ENTREES

INCLUDES 2

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, balsamic vinaigrette (gf)

GRILLED CHICKEN CAESAR SALAD romaine, parmesan, garlic croutons, tossed in caesar dressing

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

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

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

PAN-SEARED BONE-IN CHICKEN bearnaise, yukon gold mashed potatoes, roasted asparagus (gf)

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

ATLANTIC SALMON sautéed mushrooms, leeks, smoked gouda cream, yukon gold mashed potatoes, roasted asparagus (gf)

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

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

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

CABERNET BRAISED BEEF mashed potatoes, demi glacé, fried onion straws

CHICKEN CHESAPEAKE boneless chicken breast, lump crab, virginia ham, sherry cream, yukon gold mashed potatoes, roasted asparagus (gf)

SIMPLY GRILLED FRESH CATCH lemon, olive oil, yukon gold mashed potatoes, roasted asparagus (gf)

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

NY STRIP 12oz steak cooked medium, herb butter, yukon gold mashed potatoes, roasted asparagus (gf)

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 (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

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

BUFFET ENTREES

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

HARBOR PACKAGE

GRILLED BONELESS CHICKEN bearnaise (gf)

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

ATLANTIC SALMON sauteed mushrooms, leeks, smoked gouda cream (gf)

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

BOATHOUSE CRAB CAKES whole grain mustard remoulade

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

CABERNET BRAISED BEEF mashed potatoes, demi glacé, fried onion straws

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

SIMPLY GRILLED FRESH CATCH lemon, olive oil (gf)

CAPTAIN UPGRADE +\$14/GUEST

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

CRAB CAKE STUFFED SHRIMP bearnaise

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 RED 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)

TRUFFLED CREAM CORN (gf, v)

GRILLED 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 1 TO PACKAGE +\$10/guest
ADD COURSE TO ANY PACKAGE includes 2 selections +\$20/guest

ATLANTIC SALMON wild mushrooms, leeks, smoked gouda cream, jasmine rice (gf)

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

BLACKENED CHICKEN ALFREDO cavatappi, roasted cherry tomatoes, asparagus, parmesan

CHICKEN CHESAPEAKE lump crab, virginia ham, sherry cream, yukon gold mashed potatoes (gf)

SLOW ROASTED PULLED PORK bbq sauce, baked beans, country slaw (gf)

CABERNET BRAISED BEEF mashed potatoes, demi glacé, fried onion straws

SIMPLY GRILLED FRESH CATCH pineapple salsa, avocado puree, micro cilantro, jasmine rice (gf)

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

BOATHOUSE CRAB CAKES sweet corn edamame succotash, roasted tomatoes, whole grain mustard remoulade +\$2/guest

FILET MIGNON cooked medium, red wine demi, yukon gold mashed potatoes (gf) +\$4/guest

STATIONS

ADD 1 TO PACKAGE +\$12/guest

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 (gf, v) (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 (gf, v)

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

OMELET, CHEF ATTENDED virginia 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 1 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 1 to package +\$17/guest | for events including a station, upgrade +\$5/guest

RAW BAR, CHEF-ATTENDED 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 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

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

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

CHICKEN CAESAR SALAD WRAP

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

VEGETARIAN WRAP

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

ENHANCEMENTS

OYSTERS ON THE HALF SHELL MARKET PRICE

lemon, mignonette, cocktail sauce, hot sauce (gf)

OYSTERS ROCKEFELLER MARKET PRICE

spinach, parmesan, pernod, smoked bacon (gf)

PRETZEL BAR **+\$7/GUEST**

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

POPCORN STAND **+\$7/GUEST**

fresh popped butter popcorn, caramel corn, 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)

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

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

GOURMET COFFEE STATION **+\$6/GUEST**

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

JUICES **+\$6/GUEST**

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

BLOODY MARY BAR **+\$8/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

BUBBLES BAR **+\$10/GUEST**

display of orange, cranberry, and pineapple juices, peach puree, assorted fresh fruits (gf, v)
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	+\$4/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 WINE upgrades available	+\$30/BOTTLE
SUBSTITUTE ONE PLATED ENTREE SIDE	+\$2/GUEST	NON-ALCOHOLIC WINE SELECTIONS non-alcoholic still and sparkling wine available for preorder on request	\$36-\$53/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 8/1/25, availability subject to change.

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

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

www.theboathouse.com | follow us [f](#) [i](#) [@boathouseweddings](#)