

# 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

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## 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

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**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)

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**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)

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**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)

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### 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 |

(gf) gluten-free | (v) vegetarian

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

## 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)

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**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)

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**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)

(gf) gluten-free | (v) vegetarian

only 1 upgrade is charged per guest on highest dollar item offered

## SMALL PLATES

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

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