

# 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 DEVILED EGGS

sweet pickle relish, paprika

#### BACON & BLUE CHEESE DEVILED 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

sautéed 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

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## 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

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## 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

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## FLAGSHIP UPGRADE +\$20/GUEST

choose from any entree level

### SURF & TURF

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

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## 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

# 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

buttermilk biscuit, poached egg, virginia ham, asparagus,  
hollandaise, home fries

### CRAB CAKE BENEDICT

**+\$5/GUEST**

buttermilk 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

### SHRIMP & GRITS

smoked sausage, tomatoes, cheddar stone ground grits

### CHICKEN CHESAPEAKE

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

### 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**   
sauteed 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

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

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