

# THE BOATHOUSE

## THE BOATHOUSE EVENT MENU OPTIONS

### APPETIZERS

ADD ONE SELECTION +\$5.50 / GUEST  
UP TO 6 TOTAL

ADD COURSE TO ANY PACKAGE +\$11.00 / GUEST  
INCLUDES 2 SELECTIONS

#### VIRGINIA HAM BISCUITS

Virginia ham, gruyere cheese, butter, mustard, soft white roll

#### PESTO CHICKEN SALAD CUPS

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

#### SHAVED BEEF CROSTINI

shaved beef tenderloin, horseradish cream, toasted baguette

#### BRUSCHETTA CROSTINI

fresh mozzarella, cured tomatoes, basil, toasted baguette

#### CORN & JALAPENO HUSHPUPIES

Sriracha honey butter

#### CRISPY VEGETABLE SPRING ROLLS

flash fried, sweet chili sauce

#### CLASSIC DEVEILED EGGS

sweet pickle relish, paprika

#### BACON & BLUE CHEESE DEVEILED EGGS

classic deviled egg topped with crumbled blue cheese and bacon

#### ALBONDIGAS

Casa del Barco's meatballs of beef, pork, spices, salsa roja, grilled onions, cotija cheese

#### SHRIMP COCKTAIL +\$3.00 / GUEST

sliced lemon, cocktail sauce

#### SEARED SCALLOP SPOONS +\$3.00 / GUEST

seared scallops, bacon, leek cream

#### FRIED OYSTERS +\$3.00 / GUEST

Ritz cracker, tartar sauce

#### PETITE CRAB CAKES +\$5.00 / GUEST

whole grain mustard remoulade

#### CHEESE BOARD PLATTER

assorted cheeses, grapes, honey, crackers

#### VEGETABLE PLATTER

assorted fresh and grilled vegetables, hummus, ranch dip

#### CRAB & ARTICHOKE DIP PLATTER

toasted baguette

#### FRESH FRUIT PLATTER

assorted fresh fruit

### SALADS

ADD ONE PLATED CHOICE +\$4.00 / GUEST  
UP TO 2 TOTAL

ADD COURSE TO ANY PACKAGE +\$8.00 / GUEST  
INCLUDES 1 SELECTION

ADD ONE BUFFET SELECTION +\$5.00 / GUEST  
UP TO 4 TOTAL

#### BABY SPINACH

strawberries, gorgonzola cheese, candied pecans, balsamic vinaigrette

#### BOATHOUSE RANCH

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

#### CAESAR SALAD

romaine lettuce, parmesan cheese, garlic croutons, tossed in Caesar dressing

#### GARDEN SALAD

mixed greens, tomatoes, cucumbers, carrots, balsamic vinaigrette

#### FRESH FRUIT

assorted fresh fruit

## PLATED & BUFFET ENTREES

DINNER & LUNCH / BRUNCH  
 upgrade is charged per guest on highest dollar item offered  
 buffet options indicated by 🍴 symbol

### DINNER PACKAGE, ITEMS INCLUDED IN PACKAGE PRICE / LUNCH PACKAGE, UPGRADE +\$5.00

**PAN SEARED BONE-IN CHICKEN** 🍴 🍴  
 bearnaise sauce, Yukon Gold mashed potatoes, roasted asparagus  
 buffet service is boneless, simply grilled chicken breast

**BLACKENED CHICKEN ALFREDO** 🍴  
 blackened chicken breast, cavatappi pasta, asparagus, alfredo sauce, parmesan cheese

**ATLANTIC SALMON** 🍴 🍴  
 sauteed wild mushrooms, leeks, smoked gouda cream, Yukon Gold mashed potatoes, roasted asparagus

**VEGETARIAN CRAB CAKES** 🍴 🍴  
 hearts of palm, artichokes, garbanzo beans, Old Bay aioli, Yukon Gold mashed potatoes, roasted asparagus

### DINNER PACKAGE, UPGRADE +\$5.00 / LUNCH PACKAGE, UPGRADE +\$10.00

**SHRIMP & GRITS** 🍴 🍴  
 smoked sausage, tomatoes, cheddar stone ground yellow grits

**CHICKEN CHESAPEAKE** 🍴 🍴  
 boneless chicken breast, lump crab meat, Virginia ham, sherry cream sauce, Yukon Gold mashed potatoes, roasted asparagus

**SIMPLY GRILLED FRESH CATCH** 🍴 🍴  
 lemon, olive oil, sea salt, pepper, Yukon Gold mashed potatoes, roasted asparagus

### DINNER PACKAGE, UPGRADE +\$10.00 / LUNCH PACKAGE, UPGRADE +\$20.00

**NY STRIP STEAK** 🍴  
 12 oz. steak, cooked to medium, herb butter, Yukon Gold mashed potatoes, roasted asparagus, not available for buffet service

**CRAB CAKE STUFFED SHRIMP** 🍴  
 bearnaise sauce, Yukon Gold mashed potatoes, roasted asparagus

**BOATHOUSE CRAB CAKES** 🍴  
 two 4 oz crab cakes, whole grain mustard remoulade, Yukon Gold mashed potatoes, roasted asparagus

### DINNER PACKAGE, UPGRADE +\$15.00 / LUNCH PACKAGE, UPGRADE +\$30.00

**FILET MIGNON** 🍴 🍴  
 8 oz. filet, cooked to medium, red wine demi-glace, Yukon Gold mashed potatoes, roasted asparagus  
 filet is sliced for buffet service

### DINNER PACKAGE, UPGRADE +\$20.00 / LUNCH PACKAGE, UPGRADE +\$40.00

**SURF & TURF** 🍴  
 6 oz. filet, cooked to medium, grilled lobster tail, bearnaise sauce, Yukon Gold mashed potatoes, roasted asparagus  
 not available for buffet service

### ENTREES BELOW AVAILABLE FOR LUNCH / BRUNCH PACKAGES ONLY

upgrade is charged per guest on highest dollar item offered  
 buffet options are indicated by 🍴 symbol

**BABY SPINACH & GRILLED SALMON SALAD** 🍴 🍴  
 strawberries, gorgonzola cheese, candied pecans, balsamic vinaigrette

**BOATHOUSE BENEDICT** 🍴  
 split buttermilk biscuit, poached egg, Virginia ham, hollandaise, fresh fruit, home fries

**CRAB CAKE BENEDICT** 🍴 **+\$5.00 / GUEST**  
 split buttermilk biscuit, poached egg, mini crab cakes, asparagus, Old Bay hollandaise, fresh fruit, home fries

**CRISPY "HOT" CHICKEN SANDWICH**  
 spicy buttermilk fried chicken breast, country slaw, gorgonzola cheese, house made pickles, brioche bun, Old Bay chips  
 not available for buffet service

**GRILLED CHICKEN CAESAR SALAD** 🍴 🍴  
 romaine lettuce, parmesan cheese, garlic croutons, tossed in Caesar dressing

**SOUTHERN CUSTARD FRENCH TOAST** 🍴 🍴  
 cinnamon bourbon peaches, whipped cream, fresh fruit, home fries

**BOATHOUSE BURGER** 🍴  
 7 Hills beef, cooked to medium, smoked bacon, cheddar, leaf lettuce, tomato, red onion, house made pickles, brioche bun, Old Bay chips, not available for buffet service

**CRAB CAKE SANDWICH** **+\$5.00 / GUEST**  
 leaf lettuce, tomato, tartar sauce, brioche bun, Old Bay chips  
 not available for buffet service

### MIXED GRILL PLATED ENTREE

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

UPGRADE PER GUEST  
 DINNER / LUNCH

UPGRADE PER GUEST  
 DINNER / LUNCH

**ATLANTIC SALMON** INCLUDED / +\$2.50

**BOATHOUSE CRAB CAKE** + \$5.00 / +\$10.00

**SIMPLY GRILLED CHICKEN BREAST** INCLUDED / +\$2.50

**CRAB CAKE STUFFED SHRIMP** +\$5.00 / +\$10.00

**SIMPLY GRILLED FRESH CATCH** +\$2.50 / +\$5.00

**FILET MIGNON** +\$7.50 / +\$15.00

## BUFFET SIDES

ADD ONE TO PACKAGE +\$5.00 / GUEST  
UP TO 6 TOTAL

### YUKON GOLD MASHED POTATOES

whipped butter, chives

### ROASTED RED POTATOES

parmesan, garlic, chives

### MAC & CHEESE

smoked gouda, cheddar, parmesan, cavatappi pasta

### CHEESY GRITS

stone ground yellow grits, cheddar

### SEASONAL RISOTTO

Chef's select vegetables, parmesan cheese

### ROASTED ASPARAGUS

EVOO, sea salt, pepper

### SQUASH MEDLEY

zucchini, squash, peppers, red onion

### GREEN BEANS

roasted garlic, butter

### CHARRED BROCCOLINI

parmesan, chili, garlic, lemon

### TRUFFLED CREAMED CORN

tarragon, truffle oil, parmesan

### BAKED BEANS

white beans, brown sugar, molasses, bacon

### GRILLED VEGETABLE PLATTER

marinated and grilled vegetables, balsamic reduction, parmesan cheese

### MEXICAN RICE

topped with scallions

### BLACK BEANS

slow simmered with garlic and onion, queso fresco

### MEDITERRANEAN ORZO SALAD

oven roasted tomatoes, herbs, feta cheese, lemon

### VINAIGRETTE PASTA SALAD

cucumber, oven roasted tomatoes, peppers, red onion, black olives, feta cheese, honey lemon vinaigrette

### REDSKIN POTATO SALAD

sour cream, mustard, celery, scallions

### FRESH FRUIT

assorted fresh fruit

### HOME FRIES

### BACON & SAUSAGE

## SMALL PLATES

ADD ONE TO PACKAGE +\$8.00 / GUEST  
UP TO 5 TOTAL

ADD COURSE TO ANY PACKAGE \$16.00 / GUEST  
INCLUDES 2 SELECTIONS

### ATLANTIC SALMON

sauteed wild mushrooms and leeks, smoked gouda cream, jasmine rice

### SHRIMP & GRITS

smoked sausage, tomatoes, cheddar stone ground yellow grits

### 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

hearts of palm, artichokes, garbanzo beans, Old Bay aioli

### BLACKENED CHICKEN ALFREDO

blackened chicken breast, cavatappi pasta, asparagus, alfredo sauce, parmesan cheese

### CHICKEN CHESAPEAKE

lump crab meat, Virginia ham, sherry cream sauce, Yukon Gold mashed potatoes

### BOATHOUSE CRAB CAKES **+\$2.00 / GUEST**

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

### FILET MIGNON **+\$4.00 / GUEST**

filet cooked to medium, red wine demi-glace, Yukon Gold mashed potatoes

## DESSERTS

ADD ONE PLATED CHOICE +\$3.00 / GUEST  
UP TO 2 TOTAL

SERVE ONE SELECTION BUFFET-STYLE + 2.00 / GUEST  
ADD A DESSERT COURSE +\$8.00 / 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

a display of the host's choice of up to three items

UPGRADE PACKAGE TO DESSERT BUFFET +\$3.00 / GUEST  
ADD BUFFET TO ANY MENU PACKAGE +\$11.00 / GUEST

## CHILDREN'S ENTREES

AVAILABLE FOR GUESTS 12 AND YOUNGER

ADD ONE PLATED CHOICE +\$5.00 / GUEST

### CHICKEN FINGERS

french fries, ketchup, side of fresh fruit

### MAC & CHEESE

french fries, ketchup, side of fresh fruit

### POPCORN SHRIMP

french fries, ketchup, side of fresh fruit

### FRENCH TOAST STICKS

pure maple syrup, side of fresh fruit

## SANDWICHES & WRAPS

AVAILABLE ON SALAD & SANDWICH LUNCH BUFFET

ADD ONE TO PACKAGE +\$6.00 / GUEST

### VIRGINIA HAM SANDWICH

pimento cheese, sliced Virginia ham, ciabatta roll

### SHAVED ROAST BEEF SANDWICH

gruyere cheese, arugula, caramelized onions,  
shaved roast beef, horseradish cream sauce,  
ciabatta roll

### CHICKEN CLUB SANDWICH

chicken breast, cheddar cheese, bacon, lettuce,  
tomato, mayonnaise, ciabatta roll

### VEGETARIAN WRAP

boursin cheese spread, lettuce, roasted  
peppers, tomatoes, whole wheat wrap

### CHICKEN CAESAR SALAD WRAP

chicken breast, romaine lettuce, parmesan  
cheese, garlic croutons, Caesar dressing,  
whole wheat wrap

## STATIONS

ADD ONE TO ANY PACKAGE +\$10.00 / GUEST  
UP TO 4 TOTAL

### OMELET - CHEF ATTENDED

made to order with toppings: Virginia ham, bacon, cheddar cheese, mushrooms,  
tomatoes, peppers, onions, hot sauce, ketchup (add crab meat +\$8.00 / GUEST)

### BELGIAN WAFFLE

fresh made waffles, strawberries, blueberries, blackberries, pure maple syrup,  
whipped butter, whipped cream

### MAC & CHEESE BAR

traditional mac & cheese, toppings: gorgonzola cheese, smoked bacon,  
Virginia ham, caramelized onions, tomatoes, jalapenos, hot sauce  
(add lobster mac & cheese +\$6.00 / GUEST)

### SOUTHERN GRITS BAR

stone ground yellow cheddar grits, toppings: cheddar cheese, scallions, bacon, sausage,  
Virginia ham, tomatoes, roasted peppers, hot sauce (add shrimp +\$7.00 / GUEST)

### MASHED POTATO

Yukon Gold mashed potatoes, toppings: cheddar cheese, crumbled blue  
cheese, bacon, red onion, whipped butter, sour cream

### SWEET POTATO

mashed sweet potatoes with toppings: spiced pecans, bacon,  
mini marshmallows, whipped butter, pure maple syrup

### CASA DEL BARCO NACHO BAR

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

### TACO BAR

host's choice of two fillings, flour tortillas, toppings: shredded lettuce,  
pico de gallo, lime crema, salsa fresca, queso fresco, Casa del Barco's  
signature hot sauces

#### MIX + MATCH FILLINGS

Adobo Chicken | Mushrooms - seared portobello

Al Pastor - achiote marinated pork shoulder | Chorizo - ground pork

Carne Asada +\$1.00 / GUEST | Mahi Mahi +\$1.00 / GUEST | Carnitas +\$1.00 / GUEST

Shrimp +\$5.00 / GUEST | Beef Barbacoa +\$5.00 / GUEST

### CHICKEN & WAFFLES

BASE PRICE +\$2.00 / GUEST

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

### PASTA

BASE PRICE +\$2.00 / GUEST

penne pasta, chicken breast, Italian sausage, roasted vegetables, garden salad  
host's choice of two sauces: marinara, alfredo, or pesto

### CARVED HAM - CHEF ATTENDED

BASE PRICE +\$5.00 / GUEST

carved spiral ham, brown sugar glaze, soft white rolls, grain mustard,  
Caesar salad

### CARVED BEEF TENDERLOIN - CHEF ATTENDED

BASE PRICE +\$13.00 / GUEST

slow roasted beef tenderloin, au jus, horseradish cream sauce, dinner rolls,  
Caesar salad

### ICE CREAM SUNDAE BAR

BASE PRICE +\$2.00 / GUEST

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

## EXTRAS

**BOATHOUSE OYSTERS ON THE HALF SHELL** 🍷 🍴 MARKET  
sliced lemon, mignonette, cocktail sauce, hot sauce

**ROCKEFELLER ROASTED OYSTERS** 🍷 🍴 MARKET  
creamy spinach, Parmesan, Pernod, smoked bacon

**YOGURT PARFAIT BAR** 🌱 🍷 🍴 **+\$7.00 / GUEST**  
Greek yogurt, granola, strawberries, blueberries, blackberries, honey, coconut flakes

**FRUIT & PASTRIES DISPLAY** 🌱 🍷 🍴 **+\$9.00 / GUEST**  
assorted breakfast pastries, fresh fruit display

**TRAIL MIX BAR** 🌱 🍷 🍴 **+\$7.00 / GUEST**  
includes: almonds, pecans, walnuts, coconut flakes, dried fruit, chocolate chips, yogurt covered raisins

**GRANOLA BARS & FRESH FRUIT DISPLAY** 🌱 🍷 🍴 **+\$6.00 / GUEST**  
assorted packaged granola bars, whole fresh fruit including apples, pears, bananas

**BAGEL BAR** 🌱 🍴 **+\$8.00 / GUEST**  
assorted bagels with toaster, flavored cream cheeses, whole fresh fruit

**PRETZEL BAR** 🌱 🍴 **+\$6.00 / GUEST**  
warm soft pretzels, cheese dip, honey mustard, spicy mustard

**POPCORN STAND** 🌱 🍷 🍴 **+\$6.00 / GUEST**  
fresh popped butter popcorn, caramel corn, popping machine, flavor toppings: sea salt, garlic parmesan, cheddar, cinnamon sugar

**CASA DEL BARCO'S GUACAMOLE FRESCO** 🌱 🍷 🍴 **+\$4.00 / GUEST**  
made fresh with avocados, tomato, red onion, jalapeño, cilantro

**GOURMET COFFEE STATION** 🌱 🍷 🍴 **+\$5.00 / GUEST**  
gourmet coffee, assorted sugars, dairy and non-dairy creamers, flavored syrups, rock candy swizzle sticks, chocolate dipped biscotti

**JUICES** 🌱 🍷 **+\$5.00 / GUEST**  
add service of orange juice, grapefruit juice, lemonade, and cranberry juice to your three hour event

**BLOODY MARY BAR** 🌱 🍷 **+\$6.00 / GUEST**  
guests create their own eye opener (alcohol billed separately by the pour) includes: bloody mary mix, pepperoncini, olives, house made pickle chips, bacon, celery stalks, Old Bay seasoning, hot sauce

**BUBBLES BAR** 🌱 🍷 **+\$6.00 / GUEST**  
guests create their own sparkling cocktail (sparkling wine billed separately by the bottle) includes: orange juice, cranberry juice, fresh lemonade, assorted fresh fruits

## ADD-ONS & SUBSTITUTIONS

**ADD ONE APPETIZER SELECTION** **+\$5.50 / GUEST**  
UP TO 6 TOTAL

**ADD APPETIZER COURSE TO PACKAGE** **+\$11.00 / GUEST**  
INCLUDES 2 ITEMS

**ADD ONE SMALL PLATE SELECTION** **+\$8.00 / GUEST**  
UP TO 5 TOTAL

**ADD SMALL PLATE SERVICE TO PACKAGE** **+\$16.00 / GUEST**  
INCLUDES 2 ITEMS

**ADD ONE ACTION STATION TO PACKAGE** **+\$10.00 / GUEST**  
UP TO 4 TOTAL

**ADD SALAD COURSE TO PACKAGE** **+\$8.00 / GUEST**

**ADD ONE PLATED SALAD COURSE CHOICE** **+\$4.00 / GUEST**  
UP TO 2 TOTAL

**SERVE ONE DRESSING ON THE SIDE** **+\$1.00 / GUEST**  
UP TO 2 TOTAL

**ADD PLATED BREAD & BUTTER SERVICE** **+\$2.00 / GUEST**

**ADD ONE PLATED ENTREE COURSE CHOICE** **+\$5.00 / GUEST**  
UP TO 5 TOTAL

**SUBSTITUTE ONE PLATED ENTREE SIDE** **+\$2.00/GUEST**

**ADD ONE DINNER BUFFET ENTREE TO PACKAGE** **+\$8.00 / GUEST**  
UP TO 4 TOTAL

**ADD ONE LUNCH BUFFET ENTREE TO PACKAGE** **+\$6.00 / GUEST**  
UP TO 4 TOTAL

**ADD ONE SANDWICH OR WRAP TO PACKAGE** **+\$6.00 / GUEST**  
AVAILABLE ON THE SALAD & SANDWICH LUNCH BUFFET

**ADD ONE BUFFET SIDE OR SALAD TO PACKAGE** **+\$5.00 / GUEST**  
UP TO 6 TOTAL

**ADD ONE PLATED DESSERT COURSE CHOICE** **+\$3.00 / GUEST**  
UP TO 2 TOTAL

**ADD PLATED DESSERT COURSE TO PACKAGE** **+\$8.00 / GUEST**

**SERVE ONE DESSERT SELECTION BUFFET-STYLE** **+\$2.00 / GUEST**  
INSTEAD OF PLATED

**ADD DESSERT BUFFET TO ANY PACKAGE** **+\$11.00 / GUEST**  
HOST'S CHOICE OF 3 SELECTIONS

**UPGRADE TO BOTTLED WATER** **+\$2.00 / GUEST**  
AVAILABLE ON ALL MENU PACKAGES

**ADD ONE SIGNATURE COCKTAIL TO PACKAGE** **+\$2.00 / GUEST**  
AVAILABLE ON ALL OPEN BAR PACKAGES

**SUBSTITUTE UPGRADED ALCOHOL SELECTIONS** VARIES  
AVAILABLE ON ALL OPEN BAR PACKAGES  
PRICE INCREASE BILLED ON CONSUMPTION

**ADD SPARKLING CIDER** **\$14.00 / BTL**

**ADD SPARKLING WINE** **\$28.00 / BTL**  
UPGRADES AVAILABLE

Prices are subject to 22% service charge, state and applicable local taxes. Menu item availability and prices are in effect as of 2022-09-28, availability subject to change without notice.

Plated entrée pre-order, mixed grill option, or buffet service is required for groups of 40 or more using our Private Event packages and for groups of any size using our Wedding packages.

Buffet and Station set up will affect the capacity of each event space. Consult an Event 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 fountain Coke, Diet Coke, Sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, and ice water