

THE BOATHOUSE

PRIME • SEAFOOD • STEAKS • RAWBAR • PIZZA OVEN

Boathouse Wedding Reception

Available for Parties of 25 guests or more \$75.00 per guest.

Four-Hour Top Shelf Bar Package

Featuring Top Shelf Liquors, Banquet Wines,
Imported and domestic Beers, Soft Drinks, and Juices.

Additional hours available for \$6.00 per hour per guest.

Sparkling Wine Toast

Served to all guests.

Premium Champagne available at an additional charge.

Hand Passed Appetizer Items — choose Three

Additional selections available for \$4.00 per person.

Soup Shooters

Demitasse servings of seasonal soups

Caprese Salad Skewers

Fresh mozzarella and grape tomatoes
with balsamic vinaigrette

Assorted Crostini

Fresh mozzarella with cured tomatoes *and*
Shaved beef with horseradish cream sauce

Gourmet Deviled Eggs

Topped with Lobster
or Jalapenos (choose 1)

Arancini

Risotto, prosciutto, & mozzarella
Croquettes

Fried Vegetable Spring Rolls

With cucumber wasabi

Stuffed Mushrooms

With garlic, parmesan and bacon stuffing

Ham Biscuits with Virginia ham

Crab Puppies

Crab fritters served with remoulade

Assorted Maki rolls

With pickled ginger, wasabi, and soy dip

Boathouse Display, Food is displayed for two hours. Includes:

Fresh Vegetable crudités

Fresh Seasonal Fruit Display

Imported and Domestic Cheeses with
assorted crackers

Crab and Artichoke Dip
with sliced baguette

Specialty items — choose Three

Additional selections available for \$5.00 per person.

Assorted Sliders

Mini BLT's *and* Mini Kobe Beef Burgers

Flatbreads

Bite-sized Boathouse pizza in 2 styles:

Pepperoni *and*

Vegetarian with peppers, olives & cheese

Sliced Angus Beef

Served with rolls
and horseradish cream sauce.

Chicken Skewers

Served Jerk style, *or* Asian style (choose 1)

Charcuterie

Cured meats, domestic & imported
cheeses, olives, roasted tomatoes, and
mustards with sliced baguette

Oysters Rockefeller

Served on party spoons

Petite Crab Cakes

With Pommery cream sauce
(Additional \$5.00 per person)

Cocktail Shrimp Display

Chilled & peeled, with cocktail sauce
(Additional \$4.00 per person)

Tuna Tartare Party Spoons

With wasabi cream & pickled ginger
(Additional \$3.00 per person)

Shrimp & Grits

Sautéed shrimp and Surry sausage
with Byrd Mill cheddar grits,
sweet peppers and Vidalia onions.
Available for events of fifty or more guests.
(Additional \$3.00 per person.)

Mashed Potato Martinis

Hot mashed potatoes served in
martini glasses, for your guests to garnish
with: crumbled blue cheese,
cheddar cheese, chopped red onion,
whipped butter, sour cream,
chives, and bacon.
Available for events of
fifty or more guests.

Pasta Station

Penne Pasta
Assorted vegetables,
Marinara and Pesto Alfredo sauces,
Diced chicken and sausage.
Available for events of
fifty or more guests.
(Additional \$3.00 per person.)

Wedding events also include choice of colors for guest seating table linens.

Hors d'oeuvres events include limited guest seating. Consult your Event Coordinator for additional room layout information.

Prices do not include 20% gratuity or 5% VA state and applicable local (6% in City of Richmond) sales tax.

Prices and menu items in effect as of 9/1/10. Menu and prices are subject to change without notice.

www.boathouserichmond.com