

THE BOATHOUSE

PRIME • SEAFOOD • STEAKS • RAWBAR • PIZZA OVEN

Diamond Wedding Reception

Available for Parties of fifty guests or more \$85.00 per guest.

Four Hour Top Shelf Bar Package

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 is available
at an additional charge.

Gourmet Coffee Table

Displayed for last 2 hours of event.
Regular and Decaffeinated Gourmet Coffee
Coffee flavoring syrups
Rock candy swizzle sticks
Fresh whipped cream

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

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 roasted garlic, parmesan cheese
and bacon stuffing

Ham Biscuits with Virginia ham

Crab Puppies

Crab fritters served with remoulade

Assorted Maki Rolls

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

Fresh Vegetable crudité

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 Beef Burgers

Bite-Sized Flatbreads:

Pepperoni *and*
Vegetarian peppers, olives &
cheese

Sliced Angus Beef

Served with rolls
and horseradish cream sauce.

Chicken Skewers

Served Jerk style, *or* Asian style

Charcuterie

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

Petite Crab Cakes

(Additional \$5.00 per person)

Cocktail Shrimp Display

(Additional \$4.00 per person)

Tuna Tartare Party Spoons

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

Oysters Rockefeller

Served on party spoons

Mashed Potato Martinis

Hot mashed potatoes served in
martini glasses, with: crumbled blue
cheese, cheddar cheese, chopped red
onion, whipped butter, sour cream,
chives, and bacon.

Chef Stations — choose one

Additional selections available for \$7.00 per person.

Pasta Station

Penne Pasta
Assorted vegetables
Marinara and Pesto Alfredo
Diced chicken and sausage

Carving Station

Includes warm rolls.
Choose one:
Roast Beef
Baked Ham
Herbed Turkey Breast

Shrimp & Grits

Sautéed shrimp and Surry sausage
with Byrd Mill cheddar grits,
sweet peppers and Vidalia onions.

Chocolate Fountain

Cascading chocolate with
Fresh Strawberries and Pineapple,
Cookies, Pretzels, Marshmallows,
and Mini Sweet Treats

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