

THE BOAT HOUSE

Hors D' Oeuvres Select up to 4

Shrimp Cocktail – 50 Per Doz

Tuna Tartar on English Cucumber – 60 Doz

Creole Crab Cakes – 70 Doz

Mediterranean Skewer with White Anchovy – 32 Doz

Sliced Sirloin with Roquefort and Pickled Onion – 50 Doz

Wild Mushrooms Spanikopita – 30 Doz

Deviled Eggs with Caviar – 50 Doz

Smoked Norwegian Salmon on Rye – 38 Doz

Open Faced Mini Cheeseburger, Aioli, Pickle, Tomato – 39 Doz

Artichoke & Mozzarella Arancini – 32 Doz

Mini Tenderloin Sliders – 96 Doz

Bacon Wrapped Sea Scallops, Apricot Chutney - 48 Doz

Onion Soupe Boule - 36 Doz

Shiitake & Leek Springroll - 37 Doz

Ginger Cured Salmon, Wasabi Tobiko - 48 Doz

Displays

Chilled Seafood – Shrimp, Oysters, Lobster, and Clams on the Half Shell

135 Serves Six Guests

Imported and Domestic Artisanal Cheeses

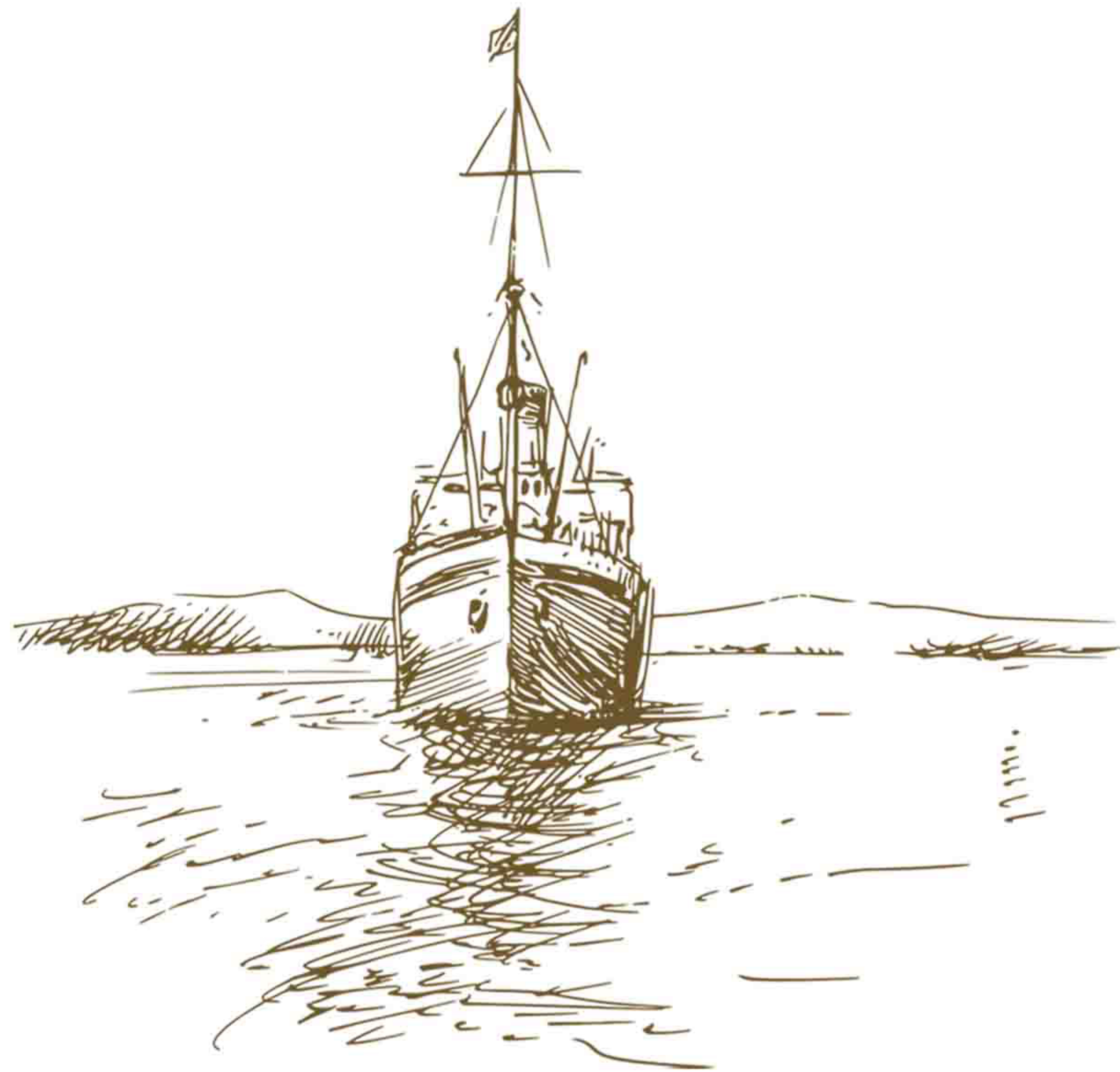
8 Per Guest

Cured Meats Charcuterie Board

12 per Guest

Grilled Seasonal Vegetables

7 Per Guest



All private events are based on a three hour service and must be secured with a non-refundable deposit. Final menu and guest counts are due 72 hours prior to event. Non- refundable final payment, based on minimum requirement for the room selected plus any addition guests/menu selections, plus a 21% taxable service charge and applicable sales tax, is due in full 48 hours prior to event.