

Holiday Menus



S|E

SPECIALTY EVENTS

— The Boat House —

679 W. Spring St, Columbus, OH 43215 | 614.469.0000 | specialtyevents.com
boathouserestaurantoh.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://www.twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



PEPPERMINT *plated*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler passed, select two,
two pieces per person

- Spanakopita** with spinach and feta cheese
- Bruschetta** with fresh tomatoes, roasted garlic, capers, and basil
- Vegetarian Spring Rolls** with Latin chili sauce
- BBQ Meatballs**
- Asparagus and Virginia Ham** with Arancini and tomato basil sauce
- Pigs in a Blanket** with dijon aioli
- Raspberry en Croute**
- Steak Blossom in Phyllo**
- Chicken Quesadilla**

SALADS

- Spring Mix** with apples, candied walnuts, and vanilla bean vinaigrette

ENTRÉES

Select two,
one per person

- Fresh Atlantic Salmon** with tomato dill beurre blanc
- Free Range Chicken** with lemon butter caper cream sauce
- Chicken Scaloppini** with mushroom marsala sauce
- Roasted Turkey Breast** with natural jus
- Sliced Bistro Filet** with red wine demi-glace
- Braised Short Rib** with red wine demi-glace
- Roasted Carrots** with carrot coulis, ricotta cheese, and roasted pistachios
- Porcini Mushroom Ravioli** with wild mushroom cream sauce

SIDES

- Fresh Baked Breads**
- Whipped Butter** with sea salt
- Choice of Mashed Potatoes, Roasted Fingerling Potatoes, or Wild Rice Pilaf**
- Winter Vegetables**
- Add Asparagus or Fried Brussel Sprouts - \$2.00 upcharge*

DESSERT

- White Chocolate Raspberry Cake**
- Upgrade to Assortment of Premium Desserts - \$3.95 per person*

Ask Your Event Specialist for Pricing

CINNAMON *plated*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler passed,
select three, three pieces
per person

Chicken Satay with spicy peanut dipping sauce

Pear and Brie in Phyllo

Bacon Wrapped Mini Potatoes

Mini Beef Wellingtons

Spanakopita with spinach and feta cheese

Chicken Quesadilla Roll

Bruschetta with fresh tomatoes, roasted garlic, capers, and basil

SALADS

Select one

Spring Mix with apples, candied walnuts, and vanilla bean vinaigrette

Caesar with romaine, parmesan, croutons, and signature caesar dressing

ENTRÉES

Select two,
one per person

Free Range Chicken with lemon butter caper cream sauce

Chicken Scaloppini with mushroom marsala sauce

Roasted Pork Tenderloin with apple butter demi-glace

Fresh Atlantic Salmon with tomato dill beurre blanc

Roasted Prime Rib of Beef with au jus (*minimum order of 20*)

Manhattan New York Steak with au poivre sauce

Roasted Carrots with carrot coulis, ricotta cheese, and roasted pistachios

Porcini Mushroom Ravioli with wild mushroom cream sauce

SIDES

Fresh Baked Breads

Whipped Butter with sea salt

Choice of Mashed Potatoes, Roasted Fingerling Potatoes, or Wild Rice Pilaf

Winter Vegetables

Add Asparagus or Fried Brussel Sprouts - \$2.00 upcharge

DESSERT

White Chocolate Raspberry Cake

Upgrade to Assortment of Premium Desserts - \$3.95 per person

Ask Your Event Specialist for Pricing

CLOVE *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail Upon Guest Arrival*

HORS D'OEUVRES

Butler passed,
select four, four pieces
per person

- Coconut Shrimp** with sweet and spicy sauce
- Parmesan Artichoke Hearts** with roasted garlic aioli
- Shrimp Spring Roll** with thai peanut sauce
- Mini Beef Wellingtons**
- Chicken Quesadillas Roll**
- Asparagus en Croute**

SALADS

Select one

- Spring Mix** with apples, candied walnuts, and vanilla bean vinaigrette
- Caesar** with romaine, parmesan, croutons, and signature caesar dressing
- Arugula and Citrus Salad** with oranges, red onion, pecans, and goat cheese

ENTRÉES

Select three,
one per person

- Free Range Chicken** with lemon butter caper cream sauce
- Fresh Atlantic Salmon** with tomato dill beurre blanc
- Lobster Ravioli** with cream sauce
- Halibut Picatta** with lemon butter caper cream sauce
- Braised Beef Short Ribs** with sherry demi-glace red wine
- Filet Mignon** with wild mushroom demi-glace
- Manhattan New York Steak** with au poivre sauce
- Roasted Pork Tenderloin** with apple butter demi-glace
- Porcini Mushroom Ravioli** with wild mushroom cream sauce
- Roasted Carrots** with carrot coulis, ricotta cheese, and roasted pistachios

SIDES

- Fresh Baked Breads**
- Whipped Butter** with sea salt
- Choice of Mashed Potatoes, Roasted Fingerling Potatoes, or Wild Rice Pilaf**
- Winter Vegetables**
- Add Asparagus or Fried Brussel Sprouts - \$2.00 upcharge*

DESSERT

- Crème Brûlée Cheesecake**

Ask Your Event Specialist for Pricing

PEPPERMINT *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler passed,
select two, two pieces
per person

- Spanakopita** with spinach and feta cheese
- Bruschetta** with fresh tomatoes, roasted garlic, capers, and basil
- Vegetarian Spring Rolls** with latin chili sauce
- BBQ Meatballs**
- Asparagus and Virginia Ham** with Arancini and tomato basil sauce
- Pigs in a Blanket** with dijon aioli
- Raspberry en Croute**
- Steak Blossom in Phyllo**
- Chicken Quesadilla**

SALADS

Select one

- Spring Mix** with apples, candied walnuts, and vanilla bean vinaigrette
- Caesar** with romaine, parmesan, croutons, and signature caesar dressing
- Shrimp and Orzo Pasta Salad**
- Fruit Salad**

ENTRÉES

Select two

- Free Range Chicken** with lemon butter caper cream sauce
- Chicken Scaloppini** with mushroom marsala sauce
- Fresh Atlantic Salmon** with tomato dill beurre blanc
- Roasted Turkey Breast** with natural jus
- Chicken Vegetable Penne Pasta**
- Bistro Filet** with red wine demi-glace
- Garden Penne Alfredo** with penne pasta, broccoli, red peppers, and mushrooms
- Porcini Mushroom Ravioli** with wild mushroom cream sauce

SIDES

- Fresh Baked Breads**
- Whipped Butter** with sea salt
- Choice of Mashed Potatoes, Roasted Fingerling Potatoes, or Wild Rice Pilaf**
- Winter Vegetables**
Add Asparagus or Fried Brussel Sprouts - \$2.00 upcharge

DESSERT

- White Chocolate Raspberry Cake**
- Chocolate Tuxedo Cake**

Ask Your Event Specialist for Pricing

CINNAMON *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler passed,
select three, three pieces
per person

Chicken Satay with spicy peanut dipping sauce

Pear and Brie in Phyllo

Bacon Wrapped Mini Potatoes

Mini Beef Wellingtons

Spanakopita with spinach and feta cheese

Chicken Quesadilla Roll

Bruschetta with fresh tomatoes, roasted garlic, capers, and basil

SALADS

Select two

Spring Mix with apples, candied walnuts, and vanilla bean vinaigrette

Caesar with romaine, parmesan, croutons, and signature caesar dressing

Arugula and Citrus Salad with oranges, red onion, pecans, and goat cheese

Shrimp and Orzo Pasta Salad

ENTRÉES

Select two

Roasted Pork Tenderloin with apple butter demi-glace

Free Range Chicken with lemon butter caper cream sauce

Chicken Scaloppini with mushroom marsala sauce

Fresh Atlantic Salmon with tomato dill beurre blanc

Roasted Turkey Breast with natural jus

Roasted Prime Rib of Beef with au jus

Bistro Filet with red wine demi-glace

Porcini Mushroom Ravioli with wild mushroom cream sauce

SIDES

Fresh Baked Breads

Whipped Butter with sea salt

Choice of Mashed Potatoes, Roasted Fingerling Potatoes, or Wild Rice Pilaf

Winter Vegetables

Add Asparagus or Fried Brussel Sprouts - \$2.00 upcharge

DESSERT

White Chocolate Raspberry Cake

Tiramisu Cake

Ask Your Event Specialist for Pricing

CLOVE *buffet*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail Upon Guest Arrival*

HORS D'OEUVRES

Butler passed,
select four, four pieces
per person

Coconut Shrimp with sweet and spicy sauce
Parmesan Artichoke Hearts with roasted garlic aioli
Shrimp Spring Rolls with thai peanut sauce
Brie en Croute
Bacon Wrapped Scallops with sweet chili sauce
Individual Beef Wellingtons
Teriyaki Beef Skewers
Chicken Quesadilla Rolls
Asparagus en Croute

SALADS

Select three

Spring Mix with apples, candied walnuts, and vanilla bean vinaigrette
Caesar with romaine, parmesan, croutons, and signature caesar dressing
Greek with cucumber, onion, tomato, feta cheese, and vinaigrette dressing
Arugula and Citrus Salad with oranges, red onion, pecans, and goat cheese
Shrimp and Orzo Pasta Salad

ENTRÉES

Select three

Braised Beef Short Ribs with red wine sauce
New York Steak with au poivre sauce
Bistro Filet with red wine demi-glace
Free Range Chicken with lemon butter caper cream sauce
Chicken Scaloppini with mushroom marsala sauce
Fresh Atlantic Salmon with tomato dill beurre blanc
Roasted Pork Tenderloin with apple butter demi-glace
Porcini Mushroom Ravioli with wild mushroom cream sauce

SIDES

Fresh Baked Breads
Whipped Butter with sea salt
Choice of Mashed Potatoes, Roasted Fingerling Potatoes, or Wild Rice Pilaf
Choice of Winter Vegetables, Asparagus, or Brussels Sprouts

DESSERT

Crème Brûlée Cheesecake
Caramel Apple Pie

Ask Your Event Specialist for Pricing

HOLIDAY *enhancements*

CUISINE

Martini Mashed Potato Bar
Italian Pasta Bar
Gourmet Mac & Cheese Bar
Sushi Bar
Butcher Block Carving Station
Raw Bar
Asian Stir Fry Bar

DESSERT

Candy Station
Holiday Cookie Corner

BEVERAGES

International Coffee Station
Signature Cocktail
Martini Bar
Welcome Cocktail
Wine Pairings
After Dinner Cordials

FAVORS

Gourmet Popcorn Station
Buckeye Chocolate Favors
Gourmet Popcorn Favors
Chocolate Favors
Personalized Company Logo Cookie Favors
Candy Station

ENTERTAINMENT AND DÉCOR

Live Music
Magician
Floral Centerpieces
Photo Booth
Gingerbread Houses
Dueling Pianos
Ice Sculptures

Ask Your Event Specialist for Pricing

ENHANCEMENT *add ons*

CUISINE

| | |
|---------------------------|--------------------|
| Martini Mashed Potato Bar | Station |
| Gourmet Mac N Cheese Bar | Asian Stir Fry Bar |
| Butcher Block Carving | Italian Pasta Bar |
| | Sushi |
| | Raw Bar |

DESSERT

Candy Station
Popcorn Station
Holiday Cookie Corner
Banana Foster's Action Station
Caramel Apple Station with a variety of dipping sauces

BEVERAGES

International Coffee Station
Martini Bar
Wine Pairings Signature
Cocktail Welcome
Cordials

FAVORS

Gourmet Popcorn Station
Gourmet Popcorn Favors
Personalized Company Logo Cookie Favors
Buckeye Chocolate Favors
Candy Station

ENTERTAINMENT AND DÉCOR

Live Music
Dueling Pianos
Magician
Photo Booth
Floral Centerpieces
Gingerbread Houses
Ice Sculptures
Ice Sculptures

PRICING *sheet*

Prices may vary based on client needs. Please speak with sales manager

BUFFET

Peppermint 44.95

Cinnamon 58.95

Clove 82.95

PLATED

Peppermint 38.95

Cinnamon 54.95

Clove 76.95