

Special Event Menus



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SPECIALTY EVENTS

— The Boat House —

679 W. Spring St, Columbus, OH 43215 | 614.469.0000 | specialtyevents.com
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PLATED BREAKFAST

Includes: Orange Juice, Coffee and Hot Tea.

THE CONFLUENCE

Fluffy scrambled eggs with cheddar cheese, fruit garnish, bacon or sausage links and breakfast potatoes

THE OLENTANGY

Fluffy scrambled eggs with cheddar cheese, fruit garnish, sliced ham and breakfast potatoes

THE BUCKEYE

Ham and cheese croissant sandwich with breakfast potatoes and fresh fruit salad

THE SCIOTO

Broiled sirloin and scrambled eggs, breakfast potatoes and freshly baked biscuits

BREAKFAST BUFFET

A minimum of 30 guests.

Includes: Orange Juice, Butter Rosettes, Preserves, Coffee and Hot Tea.

CONTINENTAL BREAKFAST

Assorted baked muffins, breakfast breads, sliced fruit with whipped butter and preserves

ALL AMERICAN

Includes the Continental Breakfast, along with fluffy scrambled eggs, bacon or sausage links, and breakfast potatoes

A LA CARTE

Assorted Pastries

Assorted Donuts

Assorted Bagels with cream cheese

Individual Yogurts

UP AND RUNNING BRUNCH BUFFET

A minimum of 30 guests.

Includes: Orange Juice, Coffee and Hot Tea.

INCLUDES

Assorted Baked Muffins and Breakfast Breads with whipped butter and preserves

Breakfast Potatoes with onions and sweet peppers

Jumbo Sausage Links or Bacon

Sliced Fruit Display

BREAKFAST ENTRÉES

Choice of one

Chicken and Waffles

Lemon Ricotta Pancakes

Biscuits and Chorizo Gravy with scrambled eggs

LUNCH ENTRÉES

Choice of two

Chicken Marsala with mushroom marsala sauce

Chicken Parmesan crusted and topped with roasted marinara and provolone cheese

Chicken Piccata with lemon butter caper sauce

Roasted Pork Loin with stone ground mustard cream sauce

Asian Glazed Salmon topped with smoked soy glaze

Sliced Bistro Filet with red wine demi-glace

Porcini Mushroom Ravioli with wild mushroom cream sauce

SIDES

Choice of two

Chive Mashed Potatoes

Roasted Redskin Potatoes

Wild Rice Pilaf

Broccoli, Carrots, Cauliflower Medley

Farm Fresh Green Beans

THE MEETING PLANNER (ALL DAY PACKAGE)

A minimum of 30 guests. Includes: Orange Juice, Coffee and Hot Tea

CONTINENTAL BREAKFAST

Assorted Baked Muffins, Breakfast Breads and Sliced Fruit with whipped butter and preserves

ENTRÉE SELECTIONS

Choice of two

Includes Garden Salad, Rolls, Whipped Butter and Dessert

Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese and balsamic glaze

Chicken Piccata lemon butter caper sauce

Roasted Pork Loin with stone ground mustard cream sauce

Asian Glazed Salmon topped with a smoked soy glaze

Sliced Bistro Filet with red wine demi-glace and corn salsa

SIDES

Choice of two

Chive Mashed Potatoes

Roasted Redskin Potatoes

Wild Rice Pilaf

Zucchini Medley

Broccoli, Cauliflower and Carrot Medley

Farm Fresh Green Beans

MEETING BREAKS

Choice of one

Healthy Break whole fruit, trail mix and granola bars with bottled water

Sweet Tooth Break freshly baked cookies and brownies with assorted sodas and bottled water

Pick Me Up Break pretzels, chips, trail mix, assorted whole fruit with assorted sodas and bottled water

PLATED – LUNCH ENTRÉE SELECTIONS

SALADS

Includes: Rolls with Butter,
Coffee and Hot Tea

Chicken Caesar Salad crisp romaine hearts, parmesan cheese and herb croutons finished with grilled chicken

Asian Chicken Salad shredded bok choy, mandarin oranges, red peppers, water chestnuts, red onion, grilled chicken, roasted shallot dressing

Boat House Salad hydroponic greens, dried cranberries, candied walnuts, gorgonzola, vanilla bean balsamic vinaigrette

HAND CRAFTED SANDWICHES

Includes: Coffee, Hot Tea,
Whole Fruit and Chips

Turkey and Apple Butter grilled baguette, sliced turkey, arugula, sliced apple, Havarti herb cheese and apple butter spread

Italian genoa salami, cappicola, provolone cheese, lettuce, tomato, onion, oil and vinegar on soft Italian bread

Chicken Salad poached chicken salad with butter lettuce on a flaky croissant

Smoked Ham smoked ham, Havarti and dill cheese with fig spread on ciabatta bun

Roasted Vegetable balsamic marinated roasted vegetables, pepper jack cheese on brioche bun

ENTRÉES

Includes: Rolls with Butter,
Coffee, Hot Tea
and Dessert

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan

Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese and balsamic glaze

Roasted Pork Loin with stone ground mustard cream sauce

Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoked soy glaze

Pan Seared Cod topped with fresh mango salsa

Sliced Bistro Filet with red wine demi-glace sauce and onion straws

Braised Short Rib of Beef with sage demi-glace sauce

Roasted Prime Rib with natural jus and horseradish cream sauce

VEGETARIAN OPTIONS

Porcini Mushroom Ravioli with wild mushroom cream sauce

Roasted Carrots with carrot coulis, ricotta cheese and roasted pistachios

Spaghetti Squash Primavera with roasted tomato marinara and farm fresh vegetables

Vegan Portobello Napoleon Stack grilled portobello mushrooms, roasted red peppers stacked with roasted tomatoes, zucchini and baby spinach topped with fried onions and balsamic glaze

TRADITIONAL LUNCH BUFFET

Minimum of 30 Guests.

Includes: Rolls and Butter, Coffee, Hot Tea and Dessert

SALADS

Choice of two

Caesar Salad
Garden Salad
Asian Chicken Salad
Vegetable Orzo Pasta Salad
Greek Salad
Antipasto Pasta Salad
Broccoli Raisin Salad
Tomato Cucumber Salad

ENTRÉES

Choice of two

Free Range Chicken Breast choice of sauce: marsala, picatta, or parmesan
Pork Medallions with whole grain mustard cream sauce
Sliced Bistro Filet with cabernet demi-glace sauce and onion straws
Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoke soy glaze
Porcini Mushroom Ravioli with wild mushroom cream sauce
Artisan Cheese Tortellini with fire roasted pomodoro sauce
Chicken Alfredo Penne Pasta tossed in alfredo sauce
Vegetable and Cavatappi Pasta with fire roasted pomodoro sauce

SIDES

Choice of two

Roasted Redskin Potatoes
Chive Mashed Potatoes
Wild Rice Pilaf
Farm Fresh Green Beans
Broccoli, Carrots, Cauliflower Medley

DELI BUFFET

A minimum of 30 guests.

Includes: Rolls and Butter, Coffee, Hot Tea and Assorted Cookies and Brownies

SELECTIONS

Grilled Chicken Wrap grilled chicken, tomatoes, lettuce, red onion, cheddar cheese, chipotle ranch

Deli Wrap turkey, ham, salami, lettuce, tomato, red onion, provolone cheese, mayonnaise

Vegetable Wrap zucchini, squash, lettuce, red peppers, roasted shallot dressing

Garden Salad

Antipasto Pasta Salad

Chefs Selection Soup

Chips and Pretzels

ACTION STATIONS MENU

Chef Attendant Fee 100 per station, Displayed for 1 Hour

MACHO NACHO BAR

A chef attended action station to include: warm tortilla chips with chili con queso, sour cream, roasted salsa, guacamole, shredded cheddar, black beans, pickled jalapeño and green onion

PASTA STATION

A chef attended action station to include: penne and linguine, peperonata sauce, marinara and four cheese alfredo - It will also include garlic, spinach, mushrooms, onions, olives, red peppers, chicken and andouille sausage.

FAJITA STATION

A chef attended action station to include: sliced beef and chicken, sautéed onions and peppers, shredded lettuce, diced tomatoes, black olives, cheddar cheese, salsa, sour cream, guacamole and soft flour tortillas. Served with mexican rice.

STIR FRY STATION

A chef attended action station to include: chicken, beef, jasmine rice, lo mein, zucchini, squash, onions, mushrooms, bell peppers, ginger and garlic. Your choice of teriyaki or ginger garlic sauce.

MASHED POTATO MARTINI BAR

A chef attended action station to include: chive mashed potatoes, cheddar cheese, diced tomatoes, broccoli florets, spinach, bacon, onion, black olives and sour cream

MAC-N-CHEESE BAR

A chef attended action station to include: Mac & Cheese, BBQ pulled chicken, cheddar cheese, diced tomatoes, broccoli florets, spinach, bacon, onion, black olives and sour cream

BUTCHER BLOCK

Carving fee 100.00 per carver.

Includes: Rolls and Butter

MEAT SELECTIONS

Serves 25 guests

Roasted Turkey Breast cranberry orange chutney

Bone in Ham with apple butter spread

Garlic Rubbed Prime Rib of Beef horseradish cream

Bacon Wrapped Pork Loin with stone ground mustard cream sauce

Roast Tenderloin of Beef chimichurri sauce

ADD-ONS

A LA CARTE

Sliced Fruit Display
Mixed Nuts
Spicy Snack Mix
Pretzels or Chips
Assorted Doughnuts
Assorted Pastries
Assorted Cookies chocolate chip, oatmeal, peanut butter and sugar
Double Chocolate Brownies

BEVERAGES

Coffee, Decaf and Hot Tea
Fresh Brewed Iced Tea
Milk
Fruit Juices
Canned Sodas
Water flavored, mineral, spring
Red Bull

BREAK PACKAGES

SWEET TOOTH

Freshly Baked Cookies and Brownies
Sodas and Bottled Water

HEALTHY BREAK

Whole Fruit
Trail Mix and Granola Bars
Bottled Water

PICK ME UP

Pretzels, Chips, Trail Mix, Whole Fruit
Sodas and Bottled Water

TRADITIONAL DINNER – PLATED

Includes Coffee, Hot Tea, Garden Salad, Rolls and Butter with Dessert

ENTRÉES

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan

Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese and balsamic glaze

Roasted Pork Loin with stone ground mustard cream sauce

Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoke soy glaze

Pan Seared Cod topped with fresh mango salsa

Sliced Bistro Filet with cabernet demi-glace sauce and onion straws

Braised Short Rib of Beef with sage demi-glace sauce and onion straws

Sliced Tenderloin slow roasted and generously sliced, topped with au poivre sauce

Filet Mignon topped with wild mushroom sauce and onion straws

VEGETARIAN OPTIONS

Porcini Mushroom Ravioli with wild mushroom cream sauce

Roasted Carrots with carrot coulis, ricotta cheese and roasted pistachios

Spaghetti Squash Primavera with roasted tomato marinara and farm fresh vegetables

Vegan Portobello Napoleon grilled portobello mushrooms, roasted red peppers stacked with roasted tomatoes, zucchini and baby spinach topped with fried onions and balsamic glaze

TASTE OF TWO ENTRÉES

Chicken Bruschetta and Baked Salmon with lemon butter caper sauce

Petite Filet Mignon and Shrimp Scampi with lemon butter garlic sauce

Petite Filet Mignon and Chicken Marsala

Filet Mignon and Lobster Tail

TRADITIONAL DINNER – BUFFET

Minimum of 30 Guests. Includes Coffee, Hot Tea, Rolls and Butter with Dessert

SALADS

Choice of two

Caesar Salad
Garden Salad
Fresh Seasonal Fruit Salad
Asian Chicken Salad
Shrimp and Orzo Pasta Salad
Greek Salad
Tomato and Mozzarella Salad
Broccoli Raisin Salad
Mediterranean Pasta Salad
Tomato Cucumber Salad

ENTRÉES

Choice of two

Free Range Chicken Breast choice of sauce: marsala, picatta or parmesan
Chicken Bruschetta topped with tomatoes, garlic, basil, mozzarella cheese and balsamic glaze
Roasted Pork Loin with stone ground mustard cream sauce
Oven Roasted Salmon choice of sauce: lemon butter caper sauce or smoke soy glaze
Sliced Bistro Filet with red wine demi-glaze sauce
Porcini Mushroom Ravioli with wild mushroom cream sauce
Artisan Cheese Tortellini with fire roasted pomodoro sauce
Chicken Alfredo Penne Pasta tossed in alfredo sauce
Vegetable and Cavatappi Pasta with fire roasted pomodoro sauce

SIDES

Choice of two

Roasted Redskin Potatoes
Asiago Au Gratin Potatoes
Chive Mashed Potatoes
Wild Rice Pilaf
Farm Fresh Green Beans
Roasted Brussels Sprouts
Broccoli, Carrots, Cauliflower Medley

HORS D'OEUVRES

DISPLAYED

Fruit & Cheese Display assorted artisanal cheeses and fresh seasonal fruit with cheeses

Antipasto Display provolone cheese, pepperoni, salami, marinated vegetables, artichoke hearts, peppers and olives

Mediterranean Sampler hummus, kalamata olive tapenade and roasted red pepper tapenade

Farm Fresh Vegetable Crudités with a sun dried tomato ranch dipping sauce

Smoked Salmon Display with assorted crackers, chopped eggs, capers, onions and cream cheese 50 portions

Spinach Artichoke Dip with roasted pita 50 portions

COLD

50 pieces

Gulf Shrimp Cocktail

Crab Claws

Spicy Ahi Tuna in wonton cups

Antipasto Skewers

Chocolate Covered Strawberries

Tomato Caprese Skewers

Crisp Phyllo Cup with chicken or shrimp salad

Bruschetta

Prosciutto Wrapped Asparagus with balsamic reduction

Beef and Arugula Crostini with olive and red pepper relish

HOT

50 pieces

Rosemary Crusted New Zealand Lamb Chops

Lump Crab on parmesan garlic toast

Peppered Beef Kabobs with cognac mustard dip

Bacon Wrapped Water Chestnuts

Pork Potstickers

Coconut Shrimp

Chicken Quesadilla Rolls

Italian Sausage Stuffed Mushroom Caps

Spinach Stuffed Mushroom Caps

Crab Rangoons

Petite Quiche Lorraine

Chicken Satay with spicy peanut sauce

Beef Empanadas

Mini Beef Wellington

Caribbean Beef Brochette

Franks en Croute

Swedish or Italian Meatballs

Bacon Wrapped Scallops

Mini Crab Cakes

Crab Stuffed Mushroom Caps

Vegetable Stuffed Mushroom Caps

Caribbean Chicken Brochette

Mini Chicken Cordon Bleu

Mini Quiche

Vegetable Spring Rolls

Spanakopita

Fried Ravioli

Fried Mac & Cheese

Raspberry Brie en Croute