

Corporate Menus



S|E SPECIALTY EVENTS — The Boat House —

679 W. Spring St, Columbus, OH 43215 | 614-469-0000 | specialtyevents.com
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BREAKFAST

A LA CARTE

Assorted Pastries bagels, muffins, and mini danish. whipped butter, cream cheese and preserves 19.95

Assorted Doughnuts 17.95/per dozen

Sliced Fruit Display 4.25/per guest

Individual Yogurts 3.00/each

EYE-OPENING BREAKFAST

Assorted Baked Muffins

Breakfast Bread

Bagels with whipped cream cheese

Whipped Butter and Preserves

12.00 per guest

ADD-ONS

*Choose any of the Following to Enhance
your Eye-Opening Morning*

ALL AMERICAN

Cage Free Scrambled eggs

Breakfast Potatoes with onions and sweet peppers

Bacon and Jumbo Sausage Links

7.95 per guest

MASON JAR CRÈME BRÛLÉE OATMEAL STATION

Steel Cut Oatmeal topped with caramelized brown sugar with your choice of toppings.

7.95 per guest

100.00 Chef Attendant fee

UP AND RUNNING BRUNCH BUFFET

INCLUDES

Assorted Baked Muffins, Breakfast Bread, and Bagels with Whipped Cream Cheese, Whipped Butter and Preserves

Breakfast Potatoes with Onions and Sweet Peppers

Jumbo Sausage Links and Bacon

Seasonal Fruit Platter

BREAKFAST ENTRÉES

Choice of one

Chicken and Waffles

Lemon Ricotta Pancakes

Biscuits and Chorizo Gravy Finished with scrambled eggs

LUNCH ENTRÉES

Choice of two

Fried Chicken Thighs

Chicken Piccata and white wine, herb and caper velouté

Corn Meal Crusted Chicken

Chervil Seared Chicken

Blackstrap Seared Pork Loin

Pork Shank with Onion Relish

Asian Glazed Salmon

Sliced Roast Beef

SIDES

Choice of two

Chive Mashed Potato

Moody Blue Mashed

Pepper Potato Ann

Boursin and Herb Polenta

Sweet Potato and Zucchini Hash

Saffron Rice

Vegetable Medley

Vegetable Hash

34.95 per guest

THE MEETING PLANNER (ALL DAY PACKAGE)

CONTINENTAL BREAKFAST

Assorted Chilled Fruit Juices

Assorted Baked Muffins, Assorted Breakfast Breads, and Bagels with Whipped Cream Cheese, Whipped Butter and Preserves

BUFFET LUNCH SELECTIONS

Choice of Two
See plated lunch
selections on next page

Includes Seasonal Salad, Dinner Rolls, Whipped Butter and Dessert

Fried Chicken Thighs

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Corn Meal Crusted Chicken

Chervil Seared Chicken

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Saffron Rice

Vegetable Medley

Vegetable Hash

MEETING BREAKS

Choice of one

Healthy Break individual yogurt parfaits, power bars and assorted fruit smoothies and bottled water

Grand Cupcake Break assorted mini cupcakes served with strawberry and chocolate milk

Pick Me Up Break pretzels, chips, trail mix, mini candy bars, assorted soda and bottled water

Buffet 35.95 per guest | Plated 42.95 per guest

PLATED – LUNCH ENTRÉE SELECTIONS

Includes dessert

SALADS

Chicken Caesar Salad crisp romaine hearts, parmesan cheese and herb croutons finished with grilled chicken 16.95

Chicken Tostada Salad flat fried tortilla shell topped with shredded lettuce, sour cream, tomato salsa, red onion queso fresco and finished with cilantro ranch 16.95

Asian Chicken Salad shredded bok choy, mandarin oranges, red peppers, water chestnuts, red onion, grilled chicken, roasted shallot dressing 16.95

Seasonal Salad radicchio, frisee, endive, candied walnuts, pear slices, parmesan cheese, maple vinaigrette 16.95

HAND CRAFTED SANDWICHES

Served with chips

Turkey and Apple Butter grilled baguette, sliced turkey, arugula, sliced apple, havarti herb cheese and apple butter spread 18.95

Italian genoa salami, cappicola, provolone cheese, lettuce, tomato, onion, oil and vinegar on soft italian bread 19.95

Chicken Salad poached chicken salad with butter lettuce on a flaky croissant. 17.95

Smoked Ham smoked ham havarti and dill cheese with fig spread french baguette 19.95

Roasted Vegetable balsamic marinated roasted vegetables, pepperjack cheese on brioche bun 16.95

LUNCH ENTRÉES

Our freshly prepared entrees are hand-crafted and served with locally baked rolls, sea salt whipped butter. Coffee and iced tea included.

Fried Chicken thighs over moody blue mashed and chorizo gravy 24.95

Chicken Piccata and white wine, herb and caper velouté and pepper potato ann 22.95

Corn Meal Crusted Chicken over bousin and herb polenta 23.95

Chervil Seared Chicken and Vegetable Hash 24.95

Blackstrap Seared Pork Loin with sweet potato and zucchini hash 24.95

Pork Shank with chive mashed potato and onion relish 24.95

Asian Glazed Salmon over saffron rice and julienned vegetable 25.95

Seared Atlantic Cod with white bean relish 26.95

Guinness Marinated Sirloin smoked cheddar mashed and chefs vegetable 27.95

Quinoa Primavera with fresh seasonal vegetables 21.95