

# Special Event Menus



## S|E SPECIALTY EVENTS — The Boat House —

679 W. Spring St, Columbus, OH 43215 | 614.469.0000 | [specialtyevents.com](http://specialtyevents.com)  
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# PLATED BREAKFAST

Includes: Orange Juice, Butter Rosettes, Preserves, 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 and whipped butter

## 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, Butter Rosettes, Preserves, 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-glaze

**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: Fruit Juices, Butter Rosettes, Preserves, 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, Assorted 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: Warm Rolls and 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: Warm Rolls and 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 smoke 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 and onion straws

**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, baby spinach, topped with fried onions and balsamic glaze



# TRADITIONAL LUNCH BUFFET

Minimum of 30 Guests.

Includes: Warm 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: Warm 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, peppernota 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 and 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: Warm 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, Assorted 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, 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, Assorted 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-glace sauce and corn salsa  
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** garnished fresh fruit, crackers and wafers

**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 Crouete**

**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 Crouete**