

Special Event 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://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



TRADITIONAL LUNCH BUFFET

Minimum of 35 Guests. \$100.00 Service Charge for Groups fewer than 35 people.

SALADS

Choice of two

Caesar Salad

Garden Salad

Asian Chicken Salad

Vegetable Orzo Pasta Salad

Greek Salad

Antipasto Salad

Broccoli Raisin Salad

Mediterranean Pasta Salad

ENTRÉES

Choice of two

Chicken Saltimbocca with prosciutto wrapped chicken breast, roasted garlic beurre blanc

Chicken Piccata and white wine, herb and caper velouté

Grilled Chicken with tomato relish with red wine demi-glace

Pork Medallions with whole grain mustard cream sauce

Top Sirloin with onion relish

Baked Salmon with tomato beurre blanc

Wild Mushroom Ravioli with roasted red pepper sauce

Vegetable Penne Pasta tossed with alfredo sauce

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

28.95 per guest

DELI BUFFET

Minimum of 35 Guests.

SALADS & WRAPS

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

Deli Wrap ham, salami, lettuce, tomato, red onion, bacon, mayonnaise

Garden Salad or Caesar Salad

Antipasto Salad

INCLUDES

Chips and Pretzels

Chefs Selection of Soup

Assorted Cookies and Brownies

19.95 per guest

TRADITIONAL DINNER – PLATED

Our freshly prepared entrees are hand-crafted and served with locally baked rolls, sea salt whipped butter. Round out your entree option with gourmet salads and desserts. Coffee and iced tea included. Served with choice of saffron rice or chive mashed potato.

ENTRÉES

Chicken Saltimbocca prosciutto wrapped chicken breast with roasted garlic beurre blanc merlot reduction 29.95

Pork Medallions herb roasted and served with a whole grain mustard cream sauce 28.95

Baked Salmon atlantic salmon filet topped with a tomato dill beurre blanc 30.95

Crab Stuffed Flounder delicate filet stuffed with crab and finished with lemon beurre blanc 33.95

Chicken Piccata baked breast lightly breaded and topped with lemon caper & white wine sauce 27.95

Top Sirloin grilled certified angus 34.95

Herb Seared Chicken pan seared chicken 27.95

Sliced Tenderloin slow roasted and generously sliced, served with a red wine demi-glace 39.95

Filet Mignon 8 oz. filet mignon char grilled, served with red wine demi-glace and onion straws 44.95

VEGETARIAN OPTIONS

Porcini Mushroom Tortellini porcini mushroom filled tortellini topped with a roasted red pepper cream sauce 26.95

Portobello Napoleon grilled portobello mushroom stacked with roasted tomatoes, fresh mozzarella, baby spinach, topped with fried onions and basil beurre blanc 25.95

TASTE OF TWO ENTRÉES

Filet Mignon and Butter Poached Lobster Tail wild mushroom jus, chive beurre blanc 59.95

New York Strip Steak and Garlic Butter Prawn 52.95

Chicken Saltimbocca and Herb Seared Salmon with roasted garlic beurre blanc 44.95

Grilled Domestic Lamb Chop and Pan Seared Scallops roasted garlic jus and lemon butter sauce 57.95

TRADITIONAL DINNER – BUFFET

Minimum of 35 Guests. \$100.00 service charge for groups fewer than 35 people. Our freshly prepared entrées are hand-crafted and served with locally baked rolls, sea salt whipped butter. Coffee and iced tea included.

SALADS

Choice of three

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

ENTRÉES

Choice of two

Chicken Piccata with white wine lemon caper sauce
Grilled Chicken with tomato relish with red wine demi-glace
Pan Seared Chicken with artichoke leek ragout
Pork Medallions with whole grain mustard cream sauce
Sautéed Tenderloin Tips with roasted corn salsa and red wine jus
Baked Salmon with tomato dill beurre blanc
Wild Mushroom Ravioli with roasted red pepper cream sauce
Vegetable Penne Pasta tossed in alfredo sauce

SIDES

Choice of two

Roasted Red Skin Potatoes
Asiago Au Gratin Potatoes
Green Beans Almondine
Garlic Mashed Potatoes
Wild Rice Pilaf

36.95 per guest

ACTION STATIONS MENU

Chef Attendant Fee \$100 per station

RISOTTO MARTINI BAR

Creamy arborio rice and roasted vegetable stock finished with parmesan cheese, baby spinach and balsamic reduction

8.95 per guest

MACHO NACHO BAR

Warm tortilla chips with chili con queso, sour cream, roasted salsa, guacamole, shredded cheddar, black beans, pickled jalapeno, black beans and green onion

9.95 per guest

PASTA STATION

A chef attended action station to include penne and linguine, peppernota sauce and four cheese alfredo - It will also include a variety of vegetables and toppings for your guests to customize their own pasta along with chicken and andouille sausage

13.95 per guest

FAJITAS

Sliced beef and chicken, sautéed onions and peppers and your choice of shredded lettuce, diced tomatoes, black olives, cheddar cheese, salsa, sour cream, guacamole and soft flour tortillas, served with mexican rice

14.95 per guest

BUTCHER BLOCK

All butcher block items include silver dollar rolls and condiments. Carving fee \$100.00 per carver.

MEAT SELECTIONS

- Roasted Turkey Breast** cranberry orange chutney 270.00 / serves 25 guests
- Bone in Ham** with apple butter spread 279.00 / serves 25 guests
- Garlic Rubbed Prime Rib of Beef** horseradish cream 329.00 / serves 25 guests
- Bacon Wrapped Pork Loin** with grain mustard cream sauce 260.00 / serves 25 guests
- Roast Tenderloin of Beef** chimichurri sauce 425.00 / serves 25 guests

HORS D'OEUVRES

REGULAR SELECTIONS

- Fruit and Cheese Display** 6.95/pp
- Vegetable Crudités** 6.50/pp
- Antipasto Display** 160.00/50 guests
- Gulf Shrimp Cocktail** 225.00/50 pieces
- Crisp Phyllo Cup** with chicken or shrimp salad 125.00/50 pieces
- Bruschetta** 105.00/50 pieces
- Prosciutto Wrapped Asparagus** with balsamic reduction 125.00/50 pieces
- Spanakopita** 110.00/50 pieces
- Bacon Wrapped Water Chestnuts** 145.00/50 pieces
- Chinese Pot Stickers** 125.00/50 pieces
- Vegetable Spring Rolls** with sweet and sour sauce 125.00/50 pieces
- Crab Stuffed Mushrooms** 145.00/50 pieces
- Coconut Shrimp with Orange Chili Sauce** 145.00/50 pieces
- Chicken Quesadilla Rolls** 110.00/50 pieces
- Italian Sausage Stuffed Mushrooms** 125.00/50 pieces
- Spinach Stuffed Mushrooms** 90.00/50 pieces
- Crab Rangoons** 125.00/50 pieces
- Petite Quiche Lorraine** 95.00/50 pieces
- BBQ or Swedish Meatballs** 105.00/50 pieces
- Chicken Satay** with spicy peanut sauce 110.00/50 pieces
- Beef Satay** with ginger soy glaze 120.00/50 pieces
- Spinach Artichoke Dip** with pita chips 100.00/50 portions

PREMIER SELECTIONS

- Rosemary Crusted New Zealand Lamb Chops** 220.00/50 pieces
- Lump Crab on Parmesan Garlic Toast** 130.00/50 pieces
- Mini Beef Wellington** 170.00/50 pieces
- Peppered Beef Kabobs** with cognac mustard dip 140.00/50 pieces
- Scallops Wrapped in Bacon** 170.00/50 pieces
- Beef and Arugula Crostini** with olive and red pepper relish 140.00/50 pieces
- Mini Crab Cakes** with remoulade 150.00/50 pieces

BREAK PACKAGES

Priced per guest

SWEET TOOTH

**Freshly Baked Cookies and Brownies
Sodas, Bottled Water, Coffee and Tea**

8.00 per guest

HEALTHY START

**Sliced Fruit Display
Assorted Yogurts and Multi- Grain Breads
Juices, Bottled Water, Coffee and Tea**

8.25 per guest

PICK ME UP

**Pretzels, Chips, Trail Mix, Mini Candy Bars
Sodas, Bottled Water, Coffee and Tea**

7.50 per guest

ADD-ONS

A LA CARTE

- Sliced Fruit Display** 4.25 per guest
- Mixed Nuts** 16.95/per pound
- Spicy Snack Mix** 9.00/per pound
- Pretzels or Chips** 8.00/per pound
- Assorted Doughnuts** 18.00/per dozen
- Assorted Pastries** 22.00/per dozen
- Assorted Cookies** chocolate chip, oatmeal, peanut butter and sugar
15.00/per dozen
- Double Chocolate Brownie** 18.95/per dozen

BEVERAGES

- Coffee, Decaf and Hot Tea** 25.00/per gallon
- Milk** 2.50/per carton
- Canned Sodas** 3.00/each
- Fresh Brewed Iced Tea** 25.00/per gallon
- Fruit Juices** 16.00/per pitcher
- Water** flavored, mineral, spring 2.50 each
- Red Bull** 6.00 each