

# BOATHOUSE RESTAURANT

# Catering Menu

## Offsite Catering Menu - 2022

☎ 231.223.4030

✉ [info@boathouseonwestbay.com](mailto:info@boathouseonwestbay.com)

🌐 [www.boathouseonwestbay.com](http://www.boathouseonwestbay.com)

📍 14039 Peninsula Drive | Traverse City MI. 49686



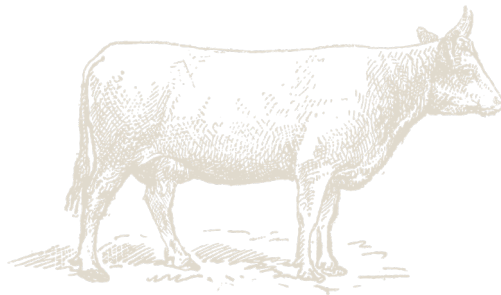


# BOATHOUSE

## RESTAURANT

### Strolling Appetizer Catering

Vegetarian & gluten-free options can be discussed prior to the event date



#### Stationary Appetizers

Artisan Cheese Board, quince paste, fruit, crackers  
Charcuterie Board, cherry mustard, pickled vegetables, olives, crostini  
Vegetable Crudité, carrot sunflower hummus, green goddess dressing  
Roast Beef Sliders, arugula, whole grain mustard horseradish aioli  
Smoked Whitefish Pâté, capers, dill, pickled red onion, crostini  
Crab Cakes, corn pepper salad, sauce louis

#### Passed Appetizers

Sesame Seared Tuna, wasabi avocado mousse, ginger seaweed salad, togarashi chip  
Fresh Mozzarella Caprese Skewers, heirloom tomato, basil, cucumber  
Belgian Endive, fresh chèvre, pickled beet, apple, candied nuts  
Prosciutto Wrapped Melon

#### Dessert Choice

Dark Chocolate Mousse, cocoa nibs, fresh berries  
Vanilla Bean Crème Brûlée, caramelized sugar, fruit compote

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#### à la Carte Options

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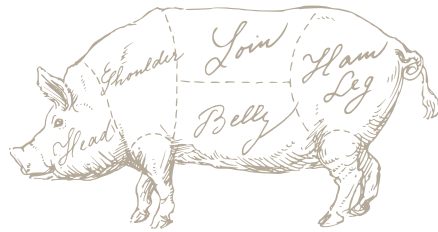


# BOATHOUSE

## RESTAURANT

### Pig Roast

Menu listed below are subject to change based on seasonality and availability  
Vegetarian & gluten free options available with prior notification



#### Main

Artisan Cheese Board, quince paste, fruit, crackers  
Charcuterie Board, cherry mustard, pickled vegetables, olives, crostini  
Vegetable Crudit , carrot sunflower hummus, green goddess dressing

#### Main

Slow Roasted Whole Pig, house made barbecue sauces  
Smoked Chicken, rosemary peppercorn jus  
Yukon Potato Salad, scallions, whole grain mustard  
Apple Cabbage Slaw, celery seed dressing  
Grilled Asparagus, shaved parmesan  
Roasted Baby Carrots, sugar snap peas  
Garden Salad, lemon vinaigrette  
Basil Garlic Rolls, extra virgin olive oil

#### Dessert

Old Mission Fruit Crisp, vanilla bean cr me chantilly, oatmeal streusel

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# BOATHOUSE

## RESTAURANT

### Dining Buffet Catering

Vegetarian & gluten-free options can be discussed prior to the event date



#### Appetizer Reception

Artisan Cheese Board, quince paste, fruit, crackers  
Charcuterie Board, cherry mustard, pickled vegetables, olives, crostini  
Vegetable Crudité, carrot sunflower hummus, green goddess dressing  
Smoked Whitefish Pâté, capers, dill, pickled red onion, crostini

#### Dinner Buffet Menu

Heirloom Tomato & Mozzarella, organic greens, shaved radish, cucumber, lemon basil vinaigrette  
Chef Carved Manhattan Strip Loin, horseradish crème fraîche, red wine demi-glace  
Chicken Forestier, cavatappi pasta, mushrooms, garlic, parmesan cream  
Salmon Florentine, artichoke, spinach, white wine sauce  
White Cheddar Whipped Potatoes  
Garden Beans & Baby Carrots  
Basil Garlic Rolls

#### Dessert

Old Mission Fruit Crisp, vanilla bean crème chantilly, oatmeal streusel

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#### à la Carte Options

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# BOATHOUSE

## RESTAURANT

### Family Style Dinner

Vegetarian & gluten-free options can be discussed prior to the event date



#### **Appetizer Reception**

Artisan Cheese Board, quince paste, fruit, crackers  
Charcuterie Board, cherry mustard, pickled vegetables, olives, crostini  
Vegetable Crudit , carrot sunflower hummus, green goddess dressing  
Smoked Whitefish P t , capers, dill, pickled red onion, crostini

#### **Salad**

Heirloom Tomato & Mozzarella, organic greens, shaved radish, cucumber, lemon basil vinaigrette  
Basil Garlic Rolls

#### **Family Style Dinner**

Smoked Beef Tenderloin, herb marinated & grilled, tomato jam  
Scottish Salmon, tarragon dijon crust, lemon beurre blanc  
Fingerling Potatoes & Caramelized Onions  
Garden Beans & Baby Carrots

#### **Dessert**

Old Mission Fruit Crisp, vanilla bean cr me chantilly, oatmeal streusel

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#### **  la Carte Options**

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# BOATHOUSE

## RESTAURANT

### Four Course Plated Dinner

Vegetarian & gluten-free options can be discussed prior to the event date



#### **Appetizer Reception**

Artisan Cheese Board, quince paste, fruit, crackers  
Charcuterie Board, cherry mustard, pickled vegetables, olives, crostini  
Vegetable Crudit , carrot sunflower hummus, green goddess dressing  
Smoked Whitefish P t , capers, dill, pickled red onion, crostini

#### **Salad**

Heirloom Tomato & Mozzarella, organic greens, shaved radish, cucumber, lemon basil vinaigrette  
Basil Garlic Rolls

#### **Surf & Turf**

Smoked Beef Tenderloin, herb marinated & grilled, red wine demi glace  
Scottish Salmon, tarragon dijon crust, lemon beurre blanc  
Fingerling Potatoes, Garden Beans & Baby Carrots

#### **Dessert**

Old Mission Fruit Crisp, vanilla bean cr me chantilly, oatmeal streusel

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#### **  la Carte Options**

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# BOATHOUSE

## RESTAURANT

### A la Carte Appetizers

Vegetarian & gluten-free options can be discussed prior to the event

#### Appetizer Menu

Artisan Cheese Board, quince paste, fruit, crackers  
Charcuterie Board, cherry mustard, pickled vegetables, olives, crostini  
Vegetable Crudit , carrot sunflower hummus, green goddess dressing  
Smoked Whitefish Pate, capers, dill, pickled red onion, crostini  
Roast Beef Sliders, arugula, whole grain mustard horseradish aioli  
Caprese Salad, fresh mozzarella, heirloom tomato, basil, cucumber, arugula  
Oysters on the Half Shell, classic cocktail sauce, horseradish, lemon, mignonette  
Jumbo Shrimp Cocktail, classic cocktail sauce, horseradish, lemon  
Crab Cakes, corn relish, arugula, louis dressing

#### Dessert

Old Mission Fruit Crisp, vanilla bean cr me chantilly, oatmeal streusel  
Dark Chocolate Mousse, cocoa nibs, fresh berries  
Vanilla Bean Cr me Br l e, caramelized sugar, fruit compote

#### Additional

Wine Glasses  
Coffee services  
Cake Cutting Fee  
Table Linens - price based on table layout and quantity

#### Bar Services

Tonic & Lime  
Boutique Bartending Company  
[www.tonicandlimemi.com](http://www.tonicandlimemi.com)

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# BOATHOUSE

## RESTAURANT

### Custom Menu

June 23, 2018 - Vegetarian & gluten-free options can be discussed prior to the event date



#### Farm & Forage

Carrot Sunflower Hummus  
Organic Whole Wheat Flatbread  
Black Truffle Raclette  
Pickled Asparagus  
Baby Radishes  
Arugula, Roasted Golden Beet & Chèvre Salad  
Organic Baby Greens & Shaved Vegetables, Lemon Vinaigrette

#### Land & Lakes

Whole Smoked Whitefish & Lake Trout Paté  
Fromage Blanc, Artisan Crackers & Traditional Garnish  
Fresh Breads & Olive Oil  
Elk Short Ribs, Potato Confit, Ramp Pesto  
Great Lakes Walleye, Panko Crusted, Pumpkin Seed Romesco  
Sweet Pea, Oyster Mushroom & Parmesan Risotto  
Roasted Vegetables, Asparagus, Carrots, Turnips & Fennel

#### Sweet Treats

Strawberries, Chèvre & Chestnut Honey





# BOATHOUSE

R E S T A U R A N T

## Artisans, Foragers, Farmers & Fisherman



Bardenhagen Farm, Lake Leelanau, Strawberries  
Black Star Farms, Suttons Bay, Artisan Crackers  
Buckwheat's Market Garden, Bellaire, Vegetables  
Carlson's Fish, Leland, Smoked Whitefish & Lake Trout  
Common Good Bakery, Traverse City, Sourdough Bread  
Double L Farm, Cadillac, Chicken  
Fustinis, Traverse City, Olive Oil  
Grand Traverse Culinary Oils, Traverse City, Organic Whole Wheat Flour  
Grand Traverse Distillery, Traverse City, Gin & Vodka  
Grand Traverse Mushroom, Traverse City, Oyster Mushrooms  
Idyll Farm, Northport, Farmstead Chèvre  
Jack Pine Safari, Lewiston, Elk  
L. Mawby, Suttons Bay, Sparkling Wine  
Leelanau Cheese Co., Suttons Bay, Raclette & Fromage Blanc  
Loma Farm, Traverse City, Greens & Vegetables  
Malem Farm, Old Mission Peninsula, Vegetables  
Massey Fish Co., Mackinaw City, Walleye  
Nicholas Farm, Old Mission Peninsula, Vegetables  
Norconk Farm, Empire, Asparagus  
Providence Farm, Central Lake, Carrots  
Second Spring Farm, Cedar, Peas  
Shangri La Too, Old Mission Peninsula, Chestnut Honey  
Short's Brewing Company, Bellaire, Beer  
Traverse City Whiskey Co., Traverse City, Whiskey



# BOATHOUSE

## RESTAURANT

### Custom Menu

August 11, 2018 - Vegetarian & gluten-free options can be discussed prior to the event date



#### Passed Hors D'oeuvres

Watermelon, Feta, Mint Skewer  
Olive Tapenade, Grilled Herb Focaccia  
Whipped Chevre, Belgian Endive, Pear Chutney  
Bacon Wrapped Dates

#### Raw Bar

Kumamoto & Lucky Lime Oysters, champagne mignonette, cocktail sauce, tabasco  
Yellowfin Tuna Poke, wasabi avocado, cucumber, sesame, yuzu, togarashi chip  
Jumbo Shrimp Cocktail, horseradish, lemon

#### Cheese & Charcuterie

Beemster, Brie, Manchego, quince paste, fruit, crackers  
Prosciutto, Saucisson, Rosemary Ham, cherry mustard, pickled vegetables, olives, crostini  
Vegetable Crudit , carrot sunflower hummus, green goddess dressing, pimento cheese

#### Plated Dinner

Heirloom Tomato & Burrata Salad  
arugula, cucumber, shaved radish, lemon vinaigrette, basil pine nut pesto, sea salt  
-  
Locally Grown Organic Whole Wheat Bread from Common Good Bakery  
Shetler Dairy Whipped Butter  
&  
Lake Michigan Whitefish  
four cheese ravioli, haricot vert, corn, roasted peppers, tarragon, saffron beurre blanc  
&  
Smoked Prime Beef Tenderloin  
fingerling potato confit, asparagus, baby carrot, brandy morel cream, white truffle oil, chive  
&  
Cherries Jubilee Flamb   
vanilla ice cream



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### Custom Menu

June 22, 2019 - Vegetarian & gluten-free options can be discussed prior to the event date



#### Passed Appetizers

Tuna Tartare, wasabi avocado, ginger, scallion, hoisin glaze, sesame chip  
Belgian Endive, smoked salmon, fromage blanc, caper, dill  
Baby Radishes, with their top hats on, miso butter  
Gyoza Dumplings, pork, shrimp, mushrooms, sesame ginger ponzu  
Momo Dumplings, chicken curry, spicy tomato chutney

#### Cheese & Charcuterie Board

beemster, triple cream brie, saucisson sec, serrano ham, pears, honey comb,  
scottish oat cakes, apricot quince mostarda, cornichons

#### Salad

Loma Farm pickled baby beets, Idyll Farm aged chèvre, Nicholas Farm strawberries,  
arugula, watercress, honey roasted hazelnuts, lemon basil vinaigrette

#### *Sancerre*

#### Entrée

Grilled Organic Airline Chicken Breast, citrus thyme marinade, Raduno gemelli pasta,  
fresh herbs, lemon wine sauce, sugar snap peas, grilled asparagus

#### *Syrah*

#### Dessert

Bella y Dolce

#### *Sparkling Rosé*

#### Late Night Snack

Lafayette Coney & Chicago Dogs, classic accompaniments

#### *Ice Cold Beer!*



# BOATHOUSE

## RESTAURANT

### Custom Menu

August 17, 2019 - Vegetarian & gluten-free options can be discussed prior to the event date



#### For The Newlyweds

Oysters on the Half Shell, mignonette, horseradish

#### Stationary Appetizers

Artisan Cheese Board, quince paste, fruit, crackers

Charcuterie Board, cherry mustard, pickled vegetables, olives

Farm & Forage Board, carrot sunflower hummus, seasonal vegetables, pickles & ferments

#### Passed Appetizers

Belgian Endive, whipped chèvre, fig, pistachio

Smoked Whitefish Pate, capers, dill, pickled red onion, crostini

Bacon Wrapped Dates

Momos, Nepalese chicken dumplings, chili sauce

#### Dinner

##### *Plated*

Heirloom Tomato Salad, fresh mozzarella, arugula, pickled beets, basil pesto, balsamic glaze

Basil Garlic Rolls, olive oil, aged balsamic

##### *Family Style*

Prime Bavette Steak, garlic herb marinade, chimichurri

Parmesan Crusted Great Lakes Walleye, romesco sauce, marcona almonds

Roasted Vegetables, asparagus, red peppers, haricot vert, patty pan squash

Mac & Cheese, white cheddar, mozzarella, provolone, cavatappi

#### Cake Table

Crème Brûlée Cake, vanilla cake, cherry vanilla pastry cream, burnt sugar buttercream

Double Chocolate Cake, chocolate mousse, chocolate buttercream, raspberry

Lemon Cloud, lemon cake, lemon curd, blueberries, blackberries, strawberries

