

# BOATHOUSE

RESTAURANT



## In-House Catering Menu - 2020

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# BOATHOUSE

## RESTAURANT

### Plated Brunch

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



#### Starter

Fresh Fruit & Breakfast Pastries

#### Main

Choice of One

Quiche Lorraine, bacon, caramelized onion, fresh thyme, black truffle raclette, apple arugula salad

Lobster Benedict, poached eggs, english muffin bread, white truffle hollandaise, o'brien potatoes

Whitefish, crab topped, sun dried tomato basmati, artichoke, garden beans, lemon caper beurre blanc

Chicken Caesar, all natural chicken, romaine, garlic croutons, parmesan, house made dressing

#### Dessert Choice

Dark Chocolate Mousse, cocoa nibs, fresh berries

Vanilla Bean Crème Brûlée, caramelized sugar, fruit compote

\$29 per person plus 6% sales tax & 20% gratuity

#### à la Carte Options

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# BOATHOUSE

## RESTAURANT

### Plated Lunch Menu

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



#### Amuse

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

#### Salad

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

#### Entrée Choice

4 oz. Filet Mignon, fingerling potato, parsnip purée, asparagus, tomato jam  
Scottish Salmon, sun dried tomato basmati, garden beans, lemon caper beurre blanc  
Chicken Forestier, cavatappi pasta, mushrooms, spinach, parmesan cream  
Seasonal Vegetarian Entrée, local & organic vegetables

#### Dessert Choice

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

\$35 per person plus 6% sales tax & 20% gratuity

#### à la Carte Options

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# BOATHOUSE

## RESTAURANT

### Strolling Appetizer Menu

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

4:00-6:00 pm



### Stationary Appetizers

Artisan Cheese Board, quince paste, fruit, crostini  
Charcuterie Board, cherry mustard, pickled vegetables, olives, crostini  
Vegetable Crudit , carrot sunflower hummus, green goddess dressing  
Roast Beef Sliders, arugula, whole grain mustard horseradish aioli  
Smoked Whitefish P t , 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 ch vre, pickled beet, apple, candied nuts  
Prosciutto Wrapped Melon

### Dessert Choice

Dark Chocolate Mousse, cocoa nibs, fresh berries  
Vanilla Bean Cr me Br l e, caramelized sugar, fruit compote

Pricing is subject to change with guest count and location, please call 231.223.4030 for a personalized quote.

###   la Carte Options

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# BOATHOUSE

## RESTAURANT

### Event Menu - Family Style

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



#### **Appetizers**

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

Tempura Asparagus, smoked tomato coulis

Cheese Board

#### **Salad**

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

#### **Main Course**

Whole Roasted and Sliced Black Angus Tenderloin

One Pound Lobster Tails

Chicken Forestier Cavatappi Pasta,

Fingerling Potato & Parsnip Puree

Seasonal and Local Vegetables

#### **Dessert Choice**

Choice Dark Chocolate Mousse, cocoa nibs

Vanilla Bean Crème Brûlée, caramelized sugar, fruit compote

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#### **à la Carte Options**

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# BOATHOUSE RESTAURANT

## Event Menu - Plated

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



### Appetizers

Smoked Whitefish Pâté, capers, dill, pickled red onion, crostini  
Tempura Asparagus, smoked tomato coulis  
Artisan Cheese Board, quince paste, fruit, crackers

### Soup or Salad Choice

Heirloom Tomato & Mozzarella, organic greens, shaved radish, cucumber, lemon basil vinaigrette  
Lobster & Shrimp Bisque, brandy, crème fraîche, truffle oil, chive

### Entrée Choice

Black Angus Filet Mignon, 6 oz, fingerling potato, parsnip purée, baby carrot, garden beans, tomato jam  
Whitefish, crab topped, sun dried tomato basmati, artichoke, garden beans, lemon caper beurre blanc  
Chicken Forestier, cavatappi pasta, mushrooms, spinach, garlic, parmesan cream  
Seasonal Vegetarian Entrée, local & organic vegetables

### 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

### 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

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