

Beverages



NA Fountain Beverages, Iced Tea - \$3/pp

Apple, Orange Juice, Cranberry Juice- \$4/pp

Bottle Water - \$3/pp

Coffee, Hot Tea - \$3/pp

NA Soda and Coffee, Hot Tea Service - \$4/pp

**No Host Outdoor Bar with 2 Draft Beer Selections - \$350
minimum**

**Stocked with well, call and premium spirits, with
selection of mixes**

**Draft beer choices from current restaurant draft
inventory**

Cold Trays and Boards



Seasonal Fresh Fruit Tray – Artfully displayed fresh seasonal fruits

Seasonal Fresh Vegetable Tray – An array of fresh seasonal vegetables with choice of house made dips

Antipasto Tray – Marinated artichoke hearts, whole black and green olives, bell pepper strips, heirloom cherry tomatoes, marinated mushrooms, pepperoncinis

Deluxe - add provolone and prosciutto

Cheese and Artisanal Cracker Board– Fresh sliced cheeses, cubes and spreads with artisanal local crackers

Hummus Two Ways – House made traditional hummus and roasted red pepper hummus with sourdough crostini, and vegetable dipping sticks

Roasted Meat and Cheese Board - Select roasted turkey, roast beef, and ham artfully displayed, with fresh sliced cheeses, cubes and spreads

Italian Meat and Cheese Board – Salami, soprasetta, mortadella, muffuletta spread, with fresh parmesan, gorgonzola, provolone, crostini

Deviled Egg Board – Traditional style or pesto bacon

Thai Chili Lettuce Wraps – Butter leaf lettuce boats with grilled chicken in Asian slaw, crispy noodles and sweet Thai chili sauce

Spinach Artichoke and Jalapeno Dip – House made chunky dip served with pita chips

Cold Trays and Boards

Chips and Salsa — House made chips and salsa

Bruschetta — House made using fresh tomato, basil, garlic, sea salt, fresh ground pepper and olive oil with crostini

Caprese Skewers — Marinated mozzarella, heirloom cherry tomato, fresh basil leaf, sea salt and balsamic reduction

Desserts



**Fresh baked Chocolate Chip, Snicker Doodle, Peanut Butter,
Macadamia Nut Cookies**

Miniature Cheesecake Bites

Warm Apple Crisp

White Chocolate Blueberry Cheesecake

Fudgy Muddy Cake

New York Style Cheesecake

Warm Peach Cobbler

Chocolate Fondue with Fresh Fruits and Pastries

Red Velvet Cupcakes

Strawberry Short Cake

Fresh Fruit Tart



Taco/Nacho Bar

**Seasoned Ground Beef, Pork Carnitas, Shredded
Chicken with all the fixings**

Pasta Bar

**Cavatappi pasta with marinara, alfredo, and butter
garlic sauces, Garden Salad and Rolls**

Sandwich Bar

**Deli style sliced ham, turkey, and roast beef with sliced
cheeses, veggies, spreads, and breads choice of kettle
chips or one side**

Hot Appetizers



Meatballs Two Ways — Sweet Thai Chili or Teriyaki

Boathouse Nacho — House made refried beans topped with three cheese blend, chile verde sauce, tomatoes, onions, jalapenos, cilantro and sour cream.

Pulled Pork Sliders — Slow roasted pork with caramelized onions and Blue Moon BBQ sauce on artisan

Blue Moon Smokies — Lil' Smokies in our signature Blue Moon BBQ sauce

Angus Beef Sliders — Certified Angus Beef sliders with ketchup and pickle on artisan bun

Chicken Bruschetta Skewer — Skewer of chicken with house made tomato bruschetta salsa with balsamic reduction

Warm Artichoke Spinach and Jalapeno Dip — House made chunky dip served with pita chips

Chicken Satay Skewer — Skewer of chicken with Satay sauce topped with peanuts, cilantro and red pepper flakes

Bacon Wrapped Shrimp Skewer — Skewers of tiger prawns wrapped in thick Applewood smoked bacon with Kung Pao drizzle

Gruyere Cheese Fondue — House made Gruyere cheese fondue with craft beer, white wine, shallots, garlic

Hot Appetizers

San Francisco Crab Cakes — Houses made lump crab cakes with roasted red pepper remoulade served on San Francisco sourdough crostini - \$42/doz

Salads



Tier 1

Garden Salad
Tuscan Caesar
Spring Greens
Santa Fe'

Tier 2

Asian
Classic Wedge
Mediterranean Chopped
Quinoa with Power Slaw Mix

Tier 3

Prosciutto and Tortellini Pesto
Layered Caprese
Warm Bacon Spinach
Pear and Candied Walnut Salad

Sandwich Platters



Meat Choices

Ham, Roast Beef, Turkey, Tuna Salad, Chicken Almond Salad

Bread Choices

Sourdough, Oat Wheat, Croissant, Ciabatta, Aram Style

Cheese Choices

Provolone, Cheddar, American, Pepper Jack, Swiss

Condiments

Lettuce, Onion, Tomato, Sprouts, Arugula, Mayo, Mustard

Side Choices

Kettle Chips, Fruit Salad, Potato Salad, Green Salad, Coleslaw, Pasta Salad

Starch and Vegetable Sides



Starch

Garlic Mashed Potatoes
Herb Roasted Red Potato Wedges
Rice Pilaf
Red Potato Salad
Cavatappi Pasta Salad
Garlic Butter and Parmesan Cavatappi
Basmati Saffron Rice
Scalloped Potatoes
Texas Ranch Style Beans
House Made Mac 'n Cheese
Quinoa

Veggies

Roasted Baby Carrots
Zucchini Marinara
Roasted Brussel Sprouts with Smoked Bacon
Green Beans with Local Almonds
Steamed Broccoli
Seasonal Roasted Vegetable Medley
Herbed Butternut Squash
Asparagus



Tier One Entrées

1 Entrée, 2 Side, 1 Salad, Artisan Bread

Lemon Herb Chicken Breast – Seared chicken breast in a lemon herb cream sauce

Chicken Marsala – Pan seared chicken breast in a marsala wine and shallot sauce, finished with mushrooms and herbs

Teriyaki Chicken – Boneless chicken thighs in our house made teriyaki glaze

Sliced BBQ Ball Tip Steak – Roasted Certified Angus Ball Tip Steak sliced and topped with our house made Blue Moon BBQ sauce

File Fish with Pineapple Mango Salsa

Spaghetti with House Made Meatball Marinara

Kalua Style Pork – Slow roasted pork in a Hawaiian Kalua sauce

Kalua Style Chicken – Boneless chicken thighs in a Hawaiian
Kalua sauce



Tier Three Entrées

1 Entrée, 2 Sides, 2 Salads, Artisan Bread

Prime Rib – Certified Angus Beef Prime Rib in a crust of fresh thyme, basil, oregano, sea salt and pepper

New York Strip Roast – Certified Angus Beef New York Strip in a crust of fresh thyme, basil, oregano, sea salt and pepper

Chicken Cordon Bleu – Hand breaded chicken breast stuffed with smoked ham and gruyere cheese topped with house made gruyere cream sauce

Pork Tenderloin – Slow roasted pork tenderloin topped with bourbon berry peppercorn sauce

Pesto Crusted Salmon – Hand cut Atlantic salmon crusted in pesto and topped with a garlic butter cream sauce

Osso Bucco – Oven roasted lamb shank in a chunky roasted tomato vegetable sauce



Tier Two Entrées

1 Entrée, 2 Sides, 1 Salad, Artisan Bread

Herb Crusted Tri Tip – Certified Angus Beef roasted in a crust of fresh thyme, basil, oregano, sea salt and pepper

Cajun Chicken Cavatappi – Cajun rubbed chicken breast in our creamy Cajun style alfredo sauce

Whiskey River Glazed Atlantic Salmon – Hand cut Atlantic salmon fillets topped with our house made Whiskey River sauce

Chicken Piccata – Pan seared chicken breasts in fresh lemon and caper sauce

Meat or Roasted Vegetable Lasagna – House made meat or roasted vegetable lasagna in our signature marinara

Scampi – Tiger prawns sautéed with garlic, white wine, choice herbs and butter

Broccoli and Beef – Our take on an Asian wok classic

Whiskey River Pork Chop – Pan seared pork chop with our house made whiskey river sauce

Chicken Parmesan – Hand breaded chicken topped with mozzarella cheese and house made marinara