

Boathouse Restaurant
Wedding Package #2

Four Hour Open Bar

Top Shelf Open Bar

Premium Champagne Toast

Strawberries Available in Season for an Additional Charge

Garden Vegetable Display

A Crudite' of Fresh Seasonal
Vegetables Served with Dipping
Sauces

Assorted Cheese Display

Imported & Domestic Cheese
Garnished with Grapes & Seasonal
Fruits

Butlered Hors D'oeuvres

(Choice of Four)

Miniature Quiche ♦ Deviled Crab Puffs ♦ Stuffed Mushroom Caps ♦ Franks in a Blanket ♦ Clams Casino ♦ Rumaki
Cheese Puffs ♦ Chicken Supreme in Sweet & Sour Sauce ♦ Fried Mozzarella Sticks ♦ Marinated Beef Tenderloins

Appetizer

Soup Du Jour or Fresh Fruit Supreme
Shrimp Cocktail (add \$4.50)

Salad

(Choice of One)

Fresh Garden Salad with House Dressing or Caesar Salad

Entrees

(Choice of Two)

Stuffed Breast of Chicken

Stuffed with Bread Stuffing
& Served with Home Style Gravy

Boathouse Surf & Turf

Two Jumbo Shrimp Stuffed with Crab Imperial
Or Shrimp Scampi
& a 6 oz. Filet Mignon

Chicken Marsala

Fresh Mushrooms & Marsala
Wine Sauce

Deluxe Deviled Crab

Fried to a Golden Brown

Filet of Salmon Oscar

Topped with Crabmeat & Asparagus
& Served with a Hollandaise Sauce

Stuffed Broiled Flounder

Stuffed with Crab Imperial

Prime Rib of Beef

Served with Au Jus & Horseradish
Mousse

Filet Mignon

A 9 oz. Filet
Served with Mushroom Gravy

Broiled Seafood Combination

Flounder, Shrimp, Scallops, Clams
Casino & Crab Imperial

Potato & Vegetable

(Choice of Two)

Baked Potato ♦ Roasted Red Bliss ♦ Rice Pilaf ♦ Stuffed Baked Potato
Broccoli ♦ Green Beans Almondine ♦ Glazed Carrots ♦ Peas with Mushrooms ♦ Cauliflower Au Gratin
Zucchini & Squash Medley

Dessert

Chocolate Éclairs, Truffles & Petit Fours

Beverage

Coffee, Tea, Iced Tea or Soda

\$72.00 Per Person

Plus Sales Tax of 9% and Service Charge of 20%