



Casual Waterfront Dining on Naples Bay

Banquet Menu

The staff and management would be pleased to arrange your special occasion, luncheon, dinner, cocktail party, and more!

We offer a fine selection of menu options, exquisite wine, and premium cocktails.

Come join us in our split-level dining room overlooking beautiful Naples Bay.

The following menus can be tailored to suit your special preference. If you have a specific menu item you would like included, please request it, and we will provide a price that aligns with our special menus. One Banquet menu choice per party.

We assure you that the staff and management will do their utmost to ensure a most memorable occasion here at the Boathouse.



BANQUET LUNCH ONE – 11 AM-3 PM

FIRST COURSE

Fresh Fruit, Garden House, or Caesar Salad

MAIN COURSE

Gulf Grouper Filet

Prepared: Grilled, Blackened, Broiled, Siciliano, Jerk-Spiced, or Fried.

Broiled or Fried Seafood Platter with Shrimp, Scallops, and Cod

Grande Caesar Salad with your choice of Grilled Chicken or Shrimp

6oz Sirloin Steak with Mushroom, Onion, & Seasoned Spinach

SIDES

All entrees include choice of Rice Pilaf, Sweet or French Fries, Vegetables, Fresh Fruit or a Potato (Sweet, Baked, or Mashed)

\$25.00 + Tax & Gratuity Per Person

Petite desserts are available for an additional \$3.25 per person



BANQUET LUNCH TWO 11 AM – 3 PM

FIRST COURSE

Fresh Fruit, Garden House, or Caesar Salad

MAIN COURSE

Smothered Grilled Ribeye

w/ Mushrooms, Onions, and Swiss

Shrimp & Scallop Sautee

with choice of Garlic, Alfredo, or Marinara sauce over Linguine

Française Style Sauteed Chicken Breast

w/ Asparagus, Lemon Butter Sauce & Capers

New England Lobster Salad on a Toasted Baguette Roll

SIDES

All entrees include choice of Rice Pilaf, Sweet or French Fries, Vegetables, Fresh Fruit or a Potato (Sweet, Baked, or Mashed).

\$31.00 + Tax & Gratuity Per Person

Petite desserts are available for an additional \$3.25 per person



BANQUET DINNER ONE

FIRST COURSE

Fresh Fruit, Garden House, or Caesar Salad

MAIN COURSE

Includes Choice of Rice Pilaf, Sweet or French Fries, Vegetables, Fresh Fruit, or Potato

Char-grilled Beef Tenderloin Kabob

Chicken Princess

Sautéed chicken, Francaise-style, topped with spinach, shrimp, & hollandaise sauce

Fresh Catch of the Day

Seafood Combination - Broiled or Fried

Jumbo Shrimp, Scallops, and Cod

Eastern Shore Lump Crab Cake

Gulf Shrimp Trio

Including fried, scampi, and crabmeat stuffed

\$39.25 + Tax & Gratuity Per Person

Petite desserts are available for an additional \$3.25 per person



BANQUET DINNER TWO

FIRST COURSE

Baked Clams Casino, Oyster Rockefeller, Chilled Shrimp Cocktail, or Crispy Chicken Wings with Sweet Chili Sauce

SECOND COURSE

Fresh Fruit, Garden House, or Caesar Salad

MAIN COURSE

Includes choice of Rice Pilaf, Sweet or French Fries, Vegetables, or Potato

Grilled Mediterranean Grouper

Fresh Grouper in a White Wine and Lemon Butter with Artichokes, Olives, Tomatoes, & Spinach

Slow Roasted 7 - Spiced Prime Rib of Beef

Chicken Cordon Bleu

Premium Breast of Chicken with Shrimp, Smoked Ham, Spinach, & an Asiago Alfredo Sauce

8 oz Maine Lobster Tail

\$46.00 + Tax & Gratuity Per Person

Petite desserts are available for an additional \$3.25 per person



BANQUET DINNER THREE

FIRST COURSE

Choice of Jumbo Shrimp Cocktail, Crab Encrusted Artichoke, Smoked Salmon Carpaccio, or Maine Lobster Bisque

SECOND COURSE

Fresh Fruit, Garden House or Caesar Salad

MAIN COURSE

Includes choice of Rice Pilaf, Sweet or French Fries, Vegetables, or a Potato

Jumbo Sea Scallops Grenobloise

Stuffed Whole Maine Lobster with Crabmeat

Slow Roasted 7 - Spiced Prime Rib of Beef

Gulf Grouper Oscar with Crabmeat & Asparagus Hollandaise

Surf and Turf 6oz Filet Mignon and 1/2 Lb. Snow Crab Legs

\$54.25 + Tax & Gratuity Per Person

Petite desserts are available for an additional \$3.25 per person