



*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 on our split-level dining room or our beautiful outdoor patio and sun deck 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 quote you a price coinciding with our special menus.

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



## BANQUET LUNCH ONE

### FIRST COURSE

Choice of Soup Du Jour, Fresh Fruit, Garden House or Caesar Salad

### MAIN COURSE

Gulf Grouper Filet. Prepared Grilled, Blackened, Broiled, Siciliano, Jerk Spiced or Fried.

Fried Seafood Platter with Shrimp, Flounder, and Calamari

Grande Caesar Salad with your choice of Grilled Chicken or Shrimp

Sliced London Broil with Mushroom and Onion Gravy

### SIDES

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

Includes One Soft Beverage

*per person - includes tax and gratuity*

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



## BANQUET LUNCH TWO

### FIRST COURSE

Choice of Soup Du Jour, Fresh Fruit, Garden House or Caesar Salad

### MAIN COURSE

Smothered Roast Prime Rib of Beef with Mushrooms, Onions, and Swiss

Shrimp & Scallop Sautee with choice of Garlic, Alfredo, or Marinara sauce over Linguine

Francaise Style Sauteed Chicken with Light Egg Batter with Lemon Butter Sauce & Capers

New England Lobster Salad on a Toasted Baguette Roll or as an Entrée Salad.

### SIDES

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

Includes One Soft Beverage

*per person - includes tax and gratuity*

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



## BANQUET DINNER ONE

### FIRST COURSE

Choice of Soup Du Jour, Fresh Fruit, Garden House or Caesar Salad

### MAIN COURSE

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

*Slow Roasted 7 Spiced Prime Rib of Beef*

*Chicken Francaise*

Light egg batter with lemon butter sauce and capers

*Fresh Catch of the Day*

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

*Seafood Combination- Broiled or Fried*

Jumbo Shrimp, Scallops, and Flounder.

*Eastern Shore Lump Crab cake*

With cocktail and tartar sauce on the side.

*Gulf Shrimp Trio*

Including fried, scampi, and crabmeat stuffed.

*per person - includes tax and gratuity*

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

Choice of Soup Du Jour, Fresh Fruit, Garden House or Caesar Salad

### MAIN COURSE

Includes choice of Rice Pilaf, Sweet or French Fries, Vegetables, or a Potato (Sweet, Baked,  
or Mashed)

#### *Grilled Mediterranean Grouper*

Fresh Grouper in a White Wine and Lemon Butter with Artichokes, Hearts of Palm, and  
Spinach

#### *Slow Roasted 7 Spiced Prime Rib of Beef*

#### *Chicken Cordon Bleu*

Premium Breast of Chicken with Shrimp, Smoked Ham, Bleu Cheese, Spinach, and an Asiago  
Alfredo Sauce

#### *Maine Lobster Tail*

6 - 7oz Broiled with Lemon Butter

*per person - includes tax and gratuity*

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

Choice of Soup Du Jour, Fresh Fruit, Garden House or Caesar Salad

### MAIN COURSE

Includes choice of Rice Pilaf, Sweet or French Fries, Vegetables, or a Potato (Sweet, Baked, or Mashed)

*Jumbo Sea Scallops Grenobloise*

Scallops encrusted with a Garlic Butter Sauce, Capers, and Panko.

*Stuffed Whole Maine Lobster with Crabmeat*

*Slow Roasted 7 Spiced Prime Rib of Beef*

*Blue Fin Tuna Oscar with Crabmeat & Asparagus Hollandaise*

*Surf and Turf 8oz Prime Top Sirloin and 1/2 Lb King Crab Legs*

*per person - includes tax and gratuity*

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