



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 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. One Banquet menu choice per party.

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 ~ 11AM-3PM

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, Calamari, and Scallops

Grande Caesar Salad with your choice of Grilled Chicken or Shrimp

6oz Sirloin Steak with a Sauteed Mushroom, Onion and Seasoned Spinach Confit

SIDES

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

\$21.00 + Tax & Gratuity Per Person

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



BANQUET LUNCH TWO 11AM – 3PM

FIRST COURSE

Fresh Fruit, Garden House or Caesar

MAIN COURSE

Smothered Grilled Ribeye of Beef with Mushrooms, Onions, and
Swiss

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

Francaise Style Chicken Breast with Asparagus, Spinach, and
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).

\$27.00 + 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 a Potato

Slow Roasted 7 Spiced Prime Rib of Beef

Chicken Princess

Sauteed Francaise style and topped with Spinach, Crabmeat and Hollandaise Sauce

Fresh Catch of the Day

Broiled Seafood Combination

Jumbo Shrimp, Scallops, and Cod

Eastern Shore Lump Crab Cake

Gulf Shrimp Trio

Including fried, scampi, and crabmeat stuffed

\$30.25 + 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 a Potato

Grilled Mediterranean Grouper

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

8oz Maine Lobster Tail

\$42.00 + 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

Yellow Fin Tuna Oscar with Crabmeat & Asparagus Hollandaise

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

\$50.25 + Tax & Gratuity Per Person

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