



BANQUET MENU

Thank you for your inquiry and interest in The Boathouse on the Bay for your future event. On behalf of The Boathouse, and our banquet staff, we welcome you to our beautiful waterfront restaurant and banquet facility.

The Boathouse is conveniently located in Alamitos Bay Landing with an incredible waterfront view and spectacular sunsets. In addition to our extraordinary location and our casual elegant ambiance, we offer an extensive assortment of banquet menu options of quality seafood, prime meats, chicken, salads, sandwiches, pastas, an abundant range of appetizers, and creative sushi and sashimi selections.

Enclosed is our banquet package which includes our menus along with information designed to assist you in planning your next business meeting, retirement party, rehearsal dinner, wedding reception, birthday party, Celebration of Life, baby shower or any other special event.

Our banquet staff and Chefs are dedicated to making your event a memorable experience for you and your guests.

As long as friendships flourish and conversations flow we will cherish the opportunity to set your table and mood for your next event.

Thank you and we look forward to working with you.

The Boathouse on the Bay

ACCOMMODATING 25 TO 400!
CORPORATE OFFICE PARTIES • BUSINESS MEETINGS • BIRTHDAYS
REHEARSAL DINNERS • PRIVATE PARTIES • SOCIAL EVENTS
OFF SITE CATERING

CONTACT OUR EVENT COORDINATORS
JUDY, KRISTIN & KATIE AT LBBOATHOUSE@GMAIL.COM
WWW.BOATHOUSEONTHEBAY.COM • (562) 493-1100

BOATHOUSE APPETIZERS

PLATTERS ARE DESIGNED TO SERVE 25 GUESTS

*AVAILABLE AS TRAY PASSED WITH THE ADDITION OF \$150 ATTENDANT FEE

CHILLED APPETIZERS

CAPRESE SKEWERS*

Mozzarella, Grape Tomato Kabob, Basil Paste and White Truffle Oil... \$125

SEARED SPICY TUNA SASHIMI

Avocado and Sriracha Aioli on a Crispy Tortilla... \$175

BOATHOUSE CEVICHE*

Chilled Seafood, Marinated in Citrus Juices with Pico de Gallo and Tortilla Chips... \$175

JUMBO SHRIMP COCKTAIL*

Spicy Cocktail Sauce, Fresh Horseradish and Lemon... \$250

SEAFOOD PLATTER

Mini King Crab Legs, Jumbo Shrimp, Oysters & Clams with Cocktail Sauce, Tabasco, Horseradish and Lemon... \$250

HOUSE POTATO CHIPS

Served with Sweet and Savory Dipping Sauces... \$95

FRESH FRUIT PLATTER

Assorted Fresh Seasonal Fruit & Berries... \$125

IMPORTED & DOMESTIC CHEESE

DISPLAY Assorted Crackers... \$175

VEGETABLE CRUDITIES & HUMMUS

Served with Crostini, Dill and Ranch Dip... \$125

CHEESE & CHARCUTERIE

Selection of Salamis, Prosciutto and Select Meats & Cheese.

Served with the Traditional Accompaniments... \$175

TRADITIONAL BRUSCHETTA

with Romano Cheese, Vine Ripened Tomatoes and Garlic Crostini... \$125

MINI BBQ CHICKEN TOSTADAS*

with Red Pepper and Avocado... \$125

OYSTER PLATTER

Assorted Raw Oysters on the Half Shell served with Cocktail Sauce and Horseradish ... \$175

AHI POKE BITES*

Raw Ahi Poke layered on a Won Ton with Creamy Wasabi, Pickled Ginger and Daikon Sprouts... \$240

SMOKED SALMON CROSTINI

Garlic Crostini topped with homemade Smoked Salmon Spread... \$150

GOURMET DEVILED EGGS*

Trio platter of Deviled Eggs with Classic, Bacon & Blue Cheese, and Lump Crab Meat with Tarragon & Lemon... \$175

HEATED APPETIZERS

BABY LAMB CHOPS

With Rosemary Rub and Merlot Jus... \$285

MUSHROOM CAPS

Spinach and Parmesan Stuffed Mushroom Caps... \$125
Crab Stuffed Mushroom Caps... \$175

MAMA CASS'S MEATBALLS*

Pork & Turkey Meatballs in a Tuscan Marinara ... \$150

CHICKEN POTSTICKERS

with Lime-Ginger Teriyaki Sauce... \$125

BEEF SKEWERS*

with Horseradish Mustard Dipping Sauce... \$150

MINI CRAB CAKES

with Romesco Sauce, Upland Watercress and Corn Salsa... \$175

POTATO LATKES

Fried to a Golden Brown with Creme Fraiche and Caviar... \$125

VEGETABLE SPRING ROLLS*

with Sweet Chili Sauce... \$125

SPINACH & ARTICHOKE DIP

with Pita Chips... \$125

BBQ PULLED PORK SLIDERS*

with Boathouse Slaw... \$150

BRAISED BEEF SLIDERS*

with Caramelized Onions, Chipotle Aioli & Brie Cheese... \$150

BRAISED BEEF, ASIAGO & HATCH

CHILI QUESADILLAS
with Guacamole, Salsa and Sour Cream... \$130

BAKED WHEEL OF BRIE

Brie Wheel Filled with Apricots and Walnuts, wrapped in Puff Pastry and Baked to Golden Brown. Served with sliced Baguette and Crackers... \$150

CALAMARI STRIPS

Golden Brown and served with Marinara Sauce and Chipotle Aioli... \$150

COCONUT SHRIMP*

Served with Sweet, Thai Mango Chili Sauce... \$250

FARMER'S MARKET GRILLED VEGETABLES

with Romesco Sauce, Olives, Goat Cheese & Flatbread... \$125

GRILLED ASPARAGUS

with Crumbled Feta Cheese & Marinated Tomatoes... \$125

Prices do not include Taxable 20% Service Charge, 5% Set Up Fee and applicable state and local taxes.

SUSHI PLATTERS

ASSORTED SUSHI PLATTER

Small Platter \$95 – 32 Pieces
Medium Platter \$140 – 48 Pieces
Large Platter \$185 - 64 Pieces

CALIFORNIA ROLLS, SPICY TUNA ROLLS,
CUCUMBER ROLLS, TUNA ROLLS,
TUNA NIGIRI, SALMON NIGIRI,
ALBACORE NIGIRI AND SHRIMP NIGIRI

THE BOATHOUSE SUSHI PLATTER

64 Pieces \$185

CRUNCHY ROLL
Tempura Shrimp, Avocado and Snow Crab
With Tempura Crunchies and Eel Sauce

RAINBOW ROLL
California Roll Topped with Assorted Fish

HOT MAMA ROLL
Spicy Tuna, Jalapeno, Cucumber and Yamagobo
Topped with Salmon, Avocado, Spicy Sauce & Green Onions

RED DRAGON ROLL
Shrimp Tempura, Snow Crab, Cucumber inside
Topped with Spicy Tuna, Goma Sauce & Eel Sauce

LANDING PLATTER

80 Pieces \$240

CEVICHE ROLL
Seared Tuna, Yellowtail, Snow Crab,
Salmon and Avocado wrapped in Soy Paper
and topped with Pico de Gallo

HOT MAMA ROLL
Spicy Tuna, Jalapeno, Cucumber and Yamagobo
Topped with Salmon, Avocado,
Spicy Sauce & Green Onions

CRUNCHY ROLL
Tempura Shrimp, Avocado & Cucumber
with Sweet Sauce topped with
Tempura Crunchies and Eel Sauce

DOCKER PLATTER

72 Pieces \$210

RED DRAGON ROLL
Shrimp Tempura, Snow Crab, Cucumber inside
Topped with Spicy Tuna, Goma Sauce & Eel Sauce

RAINBOW ROLL
California Roll Topped with Assorted Fish

LEMON TRAIN ROLL
Spicy Tuna, Snow Crab Topped with
Red Snapper, Lemon Wedges, Green Onion,
Ponzu Sauce and Sriracha



Prices do not include Taxable 20% Service Charge, 5% Set Up Fee and applicable state and local taxes.

BRUNCH BUFFET • ANY DAY 9AM-2PM

Minimum of 25 people • \$32 pick TWO Items • \$37 Pick THREE Items

Brunch Buffet includes

Breakfast Potatoes • Apple Smoked Bacon • Link Sausage • Seasonal Fruit • Muffins
Coffee & Iced Tea

BRIOCHE FRENCH TOAST

Berkshire Maple Syrup and Candied Pecans

BOATHOUSE SKILLET SCRAMBLE

Roasted Tomatoes, Sausage, Onions and Cheddar Cheese

YOGURT PARFAIT & SEASONAL BERRIES

Tahitian Vanilla Bean Yogurt and Toasted Granola

EGGS BENEDICT

Canadian Bacon and Lemon Hollandaise

STEEL CUT OATMEAL

Bowl of Steel Cut Oatmeal served with Seasonal Fruit,
Milk, Honey and Brown Sugar

SCRAMBLED EGGS (CLASSIC)

LOX & BAGEL

Acme Lox, Toasted Bagel, Cream Cheese, Tomato,
Shaved Red Onions, Cucumbers, Capers & Hardboiled Egg

TRADITIONAL CAESAR SALAD

Anchovy, Garlic Croutons and Shaved Reggiano

BABY FIELD GREENS SALAD

With Marcona Almonds, Feta, Grapes, Marafino Oil
and Lemon Vinaigrette

HOMEMADE CORNED BEEF HASH

with Peppers, Onions and Potatoes topped with Fried Eggs

BREAKFAST BURRITOS

with Scrambled Eggs, Bell Peppers, Potatoes,
Cheddar Cheese and Crispy Bacon

LOBSTER SKILLET SCRAMBLE

Pico de Gallo, Lobster Claw, Monterey Jack
and Corn Tortilla Chips

DESSERT

- Assorted Pastries and Cakes
- Freshly Baked Cookies

ADD ON OMELETTE STATION

\$8 per Person • Chef Attendant \$100

Cheese, Onions, Bell Peppers,
Olives, Ham, Salsa,
Mushrooms, Tomatoes, Bay Shrimp



Prices do not include Taxable 20% Service Charge,
5% Set Up Fee and applicable state and local taxes.

PLATED SATURDAY & SUNDAY BREAKFAST 9AM-2PM

Select four entrees. With parties over 25 people entree orders must be provided in advance. \$25 per person

- We must have the number of each entree selected no later than 3 days prior to your event. The Boathouse will provide place cards to indicate entree choice.

ALL BREAKFASTS INCLUDE:

Freshly Baked Muffins, Freshly Brewed Regular and Decaffeinated Coffee, Water and Ice Tea

Includes Freshly Baked Cookies or

ADD DESSERT \$4

- New York Cheesecake
- Flourless Chocolate Cake

Dessert Selections must be the same for All Guests.

BRIOCHE FRENCH TOAST

Berkshire Maple Syrup, Candied Pecans, Fresh Strawberries, Bacon and Seasonal Fruit

BOATHOUSE SKILLET SCRAMBLE

Roasted Tomatoes, Sausage, Onions, Cheddar Cheese and Breakfast Potatoes

LOBSTER SKILLET SCRAMBLE

Pico de Gallo, Lobster Claw, Monterrey Jack, Corn Tortilla Chips and Breakfast Potatoes

SIRLOIN STEAK & EGGS

Top Sirloin Steak, Two Eggs cooked to order, Housemade BBQ Sauce and Breakfast Potatoes

EGGS BENEDICT

Canadian Bacon, Lemon Hollandaise and Breakfast Potatoes

BOATHOUSE OMELETTE

Mushrooms, Roasted Tomatoes, Bell Peppers, Mozzarella di Buffalo and Breakfast Potatoes

BAYSIDE OMELETTE

Shrimp, Crabmeat, Lobster, Mushrooms, Green Onions, Swiss Cheese and Breakfast Potatoes

BREAKFAST BURRITO

Scrambled Eggs, Bell Peppers, Potatoes, Cheddar Cheese, Bacon and Seasonal Fruit

TRADITIONAL CHILAQUILES

Corn Tortillas tossed in your choice of Red or Green Sauce, topped with Avocado and Queso Fresco, served with Two Eggs cooked to order with Rice and Beans

HUEVOS RANCHEROS

Lightly Fried Tortillas topped with Two Fried Eggs, melted Cheddar and Jack Cheese, smothered in Ranchero Sauce with Breakfast Potatoes and Beans

STEEL CUT OATMEAL

Bowl of Steel Cut Oatmeal served with Seasonal Fruit, Milk, Honey and Brown Sugar

LOX & BAGEL

Acme Lox, Toasted Bagel, Cream Cheese, Tomato, Shaved Red Onions, Cucumbers, Capers and Hardboiled Egg

YOGURT PARFAIT & SEASONAL BERRIES

Tahitian Vanilla Bean Yogurt and Toasted Granola

Additional selections available on following page - \$25.00 Plated Luncheon



Prices do not include Taxable 20% Service Charge, 5% Set Up Fee and applicable state and local taxes.

PLATED LUNCHEONS

Select up to four entrees. With parties over 25 people entree orders must be provided in advance. \$25 per person
Available 7 days a week from open to 3:00 PM

- We must have the number of each entree selected no later than 3 days prior to your event.
The Boathouse will provide place cards to indicate entree choice.

ALL LUNCHESES INCLUDE:

San Francisco Style Sourdough Bread and Whipped Butter,
Freshly Brewed Regular and Decaffeinated Coffee, Water and Iced Tea

Includes Freshly Baked Cookies or

ADD DESSERT \$4

- New York Cheesecake
- Flourless Chocolate Cake

Dessert Selections must be the same for All Guests.

\$25 SELECTIONS

FARMERS MARKET
GRILLED VEGETABLES
Romesco Sauce, Olives, Goat Cheese and Flatbread

TRADITIONAL CHICKEN CAESAR
Anchovies, Garlic Croutons and Shaved Reggiano
with Blackened Chicken

CASHEW CHICKEN SALAD
Shredded Napa Cabbage, Green Onions, Fresh Orange
Slices, Water Chestnuts, Grilled Chicken, Cashews,
Sugar Snap Peas, Won Ton Strips and Sesame Dressing

ANGEL HAIR PASTA
Fruit Tomato Checca, Sweet Garlic, Basil
and Grilled Chicken

BBQ CHICKEN SALAD
Romaine, BBQ Chicken, Pear Tomato, Black Beans, Corn,
Monterey Jack Cheese, Fritos, Ranch and BBQ Sauce Drizzle

BLACKENED HALIBUT SANDWICH
Crunchy Cabbage, Tomato, Crispy Onion, Mizuna Salad,
Tartar, Potato Bun and Fries

THE BOATHOUSE CLUB
Herb Roasted Turkey, Bacon, Lettuce, Tomato, Avocado,
Garlic-Herb Aioli and Fries

BOATHOUSE KOBÉ BURGER
Tomato, Lettuce, Red Onion, Cheddar Cheese, Potato
Bun, Garlic Herb Aioli and Fries

MAHI MAHI FISH TACOS
Served Grilled with Corn Tortillas, Cabbage, Chipotle
Cream, Black Beans, Rice and Guacamole

WILD MUSHROOM RAVIOLI
with Marinara, Garlic & Basil



Additional selections available on following page - \$35.00 Plated Luncheon

Prices do not include Taxable 20% Service Charge,
5% Set Up Fee and applicable state and local taxes.

PLATED LUNCHEONS

Select up to four entrees. With parties over 25 people entree orders must be provided in advance. \$35 per person
Available 7 days a week from open to 3:00 PM

- We must have the number of each entree selected no later than 3 days prior to your event.
The Boathouse will provide place cards to indicate entree choice.

ALL LUNCHEONS INCLUDES:

San Francisco Style Sourdough Bread and Whipped Butter
Freshly Brewed Regular and Decaffeinated Coffee, Water and Iced Tea

Includes Freshly Baked Cookies or

ADD DESSERT \$4

- New York Cheesecake
- Flourless Chocolate Cake

Dessert Selections must be the same for All Guests.

\$35 SELECTIONS

MACADAMIA CRUSTED CHICKEN
Macadamia Crusted Chicken with Garlic Mashed Potatoes
Julienne Vegetables, Pineapple and Teriyaki Salsa

BLEU CHEESE COBB SALAD
Crisp Greens with Blue Cheese Dressing, Avocado,
Tomatoes, Chopped Bacon, Hard Boiled Eggs,
Green Onions and Bleu Cheese Crumbles. Topped
with Grilled Chicken

PINEAPPLE MUSTARD GLAZED SALMON
Caramelized Brussel Sprouts, Fennel Mashed Potatoes,
Crispy Capers topped with Mint-Herb Chimichurri

MARY'S FARM ROSEMARY CHICKEN
Roasted Pee Wee Potatoes, Roasted Spring Root Vegetables,
Green Apple Chutney & Orange Anise Jus

SALMON QUINOA SALAD
Grilled Salmon, Baby Spinach, Edamame, Pear Tomato,
Cucumber and Ponzu Sauce

STEAK FRITES
Flame Grilled Sirloin, Peppercorn Demi Glaze and Fries

BRAISED BEEF SHORT RIBS
Whipped Garlic Mashed Potatoes, Baby Carrots & Asparagus
with Rosemary Red Wine Jus

LOBSTER ROLL SANDWICH
Buttered, Toasted Bun with chunks of Lobster Meat, Mayo,
Celery & Chives, served with Fries

BLACKENED WILD PACIFIC SWORDFISH
Lemon Risotto, Mango-Pineapple Salsa and Asparagus
(When in Season)

**ANGEL HAIR PASTA WITH
BLACKENED SHRIMP**
Fruit Tomato Checca, Sweet Garlic, Basil
and Grilled Shrimp



Prices do not include Taxable 20% Service Charge,
5% Set Up Fee and applicable state and local taxes.

LUNCH BUFFETS

Available Daily from open to 3 pm

CLASSIC BUFFET

(Minimum 25 people) • \$35 per person

ORGANIC BABY FIELD GREENS VEGETABLE SALAD
Marcona Almonds, Feta, Grapes & Lemon Vinaigrette

ENTREES (Choose 2)

- Chicken Marsala – sauteed with Shallots and Sweet Marsala Wine Sauce
- Salmon Grilled with Mustard and Pineapple Glaze and Chimichurri Sauce
- Slow Braised Beef Short Ribs
- Baked Penne Pasta with Tomato Checca, Chicken & Mozzarella Cheese
- Miso Glazed Cod with Crab Tomato Broth

SIDES (Choose 1)

- Garlic Whipped Mashed Potatoes
- Rosemary Potatoes
- Saffron Rice

ACCOMPANIMENTS

- Sauteed Seasonal Vegetables
- San Francisco Sourdough Bread and Whipped Butter

DESSERTS

- Brownies • Mini Pastries • Freshly Baked Cookies

BEVERAGES

- Coffee and Iced Tea

DELI BUFFET

(Minimum 25 people) • \$ 28 per person

SANDWICHES (Choose 2)

- Tuna Salad on Fresh Baguette
- Club Sandwich with Roasted Turkey, Bacon, Lettuce, Tomato, Avocado & Garlic Herb Aioli on Toasted White Bread
- Vegetarian Wrap with Boursin Cheese, Lettuce, Roasted Peppers & Tomatoes
- Braised Short Rib Sliders with Brie, Caramelized Onion & Creamy Horseradish

ACCOMPANIMENTS (Choose 2)

- Housemade Potato Salad
- Caesar Salad
- Caprese Salad
- Chopped Wedge
- Kettle Chips
- Sliced Fresh Fruit

DESSERTS

- Freshly Baked Cookies and Brownies

BEVERAGES

- Coffee and Iced Tea

HIGHTIDEBUFFET

(Minimum 25 people) • \$25 per person

SALAD BAR STATION

Mixed Lettuces, Tomatoes, Cucumbers, Red Onions, Roasted Red Bell Pepper, Marinate Artichoke Hearts, Garbanzo Beans and Shredded Cheese. Accompanied by Two Assorted Dressing

BOATHOUSE CLUB SANDWICH

Herb Roasted Turkey, Bacon, Lettuce, Tomato, Avocado & Garlic Herb Aioli

HOUSE MADE POTATO CHIPS

DESSERTS

Freshly Baked Cookies and Brownies

BEVERAGES

Coffee and Iced Tea



Prices do not include Taxable 20% Service Charge, 5% Set Up Fee and applicable state and local taxes.

PLATED DINNER SELECTIONS

Select three entrees. With parties over 25 people entree orders must be provided in advance.

PLATED DINNER PACKAGES

- We must have the number of each entree selected no later than 3 days prior to your event.
 - Individual Menu place cards will be provided to indicate entree choices.
 - Starters & Dessert Selections must be the same for All Guests.

PLEASE SELECT ONE SALAD:

- BLT Wedge Salad with Blue Cheese, Roasted Tomato, Crispy Shallots and Candied Bacon
 - Traditional Caesar Salad with Reggiano Parmesan and Crostini
 - Baby Field Greens Salad with Marcona Almonds, Feta, Grapes, Marafino Oil & Lemon Vinaigrette

PLEASE SELECT ONE DESSERT:

- Creme Brulee with Whipped Cream and Fresh Berries
 - New York Style Cheesecake with Cookie Crust and Berry Coulis
- Flourless Chocolate Cake with Whipped Cream

ENTREE SELECTIONS

All entrees served with Sourdough Bread and Whipped Butter,
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

MARY'S FARM ROSEMARY CHICKEN

Roasted Pee Wee Potatoes, Spring Vegetables, Green Apple Chutney & Orange Anise Jus
\$44 per person

BRAISED BEEF SHORT RIBS

Garlic Mashed Potatoes, Baby Carrots & Asparagus with Rosemary Red Wine Jus
\$46 per person

PINEAPPLE MUSTARD GLAZED SALMON

Mint Herb Chimichurri, Garlic Mashed Potatoes and Caramelized Brussels Sprouts
\$46 per person

WILD MUSHROOM RAVIOLI

With Marinara, Garlic & Basil
\$36 per person

GRILLED SIRLOIN

Topped with Mushroom Demi Glaze, Garlic Mashed Potatoes and Caramelized Brussels Sprouts
\$44 per person

MISO GLAZED CHILEAN SEA BASS

Mixed Vegetable Succotash and Crab Tomato Broth and Garlic Mashed Potatoes
\$50 per person

CENTER CUT FILET

Grilled to Perfection with a Cabernet Demi-Glaze, Garlic Mashed Potatoes and Caramelized Brussels Sprouts
\$65 per person

GRILLED LAMB CHOPS

Flame Grilled Lamb Chops with Port Lamb Au Jus, Garlic Mashed Potatoes and Caramelized Brussels Sprouts
\$65 per person

PRIME NEW YORK STRIP

21 Day Air-Dried Steak with a Cabernet Demi-Glaze, Garlic Mashed Potatoes and Caramelized Brussels Sprouts
\$65 per person

STEAMED CRAB LEGS

Served with Garlic Mashed Potatoes and Balsamic Grilled Vegetables and Drawn Butter \$85 per person

GRILLED LOBSTER TAIL

Marinated with Chimichurri, served with Garlic Mashed Potatoes, Balsamic Grilled Vegetables and Drawn Butter
\$90 per person

SURF 'N TURF

Filet (6 oz) and Lobster Tail (8 oz) or King Crab Legs (8 oz)
Served with Garlic Mashed Potatoes and Balsamic Grilled Vegetables and Drawn Butter
\$100 per person

Prices do not include Taxable 20% Service Charge,
5% Set Up Fee and applicable state and local taxes.

DINNER BUFFET STATIONS

Minimum of 25 people • Minimum of 4 Stations if setting up a station-style menu.

• One or more if adding to existing Buffet.

• Prices Based on a 1 1/2 Hour Period for all carving and buffet stations.

CARVING STATIONS

• \$100.00 Chef Attendant Fee Required.

**FLAME GRILLED GARLIC,
BLACK PEPPER CRUSTED SIRLOIN**
Served with Chimichurri \$17.00 per person

BEEF TENDERLOIN
Grilled Beef Tenderloin, Whole Grain
Mustard Dressing \$22 per person

**ROASTED PRIME RIB
COOKED TO PERFECTION**
Served with Creamy Horseradish \$24.00 per person

STEAM SHIP ROUND OF BEEF
Served with Fresh Horseradish Dip and Whole Grain
Mustard \$20.00 per person

ANTIPASTO STATION

Cured Meats & Artisan Cheeses with Olives, Chilled Grilled
Squash, Dry Figs, Marcona Almonds, Cherry Tomatoes,
Romesco Sauce and Roasted Garlic Hummus with Crispy
Focaccia Bread
\$18 per person

BRUSCHETTA BAR
Tapanade, Tomatoes, Basil, Garlic, Burrata Cheese, Chef's
Choice Jam & Marmalade, Balsamic Reduction, Micro Basil,
Extra Virgin Olive Oil and Toasted Crostinis
\$12 per person

HUMMUS & BABA GANOUSH
Classic Hummus, Roasted Red Pepper Hummus, Cilantro
Jalapeno Hummus, Baba Ganoush, Warm Pita Bread with
White Bean & Tahini Puree
\$12 per person

SEAFOOD STATION

King Crab, Jumbo Shrimp, Oysters and Clams
Served with Vodka Cocktail Sauce, Red and Green Tabasco,
Horseradish and Lemon Wedges \$22 per person

SALAD BAR STATION

Create Your Own Salad
Hearts of Romaine, Lettuce, Mixed Greens, Grilled Chicken
Strips, Tomatoes, Cucumbers, Red Onions, Roasted Red Bell
Pepper, Marinated Artichoke Hearts, Garbanzo Beans and
Shredded Cheese. Accompanied by Two Assorted Dressings
\$9 per person

PASTA STATION

PASTAS: LINGUINI & PENNE PASTA
SAUCES: Tomato Basil and Creamy Alfredo Sauce
**VEGETABLES: Tomato Checca, Spinach, Fresh Basil,
Matchstick Vegetables, Marinated Artichokes & Caramelized
Onions**
MEATS: Grilled Chicken, Baby Shrimp & Italian Sausage
Served with Warm Garlic Baguette \$15 per person
(Chef Attendant required - \$100)

MASHED POTATO BAR

Roasted Garlic Whipped Potatoes and
Cinnamon and Honey Whipped Sweet Potatoes
Toppings: Balsamic Roasted Onions, Sautéed Mushrooms,
Crumbled Blue Cheese and Sour Cream
\$9 per person

DESSERT STATION

An elaborate display of:
Cakes, Tortes, Pies, Cookies, Petit Fours,
French Pastries and Chocolate Dipped Strawberries.
Accompanied by Sliced Fresh Fruits
\$12 per person

ICE CREAM SUNDAE BAR Chocolate
and Vanilla Ice Cream, Whipped Cream, Caramel Sauce,
Chocolate Sauce, Freshly Sliced Bananas, Chocolate and
White Chocolate Chips, Candy Sprinkles, Snicker Bar

Chunks, M & M's, Gummy Bears and Maraschino Cherries
\$9 per person

Prices do not include Taxable 20% Service Charge,
5% Set Up Fee and applicable state and local taxes.

THE CAPTAIN'S DINNER BUFFET

Minimum of 25 people
\$65.00 per person

ASSORTED SALADS (SELECT 2)

- Blue Cheese Cobb Salad
- Traditional Caesar Salad with Reggiano Parmesan and Garlic Croutons
- Tomato and Mozzarella Salad with Fresh Basil
- Tuscan Pasta Salad - Orecchiette Pasta, Grilled Bell Peppers, Zucchini, Fennel & Radicchio, Cannelini Beans, Parmesan
- Baby Field Greens with Marcona Almonds, Feta Cheese, Red Grapes and Marafino-Lemon Vinaigrette

MAIN ENTREES (SELECT 2)

- Salmon with Pineapple Glaze
- Miso Glazed Chilean Sea Bass with Crab Tomato Broth
- Slow Roasted Short Ribs with Au Jus
- Chicken Marsala with Shallots & Mushrooms
- Salmon Provencal - Baked Salmon with Fresh Tomatoes and Herbs
- Parmesean & Panko Crusted Chicken with Orange Anise Jus

DRINKS

- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

CARVING STATION (SELECT 1)

(Additional \$100.00 Chef Attendant Fee Required.)

- Roasted to perfection Prime Rib with Horseradish Sauce & Au Jus
- Steamship Round of Beef served with Horseradish Sauce and Sherry Wine Jus
- Flame Grilled Garlic Black Pepper Crusted Sirloin served with Chimichurri

ACCOMPANIMENTS (SELECT 2)

- Rosemary Roasted Potatoes
- Saffron Rice
- Garlic Whipped Mashed Potatoes
- Potatoes Au Gratin

VEGETABLES (SELECT 2)

- Assorted Seasonal Steamed Vegetables
- Sautéed Vegetable Medley of Zucchini, Bell Peppers, Squash and Carrots
- Caramelized Brussels Sprouts
- Grilled Vegetables with a Balsamic Glaze

DESSERTS

- Brownies • Mini Pastries • Mini Cheesecakes



*Waterfront Dining
at its Finest!*

Prices do not include Taxable 20% Service Charge, 5% Set Up Fee and applicable state and local taxes.

THE LIEUTENANT'S DINNER BUFFET

Minimum of 25 people
\$50.00 per person

ASSORTED SALADS (SELECT 2)

- Blue Cheese Cobb Salad
- Traditional Caesar Salad with Reggiano Parmesan and Garlic Croutons
- Tomato and Mozzarella Salad with Fresh Basil
- Tuscan Pasta Salad - Orecchiette Pasta, Grilled Bell Peppers, Zucchini, Fennel & Radicchio, Cannelini Beans, Parmesan
- Baby Field Greens with Marcona Almonds, Feta Cheese, Red Grapes and Marafino-Lemon Vinaigrette

MAIN ENTREES

(SELECT 2 OR SELECT 1 and 1 Carving Station)

- Salmon with Pineapple Glaze
- Miso Glazed Cod with Crab Tomato Broth Slow
- Roasted Short Ribs with Au Jus
- Chicken Marsala with Mushrooms, Shallots and Sweet Marsala Wine
- Salmon Provencal - Baked Salmon with Fresh Tomatoes and Herbs
- Baked Penne Pasta with Tomato Checca, Chicken & Mozzarella Cheese

DRINKS

- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

CARVING STATION

(SELECT 1 only if 1 Main Entree was Selected)
(Additional \$100.00 Chef Attendant Fee Required.)

- Roasted to perfection Prime Rib with Horseradish Sauce & Au Jus
- Steamship Round of Beef served with Horseradish Sauce and Sherry Wine Jus
- Flame Grilled Garlic Black Pepper Crusted Sirloin served with Chimichurri

ACCOMPANIMENTS (SELECT 1)

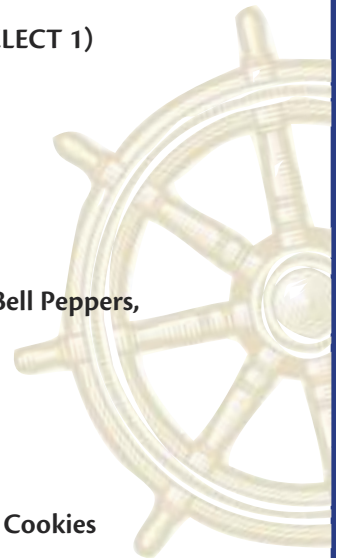
- Rosemary Roasted Potatoes
- Saffron Rice
- Garlic Whipped Mashed Potatoes

VEGETABLES (SELECT 1)

- Assorted Seasonal Steamed Vegetables
- Sautéed Vegetable Medley of Zucchini, Bell Peppers, Squash and Carrots
- Caramelized Brussels Sprouts
- Grilled Vegetables with a Balsamic Glaze

DESSERTS

- Brownies • Mini Pastries • Freshly Baked Cookies



Prices do not include Taxable 20% Service Charge, 5% Set Up Fee and applicable state and local taxes.



BANQUET ROOMS: The Channel Room, maximum capacity of 20 guests and the Regatta Room, up to 80 guests, are available for private functions. A minimum of 40 guests is required for the Regatta Room on Friday, Saturday or Sunday events. A Food and Beverage minimum is required for private functions. The rooms are available for a three (3) hour time period. It is \$500 for each additional hour. Bartender Staffing Fee \$100 for three hours.

ATTENDANCE AND GUARANTEES: A final head count is required at least three (3) business days prior to your event. No reduction in the final head count will be accepted after 48 hours prior to your event. If you do not notify us within that time period, the number of guests stated on the contract will be used as the amount charged or your actual attendance, whichever is higher.

MENU SELECTION: Menu selections, room arrangements, and all other details must be finalized no later than two (2) weeks prior to your event and are not subject to change without a 72 hour (3 day) advance notice. Entree and dessert counts must be provided no later than three (3) business days prior to your event. Prices are subject to change without prior notice and do not reflect sales tax or service charge. Outside food, and/or beverages of any kind are not permitted on the premises, without prior approval. A corkage fee of \$25.00 will apply to any 750 ml wine, sparkling wine or champagne provided by your group. Maximum 4 bottles.

CANCELLATION: Cancellations made with less than 2 weeks notice of the event face a \$1,000 penalty for the Regatta Room and a \$500 penalty for the Channel Room.

TAX AND SERVICE CHARGE: A 20% gratuity and 5% set-up fee, plus all applicable sales tax will be added to all food, beverage and linen. No host cocktail events will include all applicable tax and does not include gratuity.

DECORATIONS AND LINENS: We offer our blue base and white linen with blue napkins. Optional colors are available at an additional charge. All decorations must comply with local health and safety codes and must be approved by The Boathouse for quality, content, placement and how they are fastened. We reserve the right to remove any unapproved decorations and any damage caused by these will be charged to the individual event.

SECURITY: The restaurant accepts no responsibility for articles or merchandise lost, stolen or forgotten during the course of your event.

LIABILITY / FORCE MAJEURE: In the event the restaurant is unable to fulfill its commitment due to a physical shutdown of the facility or any governmental restrictions upon travel, supplier delays or labor difficulties such as strikes or other issues, or any cause or event beyond the reasonable control of the restaurant, including but not limited to acts of God, the restaurant shall be excused from the performance of the event and may terminate its commitment without liability of any kind. In the event the restaurant is unable to carry out the client's event for any reason this agreement may be cancelled by the restaurant without further obligation.

Alamitos Bay Landing
190 North Marina Drive • Long Beach, CA 90803
(562) 493-1100
www.boathouseonthebay.com





Reservation Confirmation and Cancellation Policy

I _____ being responsible for the _____ party on _____ do hereby agree to the attached banquet procedures, menu choice(s) and all associated charges.

1. Three days prior to my event I will confirm my final guest count and I agree that this is the number I will be charged for as outlined in the banquet procedures.
2. Menu categories must be selected no less than one week prior to your event and not subject to change without a 72 hour prior notice. Entree and dessert counts no later than three (3) business days prior to your function.
3. A 5% set-up fee, 20% gratuity and all applicable sales tax will be charged on all food and beverage items and added to the final event billing.
4. The entire balance incurred must be paid in full at the conclusion of the event. Payment must be in the form of a major credit card, check, cashiers check or cash.

Any alterations to the above contract must be made prior to the event and agreed upon by both the event's responsible party and the management of The Boathouse on the Bay.

RESERVATION NAME: _____

RESERVATION DATE: _____

METHOD of PAYMENT: MC VISA AMX DISC DC (circle one)

Account #: _____ **Expiration Date:** _____

I authorize The Boathouse on the Bay in Long Beach, California to charge my credit card for banquet cancellation fees if I cancel my event with less than 2 weeks notice.

Regatta Room Cancellation Fee; \$1,000.00 Channel Room Cancellation Fee; \$500.00

Cardholder Name: _____

Address: _____

State _____ **Zip** _____

Business Phone: () _____ **Cell Phone:** () _____

Signature of Cardholder: _____ **Date:** _____