



BOATHOUSE BUFFET SEATED DINNERS...SUMMER

Menu I

Placed Salad – please choose one

Romaine tossed with Red Wine Vinaigrette, Parmesan Cheese, Red Onions, Pimentos and Artichoke Hearts

Classic Caesar Salad with Sourdough Croutons

BBQ St. Louis Style Ribs with our House Made Molasses Bourbon Barbecue Sauce
Fried Chicken

Corn on the Cob with Butter

Creamy Caraway Slaw

Tomato and Red Onion Salad with Balsamic Vinaigrette

Garlic Breadsticks

Menu II

Placed Salad – please choose one

Marinated Salad of Romaine and Iceberg Lettuces tossed with a Red Wine Vinaigrette, Parmesan Cheese, Red Onions, Pimentos, and Artichoke Hearts

Classic Caesar Salad with Sourdough Croutons

Grilled BBQ Breast of Chicken with our House Made Molasses Bourbon Barbecue Sauce
Dry Rum Roast Pork Loin

Asian Vegetable Slaw

New Potato Salad with Mustard, Bacon, Scallions and Grain Mustard

Tomato and Cucumber Salad with Dill

Garlic Breadsticks

SERVED DESSERT – please choose one

Caramel Apple Pie

Deep Dish Peach Melba Torte

Freshly Brewed Seattle Roast Decaffeinated Coffee with Cream and Sugar

Hot Tea – upon request



BOATHOUSE BUFFET SEATED DINNERS...WINTER

Menu I

Placed Salad – please choose one

Marinated Salad of Romaine and Iceberg Lettuces tossed with a Red Wine Vinaigrette, Parmesan Cheese, Red Onions, Pimentos, and Artichoke Hearts

Classic Caesar Salad with Sourdough Croutons

Fried Chicken

Apple Glazed Roast Pork Loin

Garlic Whipped Potatoes

French Beans with Shaved Carrots

Tomato and Red Onion Salad with Balsamic Vinaigrette

Assorted Fresh Rolls and Butter

Menu II

Placed Salad – please choose one

Marinated Salad of Romaine and Iceberg Lettuces tossed with a Red Wine Vinaigrette, Parmesan Cheese, Red Onions, Pimentos, and Artichoke Hearts

Classic Caesar Salad with Sourdough Croutons

Roasted Breast of Chicken with Sage Pan Gravy

Grilled Salmon with Mustard Sauce

Long Grain and Wild Rice Pilaf

Roasted Mixed Vegetables

Tomato and Artichoke Salad

Assorted Fresh Rolls and Butter

SERVED DESSERT – please choose one

Caramel Apple Pie

Apple Cranberry Torte

Freshly Brewed Seattle Roast Decaffeinated Coffee with Cream and Sugar

Hot Tea – upon request

PRICING: Four hour event
BUFFET SEATED DINNER PACKAGES – SUMMER AND WINTER MENUS

Menu I **\$67.00 plus 22% service charge**
Menu II **\$68.75 plus 22% service charge**

Boathouse Annex Rental: Mon-Thurs \$500; Fri-Sat-Sun \$800.

Packages include:

Pre-plated Salad – time designated by client*

Buffet available for 2 hours

Four hour house brand open bar

Bartender(s)

Glassware, China, Silverware, Cloth Napkins

Votive Candles

Tables and Chairs

(The Boathouse tables were made specifically for the Annex. Boathouse runners are provided – no linen is necessary. Should your event require extra tables and linen – rental costs will be added to your final invoice.)

***Client may elect to serve passed hors d'oeuvres for an additional charge prior to dinner.**

AN ADMINISTRATIVE FEE APPLIES TO 55 GUESTS OR LESS:

45-54 guests....\$150;

35-44 guests...\$200

20-34 guests...\$500;

Below 20.....\$750

Buffet Seated Dinner style provides seating for all guests.

The Boathouse Annex is a renovated boat storage facility redecorated for the purpose of hosting events such as rehearsal dinners, reunions, birthday parties, etc. The Boathouse Annex does not have air conditioning. It does have forced air gas heating and a gas fireplace in the winter months.

To book your event at the Annex, or for information regarding events at any of properties managed by Catering St. Louis, please call (314)961-7588, extension 221.