

THE BOATHOUSE

— at —

MERCER LAKE

DAY MEETING PACKAGES

All Prices Are Per Guest

ALL PACKAGES INCLUDE

Meeting Space
Wireless Internet
A/V Screen

Two Flip Charts
Full Beverage Service
Morning Break

Afternoon Break
Breakfast Buffet
Luncheon Buffet

PACKAGE ONE • \$95 per guest • includes service charge & tax

* denotes vegetarian option

CONTINENTAL BREAKFAST

- Bagels with Cream Cheese, Sweet Butter, and Jams
- Assorted Pastries
- Miniature Muffins
- Seasonal Fruit
- Whipped Yogurts and Granola

LUNCHEON BUFFET

SANDWICH BOARD • select three

- Free Range House Roasted Turkey with Applewood Smoked Bacon, Avocado, Artisan Roll
- Lancaster Beef, Bobolink cheddar, Black Russian Roll
- Roasted Seasonal Vegetable Wrap with Havarti Dill and Lemon Aioli*
- Shrimp Club with Basil, Orange Marmalade, Cucumber on Pumpernickel
- Roasted Amish Chicken with Honey Mustard, Green Apple, Radicchio, Eight-Grain Bread
- The Cretella Hero with Aged Provolone, Mortadella, Hot Ham, Oil and Vinegar on Crusty Italian bread

All sandwiches are served with heirloom tomatoes, field greens, and dressing served on the side

SEASONAL SOUP OR SALAD • select one

- Three Bean Vegetarian Chili
- Sweet Potato and Apple
- Carrot Ginger
- Harvest Greens with White Balsamic
- Kale Caesar Salad with Traditional Caesar Dressing
- Lemon Arugula Salad with Lemon Vinaigrette
- Baby Spinach Salad with Sherry Vinaigrette

SIDES • select one

- Oven Roasted Potato Medley Salad
- Market Vegetable Farro Salad
- Honey Lime Ginger Slaw
- Teeny Green Bean Salad
- Pomegranate Seeds, Crushed Walnut, and Lemon Vinaigrette
- Quinoa Tabbouleh Salad

DESSERT • select one

Seasonal Cobblers • Fresh Baked Brownies and Cookies • Miniature Fruit Tarts

PACKAGE TWO • \$105 per guest • includes service charge & tax

* denotes vegetarian option

CONTINENTAL BREAKFAST

- Whipped Yogurts and Granola
- Bagels with Cream Cheese, Sweet Butter, and Jams
- Assorted Pastries and Muffins
- Seasonal Fruit and Berries
- House Miniature Quiche With Market Vegetables and Artisan Cheese

LUNCHEON BUFFET

HOT ENTRÉES • select two

- Miso Glazed Salmon
- Carolina Pulled Pork
- Coconut Curry with Chicken
- Herb Roasted Amish Chicken
- Apple Pork Tenderloin
- Barbecue Brisket
- Carrot Risotto*
- Grilled Vegetable Lasagna*

DESSERT • select one

- Seasonal Cobbler
- Flourless Chocolate Cake
- Brioche Bread Pudding
- Pumpkin Mousse

SEASONAL SOUP OR SALAD • select one

- Three Bean Vegetarian Chili
- Sweet Potato and Apple
- Carrot Ginger
- Harvest Greens with White Balsamic
- Kale Caesar Salad with Traditional Caesar Dressing
- Lemon Arugula Salad with Lemon Vinaigrette
- Baby Spinach Salad with Sherry Vinaigrette

SIDES • select two

- Cider Glazed Parsnips
 - French Green Beans
 - Roasted Root Vegetables
 - Potato Pave
 - Organic Wild Grain Rice
 - Mushroom Polenta
 - Roasted Sweet Potatoes
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Breakfast Buffet
Luncheon Buffet

PACKAGE THREE • \$115 per guest • includes service charge & tax

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BREAKFAST BUFFET

- Scrambled Eggs
- Breakfast Potatoes
- Country Pork Sausage Links
- Whipped Yogurts and Granola
- Assorted Pastries
- Apple Smoked Thick Cut Bacon
- Seasonal Fruit and Berries
- Bagels with Cream Cheese, Sweet Butter, and Jams
- Assorted Muffins

LUNCHEON BUFFET

MAIN EVENT • select three

- 48-Hour Short Rib with Cheddar Grits, Spinach, and Frazzled Shallots
- Halibut with Brussels Sprouts, Pomegranate Seeds, and Parsnip Purée
- Seared Salmon with Cauliflower, Golden Raisins, Capers, and Almonds
- Local Filet of Beef with Creamed Spinach, Peanut Potatoes, and Pickled Chanterelles
- Truffle Mushroom Risotto with Extra Virgin Olive Oil and Shaved Parmesan*
- Tandoori Tofu*

SEASONAL SALAD • select one

- Harvest Greens with White Balsamic
- Kale Caesar Salad with Traditional Caesar Dressing
- Lemon Arugula Salad with Lemon Vinaigrette
- Baby Spinach Salad with Sherry Vinaigrette

VENETIAN DESSERT • select four

- Miniature Double Fudge Brownies
- Assorted Miniature Cupcakes
- Assorted Seasonal Trifles
- Assorted Macaroons
- Miniature Chocolate Berry Tarts
- Miniature Espresso Crème Brûlée
- Orange Cranberry Biscotti
- Madelena's Cheesecake Pops

For groups of 25 or less, the chef will choose menu items from the selected day meeting package. Package prices are all inclusive of tax and service charges.

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farm to table nature of our menus, options may vary based on the season.