

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, Berries, and Melon
- Whipped Yogurts and Granola
- Hardboiled Eggs
- Croissants

LUNCHEON BUFFET

SANDWICH BOARD • select three

- House Roasted Turkey Breast with Applewood Smoked Bacon and Artisan Roll
- Lancaster Beef, Bobolink Cheddar, Black Russian Roll
- Roasted Chicken with Honey Mustard, Green Apple, Radicchio, Eight-Grain Bread
- Lobster & Shrimp Roll tossed on a Hero Roll
- Mediterranean Tuna Salad with Olives and Capers, Artisan Roll
- Roasted Seasonal Vegetable Wrap with Havarti Dill and Lemon Aioli*

DESSERT • select one

- Seasonal Cobbler
- Fresh Baked Brownies and Cookies
- Assorted Mini Pastries

SEASONAL SOUP OR SALAD • select one

- Vegetarian Chili
- Italian Wedding Soup
- Tomato Basil
- Seasonal Harvest Greens with Balsamic
- Caesar Salad with Traditional Caesar Dressing, Croutons and Parmesan Cheese
- Lemon Arugula Salad with Roasted Tomatoes and Lemon Vinaigrette
- Baby Spinach Salad with Crumbled Blue Cheese and Sherry Vinaigrette

SIDES • select one

- Seasonal Quinoa Salad
- Tomato, Mozzarella and Fresh Basil
- Oven Roasted Potato Salad
- Market Vegetable Farro Salad
- Honey Lime Ginger Slaw

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

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, Berries, and Melon
- Hardboiled Eggs
- Croissants

LUNCHEON BUFFET

ENTRÉES • select two

- Miso glazed Salmon
- Apple Pork Tenderloin
- Shrimp Scampi Fettucine
- Carolina Pulled Pork with Rolls
- Penne Pasta Primavera*
- Herb Roasted Chicken
- Barbecue Brisket
- Mushroom Risotto*

DESSERT • select one

- Seasonal Cobbler
- Flourless Chocolate Cake
- Brioche Bread Pudding
- Assorted Mini Pastries

SEASONAL SOUP OR SALAD • select one

- Vegetarian Chili
- Italian Wedding Soup
- Tomato Basil
- Seasonal Harvest Greens with Balsamic
- Caesar Salad with Traditional Caesar Dressing, Croutons and Parmesan Cheese
- Lemon Arugula Salad with Roasted Tomatoes and Lemon Vinaigrette
- Baby Spinach Salad with Crumbled Blue Cheese and Sherry Vinaigrette

SIDES • select two

- Roasted Garlic and Chive Mash Potatoes
- French Green Beans and Baby Carrots
- Roasted Sweet Potatoes
- Organic Wild Grain Rice
- Roasted Root Vegetables
- Roasted Cauliflower

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