



At

THE
BOATHOUSE
SHELTER ISLAND

Cocktail Party Package
3 Hour Party

Please Select Six Passed Hors D'oeuvres

Three Cocktail Stations

Dessert

Please Select Four Passed Desserts or One Dessert Station

Package Includes Food, Bar, Coffee and Tea Service or Station, Event Coordinator, Event Staff

\$150 Per Person

*Minimum of 75 Guests Required

Plus New York State Sales Tax
Gratuity Is Not Included In Cost

*Site Fee Additional





At

THE
BOATHOUSE
SHELTER ISLAND

Cocktail and Station Package
5 Hour Party

Cocktail Hour

Please Select Six Passed Hors D'oeuvres

Grilled Bread Station Included

Dinner Stations

Please Select Three Dinner Stations

Dessert

Please Select Five Passed Desserts or One Dessert Station

Package Includes Food, Bar, Coffee and Tea Service or Station, Event Coordinator, Event Staff

\$190 Per Person

Minimum of 75 Guests Required

Plus New York State Sales Tax
Gratuity Is Not Included In Cost

*Site Fee Additional





At

THE
BOATHOUSE
SHELTER ISLAND

Seated Dinner Package
5 Hour Party

Cocktail Hour

Please Select Six Passed Hors D'oeuvres

Grilled Bread Station Included

Plated First Course

Please Select One Option

Plated Main Course

Please Select One Dual Entrée Option
(Silent Vegetarian Option Included)

Dessert

Please Select Five Passed Desserts or One Plated Dessert or One Dessert Station

Package Includes Food, Bar, Coffee and Tea Service or Station, Event Coordinator, Event Staff

\$200 Per Person

Minimum of 75 Guests Required

Plus New York State Sales Tax
Gratuity Is Not Included In Cost

*Site Fee Additional



Menu

Passed Hors D'oeuvres

Baby Toasted Montauk Style Lobster Rolls
Maryland Style Baby Crab Cakes
Braised Long Island Duck Tacos
Seared Beef Carpaccio
Summer Vegetable Salad Rolls
Portobello and Fontina Cheese Quesadilla
Mini Pizzettes

Grecian Cucumber Cups
Mini Wild Mushroom Grilled Cheese Sandwiches
Kobe Beef Frank Lollipops
Poached Jumbo Shrimp
Grilled Baby Lamb Chops +\$5 pp
Slowed Barbecue Pulled Chicken Tacos
Petite Pork and Veal Meatballs

Stations

Grilled Bread Station

*Assorted Breads to Include Focaccia, Walnut Raisin, Olive Loaf, Sour Dough and Pita Triangles
Served with Yogurt Feta Spread, Roasted Chick Pea Hummus, White Bean Pate,
Lemon Artichoke Tapenade, Baby Ghanoush, Arugula Pesto Ricotta, Oven Roasted Tomato Spread*

Paella Bar

*Cook to Order in Front of Guests in our Jumbo 42" Paella Pan
House Special: Chicken, Sausage, Clams, Mussels, Shrimp, Crab, Crawdad and Yellow Saffron Rice
Vegan Style: Wild Mushrooms, Sweet Potato, Red Curry Spices and Basmati Rice*

Eastern Long Island Raw Bar

*Local Peconic Bay Little Neck Clams, Jumbo Poached Shrimp
Cocktail Sauce, Mignonette Sauce, Jalapeno Ponzu Sauce, Horseradish, Lemons*

Endless Summer Taco Bar

*Nori Brined BBQ Pulled Chicken, Chef Pete Style Carnita Pork, Triple Lime Butter Grilled Shrimp
Served with Guests' Choice of Flour or Corn Tortillas, Carolina Slaw, Pickled Onions,
Apple Habanera Chutney, Harissa Aoili, Avocado Crème, Pickled Jalapenos, Chopped Cilantro and Onions, Guacamole,
Hoisin BBQ Sauce*

Asian Sauté Bar

*Sautéed Thai Chicken, Sautéed Ginger Garlic Shrimp, Asian Sesame Ginger Noodles, Thai Vegetable Salad
Moo Shu Duck Crepes, Rolled to Order with Julienne Cucumbers, Scallions and Hoisin
Steamed Vegetable Dumplings and Chicken Lemongrass Dumplings, Ginger Scallion Sauce*

East End Farm Stand

*Pike's Farm Stand Beef Steak Tomato Panzanella Salad, Silver Queen Grilled Corn Salad with Cilantro, Caramelized
Sweet White Onions, EVOO, Champagne Vinegar, Fresh Lime Juice, Locally Grown Purple Potato Salad with Tri-Color
Peppers, Scallions and Apple Cider Dijon Vinaigrette, Orzo Salad with Rocket Pesto and Fresh Peas.
Assorted Local Cheeses with Baguettes, Crackers, Cheese Straws, Mixed Dried Fruits and Olives*



Plated First Course

Local Grilled Peach Salad

Baby Arugula, Grilled Peaches, Candied Walnuts, Goat Cheese, White Balsamic Dressing

Traditional Caesar Salad

Jumbo Croutons, Shaved Parmesan

Field Greens

Candied Walnuts, Anjou Pears, Sun-dried Cranberries, Goat Cheese, Balsamic Vinaigrette

Baby Spinach Salad

Strawberries, Goat Cheese, Candied Walnuts Balsamic Vinaigrette

Burrata + \$4pp

Roasted Red and Yellow Peppers, Local Tomato Salad, Mache, Fresh Basil, Balsamic Reduction

Plated Main Course- Dual Entrée

Green Tea Chili Rubbed Line Caught Montauk Striped Bass and Grilled Beef Tenderloin

Served with Local Heirloom Cherry Tomato, Shaved Red Onion, Basil, Fresh Corn, Kalamata Capers, Fresh Herbs, EVOO, Black Pepper over Saffron Peal Cous Cous and Oven Roasted Asparagus

Chocolate Porter Ale and Coffee Braised Short Rib and Organic Farm Raised Cedar Plank Salmon

Served over Maple Chipotle Sweet Potato Mash and Oven Roasted Asparagus

Petite Filet of Beef and Organic Pan Roasted Lemon Oregano Chicken

Served with Farro Basil Risotto and Asparagus Bundle

Sea Salt and Spice Crusted Thick Cut New York Strip Steak and Local Baked Tile Fish Provencal

Served with Saffron and Pumpkin Seed Spiked Pearl Cous Cous and Grilled Vegetable Tower

Blood Orange Glazed Salmon and Roasted Free Range Lemon Oregano Chicken Breast

Served with Truffle Scented Porcini Mushroom Risotto and Asparagus Bundle



Passed Desserts

Mini Cinnamon Apple Pie Tacos
S'mores Pipettes
Warm Chocolate Chip Cookies
Mellon Ball Pops

Ice Cream Lollibons
Cheesecake Lollipops
Death By Chocolate Boxes
Warm Chewy Fudge Brownies

Platted Desserts

Chocolate Molten Cake
Raspberry Coulis

Chocolate Duo
Flourless Chocolate Torte, Chocolate Bark

Cherry Tart
White Chocolate Mousse, Cherry Coulis

Mixed Berries Ragu
Lemon Crème, Chocolate Cup, Raspberry Mousse

Dessert Stations

S'mores Bar
Graham Crackers, Jumbo Marshmallows, Milk Chocolate

Ice Cream Sundae Bar
Vanilla and Chocolate Ice Cream, Whipped Cream, Oreo Crumbles, Sliced Strawberries, Rainbow Sprinkles, Wet Walnuts, Slice Bananas, Chocolate Sauce, Caramel Sauce, Cherries

Shortcake Bar
Individual Shortcake Biscuits, Freshly Whipped Cream, Sliced Strawberries, Blueberries

Bar Package

Alcohol
Vodka, Gin, Whiskey, Scotch, Rum, Tequila, Beer, Wine & Martini Mixers

Non-Alcoholic Mixers
Panna, Pellegrino, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Bloody Mary Mix, Margarita Mix, Lime Juice, Lemons, Limes, Cherries, Olives

Bar Supplies
Ice, Cocktail Napkins, Cork Screw, Bottle Opener, Martini Shaker, Water Pitcher, Chilling Tub & Ice Bucket

Coffee and Tea Service or Station

Regular Coffee, Decaffeinated Coffee, Assorted Teas, Milk, Sugar, Low Calorie Sweeteners





Enhancements:

Additional Hors D'oeuvres: \$6 Per Person Per Item

Additional Cocktail Station: \$10-16 Per Person Per Station

Additional Dinner Station: \$10-16 Per Person Per Station

Additional Dessert Station: \$8-12 Per Person Per Station

Choice Main Course (Selection of 1 Meat/Poultry, 1 Seafood): \$10 Per Person