

# CAPTAIN'S BUFFET

Buffet includes garden salad, coleslaw or fresh fruit cup, two entrees and two sides (from selection below). Served with warm rolls and butter.  
17.95 per person

*gf = gluten free*

## ENTRÉE SELECTIONS choose two

Add an additional entrée for 2.50 per person

### CRISPY BAKED CHICKEN

8-cut chicken tossed in herb, garlic and cajun spiced bread crumbs, baked and served with a rich chicken sauce supreme.

### SMOKED POLISH KIELBASA *gf*

Served on a bed of sauerkraut braised with bacon, onion and apple with whole-grain mustard on the side.

### HOUSE-MADE MEATLOAF

Traditional home-style meatloaf smothered in caramelized onion gravy.

### ROASTED BISTRO STEAK

Sliced and topped with chipotle barbecue sauce.

### CHICKEN AND BROCCOLI PENNE

Classic alfredo sauce and roasted red pepper.



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### PENNE A LA VODKA

Prosciutto ham, peas, and fresh basil in a roasted red pepper-vodka cream sauce.

### BOWTIE PASTA

Tossed with sautéed wild mushrooms, spinach and diced tomato in a white wine-garlic cream.

### SHRIMP JAMBALAYA

Cajun-style simmered rice with shrimp, ham, bell peppers and okra. Can be prepared mild or spicy.

### BEER BATTERED COD

Alaskan cod in a light beer batter. Fried crisp and served with our dill-caper remoulade. Available on-site only.

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## SIDE SELECTIONS choose two

add an additional side for 1.00 per person

### HERB ROASTED YUKON GOLD POTATOES *gf*

### MASHED POTATOES *gf*

### WILD RICE PILAF *gf*

### MAPLE-GINGER GLAZED CARROTS *gf*

### VEGETABLE MEDLEY *gf*

### STEAMED BROCCOLI *gf*

### BUTTERED SWEET CORN *gf*

### GREEN BEAN BRAISED WITH BACON & GARLIC *gf*