

COMMODORE'S BUFFET

Buffet includes garden salad, two entrees and three sides.
Served with warm rolls and butter. 22.95 per person

gf = gluten free

SALAD SELECTIONS choose one

GARDEN

Mixed greens, cherry tomatoes, cucumber, radish and carrot.
Served with choice of 2 dressings.

SPINACH add 2.00 per person

Dried cherry, mandarin oranges, red onion, bleu cheese, toasted pecans, honey-poppyseed dressing (may substitute mixed greens).

ENTRÉE SELECTIONS choose two

Add a third for 3.50 per person

BISTRO STEAK

Tender, marinated grilled chuck steak. Sliced and served with wild mushroom demi-glaze.

SMOKED BEEF BRISKET *gf*

Bourbon-molasses barbecue sauce and three bean relish.

YANKEE POT ROAST

Sliced, tender braised beef and root vegetables in natural gravy.

ROAST PORK LOIN

Honey-rosemary glaze, caramelized onion and apple cider-bacon jus.

KOREAN GRILLED PORK STEAK

Meaty pork steak grilled and brushed with a sweet sesame-soy glaze.
Served with authentic kimchi and toasted sesame seed garnish.

MAPLE-CHIPOTLE CHICKEN *gf*

Mildly spicy and sweet glazed breast of chicken with black bean-corn salsa.

PESTO CHICKEN

Grilled breast of chicken brushed with basil pesto. Served on roasted garlic cream, garnished with fresh tomato salsa.

CHICKEN MARSALA

Lightly dusted and sauteed breast of chicken topped with wild mushroom-marsala sauce.

GRILLED ATLANTIC SALMON

On a green peppercorn-pernod cream, garnished with tomato jam.

LAKE SUPERIOR WHITEFISH

Buttery almond crust and light dill cream.

TILAPIA PICATTA

Lightly dusted tilapia filets bathed in classic lemon-caper-parsley butter sauce.



events@boatwerksrestaurant.com

(616) 796-0740

CLASSIC CAESAR add 1.00 per person

With focaccia croutons and grated parmesan.

GREEK add 2.00 per person

Cucumber, tomato, red onion, feta, kalamata olives, classic greek vinaigrette.

BROILED ATLANTIC SALMON *gf*

With a sweet chile-lime glaze.

LOUISIANA-STYLE GUMBO

Authentic gumbo with shrimp, chicken, andouille sausage, okra and tri-colored bell peppers. Served with brown rice pilaf.

FARFALLE PASTA WITH SMOKED SALMON

Bow-tie pasta, smoked atlantic salmon, green peas and fresh diced tomato in a light lemon-dill cream.

PASTA PRIMAVERA

Fresh garden vegetables and penne pasta tossed in a light alfredo sauce with fresh herbs and parmigiano reggiano cheese.

ITALIAN PASTA BAKE add meatballs 1.95

Penne pasta, fennel sausage, a blend of ricotta, provolone and parmesan cheeses and light pomodoro sauce, baked golden.

CASHEW CHICKEN STIR FRY (OR TOFU)

Fresh asian vegetables and crispy chicken in a light ginger-soy glaze. Served over whole grain brown rice.

BUTTERNUT SQUASH RAVIOLI

Brown butter, crispy sage leaves, toasted pine nuts and parmesan cheese.

GRILLED BALSAMIC GLAZED PORTOBELLO MUSHROOM

Served over multi-grain vegetable pilaf, feta (vegan cheese available) and fresh tomato-basil compote.

TOASTED FARRO RISOTTO

Roasted butternut squash, wild mushrooms, edamame, parmigiano reggiano cheese (vegan cheese available).

MOROCCAN VEGETABLE TAGINE

Fresh seasonal vegetables, garbanzo beans, tomato and dried apricots simmered with fresh ginger and Moroccan spices. Served over saffron couscous and garnished with toasted almonds.

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SIDE SELECTIONS choose three ~ add an additional side for \$1.50

HERB ROASTED YUKON GOLD POTATOES *gf*

LYONNAISE POTATOES *gf*

SOUR CREAM AND CHIVE MASHED POTATOES *gf*

ROASTED GARLIC MASHED POTATOES *gf*

GRUYERE POTATO GRATIN *gf*

WHOLE-GRAIN BROWN RICE PILAF

CONFETTI RICE PILAF

FRESH GREEN BEANS WITH TOASTED PECANS *gf*

BRAISED FRESH GREEN BEANS with garlic, tomato and olive oil *gf*

FRESH ASPARAGUS with roasted red pepper butter *gf*

BROCCOLI MILANESE roasted with olive oil and parmesan cheese *gf*

FRESH VEGETABLE MEDLEY with herb butter *gf*

MAPLE-GINGER GLAZED CARROTS *gf*

COUSCOUS with saffron broth, roasted red pepper and fresh parsley

PENNE PASTA with choice of pomodoro or herb butter and parmesan cheese

WHOLE GRAIN QUINOA with sautéed diced vegetables and fresh herbs (add \$1.00) *gf*

TOASTED FARRO RISOTTO with shallot, wild mushroom, mushroom broth, parmesan and herb butter (add \$1.00)

BOATWERK'S MAC & CHEESE (add \$2.00)

SUBSTITUTE A CARVING STATION ON YOUR BUFFET

PRIME RIB au jus 5.95

BEEF TENDERLOIN with madeira wine demi-glace 6.95

MARINATED FLANK STEAK with wild mushroom demi-glace 4.95

TURKEY BREAST with natural turkey jus 3.95

VIRGINIA HAM with bourbon-peach chutney 3.95