

HORS D'OEUVRES

gf = gluten free

PLATTERS serves 25 guests

AHI TUNA

Sashimi grade wild caught tuna seared rare with a sesame seed crust. Served with ginger-soy dipping sauce, pickled ginger and wasabi. 95

CHEESE PLATTER

Assorted sliced cheeses with fresh fruit garnish. Served with gourmet crackers. 75

DELUXE CHEESE PLATTER

Imported and domestic artisanal cheeses, artfully arranged and garnished with fresh fruit. Served with gourmet crackers. 95

SMOKED SALMON PLATTER serves up to 50 guests

Whole side of premium, hardwood-smoked salmon with traditional accompaniments and gourmet crackers. 125

FRESH FRUIT PLATTER *gf*

A beautifully arranged display of fresh, seasonal fruit. 75

INSALATA CAPRESE *gf*

Fresh mozzarella, vine ripe tomato and fresh basil, drizzled with extra virgin olive oil, balsamic reduction, sea salt and cracked pepper. 75

CRUDITES *gf*

Fresh, seasonal vegetables served with our house-made chile buttermilk ranch dipping sauce. 60

BAKED BRIE EN CROUTE

Wheel of french brie stuffed with toasted almonds and apricot preserves, wrapped in puff pastry and baked golden brown. Served with warm baguette and sliced apples. 95

CALIFORNIA ROLLS

Classic maki sushi rolls with real crabmeat, avocado and cucumber. Served with naturally brewed soy sauce, pickled ginger and wasabi. 95

GRILLED ASPARAGUS *gf*

Drizzled with orange-ginger dressing and garnished with toasted sesame seeds. 60

ANTIPASTO *gf*

Imported cured meats, grilled marinated vegetables, cheeses and assorted olives. 115 vegetarian 75

AHI TUNA POKE

Sushi grade tuna with asian pickled cucumber on a crispy wonton, garnished with toasted sesame seeds and wasabi drizzle. 95



events@boatwerksrestaurant.com

(616) 796-0740

DIPS AND SPREADS serves 25 guests

HUMMUS

Classic middle-eastern chickpea spread. Served with crispy pita chips and fresh vegetables. 65

SPINACH ARTICHOKE DIP

With asiago and parmesan cheeses. Served warm with crispy pita chips. 60

GUACAMOLE *gf*

Made fresh in-house. Served with our salsa roja and white corn tortilla chips. 70

CRABMEAT IMPERIAL

Premium blue crab meat, scallion, a blend of three cheeses and a hint of sherry, baked golden. Served with sliced french baguette. 95

SMOKED SALMON DIP

Blended with cream cheese, lemon and chives. Served with gourmet crackers. 65

ITALIAN BRUSCHETTA

Vine ripe tomato, garlic, fresh basil and virgin olive oil. Served with crostini. 55

BRUSCHETTA SAMPLER

Tomato-basil, eggplant caponata and olive tapenade. Served with crostini. 70

HORSERADISH CHEDDAR SPREAD

Served with gourmet crackers. 55

GOAT'S CHEESE FONDUE *gf*

Warm goat's cheese dip garnished with peppadew relish. Served with house-made sweet potato chips. 65

CHEVRE TERRINE

Local goat's cheese layered with roasted red peppers, basil pesto and sun-dried tomato pesto. Served with assorted bread and crackers. 75

KETTLE CHIPS 3 WAYS

House-made kettle chips seasoned three ways (ranch, barbecue and chile) with three house made dips (chipotle ketchup, bleu cheese and french onion). 25

HORS D'OEUVRES

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INDIVIDUAL COLD HORS D'OEUVRES

Priced per piece

CHILLED POACHED JUMBO SHRIMP *gf*

Choice of traditional cocktail sauce or sauce "louis". Served chilled on ice with wedges of fresh lemon. 1.75

BEEF TENDERLOIN CROSTINI

Aged white cheddar, horseradish aioli, pickled red onion. 2.25

FRUIT KABOBS *gf*

Fresh, seasonal fruit skewered and served with a strawberry yogurt dipping sauce. 1.95

CAPRESE SKEWERS *gf*

Basil pesto marinated fresh mozzarella, kalamata olives and baby roma tomatoes. 1.95

PROSCIUTTO WRAPPED ASPARAGUS *gf*

With boursin cheese spread. 1.95

ANTIPASTO KABOBS *gf*

Sopressata salami, marinated artichoke heart, baby roma tomato and provolone cheese. 1.95

SMOKED SALMON TARTINE *gf*

Sliced french baguette topped with dil fromage blanc, shaved cucumber and cold smoked salmon ribbons. 2.15



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INDIVIDUAL HOT HORS D'OEUVRES

Priced per piece

MUSHROOM CROSTINI

Herbed goat cheese and sautéed wild mushrooms. 1.95

BACON WRAPPED SCALLOPS

Drizzled with sweet ginger-soy glaze. 2.50

SPANIKOPITA

Flaky filo pastry triangles stuffed with spinach and feta. Served with cucumber yogurt dipping sauce. 1.75

CHICKEN SATAY

Curry spiced grilled chicken skewers. Served with thai peanut dipping sauce. 1.95

STUFFED MUSHROOMS *gf*

Choice of seafood and boursin, italian sausage and provolone or vegetable and herbed cream cheese. 2.25

MEATBALLS

Choice of hickory barbeque, swedish, or classic italian. .95

CRISPY BAKED FILO CUPS

Choice of ratatouille and herbed goat cheese or seafood imperial flavored with sherry and gruyere cheese. 1.95

CRABMEAT FRITTERS

Maryland style with premium blue crab meat. Served with honey jalapeno aioli. 2.95