

BOILERHOUSE
CATERING



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1414 HARBOUR WAY SOUTH RICHMOND, CA 94804
WWW.BOILERHOUSERESTAURANT.COM



*Sit back, relax, and let BoilerHouse
make your event a truly special occasion.*

Boilerhouse has many magnificent locations to accommodate every event. You can choose one of our many unique spaces or we'll come to you, offering off-site catering in your home or office. No matter where you decide, we provide top quality catering so you can enjoy your event with ease.

BOILERHOUSE: Take over our historic restaurant for the day and make it your own. Design your party amongst our towering ceilings and beautiful bay views. With plenty of design options, we can create a party that will match any theme you can dream.

Accommodates 100-125 seated or 125-150 standing.

HAPPY HOUR HEAVEN: Enjoy the exclusive use of our bar area when we create an ideal Happy Hour for you and your friends. This center section of our restaurant will provide you and your guests with top priority service and plenty of room to mingle.

Accommodates 20-25 seated or 30-35 seated.

ROSIE'S SHIPYARD LANE: The left side of the restaurant and bar with the Rosie memorabilia. Make a piece of our restaurant your own when we create your very own VIP section. By choosing either side of our restaurant, we can give you a place to stretch out your legs and enjoy your guests without interruption.

Accommodates 30-35 seated or 40-45 standing.

MACHINIST'S CORNER: The right side of the bar and restaurant with the steam generator in the center. A little more room than Rosie's, perfect for small parties!

Accommodates 45-50 seated or 40-45 standing.

CROW'S NEST: Nothing is missed when you're in the Crow's Nest! On our mezzanine you can experience private dining at its best. Get out of the conference room and enjoy your business meetings or social gatherings in this unique and intimate area.

Accommodates 20 seated or 30 standing.



BUTLER PASSED SMALL BITES

Minimum order of 50

Phyllo Triangles with local prosciutto, dried figs and feta, or spinach and feta	\$2.00
Mini Twice Baked Potatoes with crème fraiche and chives	\$1.50
Risotto Cakes with wild mushrooms or tomato-almond romesco sauce	\$2.00
Kalamata Crostini with sweet tomatoes and shave parmesan	\$1.50
Grilled Vegetable Skewers with balsamic glaze	\$1.75
Smoked Salmon Crostini with crème fraiche and chives	\$2.25
Ahi Tuna Tartare on crispy wonton with wasabi	\$2.50
Mini Dungeness Crab Cakes with lemon aioli	\$2.75
Pancetta Wrapped Prawns with roasted red pepper aioli	\$3.00
Curried Chicken Puff Pastry with roasted grapes	\$2.00
Boneless Chicken Wings with blue cheese dipping sauce	\$1.50
Thai Satay with choice of chicken, beef or pork and served with peanut sauce	\$1.75
Banana Leaf Pulled Pork on mini biscuits with spicy slaw	\$2.00
Stuffed Mushrooms with sweet Italian sausage and béchamel	\$1.75
Braised Short Rib Sliders with arugula and horseradish cream	\$2.50
Roast Beef Gougeres with arugula and horseradish cream	\$2.00

STATIONARY APPETIZER PLATTERS

Feeds 10-12

Assorted Cheese Platter with assorted crackers and sliced baguette	\$50
Crispy Raw Vegetables with house made ranch	\$40
Sicilian Antipasto Board with seasonal vegetables, cured meats and sliced baguette	\$75
Cow Girl Brie en Croute with sun-dried tomato pesto and sliced baguette	\$45
Seasonal Fruit Platter	\$45
Deli Platter with roasted turkey, maple ham, roast beef, salami, cheese and fresh rolls	\$125
Carne Asada Quesadilla with house made salsa fresca and sour cream	\$65
Bay Shrimp Tacos with mango salsa	\$65
Buffalo Chicken Wings with crunchy celery and blue cheese	\$40
Chips n' Salsa with house made salsa fresco	\$40
Spinach Dip in Sourdough	\$40
Raw Oysters on the Half Shell with champagne mignonette, cocktail sauce and lemon	AQ



BREAKFAST

Bay Area Jumpstart	\$9.50/person
Assorted pastries, fresh fruit, orange juice and coffee service	
Boilerhouse Breakfast	\$11.50/person
Assorted pastries, granola, yogurt, fresh fruit, hard boiled eggs, juice and coffee service	
Rosie's Breakfast Buffet	\$13.75/person
Scrambled eggs, home fries, maple bacon or sausage, assorted pastries, juice and coffee service	
Ford Point Frittata Buffet	\$14.75/person
House made frittata with artichoke, roasted red peppers, onions, bacon and cheese. Served with home fries, maple bacon or sausage, fresh fruit, juice and coffee service	
Craneway Waffle Breakfast	\$13.75/person
House made waffles served with warm maple syrup, sausage or bacon, fresh fruit, juice and coffee service.	

Beverages

House made Lemonade	\$24/gallon
Organic Iced Tea	\$25/gallon

20 oz. bottles **\$2 each**
Diet, regular, sprite, water, vita-water, flavored teas

Coffee Service	\$3/person
Includes coffee and tea	



First Course

\$5/person for one choice
\$7/person for two choices

Soups

Soups are available for buffet service only

Creamy Wild Mushroom
Roasted Butternut Squash
New England Clam Chowder
Roasted Tomato with Fennel and Basil
Traditional Minestrone
Split Pea with Smoked Pork
Chicken with Wild Rice
Roasted Red Pepper
Potato Leek
Seafood Bisque

Salads

Organic Caesar with garlic-cheese croutons, fresh parmesan and house made dressing
Boilerhouse Greens with crumbled blue cheese, cucumber, tomato and house vinaigrette
Butter Lettuce with fine herbs and champagne-mustard vinaigrette
Baby Spinach with shaved parmesan, pine nuts, chopped tomato and balsamic vinaigrette
Roasted Beets with spring greens, goat cheese and lemon-thyme vinaigrette

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Entrée Course

\$30/person for two choices

\$35/person for three choices

Includes bread, iced tea, water and coffee service

Penne Portobello with wild mushrooms, arugula, roasted tomato or garlic cream sauce

Cheese Ravioli with house tomato sauce or garlic cream sauce

Wild Mushroom Strudel with goat cheese in puff pastry

Searred Black Cod with miso glaze and sautéed baby bok choy

Shrimp Risotto with parmesan, spring garlic and gremolata

Mary's Herb Roasted Chicken with parsley potatoes and roasted broccoli

Napa Valley Rosemary Chicken with roasted garlic and blue lake beans

Chicken Kiev stuffed with herb butter, served with herb rice and sautéed baby spinach

Braised Duck Breast with mashed potatoes and sautéed red cabbage

Traditional Moussaka with beef, lamb, eggplant, potatoes and béchamel

Braised Lamb Shank with mashed potatoes and roasted root vegetables

Grilled Niman Ranch Tri-tip with wild mushrooms, oven roasted potatoes and haricot verts

Braised Beef Short Ribs with garlic mashed potatoes and caramelized baby carrots

Beef Bourguignon with roasted root vegetables and mashed potatoes

Double Cut Niman Ranch Pork Chop with wild mushroom bread pudding and blue lake beans

Roasted Pork Loin with mustard glaze, port jus, roasted red potatoes and blue lake beans

Premium Entrees

Add \$10/person

Grilled Wild Salmon with champagne beurre blanc, parsley potatoes and seasonal vegetables

Dungeness Crab Cioppino with clams, mussels, prawns and black cod in tomato broth

Roasted Rack of Lamb with lemon oregano sauce and roasted vegetables

Char-grilled Filet Mignon with potato gratin, caramelized brussel sprouts and sauce bordelaise

Carving Station

Add \$5/person

Whole Roasted Turkey or Prime Rib

with choice of potato and seasonal vegetable

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DESSERT COURSE

Add \$5/person

Classic New York Cheesecake
Godiva Double Chocolate Cheesecake
Turtle Cheesecake
Raspberry Cheesecake
Old Fashioned Chocolate Cake
Chocolate Mousse Cake
Carrot Cake with Cream Cheese Frosting
Pecan Pie with Fresh Whipped Cream
Cabernet Pear Tart
Raspberry Almond Tart
Key Lime Pie
Caramel Apple Pie
Assorted Mini Chocolate Tarts
Cookie Assortment
Bars and Brownie Platter
Seasonal Fruit Tarts

Beverages

House made Lemonade \$24/gallon
Organic Iced Tea \$25/gallon

20 oz. bottles \$2 each
Diet, regular, sprite, water, vita-water, flavored teas

Coffee Service \$3/person
Includes regular coffee, decaf and tea

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SPECIALTY BUFFETS

20 person Lunch minimum

50 person Dinner minimum

Boilerhouse Barbeque

\$35/person

Choice of BBQ Brisket or BBQ chicken with green salad, balsamic potato salad, honey baked beans and jalapeno corn bread

Greek Fest

\$35/person

Chicken or lamb with warm pita, red onion, lettuce, tomato, feta, tzatziki, hummus, greek salad and spanakopita

Rio Grande Fajitas

\$30/person

Chicken, Beef, Carnitas or tofu served with white or wheat tortillas, organic beans, spanish rice, salsa, guacamole and sour cream

Pizza and Pasta Party

\$28/person

Assorted house pizzas, ravioli, penne or spaghetti with pesto, marinara, garlic cream sauce and caesar salad

Greek Fest

\$35/person

Chicken or lamb with warm pita, red onion, lettuce, tomato, feta, tzatziki, hummus, greek salad and spanakopita

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