

The Cantina Room



BOATHOUSE PARTY PACKAGES

The Cantina Room at Joey C's Boathouse is the perfect place to host your next special event. The large, private space comfortably accommodates up to 100 guests for special celebrations or corporate meetings. In addition to the main room, the space can include a heated, enclosable patio with its own bar. Weather permitting, the Cantina Room can also open directly onto the patio and dock to take advantage of the gentle river breezes and scenic harbor view.

Joey C's offers an extensive selection of buffet packages or we can tailor a menu specifically for you. We pride ourselves on delivering impeccable service to our guests and look forward to helping you create a memorable event.

All prices are per person, exclusive of sales tax and gratuity. We require a guaranteed minimum of 40 guests. At certain peak times, a room charge may apply. A \$200 deposit is required at confirmation.

You are welcome to bring in your own celebration cake, we simply ask that you provide all the necessary paper goods to serve it to your guests.

Contact Ania Catalano at (203) 556-1365 to discuss how Joey C's can help you create a memorable event!

**The Dock Shopping Center
955 Ferry Boulevard
Stratford, CT 06614
(203) 870-4838
www.joeycsboathouse.com**

joeycsbbq@gmail.com

BOATHOUSE PARTY PACKAGES

BEVERAGE PACKAGES PRICED SEPERATELY

TACO PARTY

\$17.95 pp

STARTERS

Fresh made Guacamole, Pico de Gallo Salsa and house made Tortilla Chips

MAKE YOUR OWN TACOS

Your choice of any 2 fillings:

- Chicken • Chili • Beef • Veggie •
- BBQ Pulled Pork (add \$1.00 pp) • Flank Steak (add \$1.00 pp)
- Fish (add \$2.00 pp)

Served with all the fixin's: Choice of soft or crisp Corn Tortilla Shells, Cheese, Shredded Lettuce, Salsa & Sour Cream

SIDES

Baja Garden Salad
Mexican Rice
Black Beans



MEXICAN FIESTA

STARTERS

Fresh made Guacamole, Pico de Gallo Salsa, house made Tortilla Chips, Veggie and Cheese Quesadillas

ENTREES (CHOOSE 2)

FAJITAS

- Chicken • Veggie • Steak •
- Substitute Shrimp (add \$2.95 pp)

Comes with all the fixin's: Flour Tortillas, Salsa, Sour Cream and Shredded Cheese

CARNITAS

Flavorful, marinated roast pork seasoned with mild Mexican spices

BBQ CHILI-LIME CHICKEN

Roast chicken pieces in a tropical citrus garlic sauce

YUCATAN FISH

Mild and delicate Tilapia filets marinated with herbs, citrus juices and sauteed with peppers, onions and tomatoes.

SIDES

Baja Garden Salad
Mexican Rice
Black Beans

\$21.95 pp

BBQ HOEDOWN

\$24.95 pp

STARTERS

Fresh made Guacamole, Pico de Gallo Salsa, house made Tortilla Chips, Veggie and Cheese Quesadillas

ENTREES (CHOOSE 2)

BBQ PULLED PORK

BBQ ST. LOUIS STYLE RIBS

BBQ BEEF BRISKET

MAC DADDY

Our famous mac 'n cheese topped with BBQ pulled pork and bacon

BBQ CHILI-LIME CHICKEN

Roast chicken pieces in a tropical citrus garlic sauce

YUCATAN FISH

Tilapia marinated with herbs, citrus juices and sauteed with peppers, onions and tomatoes

SIDES (CHOOSE 2)

Mac 'n Cheese	Mexican Rice
Scalloped Potatoes	Black Beans
Herb Roasted New Potatoes	Coleslaw
Potato Salad	Mixed Seasonal Vegetables

Package includes our fresh baked cornbread and a Baja Garden Salad

BOATHOUSE PARTY PACKAGES

BEVERAGE PACKAGES PRICED SEPERATELY

\$27.95 pp

BOATHOUSE BASH

STARTERS

Fresh made Guacamole, Pico de Gallo Salsa, house made Tortilla Chips, Assorted Veggie, Chicken and Cheese Quesadillas, Hot Wings with your choice of sauce

ENTREES (CHOOSE 2)

BBQ PULLED PORK

BBQ ST. LOUIS STYLE RIBS

BBQ BEEF BRISKET

ROAST PORK CARNITAS

Flavorful, marinated roast pork seasoned with mild Mexican spices

BBQ CHILI-LIME CHICKEN

Roast chicken pieces in a tropical citrus garlic sauce

ROSEMARY WOOD-GRILLED CHICKEN BREAST

with a lemon, garlic, tequila sauce

MAC DADDY

Our famous mac 'n cheese topped with BBQ pulled pork and bacon

YUCATAN FISH

Tilapia sauteed with peppers, onions and fresh tomatoes

CAJUN BLACKENED, WOOD-GRILLED OR SESAME CRUSTED SALMON OR MAHI MAHI

SIDES (CHOOSE 3)

Mac 'n Cheese

Scalloped Potatoes

Herb Roasted New Potatoes

Potato Salad

Mexican Rice

Black Beans

Coleslaw

Mixed Seasonal Vegetables

Package includes fresh baked cornbread and a Baja Garden Salad

PIRATE'S FEAST

\$30.95 pp

STARTERS

Fresh made Guacamole, Pico de Gallo Salsa, house made Tortilla Chips, Calamari el Diablo with Chipotle and Cilantro Aioli, Assorted Veggie and Cheese Quesadillas

ENTREES (CHOOSE 3)

BBQ CHILI LIME CHICKEN

ROSEMARY WOOD-GRILLED CHICKEN BREAST

with a lemon, garlic, tequila sauce

CHICKEN OR STEAK FAJITAS

Chicken or Steak

CARIBBEAN ROAST PORK

SPICED RUM GLAZED PORK LOIN

with Fresh Mango Salsa

FLANK STEAK WITH CHIMICHURRI SAUCE

SEAFOOD MAC 'N CHEESE

loaded with lobster, shrimp, scallops

CRABCAKES WITH CREOLE TARTAR SAUCE

CAJUN BLACKENED, WOOD-GRILLED OR SESAME CRUSTED SALMON OR MAHI MAHI

YUCATAN FISH

PETTIT FILET MIGNON MEDALLIONS

Grilled with Captain Jack Bourbon Sauce (add market price)

HERB CRUSTED ROAST SLICED SIRLOIN

with Horseradish Sauce (add market price)

SIDES (CHOOSE 3)

Mac 'n Cheese

Mexican Rice

Scalloped Potatoes

Black Beans

Potato Salad

Coleslaw

Herb Roasted New Potatoes

Mixed Seasonal Vegetables

Package includes fresh baked cornbread and choice of Baja Garden Salad or Tex Mex Caesar Salad

BOATHOUSE PARTY PACKAGES

BOATHOUSE COCKTAIL PARTY

A lavish stationary buffet of our most popular appetizers

Fresh Guacamole, Pico de Gallo Salsa and housemade chips

Calamari el Diablo

Veggie and Cheese Quesadillas

Hot Wings with Zesty BBQ Sauce

BBQ Pulled Pork or Chicken Slammers

Mac 'n Cheese

\$18.95 pp

RIVERSIDE CHAMPAGNE BRUNCH

A hearty buffet of classic American and Mexican specialties

Scrambled Eggs

Crispy Bacon

Breakfast Sausage

Southwest Home Fries

Mexican Cinnamon Sugar French Toast

Chicken Fajitas with Salsa and Sour Cream

Mac 'n Cheese

Mexican Rice

Black Beans

Mixed Seasonal Vegetables

Baja Garden Salad

Fruit Salad

Fresh Baked Cornbread

Churros with Chocolate and Caramel Sauces

CARVING STATION (CHOOSE 1)

Rosemary and Garlic Roast Pork Loin

Maple Glazed Country Ham

House Smoked Turkey Breast

Slow Roasted Top Round of Beef with Horseradish Sauce

BEVERAGES

Mimosas, Bloody Marys, Juices, Coffee, Teas, Soft Drinks

\$29.95 pp

FESTIVE HORS D'OEUVRES PARTY

An array of passed hors d'oeuvres for your guests pleasure

\$24.95 pp

CHOOSE 7:

Fig & Marcapone in Filo Purse

Smoked Gouda Arancini

Veggie Spring Rolls with Ginger Soy Dipping Sauce

Truffled Mushroom Crostini with Shaved Pecorino

Grilled Veggie Quesadillas with Salsa and Sour Cream

Sante Fe Chicken Salad on Cornbread

Lemongrass Chicken Satay

Chicken and Roasted Corn Quesadillas

Crispy Chicken Bites with Buffalo Dipping Sauce

Chicken or Beef Mini Empanadas

Duck Spring Rolls

Mini Cocktail Franks in Puff Pastry with Mustard Sauce

Grilled Kielbasa Skewers with Horseradish Mustard

BBQ Pulled Pork Crostini

Beef Satay

Hibachi Beef Skewers

Mini Burger Slammers

Potato Pancakes with Smoked Salmon, Creme Fraiche and Capers

Calamari el Diablo with Chipotle and Cilantro Aiolis

Scallops Wrapped in Bacon

Mini Crabcakes w/Creole Sauce

Coconut Shrimp with Mango Sauce (add \$2 pp)

Lemongrass Shrimp Cocktail Skewers (add \$2 pp)

Tuna Tartare with Avocado on Tortilla Crisps (add \$2 pp)

BOATHOUSE PARTY PACKAGES

TRADITIONAL MENU FAVORITES

Classic dishes enjoyed by all!

MENU A

\$19.95 pp

ENTREES (CHOOSE 2)

Grilled Lemon Rosemary
Chicken Breast

Tuscan Roast Chicken Pieces

Chicken Parmigiana

Chicken Marsala

Roast Pork Loin with a
Mushroom Red Wine Sauce

Adobo Rubbed Roast Pork

Maple Glazed Spiral Sliced Ham

SIDES (CHOOSE 2)

Roasted Potatoes

Pasta Pomodoro

Rice Pilaf

Includes Garden Salad
with Balsamic Vinaigrette

MENU B

\$22.95 pp

ENTREES (CHOOSE 2)

Grilled Lemon Rosemary
Chicken Breast

Tuscan Roast Chicken Pieces

Chicken Marsala

Chicken Parmigiana

Provençal Herb Crusted Roast
Beef with Horseradish Sauce

Roast Pork Loin with
Mushroom Red Wine Sauce

Adobo Rubbed Roast Pork

Maple Glazed Spiral Sliced Ham

SIDES (CHOOSE 2)

Roasted Potatoes

Pasta Pomodoro

Rice Pilaf

Mixed Seasonal Vegetables

Includes Garden Salad
with Balsamic Vinaigrette

MENU C

\$25.95 pp

ENTREES (CHOOSE 2)

Grilled Lemon Rosemary
Chicken Breast

Tuscan Roast Chicken Pieces

Chicken Parmigiana

Chimichurri Flank Steak

Roast Pork Loin with
Mushroom Red Wine Sauce

Adobo Rubbed Roast Pork

Maple Glazed Spiral Sliced Ham

Provençal Herb Crusted Roast
Beef with Horseradish Sauce

Yucatan Tilapia with Sauteed
Peppers, Onions and Fresh
Tomatoes

Mediterranean Tilapia with
Garlic White Wine and Caper
Sauce

Substitute Salmon or Mahi Mahi
for Fish Entree add \$1.50 pp

SIDES (CHOOSE 3)

Roasted Potatoes

Pasta Pomodoro

Rice Pilaf

Mixed Seasonal Vegetables

Scalloped Potatoes

Includes Garden Salad
with Balsamic Vinaigrette

**We can customize
any menu to suit your
specific needs. Let us
know if there is
something you are
looking for, as we
can accommodate most
requests.**

Add a Third Entree
to Any Package

\$4.00 pp

Add Unlimited
Soft Drinks, Coffee and Tea
to any package

\$2.00 pp

PACKAGE ADD*ONS

APPETIZERS

RAW BAR

Jumbo Shrimp Cocktail \$30/dozen
Oysters \$21/dozen
Clams \$17/dozen
Lobster Claws \$4.50/each

CALAMARI EL DIABLO

\$3 per person

HOT WINGS

Served with choice of Housemade Sauce
50 Pc/\$45 100 Pc/\$87 200 Pc/\$174

EMPANADAS

Housemade savory beef and cheese pastries,
flaky and tender filled with authentic
Mexican flavors. Served with
Chipotle and Cilantro Aiolis
\$36/dozen

CAP'N JOEY'S MUSSELS

Garlic, herb and white wine broth with
a touch of tomato and spice
\$3 pp

GRILLED KIELBASA AND SAUERKRAUT

Wood grilled artisanal Polish sausage
\$2.75 pp

LOADED BOATHOUSE FRIES

Spiced fries topped with beef chili, bacon,
melted cheddar/jack cheeses and scallions
\$3 pp

GUACAMOLE, SALSA & CHIPS

Fresh made guacamole and Pico de Gallo salsa
served with our housemade crispy tortilla chips.
\$2.50 pp

SIDES

\$2 pp for each selection

Aztec Fire Roasted Corn
Roasted Brussel Sprouts with Bacon
Roasted Vegetables
Herb Roasted New Potatoes
Potato Salad
Mac-n-Cheese
Mexican Rice
Black Beans
Cornbread \$18/doz

CARVING STATIONS

(Market Priced)

House Smoked Turkey Breast
Maple Glazed Country Ham
Rosemary and Garlic Roast Pork Loin

Slow Roasted Beef Top Round
with Horseradish Sauce

Roast Beef Sirloin with
Captain Jack Bourbon Sauce

Garlic and Herb Crusted Beef Tenderloin
with Horseradish Sauce

DESSERTS

Warm Mexican Cinnamon Sugar Churros
with Chocolate Sauce
\$1.95 per person

Tres Leches Cake with Mango Sauce
\$2.95 per person

Warm Apple Crisp
with Vanilla Ice Cream
\$2.95 per person

Chocolate Mocha or Peppermint
Chocolate Chip Ice Cream Pie
\$2.95 per person

Assorted Cookies and Bars
\$2.95 per person

Chocolate Chunk Cookies
\$18/dozen



BEVERAGES

BEVERAGES

OPEN BAR - BEER AND WINE

Domestic Bottled Beers, Bud Light
and Shock Top on tap,
House Wines and Soft Drinks

1 Hour	\$14 pp
2 Hours	\$18 pp
3 Hours	\$20 pp
4 Hours	\$24 pp

Domestic Bottled Beers, Bud Light, Shock Top
PLUS your choice of three Craft Brews on Tap,
House Wines, and Soft Drinks

1 Hour	\$16 pp
2 Hours	\$20 pp
3 Hours	\$23 pp
4 Hours	\$26 pp

FULL OPEN BAR

Domestic Bottled Beers, Bud Light and
Shock Top on tap, House Wines,
Well drinks, and soft drinks

1 Hour	\$18 pp
2 Hours	\$22 pp
3 Hours	\$25 pp
4 Hours	\$29 pp

PREMIUM OPEN BAR

Domestic Bottled Beers, Bud Light, Shock Top
and choice of three Craft Brews on Tap,
House Wines, Mixed Drinks including
premium brands: Absolut, Kettle, Stoli, Tito's
and Grey Goose Vodkas, Tanqueray Gin,
Dewars Scotch, Canadian Club Whiskey,
Bacardi, Mount Gay, and Captain Morgan Rums,
House Margaritas, and soft drinks

1 Hour	\$20 pp
2 Hours	\$25 pp
3 Hours	\$30 pp
4 Hours	\$39 pp

HOUSE MARGARITAS

Classic Lime, Mango, or Pineapple
\$35/Carafe (7 drinks)

RED OR WHITE SANGRIA

\$20/Carafe (7 glasses)

BOATHOUSE RUM PUNCH

\$35/Carafe

UNLIMITED SOFT DRINKS, COFFEE AND TEA

\$2 pp

