

**POWERHOUSE SEAFOOD AND GRILL**  
112 NORTH UNIVERSITY AVENUE, FAYETTEVILLE  
**Events and Catering**

Thank you for choosing Powerhouse Seafood and Grill for your upcoming event!  
Please remember to book early!

Listed below are a collection of banquet menus comprised of some of our most popular menu items, each designed to meet a wide variety of budgets, events, and tastes. If there is an entrée of ours that is not on one of our menus that you would prefer, please feel free to request it! Room details and rentals are as follows:

***Boars Head Pub:***

- Can accommodate up to 90 people, 45 people per side
- Outdoor Patio can accommodate parties over 100 people
- Full bar available
- White linens for an additional \$4 per table
- Boarshead All-Private, \$150 rental fee
- Boarshead Semi-Private, \$100 rental fee
- Boarshead All and Patio, \$300 rental fee
- Patio only, \$150 rental fee
- \$1000 minimum in sales for entire room rental, \$1500 minimum for room plus patio, \$500 minimum for semi-private
- Rental fee will be required at time of booking.
- Cancellations will be accepted no later than 14 days before event for a refund of deposit

***Banquet Room:***

- Can accommodate up to 50 people
- Full bar available
- \$50 rental fee from 11:00-4:00
- \$100 rental fee from 4:00-close
- \$500 minimum in sales
- Rental fee due at time of booking
- Cancellations will be accepted no later than 14 days before event

**Banquet Menu A:** Offered everyday, priced \$16.99 per guest.

**Banquet Menu B:** Offered everyday, priced \$18.99 per guest.

**Banquet Menu C:** Offered everyday, priced \$20.99 per guest for the non-beef options and \$25.99 for the beef option.

**Banquet Menu D:** Offered everyday for lunch until 3:00 pm, priced at \$8.99 per person.

**Banquet Appetizers and Buffet Entrees:** Available for dine-in and catering, prices vary.

\*Service charges will be applied for any outside food brought into restaurant.

**(Banquet Menu A)**

**POWERHOUSE SEAFOOD AND GRILL**

Would like to welcome

***(YOUR GROUP OR COMPANY NAME HERE)***

**First Course:**

A fresh *dinner salad* topped with our famous Greek vinaigrette dressing or a cup of our award winning *shrimp gumbo*.

**Main Course:**

Your choice of...

***Choice of Two:*** Butterfly cut shrimp, delta basin catfish filet, or one of our homemade crab cakes, each lightly breaded and fried to a golden brown, served with French fries.

***Cajun Tilapia:*** A blackened filet of tilapia served over white rice and topped with shrimp etouffee.

***Grilled Tilapia:*** A fresh filet of tilapia seasoned with lemon pepper, served with steamed vegetables.

***Chicken Parmesan:*** Lightly breaded chicken breast strips served over angel hair pasta, topped with our homemade marinara sauce and served with a side of garlic toast.

***Seafood Alfredo:*** Shrimp, crabmeat, and mushrooms, sautéed in our rich alfredo sauce and tossed with fettuccini. Served with a side of garlic toast.

***Grilled Chicken Breast:*** An 8oz. marinated chicken breast, served with baked potato.

***Portabella Mushroom Salad:*** A Balsamic vinegar marinated Portobello mushroom, grilled and topped with melted provolone cheese on a bed of Romaine lettuce with sautéed bell peppers and tomatoes.

A ***Host/ Cash Bar*** is available.

All entrees include soda, tea and coffee

(Prices are \$16.99 per guest)

(These prices do not include tax or gratuity)

Everything with parenthesis will not be on the menu the day of the event.

**(Banquet Menu B)**

**POWERHOUSE SEAFOOD AND GRILL**

Would like to welcome

***(YOUR GROUP OR COMPANY NAME HERE)***

**First Course:**

A fresh *dinner salad* topped with our famous Greek vinaigrette dressing or a cup of our award winning *shrimp gumbo*.

**Main Course:**

Your choice of...

***Choice of Two:*** Butterfly cut shrimp, delta basin catfish filet, or one of our homemade crab cakes, each lightly breaded and fried to a golden brown, served with French fries.

***Orleans Feast:*** A blackened filet of tilapia topped with shrimp and crabmeat sautéed in lemon garlic butter, served with etouffee.

***Portabella Mushroom Salad:*** A Balsamic vinegar marinated Portobello mushroom, grilled and topped with melted provolone cheese on a bed of Romaine lettuce with sautéed bell peppers and tomatoes.

***Chicken Parmesan:*** Lightly breaded chicken breast strips served over angel hair pasta and topped with our homemade marinara sauce and served with a side of garlic toast.

***Seafood Alfredo:*** Shrimp, crabmeat, and mushrooms, sautéed in our rich alfredo sauce and tossed with fettuccini. Served with a side of garlic toast.

***Shrimp Etouffee:*** Petite shrimp tossed with our etouffee sauce, served over white rice with garlic toast.

***Grilled Chicken Breast:*** An 8oz. marinated chicken breast, served with baked potato

**Dessert:**

There is always room for dessert, and today it's.....*Cheesecake*

A ***Host/ Cash Bar*** is available.

All entrees include soda, tea and coffee

(Prices are \$18.99 per guest)

(These prices do not include tax or gratuity)

**(Banquet Menu C)**

**POWERHOUSE SEAFOOD AND GRILL**

Would like to welcome

***(YOUR GROUP OR COMPANY NAME HERE)***

**First Course:**

Your choice of...

A fresh *dinner salad* topped with our famous Greek vinaigrette dressing or a cup of our award winning *shrimp gumbo*.

**Main Course:**

Your choice of...

***Choice of Two:*** Butterfly cut shrimp, delta basin catfish filet, or one of our homemade crab cakes, each lightly breaded and fried to a golden brown, served with French fries.

***Portabella Mushroom Salad:*** A Balsamic vinegar marinated Portobello mushroom, grilled and topped with melted provolone cheese on a bed of Romaine lettuce with sautéed bell peppers and tomatoes.

***Orleans Feast:*** A blackened filet of tilapia topped with shrimp and crabmeat sautéed in lemon garlic butter, served with a side of etouffee.

***Chicken Parmesan:*** Lightly breaded chicken breast strips served over angel hair pasta and topped with our homemade marinara sauce and served with a side of garlic toast.

***Seafood Alfredo:*** Shrimp, crabmeat, and mushrooms, sautéed in our rich alfredo sauce and tossed with fettuccini. Served with a side of garlic toast.

***New York Strip:*** A 12oz. hand cut Angus strip, cooked to your desired temperature, served with loaded baked potato.

***Ribeye:*** A 12oz. hand cut Angus ribeye, cooked to your desired temperature, served with loaded baked potato.

***Filet Mignon:*** A 6oz. cut of Angus beef tenderloin, cooked to your desired temperature, served with loaded baked potato.

**Dessert:**

There is always room for dessert, and today it's.....*Cheesecake*

A ***Host/ Cash Bar*** is available.

All entrees include soda, tea and coffee

(Choices 1, 2, 3 & 4 are \$20.99 and choice 5 is \$25.99)

(These prices do not include tax or gratuity)

**(Banquet Menu D - Lunch)**

**POWERHOUSE SEAFOOD AND GRILL**

Would like to welcome

**(YOUR GROUP OR COMPANY NAME HERE)**

**Menu**

***Fried Gulf Shrimp:*** Butterfly cut shrimp, lightly breaded and fried to golden brown, served with seasoned fries.

***Chicken Alfredo:*** Fresh fettuccini in a creamy alfredo sauce, topped with grilled marinated chicken breast, served with garlic toast.

***Blackened Catfish:*** A 6oz filet of catfish seasoned and blackened, served with Etouffee and cole slaw.

***Powerhouse Sandwich:*** An 8oz, grilled, marinated, chicken breast, served on a Kaiser bun with lettuce, tomatoes, bacon, sautéed mushrooms, and honey mustard, served with French fries.

***Crab Cake Sandwich:*** One of our homemade crab cakes, served on a Kaiser bun with red onion, lettuce, and tomatoes, with Remoulade and French fries.

***Powerhouse Burger:*** Angus beef, hand pattied and grilled to order and served on a fresh Kaiser bun. Loaded with lettuce, tomato, onions, pickles with your sauce of choice and served with seasoned fries.

***Po'Boy Sandwich:*** New Orleans style sandwich on a wheat Hoagie with your choice of fried shrimp or fried catfish with seasoned fries or cole slaw.

***Fresh Garden Salad:*** A fresh combination of crisp iceberg and romaine lettuces with tomatoes, cucumbers, carrots, bell peppers, cheddar cheese, and egg, served with fresh, homemade croutons and your choice of salad dressing.

Add a side salad or a cup of shrimp gumbo or chicken tortilla soup for \$1.89

***Soft drinks, Tea, and Coffee included.***

***A Host/Cash Bar is available for your convenience.***

***All entrees are (\$8.99)***

***(Add a dessert for an additional \$2.00 per person)***

## Banquet Appetizer Menu

**Cold Boiled Shrimp:** Traditional Gulf Coast shrimp, boiled in our seasoned shrimp boil and served over ice with our homemade cocktail sauce.....\$26.00 per lb.

**Parmesan Spinach Dip:** Spinach, parmesan cheese, and water chestnuts, makes this a Powerhouse favorite. Baked over slices of whole wheat bread, ready to eat.  
(30 slices per tray) .....\$30.00 per tray

**Crab Rolls:** Powerhouse “egg rolls” with crabmeat, cream cheese, and spices. Served with a raspberry-lemon sauce. (20 rolls per tray)..... \$35.00 per tray

**Veggie or Fruit Tray:** Fresh, seasonal veggies or fruit served with dipping sauces, always a favorite. (Serves 30 to 40 people).....\$40.00 per tray

**Stuffed Mushrooms:** Large, fresh mushrooms stuffed with shrimp and crabmeat, topped with bread crumbs and parmesan cheese and baked until golden brown.  
(30 mushrooms per tray).....\$45.00 per tray

**Party Trays:** A combination of our most popular fried menu items. Choose one to three of the following: mushrooms, shrimp, alligator tail, calamari, spicy fish beignets, catfish nuggets, clam strips, and crawfish tails. Each is served with our homemade dipping sauces.  
( Serves 30 to 35 people).....\$55.00 per tray

**Deli Meat Tray:** A combination of ham, roast beef and turkey, makes this a meat lover’s dream. (Serves 20 to 30 people).....\$45.00 per tray

**Cheese & Cracker Tray:** Three popular sliced cheeses served with a variety of crackers. Swiss, Cheddar and Provolone.....\$45.00 per tray

**Soups:** Shrimp gumbo, chicken tortilla, clam chowder, or baked potato....\$30.00 per gallon  
Lobster Bisque.....\$50.00 per gallon

## Buffet Entrees

Choose any two of the listed entrees for your buffet and one side item.  
Corn bread and wheat muffins included.

**Grilled Shrimp:** Shrimp skewers seasoned with lemon-pepper and served over white rice.

**Chicken K-Bob:** Chunks of marinated chicken breast skewered with fresh vegetables, served over white rice.

**Cusabi Salmon:** Grilled Salmon topped with a cucumber wasabi sauce and served with steamed vegetables.

**Grilled Chicken Breast:** Marinated in wine and Italian herbs, served with steamed vegetables.

**Etouffee:** Crawfish or shrimp tossed in our award winning blend of tomatoes, veggies and spices, served over white rice, with garlic toast.

**Veggie Pasta:** Mixed vegetables tossed in our homemade marinara sauce, served over angel hair with garlic toast.

**Jambalaya:** Chicken, shrimp, and andouille sausage cooked with rice, veggies, and spices, served with garlic toast.

**Fried Delights:** A combination of our most popular fried menu items. Choose one to three of the following: shrimp, alligator tail, spicy fish beignets, catfish nuggets, clam strips, and crawfish tails. Each is served with our homemade dipping sauces.

**\*Steamed Broccoli & Carrots \*Red Beans & Rice \*Fettucine Alfredo**

\*served as a side item to buffet entrees

A ***Host/ Cash Bar*** is available.

All entrees include soda, tea and coffee

(Prices are \$18.99 per guest – minimum of 20 guests)

(These prices do not include tax or gratuity)

## Catering Lunch Entrees

**Powerhouse Sandwich:** A grilled, 8-ounce, marinated chicken breast, bacon, sautéed mushrooms, lettuce, tomatoes, and honey mustard served on a toasted bun, with seasoned fries or onion rings.

**Chicken Alfredo:** Grilled chicken breast, served over fettuccini Alfredo, with garlic toast.

**Etouffee:** Crawfish or shrimp tossed in our award winning blend of tomatoes, veggies and spices, served over white rice, with garlic toast.

**Blackened Catfish:** A blackened filet of catfish, served with a side of Etouffee over white rice.

**Chicken K-Bob:** Chunks of marinated chicken breast skewered with fresh vegetables, served over white rice.

**Fresh Garden Salad with chicken or shrimp:** Romaine lettuces, carrots, bell peppers, cucumbers, tomatoes, hard-boiled egg, cheddar cheese and homemade croutons, served with homemade Ranch dressing or our Greek vinaigrette. Topped with grilled chicken or petite shrimp.

**Powerhouse Burger:** Angus beef, hand pattied and grilled to order and served on a fresh Kaiser bun. Loaded with lettuce, tomato, onions, pickles with your sauce of choice. Served with seasoned fries.

**Po' Boy Sandwich:** New Orleans style sandwich on a wheat Hoagie with your choice of fried shrimp or fried catfish with seasoned fries or cole slaw.

All entrees include soda, tea or water  
(Prices are \$8.95 per guest – minimum of 10 guests)  
(These prices do not include tax or gratuity)