

The logo for Waterworks is centered in a dark teal oval. The word "Waterworks" is written in a white serif font, with a blue water droplet icon integrated into the letter 'o'. Below the text are several concentric blue circles representing ripples in water. The entire logo is set against a white background with decorative wavy blue lines at the top and bottom of the page.

Waterworks

Banquet Menu Packages

White Glove Buffet

\$23.95 per guest

Hot Hors D'oeuvres (Choice of One)

Crab Stuffed Mushrooms
Swedish Meatballs
Sausage Stuffed Mushrooms
Hot Sausage Stuffed Banana Peppers
Mini Quiche
Bacon-wrapped Scallops (add \$0.75 per guest)
Sweet and Sour Meatballs

Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, and 3 domestic cheeses accompanied by an assortment of fresh vegetables

Full Salad Bar

Refreshing mixed greens with an array of fresh toppings

Specialty Salads (Choice of Two)

Broccoli Salad
Waldorf Salad
Potato Salad
Macaroni Salad
Pasta Salad
Coleslaw
Fruit Salad (add \$1.00 per guest)

Signature Entrees (Choice of Two)

Carving Station with Roast Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Signature Stuffed Chicken Breast
Chicken Romano with Lemon Caper Sauce
Chicken Marsala
Chicken Cordon Bleu (most popular)
Crab Stuffed Cod
English-Style Baked Cod
Chicken Saltimbocca
Buttermilk Fried Turkey Breast

Please add 6% Sales Tax and 20% Service Charge to all menu packages

White Glove Buffet

(Continued)

Side Dishes (Choice of Three)

Parsley Red Skin Potatoes
Baked Penne in Alfredo Sauce
Baked Penne in Marinara Sauce
Penne Primavera (Alfredo Sauce w/Vegetables)
Wild Rice Pilaf
Scalloped Potatoes
Oven Roasted Herbed Potatoes
Roasted Red Skin Garlic Mashed Potatoes (most popular)
Glazed Carrots
Green Beans Almondine
Vegetable Medley
Roasted Brussel Sprouts with Balsamic Glaze

Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

Beverage Station

Iced Tea, Lemonade, and Coffee

Ice Cream Sundae Station

Creamy Vanilla Ice Cream with assorted toppings

Beverage Station

Iced Tea and Coffee

Buffet Pricing Includes

Professional Staff; Buffet Setup with Real China, Cups,
Silverware and Linen Napkins and Table Coverings

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Platinum Buffet

\$20.95 per guest

Salads (Choice of One)

Tossed Salad

Broccoli Salad

Waldorf Salad

Potato Salad

Macaroni Salad

Pasta Salad

Coleslaw

Fruit Salad (add \$1.00 per guest)

Signature Entrees (Choice of Three)

Black Oak Pit Ham

Stuffed Chicken Breast

Baked Chicken

Baked Rigatoni in Marinara Sauce

Hot Italian Sauce in Tomato Sauce

Homemade Stuffed Cabbage Rolls in Tomato Sauce

Roast Beef Au Jus

Crab Stuffed Cod

English-Style Baked Cod

Sliced Roast Turkey with Gravy and Stuffing

Side Dishes (Choice of One)

Parsley Red Skin Potatoes

Scalloped Potatoes

Oven Roasted Herbed Potatoes

Cabbage and Noodles

Roasted Red Skin Garlic Mashed Potatoes (most popular)

Vegetables (Choice of One)

Glazed Carrots

Green Beans Almondine

Vegetable Medley

Beverage Station

Iced Tea and Coffee

Breads & Rolls

Dinner Rolls with

Buffet Pricing Includes

Professional Staff, Buffet Setup with Table Coverings, Disposable Dinner Plates, Salad Bowls, Cutlery, Cups, and Napkins, and Chafing Units

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Traditional Buffet

\$18.95 per guest

Salads (Choice of Two)

Tossed Salad

Broccoli Salad

Waldorf Salad

Potato Salad

Macaroni Salad

Pasta Salad

Coleslaw

Fruit Salad (add \$1.00 per guest)

Signature Entrees (Choice of Two)

Black Oak Pit Ham

Stuffed Chicken Breast

Baked Chicken

Baked Rigatoni in Marinara Sauce

Hot Italian Sauce in Tomato Sauce

Homemade Stuffed Cabbage Rolls in Tomato Sauce

Roast Beef Au Jus

Crab Stuffed Cod

English-Style Baked Cod

Sliced Roast Turkey with Gravy and Stuffing

Side Dishes (Choice of One)

Parsley Red Skin Potatoes

Scalloped Potatoes

Oven Roasted Herbed Potatoes

Cabbage and Noodles

Roasted Red Skin Garlic Mashed Potatoes (most popular)

Vegetables (Choice of One)

Glazed Carrots

Green Beans Almondine

Vegetable Medley

Beverage Station

Iced Tea and Coffee

Breads & Rolls

Dinner Rolls with

Buffet Pricing Includes

Professional Staff, Buffet Setup with Table Coverings, Disposable Dinner Plates, Salad Bowls, Cutlery, Cups, and Napkins, and Chafing Units

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Sit-Down

Signature Entrees (Choice of Two)

\$19.95 Selections

Signature Stuffed Chicken Breast
Chicken Cordon Bleu
Baked Ham with Apricots and Brown Sugar Glaze
Beef & Vegetable Kabobs with Wild Mushroom Sauce
Stuffed Pork Chop
English-Style Cod
Sliced Roast Turkey
Chicken Parmesan

\$23.95 Selections

Chicken Marsala
Prime Rib of Beef Au Jus
Filet Mignon
Roast Sliced Tenderloin of Beef Bordelaise
Crab Stuffed Cod
Chicken Romano
Veal Romano
Crab Cake with Remoulade Sauce
Grilled Salmon Fillet with Creamy Dill Sauce

Side Dishes (choice of one)

Baked Potato with Sour Cream and Butter
Parsley Red Potatoes
Red Skin Garlic Mashed Potatoes
Oven Roasted Herbed Potatoes
Rice Pilaf

Vegetables (choice of one)

Green Beans Almondine
Glazed Carrots
Fresh Asparagus
Roasted Brussel Sprouts with Balsamic Glaze

Also Includes:

Spring Mix Salad
Dinner Rolls with Butter
Coffee, Hot Tea and Iced Tea

Sit Down Dinners are limited to two (2) entrée selections

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Hors D'Oeuvres

Enhance your event with additional hors d'oeuvres to welcome your guests.

Cold Hors D'Oeuvres

Cheese & Vegetable Display \$4.50 per Guest

Display of Cheeses, and Fresh Vegetables served with crackers, mustard and dip

Gourmet Display \$4.95 per Guest

Display of Cheeses, Cubed Meats and Fresh Vegetables served with crackers, mustard and dip

Premier Display \$5.95 per Guest

Display of Cheeses, Cubed Meats, Fresh Vegetables and Fruit served with crackers, mustard and dip

Customer Favorites

Bruschetta Display

\$3.25 per Guest

Oven Roasted Tomato Bruschetta and Hot & Sweet Pepper Bruschetta served with our fresh oven toasted Crustini.

Spinach & Artichoke Dip

\$3.50 per Guest

A creamy mixture of Spinach, Artichokes and Cheeses oven baked to a golden brown and served our homemade tortilla chips

Gourmet Sliders

(Priced per 50 Pieces)

Meatball Parmesan Sandwiches \$90.00

Traditional favorite of a meatball in homemade marinara sauce topped with mozzarella cheese on a mini bun

Assorted Mini Burgers "TOP SELLER". \$100.00

Pint sized versions of Gourmet Cheeseburgers: Smoked Bacon & American Cheese; Caramelized Onions & Gorgonzola Cheese and American Cheese & Pickle

Assorted Mini Chicago Style Hot Dogs. \$100.00

Pint sized versions of the Classic Comfort Food:

Mustard & Sauerkraut; Mustard Relish & Onion and Plain

Philly Style Cheese Steak \$100.00

Shaved Beef Sirloin, American & Mozzarella Cheeses with Peppers & Spices in a Mini Brioche Roll

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Hors D'Oeuvres

(continued)

Hot Hors D'Oeuvres

(Priced per 50 Pieces)

Beef Kabob \$125.00

Three Tender Cubes of Sirloin, Red & Green Peppers and Onions on a 6" Skewer

Thai Peanut Chicken Satay \$125.00

Chicken Tenderloin Marinated in a Delicious Blend of Fresh Peanuts and Thai Spices served on a 6" Skewer

Crab Stuffed Mushroom \$95.00

A Whole Mushroom Cap filled with a Delicious Crabmeat

Mushroom Florentine \$85.00

A Whole Mushroom Cap filled with a Blend of Spinach, Brie Cheese and Spices

Mushroom Tart \$85.00

Shiitake, Oyster, Portabella, Cremini and Button Mushrooms, Fresh Herbs and Swiss Cheese in a Flakey Chive Tart Shell.

Sausage Stuffed Mushroom \$85.00

A Whole Mushroom Cap filled with a Delicious Spicy Italian Sausage

Spanakopita \$90.00

Flakey Triangle Phyllo Pastry filled with Spinach and Feta Cheese

Assorted Mini Quiche \$90.00

Black Bean & Pepper Jack, Lorraine, Florentine, or Three Cheese and Mushroom.

Crab Cakes \$100.00

A Rich Blend of Flakey Crabmeat and Spices, Lightly Breaded and Deep Fried

Bacon Wrapped Scallops \$110.00

Tender Sea Scallops Wrapped in Lean Bacon.

Stuffed Banana Peppers with Hot Sausage \$95.00

Swedish Meatballs \$75.00

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Enhancements

Additional Hors D'Oeuvres pricing as listed

Homestyle Service \$4.00 per guest

Extra Entrées \$2.00 per selection per guest

Extra Side Dish \$2.00 per selection per guest

Please add 6% Sales Tax and 20% Service Charge to all menu packages