

Waterplace Catering & Special Event Menu

Spring and Summer 2010

Greens

(All salads are also available in a full-sized entrée portion. Please inquire about pricing)

Traditional Mixed Greens \$5 per person

Baby field greens tossed in a white balsamic vinaigrette with seedless English cucumber, grape tomatoes, shredded carrot, sprouts, shredded vintage cheddar cheese and rustic croutons

Caesar \$5 per person

Freshly chopped romaine lettuce, tossed in a creamy classic dressing, with shaved Reggiano cheese, fresh lemon and rustic croutons

Berkley \$6 per person

Baby arugula and lolla-rossa lettuces simply tossed in Meyer lemon infused olive oil with a touch of kosher salt and pepper, Reggiano cheese, fresh watermelon, and sliced strawberries. Finished with crunchy sourdough pretzel brittle

Summery Sweet \$6 per person

Torn and toasted rustic Sicilian bread tossed in a white balsamic vinaigrette with local heirloom tomatoes, fresh mozzarella cheese, garden basil, olive oil tossed orzo and marinated white beans

Can't Beet It! \$6 per person

Olive oil roasted organic red and yellow summer beets, drizzled with a light roasted lemon vinaigrette and served over a bed of baby watercress and lolla-rossa lettuce. Finished with crumbled goat cheese, candied walnuts, and blood orange syrup

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number

Stationary Appetizer Tables

Classic

Classical Calamari
Fresh Vegetables and Dips
Assorted Cheeses, Fruit and Crackers
Assorted Flatbread Pizzas
Moroccan Hummus Platter
\$11 per person

Funky

Worldly Dips and Spreads
Traditional, black bean and edamame hummus with crisp veggies, pita,
wonton, and tortilla chips
Homemade Yukon gold potato chips with “French Onion” dip
Buffalo Chicken Bites with ranch dip
Assorted Cheeses, Fruit, and Crackers
Assorted Flatbread Pizzas
\$16 per person

Deluxe

Worldly Dips and Spreads
Traditional, black bean, edamame hummus with crisp veggies, pita, wonton,
and tortilla chips
Slowly braised beef short rib sliders with melted vintage cheddar and tomato
jam
Warm spinach and artichoke dip with grilled whole wheat pita
Mustard beer glazed chicken bites with apricot horseradish dipping sauce
Assorted Cheeses, Fruit, and Crackers
Assorted Flatbread Pizzas
\$19 per person

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number 2

Bacon Wrapped Scallops

Fresh sea scallops wrapped in applewood smoked bacon and served with a horseradish crème fraiche
\$2.50 per portion

Baked stuffed mushrooms

Large mushroom caps with either traditional or crabmeat filling
\$2.00/\$2.50 per portion

Asian Chicken Satay

Marinated and grilled chicken tenders served with a spicy peanut dipping sauce
\$2.50 per portion

Spanokopita

Spinach and feta cheese wrapped in buttery fillo dough and served with cucumber yogurt dipping sauce
\$2.00 per portion

Chicken Skewers

Mustard beer glazed chicken skewers with an apricot horseradish dipping sauce
\$2.50 per portion

PB&J Bites

Sticky peanut butter and jelly chicken bites with a spicy sriracha sauce
\$2 per portion

Miniature Beef Wellington

Beef tenderloin wrapped in puff pastry with mushroom spread, and fresh spinach, served with a horseradish dipping sauce
\$3.50 per portion

Icy Cold Shrimp Cocktail

Your choice of colossal U-8, or U-15 shrimp served with spicy cocktail sauce and fresh lemon U-8- \$4 per piece U-15- \$2.50 per piece

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number 3

Wine and Cheese Fritters

Red wine fritters loaded with brie cheese bites and fresh red grapes, fried until crispy and served with Port wine reduction

\$2.00 per portion

Tuna Wonton Crisps

Sushi grade seared and sliced tuna on a five spiced wonton crisp with edamame hummus and spicy chili spread

\$3 per portion

Lobster Rangoon

Delicate wonton skins filled with sweet lobster meat, cream cheese filling and fresh chives and served with a sweet apricot chutney

\$4 per portion

Traditional fried calamari with hot pepper rings, white wine and roasted garlic butter sauce

\$3.50 per person

Mini Baby Cheddar and Mushroom Meatloaf

with a caramelized onion and Guinness demi glace

\$3.50 per person

Assorted Grilled Pizzas-

Chef inspired toppings and spreads

\$3.50 per person

Chef's Gourmet Antipasto Selection

with thin slices of Proscuitto, Genoa salami, pepperoni, hot and sweet sopresseta, and capicola. Italian cheeses, olives, marinated vegetables, spreads, focaccia bread, crispy Tuscan crostini

\$12 per person

Classic Antipasto

with pepperoni, salami, fresh mozzarella, olives and focaccia bread

\$5.50 per person

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number

Assorted cheese, crackers, fruit, and flatbread crackers
\$3.50 per person

Chef's Selection of Artesian cheeses
with an assortment of crackers, crisps, homemade focaccia and fresh fruit
\$7.50 per person

Assorted Seasonal Veggies
with dip
\$3.50 per person

Moroccan Hummus Platter
with our chef's own creamy chickpea spread, feta, red onion marmalade,
crisp veggies, pepperoncini and whole wheat pita bread
\$4.50 per person

Whole puff pastry wrapped wheel of brie
with red onion marmalade, brown sugar baked walnuts, Port wine syrup,
flatbread crackers, and homemade focaccia
\$65

New England Style Crab Cakes
with red pepper remoulade
\$4.50 per person

BBQ Braised beef short rib sliders
topped with melted vintage cheddar and red onion jam, and served on tiny
slider rolls
\$4.50 per person

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number 5

Pasta Mid Course

(Your choice of either regular or whole-wheat penne comes with these preparations. Other pastas including Gluten Friendly options available upon request)

\$5 per person for Buffet

Plated Lunch \$10 per person/ Plated Dinner \$14 per person

Pink Vodka Sauce

San Marzano plum tomato sauce with vodka, Pecorino Romano cheese and a touch of cream

Fresca

Fresh chopped tomatoes, a touch of San Marzano tomato sauce, extra virgin olive oil, fresh garden basil and fresh mozzarella cheese

Alfredo

Whole butter, fresh garlic, cream and Pecorino Romano cheese

Basilico

Homemade basil pesto with pine nuts, extra virgin olive oil and Pecorino Romano cheese

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number

Entrée Selections

Prices Reflect a Plated Entrée

Buffet option does not include Starch and Vegetable

Starch and Vegetable on a Buffet

Is an additional \$4 per person

Blackened Halibut

Blackened and grilled halibut steak with sweet potato, red pepper and asparagus “hash”, red bell pepper buerre blanc and wilted baby spinach

5oz Lunch \$19/ 9oz Dinner \$26

Picatta Sole

Fresh sole oven baked with a lemon caper vinaigrette and crispy prosciutto served with whipped red bliss potatoes and fresh vegetables

Lunch \$16/ Dinner \$20

Baked Stuffed Sole

New England style baked stuffed sole with a rich buttery crabmeat filling finished with a saffron Dijon cream sauce whipped red bliss potatoes and fresh vegetables

Lunch \$16/ Dinner \$20

Waterplace Jambalaya

Pan-seared chicken breast medallions, andouille sausage, shrimp, and scallops slowly simmered with bell peppers, stewed tomatoes, onion, and garlic in a Creole saffron broth with fragrant basmati rice

Lunch \$17/ Dinner \$23

Baby cheddar and mushroom meatloaf

Served over horseradish sour cream whipped potatoes with onion Guinness demi glace and fresh vegetables

\$16

Hand Cut Grilled Rib eye steak

Topped with a Cabernet shallot butter and served with whipped red bliss potatoes and fresh vegetables

10oz \$17/ 14oz \$26

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number

Chicken Picatta

Pan-seared chicken breasts tossed in a lemon white wine butter sauce with capers and fresh herbs and served with whipped red bliss potatoes and fresh vegetables

Lunch \$12/ Dinner \$17

Chicken Marsala

Pan-seared chicken breasts slowly simmered in a rich Marsala wine demi glace with wild mushrooms, and served with whipped red bliss potatoes and fresh vegetables

Lunch \$12/ Dinner \$17

Grilled Filet Mignon

Smoked paprika, oregano, basil, pink peppercorn, and sea salt rubbed filet grilled to your liking, drizzled with a white truffle red wine vinaigrette and served with whipped red bliss potatoes and fresh vegetable

***Also available naked, with no rub

\$29/9oz.

\$20/6oz.

Carbonara Baked Mac and Cheese

Smoked bacon, and fresh peas in a roasted garlic and Sherry wine cream sauce tossed with Gruyere and Romano cheeses and orchiette pasta, and baked in the oven with a butter cracker crust

Lunch \$11/Dinner \$17

Pork Tenderloin

Apple brown sugar brined pork tenderloin grilled to your liking and served with a roasted Granny Smith apple chutney, whipped red bliss potatoes and fresh vegetables

\$18

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number

Luncheon Sandwich Platters
**** Platters feed 10-15 people**

Assorted vegetarian sandwich platter

Mediterranean Hummus Wraps

Grilled vegetable wraps with balsamic syrup and vintage olive oil
Portabella and brie sandwiches on ciabiatta bread with roasted garlic aioli
Eastside herbivore sandwiches on toasted torpedo rolls with roasted tomato
aioli

Warm 3-cheese and tomato sandwiches on homemade focaccia bread

\$8 per person

Assorted seafood sandwich platter

Creole crab melts with sliced tomato and dill havarti cheese on focaccia

Shrimp BLT wraps with horseradish aioli and applewood bacon

Sesame Ahi tuna wrap with Hoisin BBQ sauce, seaweed salad, marinated
red peppers, shredded carrots, & green leaf lettuce

\$12 per person

Assorted “Twisted” sandwich platter

Smoked turkey breast, melted brie, avocado, bacon, sprouts, and red onion
on Portuguese sweet bread with roasted tomato aioli

Grilled chicken Caesar wraps

Crispy buffalo style chicken wraps

Carne Asada grilled steak, black bean hummus, roasted sweet corn, salsa,
lettuce and tomato

BBQ pulled pork, crispy onion strings, melted cheddar jack and crisp
coleslaw

Granny Smith apple, and garden basil chicken salad (light and all breast
meat!)

\$10 per person

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number

Brunch Option:

Assorted Breakfast Pastries

Scrambled Eggs
Stuffed French Toast or
French Toast Bites w/berry sauce and powdered sugar
Red Bliss and Sweet Potato Home fries
Bacon & Sausage
Chef inspired Salad
Chicken of the Day
Pasta of the Day
Focaccia Bread
Mini Pastries

\$25.95*

***Juice and coffee included**

****Other items are available upon request.**

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number

Dessert Selections

All dessert selections are priced at \$7 per person including coffee and tea service is an additional \$2 per person

Decadent Layered Chocolate Cake

Three-layered dark chocolate cake smothered with chocolate frosting and chocolate ganache

Chef Inspired Cheesecake

Ask about our flavor selections

Ooey Goopy Carrot Cake

Cinnamon gelato sandwiched in between homemade carrot cake topped with whipped cream cheese frosting, whipped cream and cinnamon sugar

Chef Inspired Crème Brulee

The classic custard dessert....ask for any flavor you would like

Assorted Mini Pastries

**Other pastries and dessert options
are available upon request**

Balance due 7 days prior to event. Valet service is available at \$2 per person. Events that are approved during a WaterFire Event will be subject to a \$10 per car valet charge. Deposits are required to reserve a space, and continue the planning process. Minimum guaranteed attendance and entrée counts must be received within 14 days of event. If attendance falls below the guaranteed number the client will be charged for the guaranteed number 11