

Waterplace Catering & Special Event Menu 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

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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

Traditional and edamame hummus with crisp veggies, pita, and wonton
Homemade Guacamole with 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 and Edamame hummus
with crisp veggies, pita, wonton, and tortilla chips
Lobster Rangoon with Apricot Horseradish Dipping Sauce
Warm spinach and artichoke dip with grilled whole wheat pita
Mustard beer glazed chicken bites and apricot horseradish dipping sauce
Assorted Cheeses, Fruit, and Crackers
Assorted Flatbread Pizzas
\$19 per person

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Falafel with Tzatziki Sauce
\$2.00 per portion

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

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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

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

Baby Tuscan-style Meatballs in Brodo
With Warm Mini Jumbo Baguettes, Ricotta Salata. and
Whipped Herbed Ricotta
\$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 Prosciutto, Genoa salami, pepperoni, hot and sweet sopresseta, and capicola. Italian cheeses, olives, marinated vegetables, spreads, focaccia bread, crispy Tuscan crostini
\$12 per person

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Classic Antipasto

with pepperoni, salami, fresh mozzarella, olives and focaccia bread
\$5.50 per person

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

"Guacamole"

With Grilled Vegetable Relish and Tortilla Chips
\$4 per person

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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

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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

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

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

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

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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

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 Port Wine Reduction, whipped red bliss potatoes and fresh vegetables

\$18

Mama Tutrone's Chicken Cutlets

Simply Baked with Crispy Seasoned Breadcrumbs served with An Arugula, Red Onion, Grape Tomato Salad and a Choice of Fontina Mashed Potatoes OR Pasta

\$16

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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

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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.**

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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 Gooey 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

Chef Inspired Tiramisu

Assorted Mini Pastries

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

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