

Waterplace Catering & Special Event Menu

Stationary Tables

Classic

Classical Calamari Or Crispy Chicken Bites
Fresh Vegetables & Dips
Assorted Cheeses, Fruit & Crackers
Assorted Flatbread Pizzas
Moroccan Hummus Platter
\$11 Per Person

Gourmet

Traditional Hummus, Homemade Guacamole
Crisp Veggies, Pita Crisps, Tortilla Chips
Homemade Yukon Gold Potato Chips With “French Onion” Dip
Classical Calamari Or Crispy Chicken Bites
Assorted Cheeses, Fruit, & Crackers
Assorted Flatbread Pizzas
\$16 Per Person

Deluxe

Traditional Hummus, Pico de Gallo, Homemade Guacamole
Crisp Veggies, Pita Crisps, Tortilla Chips
Warm Spinach & Artichoke Dip, Grilled Whole-Wheat Pita
Classical Calamari Or Crispy Chicken Bites
Sesame Seed Encrusted Ahi Tuna On A Wonton Crisp
Assorted Flatbread Pizzas
Assorted Cheeses, Fruit, & Crackers
\$19 Per Person

Balance due 7 days prior to event. Valet service is available at \$3 per car. 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

Raw Bar

2 Jumbo Shrimp Cocktail, 2 Little Neck Clams On The Half Shell, 1 Oyster On The Half Shell Per Person. Served With Cocktail Sauce, Horseradish, Tabasco®, Fresh Lemon
Market Price

Antipasto

Domestic Cheeses
(Provolone, Cheddar)
Italian Bread Sticks & Fresh Baked Artisan Bread
Sliced Italian Cold Cuts
(Pepperoni, Genoa Salami, Capicola, Sopresseta, Prociutto)
Marinated Mixed Olives, Baby Button Mushrooms, Tomatoes, Roasted Red Bell Peppers, Artichoke Hearts, Eggplant
Marinated Baby Mozzarella
Vinegar & Oil
\$16 Per Person

Waterplace Cheese Displays (Choose One, Market Price)

All Cheese Selections Served With Artisan Breads, Crackers, Chef Inspired Compote & Fresh Fruit

Domestic Cheese

Cheddar, Pepper Jack, Swiss, Provolone

Italian Favorites

Italico, Asiasgo, Creamy Gorgonzola, Pepato, Sharp Provolone

The Locals

A Variety Of Six Different Cheeses Ranging from Vermont, Maine, Rhode Island & Massachusetts

Wisconsin “Winners”

Grand Cru Gruyere Reserve, MezzaLuna Fontina, Vintage Van Gogh, Buttermilk Blue Affinee, Red Spruce Four Year Cheddar

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Waterplace Dessert Station

(Choose 3)

Assorted Brownies & Cookies

Sliced Seasonal Fresh Fruit

Chefs Choice Cheese Cake Lollypops

Mini Cannolis

Mini Chocolate Torte Bites

Mini Carrot Cake Bites

Warm Apple Or Berry Crisp

Mini Crème Brulee

Served with Regular Coffee, Decaf Coffee & Hot Tea

\$10 Per Person

Candy Station

An Array Of Assorted Candy For Your Guests To Enjoy

\$5 Per Person

Passed Appetizers

Bacon Wrapped Scallops

Fresh Sea Scallops Wrapped In Applewood-Smoked Bacon Served With A
Meyer Lemon Remoulade

\$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 & Grilled Chicken Tenders Served With A Spicy Peanut Dipping
Sauce

\$2.50 Per Portion

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Spanokopita

Spinach & Feta Cheese Wrapped In Buttery Phyllo Dough & Served With
Cucumber Yogurt Dipping Sauce
\$2.00 Per Portion

Caprese Spoons

Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction
\$1.50 Per Portion

Chicken Skewers

Mustard Beer Glazed Or Buffalo Chicken Skewers
\$2.50 Per Portion

Miniature Beef Wellington

Beef Tenderloin Wrapped In Puff Pastry With Mushroom Spread, Served
With A Horseradish Dipping Sauce
\$2.50 Per Portion

Ice Cold Shrimp Cocktail

U-15 Shrimp Served With Spicy Cocktail Sauce & Fresh Lemon
\$2.50 Per Piece

Oysters On The Shell

Or

Spiked Oyster Shooters

\$2.00 Per Piece

Tuna Wonton Crisps

Sushi grade Seared Ahi Tuna On A Five Spiced Wonton Crisp With
Edamame Hummus & Spicy Chili Sauce
\$2.00 Per Portion

Crab Cakes

Meyer Lemon Remulade
\$2.50 Per Person

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Stationary Appetizers

Calamari

Traditional Fried Calamari, Hot Pepper Rings, White Wine Roasted Garlic
Butter Sauce
\$3.50 Per Person

Baby Tuscan-style Meatballs in Brodo

With Grilled Crostinis & Shaved Reggiano Cheese
\$3.50 Per Person

Assorted Focaccia Pizzas

Chef Inspired Toppings & Spreads
\$3.50 Per Person

Assorted Seasonal Veggies

French Onion Dip
\$2.50 Per Person

Moroccan Hummus Platter

Creamy Chickpea Spread, Feta Cheese, Red Onion Marmalade, Tatziki, Pita
Crisps, Crackers
\$4.50 Per Person

Whole Puff Pastry Wrapped Wheel of Brie

Red Onion Marmalade, Brown Sugar Baked Walnuts, Port Wine Syrup,
Crackers, Grilled Crostinis, Grapes
\$65

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The Main Course

Greens (Choose One) \$5.00 Per Person

(All Salads Are Available In A Full-Sized Entrée Portion Or Small Salads For Plated Dinners. Please Inquire About Pricing)

Traditional Mixed Greens

Baby Field Greens Tossed In A White Balsamic Vinaigrette, English Cucumber, Grape Tomatoes, Shredded Carrot, Rustic Croutons

Caesar

Freshly Chopped Romaine Lettuce Tossed In A Creamy Classic Dressing, Shaved Reggiano Cheese, Fresh Lemon & Rustic Croutons

Plated Dinner Entrée Selections (Choose 3)

All Entrees Are Served With Fresh Vegetables & Red Bliss Mashed Potatoes Or Herb Roasted Potatoes

Picatta Sole

Fresh Sole Oven Baked With Lemon Caper Vinaigrette, Crispy Prosciutto
Lunch \$16/ Dinner \$20

Baked Stuffed Sole

Rich Crab Stuffed Sole, Lemon Butter Sauce
Lunch \$16/ Dinner \$20

Pan-Seared Salmon

Chipotle Lime Or Herb Butter
Lunch \$16/ Dinner \$20

Cheddar Mushroom Meatloaf

Topped With A Sticky Bourbon Gravy
Dinner \$16

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Hand Cut Grilled Sirloin or Rib Eye Steak
Topped With Truffle Butter Or A Red Wine Demi
10oz \$16/ 14oz \$24

Chicken Picatta
Pan-Seared Chicken Breasts Tossed In A Lemon White Wine Butter Sauce
With Capers & Fresh Herbs
Lunch \$12/ Dinner \$17

Chicken Marsala
Pan-Seared Chicken Breasts Slowly Simmered In A Rich Marsala Wine
Sauce With Wild Mushrooms
Lunch \$12/ Dinner \$17

Sherry Chicken
Pan-Seared Chicken Breast Slowly Simmered In A Rich Sherry Sauce With
Garlic & Pecorino Romano Cheese
Lunch \$12/ Dinner \$17

Grilled Filet Mignon
Grilled To Your Liking, Topped With Truffle Butter
8oz \$26 / 6oz \$20

Pork Chop
Grilled To Your Liking, Caramelized Onion Pancetta Sauce
Dinner \$21

Crispy Chicken Cutlets
Crispy Seasoned Breadcrumbs, Lemon Basil Olive Oil, Shaved Reggiano
Lunch \$12/ Dinner \$17

Miso Glazed Tofu
Roasted Pineapple Vinaigrette, Micro Greens
Lunch \$12/ Dinner \$17

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Buffet Selections

Pasta Selection

(Gluten Friendly Options Available Upon Request)

\$5 per person for Buffet

Plated Lunch \$10 Per Person/Plated Dinner \$14 Per Person

**Live Action Pasta Station \$17 Per Person, Plus \$100 Per 50 People For
Chef Attendant**

**Pasta Cooked To Order: Penne, Cavatappi, Tortellini
Choose 3 Sauces**

**Additional Accompaniments Include: Italian Sausage, Roasted
Tomatoes, Black Olives, Artichoke Hearts, Mushrooms, Roasted Red
Peppers, Asparagus & Fresh Basil**

Additions Grilled Chicken \$2.50 Per Person

Shrimp \$4.50 Per Person

Pink Vodka Sauce

San Marzano Plum Tomato Sauce, Vodka, Pecorino Romano Cheese, Touch
Of Cream

Pomodoro

Fresh Crushed San Marazano Tomatoes, Extra Virgin Olive Oil, Garlic,
Fresh Garden Basil, Shaved Reggiano

Alfredo

Whole Butter, Garlic, Cream, Pecorino Romano Cheese

Basilico

Homemade Basil Pesto With Pine Nuts, Extra Virgin Olive Oil, Pecorino
Romano cheese

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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

Buffet Entrée Selections

Starch & Vegetable Additional \$4.00 Per Person

Crispy Chicken Cutlets (Also Available As Chicken Parmesan)

Crispy Seasoned Breadcrumbs, Lemon Basil Olive Oil, Shaved Reggiano

Picatta Sole

Fresh Sole Oven Baked With Lemon Caper Vinaigrette, Crispy Prosciutto

Baked Stuffed Sole

Rich Crab Stuffed Sole, Lemon Butter Sauce

Pan-Seared Salmon Or Grilled Shrimp Skewer

Chipotle Lime Or Herb Butter

Chicken Picatta

Pan-Seared Chicken Breasts Tossed In A Lemon White Wine Butter Sauce
With Capers and Fresh Herbs

Chicken Marsala

Pan-Seared Chicken Breasts Slowly Simmered In A Rich Marsala Wine
Sauce With Wild Mushrooms

Sherry Chicken

Pan-Seared Chicken Breast Slowly Simmered In A Rich Sherry Sauce With
Garlic & Pecorino Romano Cheese

Carving Station (Price Per Person)

\$100 Chef Attendant Charge

Montreal Steak Seasoned Beef Tenderloin \$14.00

Herb & Garlic Roasted Prime Rib \$12.50

Herb Roasted Turkey Breast \$8.00

Stuffed Pork Tenderloin \$8.00

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Live Action Pasta Station \$17 Per Person

\$100 Chef Attendant Charge

Pasta Cooked To Order: Penne, Cavatappi, Tortellini

Choose 3 Sauces

Additional Accompaniments Include: Italian Sausage, Roasted Tomatoes,
Black Olives, Artichoke Hearts, Mushrooms, Roasted Red Peppers,
Asparagus & Fresh Basil

Additions Grilled Chicken \$2.50 Per Person

Shrimp \$4.50 Per Person

Dessert Selections

All Dessert Selections Are Priced At \$7 Per Person

Decadent Layered Chocolate Cake

Three-Layered Dark Chocolate Cake Smothered With Chocolate Frosting &
Chocolate Ganache

Chef Inspired Cheesecake

Ask About Our Flavor Selections

Ooey Goopy Carrot Cake

Vanilla Ice Cream Sandwiched Between Homemade Carrot Cake, Topped
With Cinnamon Cream Cheese Frosting, Whipped Cream & Candied
Carrots

Chef Inspired Crème Brulee

The Classic Custard Dessert....Ask About Our Flavor Selections

Chef Inspired Tiramisu

Assorted Mini Pastries

**** Other Pastries & Dessert Options
Are Available Upon Request**

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Sandwich Platters

Platters feed 10-15 people

Available In Assorted Wraps Or Artisan Breads

Assorted Vegetarian Platter

Mediterranean Hummus, Feta, Tomatoes, Red Onion, Sprouts
Grilled Vegetable Wraps With Balsamic, Greens
Portabella & Brie, Roasted Garlic Aioli, Red Onion Marmalade, Spinach
Crispy Fried Eggplant, Roasted Red Peppers, Basil Pesto Aioli, Greens
Marinated Tomatoes, Basil, Balsamic, Fresh Mozzarella,

\$8 Per Person

Assorted seafood sandwich platter

Creole Crab Melts With Sliced Tomato, Dill Havarti Cheese
Shrimp BLT With Horseradish Aioli, Applewood Bacon
Sesame Encrusted Ahi Tuna, Hoisin BBQ Sauce, Roasted Red Pepper,
Greens, shredded carrots, Cucumber

\$12 Per Person

Assorted “Waterplace” Sandwich Platter

Smoked Turkey Breast, Brie, Avocado, Bacon, Sprouts, Red Onion, Roasted
Tomato Aioli
Grilled Chicken Caesar, Shaved Reggiano
Crispy Buffalo Chicken, Tomato, Cheddar Cheese, Lettuce
Carne Asada Steak, Black Bean Hummus, Corn, Salsa, Lettuce, Tomato
Granny Smith Apple Garden Basil Chicken Salad

\$10 Per Person

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Brunch Option:

Scrambled Eggs
French Toast Or Pancakes
Berry Sauces & Powdered Sugar
Red Bliss and Sweet Potato Home Fries
Bacon & Sausage
Chef Inspired Salad
Chicken
Pasta With Sauce
Artisan Bread
Mini Pastries & Danishes
Juice, Coffee, Tea Included
\$25.95

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

Generic Menu Options

\$25 Per Person Plated Dinner

Salad

Choice Of Mixed Greens Or Caesar Salad

Entrée

All Served With Mashed Potatoes & Vegetables

4oz Pan Seared Salmon

Chicken Picatta

10oz Hand Cut Sirloin

Miso Glazed Tofu

\$35 Per Person Plated Dinner

Choose One From Each Category

Salad

Choice Of Mixed Greens Or Caesar Salad

Entrée

All Served With Mashed Potatoes & Vegetable

Fish

4oz Pan Seared Salmon

Baked Stuffed Sole

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Poultry

Chicken Picatta
Chicken Marsala

Meat

10oz Hand Cut Sirloin
10oz Hand Cut Rib Eye

Vegetarian

Miso Glazed Tofu
Tofu Napoleon

Dessert

Chocolate Cake
Carrot Cake
Crème Brulee

\$35 Per Person Buffet

Salad

Choice Of Mixed Greens Or Caesar Salad

Entrée

Mashed Potatoes & Vegetable
Chicken Marsala
Meat Balls In Brodo
Fresh Foccacia

Dessert

Mini Pick Up Pastries
Coffee & Tea

\$45 Per Person Buffet

Passed Appetizers

Choose 3

Salad

Choice Of Mixed Greens Or Caesar Salad

Entrée

Mashed Potatoes & Vegetable
Chicken Marsala
Meat Balls In Brodo
Fresh Foccacia

Dessert

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Mini Pick Up Pastries
Coffee & Tea

\$60 Per Person Buffet With Carving Station

Passed Appetizers

Choose 3

Buffet

Mixed Greens Salad
Mashed Potatoes & Vegetable
Chicken Marsala
Fresh Baked Foccacia Bread

Carving Station

Roasted Beef Tenderloin, Mushroom Demi, Horseradish Sour Cream

Dessert Station

Pick Up Pastries
Coffee & Tea

\$25 Per Person Cocktail Event

Display Table

Classic: With Chicken & Calamari

Passed Appetizers

Shrimp Cocktail
Scallops Wrapped In Bacon
Spanikopita

Pasta

Cavatappi Pink Vodka

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Menu Selection

Please submit your menu selections to our catering department at least two months prior to the function or menu selections may be limited. Unused Food and Beverage supplied by the Restaurant may not be removed from the function space.

Prices

All reservations are tentative until the authorized party signs the contract and remits the required deposit. Deposit amounts are subject to a cancellation fee.

Guarantee On Number of Guests to be Served

A final guarantee of the number of persons attending is required 14 business days prior to the function along with final seating/ floor plans. Reductions in the count will not be accepted after this time.

Payment

Payment of balance due bill is required to be paid in full 7 business days before the event. A credit card number will also be required for any incidental charges.

Service Charge and Taxes

A taxable service charge of 20% will be added to all food and beverage items. All prices quoted are subject to Rhode Island state sales tax, currently 7% and a 1% local food & beverage tax.

Decorations, Displays and Entertainment

All displays and decorations are subject to approval by an authorized restaurant representative. Nothing can be attached to Waterplace property unless an authorized representative of the restaurant gives prior permission.

Food & Beverage

The Division of Commercial Licensing and Regulation is responsible for regulating and monitoring the manufacturing, importing, exporting, storing, selling and transporting of alcoholic beverages. The Rhode Island State Liquor Control Board regulates the sale and service of alcoholic beverages. Waterplace Restaurant strictly enforces these regulations. Alcoholic beverages are not allowed to be brought in from outside sources. We reserve the right to limit and control the amount of alcoholic beverages consumed by restaurant guests. Not serve more than two (2) drinks at a time; not serve alcoholic beverages for more than a five (5) hour period per event. Any food items brought in or produced from an outside source are subject to a service

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fee as determined by Waterplace Restaurant. Our Department of Health License does not presume any responsibility or liability on food that is produced from outside sources.

Special Dietary Requirements

Our chef will work with you to accommodate special dietary requirements. These requirements should be noted prior to the event.

Law

Rhode Island will not permit any service of alcoholic beverages after 1:00 am. City law prohibits amplified outdoor entertainment. Patrons must clear all public function

rooms, lounges, etc. by 1:20 am. Waterplace Restaurant reserves the right to limit and control the amount of alcoholic beverages consumed by guests.

Security

Waterplace Restaurant employees in-house security if needed. Waterplace Restaurant cannot assume responsibility for articles left unattended.

Valet

Available at \$3.00 a car per event. Subject to \$10.00 a car on a Waterfire Night.

Waterfire Night

Parties booked may be subject to Waterfire dates.

Weather

In the event of inclement weather, a decision regarding the relocation of outdoor events will be made in consultation with the client at least 24 hours prior to the function's start time.

NOTES:

All alcoholic beverages are sold for consumption on premises. Beverages may not be brought into public areas. Additionally, any alcoholic beverage sold by Waterplace Restaurant must be consumed on property, and may not be removed from the premises. All beverages consumed on property are to be dispensed by Waterplace Restaurant. Waterplace Restaurant has the right to refuse alcoholic beverage service to anyone who is unable to produce proper identification or to any person who appears to be intoxicated.

In compliance with The Department of Public Health, restaurants are required to provide you with the following statement: "The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly-susceptible

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individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.”

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