

Waterside Grand Menu

Buffet Selection

\$55.00 Per Person
(Package 1 - Choose 3)

Pasta Selection

Penne Tortellini Orecchiette Mezze Rigatoni Cavatelli Gemelli

Pasta Sauce Selection

Marinara Vodka Alfredo Garlic & Oil Garlic Scampi Creamy Carbonara Fra Diavolo Arrabiata

Chicken Selection

Chicken Madeira Chicken Cacciatore Chicken Parmesan Stuffed Chicken w/ Prosciutto & Fontina
Garlic Butter Chicken Oaxaca Lime Chicken Honey Jerk Chicken Chicken Piccata
Chicken Francese Latin Braised Chicken Chicken Marsala Herb Chicken w/ Garlic Cream Sauce

Vegetarian Selection

Eggplant Parmesan Eggplant Rollatini

Vegetable Selection

(Choose 1)

Roasted Root Vegetable Roasted Acorn Squash Broccoli Garlic & Oil
Charred Harissa Cabbage Grilled Eggplant
Coconut Curry Vegetable Vegetable Medley Spaghetti Squash & Mushroom Roasted Corn

Starch Selection

(Choose 1)

Herb Roasted Potato Red Bliss Potato Spanish Rice
Yukon Gold Mash Potato French Lyonnaise Potato Stir-Fried Rice

Included: Rolls, House Salad, Soda, Coffee & Tea

* Tip & Tax NOT INCLUDED *

20% Tip Added to Every Party

Buffet Selection

\$65.00 Per Person
(Package 2 - Choose 4)

Pasta Selection

Penne Tortellini Orecchiette Mezze Rigatoni Cavatelli Gemelli

Pasta Sauce Selection

Marinara Vodka Alfredo Garlic & Oil Garlic Scampi Creamy Carbonara Fra Diavolo Arrabiata

Chicken Selection

Chicken Madeira Chicken Cacciatore Chicken Parmesan Stuffed Chicken w/ Prosciutto & Fontina
Garlic Butter Chicken Oaxaca Lime Chicken Honey Jerk Chicken Chicken Piccata
Chicken Francese Latin Braised Chicken Chicken Marsala Herb Chicken w/ Garlic Cream Sauce

Pork Selection

Herb Spiced Roasted Pork Loin Pork Ribs (any style) Garlic Roasted Pork Tenderloin
Italian Sausage & Peppers Garlic Pernil Hunters Pork Stew

Vegetarian Selection

Eggplant Parmesan Eggplant Rollatini

Vegetable Selection

(Choose 1)

Roasted Root Vegetable Roasted Acorn Squash Broccoli Garlic & Oil
Charred Harissa Cabbage Grilled Eggplant
Coconut Curry Vegetable Vegetable Medley Spaghetti Squash & Mushroom Roasted Corn

Starch Selection

(Choose 1)

Herb Roasted Potato

Red Bliss Potato

Spanish Rice

Yukon Gold Mash Potato

French Lyonnaise Potato

Stir-Fried Rice

Included: Rolls, House Salad, Soda, Coffee & Tea

Bruschetta for the Table

* Tip & Tax NOT INCLUDED *

20% Tip Added to Every Party

Buffet Selection

\$75.00 Per Person
(Package 3 - Choose 4)

Pasta Selection

Penne

Tortellini

Orecchiette

Mezze Rigatoni

Cavatelli

Gemelli

Pasta Sauce Selection

Marinara

Vodka

Alfredo

Garlic & Oil

Garlic Scampi

Creamy Carbonara

Fra Diavolo

Arrabiata

Chicken Selection

Chicken Madeira

Chicken Cacciatore

Chicken Parmesan

Stuffed Chicken w/ Prosciutto & Fontina

Garlic Butter Chicken

Oaxaca Lime Chicken

Honey Jerk Chicken

Chicken Piccata

Chicken Francese

Latin Braised Chicken

Chicken Marsala

Herb Chicken w/ Garlic Cream Sauce

Pork Selection

Herb Spiced Roasted Pork Loin

Pork Ribs (any style)

Garlic Roasted Pork Tenderloin

Italian Sausage & Peppers

Garlic Pernil

Hunters Pork Stew

Vegetarian Selection

Eggplant Parmesan

Eggplant Rollatini

Vegetable Selection

(Choose 1)

Roasted Root Vegetable

Roasted Acorn Squash

Broccoli Garlic & Oil

Charred Harissa Cabbage

Grilled Eggplant

Coconut Curry Vegetable

Vegetable Medley

Spaghetti Squash & Mushroom

Roasted Corn

Starch Selection

(Choose 1)

Herb Roasted Potato

Red Bliss Potato

Spanish Rice

Yukon Gold Mash Potato

French Lyonnaise Potato

Stir-Fried Rice

Included: Rolls, House Salad, Coffee & Tea

Bruschetta for the Table

Either Cookie Tray, Mini Pastry or Slice of Cake (Per Table)

* Tip & Tax NOT INCLUDED *

20% Tip Added to Every Party

Buffet Selection

\$90.00 Per Person

(Package 4 - Choose 4)

Family Style Appetizer

(Choose 1 – Per Table)

Baked Clams

Fried Calamari

Wings (Buffalo, BBQ or Plain

Coconut Shrimp

Mozzarella en Carrozza

Pasta Selection

Penne

Tortellini

Orecchiette

Mezze Rigatoni

Cavatelli

Gemelli

Pasta Sauce Selection

Marinara

Vodka

Alfredo

Garlic & Oil

Garlic Scampi

Creamy Carbonara

Fra Diavolo

Arrabiata

Chicken Selection

Chicken Madeira

Chicken Cacciatore

Chicken Parmesan

Stuffed Chicken w/ Prosciutto & Fontina

Garlic Butter Chicken

Oaxaca Lime Chicken

Honey Jerk Chicken

Chicken Piccata

Chicken Francese

Latin Braised Chicken

Chicken Marsala

Herb Chicken w/ Garlic Cream Sauce

Pork Selection

Herb Spiced Roasted Pork Loin

Pork Ribs (any style)

Garlic Roasted Pork Tenderloin

Italian Sausage & Peppers

Garlic Pernil

Hunters Pork Stew

Meat

Braised Short Rib

* Flank Steak (MKT)

Peppercorn Crusted Sirloin

Pepper Steak

Beef Scallopine

Seafood

Red Snapper

Cod

Jumbo Shrimp

Salmon

Bass

* Lobster Tails (MKT)

Grouper

Flounder

Basa

Frutti di Mare

Zuppa di Mussels

Zuppa di Clams

Vegetarian Selection

(Choose 1)

Eggplant Parmesan

Eggplant Rollatini

Vegetable Selection

(Choose 1)

Roasted Root Vegetable

Roasted Acorn Squash

Broccoli Garlic & Oil

Charred Harissa Cabbage

Grilled Eggplant

Coconut Curry Vegetable

Vegetable Medley

Spaghetti Squash & Mushroom

Roasted Corn

Starch Selection

(Choose 1)

Herb Roasted Potato

Red Bliss Potato

Spanish Rice

Yukon Gold Mash Potato

French Lyonnaise Potato

Stir-Fried Rice

Included: Rolls, House Salad, Soda, Coffee & Tea

Bruschetta for the Table

Either Cookie Tray, Mini Pastry or Slice of Cake (Per Table)

* Tip & Tax NOT INCLUDED *

20% Tip Added to Every Party

Buffet Enhancements

\$10.00 Additional Per Person

Meat

Braised Short Rib

* Flank Steak (MKT)

Peppercorn Crusted Sirloin

Pepper Steak

Beef Scallopine

Seafood

Red Snapper

Cod

Jumbo Shrimp

Salmon

Bass

* Lobster Tails (MKT)

Grouper

Flounder

Basa

Frutti di Mare

Zuppa di Mussels

Zuppa di Clams

Brunch Buffett

\$60.00 Per Person

(Choose 2) from Buffet Selection

(Choose 1) Vegetable from Buffet Selection

Included: Bacon, Sausage, Scrambled Eggs, Pancakes, Home Fries, Toast or Bagels

Add Omelet Station \$9.00 Per Person

* Mimosas Included *

Liquor

Beer, Wine, Sangria \$20.00 Per Person

Mimosa, Bellini Bloody Mary Package \$13.00 Per Person

Open Bar: \$25.00 Per Person

(NOT INCLUDED: Grey Goose, Macallan, Glenlivet,
Glenfiddich, Patron, Casamigos, Don Julio, Johnnie Walker Black)

Open Bar Premium: \$35.00 Per Person

(INCLUDED: Grey Goose, Macallan, Glenlivet,
Glenfiddich, Patron, Casamigos, Don Julio, Johnnie Walker Black)

Add Shots to Either Open Bar Package \$5.00 Per Person

Beer: \$10.00 Wine: \$10.00 Sangria: \$12.00 (Outside of packages, Additional Per Person)

Champagne Toast \$3.00 Per Person Add Frozen Drinks to Any Package \$5.00 Per Person

Plated Selection

\$125.00 Per Person

Salads

(Choose 1)

Caesar Salad – Romaine Lettuce, Shaved Parmesan, Croutons

Baby Spinach – Smoked Bacon, Tomato, Pecans, Cucumbers, Fennel w/ Blackberry Vinaigrette

Park Salad – Mesclun Greens, Cranberries, Goat Cheese w/ Sherry Vinaigrette

Baby Arugula Salad – Shaved Fennel, Pomegranate Seeds, Baby Beets, Shaved Parmesan w/ Champagne Vinaigrette

Pasta

(Choose 1)

Mezze Rigatoni – Roasted Eggplant, Tomato Sauce, Fresh Mozzarella & Basil

Penne Alla Vodka

Tortellini – Wild Mushroom, Spinach w/ Parmesan Cream

Gemelli – Filetto di Pomodoro & Shaved Parmesan

Entree

(Choose 3)

All Entrees include a Starch and a Vegetable (Chef's Choice)

Beef

Filet Mignon

Peppercorn Crusted

Grilled Hanger Steak

Braised Short Rib

Sirloin

Lamb Chop

Poultry/Pork

Stuffed Chicken

Chicken Francese

Chicken Marsala

Chicken Scallopini

Chicken Piccata

Pork Loin

Seafood

Citrus Grouper

Tuscan Grilled Bronzino

Lime Chilean Bass

Miso Salmon

Garlic Lemon Sole

Macadamia Crusted Mahi Mahi

* Buttered Lobster Tail (MKT)

Starter/ Salad Enhancements

\$10.00 Additional Per Person

Grilled Vegetable Napoleon – Fresh Mozzarella & Basil

Eggplant Rollatini – Tomato Puree, Panzanella Salad w/ Red Wine Vinaigrette

Grilled Shrimp – Asparagus, Risotto Cake w/ Citrus Vinaigrette

Pan Seared Lump Crab Cake – Apple Slaw & Remoulade

Spinach & Ricotta Cannelloni – Garlic Cream & Roasted Tomato

Roasted Asparagus – Wild Mushroom & Baby Greens

Tomato Burrata – Shaved Fennel, Baby Arugula, Crostini w/ Balsamic Vinaigrette

Roasted Beet & Goat Cheese Napoleon Salad – Frisee, Lardons of Bacon w/ Sherry Vinaigrette

Poached Pear Salad – Mixed Greens, Blue Cheese Mousse w/ Pomegranate Vinaigrette

Pasta Enhancements

\$8.00 Additional Per Person

Orecchiette – Broccoli Rabe, Spicy Italian Sausage w/ Garlic Broth

Mezze Penne – Classic Bolognese, Whipped Ricotta

Cavatelli – Braised Short Rib Bolognese, Whipped Ricotta

Kids Menu

12 & Under \$20.00 Per Person

Chicken Finger & French Fries

Kids Pizza

Mozzarella Sticks & French Fries

Kids Burger & French Fries

Kids Pasta with Butter, Marinara or Vodka

Teens Buffet

\$50.00 Per Person

Action Stations

Carving Stations

\$10.00 Additional Per Person

Maple Glazed Virginia Ham Salt Crusted Wild Salmon * Domestic Lamb Chop (MKT) * Roasted Suckling Pig (MKT)

Herb Smoked Turkey Breast Marinated Flank Steak * Roasted Leg of Lamb (MKT)

Roasted Pork Loin Pepper Corn Crusted Shell Steak * Seared Filet Mignon (MKT) * Tomahawk (MKT)

Taco Station

\$10.00 Additional Per Person

Fajita Beef, Pulled Pork, Hard Taco Shells, Pico De Gallo, Cheddar Cheese, Queso Fresco, Street Corn

Slider Station

\$7.00 Additional Per Person

(Served with Hawaiian Rolls)

Certified Angus Beef Sliders

BBQ Pulled Pork Sliders

Sausage & Peppers Sliders

Cheesesteak Sliders

Lobster Sliders

Pasta Station

\$9.00 Additional Per Person

Choice of two Pastas:

Vodka Sauce

Alfredo Sauce

Marinara Sauce

(Served with Parmesan Cheese & Cooked a la minute)

Paella Station

\$15.00 Additional Per Person

Saffron Rice, Chorizo, Chicken, Shrimp, Mussels & Clams - Cooked a la minute

Churrascaria Station

\$10.00 Additional Per Person

Marinated Sirloin Chicken Linguica Maduros Chimichurri Garlic Aioli

Dim Sum Station

\$12.00 Additional Per Person

Assorted Steamed or Fried
Shumai Vegetarian Chicken Shrimp Dumplings

Passed Hors D'oeuvres

One hour Hand Out Party

\$42.00 Per Person
(Choose 6)

Cauliflower Bites Chicken Satay Pretzel Sticks Kielbasa Perogies Wild Mushroom Arancini

Pigs in a Blanket Spanakopita Coconut Shrimp Quesadilla Fried Ravioli

Honey Whipped Goat Cheese & Fig Jam Mozzarella Sticks Potato Croquette Mini Fireballs

Deviled Eggs Bruschetta Stuffed Mushrooms Baked Clams Oreganata Beef Satay Mini Arancini

Shrimp Skewers Calamari Potstickers Macadamia Encrusted Brie Beef Sliders

Boneless Wings Pork Sliders Mini Grilled Cheese Mozzarella en Carrozza

Passed Hors D'oeuvres Enhancements (Individually)

\$10.00 Per Person * Per Choice *

Baby Lamb Chops

Mini Lobster Rolls

Herb Crusted Beef Crostini

Crab Cakes

Pistachio & Togarashi Crusted Tuna

Mini Chicken Pot Pie

Passed Hors D'oeuvres Enhancements (Individually)

\$5.00 Per Person * Per Choice *

Antipasto Bites Reuben Pickle Bites Pizza Candy Bacon Skewer Bacon Wrapped Asparagus

Mini Shrimp Cocktail Bacon Fontina Meatballs Cheese Steak Eggrolls Buffalo Chicken Eggrolls

**** Add Hand out to Buffet or Plated ****

(Enhancements Not Included)

\$18.00 Per Person
(Choose 3)

Displays

Pizza Station

\$8.00 Per Person

Choice of three Pizzas from Pizza Menu

Guacamole Bar

\$6.00 Per Person

Fresh Tortilla Chips with House-made Guacamole

Antipasto Station

\$12.00 Per Person

Assortment of Fresh Fruits, Meats, Cheeses & Accompaniments

Raw Bar

(MKT) Per Person

Shrimp Cocktail, Oysters, Clams, Jonah Crab Claws, Frutti di Mare Salad

Ceviche Station

(MKT) Per Person

Shrimp Ceviche with Yuzu Mango, Thai Chili Tuna Tartare Kiwi, Garlic Jicama Salmon Ceviche

Avocado, Cucumber & Orange, Served with Plantain Chips

Soup Station

\$5.00 Per Person

Hummus Station

\$6.00 Per Person

Fruit Display

(MKT) Per Person

Assortment of Exotic Fruits

Party Extras

Linen \$50.00

(Black or White table cloths only and napkins multiple colors)

Valet \$150.00

Maître d' \$125.00

Bartender \$75.00 Each

Bouncer (If Needed) (Ex: Sweet Sixteen) \$35.00 = (Per Bouncer Per Hour)

All Party Packages

Friday Night 75 People Guarantee

Saturday Afternoon 75 People Guarantee

Saturday Night 100 People Guarantee

Sunday Afternoon 60 People Guarantee

Sunday After 4:00 pm 75 People Guarantee

Please inform us of any food allergies.
Consumers that consume raw or undercooked meats, poultry, seafood, shellfish or eggs,
may increase your risk of foodborne illness.