



# *Waterford*

*banquet & conference center*

## *Wedding and Reception Plated Dinner*

*Creating memorable events with an everlasting impression.*

---

---

Waterford creates the perfect setting for a memorable occasion. Over the years we have hosted extraordinary indoor and outdoor weddings. Our wedding specialists and chefs will make your large or intimate events unforgettable. We create the experience you are looking for.

---

**Our wedding plated package include:**

- Plated Dinner
- Choice of 1 appetizer, served butler style.
- Ivory Table Cloth
- Choice of Color Napkin
- Table Centerpieces Accessories: Vase, Marbles, Votive Candles on Mirrors, Tea Candles.
- Stage Risers
- Dance Floor
- Coffee Service, Tea, Soft drinks
- Self Parking
- Onsite Event Coordinator
- Private Bridal and Groom Changing Room
- King Suite for the bride and groom at the Clarion Inn Hotel for 1 night.

***\*Note:***

***\* Outdoor weddings have separate pricing and rentals. Please speak with our Sales Representative.***

***\* Please add alcohol packages to per plate charge.***

*Plated Dinner*

The following items may be served as a **Five Course Meal**  
Choice of one appetizer, soup or salad, with artisan rolls and whipped butter.

Choice of entree served with a starch and vegetable side.

Choice of one dessert.

## *Entrees*

*Poultry Entrees :*

<b>CHICKEN MARSALA</b>	<b>\$56</b>
Chicken breast with sliced mushrooms and a marsala wine sauce	
<b>CHICKEN VESUVIO (GF) (DF)</b>	<b>\$56</b>
Bone in chicken, fire roasted peppers and peas with a garlic oregano sauce	
<b>GREEK CHICKEN (GF)</b>	<b>\$56</b>
Grilled chicken breast, kalamata olives, capers, red onions, pepperoncini and feta cheese with a lemon oregano sauce	
<b>LEMON HERB CHICKEN (GF) (DF)</b>	<b>\$56</b>
Grilled chicken breast with a lemon white wine herb sauce	
<b>CHICKEN PICCATA</b>	<b>\$56</b>
Seared chicken breast with a lemon caper cream sauce	
<b>CHICKEN IN BASIL CREAM</b>	<b>\$56</b>
Breaded chicken with diced tomatoes in a cream sauce topped with basil	

*Beef Entrees :*

<b>BRAISED SHORT RIBS (GF) (GF)</b>	<b>\$70</b>
Braised short ribs with Chic Chef reduction	
<b>FILET MIGNON (GF) (DF)</b>	<b>\$105 (MAY CHANGE BASED ON MARKET PRICE)</b>
Pan seared filet served with a red wine demi diablo reduction (medium, medium rare)	

*Seafood Entree:*

**GRILLED SALMON (GF)** **\$69**

Fresh seared salmon with choice of blackened lime seasoning, lemon garlic cream sauce or whisky blackberry sauce

**PARMESAN PESTO TILAPIA**

With homemade pesto and sun dried tomatoes **\$69**

*Vegetarian Entrees :*

**CREAMY VEGETABLE RIGATONI** **\$54**

Rigatoni pasta with a creamy sauce and roasted vegetables, topped with parmesan cheese

**THREE CHEESE RAVIOLI** **\$54**

Vodka cream sauce, topped with shaved parmesan cheese

**STUFFED PEPPERS** **\$54**

Bell pepper stuffed with a tri color quinoa, ricotta and shredded mozzarella cheese over a roasted pepper sauce

**VEGETABLE LASAGNA** **\$54**

Fresh spinach, mushrooms, tomatoes, ricotta, and parmesan cheese with a hearty tomato sauce

*For Kids : Children's Meal (ages 3 to 10)*

**CHICKEN FINGERS (6 PIECES)** **\$39**

With barbeque sauce, choice of potato wedges, mac and cheese, buttered carrots, or fruit cup

# *Bar Packages*

Bar Set Up Fee - \$300  
(Only Offered to Min 200 Guests)

***Beer & Wine Selection*** - \$19.95 Per Person For 4hrs

***Deluxe Bar Selection*** - \$29.95 Per Person For 4hrs

Dewars White Label, Jack Daniels, Jim Beam  
Tanqueray Gin, Titos, Jose Cuervo  
House Amaretto, Bacardi Rum  
Plus Waterford's House Red & White Wines / Imported & Domestic Beers

***Premium Bar Selection*** - \$35.95 Per Person For 4 hrs

Johnny Walker Black Label, Grey Goose Vodka, Patron Tequila  
Captain Morgan Rum, Chivas Regal, Disaronno Amaretto  
Bombay Sapphire Gin  
Plus Waterford's House Red & White Wines / Imported & Domestic Beer / Soft  
Drinks

***Ultra Premium Bar Selection*** - \$39.95 Per Person For 4hrs

Glenlivet  
Hennessy  
Ciroc  
Plus Waterford's House Red & White Wines / Imported & Domestic Beer / Soft  
Drinks

# *Appetizers*

## **BEEF EMPANADAS**

With a roasted red pepper aioli

## **CAPRESE SKEWERS**

With grape tomatoes, fresh basil and mozzarella pearls

## **CHICKEN TIKKA**

Spicy marinated morsels of chicken served with mint sauce

## **INDIAN CHICKEN LOLLIPOPS**

With ginger garlic chili sauce

## **LAMB SEEKH KEBAB**

Minced lamb spit roasted in a tandoor oven served with mint sauce

## **MARINATED CHICKEN SKEWERS**

Marinated chicken strips with garlic ginger chili sauce or peanut sauce

## **SAMOSAS (V) (VG)**

Choice of vegetarian, chicken or lamb with mint chutney and tamarind sauce

## **SPANAKOPITA (VG)**

Lightly toasted phyllo dough filled with spinach and feta cheese

## **SWEDISH MEATBALLS**

Beef meatballs with a light cream sauce

**TOMATO BRUSCHETTA**

Crispy crostini topped with tomato, basil, parmesan cheese and drizzled balsamic

**VEGETABLE EGG ROLL**

Served with sweet chili sauce

**MINI VEGETARIAN QUESADILLAS (VG)**

Filled with spinach, onions, peppers and mexican cheese blend in a mini tortilla served with house salsa and sour cream on the side

**CRISPY ARANCINI (VG)**

Creamy saffron risotto stuffed with cheese and breaded, served with house made marinara

**FRIED ZUCCHINI**

Coated in a parmesan bread crumb and served with ranch dressing

# *Soups*

(Choice of soup or salad)

- CREAM OF CHICKEN WITH RICE SOUP
- MINISTRONE WITH PARMESAN SOUP
- BUTTERNUT SQUASH SOUP (V)
- TOMATO BASIL SOUP (V)
- CHICKEN NOODLE SOUP
- BAKED POTATO WITH CHEDDAR CHEESE AND BACON SOUP
- CREAM OF MUSHROOM SOUP (V)
- HEARTY COUNTRY VEGETABLE (V)

# *Salads*

## **APPLE ARUGULA SPINACH SALAD (V) (GF)**

Thin slices of granny smith apples folded into baby spinach and arugula. Topped with radish, red onion, cucumber, cherry tomatoes, goat cheese, and apple vinaigrette

## **CAPRESE SALAD (GF) (VG)**

Buffalo mozzarella layered with sliced tomatoes, arugula, olive oil and fresh basil topped with a balsamic glaze

## **CLASSIC CAESAR (V)**

Romaine hearts, parmesan cheese, and house made garlic croutons with caesar dressing

## **GARDEN SALAD (GF) (V)**

Mixed greens, cucumbers, cherry tomatoes, radish, and red onions with a choice of dressing

## **GREEK SALAD (GF) (V)**

Cucumbers, cherry tomatoes, red onions, radish, kalamata olives, and feta cheese with a greek vinaigrette



# *Sides*

(Choice of 1 vegetable & 1 starch side)

\*Some seasonal vegetables upon request

## **ROASTED BRUSSEL SPROUTS**

With caramelized onions, shaved parmesan cheese topped with a balsamic glaze

## **ROASTED SEASONAL VEGETABLES**

Roasted in salt, pepper and butter

## **SAUTEED GREEN BEANS**

Seasoned with garlic, butter, salt and pepper

## **STEAMED BROCCOLINI**

Fresh, blanched and seasoned with butter, salt and pepper

## **GARLIC MASHED POTATOES (GF) (V)**

Whipped potatoes with butter, garlic, and salt and pepper

## **RICE PILAF (GF, V, DF, VG)**

Choice of Saffron or Jasmine

## **ROSEMARY ROASTED POTATOES (GF, DF, V, VG)**

Red potatoes roasted with olive oil, garlic powder, black pepper and rosemary

# *Dessert*

## **ICE CREAM FLAVORS:**

- **VANILLA**
- **STRAWBERRY**
- **BUTTER PECAN**
- **CHOCOLATE CHIP**
- **MINT CHOCOLATE**

# Upgrades

## *Appetizers:*

### **LAMB CHOP LOLLIPOPS (GF)**

Marinated New Zealand lamb brined, seasoned with house spices and served with a light mint aioli

### **SLICED TENDERLOIN CROSTINI**

Served with herb goat cheese on a house made crostini topped with pickled onion and red wine blackberry reduction

### **MINI CRAB CAKES**

Lump crab meat with toasted panko and a lemon basil aioli

### **GRILLED SRIRACHA SHRIMP (GF)**

Marinated with a honey garlic sriracha glaze

### **SHRIMP COCKTAIL (DF) (GF)**

Jumbo shrimp served cold with cocktail sauce and fresh lemons

## *Desserts:*

### **CHOCOLATE FOUNTAIN WITH ACCOMPANIMENTS**

Served with skewers of strawberries, bananas, marshmallows, pretzels, twizzles, assorted cookies and biscotti

### **ICE CREAM SUNDAE STATION**

Three flavors of ice cream or sorbet with chocolate and caramel sauces, rainbow sprinkles, whipped cream, oreo crumbles, butterfinger crumbles, fresh berries, crushed peanuts, and cherries

### **MINI WAFFLE DESSERT STATION**

Choice of plain, whole wheat, blueberry waffles with whipped cream, Nutella, vanilla, orange, maple syrup, plain maple syrup, mini milk chocolate and white chocolate chips, fresh berries, sliced bananas and almond slices

### **S'MORES STATION**

Including original marshmallows, graham crackers and Hershey's chocolate bar

# *Late Night Bites*

## **BBQ BURGERS**

Angus beef burger topped with barbeque sauce, crispy onion strings, smoked cheddar, and bacon on a brioche bun

## **BEEF TENDERLOIN SLIDERS**

Beef tenderloin topped with caramelized onion, arugula, and horseradish cream on a brioche bun

## **BRISKET SLIDERS**

Slow smoked Brisket topped with homemade barbecue sauce, crispy onions on a Hawaiian roll

## **BUFFALO CHICKEN SLIDERS**

Breaded chicken on a brioche bun with lettuce and blue cheese dressing

## **CAPRESE SLIDERS (V)**

Fresh mozzarella, tomatoes and basil with balsamic glaze and a pesto aioli sauce on a brioche bun

## **MINI MAC**

Angus beef burger on a brioche bun with lettuce, red onion, american cheese, pickle topped with house sauce

## **CRAB CAKE SLIDERS**

Lump crabmeat with toasted panko and a basil aioli on a brioche bun

## **CUBAN SLIDERS**

Sliced ham, pulled pork, swiss cheese, dill pickles and mustard on a hawaiian roll

## **MEATBALL SLIDERS**

Meatballs in our house marinara topped with provolone and parmesan cheese on a brioche bun

## **PULLED PORK SLIDERS**

Pulled pork topped with homemade barbecue sauce, crispy onions, pickle, and cabbage on a hawaiian roll