



# *Waterford*

*banquet & conference center*

## *Corporate and Social Events*

*Creating memorable events with an everlasting impression.*

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# Corporate

*All meals come with fresh coffee and tea.*

## *Breakfast Meals:*

### **THE CONTINENTAL \$27**

Assorted muffins, bagels, danish, butter, jelly, plain cream cheese, fresh fruit salad

### **RISE AND SHINE \$29**

Individual Greek yogurt, fresh fruit kabob, sliced avocado, hard boiled eggs, salt and pepper packets

### **CREATE YOUR OWN YOGURT PARFAIT \$19**

Greek vanilla yogurt, granola, fresh strawberries, fresh blueberries, grated coconut, crushed pecans, and honey

### **OATMEAL BAR \$19**

Steel cut oatmeal, dried cranberries, raisins, blueberries, peanut butter, brown sugar, walnuts, honey, cinnamon

## *Hot options:*

### **GOOD MORNING SUNSHINE \$35**

Fresh scrambled eggs, oven roasted breakfast potatoes, pork breakfast sausage links or patties, assorted mini muffins, assorted cut fruit

### **THE FRESH START SCRAMBLE \$38**

Fresh eggs scrambled and sauteed with (your choice of three): ham, broccoli, onions, peppers, mushrooms, sauteed spinach, cheddar cheese, feta cheese or swiss cheese served with roasted rosemary breakfast potatoes, assorted mini muffins, assorted cut fruit

# A La Carte Breakfast

## **Beverages:** per gallon and per bottle/can

Coffee- per gallon	\$55
Indian Chai Tea-per gallon	\$75
Bottle Water- per bottle	\$3.00
Assorted Soda Cans- per can	\$3.00
Assorted Bottle Juice- per bottle	\$3.25
Assorted Sport Drinks- per bottle	\$3.50
Assorted Energy Drinks- per bottle	\$6.00

## **Chilled:** Minimum of (35) guests - Price per person

Fresh Fruit Kabob	\$4.50
Individual Greek Yogurt	\$5.00
Fresh Fruit Salad	\$6.00
Fresh Sliced Fruit	\$6.00
Fresh Fruit Salad	\$6.00

## **Baked Fresh:** Minimum of (1) dozen for items below - Price per dozen

Assorted Mini Bagels	\$40
Assorted Large Bagels	\$45
Assorted Donuts	\$40
Assorted Danish	\$45
Assorted Scones	\$50
Mini Muffins	\$40
Over Sized Muffins	\$45
Mini Plain Croissants	\$40
Plain Large Croissants	\$45
Almond Large Croissants	\$55
Chocolate Large Croissants	\$55
Iced Cinnamon Rolls	\$50
Mini Pecan Rolls	\$50

# Lunch Sandwiches

*Minimum of 50 guests and 10 sandwiches per type.*

*Sides must be the same for all Box Lunches.*

## **BOX LUNCH:**

Includes individually wrapped utensils and napkin 'meal kit', condiment packets in a craft paper box.

## **SANDWICH SELECTIONS:**

All sandwiches come with a choice of 2 side selections.

Sliced turkey, Provolone cheese, sliced tomatoes, lettuce on a fresh sandwich roll	<b>\$28</b>
Chicken breast, colby jack cheese, bacon strips, tomatoes, lettuce on a fresh sandwich roll	<b>\$30</b>
Honey ham, Swiss Cheese, sliced tomatoes, lettuce on a fresh sandwich roll	<b>\$30</b>
Chicken salad, Cheddar on 12 Grain	<b>\$30</b>
Sliced roast beef, Cheddar cheese, sweet onion jam, lettuce on a fresh sandwich roll	<b>\$32</b>
Caprese sandwich, fresh mozzarella, basil, tomatoes, balsamic drizzle on tomato focaccia	<b>\$28</b>

## **SIDE SELECTIONS:**

Fresh Fruit Salad

Chocolate Brownie

Chocolate Chip Cookie

Rice Krispie Treat

Individual Potato Chips

Individual bag of Popcorn

1 piece of whole fruit (Banana or Apple)

# Buffet Lunches

*Served with salad, dressing, bread rolls, 1 vegetable side, 1 starch side and cookie.*

## Entree Options

*Poultry Entrees: \$49*

**CHICKEN BREAST PARMIGIANA** - *Grilled or breaded*

**CHICKEN VESUVIO**

**CHICKEN MARSALA**

**CHICKEN LIMONE**

**GREEK CHICKEN** - *Bone-in*

**CREAM BASIL CHICKEN**

**HONEY SOY GRILLED CHICKEN THIGHS** - *Honey, soy sauce, and garlic*

*Pasta Entrees: \$45*

**LEMON BUTTER GARLIC PASTA**

**ROASTED RED PEPPER & GARLIC ALFREDO PASTA**

**CREAMY TOMATO PENNE PASTA WITH VEGETABLES**

**SKILLET PASTA** - *with summer squash, ricotta, basil, onion, garlic, cherry tomatoes, romano, ricotta and basil (V)*

**CHEESE TORTELLINI** - *with vodka sauce*

**PASTA WITH BOLOGNESE SAUCE**

**SPAGHETTI & MEATBALLS** - *with marinara sauce*

**CAJUN CHICKEN PASTA**

## **CREAMY PARMESAN & ASPARAGUS RISOTTO**

### *Beef Entrees: \$59*

**MARINATED, GRILLED SKIRT STEAK** - *Served with lemon wedges*

**STEAK KABOB WITH GARLIC BUTTER** - *Mushrooms, green bell peppers, red onion, garlic, parsley*

**BEEF STROGANOFF**

**CAJUN BUTTER BOURBON STEAK**

**BALSAMIC GRILLED FLANK STEAK CAPRESE**

**MARINATED CARNE ASADA**

### *Pork Entrees: \$55*

**BBQ PULLED PORK** - *On a pretzel bun*

**BREADED PORK CHOP**

**GRILLED PINEAPPLE PORK CHOP**

**HONEY GARLIC PORK CHOP**

**GRILLED POLISH SAUSAGE** - *On a bed of sauerkraut*

**GUINNESS BRATWURST**

### *Seafood Entrees: \$59*

**BAKED SALMON FILET** - *with lemon butter sauce*

**SHRIMP & SCALLOP SCAMPI**

**SPINACH STUFFED SALMON** - *with garlic butter*

**MEDITERRANEAN BAKED COD**

**TUSCAN GARLIC SALMON SKILLET** - *with tomatoes and spinach*

**ORANGE GLAZED GRILLED SALMON**

**CHILI-LIME GARLIC SALMON CILANTRO** - *(+\$6/person)*

**GRILLED MAHI MAHI** - *with avocado salsa ( +\$6/person)*

**SHRIMP PICCATA** - *lemon, garlic, butter, and capers (+6/person)*

# Sides

## *Vegetable & Starch Options*

*Warm vegetable sides:*

**GREEN BEAN ALMONDINE**

**SAUTEED SPINACH** - *with garlic*

**GRILLED ASPARAGUS** - *with grated parmesan cheese*

**ROASTED BRUSSEL SPROUTS** - *with bacon and lemon*

**HONEY BALSAMIC ROASTED CARROTS**

**GARLIC BUTTER ZUCCHINI AND YELLOW SQUASH**

**ROASTED MUSHROOMS**

**GARLIC AND HERB ROASTED VEGETABLES**

**CARROTS BRUSSEL SPROUTS AND RED PEPPERS**

*Warm starch sides:*

**MASHED POTATOES**

**PARMESAN AND GARLIC ROASTED POTATO WEDGES**

**HASSELBACK POTATOES** - *cracked pepper, green onions, kosher salt and butter*

**BAKED MAC & CHEESE**

**SOUTHWEST POTATO SALAD** - *roasted potatoes, peppers, corn on cob, fresh tomatoes, taco spiced vinegar*

**PARMESAN PESTO CHEESE TORTELLINI**

**MAPLE BALSAMIC BAKED BEANS** - *navy and red kidney beans, maple syrup, garlic, tomato, dry mustard, balsamic vinaigrette*

**BBQ BAKED BEANS**

**HAM & PINEAPPLE RICE** - *brown rice, pineapple bits, diced ham, green onions, soy sauce*

**GREEK LEMON RICE**

**CREAMY TRI-COLOR PEPPER RISOTTO**

*Chilled salad options:*

**GARDEN SALAD** - *mixed greens, cucumbers, grape tomatoes, radish, carrots, red onions and ranch dressing (gf/v)*

**CAESAR SALAD** - *romaine lettuce, shaved parmesan cheese, artichoke hearts and hearts of palm with caesar dressing*

**TOMATO BURRATA SALAD** - *arugula, burrata, tomatoes and balsamic vinegar*

**CHOPPED KALE SALAD** - *red cabbage, brussels, white cheddar, pine nuts, dried cranberries and lemon honey vinaigrette*

**APPLE ARUGULA SPINACH SALAD** - *baby spinach, arugula, granny smith apples, radishes, red onions, cucumber, cherry tomatoes, goat cheese and apple cider vinegar (gf/v)*

**CAPRESE SALAD** - *tomatoes, buffalo mozzarella, fresh basil and balsamic glaze (gf/v)*

**SOUTHWEST SALAD** - *mixed greens, roasted red peppers, black beans, corn pepper jack cheese and tortilla strips*

**STRAWBERRY SPINACH SALAD** - *fresh strawberries, blueberries, candied walnuts and dried cranberries*

**BLT SALAD** - *romaine lettuce, bacon bits, tomatoes, croutons, and ranch dressing*

*Dressing options:*

**RANCH DRESSING**

**CREAMY CAESAR DRESSING**

**POPPYSEED DRESSING**

**SPICY RANCH DRESSING**

**ITALIAN VINAIGRETTE**

**BALSAMIC VINAIGRETTE**



RED WINE VINAIGRETTE  
OIL & VINEGAR

## Themed Menu Meals

### **Tacos \$55**

- Chipotle chopped salad with chipotle ranch dressing
- Blue corn tortilla chips, guacamole, mild salsa, and hot salsa
- Seasoned skirt steak
- Shredded seasoned chicken
- Soft flour tortillas
- Additions: diced onions, jalapenos, tomatoes, shredded lettuce, shredded cheddar, salsa and sour cream

### **Perfecto! Pasta Bar \$50**

- Pasta: Angel Hair, Bowtie, Rigatoni
- Sauces (Choose 1): Pomodoro, Marinara (meatless), Bolognese, Creamy Alfredo, Pesto Alfredo
- Protein (Choose 1): Sliced italian sausage coins OR beef meatballs
- Caesar salad with caesar dressing
- Tomato Focaccia
- Dinner rolls and butter

### **It's a Picnic! \$39**

- Spinach Salad with strawberries, cranberries, candied pecans and feta cheese with poppyseed dressing
- Potato Salad
- Pasta Salad
- All beef hot dogs with buns
- Toppings: onions, lettuce, tomato, cheese, mustard, mayonnaise, ketchup
- Individual bags of chips or watermelon slices (seasonal only)

### ***Burger Bar \$45***

- BLT Salad, romaine lettuce, bacon bits, tomatoes, croutons, ranch dressing
- Potato Salad
- Coleslaw
- Angus burger with pretzel buns
- Toppings: sauteed mushrooms, grilled onions, sliced jalapenos, pickles, cheddar cheese, tomatoes, lettuce

### ***Homestyle Dinner \$65***

- Garden salad with ranch dressing
- Dinner rolls and butter
- Green beans almondine
- Mashed potatoes
- Sliced sirloin of beef
- Bistro herd chicken (bone-in)

### ***The Greek Isles \$65***

- Cucumber, tomato, and feta salad with greek dressing
- Red pepper hummus with toasted pita chips
- Greek lemon potatoes
- Vegetable kabobs
- Lemon and feta chicken breast
- Marinated pork kabobs
- Additions: lemons, kalamata olives, tzatziki sauce, and pita bread

### ***Taylor Street \$55***

- Caesar salad with caesar dressing on the side
- Garlic parmesan roasted potato wedges
- Roasted red peppers, green peppers, and onions
- Italian beef in Natural Au Jus with mild giardiniera and french bread on the side

- Italian sausage on a bed of grilled peppers and onions with french bread on the side

### ***BBQ Bliss \$50***

- Chopped kale salad, red cabbage, brussels, white cheddar, pine nuts, dried cranberries, lemon - honey vinaigrette
- Baked Beans
- Mashed sweet potatoes with butter and a dash of cinnamon
- Corn cobbettes with butter on the side
- BBQ pulled pork with burger buns

### ***Tuscan Table \$50***

- Italian salad with italian vinaigrette
- Steamed broccoli
- Cheese Ravioli with pomodoro sauce
- Boneless breast of chicken parmesan
- Herb focaccia and butter

### ***Traditional Holiday \$55***

- Garden salad with ranch dressing and balsamic vinaigrette
- Dinner rolls and butter
- Whipped mashed potatoes
- Caramelized baby carrots
- Sliced baked ham
- Oven roasted turkey breast with turkey gravy

### ***Indian \$60***

- Aloo gobi
- Dal makhani
- Garlic and plain naan
- Vegetable biryani
- Chicken tikka masala
- Creamy lamb korma

# Socials & Receptions

*Appetizers: Passed appetizers \$5.95*

*(1 piece per person)*

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

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

## **SWEDISH MEATBALLS**

Beef meatballs with a light cream sauce

## **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

## **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

# *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