



CATERING MENU

THE
WATERFRONT
INN

BREAKFAST

CONTINENTAL & À LA CARTE

CONTINENTAL BREAKFAST / 12 *priced per person*

Assorted baked breakfast breads, miniature flaky croissants, assorted morning danish, seasonal cut fruit, coffees, selection of hot teas, orange and cranberry juice

BREAKFAST À LA CARTE *priced per dozen (minimum one dozen)*

Granola bars / 25
Kind bars / 52
Berry scones / 32
Assorted sliced breakfast breads / 21
Shelled hard-boiled eggs (gf) / 18
Doughnuts: cake and yeast / 22
Assorted bagels: cream cheese, butter, peanut butter / 36
Whole fresh fruit (gf) / 27
Individual yogurt and granola parfait / 60

BREAKFAST BEVERAGES

Assorted waters: bottled spring water, Perrier / *each* 4
Assorted Coke products / *each* 4
Coffee, decaffeinated coffee, teas / *per gallon* 48

CONTINENTAL BREAKFAST UPGRADES *priced per person*

Warm croissant sandwich: egg, crisp bacon, cheese / 5.5
Toasted English muffin: egg, sausage patty, cheese / 5.5
Bagels with cream cheese / 3
Individual assorted yogurt / 3
House-made yogurt parfait: fresh berries, granola / 4.5
Kellogg's cereals with milk / 3
Fresh strawberry & cream cup (gf) / 5.5

If you have any concerns regarding food allergens, please alert us prior to ordering. Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.



BREAKFAST

BUFFET + PLATED + STATIONS

*For buffets, a service fee of \$100 will apply for 29 guests or fewer.
Buffets are serviced for a maximum of 2 hours.*

BREAKFAST BUFFET

Scrambled eggs, selection of freshly cut seasonal fruit, assorted miniature breakfast muffins, miniature croissants, assorted fruit jelly, butter, coffees, selection of teas, and orange juice

Choice of 1 potato and 2 proteins / 25

Choice of 1 potato, 2 proteins, and 1 extra / 29

Potatoes: potato pancakes, potatoes o'brien, potato casserole

Proteins: sausage links, breakfast ham, bacon strips, corned beef hash

Extras: cinnamon French toast with syrup, apple-filled crepes, grits, scones, mushroom, onion and sausage crustless quiche (gf), biscuits with sausage gravy

BREAKFAST BUFFET UPGRADES

Omelet station: bacon crumbles, cubed ham, crumbled sausage, spinach, onions, tomatoes, mushrooms, diced peppers, cheddar jack cheese, *additional price per person / 6*

Chef fee (one chef per 50 guests) / 100

BRUNCH COCKTAILS

Bloody Mary bar: Absolute or Tito's, celery spears, filthy pickles, green olives, lemon and lime wedges, sea salt, black pepper, Worcestershire, horseradish, Tabasco, Sriracha, Zing Zang
per drink 13 | bartender fee (one per 100 guests) / 100

Mimosa bar: sparkling wine, cranberry juice, orange juice, pineapple juice, club soda, fresh strawberries, blueberries, pineapple, cherries, orange, lemon, and lime slices
per drink 11 | bartender fee (one per 100 guests) / 100

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BREAKFAST

PLATED

Available for parties of 30 or less. All plated breakfasts are served with miniature croissant, butter, assorted fruit jelly, coffee, hot tea, orange and cranberry juice.

Choice of:

1 entrée, 1 starch, 1 protein / 16

1 starter, 1 entrée, 1 starch, 1 protein / 19

1 starter, 1 entrée, 1 starch, 2 protein / 22

1 starter, 1 entrée, 1 starch, 1 protein, 1 extra / 25

Each additional item / 3

Starter: fresh seasonal cut fruit, yogurt granola parfait, cottage cheese with peach compote

Entrée: scrambled eggs | cheese omelet | Southern benedict with fried green tomato, spinach, mozzarella, and tomato frittata | bacon, onion, and swiss quiche | biscuit and sausage gravy;

Traditional eggs Benedict with Canadian bacon / add 2

Potatoes: potato pancakes, potatoes o'brien, potato casserole

Proteins: sausage links, sausage patty, breakfast ham, bacon strips, corned beef hash

Extras: French toast with syrup, apple-filled crepe, cheese blintz with blueberry topping mushroom, onion and sausage crustless quiche (gf), biscuits with sausage gravy

Breakfast, plated add on additional price per person

Smoked salmon petite plate: classic smoked salmon, capers, red onion, hardboiled egg, chopped tomato served with mini bagel, cream cheese / **add 8**

BRUNCH COCKTAILS

Bloody Mary bar: Selection of vodkas or gin, celery spears, filthy pickles, filthy stuffed olives, lemon and lime wedges, pickled assorted vegetables, sea salt, black pepper, garlic powder, celery salt, Worcestershire, horseradish, Tabasco, Frank's Red Hot, Sriracha, dill sauce, tomato juice, V-8, Zing Zang
per drink 13 | bartender fee (one per 100 guests) / 100

Mimosa bar: sparkling wine, cranberry juice, orange juice, pineapple juice, club soda, fresh strawberries, blueberries, pineapple, cherries, orange, lemon, and lime slices
per drink 11 | bartender fee (one per 100 guests) / 100



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BREAKS

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BREAKS

MORNING & AFTERNOON

Served for a maximum of one hour.

PER-PERSON BREAKS

All per-person breaks served with coffee, decaf, tea, assorted soft drinks, and bottled spring water.

Morning Pick-Me-Up: individual yogurt (gf), trail mix (gf), breakfast muffin, mixed fresh berries cup (gf) / 12

The Nature Trail (gf): baby carrots, celery sticks, hummus, mixed nuts, fresh baked cookie, whole fresh fruit / 12

Mediterranean: Genoa salami, Soppressata, ham cubes, cubed provolone cheese (gf), pretzel breadstick, mixed nuts (gf), mixed olives, grapes (gf) / 15

Bavarian: Two warm salted pretzels, cheese dip, mixed nuts, freshly baked cookie / 10

Chip & Dip: house-made potato chips or tortilla chips, avocado ranch dip, fresh salsa or onion dip / 8

Sweet Tooth: vanilla ice cream cup, chocolate sauce, whipped topping, sprinkles, brownie / 10

À LA CARTE BEVERAGES

Assorted waters: bottled Perrier, Evian / each 4

Assorted Coke products / each 3

Coffee, decaffeinated coffee, or brewed hot tea, per gallon 48

Lemonade or iced tea / per gallon 36

Gourmet hot tea selection, assorted herbal tea bags, lemon, honey / 24 per dozen

WATERFRONT SNACKS

Serves approximately 15 guests per order

Potato chips / 22

Pretzels / 22

Tortilla chips (gf) / 22

Party mix / 22

Fancy mixed nuts / 32

Trail mix (gf) / 32

Fancy tea cookies / 39

À LA CARTE

per dozen

Breakfast breads, assorted and sliced / 22

Skewers of fresh cubed fruit and berries with honey poppy seed dip (gf) / 30

Donuts: cake and yeast / 22

Morning muffins, assorted / 22

Morning pastries, assorted / 22

Hard-boiled egg (gf) / 18

Assorted fresh-baked cookies: chocolate chip, peanut butter, oatmeal / 28

Brownies / 28

Scones / 28

Lemon bars / 34

Whole fresh fruit: apples, bananas, oranges / 27

Warm soft pretzels with cheese sauce and mustard dip / 28

Mixed salted nuts (gf): peanuts, cashews, almonds, pecans, brazil nuts, hazelnuts / 22

assorted candy bars / 32

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LUNCH

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LUNCH

BUFFET

*A service fee of \$100 will apply for 29 guests or fewer.
Lunch Buffets are serviced for a maximum of 2 hours.*

COOK-OUT BUFFET 24

Sides: Coleslaw, house-made chips, baked beans

Protein: Beef burger, grilled chicken breast, all beef hot dogs

Additions: American cheese, swiss cheese, bacon strips, sliced pickles, lettuce, sliced tomatoes, sliced red onion, mustard, mayonnaise, ketchup, hamburger buns, hot dog buns, gluten-free buns upon request
(*vegetarian burgers available upon advance request)

Desserts: assorted house-baked cookies

DELI DELIGHT 25

Soups (select 1 soup): cream of mushroom, minestrone, broccoli cheddar, tomato basil (gf), chicken noodle

Mixed green Waterfront salad: artisan greens, baby tomatoes, cucumber, crasins, balsamic vinaigrette, sesame-ginger coleslaw

Proteins: sliced ham, turkey, roast beef, assorted cheeses

And choice of one of the following: tuna salad, chicken salad, egg salad

Accompaniments: sliced tomatoes, lettuce, pickles, mustard, and mayonnaise

Artisan breads: marbled rye, sourdough, wheat, gluten-free bread available upon request

Dessert: plated brownies

ITALIAN BUFFET 25

Caesar salad

Penne pasta

Marinara, alfredo sauce

Meatballs marinara, grilled chicken strips

Garlic bread sticks

Grated cheese

Dessert: Mini cannoli

LUNCH

TO-GO

THE WATERFRONT DELUXE BOX LUNCH 20

All Waterfront Deluxe Box Lunches include a bag of potato chips, bottled water or Coke, condiments, plastic utensils, wet naps, and napkins.

Sandwiches: *Select up to two (2) for group*

Turkey club wrap
Sliced ham and swiss hoagie
Roast beef and cheddar hoagie
BLT wrap
Chicken salad croissant
Tuna salad on brioche bun

Salad: *Select 1 for group*

Coleslaw (gf)
Potato salad (gf)
Pasta salad
Fresh fruit cup (gf)
Whole banana (gf)

Desserts: *Select 1 for group*

Monster cookie
Granola bar
Brownie
Fresh fruit cup (gf)
Gluten-free brownie, add \$1 per individual

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LUNCH

PLATED

BUSINESS LUNCH

Served tableside with entrée, warm roll & butter, chef's choice of vegetable and dessert coffee, hot teas, and iced tea.

ENTRÉE | *select up to 2 offerings per event*

Parmesan-crust baked tilapia: cream sauce, rice pilaf / 21

Grilled breast of chicken: topped with roasted red pepper sauce, rice pilaf / 21

House-made meatloaf: oven roast red-skinned potatoes / 21

Roast turkey breast: turkey gravy, oven roast red-skinned potatoes, cranberry sauce / 21

No vegetable served with entrées below:

Black bean soup and half-Cuban sandwich: Cuban bread, mojo pork, ham, swiss cheese, pickle, Cuban sauce / 20

Mango pecan chicken salad on croissant: celery, mayonnaise, house-made chips / 19

Apple walnut salad: artisan greens, grilled chicken breast, green apple, walnut, dried cranberries, blue cheese crumbles, balsamic vinaigrette / 19

SOCIAL LUNCH

Served tableside with starter, entrée, side options (unless stated otherwise) warm roll & butter, dessert, coffee, hot teas, and iced tea.

STARTER | *select 1 for group*

Caesar salad (gf), house garden salad (gf), cole slaw (gf), potato salad (gf), fruit cup (gf), tomato-basil soup (gf), chicken noodle soup, broccoli cheddar soup (gf), pasta fagioli soup, Waterfront Inn Signature crab bisque (gf) / **add 2**

ENTRÉE | *select up to 2 for group*

Grilled flank steak: blueberry BBQ sauce / 26

Grilled Mediterranean chicken breast: roasted red peppers, onions, artichoke heart, fresh herb sauce (gf) / 24

Jerk pork tenderloin with mango salsa (gf) / 22

Parmesan-crust baked tilapia with fresh cream sauce / 22

Boston lobster roll: mayonnaise, celery, lemon / 26

Stuffed portabella: sautéed spinach, tomato, rice, provolone cheese (gf) / 22

Eggplant parmesan: garlic breadstick / 20

The entrées below come with starter & dessert, no starch or vegetable option.

Waterfront cobb salad: mixed greens, crispy chicken, mango, bacon, blue cheese, chopped egg, tomato balsamic vinaigrette dressing (gf with grilled chicken breast substitute) / 20

Caesar salad: romaine, garlic crouton, shredded parmesan cheese, caesar dressing (gf without croutons) / 17

Add grilled chicken, +3

SIDE OPTIONS:

STARCH | *select 1 for group*

Rice pilaf, herb-roasted red-skinned potatoes (gf), mashed potatoes (gf), spaghetti with herbed olive oil, house-made chips

VEGETABLE | *select 1 for group*

Glazed baby carrots (gf), green beans with crasins (gf), steamed broccoli (gf), Monaco blend: green beans with baby carrots (gf)

DESSERT | *select 1 for group*

Key lime pie, amaretto mousse, chocolate fudge cake, Florida sunshine orange cake, mango bread pudding, gluten-free brownie, add \$1 per individual

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RECEPTION

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CULINARY RECEPTION

LITTLE PLATES

Priced per person

Antipasto: a variety of salami including genoa, prosciutto, soppressata, sweetie peppers, olives, pepperoncini, roasted button mushrooms, stuffed cherry pepper-marinated artichoke hearts, ciliegine mozzarella, baguette crostini / **13**

Gourmet cheeses: a selection of imported and domestic cheeses, mixed olives, a variety of gourmet crackers / **11**

Fruit: sliced and cubed seasonal fruit (gf), strawberry yogurt dip / **10**

Petite quiche: lorraine, broccoli-cheese, vegetable, three cheeses / **10**

Tomato bruschetta: French garlic bread toast, shredded parmesan / **8**

Hummus with olive tapenade and pita chips / **8**



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RECEPTION

HORS D'OEUVRE DISPLAYS

Priced per dozen. Minimum two dozen.

CHILLED

Curried deviled egg: fresh chives (gf) / 21

Antipasto skewer: balsamic marinated cipollini onion, grape tomato, provolone, soppressata salami (gf) / 36

Caprese skewers: ciliegine mozzarella, baby tomato, fresh basil, olive oil, balsamic glaze (gf) / 36

Seasonal vegetables cup: a gourmet blend of vegetables with roasted red pepper ranch dip (gf) / 29

Seasonal fresh fruit skewer: honey poppyseed yogurt (gf) / 30

Roasted beef tenderloin on crostini: blue cheese spread, scallion / 42

Mix salted nuts: peanuts, cashews, almonds, pecans, Brazil nuts, hazelnuts (gf) / 22

Mango chicken salad filo cup / 28

Prosciutto-wrapped melon or asparagus with balsamic glaze (gf) / 32

Ahi tuna wonton: wasabi, sesame-ginger aioli, mixed green sprouts, carrot / 39

Jumbo shrimp cocktail shooter: traditional cocktail sauce (gf) / 39

WARM

Oriental vegetable spring roll: Thai chili sauce / 32

Coconut shrimp: with Amelia's orange chutney / 42

Scallops: wrapped in bacon with sesame maple glaze (gf) / 42

Chicken or beef saté: with Thai peanut sauce (gf) / 36

Stuffed mushroom cap: Italian sausage mozzarella or garlic spinach mozzarella (gf) / 32

Mini crab cakes: shallot dill sauce / 42

Spanakopita: Greek spinach and feta filo triangles, tziki sauce, / 32

Sumpter Landing filo cup: fresh raspberry, brie cheese, balsamic glaze / 28

SWEETS

Chocolate-dipped Oreo cookies / 42

Chocolate-dipped strawberries (gf) / 38

Cannoli, 32

Lemon bar / 32

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DINNER

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DINNER

BUFFET

Dinner buffets are served for a maximum of 2 hours. A service fee of \$100 will apply for 29 guests or fewer.

TUSCAN BUFFET | 33

Served with garlic bread, coffee, hot tea, and iced tea

FIRST COURSE | *Choose one (1) for group*

Caesar salad, pasta fagioli soup

ENTRÉE

Eggplant parmesan and penne pasta with traditional marinara and alfredo sauce

PROTEIN

Julienne chicken
Meatballs
Italian sausage
Shrimp / *add 3 per person*

VEGETABLE

Balsamic roasted vegetables: yellow squash, zucchini, onions, artichoke hearts, broccoli, peppers, tomato

DESSERTS

Mini cannoli, tiramisu

AMELIA'S BUFFET | 48

Served with rolls and butter, coffee, hot tea, and iced tea

FIRST COURSE | *Choose one (1) soup or salad for group*

Salad: Mixed green salad with ranch dressing, classic caesar salad with croutons & shaved parmesan cheese
Soup: tomato basil (gf), chicken noodle, broccoli cheddar (gf), pasta fagioli, Waterfront Inn signature crab bisque (gf) / **add 2**

ENTRÉE | *Choose two (2) for group*
Add an extra entrée +10

Braised beef short ribs demi glace, jerk mahi with mango salsa (gf), bourbon-glazed salmon on bed of spinach (gf), pretzel-crust chicken breast with dijon cream sauce, chicken française, sirloin medallions with mushroom port wine sauce, pork loin with cinnamon-apple glaze (gf), cheese tortellini à la primavera, eggplant parmesan

VEGETABLE & SIDES | *Choose two (2) for group*

Roasted red skin potatoes (gf), whipped russet potatoes (gf), oven-roasted maple sweet potatoes (gf), au gratin potatoes, rice pilaf, green beans (gf), Normandy blend (gf), citrus-glazed carrots (gf), roasted seasonal vegetables (gf)

DESSERTS

Layered carrot cake, layered chocolate fudge cake



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DINNER

PLATED

All dinners are plated and served tableside with starter, warm roll and butter, dessert, coffee, hot teas, and iced tea. Create your plated dinner with selections from each course

STARTER | select 1

Salads: Caesar, house, garden (gf), caprese (gf), fruit compote (gf)

Soups: Tomato basil (gf), mushroom & brie (gf), broccoli cheddar (gf), chicken noodle soup, Waterfront Inn Signature crab bisque (gf)

ENTRÉE | select up to 2 for group

Chicken marsala: sautéed breast of chicken, mushrooms, marsala sauce / 38

Chicken francaise: lightly battered in egg and cheese with lemon & white wine sauce / 38

Bourbon glazed salmon: topped with sautéed shrimp, fresh spinach (gf) / 48

Pretzel-crust cod: dijon cream sauce / 38

Pork shank osso buco: braised tomato and red wine reduction / 38

Boneless braised short-rib: pan jus / 34

Beef sirloin medallions: green peppercorn brandy demi glace / 48

NY strip steak, 8 oz: whiskey peppercorn sauce (gf) / 53

Filet mignon, 6 oz: béarnaise sauce (gf) / 53

The entrées below come with starter and dessert, no starch or vegetable option:

Vegetable Napoleon: layered roast squash, red pepper, onion, mashed potato, puff pastry, red pepper coulis / 32

Cheese tortellini: alla vodka sauce / 30

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STARCH | select 1 for group

Mashed potatoes (gf), mashed sweet potato (gf), baked potato (gf), herb-roasted red potatoes (gf), scalloped potatoes lyonnaise (gf), parmesan risotto (gf), rice pilaf (gf), linguini with herbed olive oil, roasted red pepper polenta (gf), quinoa (gf)

VEGETABLE | select 1 for group

Steamed haricots verts (gf), broccolini (gf), roasted parmesan tomato (gf), roasted asparagus (gf), glazed baby carrots (gf), Monaco blend: green and wax beans with baby carrots (gf)

-CREATE A DUET-

Create a dinner entrée by adding one of the following for a duet. Select a plated menu item and add one additional item listed from the following to complete your duet. The price of your duet is the cost of your base item plus the cost of your additional item.

Chicken breast (gf) / 8

Tenderloin of beef (gf) / 14

Lobster tail 5 oz, with garlic butter (gf) / 15

Crab-stuffed shrimp (2) (gf) / 12

Jumbo crab cake / 10

Fillet of salmon, 4 oz (gf) / 10

Herb grilled shrimp (3) (gf) / 10

DESSERTS | select 1 for group

New York Style cheesecake: plain or with cherry topping
Tiramisu

Carrot cake: cream cheese frosting

Amaretto mousse

Chocolate mousse

Flourless chocolate torte (gf)



BAR SERVICES

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BAR SERVICES

- Hosted bar prices are subject to 22% service charge and 7% sales tax.
- Cash bar prices are inclusive of tax.
- A bartender fee of \$100 + tax for each bartender, for up to 2 hours will be charged for each bar and \$30 + tax per bartender will be charged for each hour thereafter. We suggest 1 bartender for 75 guests.
- A cashier is required for all cash bars.
- Cashier fee is \$50 + tax for up to 2 hours and \$20 + tax per hour thereafter.

All hosted bars include: vodka, gin, tequila, rum, whiskey, Scotch, Canadian whiskey, house wines, imported and domestic beer, non-alcoholic beer, soft drinks, and bottled water.

HOURLY SPONSORED BAR

Allows your guests to enjoy an open bar and gives you, the host, the total charges prior to the event. Prices listed below are per person and include beer, wine, soft drinks, and water.

	<i>Call</i>	<i>Premium</i>	<i>Executive</i>
<i>One (1) hour</i>	20	22	30
<i>Two (2) hours</i>	28	30	40
<i>Each additional hour</i>	7	8	10

LIQUOR SELECTION

	<i>Call</i>	<i>Premium</i>	<i>Executive</i>
<i>Vodka</i>	Smirnoff	Absolut/Tito's	Grey Goose/Kettle One
<i>Gin</i>	Beefeater	Tanqueray	Bombay Sapphire
<i>Rum</i>	Cruzan	Bacardi	Plantation
<i>Tequila</i>	Jose Cuervo	Conzano Blanco	Patron Silver
<i>Whiskey</i>	Seagram's 7	Jim Bean	Jack Daniels
<i>Scotch</i>	Dewar's	JW Red	Johnny Walker Black
<i>Canadian</i>	Canadian Club	Canadian Club	Crown Royal
<i>Wine</i>	House Wine	House Wine	House Wine

HOSTED AND CASH BARS

	<i>Hosted Bar</i>	<i>Cash Bar</i>
<i>Call Brands</i>	7	9
<i>Premium Brands</i>	8	10
<i>Executive</i>	10	13
<i>Domestic Beer</i>	5	7
<i>Imported Beer</i>	6	8
<i>Non-Alcoholic Beer</i>	5	7
<i>House Wines</i>	6	8
<i>Cordials</i>	9	12
<i>Soft Drinks</i>	4	5
<i>Bottled Water</i>	4	5

PUNCHES

By the gallon

Fruit Punch <i>(Non Alcoholic) / 50</i>
Sangria / 80
Champagne Mimosa / 70
Margaritas / 90