



Waters **EDGE** EVENT CENTER

CATERING MENU

Contact Karen 208.867.5119

Hors d'oeuvres

CHEF'S "RULE OF THUMB" FOR ORDERING APPETIZERS.

- BEFORE DINNER: 3-5 pieces / person depending on heaviness of upcoming meal
- LIGHT HORS D'OEUVRES: 6-9 pieces / person - ideal for a meet & greet / cocktail hour
- HEAVY HORS D'OEUVRES: 12-16 pieces / person - heavy apps only - no dinner being served
- **100% REQUIRED OF EACH APPETIZER UNLESS GUEST COUNT EXCEEDS 75 PEOPLE.**

Tier 1

27 / dozen

COLD

PROSCIUTTO WRAPPED PEARS

w/ arugula and pomegranate drizzle

CURRIED CHICKEN CUCUMBER CUPS

creamy chicken curry served in a crisp
English cucumber cup

COWBOY CAVIAR

shot glasses of black bean, tomato and
corn salsa served with tortilla strips

HOT

FRIED RAVIOLI

lightly breaded jumbo ravioli, gently deep-fried
and served with house marinara

BEEF MEATBALLS

choice of cocktail BBQ, tangy marinara
or sweet Asian chili sauce

SAVORY PUFFS

baked puff pastry filled with roasted garlic
and herbed cream cheese or
sharp cheddar and chorizo



*Other variety of styles
and dishes offered.*

*If you have any questions
let us know!*

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Hors d'oeuvres cont.

Tier 2

30 / dozen

COLD

PARTY PINWHEELS

choose from applewood smoked bacon BLT or grilled Mediterranean veggie. Wrapped up tight in your choice of Garlic, basil or spinach wrap

PESTO PALMIER

basil pesto and aged parmesan rolled puff pastry in "scroll-like" fashion and baked until golden brown

CAPRESE OR ANTIPASTO BAMBOO SKEWERS choice of fresh mozzarella, tomato and basil or salami, olive and smoked cheddar

STRAWBERRY CHEESECAKE BITES

whole jumbo strawberry filled with sweet cream cheese and topped with a fresh blueberry



HOT

STUFFED JALAPENO

jumbo jalapeno half stuffed with cream cheese, wrapped in honey kissed bacon and baked

JUMBO CHICKEN WINGS

choose from BBQ, Buffalo, Honey Mustard or Garlic Parmesan. Paired with carrots and celery sticks and a ranch or blue cheese dipping sauce

IDAHO BABY BAKERS

red potatoes are twice baked. Stuffed with creamy mashed potatoes, bacon topped with cheddar and green onion with a lil dab of sour cream. Add diced jalapeno for a lil bit of heat

STUFFED MUSHROOMS

large mushroom caps stuffed with your choice of sweet Italian sausage, spicy chorizo OR Quinoa and diced sautéed vegetables. Baked to perfection with a drizzle of sherry reduction sauce

Hors d'oeuvres cont.

Tier 3

32 / dozen

COLD

FRUIT & CHEESE KEOBS

fresh, seasonal fruit and domestic cheese
on a bamboo skewer

THAI PEANUT SALAD CUPS

wonton
cups filled with Spicy Thai coleslaw with
peanuts

add thinly slice tenderloin for:..... 3.00per
add spicy Thai prawns for:.....1.50per

BRUSCHETTA

a tasty tomato topping on a
toasted garlic crostini. made
with red ripe tomatoes, chopped
herbs and extra virgin olive oil.

HOT

COCONUT SHRIMP

butterflied and deep fried coconut encrusted shrimp.
served with a sweet Asian chili or spicy sriracha sauce

HAM N CHEESE CROQUETTES

ham and cheddar cheese stuffed in mashed potatoes
rolled in panko gently fried until golden brown and
oozing with melted cheese

BRIE OR GOAT KISSES

brie or herbed goat cheese in a flaky puff pastry baked
golden brown with a apricot drizzle.

Tier 4

33 per dozen

COLD

BLACK & BLUE CROSTINI

crisp, garlic baked crostini topped with
blackened beef filet, caramelized onions
and tangy gorgonzola

SPICY SHRIMP GAZPACHO

grilled marinated prawn on a garlic
buttered crostini topped with a spicy
cucumber, pepper and tomato coulis

CLUB FINGER SANDWICHES ham,
turkey and/or bacon on sour dough bread
accompanied by pesto mayo, lettuce,
tomato and onion

HOT

GRILLED SHRIMP AND CHORIZO

Grilled shrimp / chorizo skewed hanging over
roasted red pepper soup and garnished with
cilantro. Served in a shot glass.

CRAB RANGOONS

cold water crab, cream cheese and green onion
lightly fried in a wonton paper and served with
sweet Asian chilli sauce

SOUTHWESTERN EGG ROLLS

marinated shredded chicken, fire roasted corn
and black bean rolled in wonton wrap gently
and fried. Severed with pico de gallo dipping
sauce

Hors d'oeuvres cont.

Platinum Tier

64 / dozen

COLD

POKE SHOTS

sesame and soy marinated ahi tuna served in a shot glass with fried wonton crisp

HAWAIIAN SLIDERS

shaved honey ham and swiss cheese served on a Kings Hawaiian roll with a honey, jalapeño and pineapple mustard sauce

HOT

ROSEMARY CHICKEN SKEWER

tender and juicy chicken, seasoned with garlic and rosemary, wrapped in bacon and baked

CRAB & BASIL CAKES

crab and basil with green onion, roasted green pepper and formed into cakes and pan seared for a crisp outside and a tender center

Displays & Platters

MEDITERRANEAN HUMMUS STATION

chickpea hummus, garlic and mini chili naan bread, olives, feta, roasted artichoke hearts, olives, cucumbers and pickled red onion
9 / person

CHILLED PRAWN COCKTAIL DISPLAY

large, white wine poached prawns served chilled with extra lemon and a zesty cocktail sauce
12 / person

CRUDITE DISPLAY

a colorful arrangement of mixed vegetables served with a pesto ranch dipping sauce
7.5 / person

HOT SPINACH & ARTICHOKE DIP

cream cheese, garlic, spinach and artichoke hearts baked with shaved parmesan and served with baguette slices
8.25 / person

CHEESE BOARD FLIGHT

an array of domestic and imported hard/ semi soft cheeses including chevre, brie, blue cheese, cheddar, swiss and pepper jack served with figs, grapes, candied nuts and crackers
8.75 / person

FRUIT PLATTER

an artistic display of seasonal fruit including cantaloupe, honeydew, pineapple, oranges, grapes and assorted berries served with a yogurt dipping sauce
8 / person

ANTIPASTO & CHARCUTERIE PLATTER

salami, capicola, prosciutto, balsamic mushrooms, fresh mozzarella, smoked cheddar cubes, cherry peppers, pepperoncini, olives, and roasted artichoke hearts
10 / person

Salads

9 / person

GARDEN SALAD

spring mix or baby spinach, grape tomatoes, cucumbers and rustic croutons with your choice of 2 dressings:
balsamic or Italian vinaigrette, ranch, bleu cheese or 1000 island
Additional Dressings .50 per person

CAESAR SALAD

classic salad with crisp romaine, shaved Parmesan, croutons and creamy Caesar dressing

GREEK SALAD

crisp romaine, tomato, red onion, kalamata olive, cucumber and feta served with a lemon-oregano vinaigrette

BROCCOLI & CREAMY RED WINE VINAIGRETTE

broccoli florets, bacon, red grapes, golden raisins and cashews tossed in a creamy red wine vinaigrette

MEDITERRANEAN SALAD

cucumber, red onion, kalamata olives, tomatoes and feta cheese. Tossed in a red wine vinaigrette

FRESH WATERMELON QUINOA SALAD

fresh watermelon, quinoa, tomato, feta and basil. Tossed in olive oil and lemon (seasonal only)

BUDDAH BOWL

spinach and/ or crisp romaine lettuce and quinoa tossed in poppyseed dressing.
topped with edemame, carrots, roasted chickpeas, cherry tomatoes, sesame seeds,
pickled cucumbers, and onion with vegan siracha aioli.
10 / person

Kids Only

(choice of 1 meal if under 20 children) (under 10 years)

Kids meals served with fresh fruit or baby carrots, and
a dipping sauce. (if applicable)

CHICKEN NUGGETS & FRENCH FRIES

12 / child

SPAGHETTI & MEATBALL WITH GARLIC BREAD

13 / child

MACARONI & CHEESE

11 / child

CHEESE PIZZA

11 / child

Entrees

All entrees served with your CHOICE of a STARCH, VEGETABLE and fresh baked ROLLS and butter.

- Plated service add 10 / person
- Add same additional protein 12 / person
- Add additional starch or veg 5 / person

Starches

RED-SKINNED GARLIC MASHED POTATOES

ROASTED RED BLISS ROSEMARY
& GARLIC POTATOES

CHEESY DELMONICO POTATOES

(baked in a white sauce, shredded cheese
and breadcrumbs)

SEASONED STEAK FRIES

MUSHROOM RICE PILAF

CREAMY RISOTTO

SPANISH RICE

Vegetables

ROASTED TRI-COLORED CARROTS

GARLIC & BACON GREEN BEANS

SOUTHWEST FIRE ROASTED CORN

ROASTED SQUASH MEDLEY

ROASTED VEGETABLE MEDLEY

ROASTED TRI-COLORED CAULIFLOWER

Beef

GRILLED TRI-TIP

tip of the sirloin, a choice Angus tri-tip grilled to
medium rare and served with a red wine, wild
mushroom demi sauce
23.5 / person

HERB CRUSTED PRIME RIB

juicy, tender and a marbled cut of beef. roasted
medium rare and served with
savory au jus and creamy horseradish
MP

ROASTED TENDERLOIN

juicy cut of roast beef garlic roasted medium rare
and topped with a slightly spicy red pepper
chimichurri sauce
26.5 / person

CLASSIC POT ROAST

melt in your mouth meat, carrots, celery
and onion in a rich red wine au jus
17 / person

FLANK STEAK ROULADE

levelled steak stuffed with spinach, goat cheese and
roasted red pepper. Rolled "roulade style" slow roasted
to medium rare perfection, sliced thin, and served with
a red wine mushroom demi glace sauce
23 / person

ROASTED GARLIC & ROSEMARY BISTRO FILET

most tender of cuts served with a roasted
garlic and rosemary au jus
29 / person

Pork

STUFFED PORK LOIN

Full Pork
loin butterflied stuffed with spinach,
prosciutto and swiss cheese roasted
low and slow
Served with a creamy
piccata sauce
23 / person

PORK TEMPURA

crispy fried tempura pork
served sweet and sour style
or go spicy with Kung Pao
23 / person

GRILLED PORK CHOP

grilled bone in pork chop
served with a red wine
reduction sauce
21 / person

Entrees cont.

Chicken

BRUSCHETTA CHICKEN

marinated chicken breast grilled topped with minced garlic and a tangy tomato bruschetta
24.5 / person

LEMON PARMESAN CHICKEN

hand breaded in panko fried to golden brown perfection. Served with a lemon Parmesan cream sauce
23.5 / person

CLASSIC FRIED CHICKEN

bone in chicken quarters hand battered and fried to golden brown crunchy goodness
22 / person

HERB ROASTED CHICKEN

marinated chicken breast
slow roasted in oven
Finished with fresh herbs
24 / person

CHICKEN ROMANOFF

airliner "wing-on" chicken
breast stuffed with prosciutto,
roasted artichoke hearts and
boursin cheese
22.5 / person

CHICKEN MARSALA

an Italian American dish of golden pan seared chicken breast served in a creamy mushroom marsala wine sauce
25.5 / person

PEACH BOURBON CHICKEN

chicken breast simmered in house made peach bourbon BBQ sauce
23 / person

CRAB AND SPINACH STUFFED CHICKEN BREAST

butterflied and stuffed with a crab and spinach cream cheese mix. Pan seared then roasted to perfection served with a lemon pepper caper sauce
24 / person

Seafood

SALMON MEDITERRANEO

pan Seared wild salmon topped with a tangy Mediterranean style olive garlic and tomato sauce
29 / person

BLACKENED SALMON

salmon filet dredge in Cajun season pan seared to perfection served with a cooling roasted pineapple salsa
23 / person

SEARED POPPY SEED CRUSTED AHI TUNA

pan seared over high heat. Serve with an white wine butter sauce
29 / person

Pasta

(V) denotes vegetarian-friendly

GRILLED CHICKEN FETTUCCINE ALFREDO (V)

al dente pasta, grilled chicken, broccoli and mushrooms tossed in creamy Alfredo sauce
22 / person

CLASSIC SPAGHETTI (V)

al dente spaghetti served with or without an italian sausage and garlic red sauce
18 / person

BASQUE PENNE

chorizo, chicken, prawns, pan seared with mushroom, tomatoes and wilted spinach all tossed in a rich demi glace and al dente penne pasta garnished with parmesan cheese and green onion
23 / person

ITALIAN SAUSAGE OR VEGETABLE LASAGNA (V)

Italian sausage or grilled vegetables bake in layers of fresh pasta, ricotta and mozzarella cheese and marinara
15 / person

BUTTERNUT SQUASH RAVIOLI (V)

creamy butternut squash ravioli tossed with olive oil, sweet peppers, onion and fresh thyme
20 / person

PASTA GENOA (V)

al dente penne pasta, toasted walnuts and tomatoes tossed in creamy pesto sauce
21 / person

SALMON PUTTANESCA

grilled salmon filet served with savory flavors from kalamata olives, capers, tomatoes which blend into the sauce. served over linguine or penne pasta
23.5 / person

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Stations

SLIDER OR BURGER STATION

angus beef patties and local brioche buns accompanied by lettuce, tomato, onion, pickle, ketchup, mustard, homemade special fry sauce, cheddar cheese, swiss cheese, pepper jack cheese, avocado and bacon.

Served with garden, potato salad, macaroni salad and either potato wedges or French fries
3 oz. 15 / person or 6 oz. 22 / person

TACO BAR

(accompanied by choice of manteca refried or black beans, marinated cucumber and tomato salad and rice)
shredded chicken, beef or citrus-marinated carnitas, soft corn-flour tortillas, cotija and cheddar cheeses,
diced tomato and onion, lettuce, salsa and sour cream
21.5 / person

BAKED POTATO BAR

Add \$2 per person for chili
fluffy, baked Idaho russet potatoes accompanied by whipped butter, sour cream, salsa,
green onions and shredded cheese. Served with your choice of salad.
18 / person

SOUP & SALAD BAR

your choice of salad plus whipped butter, rolls and two of the following soups:
Cowboy Chili, Minestrone, Chicken Noodle, New England Clam Chowder,
Tomato basil bisque soup, Beef Barley, or Italian Wedding Soup
(medley of veggies, meatballs & orzo pasta)
18 / person
grilled chicken 5/person

Late Night Snacks

KETTLE CHIPS

choice of jalapeno, tangy red vinegar or sea salt and black pepper

SWEET & SPICY PRETZEL MIX

sweet and spicy mini pretzels
twists with sliced roasted almonds

FRESH VEGGIE SHOT

mini carrots, celery sticks and red radish set in your choice of dipping sauce served in a shot glass.

(Minimum 50% of guest count)

Bar Snacks – 5/person

CHIPS & SALSA

fresh house-made corn
tortilla chips served with zesty
margarita salsa

CANDIED NUT MIX

blend of walnuts, pecans,
cashews, peanuts and almonds
24 / pound

COOKIES

mini chocolate chip, oatmeal raisin
or peanut butter

MAPLE BACON & SEA SALT KETTLE CORN

Caramel-maple
kettle corn tossed with bacon bits
sea salt

Or you can just sit back and relax
with buttered theater style popcorn.

DOMESTIC CHEESE & CRACKERS

Cubes of cheddar, swiss and
pepper jack served with crackers

Bar Food

(50% minimum order each item)

TAQUITOS

chicken or shredded beef,
cheddar cheese and jalapeno
rolled in a corn tortilla.
Fried to golden brown
perfection served with sour
cream and roasted vegetable
salsa
23 / dozen

DELI SLIDERS

an assortment of ham, turkey and
roast beef, cheese and pickle deli
sliders served with brown mustard,
pesto mayo and creamy
horseradish
54 / dozen

SHEET PAN NACHOS

choose from shredded chicken or
beef on house made corn tortilla
chips layered with cheddar
cheese and tomatoes, black
olives, jalapenos. And garnished
with green onion served with sour
cream and roasted veggie salsa
half pan / 15.5
(will feed about 35)

Full pan / 31
(will feed about 75)

Desserts

(65% minimum order each item) (Guess count under 75, 100% to order)

MINI CHEESECAKE ASSORTMENT

royal raspberry, lemon, creamy vanilla,
amaretto almond, chocolate silk tuxedo
and chocolate cappuccino
8.25 / person

PETIT FOURS ASSORTMENT

mini cake bites covered
with a chocolate ganache
8.25 / person

FRUIT COBBLER

peach, apple or blueberry served
with cinnamon whipped cream
7.5 / person

FLOURLESS CHOCOLATE TORTE

fluffy chocolate torte baked to perfection top
with cinnamon whipped cream and powdered
sugar and raspberry sauce
10.5 / person

CLASSIC LEMON BARS

fresh lemon curd baked on a shortbread crust
7.25 / person

CHOCOLATE MOUSSE CUPS

classic chocolate mousse topped with house made
whipped cream and blueberries
5 / person

CHEF'S COOKIE ASSORTMENT

white chocolate and macadamia,
cowboy snicker doodle, and chocolate chip
3.75 each or 3.50 each for orders over 50

DESSERT BAR ASSORTMENT

summer berry stack, chocolate peanut butter,
7-layer bar, lemon crumb, apple crumb,
oreo brownie, chocolate chunk
and toffee crunch blondie
2 @ 9/ person

STRAWBERRY CREME BRULEE

creamy strawberry custard with a burnt
sugar topping garnished with fresh
strawberry and
whipped cream
5 / person

Beverages

Non-alcoholic

HOSTED SOFT DRINKS

3 / each

HOT CHOCOLATE

12 cups 36 | 25 cups 75
50 cups 150

HOT COFFEE / TEA

12 cups 36 | 25 cups 75
50 cups 150

PINK LEMONADE

Fresh lemonade served over ice with sliced lemons
96 / display container

FRUIT PUNCH SPRITZER

Mixed berry fruit with a splash of sprite
served over ice 96/ display container

ICED TEA

fresh brewed tea served over ice with
lemon or mint 96 / display container

Beer & Wine

Beer and wine selections subject to change based on availability and pricing.

Below is a list of the most commonly requested beers and a selection of our house wines.

If you have a request that is not listed below, we are happy to provide you with a price upon request.

(1 keg – 132-16 oz. glasses)

DOMESTICS

Coors, Coors Light, Miller Genuine Draft, Miller Light, Budweiser, Bud Light
(others available upon request)

Full keg 385 on up / Half keg 200 on up

MICROS AND IMPORTS

Hefeweisen, Blue Moon, Fat Tire, Stella Artois (others available upon request)

Full keg 410 on up / Half keg 260 on up

LOCAL SELECTION

Payette Brewing Company, Crooked Fence,
10 Barrel Brewing, Highlands Hollow, seasonal
Full keg 385 on up

HOUSE WINE / SPARKLING SELECTION

Reds: Cab, Melbec, Rose
Whites: Chardonnay, Pinot Grigio, Moscato
Case (12 bottles) 240 on up



BARBECUE

OPTION 1 LUNCH/LIGHT DINNER

Light BBQ Buffet to include entree,
salads, sides and cookies.

ENTRÉES: (choose 1)

- A- Shredded BBQ smoked pork
& island roll sliders
- B- Grilled BBQ chicken breast
- C- Carolina mustard salmon fillet
(add a second protein- \$12 pp)

SALAD: (choose 2)

- A- Cole slaw
- B- Carrot & raisin salad
- C- Pasta salad
- D- Caesar salad
- E- Garden salad w/ 2 dressings

SIDES: (choose 2)

- A- Whipped potatoes
- B- Baked beans
- C- Country potato wedges
- D- Buttered corn
- E- Garlic & bacon green beans

Finished with
Chef's cookie assortment
\$21 / person

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OPTION 2

Country BBQ Buffet
comes complete with entree,
vegetable, starch, rolls and
whipped butter for \$23.5 per person.

**HARDWOOD SMOKED BBQ TRI TIP
CORN ON THE COB
BAKED POTATO W/ SOUR CREAM,
BACON, GREEN ONIONS & BUTTER
ROLLS W/ WHIPPED BUTTER**

Customize your menu
with the additional options
down below

PROTEINS: Add \$12 pp each*

- A- 6 oz New York Steak
- B- BBQ Salisbury Steak
- C- BBQ Breast of Chicken
- D- BBQ Fillet of Salmon
- E- Kansas City BBQ Pork Shank

SALADS: \$9 pp*

- A- Garden Salad with 2 Dressings
- B- Caesar Salad
- C- Coleslaw
- D- Pasta Salad
- E- Carrot and Raisin
- F- Broccoli, Bacon & Red Grape

DESSERTS: \$6.25 pp *

- A- Warm Apple Crisp
w/ Fresh Whipped Cream
- B- Lemon Bar &
Mini Cheesecake Assortment

*Minimum order 25 guests
for additional entrées, sides, etc

ROMAN FEAST

**Roman Feast Buffet
comes complete**

**with Entree, Salad, and Bread for \$24
per person.**

ENTREE:

**A- Lobster Ravioli in a Roasted
Corn-Saffron Cream Sauce,
Savory Meat Sauce, Alfredo or
Mushroom Marsala Sauce.**

**B- w/ Choice of Fettuccine, Spaghetti
or Penne Pasta***

SALAD: (choose 1)

A- Classic Caesar

**B- Garden Salad Vinaigrette
w/ Feta, Tomato & Cucumber
(additional salad \$9 pp*)**

PLUS:

Brick Oven Lemon-Garlic Bread

APPETIZER:*

**Basil & Tomato Bruschetta Olive,
Fresh Mozzarella, Artichoke Heart
& Balsamic Mushroom Platter
(add appetizer \$5 pp*)**

DESSERT:

Tiramisu Shots \$7 pp*

***Additions have a minimum order
for 25 guests**

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HAWAIIAN BUFFETS

Hawaiian Menu #1

1- No-Imu Kalua Pig

(Kalua Pork)

served with

King Hawaiian Rolls.

2- Hawaiian Macaroni Salad

3- Coconut, Bacon, Cashew

& Mixed Green Salad

w/ Pineapple Vinaigrette.

\$24 pp

Hawaiian Menu #2

1- Huli Huli Chicken.

2- Pineapple Rice

w/ Cilantro & Lime.

3- Broccoli, Cashew, Bacon,

Red-Grape & Currant

Salad w/ Creamy Red

Wine Vinaigrette.

4- King Hawaiian Rolls

w/ Whipped Cinnamon

Butter.

\$24 pp

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TEX-MEX

Tex-Mex Buffet comes complete with appetizer, entree, salads, and sides for \$28 per person.

APPETIZER:

Cowboy Caviar w/ house corn strips black beans, roasted corn, tomato, red onion, avocado & cilantro

ENTRÉES: (Choose 1)

A- Chicken & Beef Fajitas w/ sautéed sweet peppers & onions

B- Pork Carnitas (additional protein \$12 pp)

SALADS: (Choose 2)

A- Spicy Tomato Caesar

B- Marinated cucumber, onion & tomato

C- Garden salad w/ choice of 2 dressings (additional salad \$9 pp)

SIDES: (Includes all 3)

A- Charro black beans or refried beans

B- Roasted poblano verde rice

C- Local flour tortillas

ALONG WITH:

Shredded lettuce, cheddar cheese, salsa, sour cream, diced tomato & onion

ADD DESSERT: (\$7.25 pp)

A-Mexican Flan

B-Churros

FAR EAST BUFFET

Far East Buffet comes complete with entree, vegetable or salad, starch, potsticker and fortune cookie for \$25 per person.

ENTREE: (Choose 1)

A- Chicken Teriyaki

B- Orange Glazed Chicken Breast

C- Hoisin-Sesame Pork Shank

D- Salmon Teriyaki

E- Mongolian Beef

(additional protein \$12 pp)*

SALAD: (Choose 1)

A- Cabbage & Cashew in Coconut-Lime Vinaigrette

B- Sesame Noodle Salad

C- Iceberg, Carrot, Almond w/ Ginger-Scallion Garlic Vinaigrette

D- Vegetable Stir Fry (additional salad \$9 pp)*

STARCH: (Choose 1)

A- Steamed or Fried Rice

B- Black Forbidden Rice & Papaya

C- Vegetable Chow Mein (additional starch \$5 pp)*

PLUS: (Both included)

A- Chicken, Pork or Vegetable Potsicker with Dipping Sauce

B- Fortune Cookies

(minimum order 25 guests for additional entrées, sides, etc)

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Floribbean

ISLAND BUFFET

Our Original Floribbean Island Menu Buffet comes complete with Entree, Salad, Starch, Rolls and Whipped Cinnamon Butter for \$27 per person. (minimum order 25 guests for additional entrées, sides, etc)

Entrées Choose 1:

- A- Citrus Marinated Pork Carnitas**
- B- Jamaican Jerked Jumbo Chicken Thighs**
- C- Sweet Glazed Salmon**
topped with Mango & Brie
- D- Baked Cod w/ Tropical Fruit Salsa**
(add a protein \$12pp)

Salad Choose 1:

- A- Bay Shrimp, Mango & Romaine**
w/ Avocado-Lime Vinaigrette
- B- Sweet Pepper, Cabbage & Papaya Slaw**
- C- Fruit Salad w/ Yogurt & Coconut Flakes**
- D- Bacon, Macadamian & Romaine Salad**
w/ Pineapple Vinaigrette
(add a salad \$9 pp)

Sides Choose 1:

- A- Black Forbidden Rice**
- B- Baked Plantains**
- C- Mashed Sweet Potatoes**
- D- Jamaican Rice & Beans**
(additional side \$5pp)

Plus

Soft Island Rolls, Whipped Cinnamon Butter

Flavor of India

Entrees: (Choose 1)

- 1- Butter Chicken.
- 2- Chole (Vegetarian) Chickpea Curry.
- 3- Mussaman Curry.
- 4- Red curry & coconut milk, beef, potatoes, onions and carrots.

Salads: (Choose 2)

- 1- Cucumber & Tomato Salad w/Cilantro, Lime & Roasted Peanuts.
- 2- Indian-Spiced Carrot Salad.
- 3- Garden Salad
w/ Choice of 2 dressings.

Sides: (Choose 2)

- 1- Jasmine Rice.
- 2- Bombay Potatoes (Baby Potatoes in garam masala spices).
- 3- Lentil Dal (Lentils, carrots, bacon & onions tossed with a warm, tangy vinaigrette).

Includes:

Garlic Naan, Mango Chutney & Butter

\$24 per person

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#1

- 1- Scrambled Eggs**
- 2- Bacon**
- 3- Sausage**
- 4- Seasonal Fruit**
- 5- Buttermilk Biscuits**
w/ Asst Jams & Butter
- 6- Coffee / Tea**
- \$20 / pp**

#2

- 1- Breakfast Enchiladas**
Sausage, Egg & Cheese
wrapped in a Flour
Tortilla & finished with
Enchilada Sauce
& Shredded Cheese.
- 2- Hash Brown Patties**
- 3- Bacon**
- 4- Fresh Fruit.**
- 5- with Ketchup**
and Salsa
- \$15.50 pp**

#3

- 1- Belgian Waffles,**
- 2- Whipped Butter,**
- 3- Honey Butter**
- 4- Strawberry,**
Banana and
Cinnamon Apple
Toppings
- 5- Maple, Vanilla**
and Butter Pecan
Syrups
- 6- Whipped Cream,**
- 7- Powdered Sugar**
- 8- Applewood**
Smoked Bacon
- 9- Red Bliss**
Breakfast Potatoes
- \$17 pp**

#4

- 1- Scrambled Eggs**
- 2- Biscuits and**
Sausage Gravy
- 3- Home Fries**
w/ Peppers
and Onions
- 4- Assorted**
Yogurts
- \$17.50 / pp**

Additions

- Yougurt \$3 / pp**
- Juice \$3/ pp**
- Coffee \$3 / pp**
- Bacon \$2/pp**

Waters EDGE
EVENT CENTER

Breakfast
MENUS

