
Waverly Steakhouse

Events & Catering

605-954-9888 www.waverlysteakhouse.com



Appetizer Platters

Priced for 50 Guests
Passed or Stationary

Mini BLT's

bacon, lettuce, tomato,
mayo on toast. \$80

Pesto Chicken Skewers

Basil almond pesto, chicken
breast, red peppers \$90

Italian Sausage Bites

Puff pastry, mustard dipping sauce
\$75

Shrimp Scampi on Toast

Garlic, herbs, horseradish havarti
\$110

Walleye Bites

Blackened, honey \$150

Bacon Wrapped Scallops Chipotle
molasses \$150

Crab Stuffed Mushrooms

Cream cheese, lump crab \$150

Wedge Salad on Toast

bacon,
lettuce, tomato, onion, candy
almonds, bleu cheese \$80

Swedish or BBQ Meatballs

Beef stock, onions, cream \$60

Tomato Basil Bruschetta

Tomato basil relish, toast \$65

Spinach Artichoke Dip

bread,
crackers \$65

Signature Displays

Priced per display
Serves 50 guests.

Chips Dips and Salsa

Potato and tortilla chips, pickle dip
bacon onion dip, salsa, guacamole
\$30

Steak Tips

Garlic and herbs, BBQ and
horseradish \$200

Shrimp or Oyster Cocktail

poached shrimp or fresh shucked
oysters, horseradish, cocktail,
lemon \$375

Poached Salmon

dill cream cheese, onions, capers,
egg, crackers \$180

Old Fashioned Relish Tray

Pickled herring, olives, celery
sticks, ranch, almond cheese ball,
smoked salmon cheese ball,
pickled beets, carrot sticks,
cervelat crackers. \$145

Traditional Meat and Cheeses

Ham, turkey, salami, cheddar,
swiss, pepperjack, crackers \$125

Chefs Meat and Cheese Tray

International and Domestic meats
and cheeses, olives, fruits, nuts,
bread, crackers \$250

Fresh Fruit or Vegetable Tray

Seasonal picks \$80

Refreshments and Breaks

More selections available
Inquire with Event Coordinator

Coffee, Hot Tea, or Hot Chocolate

priced per gallon \$15

Iced Coffee, Iced Tea or Lemonade

priced per gallon \$18

Fruit Punch

Priced per gallon \$15

Bottled Sodas select Coke
products. \$3

Bottled Water \$1

Assorted Juices \$2

Fresh Whole Fruits market price

Assorted Pastries donuts, rolls,
custom orders inquire for
selection and pricing

Snack Mix

regular or spicy. priced per bowl
\$5

Deluxe Mixed Nuts

per bowl \$10

Event Contract and deposit required. Customary 20% gratuity on all food and beverage orders.

Outside events will be charged additional delivery and service fees.

Lunch Buffets

Minimum 30 guests.

Priced per person.

Hot or Cold Sandwich Buffet

Ham, turkey or roast beef with condiments and toppings. Coleslaw, potato salad, chips brownies \$15

Pasta Buffet Parmesan Garlic Salad, cheese bread, chicken alfredo, meat marinara, Ice cream \$18

Burgers, Brats, and Dogs

Condiments and toppings. Baked beans, cucumber salad chocolate chip cookies. \$16

Southern Border Buffet Beef and chicken burritos, toppings, spanish rice, black beans ice cream \$15

Plated Lunch

Priced per person

Hot Combo

Beef, Turkey, or Hamburger. Bread, mashed potatoes, gravy \$12

Bacon Cheeseburger and Fries

Bacon, cheddar, lettuce, tomato onion, pickle, Bun, fries \$15

Entree Wedge Salad with Chicken

Bacon, onions, tomatoes, candied almonds, bleu cheese dressing grilled chicken breast \$15

Chicken Salad Croissant

Peppers, lettuce, tomato, chips \$13

Three Course

Soup, wedge salad, 1/2 BLT \$12

Evening Buffets

Minimum 50 guests.

Custom menus available

Includes coffee or iced tea and Bread and Butter

Roast Beef, Turkey or Fried

Chicken Dinner Garden salad, mashed potatoes gravy, vegetables. \$18

Prime Rib Buffet Garden salad, baked potato bar chef carved Prime Rib horseradish au jus \$32

Italian Buffet

Garlic parmesan salad, meat marinara pasta, chicken alfredo pasta, cheese bread \$22

American BBQ

Potato salad, coleslaw, pork loin, bbq chicken, baked beans, corn on the cob, roasted potatoes, cornbread \$22

Buffet Dessert Addition selection of traditional favorites \$5

Party Food

priced per 50 guests

Assorted Pizzas minimum order of 10 \$180

Wings

spicy or sweet \$200

Seven Layer Dip

tortilla chips \$75

Assorted Mini Sandwiches

Beef, Turkey, Ham \$75

BBQ Meatballs \$75

Junk Plate assorted fried favorites \$225

Plated Meals

Minimum 50 guests.

Custom menus available

Includes coffee or iced tea and Bread and Butter

Salad Options

Garlic Parmesan Salad
Garden Salad
Wedge Salad

Chicken Chardonnay

Chardonnay cream
Minnesota wild rice, vegetables \$18

Ribeye

House steak sauce, buttered mashed potatoes, vegetables \$34

Pheasant Pot Pie

Classic pot pie, puff pastry, pulled pheasant \$25

Prime Rib Horseradish Au Jus, loaded baked potato \$34

Blackened Pork Chop Mustard cream, buttered mashed vegetable \$20

Champagne Salmon

Champagne cream
Minnesota wild rice, vegetable \$25

Pasta Carbonara Chicken, Shrimp, bacon, onions, peas, garlic alfredo, penne \$24

Buffalo Sirloin Herb butter, wild mushrooms, buttered mashed, vegetables \$28

New York Strip Bleu cheese butter, mashed potatoes, house steak sauce asparagus \$30

Amaretto Walleye

Amaretto almond butter, Minnesota wild rice, vegetables \$25

Fillet of Beef Bleu Cheese, horseradish, house steak sauce, buttered potatoes, asparagus \$40

After Supper

Priced per person

Cherry Pie ala mode kirsch, cherry, sugar, puff pastry gelato \$7

Creme

vanilla cream, fresh berries, mint \$8

Coffee Toffee Brownie Coffee ice cream, toffee pieces, chocolate \$7

French Cheesecake

French pastry, berries, chocolate, cream \$8

German Chocolate Cake

Traditional Celebration Cake served with ice cream \$6

Chefs Table

private-large groups-friends-family

Food and Wine Tastings Schedule a customized experience. Local, regional, and international food and wine pairings.

Five Course Chefs Table

Quality creative ingredients. Chef Inspired

Mimosa Bar

Assorted Juices, Sparkling Wines

Scotch and Whiskey Chefs Table

Assorted favorites

Bloody Mary Bar

Build it and Drink it

Chefs Coffee Table

Italian Style Coffee with Sweets and homemade flavored creams

Outside Catering & Pick up Service

Minimum 50 guests or F&B minimum required. Additional labor, set up and cleanup fees may be required. Customized menus available.

Meat Roasters (serves 50)

BBQ Meat \$200
Taco Meat \$200
Sliced Roast Beef \$300
Beef Tips/Gravy \$350
Pulled Pork \$125
Shredded Beef \$150

Fried Chicken

50pc-\$125
75pc-\$200
100pc-\$250

Wings

sweet or spicy
\$125 per 50

Salads Coleslaw, potato, sweet macaroni italian pasta, cookie salad cheesecake salad, greens salad broccoli or pea salad \$75

Deli Sandwiches served on multigrain bread Ham or Turkey. Lettuce, tomato, swiss, mayo, mustard \$5

Roaster Sides

Scalloped potatoes and ham \$125
Tater tot hot dish \$150
Cheesy Hash Browns \$125
Baked Beans \$75
Corn \$75
Peas \$60
Glazed Carrots \$75

Additional Items

Pick up Service

Cocktail Sandwiches

Meat and Cheese Tray

Veggie Tray

Fresh Cut Fruit

Chocolate Covered Strawberries

Beef Stew

Turkey with Dressing

Sliced Ham

Prime Rib Roast/au jus

Mashed Potatoes/Gravy

Green Bean Casserole

Buttered Corn

Little Smokies

Smoked Salmon Platter/Crackers

Spinach Artichoke Dip/Crackers

Pasta Alfredo

Meat Marinara

Assorted Soups

Assorted Salads

Layer Cakes

Hummus Dip

Marinated Olives

Liquors

Beers

Wines

Cordials

