

# Waterside Catering Packages

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## 1. The Italian Buffet \$23

A celebration of timeless Italian flavors with rich sauces, tender pastas, and comforting sides prepared with care and tradition.

Choose One Pasta:

- • Penne Pasta with Marinara – A vibrant, herb-infused tomato sauce slow-simmered with garlic and basil. (Add Grilled Chicken)\$5 per person
- • Penne Pasta with Creamy Palomino – A velvety tomato cream sauce blended with parmesan and a hint of spice. (Add Grilled Chicken)5\$ per person
- • Penne Pasta with Bolognese Sauce – Our slow-cooked meat sauce with Italian spices and crushed tomatoes.
- • Penne Pasta with Meatballs – Hearty pork and beef meatballs in house-made marinara with pecorino romano.

Salad (Choose One):

- • Classic Caesar Salad – Crisp romaine hearts, house-made croutons, and shaved parmesan tossed in creamy Caesar dressing.
- • Mixed Green Salad – Romaine, tomatoes, cucumbers, and shaved carrots with your choice of Ranch, Maple Balsamic, or Italian Lemon Vinaigrette.
- • Focaccia Rolls with Butter – Soft, golden-baked rolls with whipped butter.
- • Dessert (Choose One) – See dessert list below for premium selections.

Optional Upgrade – \$7 per person:

- - Chicken Piccata – Lightly breaded chicken breast in a zesty lemon caper sauce.
- - Chicken Marsala – Sautéed chicken with mushrooms in a rich Marsala wine reduction.

## 2. The Fiesta Buffet \$27

A bold and colorful spread of Mexican-inspired dishes, featuring slow-simmered meats, vibrant salsas, and fresh toppings for a festive, build-your-own experience.

- • Beef Barbacoa – Tender shredded beef marinated in dried chilies, garlic, and spices, slow-roasted until melt-in-your-mouth tender.
- • Chicken Tinga – Shredded chicken braised in a smoky tomato-chipotle sauce with onions and garlic.
- • Spanish Rice – Fragrant rice simmered in tomatoes, bell peppers, and spices.
- • Refried Beans – Creamy pinto beans cooked with lard and garlic, mashed and seasoned to perfection.

- • Green Chile Salsa & Red Chile Salsa – House-made with fresh chilies, tomatoes, and citrus.
- • Guacamole – Creamy avocado mash with lime, onion, cilantro, and sea salt.
- • Sour Cream & Grated Monterey Jack Cheese – Cool dairy toppings to finish your creation.
- • Corn and Flour Tortillas – Warm and pillowy for rolling or layering.
- • Crispy Homemade Tortilla Chips – Freshly fried corn tortilla chips.
- • Dessert (Choose One) – See dessert list below for premium selections.

Optional Upgrade – \$3 per person: Queso Dip – Classic queso cheese sauce with green chilies and seasoning.

### **3. The All-American Buffet \$28**

A hearty, crowd-pleasing buffet filled with smoky meats, comforting classics, and fresh garden sides — perfect for any celebration.

Choose Two Options:

- • Smoked Chicken Wings – Dry-rubbed and slow-smoked to perfection, served with ranch and barbecue sauces.
- • Wood-Fired Chicken – Bone-in chicken roasted in a wood-fired oven with a crispy skin.
- • Turkey Focaccia Sandwiches – Sliced turkey on herbed focaccia with lemon aioli and greens.
- • Mixed Green Salad – Romaine, grape tomatoes, shredded carrots, cucumbers with Ranch or Maple Balsamic Dressing.
- • Focaccia Rolls with Butter – House-baked rolls served with whipped butter.
- • Dessert (Choose One) – See dessert list below for premium selections.

### **4. The Southern Barbecue Buffet \$31**

A rustic, smokehouse-inspired feast loaded with bold, slow-cooked flavors, comforting sides, and Southern-style hospitality.

- • Chopped Smoked Beef Brisket – Smoked low and slow, served with Honey Jack BBQ Sauce.
- • Smoked Half Chicken – Dry-rubbed and smoked to tender perfection.
- • Classic Macaroni Salad – Creamy pasta salad with celery and red onion.
- • Mixed Green Salad – Served with Ranch and Maple Balsamic Vinaigrette.
- • Focaccia Rolls with Butter – Golden brown house baked
- • Dessert (Choose One) – See dessert list below for premium selections.

## 5. The Pizza and Pasta Buffet\* in house waterside only \$25

An indulgent mix of house-crafted pastas, fresh salads, and artisan thin-crust pizzas — made to satisfy every craving.

Pasta Selections (Choose One):

- • Penne with Vodka Sauce – Creamy tomato-based sauce with garlic, parmesan, and vodka.
- • Rigatoni with Bolognese – Slow-simmered beef and pork ragu.
- • Penne with Meatballs and Marinara – Classic meatballs in herb-seasoned marinara.
- • Mixed Green Salad – With choice of Ranch, Italian Lemon Vinaigrette, or Maple Balsamic Vinaigrette.
- • Assorted 14-Inch Thin-Crust Pizzas:
  - Classic Margarita
  - - Classic Pepperoni
  - - Pepperoni & Hot Honey
  - - Pepperoni, Sausage & Mushroom
  - - Olive Oil & Garlic with Arugula
  - - Olive Oil & Garlic with Spinach & Feta
- • Dessert (Choose One) – See dessert list below for premium selections.

### Dessert Options

Choose one dessert to finish your buffet with a sweet, satisfying touch.

- • Dark Chocolate & Toffee Cookies with Sea Salt – Rich, chewy cookies with toffee bits and a sprinkle of flaky sea salt.
- • Pecan Bars – A buttery shortbread crust layered with caramelized pecans and brown sugar glaze.
- • Lemon Bars – Bright and zesty lemon curd on a crisp, buttery crust, dusted with powdered sugar.
- • Raspberry Bars – Tart raspberry preserves baked into a golden oat crumble base.

Included in all buffet packages. Additional dessert choices may be added for \$3 per person.