

Waverly Steakhouse

Catering
for every
kind of
occasion

Signature Displays

priced per display-serves up to 25 guests

MEAT AND CHEESE	\$125
imported and domestic meats and cheese. olives, nuts, fruits, bread, and crackers	
OLD FASHIONED RELISH TRAY	\$75
olives, pickled vegetables and meats, cheeseball, crackers	
POACHED SALMON WITH BOURSIN AND TRUFFLE	\$85
Scottish salmon, garlic and herb cheese, truffle, egg, onion, capers, crackers	
LAMB CARPACCIO WITH GRISSINI	\$90
lamb tenderloin, olive oil, parmesan, cracked pepper	
ROASTED VEGETABLE TRAY	\$60
fresh seasonal vegetables, garlic and red pepper aioli	
SHRIMP COCKTAIL	\$160
large shrimp, cocktail sauce, lemon, horseradish, hot sauces, crackers	
OYSTERS ON THE SHELL	\$175
hot sauces, horseradish, crackers	
SOUTH DAKOTA CHISLIC	\$100
Local lamb, sweet peppers, garlic salt, crackers	
FROMAGE EN CROUTE	\$75
Chefs choice of soft cheeses, puff pastry, marmalade	
BOURSIN STUFFED TOMATOES	\$45
local produced boursin, cherry tomatoes, chives	
WEDGE SALAD ON TOAST	\$55
iceberg, bacon, bleu cheese, tomato, onion, balsamic, buttered toast	

Themed Evening Buffets

25 guest minimum-priced per person

STEAK AND POTATO	\$28.00
new york strip, garden salad, house steak sauce, yukon mashed potatoes, asparagus, bread and butter service	
ITALIAN	\$25.00
garlic parmesan romaine salad, meat marinara pasta, chicken alfredo, shrimp primavera with white wine sauce, cheese bread	
CHEF CARVED PRIME RIB	MARKET PRICE
Prime rib, garden salad, bakes potato station, green beans, horseradish cream, au jus, bread and butter service	
AMERICAN BARBEQUE	\$24.00
potato salad, coleslaw, pork loin, BBQ chicken or fried chicken, bacon baked beans, corn on the cob, roasted red potatoes, cornbread	

Build Your Own Buffet

15 GUEST MINIMUM, includes bread and butter service. priced per person

EMERALD BUFFET \$20

choose one salad, one entree, two sides

RUBY BUFFET \$24

choose one salad, two entrees, two sides

DIAMOND BUFFET \$30

choose one salad, two entrees, three sides

SALAD SELECTIONS

garden greens salad, coleslaw, spinach caesar salad, garlic parmesan romaine salad, fresh cut fruit, caprese salad, or pasta salad

SIDE SELECTIONS

roasted garlic asiago mashed potatoes, buttered mashed potatoes, minnesota wild rice, roasted red potatoes, asparagus, green beans, sweet carrots, steamed or roasted vegetables

ENTREE SELECTIONS

chicken chardonnay, amaretto chicken, caprese chicken, fried chicken, pork loin with mushroom cream, meat marinara pasta, chicken alfredo, smothered sirloin, roast beef, lemon and pepper walleye

Signature Selections and Additions

ADD ON/ SUBSTITUTE

ENTREES

POTATO CRUSTED SALMON \$12/6

horseradish, bleu cheese, spinach, citrus butter

SHRIMP SCAMPI \$10/5

butter, garlic, herbs

NEW YORK STRIP \$10/5

gorgonzola, house steak sauce

BRAISED CHICKEN IN RED WINE \$10/5

bacon, mushrooms, onions, herbs

STEAK TIPS \$10/5

sirloin, bbq, horseradish, fried onions

SIDES

FOUR CHEESE AU GRATIN POTATOES \$5/3

asiago, cheddar, parmesan, swiss herbs

SEAFOOD RISOTTO \$12/6

shrimp, lobster, crab

THREE CHEESE PENNE PASTA \$6/3

cheddar, parmesan, cream

CREAMY POLENTA \$4/2

red pepper, broccoli, cream

BAKED POTATO BAR \$6/3

cheddar, sour cream, bacon, green onions

CHEESY HASHBROWNS \$6/3

"SoDak funeral potatoes"

CHEF CARVED MEAT STATIONS

PRIME RIB MARKET PRICE

horseradish, au jus

SALMON \$14

dill cream, lemon

LEG OF LAMB \$12

mint, rosemary

ROASTED TURKEY \$7

cranberry, garlic aolil

PORK LOIN \$6

mustard, apples

BONE IN HAM \$7

honey mustard, raisin sauce

Breakfast Selections

15 guest minimum-priced per person

EXECUTIVE

pastries, fresh fruits, orange juice, coffee station

\$7

HEALTHY START

fresh fruits, yogurt, granola, steel cut oat station, orange juice, coffee station

\$9

BACKWATER BREAKFAST

French toast egg bake or ham and broccoli egg strata, biscuits and peppered gravy, sausage, bacon, yogurt, breakfast potatoes, pastries, fresh fruit, orange juice, coffee station

\$15

BREAKFAST PIZZA

\$18 EACH

BREAKFAST BURRITOS

choose between bacon, sausage, or veggie. hashbrowns, eggs, cheddar, salsa, hot sauce, sour cream

\$7 EACH

On The Go Box Meals

priced per box

BREAKFAST CROISSANT SANDWICHES

Sausage or Bacon, eggs, cheddar, granola bar, hashbrowns, apple, bottled orange juice, water

\$16

BREAKFAST BURRITOS

sausage or bacon, eggs, potatoes, cheddar, salsa, sour cream, granola bar, banana, bottled orange juice, water

\$15

FRIED CHICKEN

fried chicken, potatoes and gravy, coleslaw, corn, cornbread, soda, water

2 PC \$16 4 PC \$20

DELI SANDWICH ON CROISSANT

turkey and swiss, beef and cheddar, ham and cheddar, tuna salad, egg salad, or chicken salad. apple, chips, cookie, soda, water

\$18

Snacks

Fresh Whole Fruit

assorted varieties

\$2 EACH

Assorted Donuts, Pastries, Muffins

\$2.50 EACH

Dessert Bars

gourmet varieties

\$24/DZ

Assorted Cookies

\$18/DZ

Mini Cheesecakes

\$30/DZ

Snack Mix

regular or spicy

\$5/BOWL

Deluxe Mixed Nuts

\$10/BOWL

Granola/Energy Bars

select varieties

\$2.50 EACH

Reception Hors D'oeuvres

Priced per 50 guests

TRADITIONAL MEAT AND CHEESE PLATTER	\$150
cheddar, swiss, pepperjack, colby, black forest ham, smoked turkey, crackers	
HUMMUS	\$90
roasted vegetables, crackers, tortilla chips	
BEEF TENDERLOIN ON TOAST	\$150
Hereford Beef, asparagus, horseradish, onion	
CROSTINI TRIO	\$110
olive tapenade, smoked salmon, bruschetta, crouton	
MINI BLTS	\$90
applewood bacon, bib lettuce, vine ripe tomatoes, mayo, wheat toast	
CHIPS AND DIP	\$80
tortilla chips, serrano queso, salsa, guacamole, potato chips, bacon onion dip, pretzels	
FRESH CUT FRUIT	\$110
fresh seasonal fruits	
TRADITIONAL VEGETABLE TRAY	\$90
seasonal farmers market vegetables, ranch dip	
PESTO CHICKEN SKEWERS	\$100
almond-basil pesto, sun dried tomatoes	
GARLIC AND HERB STEAK TIPS	\$175
sirloin, barbeque sauce, horseradish, fried onions	
WALLEYE BITES	\$175
canadian walleye, blackened local honey	
MEATBALLS	\$100
Barbeque or Swedish	
BACON WRAPPED SCALLOPS	\$175
atlantic scallops, smoked bacon, chipotle molasses	
HARVARTI SHRIMP	\$125
crostini, garlic, herbs, horseradish havarti	
SALMON WELLINGTON	\$140
scottish salmon, mushroom duxelle, pastry	
SPINACH ARTICHOKE DIP	\$110
cream cheese, roasted garlic, tortilla chips, crackers	
ITALIAN SAUSAGE EN CROUTE	\$90
sweet italian sausage, pastry, mustard	
CRAB CAKES WITH ROASTED RED PEPPERS	\$150
lump crab, old bay, herbs	
COQ AU VIN BITES	\$175
chicken breasts, bacon, mushrooms, onions, red wine, herbs	
POTATO PANCAKES	\$110
potatoes, onions, bacon, sour cream	

Plated Meal Selections

choose one salad or one soup selection for the entire party. includes bread and butter service. choose up to 3 entree selections.

CHICKEN CHARDONNAY	\$20
minnesota wild rice, fresh seasonal vegetables, chardonnay cream	
AMARETTO CHICKEN	\$22
amaretto butter, yukon potatoes, asparagus	
CHICKEN WELLINGTON	\$24
mushroom duxelle, pastry, yukon potatoes, red wine sauce	
GRILLED CHICKEN	\$20
smoked tomato sauce, roasted herb red potatoes, fresh seasonal vegetables	
PORTERHOUSE PORK CHOP	\$24
country mustard, yukon potatoes, fresh seasonal vegetables	
ROASTED CHICKEN	\$22
1/2 chicken, chicken jus, yukon potatoes, green beans	
RIBEYE	\$38
herb butter, yukon mashed potatoes, asparagus	
SMOTHERED SIRLOIN	\$27
mushrooms, onions, yukon mashed potatoes, house steak sauce, fresh vegetables	
PRIME RIB	MARKET PRICE
served medium, horseradish cream, au jus, baked potato	
CHAMPAGNE SALMON	\$26
brut champagne, cream, minnesota wild rice, fresh seasonal vegetables	
POTATO CRUSTED SALMON	\$28
horseradish bleu cheese potato crust, spinach, citrus butter	
PHEASANT POT PIE	\$28
traditional, pastry crust	
PASTA CARBONARA	\$25
chicken, shrimp, peas, onions, bacon, cream	
BUFFALO SIRLOIN	\$36
wild mushrooms, yukon potatoes, asparagus	
BUTTER BROILED WALLEYE	\$28
lemon, dill, steamed red potatoes, green beans	
CHICKEN PRIMAVERA PASTA	\$22
chicken, seasonal vegetables, white wine herb sauce	
GARLIC AND HERB STEAK TIPS	\$24
bbq, horseradish, baked potato, seasonal vegetables	
LAMB CHOP	\$40
oregano, mint, yukon potatoes, asparagus	
NEW YORK STRIP	\$44
nebraska beef, bleu cheese, truffle, horseradish potatoes, asparagus	
FILLET OF BEEF	\$48
seafood rouille, yukon potatoes, asparagus	
SEA BASS	\$48
lemon cream, yukon potatoes, spinach	

Plated Lunch

priced per person

BACON CHEESEBURGER AND FRIES	\$13
bibb lettuce, tomato, onion, applewood bacon, cheddar	
ENTREE WEDGE WITH CHICKEN	\$16
iceberg, bleu cheese, onion, tomato, bacon, grilled herb chicken	
CHICKEN SALAD CROISSANT WITH CHIPS	\$13
peppers, sweet mayo, onion, celery, raisins	
SOUP OR SALAD WITH A SANDWICH	\$14
creamy tomato or chicken wild rice soup, garlic parmesan or wedge salad, BLT or hot ham and cheddar	

Lunch Buffets

priced per person

COLD SANDWICH	\$15
black forest ham, smoked turkey, pastrami, condiments and toppings, kettle chips, potato salad	
ITALIAN PASTA	\$17
garden salad, cheese bread, meat marinara, chicken alfredo	
MEDITERRANEAN	\$17
lamb, chicken, pita bread, condiments, tabouli, lebanese hummus, orange lemon potatoes, couscous salad	
ALL AMERICAN	\$16
barbequed chicken quarters or fried chicken, pulled pork, local barbeque sauce, cornbread, three cheese penne pasta, garden salad	

Late Night Snacks

priced per 15 guests

SEVEN LAYER DIP	\$30
tortilla chips	
COCKTAIL SANDWICHES	\$40
ham, turkey, or chicken salad	
CHEESEBURGER SLIDERS	\$45
WINGS	PER 24 \$30
honey mustard, chipotle molasses, or lemon pepper	

Plated Kids Meals

CHICKEN STRIPS	\$7
fries, bbq or ranch, applesauce	
MAC AND CHEESE	\$7
cheddar, penne, fries, applesauce	
MINI CORNDOGS	\$7
honey batter, fries, ketchup, applesauce	

Bar Service

SIGNATURE RECEPTION DRINKS alcoholic or non alcoholic	MARKET PRICE
HOUSE WINES AND CHAMPAGNE full selection available	GLASS \$5 BOTTLE \$16
DOMESTIC KEGS	MARKET PRICE
IMPORTED AND SPECIALITY KEGS	MARKET PRICE
DOMESTIC BEER AND HOUSE BRANDS	\$4
WINE AND CALL BRANDS	\$5 AND UP
CORKAGE FEE outside bottle and stemware service	\$15 PER BOTTLE
COFFEE, TEA, OR HOT CHOCOLATE	\$20 PER GALLON
ICED TEA OR LEMONADE STATION	\$15 PER GALLON
CELEBRATION PUNCH	\$15 PER GALLON
INFUSED WATER STATION citrus and herbs	\$15 PER GALLON
FRESH JUICE OR MILK STATION apple, orange, cranberry, grape 2% and chocolate	\$25 PER GALLON
N/A SPARKLING CIDER traditional apple	\$7 PER BOTTLE
BOTTLED WATER	\$1.50
IMPORTER SPARKLING WATER french/italian	MARKET PRICE
SODA coke and pepsi variety cans	\$2
BOTTLED JUICES AND MILK apple, orange, cranberry, tomato 2% and chocolate	\$2.50

Plated Desserts

APPLE PIE pastry, cinnamon gelato	\$8
LOADED BROWNIE coffee ice cream, toffee, creme, chocolate	\$7
CHEESECAKE french style, pastry, fresh berries, creme	\$7
LEMON TORTE limoncello, creme	\$6
TIRAMISU	\$7