

HORS D'OUVRES ~ PLATTERS BAR OPTIONS

HORS D'OUVRES

- Chicken Fingers ~ \$2.00 each
- Chicken Spring Rolls ~ \$4.25 each
- Conch Fritters ~ \$2.75 each
- Mini Crab Cakes ~ \$5.00 each
- Bacon Wrapped Scallops ~ \$5.50
- Crab Stuffed Mushrooms ~ \$4.00 each
- Thai Chicken Skewers ~ \$2.75 each
- Chicken Wings ~ \$10.00 lb
- Peel and Eat Shrimp ~ \$25.00 lb
- Shrimp Cocktail ~ \$23.00 lb
- Smoked Fish Dip ~ \$27.00 lb

\$500 minimum when ordering buffet only

PLATTERS

CRUDITÉS

- Small Platter \$45.00 ~ Serves 10-15
- Large Platter \$65.00 ~ Serves 20-25

FRUIT

- Small Platter \$50.00 ~ Serves 10-15
- Large Platter \$70.00 ~ Serves 20-25

COLD CUTS

- Turkey, Ham, and Roast Beef,
Cheddar, Swiss & Pepper Jack
- Small Platter \$60.00 ~ Serves 10-15
- Large Platter \$90.00 ~ Serves 20-25

CHEESE

- Cheddar, Swiss, Pepper Jack,
& Provolone with Crackers
- Small Platter \$50.00 ~ Serves 10-15
- Large Platter \$80.00 ~ Serves 20-25

BAR OPTIONS

TAB ~ All beverages will go on the host's check which will be paid at the end of the event.

TICKETS ~ Guests can enjoy a beverage of their choice but limited to the amount of tickets the host wants to hand out to the guests. In this option, we will provide drink tickets for you to distribute to your guests. The ticket will be presented to the server when ordering their cocktail, and added to your tab. Once they have used their drink tickets, they would then be required to pay for additional cocktails.

CASH BAR ~ If, as the host too a party, you choice to pay only for non-alcoholic beverage,s then you may choose a "cash" bar. Guests who choose to drink cocktails, will be required to pay as they order or run a tab of their own.

Party Packages do not include tax or gratuity (18%). An exact count must be given no later than 72 hours prior to party date. Gratuity will be based on the final count booked by the host. If the number of guests is higher than booked count, then final count will be based on attendance.

A 20% deposit is required for all parties.

Cancellation later than 72 hours prior to date will result in forfeiture of deposit.

Prices subject to market change.



WATERWAY CAFE

2300 PGA Blvd., Palm Beach Gardens, FL 33410

T: 561.694.1700

W: www.waterwaycafe.com



PARTY CATERING MENU

LUNCH PACKAGES

All packages come with coffee, tea, or soda and our fresh baked bread.
Add a cup of soup or a house salad for \$4.00.
Add a piece of key lime pie or scoop of ice cream for \$4.00.

LUNCH PARTY #1 \$20.00 PER PERSON

LAND AND SEA SALAD ~ A serving of our fresh shrimp and chicken salads, served with fresh seasonal fruit.

WATERWAY CHEESEBURGER ~ A combination of ground brisket, short rib and chuck, topped with applewood smoked bacon, cheddar cheese, lettuce and tomato on a toasted brioche bun, served with French fries.

BLACKENED CHICKEN SANDWICH ~ Served with lettuce, tomato, chipotle mayo and French fries on a toasted brioche bun.

GRILLED CHICKEN CAESAR SALAD ~ Romaine lettuce with croutons, Parmesan cheese and Caesar dressing.

LUNCH PARTY #2 \$22.00 PER PERSON

LAND AND SEA SALAD ~ A serving of our fresh shrimp and chicken salads, served with fresh seasonal fruit.

ROASTED BEET AND GOAT CHEESE SALAD ~ Field greens, cucumber, red onion, candied walnuts, raspberry vinaigrette and a drizzle of balsamic glaze.

CRUNCHY MAHI WRAP ~ Panko crusted Mahi with pepper Jack cheese, field greens, tomatoes and sweet chili aioli, served with French fries.

CHICKEN MILANESE ~ Boneless breaded chicken breast, topped with fresh mozzarella, filed greens, cucumbers, red onion, heirloom cherry tomatoes and balsamic glaze.

WATERWAY CHEESEBURGER ~ A combination of ground brisket, short rib and chuck, topped with applewood smoked bacon, cheddar cheese, lettuce and tomato on a toasted brioche bun, served with French fries.

LUNCH PARTY #3 \$25.00 PER PERSON

PANKO ENCRUSTED DIJON SALMON ~ Pan fried salmon fillet served with lemon butter sauce, sautéed spinach and roasted vegetables.

SEAFOOD RIGATONI ~ Shrimp and scallops tossed with rigatoni pasta and spinach in a tomato basil cream sauce topped with shredded Parmesan cheese.

OPEN FACED SIRLOIN STEAK SANDWICH ~ Sauté onions & Gorgonzola cheese on a toasted brioche bun with French fries.

CHICKEN MILANESE ~ Boneless breaded chicken breast, topped with fresh mozzarella, filed greens, cucumbers, red onion, heirloom cherry tomatoes and balsamic glaze.

SEAFOOD GUMBO ~ Shrimp, scallops, fresh fish and Andouille sausage in a spicy gumbo, served over rice pilaf.

GORGONZOLA STEAK SALAD ~ Marinated grilled tenderloin tips atop mixed greens, tomatoes, cucumbers, onions, roasted red peppers, and Gorgonzola cheese with Italian vinaigrette.

FRESH GRILLED MAHI-MAHI SANDWICH ~ Served on a grilled brioche with lettuce, tomato, tartar sauce, and a side of French fries,

DINNER PACKAGES

All packages come with coffee, tea, or soda; fresh baked bread, a house salad and a dessert choice of key lime pie or scoop of ice cream.

DINNER PARTY #1 \$40.00 PER PERSON

PAN ROASTED GROUPER ~ Served with roasted vegetables and sauté spinach, topped with, citrus caper butter sauce.

SURF AND TURF ~ A 6 oz sirloin topped with 2 oz lobster meat, served with garlic whipped potatoes and seasonal vegetables.

PAN SEARED SCALLOPS ~ U-10 Scallops served with sauté spinach, shiitake mushrooms, cherry tomato, fried polenta cake, and balsamic reduction.

CHICKEN MILANESE ~ Boneless breaded chicken breast, topped with fresh mozzarella, filed greens, cucumbers, red onion, heirloom cherry tomatoes and balsamic glaze.

TERIYAKI GLAZED PORK CHOP ~ Served with roasted fingerling potatoes and Brussels sprouts

DINNER PARTY #2 \$45.00 PER PERSON

SURF AND TURF ~ A 6 oz sirloin topped with 2 oz lobster meat, served with garlic whipped potatoes and seasonal vegetables.

CRAB CAKE DINNER ~ Loaded with crab, seasoned to perfection and sautéed golden brown. Served with rice pilaf, vegetables and key lime mustard sauce.

SEAFOOD GUMBO ~ Shrimp, scallops, fresh fish and Andouille sausage in a spicy gumbo, served over rice pilaf.

PAN ROASTED GROUPER ~ With roasted vegetables and sauté spinach, topped with lemon and caper butter sauce.

CHICKEN PICATTA ~ Sautéed chicken breast with garlic, capers, white wine, lemon butter sauce, served with rice pilaf and vegetables.

DINNER PARTY #3 \$50.00 PER PERSON

NEW YORK STEAK (12 OZ) ~ Certified Black Angus beef grilled center cut steak topped with shallot butter and served with garlic whipped potatoes and roasted Brussels sprouts.

SURF AND TURF ~ A 6 oz sirloin topped with 2 oz lobster meat, served with garlic whipped potatoes and seasonal vegetables.

CHICKEN AND JUMBO SHRIMP PICATTA ~ Shrimp and chicken sautéed with garlic, capers, white wine and lemon butter sauce. Served with rice pilaf and vegetables.

CRAB CAKE DINNER ~ Loaded with crab, seasoned to perfection and broiled golden brown. Served with rice pilaf, vegetables and mustard sauce.

PAN SEARED SCALLOPS ~ U-10 Scallops served with sauté spinach, shiitake mushrooms, cherry tomato, fried polenta cake, and balsamic reduction.

CRAB ENCRUSTED GROUPER ~ With roasted vegetables, sautéed spinach and lemon butter sauce.

TERIYAKI GLAZED PORK CHOP ~ Served with roasted fingerling potatoes and Brussels sprouts

WATERWAY CAFE

THE PLACE TO CELEBRATE
ALL OF LIFE'S EVENTS.