



Catering Menu



WATERWAYS
CRUISES AND EVENTS



TRAY PASSED HORS D'OEUVRES

- PRICED PER DOZEN -

TWO (2) DOZEN MINIMUM REQUIRED PER APPETIZER

Pastry Wrapped Brie Bites (VEG) | \$49

puff pastry wrapped brie | seasonal jam | candied pecans

Chipotle Chicken Tostada Bites | \$50

fire-roasted corn

Stuffed Mushrooms (V, GF) | \$48

sun dried tomato | fresh herbs | sauteed peppers | shallots

Beef Satay (GF) | \$55

house made chimichurri

Thai Chicken Satay (GF) | \$50

curry marinade | spicy chili sauce

Vietnamese Summer Roll (V, GF) | \$50

fried tofu | fresh veggies | sweet chili sauce

Dungeness Crab Cakes | \$58

cajun remoulade | chives

Ahi Tuna Wontons (GF* option available for pre-order only) | \$54

*spicy tuna poke | crispy wonton**

Twice Baked Potato Bites | \$48

sour cream | chives | bacon

Swedish Cardamom Bun (VEG) | \$48

cream filled woven puff pastry | cardamom spiced glaze

Prosciutto & Cheese Puff Pastry (VEG*) | \$50

prosciutto | gruyère | sundried tomato | arugula*

Deviled Eggs with Caviar (GF) | \$65

crème fraiche | chives | caviar topping

Smoked Salmon Crostini | \$55

herb & caper cream cheese | cold smoked salmon | pickled red onion

Confit Duck Crostini | \$55

confit duck | blood orange supremes | umami crema | parsley | green onion

Shrimp Ceviche Shooter (GF) | \$52

gulf shrimp | tomato lime curtido | avocado puree | micro cilantro

Vegetable Pakora Bites (GF, V*) | \$45

punjabi spiced seasonal veggie fritter | tangy yogurt sauce | mint chutney*

Tanghulu Fruit Skewers (GF, V) | \$45

mixed fruit | clear candy shell

Mojito Tartlets (VEG) | \$50

keylime custard | whipped cream | fresh mint

S'mores Tartlets (VEG) | \$45

chocolate crust | toasted marshmallow | chocolate ganache | graham cracker crumble

Crème Brûlée Cheesecake Bites | \$50

brûleed vanilla cheesecake | strawberry compote

V - VEGAN | VEG - VEGETARIAN | GF - GLUTEN FREE

**Menu subject to change*



PLATTERS

- PRICED PER PLATTER -
ONE (1) PLATTER FEEDS (20) GUESTS

Charcuterie | \$400

*assorted imported and locally sourced cheeses | gourmet meats |
assorted pickles | candied nuts | olives | assorted crackers*

Vegetable Mezze Spread (V*, GF*) | \$360

assorted fresh vegetables | hummus | tzatziki | muhammara
(roasted red pepper dip) | flatbread**

Seafood Platter (GF) | Market Price

*dungeness crab | chimichurri prawns | local oysters | house
mignonette | cocktail sauce*

Add on for an additional cost:

***Add ons sold at Market Price and portioned per platter**

Lobster

Caviar

Scallop crudo

Fruit Platter (V, GF) | \$360

*fresh seasonal fruit assortment | chocolate hummus | coconut
whipped cream*



SPECIALTY STATIONS

- PRICED PER PERSON -

Gourmet Taco Bar | \$28

*Estimated at TWO (2) tacos per person
*6 inch flour and corn tortillas

Choice of TWO (2) Proteins for the group:

Pollo Asada (GF)

Carne Asada (GF)

Fajita Veggies (GF, V)

Soy Chorizo (V)

cabbage slaw | refried beans | lettuce | tomatoes | guacamole | onions | cheese | cilantro | house made hot sauce | chipotle ranch | lime | sour cream

Chips and Dip Add on | \$6 Per Person

tortilla chips & your choice of salsa or guacamole

Waterways Slider Bar | \$28

2oz certified angus beef sliders

*Estimated at TWO (2) sliders per person

*Veggie patty available upon request prior to event

Beecher's sharp cheddar | rustic buns | dill pickles | red onions | tomatoes | lettuce | mayo | mustard | ketchup | house made ranch | caramelized onion | truffle aioli | crispy bacon

Garden Salad Bar (VEG*) | \$25

*mixed greens | chopped romaine | garlic herb croutons | candied pecans | crumbled gorgonzola | shredded carrots | cucumber | tomatoes | red onions | shredded cheddar | dried cranberries | hard boiled eggs | crispy bacon**

Dressings: caesar | blue cheese | balsamic | house made ranch

Chef Attended Carving Stations

Honey-Glazed Ham | \$25

brown sugar glaze | grilled pineapple

Prime Rib | \$30

rock salt smoked & herb crusted certified angus beef prime rib | natural au jus | fresh horseradish cream



CLASSIC BRUNCH BUFFET

- \$65 PER PERSON -

Seasonal Fresh Fruit Platter (V, GF)

Vanilla Parfait (VEG, V*)

vanilla yogurt | whipped cream | strawberries | granola | chocolate shavings

*vegan option available upon request prior to event

Strawberry Goat Cheese Crostini (VEG)

fresh basil | balsamic reduction

Farm Fresh Scramble (GF)

Assorted Pastry (GF* option available for pre-order only)

Bacon & Sausage (GF)

Potato and Leek Hash (V)

Choice of ONE (1) Main Entree selection for the group:

Biscuits & Gravy (VEG*)

*house made biscuits | sausage gravy**

Lox & Bagels

cured smoked salmon | mini bagel bites | chive cream cheese | seasoned cucumber | red onion | caper

French Toast Bread Pudding (VEG, V*)

*whipped cream | seasonal berry compote**

*vegan option available upon request prior to event

Enhance Your Menu

Additional Add-On (Priced Per Person)

Benedict Station* | \$25

Traditional

canadian bacon | lemon hollandaise

Smoked Salmon

brown butter hollandaise

Dungeness Crab

dill hollandaise

Smoked Brisket

chipotle hollandaise

California (VEG)

avocado slices | tomato | herb hollandaise

Omelet Station* | \$20

fresh chives | goat cheese | Beechers cheddar | sherry sauteed mushroom | red peppers | green onion | caramelized onion | sausage | bacon | ham

*turkey bacon available upon request

*vegan option available with JustEgg & soy chorizo



CLASSIC LUNCH BUFFET

- \$55 PER PERSON -

Choice of ONE (1) Soup or Salad for the group:

Classic Caesar Salad

romaine lettuce | classic caesar dressing | croutons | parmesan cheese

Pear & Gorgonzola Salad (VEG, GF)

mixed greens | grilled pear | crumbled gorgonzola | candied pecans | roasted shallot vinaigrette

Tomato Bisque

*crème fraiche | basil chiffonade | homemade croutons**

Smoked Salmon Chowder

salmon | cream | fennel | shallots | roasted corn

Choice of TWO (2) Sandwich or Wrap Selections for the group:

Turkey Bacon Brie Club Sandwich

homemade focaccia

Salmon BLT Sandwich

cold smoked salmon | crispy bacon | heirloom tomato | bibb lettuce

Slow Roast Beef Sandwich

truffle aioli | arugula | pickled red onion

Eggplant Parmesan Sandwich (VEG)

sundried tomato aioli | mozzarella | arugula

Curried Vegetable Wrap (VEG)

mint chutney | bibb lettuce | herb veganaise

Chef's Assorted Desserts (VEG)

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BBQ BUFFET

- \$62 PER PERSON -

Cheddar Bay Cornbread (VEG)

BBQ Baked Beans (VEG)

Roasted Street Corn (VEG)

Deviled Egg Potato Salad (VEG)

Traditional Homemade Coleslaw (VEG, GF)

Choice of TWO (2) Main Entree selections for the group:

**Slider buns available*

Kansas City Style Ribs (+2pp)

Smoked Beef Brisket (GF)

Dry Rubbed Chicken Thighs (GF)

Carolina Style Pulled Pork (GF)

Blackened Cauliflower Bites (GF, V)

Choice of ONE (1) Dessert selection for the group:

Strawberry Shortcake (VEG)

light white cake | strawberry jam | fresh strawberry | whipped cream

PNW Berry Cobbler (VEG)

seasonal berries | oat crumble | whipped cream

Banana Pudding (VEG)

whipped cream

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CLASSIC SEATTLE BUFFET

- \$70 PER PERSON -

House Made Sourdough Focaccia

Choice of ONE (1) Soup or Salad selection for the group:

Classic Caesar Salad (GF*)

romaine lettuce | classic caesar dressing | croutons | parmesan cheese*

Grilled Pear & Gorgonzola Salad (VEG, GF)

mixed greens | grilled pear | crumbled gorgonzola | candied pecans | roasted shallot vinaigrette

Caprese Salad (VEG*, GF)

heirloom tomatoes | fresh pearl mozzarella | basil chiffonade | candied bacon | roasted garlic balsamic caramel*

Cobb Salad (GF, V*)

mixed greens | chopped tomatoes | bacon | hardboiled egg* | avocado | bleu cheese* | champagne sherry vinaigrette*

Cajun Salmon Chowder

salmon | cream | fennel | shallots | roasted corn

Creamy Tomato Bisque (VEG, GF*)

*crème fraîche | basil chiffonade | homemade croutons**

Choice of TWO (2) Main Entree selections for the group:

Tuscan Chicken

oven roasted chicken | herbaceous tomato sauce

Lemon Dill Salmon (GF)

grilled seasonal salmon | citrus shallot butter sauce

Argentinean Steak (GF)

grilled top sirloin | red wine demi glaze

Filet Mignon (GF) (+10pp)

grilled petite filet | brandy peppercorn sauce

Roasted Cauliflower Steak (GF, V)

za'atar seasoned cauliflower | chimichurri sauce

Creamy Gouda Mac & Cheese (VEG)

Seasonal Risotto (VEG, GF)

veggie stock | white wine

Entree Upgrade

Surf & Turf (GF) - (+25pp)

filet mignon | white gulf prawns | demi glaze

Choice of TWO (2) Side selections for the group:

Roasted Seasonal Vegetables (GF, V)
garlic | fresh herbs

Garlic Mashed Potatoes (VEG, GF)
roasted garlic | cream | butter

Basmati Rice (GF, V)

Wild Rice Pilaf (V)
medley of wild & ancient grains

Roasted Brown Sugar Carrots (GF, V)

Bacon Brussel Sprouts (GF)
caramelized shallots | herbs

Choice of ONE (1) Dessert selection for the group:

Flourless Chocolate Torte (GF)
raspberry coulis

Classic New York Cheesecake (VEG)
seasonal sauce

PNW Berry Cobbler (VEG)
seasonal berries | warming spices | oat crumble

Vanilla Crème Brulee (GF) (+\$5pp)
fresh berries | whipped cream

Chocolate Pot de Crème (GF) (+5pp)
raspberry coulis | whipped cream

Seasonal Sorbet (GF, V) (+\$4pp)

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PLATED DINNER

- \$110 PER PERSON -

House Made Sourdough Focaccia

Choice of ONE (1) Soup or Salad selection for the group:

Classic Caesar Salad (GF*)

romaine lettuce | classic caesar dressing | croutons | parmesan cheese*

Winter Root Salad (VEG, GF)

Grilled Pear & Gorgonzola Salad (VEG, GF)

mixed greens | grilled pear | crumbled gorgonzola | candied pecans | roasted shallot vinaigrette

Heirloom Tomato Caprese

Cajun Salmon Chowder

salmon | cream | fennel | shallots | roasted corn

Tomato Bisque

*crème fraiche | basil chiffonade | homemade croutons**

Choice of ONE (1) Dessert selection for the group:

Basque Cheesecake

caramel | whipped cream

Flourless Chocolate Torte (GF)

raspberry coulis

Chocolate Pot De Creme

raspberry coulis | whipped cream

Creme Brulee

fresh berries | whipped cream

Choice of TWO (2) Main Entree selections for the group:

Pan Seared Airline Chicken

bone in chicken breast | wild rice pilaf | green beans | toasted almonds

8oz Sirloin

red wine demi glaze | roasted garlic mashed potato | broccolini with parmesan

Herb Crusted Salmon

champagne and herb butter sauce | wild rice pilaf | bacon brussel sprouts

Pepper Crusted Pork Tenderloin

brandy cream sauce | herb roasted fingerling | brown sugar carrots

Quinoa & Mushroom Stuffed Squash

red pepper sauce | balsamic reduction

Seasonal Risotto (VEG, GF)

parmesan | herbs

Entree Upgrades

Heritage Pork Chop | +\$7pp

Alaskan Halibut | +\$10pp

Filet Mignon | +\$12pp

Prime Rib Carving Station | Market Price

Surf and Turf | +\$25

Sirloin and Prawns | +\$20

Filet and Lobster Tail | +\$25

Side Options

Goat Cheese Polenta | +\$3

Truffle Mashed Potato | +\$3



SWEETS & TREATS MENU

Flourless Chocolate Torte (GF) | \$12pp

raspberry coulis

Classic New York Cheesecake (VEG) | \$12pp

seasonal topping

Strawberry Shortcake | \$13pp

layers of light white cake and strawberries

Seasonal Fruit Cobbler (VEG, GF) | \$15pp

whipped cream

Sorbet (V, GF) | \$12pp

fresh mint, berries

choice of flavor: lemon, mango, marionberry or wild berry

Vanilla Crème Brulee (GF) | \$15pp

fresh berries | whipped cream

Full Sheet Cake | \$175

50-60 servings; priced per cake

choice of flavor: white, vanilla, chocolate or marble

Half Sheet Cake | \$100

23-30 servings; priced per cake

choice of flavor: white, vanilla, chocolate or marble

Chef's Assorted Desserts Platter (VEG) | \$350

lemon bars | mini cheesecakes | petit fours | chocolate dipped strawberry skewers

Upgrade with Custom Macarons*

Macadons is one of our top preferred vendors, specializing in custom macarons for your event. With an extensive range of flavors and plenty of personalization options, your guests will be wowed by these delectable desserts.

**Ask your Sales Representative for offerings and pricing.*

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