



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 | \$54

spicy tuna poke | crispy wonton

Twice Baked Potato Bites (GF) | \$48

sour cream | chives | bacon

Deviled Eggs (GF) | \$65

crème fraîche | chives

Smoked Salmon Crostini | \$55

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

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 (VEG) | \$50

*brûlée'd vanilla cheesecake | strawberry
compote*

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

**Menu subject to change*



PLATTERS

- PRICED PER PLATTER -

ONE (1) PLATTER SERVES (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**

Fruit Platter (V, GF) | \$360

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

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

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

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SPECIALTY STATIONS

- PRICED PER PERSON -

Gourmet Taco Bar | \$32

**Estimated at TWO (2) tacos per person*

Includes:

6" Tortillas

Flour & Corn

Chips and Dip

tortilla chips | salsa | guacamole

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

Waterways Slider Bar | \$28

**Estimated at TWO (2) sliders per person*

Includes:

2oz Certified Angus Beef Sliders

**Veggie patties 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*



CLASSIC BRUNCH BUFFET

- \$65 PER PERSON -

Seasonal Fresh Fruit Platter (V, GF)

Vanilla Parfait (VEG)

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

Strawberry Goat Cheese Crostini (VEG)

fresh basil | balsamic reduction

Farm Fresh Scramble (GF)

Assorted Pastry

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*)

*seasonal berry compote | whipped cream**

Oat Crunch Apple Crisp (V)

apples | rolled oats | vanilla | cinnamon | maple syrup | apple juice

Enhance Your Menu

Additional Add-On (Priced Per Person)

Omelet Station* | \$20

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

**JustEgg (V), soy chorizo (V) & turkey bacon (GF), available upon request prior to the event*



CLASSIC LUNCH BUFFET

- \$55 PER PERSON -

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

Classic Caesar Salad (GF*)

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 (VEG, GF*)

*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

Seasonal Vegetable Sandwich (VEG)

sundried tomato aioli | mozzarella | arugula | Parmesan

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

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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*

Cajun Salmon Chowder

salmon | cream | fennel | shallots | roasted corn

Creamy Tomato Bisque (VEG, GF*)

*crème fraiche | basil chiffonade | homemade croutons**

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

Tuscan Chicken (GF)

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 | parmesan | herbs | white wine

Entree Upgrade

Surf & Turf (GF) - (+35pp)

filet mignon | lobster | 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 (VEG, GF)
raspberry coulis

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

Oat Crunch Apple Crisp (V)
apples | rolled oats | vanilla | cinnamon | maple syrup | apple juice

Classic New York Cheesecake (VEG)
seasonal sauce

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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*

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 caramels*

Cajun Salmon Chowder

salmon | cream | fennel | shallots | roasted corn

Tomato Bisque (VEG, GF*)

*crème fraîche | basil chiffonade | homemade croutons**

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

Pan Seared Chicken (GF*)

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

8oz Sirloin (GF)

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

Seasonal Risotto (VEG, GF)

veggie stock | parmesan | herbs | white wine

Entree Upgrades

Filet Mignon (GF) | +\$12pp

Surf and Turf (GF) | +\$35pp

Prime Rib Carving Station (GF) | MP*

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

Flourless Chocolate Torte (VEG, GF)

raspberry coulis

Oat Crunch Apple Crisp (V)

apples | rolled oats | vanilla | cinnamon | maple syrup | apple juice

PNW Berry Cobbler (VEG)

seasonal berries | warming spices | oat crumble

Classic New York Cheesecake (VEG)

seasonal sauce

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