



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) | \$50

puff pastry wrapped brie | seasonal jam | candied pecans

Chipotle Chicken Tostada Bites | \$52

fire-roasted corn

Stuffed Mushrooms (V, GF) | \$50

sun dried tomato | fresh herbs | sauteed peppers | shallots

Beef Satay (GF) | \$58

house made chimichurri

Thai Chicken Satay (GF) | \$55

curry marinade | spicy chili sauce

Vietnamese Summer Roll (V, GF) | \$52

fried tofu | fresh veggies | sweet chili sauce

Dungeness Crab Cakes | \$60

cajun remoulade | chives

Ahi Tuna Wontons | \$56

spicy tuna poke | crispy wonton

Twice Baked Potato Bites (GF) | \$50

sour cream | chives | bacon

Deviled Eggs (GF) | \$55

crème fraiche | chives

Smoked Salmon Crostini | \$58

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

Shrimp Ceviche Shooter (GF) | \$55

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

Vegetable Pakora Bites (GF, V*) | \$52

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

Mojito Tartlets (VEG) | \$52

keylime custard | whipped cream | fresh mint

S'mores Tartlets (VEG) | \$52

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

Crème Brûlée Cheesecake Bites (VEG) | \$52

brûlée'd vanilla cheesecake | strawberry compote



PLATTERS

- PRICED PER PLATTER -

ONE (1) PLATTER SERVES (20) GUESTS

Charcuterie | \$425

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

Vegetable Mezze Spread (V*, GF*) | \$380

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

Fruit Platter (V, GF) | \$380

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

Chef's Assorted Desserts Platter (VEG) | \$375

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

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

**Menu subject to change*



SPECIALTY STATIONS

- PRICED PER PERSON -

Gourmet Taco Bar | \$36

**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

Choice of ONE (1) Side for the group:

Roasted Corn Salad (GF, VEG)

roasted corn | cojita cheese | scallions | cilantro | jalapeno | garlic | mayonnaise | lime juice | chili powder

Mexican Rice and Beans (GF)

white rice | black beans | tomato paste | cumin | onion | cloves | oregano | paprika | vegetable broth | lime juice

Waterways Slider Bar | \$36

**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

Kettle Roasted Potato Chips

Choice of ONE (1) Side for the group:

Old Fashioned Potato Salad (VEG)

celery | onion lime juice | relish | mayonnaise | mustard | paprika | parsley | tarragon

No Mayo Coleslaw (V, GF)

green cabbage | carrots | onion | scallions | apple cider vinegar | whole grain mustard | olive oil | honey | celery salt

Garden Salad Bar (VEG*) | \$28

*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

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**Menu subject to change*

****add chicken \$5| salmon \$6/ steak \$8**



CLASSIC BRUNCH BUFFET

- \$70 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* | \$25

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

- \$60 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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**Menu subject to change*



BBQ BUFFET

- \$68 PER PERSON -

Cheddar Bay Cornbread (VEG)

whipped butter | honey

BBQ Baked Beans (VEG)

Roasted Street Corn (VEG)

roasted corn | cojita cheese | scallions | cilantro | jalapeno | garlic |
mayonnaise | lime juice | chili powder

Old Fashioned Potato Salad (VEG)

celery | onion lime juice | relish | mayonnaise | mustard | paprika |
parsley | tarragon

No Mayo Coleslaw (VEG, GF)

green cabbage | carrots | onion | scallions | apple cider vinegar | whole
grain mustard | olive oil | honey | celery salt

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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**Menu subject to change*



CLASSIC SEATTLE BUFFET

- \$75 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) (+14pp)

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) - (+40pp)

filet mignon | lobster | demi glaze

Prime Rib Carving Station (GF) | MP*

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

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



PLATED DINNER

- \$115 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 carame*

Cajun Salmon Chowder

salmon | cream | fennel | shallots | roasted corn

Tomato Bisque (VEG, GF*)

*crème fraiche | 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) | +\$14pp

Surf and Turf (GF) | +\$40pp

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