



bluewater
CATERING MENU

OPEN BAR PACKAGES

A fully-stocked bar featuring our call and premium selection of liquors, red and white wines, handcrafted beers, domestic bottled beers, soft drinks, juices and mixers, priced per person for a specified period of time.

CALL BRANDS - 2 hours for \$23 / 3 hours for \$27

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon,
Famous Grouse Scotch, Sauza Tequila

PREMIUM BRANDS - 2 hours for \$25 / 3 hours for \$30

Absolut Vodka, Tanqueray Gin, Dewar's Scotch, Captain Morgan Rum,
Bacardi Rum, Crown Royal, Jack Daniel's, Jose Cuervo Tequila

BEER AND WINE - 2 hours for \$19 / 3 hours for \$25

Package includes two of our handcrafted beers as well as bottled beers, House wines include Chardonnay, Merlot, Cabernet and White Zinfandel

CHAMPAGNE (PASSED) - \$4 per person

We value friendly service. All guests must present valid identification upon request. We reserve the right to refuse service.

9.25% sales tax will be added to all food and beverage packages.

Prices subject to change.

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HORS D' OEUVRES

Priced per 50 pieces

SMOKED TOMATO AND GORGONZOLA BRUSCHETTA - \$75

SMOKED TOMATO AND GORGONZOLA BRUSCHETTA WITH BLACKENED SHRIMP - \$135

VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE - \$80

BEEF SATAY[†] BRUSHED IN A PINEAPPLE TERIYAKI SAUCE - \$165

CHICKEN SATAY* BRUSHED IN A PINEAPPLE TERIYAKI SAUCE - \$90

CHICKEN CORDON BLEU ROLLS WITH BROWN ALE HONEY MUSTARD - \$130

COCONUT CRUSTED CHICKEN TENDERS WITH BROWN ALE HONEY MUSTARD - \$130

BACON WRAPPED SCALLOPS - \$155

SEARED TUNA CROSTINIS[†] WITH WASABI AND PICKLED GINGER - \$125

CHICKEN WALDORF ON TOAST POINTS - \$115

ASSORTED SUSHI ROLLS[†] WITH WASABI AND SOY SAUCE - \$115

ASSORTED BUTTON ROLL SANDWICHES OF HAM, TURKEY, AND PORTABELLA MUSHROOM WITH BROWN ALE HONEY MUSTARD - \$95

SPINACH, TURKEY, AND BOURSIN CHEESE PINWHEELS - \$85

BLUE CRAB STUFFED MUSHROOMS - \$135

COCONUT SHRIMP WITH BROWN ALE HONEY MUSTARD - \$95

JUMBO SHRIMP COCKTAIL WITH CAPER COCKTAIL SAUCE - \$135

LARGE VEGETABLE DISPLAY - \$85

FRUIT AND CHEESE DISPLAY - \$125

* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

† These menu items may contain raw or undercooked ingredients.

We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

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PLATED MENU SALAD SELECTIONS

***Included with purchase of Lunch Menu Entrée Package
(Select One)***

HOUSE SALAD* - Mixed greens topped with tomato, cucumber, housemade croutons and pepper jack & cheddar cheeses with spiced pecans. Served with your choice of dressing.

WEDGE SALAD - Crumbled blue cheese, tomatoes, carrots, green onions and bacon, dressed with blue cheese.

LOBSTER BISQUE - Rich and creamy with a hint of sherry.

PLATED LUNCH ENTRÉE SELECTIONS

***Select 3 Entrées - Includes salad and unlimited coffee, tea and fountain sodas
\$18.95 per person options***

ROASTED TUNA SALAD WRAP - Fresh-grilled ahi tuna salad, spring mix, and sliced tomato wrapped in a jalapeño cheddar tortilla, served with fresh potato chips.

CRAB BLT - Tender blue crab meat salad, hickory bacon, mixed greens and tomato. Served on focaccia bread with a side of fresh potato chips.

CLASSIC CLUB SANDWICH - Roasted turkey and ham with crisp bacon, shredded lettuce, tomato, mayonnaise and cheddar cheese on toasted sourdough. Served with fresh potato chips.

SEAFOOD COBB SALAD - Topped with seasoned shrimp, lump crab meat, bacon, avocado, tomato, egg, cucumber and pepper jack & cheddar cheeses. Served with your choice of dressing.

CLASSIC BURGER[†] - USDA choice steakburger with lettuce and tomato. Served with fresh potato chips.

\$22.95 per person options

SEAFOOD STUFFED SHELLS - Stuffed with seasoned shrimp, scallops and lump crab meat. Served over a lobster pan jus with market fresh vegetables and oven-roasted tomatoes.

CHICKEN PICATTA - Lightly dusted in seasoned flour, and sautéed with a white wine, butter, lemon juice, and caper sauce. Served with citrus rice pilaf and seasonal vegetables.

SEARED TUNA^{††} - Fresh tuna rolled in spices, pan seared, and served rare over wasabi aioli, with citrus rice pilaf and seasonal vegetables.

SALT & PEPPER GRILLED SALMON[†] - grilled to medium, served with citrus rice pilaf and seasonal vegetables.

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PLATED MENU SALAD SELECTIONS

***Included with purchase of Lunch Menu Entrée Package
(Select One)***

HOUSE SALAD* - Mixed greens topped with tomato, cucumber, housemade croutons and pepper jack & cheddar cheeses with spiced pecans. Served with your choice of dressing.

WEDGE SALAD - Crumbled blue cheese, tomatoes, carrots, green onions and bacon, dressed with blue cheese.

LOBSTER BISQUE - Rich and creamy with a hint of sherry.

PLATED DINNER ENTRÉE SELECTIONS

***Choose 3 Entrées - Includes unlimited coffee, tea and fountain sodas
\$29.95 per person options***

CHICKEN PICATTA - Dusted in seasoned flour, sautéed with a white wine, butter, lemon juice and caper sauce. Served with citrus rice pilaf and market fresh vegetables.

BLACKENED OR SALT & PEPPER-GRILLED MAHI MAHI[†] - Fresh mahi mahi dusted in blackened seasoning or salt and pepper. Served with citrus rice pilaf and market fresh vegetables.

CHICKEN SCALOPPINI - Fresh tender chicken sautéed and topped with asparagus, melted mozzarella cheese and marinara sauce. Served over citrus rice pilaf.

CAJUN PASTA - Fresh shrimp, chicken and Andouille sausage sautéed with a trio of peppers and tossed with a cajun cream sauce. Served over cavatappi pasta with green onions.

Vegetarian selection available upon request.

\$39.95 per person options

BOURBON-GLAZED SALMON[†] - Seared salmon brushed with our signature bourbon glaze and served over quinoa & kale. Served with white cheddar mashed potatoes and market fresh vegetables.

GROUPE PICATTA - Dusted in seasoned flour, sautéed with a white wine, butter, lemon juice and caper sauce. Served with white cheddar mashed potatoes and market fresh vegetables.

Beef Options - add blue cheese for \$1.50

8oz. FILET[†] - \$47.95 PER PERSON - Grilled to medium, served with white cheddar mashed potatoes and market fresh vegetables.

14oz. RIBEYE[†] - \$44.95 PER PERSON - Grilled to medium, served with white cheddar mashed potatoes and market fresh vegetables.

Vegetarian selection available upon request.

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BUFFET ENTREE AND CARVING SELECTIONS

Select Three Entrées, and Two Sides - includes unlimited coffee, tea and fountain sodas
\$37.95 per person options

CHICKEN PICATTA - Lightly dusted in seasoned flour, and sautéed with a white wine, butter, lemon juice, and caper sauce.

SALT & PEPPER-GRILLED SALMON - Fresh salmon seasoned with salt and pepper and grilled to perfection.

GROUPE PICATTA - Lightly dusted in seasoned flour, and sautéed with a white wine, butter, lemon juice, and caper sauce.

BLACKENED MAHI MAHI[†] - Fresh mahi mahi dredged in blackened seasoning and seared to perfection.

WHOLE ROASTED BONELESS TURKEY BREAST - Served with a dijonnaise sauce and assorted breads.

ROASTED PRIME RIB[†] Served with a horseradish chive sauce.

PORK TENDERLOIN[†] Served with apple chutney.

All Buffets include two of the following options:

Grilled Asparagus - *(\$1.00 extra per person)*

Citrus Rice Pilaf

Market Fresh Vegetables

White Cheddar Mashed Potatoes

Quinoa & Kale

Miso Slaw*

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DESSERTS

\$5 per Person

WHITE CHOCOLATE BREAD PUDDING - Housemade sun-dried cranberry bread pudding served warm over a rum butter sauce. Topped with shaved white chocolate.

DOLLY'S TRIPLE CHOCOLATE CAKE - White and dark cream cheese frostings between five layers of moist chocolate cake. Topped with chocolate fudge and white chocolate shavings and served with crème anglaise.

\$6 per Person

COCONUT KEY LIME CHEESECAKE - Our sweet and tangy key lime cheesecake topped with whipped cream and toasted coconut. Served over a mixed berry compote with fresh mint.

DESSERT PLATTERS

Priced at 25 pieces and 50 pieces

WHITE CHOCOLATE BREAD PUDDING - \$125/\$250

DOLLY'S TRIPLE CHOCOLATE CAKE - \$125/\$250

DESSERT TRIO - *A sampler of all three of our delicious desserts.* \$200/\$400

COCONUT KEY LIME CHEESECAKE - \$150/\$300

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