

WATER GRILL

EST. 1989

\$85

SELECT DINNER BUFFET
40+ GUESTS

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Starters

CHOOSE TWO

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
with house made croutons and anchovies

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

ALBACORE NIÇOISE SALAD
anchovy and haricort vert

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN
with herbed couscous

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"
with bearnaise sauce, creamy horseradish, and whole grain mustard

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD MAHI MAHI
pan seared with a seasonal preparation

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

OLD FASHIONED CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

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RESERVE DINNER BUFFET
40+ GUESTS

All Guests will be welcomed with artisan bread, and fresh ricotta with sea salt

Appetizers

CHOOSE TWO

CRISP FRIED CALAMARI
with smokey marinara and tzatziki

MUSSELS GARBANZO
pancetta, harissa, parsley, and lemon

CRAB CAKE
celery root remoulade

CLAM CHOWDER
with manila clams and applewood smoked bacon

Starters

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golden balsamic dressing

Entrées

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MAC & CHEESE

SEASONAL VEGETABLES
BRAISED KALE

Desserts

CHOOSE ONE

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NEW YORK STYLE CHEESECAKE
KEY LIME PIE

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