

edge

HOTEL

THE WATERS EDGE



BANQUET MENUS

BREAKFAST

BUFFETS

All buffets include Fresh Brewed Coffee and Chilled Orange Juice

Minimum of 25 Guests, Limited to 1 ½ hours of service

BAYSIDE BRUNCH

Assortment of Fresh Baked Pastries, Seasonal Fresh Fruit, Cheeseboard Display, Marinated Vegetable Pasta Salad, Scrambled Eggs, Applewood Smoked Bacon and Virginia Ham, Breakfast Potatoes, Bananas Foster French Toast, Pan Seared Chicken Breast and Warm Biscuits with Honey Butter

CLASSIC CONTINENTAL

Seasonal Fruit and Berries, assortment of Muffins and Pastries with Butter and Preserves, assorted Yogurts

GULF HEALTHY

Seasonal Fruit and Berries, assorted Yogurts and Granola, Hard Boiled Eggs, Hot Oatmeal with Raisins and Skim Milk

SUNSHINE BUFFET

Seasonal Fruit and Berries, assortment of Muffins and Pastries with Butter and Preserves, Scrambled Eggs, Smoked Bacon and Sausage, Breakfast Potatoes

THE EDGE

Seasonal Fruit and Berries, assortment of Muffins and Pastries with Butter and Preserves, assorted Yogurts, Scrambled Eggs, Smoked Bacon and Sausage, Breakfast Potatoes, Bananas Foster French Toast

ENHANCEMENTS

To enhance your buffet selection

HAM, EGG, AND CHEESE CROISSANTS

SAUSAGE AND EGG BREAKFAST BURRITOS

CHEESE OMELETTES

PLATED

All plated breakfasts served with a Glass of Chilled Orange Juice, Fresh Brewed Coffee, Fresh Fruit Plate, and Basket of Fresh Pastries with Butter and Preserves

BANANAS FOSTER FRENCH TOAST

Thick slices topped with our Chef's Rich Caramelized Banana Topping, served with Applewood Smoked Bacon or Sausage Links

SUNRISE

Scrambled Eggs, choice of Applewood Smoked Bacon or Sausage Links, Breakfast Potatoes

GOOD START

Virginia Ham and Cheddar Cheese folded in a fluffy Three Egg Omelet, served with Breakfast Potatoes

REFRESHMENTS

BEVERAGES

FRESH BREWED COFFEE/DECAFFEINATED

FRUIT JUICES (ORANGE, CRANBERRY, OR APPLE)

INFUSED WATER (LEMON-LIME, CUCUMBER, OR ORANGE)

BOTTLED WATER

ICED TEA WITH LEMON

TAZO HOT TEAS

LEMONADE

COKE® PRODUCTS

FRESH BAKERY

MUFFINS, DANISH OR DONUTS

BAGELS WITH CREAM CHEESE

CROISSANTS, SCONES OR CINNAMON ROLLS

FRESH BAKED COOKIES

TURTLE BARS OR KEY LIME BARS

SNACKS & MORE

ENERGY BARS OR GRANOLA BARS

SINGLE SERVING PRETZELS OR POTATO CHIPS

CANDY BARS (KIT KAT, SNICKERS®, MIKLY WAY)

TORTILLA CHIPS WITH HOUSE MADE SALSA

ASSORTED YOGURTS

HUMMUS DIP WITH PITA CHIPS

SEASONAL FRESH FRUITS AND BERRIES

REFRESHMENT BREAKS

Minimum of 25 guests. Limited to one hour of service.

A DAY AT THE BEACH

Smoked Fish Spread with Saltine Crackers, Plantain Chips with Fruit Salsa, Chocolate dipped Pineapple Wedges, Key Lime Bars, and Orange Infused Water

FRESH AND HEALTHY

Seasonal Fruit and Berries, Assorted Yogurts, Granola Bars, selections of Domestic Cheeses, Red Pepper Hummus with Pita Chips, and Lemon-Lime Infused Water

BALL PARK

Warm Pretzel Knots with Beer Cheese Dip, Peanuts, Popcorn and Cracker Jacks, Mini Candy Bars and Assorted Sodas

GO GREEN

Green Apple Wedges and Celery Sticks with Caramel Apple Dip, Green Grapes, Green M&Ms, Mint Chocolate Brownies, Cucumber Infused Water, Sprite and Mello Yellow

SWEET SUCCESS

Turtle Bars, Key Lime Bars, M&M Cookies, Macadamia Nut Cookies, Assorted Mini Fruit Tarts, Whole Milk, Strawberry Milk, and Assorted Sodas

LUNCH

BUFFETS

All Buffets include Fresh Brewed Coffee and Iced Tea.

Minimum of 25 guests. Limited to 1 ½ hours of service.

WATERS EDGE DELI

Tomato and Cucumber Chopped Greens Salad, Creamy Coleslaw, Red Potato Salad, Sliced Roast Turkey, Smoked Ham, Roast Beef and Genoa Salami, Sliced Swiss, Cheddar, Provolone and Havarti Cheese, Lettuce, Tomato, Red Onion, Dill Pickles, Pretzel and Onion Buns, Sourdough, Multi Grain and Rye Bread, Condiments, and an Assortment of Dessert Bars

SOUTHERN BEACH

Mixed Greens with Garden Fresh Toppings and Dressings, Seasonal Fruit Selection, Marinated Vegetable Pasta Salad, Pulled Mojo Pork, Grilled Chicken Breasts with Mango Salsa, Three Cheese Mac-n-cheese, Corn on the Cob, Biscuits and Corn Bread with Honey Butter and an Assortment of Cobblers and Pies

CLASSIC GRILLE

Loaded Macaroni Salad, Creamy Coleslaw, Kettle Chips, Selection of Seasonal Fruits, Char-Grilled Hamburgers, BBQ Chicken Breasts, Bacon and Molasses Baked Beans, Sliced Swiss and Cheddar Cheese, Lettuce, Tomato, Red Onion and Dill Pickles, Brioche and Onion Buns, Assorted Condiments, and Cupcakes

ITALIAN SHORE

Classic Caesar Salad, Antipasto Display of Grilled and Marinated Vegetables and Cheese, Cheese Ravioli Alfredo, Mushroom Risotto, Chicken Cacciatore, Seafood Cioppino, Warm Garlic Bread sticks and Raspberry Panna Cotta

PLATED

All Plated Lunches Include House Salad, Warm Rolls and Butter, Seasonal Vegetable, and Fresh Brewed Coffee and Iced Tea

MOJO PORK

Mojo Marinated Pork Shoulder, Slow Roasted Tender, Sliced and Served with Yukon and Sweet Potato Hash

PAN SEARED CHICKEN

Pan Seared Breast with an Herb Jus and Served with Four Cheese Mushroom Risotto

PORK TENDERLOIN MEDALLIONS

Herb Grilled, Roasted Medium and Sliced, Served with Roasted Red Potatoes

GINGER GLAZED MAHI MAHI

Marinated in Honey, Soy, Balsamic and Ginger, Seared and Glazed, and Served with Parsley Boiled Red Potatoes

KEY WEST CHICKEN

Breast of Chicken Infused with Garlic, Lime and Fresh Herbs, topped with a Grilled Pineapple salsa and Served with Island Rice

SALAD AND SANDWICH SELECTIONS

All Selections Include Fresh Brewed Coffee and Iced Tea

COBB SALAD

Grilled Chicken, Bleu Cheese, Tomato, Chopped Bacon, Hard Boiled Egg and Avocado Arranged over Mixed Greens with a Selection of Dressings and a Warm Roll

SEAFOOD SALAD

House made Shrimp and Crab Seafood Salad over Bibb Lettuce with Avocado, Papaya, Asparagus Tips and Sliced Tomato, Topped with Grated Parmesan and a Warm Roll

TURKEY AND AVOCADO CROISSANT

Sliced Turkey, Provolone, Avocado, Roma Tomato, Arugula and Red Pepper Aioli on a Flaky Croissant Served with Red Potato Salad

CHICKEN SALAD WRAP

House made Chicken Salad, Parmesan, Bibb Lettuce, Chopped Tomato and a Cucumber Aioli Wrapped in a Tortilla and Served with Red Potato Salad

BOXED LUNCHES

Choice of Roast Beef, Honey Cured Ham or Roasted Turkey on a Flaky Croissant with Lettuce and Tomato. Includes Three Bean Salads, Potato Chips, Fresh Baked Cookie, and Bottled Water or Soda

RECEPTION

HORS D' OEUVRES

PRICED PER DOZEN

COLD

CAPRESE BRUSCHETTA

COCKTAIL SHRIMP

PEAR AND CHEESE STUFFED BELGIAN ENDIVE

ASSORTED FINGER SANDWICHES

SEARED TUNA WITH CUCUMBER AND WASABI

MELON SKEWERS WITH PROSCIUTTO

HOT

BEEF AND CARMELIZED ONION CROSTINI

CRAB DIP STUFFED PORTOBELLAS

*COCONUT SHRIMP WITH ORANGE DIPPING
SAUCE*

GAZPACHO SHRIMP SHOOTERS

CRAB CAKES WITH MANGO SALSA

WILD MUSHROOM IN PHYLLO

SESAME CHICKEN STRIPS

STUFFED NEW POTATOES

BACON WRAPPED SHRIMP

SPINACH & BRIE WON TONS

PARMESAN PESTO CHICKEN WINGS

FRIED CHEESE RAVIOLI WITH MARINARA

CARVING STATIONS

ATTENDANT FEE OF \$100

Includes Cocktail Rolls, Ciabatta Rolls, Pretzel Rolls, Appropriate Sauces and Condiments

PULLED PORK SHOULDER (SERVES APPROX. 25)

*MAPLE AND BROWN SUGAR GLAZED HAM
(SERVES APPROX. 40)*

*CITRUS AND HERB ROASTED TURKEY BREAST
(SERVES APPROX. 25)*

*MUSTARD AND PEPPERCORN CRUSTED N.Y.
STRIPLOIN (SERVES APPROX. 30)*

ACTION STATIONS

Guest Interaction / No Attendant. Limited to 1 ½ Hours of Service.

SLIDER BAR

Mini Burgers, Chicken Breast, Pulled Pork, Selection of Cheeses, Red Onion, Fried Onion, Grilled Peppers, Sliced Pickle, Guacamole, Pico De Gallo, Romaine and Iceberg Lettuce, Onion, Pretzel, Sesame, and Brioche Rolls, Biscuits, and Appropriate Condiments and Sauces

PASTA AND RISOTTO BAR

Penne Pasta, Linguini, Four Cheese Risotto, Marinara, Bolognese Sauce and Alfredo Sauce, Artichoke Hearts, Portobello Mushrooms, Roasted Red and Yellow Peppers, Pancetta, Sliced Sausage, Peas, Olives, Asiago and Parmesan Cheese

SWEETS AND TREATS

Vanilla Bean Ice Cream, Double Chocolate Ice Cream, Brownies, Rice Krispie® Squares, Crushed Oreos®, M&Ms®, Crushed Butterfingers®, Chocolate Chip Cookies, Strawberry Topping, Caramel Topping and Hot Fudge, Maraschino Cherries, Whipped Cream, and an Assortment of Fruit Tarts, Filled Chocolate Cups and Turtle Bars

COFFEE AND DESSERT

Fresh Brewed Coffee, Selection of Flavored Creamers, Shaved Chocolate, Cinnamon Sticks, Whipped Cream and Torani® Caramel, Hazelnut and Pumpkin Pie Syrups. Desserts to include Biscotti, Mini Cheesecakes, Turtle Bars, Lemon Bars, Crumb Cakes and Fresh Baked Cookies

DISPLAYS

Each Serves Approximately 25

SEAFOOD DISPLAY

(Oysters on The Half Shell, Large Shrimp, Crab Clusters, Mussels, Ahi Tuna and a Selection of Sauces and Condiments)

CRUDITE DISPLAY

JIMMY'S FISH SPREAD WITH CRACKERS

SEASONAL FRUIT DISPLAY

ANTIPASTO DISPLAY

(Imported and Domestic Cheeses, Meats, Vegetables and Breads)

CHEESEBOARD DISPLAY

DINNER

PLATED

All Plated Dinners Include House Salad, Warm Rolls and Butter, Seasonal Vegetable and Fresh Brewed Coffee and Iced Tea

PARMESAN CRUSTED RED SNAPPER

Golden Brown Parmesan Encrusted Red Snapper Fillet Served with Island Rice

LIME MARINATED FLANK STEAK

Marinated in Lime, Garlic and Herbs, Char Grilled and Roasted to Medium, Sliced and Served with Roasted Red Potatoes

KEY WEST CHICKEN

Breast of Chicken infused with Garlic, Lime and Fresh Herbs, topped with a Grilled Pineapple Salsa and served with Island Rice

BEEF TENDERLOIN

Grilled to a Perfect Medium and Served with a Mushroom Demi-Glace and Paired with Au Gratin Potatoes

MOJO PORK

Mojo Marinated Pork Shoulder, slow roasted tender, sliced and served with Yukon and Sweet Potato Hash

DUNGENESS CRAB RAVIOLI

Served with a Lemon Cream and Asparagus Sauce

CHICKEN MANDALAY

Breast of Chicken with a Mushroom Madeira Sauce, served with Pan Fried Gnocchi

STUFFED PORK CHOP

Sausage, Prosciutto and Mozzarella Stuffed
Pork Chop Braised until Tender and served with
Garlic Mashed Potatoes

BRAISED VEAL & BEEF TORTELLACCI

Slow Braised and Served in a Natural Burgundy
Jus with Roasted Root Vegetables and Garlic
Whipped Potatoes

MAKE IT A DUET

Add to any entrée

SHRIMP SCAMPI (3)

GRILLED SALMON (4oz.)

PAN SEARED CHICKEN BREAST (4oz.)

VEGETARIAN

POTATO-MUSHROOM GALETTES

Thin Sliced Potato Fried Crisp and wrapped
around a Medley of Herb Braised Mushrooms,
paired with Steamed Broccoli

GRILLED VEGETABLE MEDLEY

Portobello Mushroom, Asparagus, Roma
Tomato, Zucchini and Peppers marinated in
Olive Oil and Herbs, char grilled and served
over a bed of Pasta

PLATED DESSERTS

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE CAKE

GODIVA CHEESECAKE

TIRAMISU

KEY LIME PIE

APPLE GALETTE

BUFFETS

All Buffets Include Fresh Brewed Coffee and Iced Tea.

Minimum of 50 Guests. \$5 PP surcharge for under 50 Guests. Limited to 1 ½ Hours of Service.

CLASSIC BUFFET

2 ENTRÉE'S / 2 SIDES

3 ENTRÉE'S / 2 SIDES

3 ENTRÉE'S / 3 SIDES

ENTRÉES

HERB ROASTED CHICKEN

BREAST OF CHICKEN SALTIMBOCCA

SLICED BEEF SIRLOIN DIJON

ROAST LOIN OF PORK

GRILLED SALMON WITH HERB DIJON GLAZE

BAKED COD WITH CITRUS BUTTER

ROAST TURKEY WITH CRANBERRY JUS

BEEF SHORT RIBS WITH ROOT VEGETABLES

BURGUNDY BEEF TIPS

STUFFED SOLE OSCAR

SIDES

Mashed Potatoes

Au Gratin Potatoes

Wild Rice Blend

Parsley Boiled Potatoes

Roasted Red Potatoes

Linguini with Garlic Sauce

Mushroom Risotto

Gnocchi Alfredo

BUFFET INCLUDES:

FRESH VEGETABLE MEDLEY

MIXED GREENS WITH TOPPINGS AND DRESSINGS

FRESH SEASONAL FRUIT

CRUDITE DISPLAY

WARM ROLLS AND WHIPPED BUTTER

CHEF'S SELECTION OF DESSERTS

THEMED BUFFETS

MILWAUKEE'S OWN

Pork Spare Ribs with Sauerkraut, Sauerbraten, Baked Salmon with a Dijon Glaze, Potato Dumplings, House Made Potato Pancakes, Braised Red Cabbage and Baby Carrots, Wisconsin Cheeseboard Display, Chopped Salad of Romaine, Cucumber, Tomato, Smoked Mozzarella, Red Onion and Bacon tossed in a Red Wine Vinaigrette, Fresh Seasonal Fruit, Warm Rolls and Whipped Butter, Caramel Apple Pie and Black Forest Torte

DOWN SOUTH BBQ

Sliced BBQ Beef Brisket, Pulled Mojo Pork Shoulder, Mesquite Rubbed Turkey Breast, BBQ Baked Beans, Three Cheese Mac – N – Cheese, Creamed Corn, Dixie Style Coleslaw, Fresh Seasonal Fruit, Marinated Vegetable Pasta Salad, Biscuits and Corn Bread with Whipped Honey Butter and an assortment of Cobbler and Pies

TOUR OF ITALY

Pork Loin Modenese, Chicken Scaloppini, Cheese Manicotti with Vodka Sauce, Mushroom Risotto, Cheese Ravioli Alfredo, Antipasto Display of Grilled Vegetables, Marinated Vegetables and a selection of Cheeses, Arugula with Tomato and Parmesan Salad, Warm Breadsticks and Tomato Focaccia, Raspberry Panna Cotta and Tiramisu

BAR OFFERINGS

HOST BAR PACKAGES

House Brands

Call Brands

Premium Brands

1 Hour

2 Hours

Additional Hour

Above pricing is based per person plus service charge and sales tax based on guest guarantee

Packages include cocktails, house wine, bottled beer and sodas

Packages do not include shots or wine service with dinner

CALL BRANDS

Bacardi, Beefeater, Captain Morgan, Jim Beam, Jose Cuervo

J & B, Korbel, Malibu, Seagrams, Smirnoff, Southern Comfort

PREMIUM BRANDS

*Absolut, Appleton Estates, Bombay Sapphire, Dewars White,
Jack Daniels, Kettle One, Stolichnaya, Tanqueray, 1800 Gold*

DRAFT BEER, HOUSE WINE AND SODA PACKAGE

1 HOUR

2 HOURS

3 HOURS

4 HOURS

Above pricing is based per person plus service charge and sales tax based on guest guarantee

Any substitutions will be charged accordingly

Guests under 21 will be offered all night soda at \$7.00 per person

HALF BARRELS

Approximately 165 12 oz. glasses per barrel

Domestic Beer (Ex. - Miller, Budweiser, Coors)

Premium or Import Brands

WINE AND CHAMPAGNE

750 ml. bottles serving approximately 4 ½ glasses per bottle

House Wine (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

Korbel Brut

Asti Spumante

DRINK PRICING

House Brand

Glass House Wine

Call Brand

Glass Soda

Premium Brand

Domestic Can Beer

Top Shelf

Premium or Import Can Beer

POLICIES

We provide one bartender for bars less than 100 guests, if additional bartenders are required, a fee of \$150 per hour will apply

For staffed bars less than 2 hours, a \$600 minimum is required in total bar revenue to waive the \$150 bartender fee

For staffed bars greater than 2 hours, a \$250 per hour minimum is required in total bar revenue to waive the \$150 bartender fee

Self-service items such as bottled beer, bottled wine and soda are available as hosted only based on consumption or opened product with no minimum required.

No alcoholic beverages of any kind may be brought in to the hotel from any outside sources

All Food and Beverage subject to 21% service charge

Food and Beverage Pricing subject to change