

Eve's Waterfront

CAPTAIN'S FULL SERVICE LUNCH BUFFET
\$25 per Guest or \$35 per Guest (extra
entree/side)



1st Course

(CHOOSE 1, INCLUDES BREAD SELECTION)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO -
EVE'S CAESAR DRESSING
SEASONAL ORGANIC GREENS: PEARS - MT. TAM BLUE CHEESE -
CANDIED NUTS - BALSAMIC VINAIGRETTE
ROASTED BEETS: ARUGULA - GOAT CHEESE - EXTRA VIRGIN OLIVE OIL -
CRACKED BLACK PEPPER
BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS -
PEANUT VINAIGRETTE

Main Course

(CHOOSE 2)

SANDWICH BOARD: ASSORTED MEATS - CHEESES - GARNISHES - CONDIMENTS
SEARED WILD SALMON: TOMATO BEURRE BLANC
SEASONAL FRIED FISH: CORNMEAL CRUST - TARTARE SAUCE
VEGETABLE RAVIOLI: HOUSE-MADE WITH SEASONAL INGREDIENTS
STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO -
RED BEANS - CREMA
GRILLED MEDITERRANEAN CHICKEN BREAST: OLIVES - LEMON JUS
SIGNATURE BUTTERMILK FRIED CHICKEN: SPICE - CITRUS
BBQ PULLED PORK: CHERRY COLA - CRISPY JALAPENO - HOUSE-MADE SAUCE

Sides

(CHOOSE 1)

COLE SLAW: CABBAGE - JALAPENO - CARROTS - CHAYOTE -
SCALLIONS - CITRUS VINAIGRETTE
YUKON POTATO SALAD: MUSTARD - SCALLIONS - CELERY - RED ONION
PASTA SALAD: BLACK OLIVES - PEPPERONCINI - RED ONIONS - CUCUMBERS -
PLUM TOMATOES - RED WINE VINAIGRETTE
OVEN ROASTED POTATOES: FRESH HERBS
OVEN ROASTED SEASONAL VEGETABLES: GARLIC - OLIVE OIL - LEMON
AU GRATIN POTATOES - MACARONI & CHEESE - RICE PILAF
ASSORTED SEASONAL FRUIT PLATTER - ORGANIC YOGURT

Assorted Desserts, Coffee + Tea

20% production fee will be added to the final bill & includes service charges, set up, & cleaning.
Any additional gratuities collected during the course of service will be distributed to the event & service staff.
All prices & items listed are subject to change. Applicable taxes are not included.