

2019 CATERING MENUS



WATERLINE

MARINA RESORT & BEACH CLUB

CONTINENTAL BREAKFAST

\$22.00 per Person

Local Orange Juice

Local Grapefruit Juice

Daikon Dairy Milk

Illy Coffee
regular and decaf

Dammann Freres Tea
assortment of teas

Whole Fruit

Assortment of Breakfast Pastries
butter, honey, jams, jellies

Daily Enhancements *(per Person)*

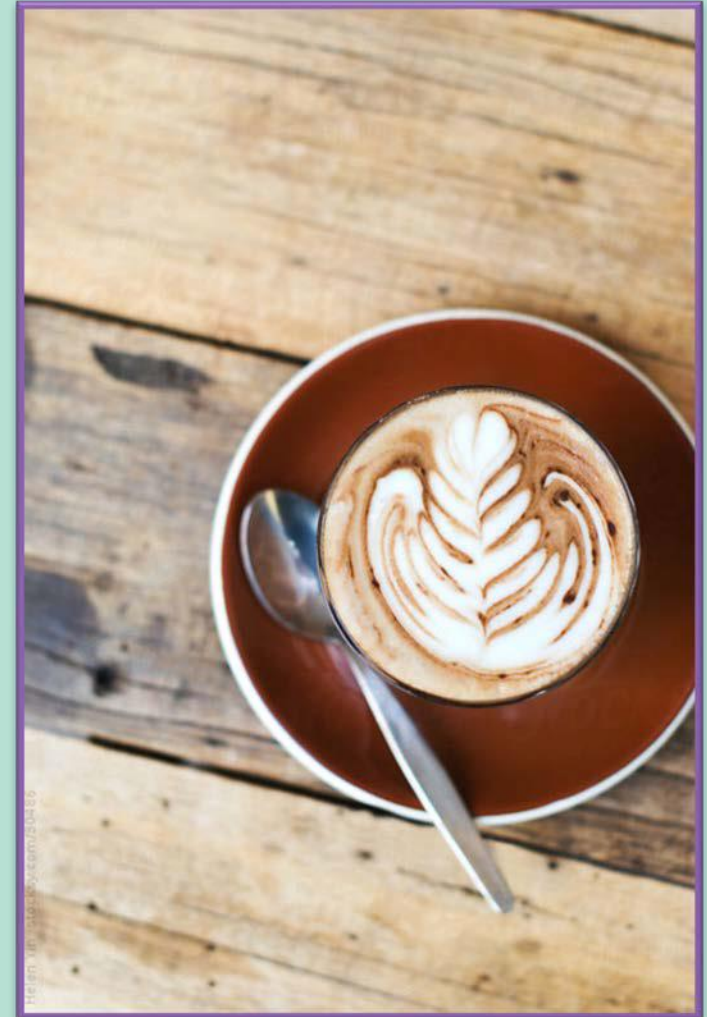
Cheddar Grits \$3.00

Chicken Sausage \$3.00

Turkey Bacon \$3.00

Scrambled Egg Whites \$3.00

Avocado & Tomato Salad \$4.00



BREAKFAST BUFFET

\$32.00 per Person

Orange Juice

Grapefruit Juice

Daikon Dairy Milk

Illy Coffee

regular and decaf

Dammann Freres Teas

assortment of teas

Scrambled Eggs

Breakfast Potato Hash

chives, thyme

Choice of:

crispy bacon, pork & sage sausage, or smoked ham

Whole Fruit

Freshly Sliced Berries

Greek Yogurt

dried fruits, honey, almonds

Assortment of Breakfast Pastries

butter, honey, jams, jellies



Minimum Order of (15) Guests Required



BRUNCH

Orange and Grapefruit Juices

Daikon Dairy Milk

Illy Coffee
regular and decaf

Dammann Freres Teas

Assortment of Breakfast Pastries
honey, butter, jams, jellies

Seasonal Sliced Fruits

Avocado and Tomato Salad

Breakfast Potato Hash
chives, thyme

Scrambled Eggs

Crisp Bacon

Yogurt Parfaits

\$38.00 per Person

Cooked to Order

Omelet Station

selection of vegetables and cheeses, ham, sausage or bacon

\$10.00 per Person

Attendant Required, \$125.00 Fee per 75 Guests

Beverages

1.5 Hour Mimosa & Bloody Mary Bar

sparkling, juices, fruit garnishments

vodka, celery, pickled vegetables, bloody mary mix

\$20.00 per Person



IN THE MIDDLE

Coffee Breaks

\$14.00 per Person

Cheese & Charcuterie

selection of artisan cheese, cured meats with olives and homemade breads

Mezze with Pita Crisps & Toasted Crostini

*muhammara with bitter walnut /
smoked hummus with pepperoncini /
baba ganoush with pomegranate*

Milk & Cookies

assortment of fresh baked cookies in traditional and modern flavors. served with whole, skim, and chocolate milk

Sweet & Salty

candied mixed nuts, marcona almonds, sea salt truffle popcorn, dried fruits

Nostalgia Break - Just like Mom's PB&J

*huckleberry jelly served with no crust /
almond butter, strawberry, freshly baked sourdough /
toasted nutella, banana sandwich*

Root Beer Floats

(add \$2.00 per person)

Cookies & Brownies

\$36.00 per Dozen

Choose one:

*chocolate chip
snickerdoodle
peanut butter
almond, sea salt blondies
dark chocolate brownies*

All Day Beverage Service

\$22.00 per Person

Refreshed as Needed Throughout the Day

Assorted Coca Cola Products

Still & Sparkling Waters

Red Bull

Pellegrino

Pompelmo (grapefruit)

Limonata (lemon)

Cinotto (bitter orange)

Coffee by Illy and Tea by Dammann Freres



LUNCH BUFFET

Delicatessen

\$36.00 per Person

Assorted Breads, Buns and Wraps

Pit Smoked Ham

Roasted Turkey Breast

Slow Cooked Roast Beef

Cheeses

aged cheddar, smoked gouda, and swiss

Accompaniments

lettuce, tomato, red onion, mayonnaise, dijon mustard, grain mustard, hot sauce, pickles

Seasonal Salad

iceberg lettuce, pickled seasonal vegetables, parmesan cheese, sherry dijon vinaigrette

Chilled Ziti Salad

sundried tomato, oregano, feta, caper

Roasted Tomato Soup

chive, sour cream, croutons

Almond Blondies

Dark Chocolate Brownies

Island Hopping

\$41.00 per Person

Pressed Cuban Sandwiches

ham, salami, swiss cheese, mustard, pickles

Huli Huli Chicken

chicken breasts marinated in soy and sherry, finished with a pineapple tomato glaze

Guava & Habanero Grilled Mahi Mahi

avocado relish

Steamed Jasmine Rice

ginger, scallion

Garlic Braised Yucca

cassava root slow cooked with spanish onion, garlic, olive oil

Black Bean Soup

cilantro, cumin, barrel aged sherry vinegar

Spinach & Mango Salad

toasted pecans, roasted peppers, goat cheese

Fried Tostones Salad

garlic, lime, cilantro

Chef's Dessert Display

Minimum Order of (15) Guests Required



LUNCH BUFFET

Eliza Ann's Lunch

\$43.00 per Person

Picnic Chicken

cold fried chicken, sweet hot spices

Smothered Fish

sweet peppers, celery, onions, tomato

Sorghum Glazed Ham

bread & butter pickles

Sautéed Green Beans

peanuts, tobacco butter

Sweet Corn Chowder

potato, sage, sweet cream, caraway

Yukon Gold Potato Salad

celery, thyme, mustard seeds

Scallion Hushpuppies

Cornbread & Yeast Rolls

Romaine & Pole Bean Salad

tomato, carrot, fennel, blue cheese, poppy seed vinaigrette

Goopy Butter Cake

Dark Chocolate and Pecan Bars

Provençal Picnic

\$44.00 per Person

Daube de Bouef

beef short ribs simmered in red wine with root vegetables

Baked Snapper

rustic saffron broth

Roast Chicken

tomato, lemon, basil, oregano

Lentil & Pistou Soup

Warm Crusty Baguette

Ratatouille

casserole of eggplant, sweet peppers, zucchini, squash, herbs

Goat Cheese Tartine

cured ham, fig ham

Seared Tuna

egg, fennel, citrus vinaigrette

Bibb Lettuce Salad

french beans, tomato, black olive, garlic & herb vinaigrette

Fresh Fruit Bars

apricot glaze, powdered sugar

Lemon Curd Tartlets

Minimum Order of (15) Guests Required



BOX LUNCH

Box Lunch

includes kettle cooked potato chips, whole fresh fruit, cookie & bottled water
\$20.00 per Person

Choice of Entrée

Black N Bleu Roast Beef Sandwich

shaved roast beef, cabernet onions, asher blue cheese aioli, smoked gouda

Waterline Turkey BLT

salsalito turkey breast, oven dried roma tomato, butter lettuce, apple smoked bacon, duke's mayo

Blackened Tuna Salad Wrap

blackened sustainable tuna salad, pickle relish, butter lettuce, havarti cheese

Vegetarian Muffaletta

avocado, olive salad, provolone, herb vinaigrette, focaccia bun

Ask your Event Manager about pre-orders for your group! Waterline is pleased to assemble each order with nametags for group efficiency.



HORS D'OEUVRES

Shrimp & Andouille Kebob
lemon thyme glaze

Chicken Satay
spicy coconut peanut sauce

Jamaican Beef Patty
jerk mango

Petit Beef Wellington
red wine, mushroom

Smoked Local Snapper
cucumber, bowfin caviar, dill, mustard seeds

Chicken Potsticker
lemongrass, papaya jam

Blue Crab Hushpuppy
roasted green chilies, basil

Bacon Wrapped Dates
almond, honey

BBQ Chicken Flatbread
cider vinegar sauce, scallion, jack cheese

Cumin Scented Tostone
avocado mousse, jalapeno, cilantro



All Hors d'oeuvres are Butler Passed

\$5.00 per Person, per Hors d'oeuvre



STATIONS

Frogmore Stew

shrimp, sausage, corn, new potatoes, pale ale
\$18 per Person

Blackened Turkey Breast

*sweet corn maque choux, pickled okra,
sorghum barbecue sauce*
\$16 per Person

Chicory Roasted Beef Tenderloin

loaded crushed potatoes, arugula, whisky jus
\$22 per Person

Shrimp & Grits

*creamy stone ground grits, peppers, green onion,
charred tomato, sherry sauce*
\$20 per Person

Mac n' Cheese

*aged cheddar, bacon, chive /
smoked gouda & bbq pork /
black truffle & goat cheese*
\$18 per Person

Whole Roasted Catch of the Day

bacon potato salad, remoulade slaw
Market Price

Guava Roasted Pork Loin

*black beans & rice, cuban bread,
grilled lime mojo*
\$18 per Person

Root Beer Glazed Ham

*ancho cinnamon sweet potatoes,
sage & sour cream cornbread*
\$18 per Person

Attendant Fee of \$125.00 per Station

One (1) Attendant per (40) Guests

Based on (2) Hours of Service

Each Display/Station must be ordered for full

Guaranteed Number of guests



BlessHerHeaven.com



DISPLAYS

Cheese & Charcuterie

selection of six artisanal cheese and charcuterie preparations, local honey, fruits, chutneys, and assorted breads
\$18 per Person

Low Country Taco Bar

blackened chicken, hickory pork, and bourbon beef. served with green tomato salsa, smoky picadillo, tortillas
\$16 per Person

Green Market Salad Bar

vast array of greens, herbs, fresh & pickled vegetables, artisanal cheese, croutons, and house made dressings
\$14 per Person

Slider Station

angus beef burgers, black bean burgers, and crab cakes. served with sweet rolls and traditional garnishments
\$18 per Person

Vegetable Crudités, Dips & Spreads

assortment of seasonal vegetables, dill crème fraiche, spicy hummus, charred eggplant dip, crispy pita & crostini
\$16 per Person

Raw Bar

oysters on the half shell (1 per person), crab claws (2 per person), boiled shrimp (3 per person). served with cocktail, mignonette, remoulade, crackers, crostini
\$27 per Person

Based on (2) Hours of Service

Each Display/Station must be ordered for full Guaranteed Number of guests



*“smell the sea, and feel the sky, let your soul and spirit fly”
- Van Morrison*



DINNER BUFFET

Low Country BBQ

\$74.00 per Person

Sorghum Glazed Pork Ribs

White BBQ Chicken Kebobs

Sweet & Hot Spiced Local Snapper

Sauce Bar

sweet & sticky molasses, garlic & cider vinegar, spicy cumin, mustard & maple

Red Cabbage Slaw

scallion, creamy dill dressing

Yeast Rolls & Cornbread

sweet cream butter, local honey

Bibb Lettuce Salad

cucumber, tomato, carrot, croutons, orange blossom honey mustard

Sweet Corn Casserole

crispy shallot, aged cheddar

Green Beans

smoked peanuts, tobacco butter

Yukon Gold Potato Salad

celery, thyme, mustard seed sauce

Chocolate & Bourbon Bars

Humming Bird Cake

pecan, cream cheese

Eliza Ann's Dinner

\$72.00 per Person

Blackened Chicken

house blend of sweet hot spices

Jambalaya

daily catch, andouille, peppers, laurel steamed rice

Glazed Ham

sweet & sour sassafras sauce

Buttermilk Biscuits & Cornbread

sweet cream butter, honey

Hoppin John

black eye peas, peppers

Cheddar & Jalapeno Grits

Pole Bean Succotash

sweet peppers, green onion, charred corn

Romaine & Cucumber Salad

tomato, carrot, fennel, blue cheese, cane syrup vinaigrette

Goey Butter Cake

Strawberry Shortcake Parfait

poppy seed bread, vanilla

Minimum Order of (25) Guests Required



DINNER BUFFET

Steakhouse at Waterline

\$83.00 per Person

Garlic Butter Roasted Beef Tenderloin
house made steak sauce

Wood Grilled Salmon
black pepper & dill

Grilled & Braised Beef Short Ribs
red wine reduction

Classic Béarnaise Sauce

Wheat Rolls & Yeast Rolls

French Onion Soup
sherry wine, alpine cheese crostini

Loaded Bliss Potatoes
smoked bacon, chive, crème fraiche, gouda

Haricot Vert
almonds, garlic, paprika

Creamed Spinach
leeks, bread crumb

Wedge Salad
iceberg lettuce, cheddar, tomato, hard boiled egg, creamy blue cheese dressing

New York Style Cheesecake
graham cracker crust, strawberry

Milk Chocolate Mousse
raspberry, dark chocolate crumble

Cigar City

\$68.00 per Person

Mojo Glazed Pork Shoulder

Cumin Scented Local Grouper
cilantro oil

Guava Roasted Chicken Breast
basil, coriander seed

Black Beans
slow cooked with sofrito and sherry vinegar

Yellow Rice
jasmine rice perfumed with saffron and oregano

Garlic Braised Yucca
spanish onions, garlic, lemon butter

Maduros
sweet caramelized plantains

Ybor Salad
swiss cheese, salami, green olives, toasted garlic vinaigrette

Piquillo Peppers & English Peas
pearl onion, pimento

Warm Cuban Bread

Flan
vanilla bean & caramel

Minimum Order of (25) Guests Required



FOUR COURSE PLATED DINNER

Includes:

Water Service
Bread Service
One (1) Appetizer Selection
One (1) Salad Selection
One (1) Entrée Selection
One (1) Dessert Selection
Coffee / Tea Service

Appetizers

Select One

Southern Steak Tartare

*pickled okra, whole grain mustard, hard boiled egg,
sourdough crostini*

BBQ Pork Hot Brown

*smoked cheddar sauce, crispy bacon, sweet tomato, cider vinegar
sauce*

Vegetable Tostones

green olive, caper, tomato, oregano aioli

Bronzed Crab Cake

shell peas, sweet corn, peppers, lemon & thyme vinaigrette

Eliza Anne's Shrimp Cocktail

bay leaf poached shrimp, smoked remoulade, blackened cocktail sauce

Huli Huli Chicken

pineapple, sherry, tomato, soy sauce

Mascarpone Ravioli

asparagus, wild mushrooms, montpellier butter

Ceviche

fresh gulf fish & shellfish, lime, jalapeno, cilantro, crispy taro chips

Salads

Select One

Waterline Salad

*baby greens, pickled seasonal vegetables, avocado, palm hearts,
coconut sherry vinaigrette*

Anna Maria Caesar

*sage croutons, grana padano cheese, shaved romaine,
bottarga vinaigrette*

Southern 'Wedge'

*iceberg, crispy ham, egg, tomato, blue cheese,
creamy poppy seed dressing*



FOUR COURSE PLATED DINNER

Entrees

Select One

Filet Mignon

crushed new potatoes, green beans, crispy onions, blue cheese, BBQ béarnaise sauce
\$85.00 per person

Coriander Roasted Chicken Breast

coconut boniato, arugula, pickled shallots, mango vinaigrette
\$59.00 per person

Short Rib 'Ropa Vieja'

garlic smashed yucca, sweet peppers, onions, cumin tomato sauce
\$72.00 per person

Roasted Snapper

toasted sticky rice, edamame succotash, bourbon & sweet chili sauce
\$75.00 per person

Salmon

camembert potato puree, asparagus, mushrooms, lemon caper brown butter
\$74.00 per person

Wild Mushroom Picadillo

caper, peppers, olive, pine nuts, laurel steamed rice
\$55.00 per person

Low Country Shrimp

hoppin john, pea tendrils, blackened tomato coulis
\$77.00 per person

Slow Cooked Double Cut Pork Chop

cheddar grits, spinach, creole mustard jus
\$64.00 per person

Duck Confit

black bean puree, green papaya slaw, spicy jerk caramel
\$66.00 per person



“California is an island, and New York’s an island.
Maybe it’s time for me to change islands.”
–Paul Mazursky



FOUR COURSE PLATED DINNER

Desserts

Select One

Coconut Tres Leches

tropical fruit, spiced rum anglaise

Dark Chocolate Mousse

shortbread crust, passion fruit, toasted macadamia

Mardi Gras Bread Pudding

vanilla, cinnamon, clove, ginger, bourbon street caramel

Vanilla Bean Pain Perdue

spice apples, almond crumble, cognac sauce

all dessert selections are accompanied by Illy Coffee service

Four Course Plated Dinner Requires Guarantee Number of Each Selection,
Five (5) Days Prior to Function Date or Expected Number will be Utilized



“You’ll forget about the time, where the
earth meets the sky”
– Will Downing



BEVERAGES

Host Bar

- \$9.00 Premium Well Cocktail
- \$8.00 Premium Wine
- \$7.00 Imported/Domestic/Craft Beer
- \$3.50 Soft Drinks
- \$3.50 Natural Bottled Water

Cash Bar

- \$10.00 Premium Well Cocktail
- \$9.00 Premium Wine
- \$8.00 Domestic/Craft Beer
- \$4.00 Soft Drinks
- \$4.00 Natural Bottled Water

*Bartender Fee of \$100.00 per Bar
One (1) Bartender per (75) Guests*

Open Bar Package

(per person for continuous service)

- Waterline House
\$20.00 One Hour
- \$30.00 Two Hours
- \$40.00 Three Hours
- \$50.00 Four Hours
\$8.00 per Person per Hour thereafter

- Premium
\$23.00 One Hour
- \$34.00 Two Hours
- \$45.00 Three Hours
- \$56.00 Four Hours
\$10.00 per Person per Hour thereafter



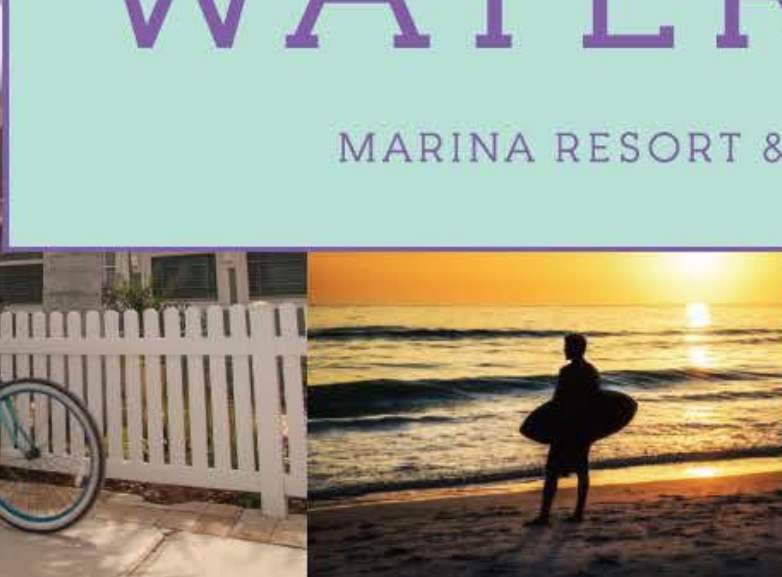
“it’s all about finding the calm in the chaos” - DonnaKaran





WATERLINE

MARINA RESORT & BEACH CLUB



WaterlineResort.com

(352) 214-3884 | sales@waterlinerestort.com

