

The Waterford Way.



Corporate Lunches Plated Entree Luncheon

- ELEGANT WEDDINGS •
- EXQUISITE FOOD •
- ENTERTAINING PARTIES •
- EXCEPTIONAL MEETINGS •



Plated Entree Luncheon

Includes:

One Entrée

One Salad

One Starch

Steamed Fresh Broccoli, Cauliflower and Carrots

Bread and Butter

Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea (pre-set)

One Dessert

Plated Entrées

(\$2.00 Per Person Charge for Extra Entrée)

Salmon Stuffed Flounder

Salmon Mousse Surrounded with Flounder served with a Sundried Tomato Pesto Sauce

\$24.00 per person

Chicken Piccata

Chicken Cooked in our Herb and Cheese Egg Batter served with a Lemon Caper Sauce

\$20.00 per person

Burgundy Beef Tips with Wild Mushrooms

Tender Beef Tips Smothered in a rich Burgundy Mushroom Sauce

\$26.50 per person

Smoked Beef Brisket

Tender Beef Brisket Braised in a Flavorful Caramelized Onion Sauce

\$28.00 per person

Chicken Teriyaki

Grilled Chicken Breast Topped with Pineapple Teriyaki Sauce

\$23.00 per person

Tortellini Primavera

****No Starch with this selection****

Tri Color Cheese Tortellini tossed with Asparagus Tips, Broccoli, Artichoke, Carrots, Mushrooms and Sun dried Tomatoes in a Garlic Herb Sauce

\$18.50 per person

Chicken Cordon Bleu

A wonderful blend of chicken and ham served with a creamy Mornay sauce

\$22.50 per person

Chicken Wellington

Puff Pastry Filled with Chicken Breast and Mushroom Duxelles Served with Roasted Red Pepper Sauce

\$21.00 per person

Chicken Tomatillo

Grilled Chicken Breast with Roasted Tomatillos Citrus Sauce topped with Monterey Jack Cheese

\$23.00 per person

Grilled Salmon Fillet

Served with Dill Beurre Blanc and

\$25.00 per person

Cajun Style Blackened Salmon Fillet

Seasoned Orleans Style Salmon Fillet served with Mango Chutney

\$25.00 per person

Jumbo Chicken Kabob

Chicken Breast with Peppers and Onions served with a Zesty Orange Sauce

\$20.50 per person

Andouille Sausage and Peppers

Grilled Andouille Sausage Topped with Peppers and Onions

\$24.00 per person

Beef Lasagna

*****No Starch with this Selection*****

Ground Beef and Ricotta layered in between Pasta Noodles served with Marinara and Mozzarella Cheese

\$24.00 per person

Vegetarian Lasagna

*****No Starch with this Selection*****

Pasta and Vegetables layered served With a Three-Cheese Cream Sauce

\$23.00 per person

5 oz Grilled Chicken and 5 oz Salmon Combination (Plated Only)

Served with a Chesapeake Crab Sauce

\$27.00 per person

Salads

Waterford Garden Salad

Young Tender Greens tossed with a variety of Garden Fresh Vegetables and Homemade Croutons and served with Amaretto Balsamic Vinaigrette

Baby Spinach Salad

Young Spinach Leaves topped with Fresh Mushrooms Toasted Walnuts and Mandarin Oranges served with a Champaign Raspberry Dressing

Hearts of Romaine Caesar Salad

Tender Romaine Lettuce served with our own Caesar Dressing and topped with Aged Parmesan Cheese and Crispy Croutons

American Garden Salad

Romaine, Boston and Radicchio lettuce served with Garden Fresh Vegetables served with Ranch and Italian Dressing

Starches

*****No Starch Choice with Pasta Dishes*****

Garlic Smashed Potatoes

Herb-Roasted New Potatoes

Idaho Baked Potato with Sour Cream and Scallions

Wild Rice Blend with Mushrooms and Green Onions

Jasmine Rice

Penne Pasta with Garlic Herb Butter

Pesto Risotto

Desserts

Chocolate Mousse

Assorted New York Cheesecake with Fresh Fruit

Carrot Cake

Red Velvet Cake

Prices Do Not Include 20% Gratuity and a 5% Sales Tax