

The Waterford Way.



Corporate Events Executive Dinner Package

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



Executive Dinner Package

\$29.50 per person

Buffet or Plated Include:

Salad or Soup
Two Entrees (Buffet)
One Entrée (Plated)
Two Vegetables
One Starch
Bread and Butter
Dessert
Coffee and Tea

Bar Package

1 hour open bar \$9.00
Each additional hour \$6.00
Add a toast to your special event: Champagne/Sparkling Cider Toast \$3.00
Wine service available: \$21.00 per bottle – Or - \$6.00 per person

Salads

Waterford Garden Salad

Tender Baby Greens Topped with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots and Crispy Seasoned Croutons, served with Amaretto Balsamic Vinaigrette and Raspberry Vinaigrette

American Garden Salad

Young Romaine, Radicchio and Butter Lettuce served with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots Crispy Seasoned Croutons and served with Ranch and Italian Dressing

Baby Spinach Salad

Young Spinach Leaves tossed with Fresh Strawberries, Almonds, Croutons and Crumbled Blue Cheese served with a Balsamic Dijon Dressing

Greek Salad

Radicchio and Romaine topped with Feta & Greek Olives, Giardiniera Roasted Red Pepper, Giardiniera, Artichoke Hearts, Roma Tomatoes and Carrots served with Creamy Tzatziki Cucumber Dressings

Country Wine Salad

Waterford House Greens Topped with Candied Pears, Sundried Cranberries, Toasted Walnuts, Feta Cheese and Roasted Corn served with Pomegranate Vinaigrette

***Hearts of Romaine Caesar Salad**

Tender Romaine Lettuce served with Waterford's own Caesar dressing and topped with Aged Parmesan Cheese and Crispy Seasoned Croutons

Oriental Salad

Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing

Soups (add 4.00)

Chesapeake Corn Crab Chowder

Tomato Bleu Bisque with Tarragon

Classic New England Clam Chowder

Minestrone

Pasta e Fagioli

Buffet Or Plated Entrees

Lemon Herb Chicken

Marinated Chicken Flame Broiled And topped with a Light Herb Butter Sauce

Stuffed Autumn Chicken

Boneless Chicken Breast Stuffed with Herbed Cream Cheese Served with a Roasted Red Pepper Sauce

Chicken Piccata

Boneless Chicken Breast sautéed in a Three Cheese Batter and topped with a Lemon Caper Butter Sauce

Chicken Teriyaki

Grilled Chicken Breast topped with Mushroom Pineapple Teriyaki Sauce garnished with Grilled Pineapple

Asiago Chicken

Grilled Chicken Breast Topped with a Sundried Tomato Pesto finished with Asiago Cheese

Flame-Broiled Chicken with Tomatillo Sauce

Boneless Chicken Breast Flame Broiled and topped with a Roasted Tomatillo and Jack Cheese Sauce

Traditional Chicken Wellington (Plated Only)

Boneless Chicken Breast filled with Mushroom Duxcel, wrapped in Puff Pastry, baked to a Golden Brown Served with a Roasted Red Pepper Sauce

Grilled Salmon with Basil Cream

Boneless Salmon Fillet Grilled and placed on a bed of Sweet Basil Cream

Pecan Tilapia with Mango Chutney

Boneless Tilapia Fillet Encrusted with Pecans and Placed

Waterford Salmon (Plated Only)

Salmon Fillet topped with Spinach, Feta and Roasted Red Peppers Served with Garlic Butter Wine Sauce

(\$42.50 Per Person)

Salmon Stuffed Flounder

Lightly Breaded Flounder Combined with Salmon Stuffing Served with a Mustard Dill Sauce

Seared Red Snapper

Boneless Red Snapper topped with an Olive Tapenade

Burgundy Beef Tips with Wild Mushrooms

Tender Beef Tips Smothered in a Rich Burgundy Wild Mushroom Sauce

Jumbo Beef Tenderloin Kabobs

Beef Tenderloin Mixed with Fresh Vegetables, served with a Rosemary Thyme Ajus

Beef Brisket

Slow Roasted Brisket served with Caramelized Onions and finished with a touch of Sweet Cranberry

Filet Mignon

Buffet Add \$6.00

Slow Roasted Filet Mignon served with a Bordelaise Sauce

Plated \$48.00 Per Person

Three Peppercorn Strip Loin Buffet (Carved)

Slow Roasted Angus New York Strip

Vegetarian Delight (Plated Only)

Eggplant sautéed in a light breading, stuffed with Barley Risotto, topped with an herbed Feta Cheese

Vegetarian Lasagna

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

Filet Mignon Topped with a Roasted Garlic Shrimp Sauce (Plated Only)
8 oz Filet Flame Broiled and paired with a Wild Mushroom Garlic Shrimp Sauce
\$45.00 Per Person

5 oz Grilled Chicken and 5 oz Salmon Combination (Plated Only)
Served with a Bourbon Sauce
Plated \$38.00 Per Person

Chicken Cordon Bleu
A Wonderful Blend of Chicken and Virginia Smoked Ham served with a Creamy Mornay Sauce Served with Sour Cream Horseradish Dressing and Stone Ground Mustard

Louisiana Chicken
Pork and Chorizo Stuffed Chicken Breast served with an Oyster Mushroom Cream Sauce Topped with Sautéed Crawfish Tails

Beef Braciola and Grilled Chicken Combination (Plated Only)
Beef Sirloin stuffed with a Rich Veal Stuffing and Accompanied with a Boneless Chicken Breast served with a Mushroom Marsala Sauce
\$41.00 Per Person

Vegetables (Choose Two)
Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)
Marinated Grilled Italian-Seasoned Vegetables
Spaghetti Squash topped with Brown Sugar
Virginia Style Green Beans with Roasted Almond Butter
Honey Glazed Carrots
Fresh Steamed Asparagus
Roma Tomato topped with Parmesan Cheese

Starches (Choose One)
Garlic Smashed Potatoes
Herb-Roasted New Potatoes
Cheesy Scalloped Potatoes
Idaho Baked Potato with Sour Cream and Scallions
Basmati Rice Pilaf
Wild Rice Blend with Mushrooms and Green Onions
Jasmine Rice
Penne Pasta with Garlic Herb Butter
Pesto Risotto (plated)
Cinnamon Crusted Sweet Potato Casserole

Desserts (Select one to be set out buffet style)

Triple Chocolate Chambord Cake

Assorted New York Cheesecake with Fresh Fruit

Chocolate Revenge

Carrot Cake

Red Velvet Cake

Add a Sundae Bar with your Dessert (add \$3.00 per person)

Your Choice of Chocolate, Vanilla and Strawberry Gourmet Ice Cream, Accompanied by a vast array of delicious Toppings, including: Crumbled Oreos, Peanuts, Chocolate Sauce, Butterscotch Sauce, Sprinkles and Whipped Cream

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