

# The Waterford Way.



## Social Gatherings Holiday - Emerald Buffet

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



## **Holiday - Emerald Buffet**

### **5 Hour Reception Package includes:**

*Four hours Open Bar (Beer, Wine & Soda)  
Two Holiday Hors D'oeuvres Display Stations  
Buffet Salad or Soup  
Two Entrees (Add a third entrée selection for \$6.00 pp)  
Two Vegetables  
One Starch  
Bread and Butter  
Dessert  
Coffee and Tea*

***\$64.00 per person on Friday and Saturday evenings***

***\$58.50 per person all other times***

*Prices do not include 5% Sales Tax and 20% Gratuity*

### ***Holiday Hors D'oeuvres Display Stations***

#### ***Include the following two stations:***

#### ***International Cheese and Fruit Display***

*Domestic and Imported Cheeses to Include: Tillamook Sharp Cheddar, Muenster, Pepper Jack, Emmentaler Swiss, Smoked Gouda, Brie, Fresh Mozzarella, Boursin, Stilton Blue, 1 year White Cheddar and Gouda. All Served with Assorted Crackers*

#### ***Shrimp Cocktail with Old Chesapeake Cocktail Sauce***

*Chilled Shrimp topped with Old Bay Seasoning Served with Lemon Dill Cocktail Sauce*

### ***Butler Passed Hors D'oeuvres (Prices Based on 100 pieces)***

#### ***Warm***

*Bacon Wrapped Scallops - \$280*

*Petite Crab Cakes - \$280*

*Coconut Shrimp with Peanut sauce - \$250*

*Baked Spanakopita - \$140*

*Vegetarian Spring Rolls with Duck sauce - \$140*

*Raspberry and Almond Brie in Phyllo - \$220*

*Chicken Skewers - \$225*

*(Served with Teriyaki or Peanut Dipping Sauce)*  
*Mini Beef Wellingtons - \$260*  
*Beef Empanadas - \$180*

***Cold***

*Smoked Salmon Mousse with Puff Pastry - \$110*  
*Tomato Bruschetta - \$110*  
*Assorted Canapés - \$220*  
*Wild Mushroom Bruschetta - \$110*  
*Virginia Ham Biscuit Wrap - \$90*

***Salads***

***Waterford Garden Salad***

*Young Tender Greens Topped with a variety of Garden Fresh Vegetables and Homemade Croutons and served with: Amaretto Balsamic Vinaigrette, Champagne Raspberry Vinaigrette*

***Baby Spinach Salad***

*Young Spinach leaves Topped with Candied Walnuts, Fresh Strawberries, Feta Cheese, Roasted Corn and Dried Cranberries, Served with Pomegranate Vinaigrette*

***\*Hearts of Romaine Caesar Salad***

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

***Greek Salad***

*Radicchio, Boston and Romaine Lettuce topped with Feta & Kalamata Olives, Artichoke Hearts, Roasted Red Pepper and Giardiniera served with Creamy Tzatziki Dressings*

***Fresh Fruit Tray***

*Cantaloupe, Honeydew, Pineapple, Strawberries, Blackberries, Raspberries and Grapes beautifully arranged and served with a Mango Yogurt Sauce*

***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*

**Buffet Entrées (Extra Entrée is \$6.00 per person)**

**Chicken Prosciutto Roulade**

*Chicken Breast Rolled with Prosciutto, Asiago and Asparagus Placed on a bed of Stone Ground Mustard and Dill Cream Sauce*

**Chicken with Brandied Fruit Chutney**

*Grilled Boneless Chicken Breast topped with a Mandarin Orange Cranberry Chutney*

**Chicken Piccata**

*Boneless Chicken Breast Sautéed in our own Three-Cheese Batter and topped with a Lemon Caper Sauce*

**Louisiana Chicken**

*Pork and Chorizo and Peppers all stuffed in a Boneless Chicken Breast Placed on a bed of Wild Mushroom and Sundried Tomato Sauce*

**Smoked Beef Brisket**

*Hickory Smoked Beef Brisket served with Caramelized Mushroom and Onion Sauce*

**\*Carved Filet Mignon**

*Slow Roasted Filet Mignon Rubbed with Fresh Herbs and Carved at the Buffet for your Guests*

*Served with a Garlic Merlot Demi-Glace  
(add \$6.00 per person)*

**\*Three Peppercorn Strip Loin**

*Marinated New York Strip Slow Roasted and Carved at the Buffet for your Guests Served with a Sour Cream Horseradish and Stone Ground Mustard Sauce*

**Beef Braciolo**

*New York Sirloin Rolled with a Veal, Asiago, Pine Nuts and Raisin Filling Topped with a Mushroom Marsala Sauce*

**Jumbo Teriyaki Beef Kabobs**

*Skewered Beef Tenderloin Layered with Peppers, Mushrooms, and Onions Served with a Ginger Teriyaki Sauce*

**Cilantro Orange Salmon**

*Salmon Fillet topped with a Cilantro and Orange Zest Breading placed on a bed of Sweet Bourbon Sauce*

**Salmon Stuffed Flounder**

*Salmon Mousse Surrounded with Flounder served with Red Pepper Sauce*

***Cajun Style Blackened Salmon Fillet***

*Salmon Fillet seasoned New Orleans Style and topped with a Mango Chutney*

***Grilled Salmon with Basil Cream Sauce***

*Boneless Salmon Fillet Flame Broiled, Placed on a bed of Sweet Basil Cream Sauce*

***Seafood Newburg***

*Shrimp, Scallops and Salmon Simmered in a Rich Mushroom Sherry Sauce Serves with Toast Points*

***\*Herb Encrusted Leg of Lamb***

*Boneless Leg of Lamb Rolled with Garlic and Fresh Herbs, Carved at the Buffet for your Guests Served with a Red Wine Au Jus*

***Honey Baked Ham***

*Slow Roasted Virginia Smithfield Ham Served with a Honey Cranberry Sauce Carved at the Buffet for your Guests*

***Oven Roasted Turkey***

*Slow Roasted Boneless Turkey Seasoned with a Touch of Sage, Carved at the Buffet for your Guests served with a Rich Turkey Gravy*

*\*Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.*

***Vegetables***

*Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)*

*Marinated Grilled Italian-Seasoned Vegetables*

*Virginia Style Green Beans with Roasted Almonds*

*Honey Glazed Carrots*

*Fresh Steamed Asparagus*

*Roma Tomato topped with Parmesan Cheese*

*Broccoli and Cauliflower Au Gratin*

***Starches***

*Garlic Smashed Potatoes*

*Holiday Sausage Stuffing*

*Herb-Roasted New Potatoes*

*Idaho Baked Potato with Sour Cream and Scallions*

*Wild Rice Blend with Mushrooms and Green Onions*

*Wide Egg Noodles with Garlic Herb Butter*

*Cinnamon Crusted Sweet Potato Casserole*

*Basmati Rice with Saffron*

*Jasmine Rice*

***Holiday Dessert Buffet Table***

*Holiday Yule Log, Fruit Flan,  
Apple, Pecan, Pumpkin Pie,  
Cranberry Upside Down Cake, Lemon Cake, Eggnog Cake,  
Chocolate Mousse, Red Velvet Cake*

***Emerald Bar Beverage Plan***

***To add Wine Service During Dinner \$4.50 per person ++***

***To add Wine by the Bottle \$21 per bottle, serves 5 ++***

***4 Hour Open Bar consists of:***

***Beers Corona, Heineken, Budweiser, Miller Lite, and St. Pauli (non-alc)***

***Soft Drinks Coke, Diet Coke, Sprite, Ginger Ale***

***Wine Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road White Zinfandel, Canyon Road Moscato, Canyon Road Merlot, Canyon Road Pinot Grigio, Marquis de La Tour Champagne***

*To add an additional hour of Open Bar is \$6.00++ per person*

*To add an additional half hour of Open Bar is \$4.50++ per person*

*For after dinner cordials, add \$6.00++ per person*

*\*\*Please note that our bartenders will ask anyone who looks 26 or younger for identification and will refuse service to anyone who is unable to present valid ID.*