

The Waterford Way.



Social Gatherings Holiday - Sapphire Plated

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



Holiday - Sapphire Plated

5 Hour Reception Package includes:

Four hours Open Bar (Beer, Wine & Mixed Drinks –Premium Brands)

Two Holiday Hors D'oeuvres Display Stations

Three Passed Hors D'oeuvres

Plated Salad

Entrée of your Choice (Second Entrée Choice may be added for \$2.00 per person)

Two Vegetables

One Starch

Bread and Butter

Plated Dessert

Coffee and Tea

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

Holiday Hors D'oeuvres Display Stations

Include the following stations:

International Cheese and Fruit Display

Domestic and Imported Cheeses to Include: Tillamock 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

Passed Hors d'oeuvres

Herb Crab Cakes, Vegetable Spring Rolls with Duck Sauce, Beef Wellington

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

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

Plated Entrées

Flame-broiled Chicken with Oyster Mushroom Ragout

*Flame Broiled Boneless Chicken Breast Smothered in a Rich Oyster Mushroom Sauce
\$75.00 Per Person*

Virginia Chicken

*Chesapeake Crab Cake Stuffed in a Boneless Chicken Breast Placed on a bed of Tarragon Cream Sauce
\$82.00 Per Person*

Chicken Piccata

*Boneless Chicken Breast Sautéed in our own Three-Cheese Batter and Topped with a Lemon Caper Sauce
\$70.00 Per Person*

****Filet Mignon***

*10 oz. Filet Mignon Rubbed with Stone Ground Mustard and Fresh Herbs served with Marsala Demi-Glace
\$88.00 Per Person*

***Grilled Prime Rib Steak**

Boneless Prime Rib Flame Broiled and Cooked Medium Rare and Served with a Pilsner Onion Sauce

\$85.00 Per Person

***Baby Lamb Chops**

New Zealand Lamb Rack Encrusted with a Feta Herb Breeding Served with a Roasted Garlic and Shallot Sauce

\$87.00 Per Person

Pistachio Pork Tenderloin

Pork Tenderloin Medallions Breaded with a Toasted Pistachio Served with an Apple Champaign Sauce

\$76.00 Per Person

Southwestern Dry Rubbed Salmon Fillet

Fresh Salmon Filet Seasoned with our own Southwest Blend and Served with a Mango Chutney

\$77.00 Per Person

Waterford Salmon

Salmon Fillet Rolled with Spinach, Goat Cheese and Roasted Red Peppers Served with Tomato Butter Wine Sauce

\$81.00 Per Person

***Grilled Filet Mignon and Chicken Combination**

Served with a Roasted Marsala Sauce

\$81.00 Per Person

Grilled Chicken and Shrimp Combination

Boneless Chicken Breast Partnered with Jumbo Shrimp Served with a Basil Cream

\$79.00 Per Person

***Blue Cheese Encrusted Filet and Shrimp Combination**

Blue Cheese Breeding tops a Tender Filet Mignon served with 3 Jumbo Prawns Placed on a bed of Sundried Tomato Sauce

\$87.00 Per Person

Vegetables

Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)

Marinated Grilled Italian-Seasoned Vegetables

Baked Acorn Squash topped with Brown Sugar

Virginia Style Green Beans with Roasted Almonds

Honey Glazed Carrots

Fresh Steamed Asparagus

Roma Tomato topped with Parmesan Cheese

Starches

Garlic Smashed Potatoes

Herb-Roasted New Potatoes

Idaho Baked Potato with Sour Cream and Scallions

Wild Rice Blend with Mushrooms and Green Onions

Linguini with Fresh Herbs

Basmati Rice with Saffron

Jasmine Rice

Desserts (select one)

Passion Fruit and Coconut

Champagne and Strawberry Hexagon

Tiramisu

Hazelnut Oval Crunch

Chocolate Royal

Red Velvet Cake

Sapphire 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 Premium Bar consists of:

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

Soft Drinks Coke, Diet Coke, Sprite, Ginger Ale

Cocktails Seagram's VO, Bacardi Rum, Tanqueray Gin, Skyy Vodka, Johnnie Walker Red, Jack Daniels, Jose Cuervo Tequila, Captain Morgan Spiced Rum

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.***