

Water Works Dinner Buffet Menu

Starters

(Choose one for your guests)

The Ulele (GF, Veg)

Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinaigrette

Juan's Salad (No Croutons= GF, Veg)

Romaine, Florida citrus garlic dressing, long-cut croutons, shredded manchego cheese

Entrée

(Choose two for your guests)

All entrees served with chef's selection of fresh vegetables and side.

A

Water Works Meatloaf (No onions= GF)

white cheddar popcorn mashed potatoes

Gulf Shrimp and Bay Scallops

Golden jewel rice blend with cranberry beans, sauce vierge

All-Natural Chicken Breast (GF)

Grilled, topped with grilled shiitake mushrooms, pineapple datil mustard, manchego cheese, served with roasted garlic potatoes

B

Seafood Pasta

Petite Gulf of Mexico shrimp, bay scallops, lobster, white wine cream sauce and garlic bowtie pasta

Tournedos Steak "Jimmychurri" (GF)

Char-grilled, sliced tenderloin, "Jimmychurri" sauce, white cheddar popcorn mashed potatoes

C

Gouda Grouper

Golden jewel rice blend with cranberry beans

Juan's Snapper

Golden jewel rice blend with cranberry beans

New York Strip Loin (GF)

White cheddar popcorn mashed potatoes

D

Grouper and Crab Chilua

Golden jewel rice blend with cranberry beans

Stuffed Chicken Breast (GF)

Spinach and manchego cheese, sauce vierge, served with roasted garlic potatoes

Filet Medallions (GF)

With green peppercorn brandy demi-glace

White cheddar popcorn mashed potatoes

Choice of two from menu A...36

Choice of two from menu A & B...37

Choice of two from menu B...43

Choice of two from menu B & C...47

Choice of two from menu A & C...40

Choice of two from menu C...53

Choice of two from menu C & D...50

Choice of two from menu D...59

E

Add on a carving station of your choice:

Prime Rib of Beef (8 oz. serving) (GF)

Natural au jus, horseradish aioli, and ground horseradish...22 per person

Beef Tenderloin (6 oz. serving) (GF)

Maytag Blue Robert Hall port demi...28 per person

All Natural Pork Loin (8 oz. serving) (GF)

Slow-roasted, barbacoa-grilled, guava pork jus...16 per person

(*minimum of 25 guests, served with baguettes and a chef fee of...75)

Menu and pricing subject to change. Price does not include sales tax and service charge.

WWBM918

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A & E:...20 + E
B & E:...24 + E
C & E:...35.5 + E
D & E:...39 + E

Dessert

(Choose one for your guests)

Fortune Taylor's Guava Pie (Veg)

Shortbread cookie crust, whipped cream, guava reduction

Flourless Chocolate Torte (GF, Veg)

Raspberry port wine reduction

Key West Key Lime Pie (Veg)

Brûléed meringue

Add-Ons

Green Beans (GF, Veg)...3 per person

Brussels Sprouts (GF, Veg)...3 per person

Mac and Cheese...7 per person

Crab Mac and Cheese...12 per person

Jalapeño Cheddar Grit Cake (GF, Veg)...4 per person

Karson's Jalapeño Corn Beer Muffins (V)...3 per person

Menu Includes

Beverages: TeBella teas and Coca-Cola products

Additional Sweet Endings

Individual cups of ice cream...2.50 per person

House-Made Ice Cream Station...6.5 per person

Coconut, Ugandan Vanilla Bean, Valrhona Chocolate,

Naviera Espresso Chocolate Swirl & Flavor of the Day

House-Made Ice Cream Station with toppings bar...8.5 per person

Caramel sauce, chocolate espresso sauce, coco crisps, candied pecans,
brownie crumble, whipped cream

Mini Desserts...2.5 each

Key Lime Pie Bites

Triple Chocolate Brownie Bites

Guava Pie Bites

Vanilla cheesecake with fruit
compote

**50 pieces minimum, choice of
two flavors**

Assorted Painted

Chocolates...2.5 each

Milk Chocolate peanut butter

White Chocolate raspberry

Dark Chocolate mint

**48 pieces per platter, 16 of
each flavor**

Coated Dark Chocolate

Truffles...2 each

Toasted Coconut (GF)

White Chocolate

Almond (GF)

Candied Pecan (GF)

Coco Crisps

**50 pieces per platter, choice of
two flavors**

GF = Gluten Free, Veg = Vegetarian, V = Vegan

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