

Water Works Buffet Dinner Menu

Starters: Choose one for your guests

The Ulele Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, balsamic vinaigrette (GF, Veg)

Water Works Wedge Salad Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing (GF)

Entrée: Choose two for your guests

All entrees served with chef's fresh vegetable and side.
TeBella tea and Coca-Cola products included in menu price

A

Water Works Meatloaf

White cheddar popcorn mashed potatoes

Gulf Shrimp and Sea Scallops

Golden Jewel rice blend with cranberry beans, sauce vierge

All-Natural Chicken Breast Grilled, topped with grilled shiitake mushrooms, pineapple datil mustard, manchego cheese, served with roasted garlic potatoes (GF)

B

Gulf Shrimp 'N' Grits Cheddar jalapeño grits, blackened petite Gulf of Mexico shrimp (GF)

Flank Steak Chargrilled and sliced, "Jimmychurri" sauce, White cheddar popcorn mashed potatoes (GF)

Barry's Pork Loin Oven roasted, house-made apple chutney

C

Gouda Grouper Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, Golden Jewel rice with cranberry beans

Juan's Snapper cast iron seared, Spanish aioli, Golden Jewel rice with cranberry beans

New York Strip

White cheddar popcorn mashed potatoes (GF)

D

Grouper and Crab Chilau

Tomato, onion garlic chilau sauce, lump crab, Golden Jewel rice blend with cranberry beans

Stuffed Chicken Breast Spinach and manchego cheese, sauce vierge, served with roasted garlic potatoes (GF)

Filet Medallions With green peppercorn brandy demi-glace, White cheddar popcorn mashed potatoes (GF)

Dessert: Choose one for your guests

Flourless Chocolate Torte
Raspberry port wine reduction
(GF, Veg)

Key West Key Lime Pie
Brûléed meringue

Pineapple Upside Down Bread Pudding
Roasted pineapples, pineapple custard, rum glaze and fresh whipped cream (Veg)

\$36 - Choice of two from menu A

\$37 - One from A & One from B

\$43 - Choice of two from menu B

\$47 - One from B & One from C

\$40 - One from A & One from C

\$53 - Choice of two from menu C

\$50 - One from C & One from D

\$59 - Choice of two from menu D

\$48 - One from A & One from D

GF = Gluten Free, Veg = Vegetarian, V = Vegan
Menu and pricing subject to change. Price does not include sales tax and service charge.

Additional Accompaniments:

- Grilled Asparagus \$4 per guest (GF, Veg)**
- Mac & Cheese \$7 per guest**
- Crab Mac & Cheese \$12 per guest**
- Jalapeño Cheddar Grit Cake \$4 per guest (GF, Veg)**
- Karson's Jalapeño Corn Beer Muffins \$5 per order of 4 (V)**
- Alligator Hush Puppies \$9 per order of 4**

Additional Sweet Endings

Individual cups of ice cream \$2.50 per guest

House-Made Ice Cream Station \$6.50 per guest

Coconut, Ugandan vanilla Bean, Valrhona chocolate,
Naviera espresso chocolate swirl

House-Made Ice Cream Station with toppings bar \$8.50 per guest

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

Maple Bacon Ice Cream Station \$6.50

Maple ice cream with bacon, crème anglaise and waffle cone toppings

Mini Desserts \$2.50 each

- Key Lime Pie Bites
- Triple Chocolate Brownie Bites
- Vanilla Cheesecake With Fruit Compote
- Pineapple Upside-Down Bread Pudding

**50 pieces minimum
choice of two flavors**

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**

Box Of Assorted Truffles as a

gift for your guests

\$8 per box

Native-Inspired Foods & Spirits

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