

# 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** roasted garlic mashed potatoes

**Gulf Shrimp and Sea Scallops** Wild rice blend, sauce vierge (GF)

**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, roasted garlic mashed potatoes (GF)

**Barry's Pork Loin** Oven roasted, house-made apple chutney (GF)

### C

**Gouda Grouper** Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, wild rice blend (GF)

**Juan's Snapper** cast iron seared, Spanish aioli, wild rice blend (GF)

**New York Strip** roasted garlic mashed potatoes (GF)

### D

**Grouper and Crab Chilau** Tomato, onion garlic chilau sauce, lump crab, wild rice blend (GF)

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

**Filet Medallions** With green peppercorn brandy demi-glace, roasted garlic 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 (Veg)

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

\$41 - Choice of two from menu A

\$42 - One from A & One from B

\$48 - Choice of two from menu B

\$52 - One from B & One from C

\$45 - One from A & One from C

\$58 - Choice of two from menu C

\$55 - One from C & One from D

\$64 - Choice of two from menu D

\$53 - 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** (Veg)

**Crab Mac & Cheese \$13 per guest**

**Jalapeño Cheddar Grit Cake \$5 per guest** (GF, Veg)

**Karson's Jalapeño Corn Beer Muffins \$7 per order of 4** (Veg)

**Alligator Hush Puppies \$10 per order of 4**

### **Additional Sweet Endings**

**House-Made Ice Cream... station \$7.00 per guest, individual cups \$3.50**

Coconut, Ugandan vanilla Bean, Valrhona chocolate,

Naviera espresso chocolate swirl (Veg, GF)

**House-Made Ice Cream Station with toppings bar \$9.50 per guest**

Caramel sauce, chocolate espresso sauce, candied pecans,

brownie crumble, whipped cream

**Maple Bacon Ice Cream Station \$10.00**

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

#### **Mini Desserts**

**\$3 each** (Veg)

- 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**

**\$3 each**

- Toasted Coconut (GF)
- White Chocolate
- Almond (GF)
- Candied Pecan (GF)

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

**Box Of Assorted Truffles as a  
gift for your guests**

**\$12 per box**

**Native-Inspired Foods & Spirits**

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