



Thank you for your interest in Waterstreet Café + Bar's Banquet and Catering services.

Waterstreet creates custom menus for your event based on your needs.

All you need to do to book an event at Waterstreet is call Jeff Taylor at 360.709.9090, or email [banquets@waterstreetcafeandbar.com](mailto:banquets@waterstreetcafeandbar.com).

Please keep in mind the following factors:

- Prices do not include sales tax or service charge of 20%
- Prices in the planner available on the website are representative and subject to change without notice. We are happy to provide you with current pricing upon request.
- There is a set up fee of \$25 for all parties. This fee will be added to your bill at the time of your event and is non-refundable. Bookings may also be subject to food and beverage minimums.
- Large parties requesting separate checks may be subject to an additional charge for service.
- Our standard banquet set up uses either 8 person round tables, 6 ft or 8ft long banquet tables, linens and hard backed restaurant chairs. We also provide basic service ware and glassware for parties up to 40 people.
- If the party is not hosting alcohol, we charge an additional bartender fee of \$100.

We send out packets on a per request basis, and we may send information to multiple clients for the same date. The first person to confirm with all the required information gets the date. We are able to tell you if someone else is looking at the date. Of course you may always come to the restaurant and book the date in question on a same day basis.

We can do separate checks with prior notice, and offer hosted and no-host bar alternatives.

We are able to work with any reasonable budget and accommodate the most exacting special needs.

Jeff Taylor, Chef

## **APPETIZERS**

**ASSORTED PIZZAS \$ 3.00/person**

**TOMATO BASIL BRUSCHETTA \$ 3.00/person**  
parmesan, extra virgin olive oil

**CRISPY SPRING ROLLS \$ 2.00/person (1/2 roll)**  
marinated tofu, shredded vegetables  
sweet chili sauce

**PORK EMPANADA \$ 2.25/person (1/2 pastry)**  
carlton farms pork & sweet potato filled pastry  
roasted poblano crema, smoked paprika oil

**PETITE DUNGENESS CRAB CAKES \$ 3.00/person (one cake)**  
piquillo pepper aioli

**ANTIPASTI PLATTER \$ 3.00/person**  
cured meats, marinated fresh mozzarella  
roasted garlic cloves, olives, crostini

**ARTISAN CHEESE PLATE \$ 2.00/per 1/2 oz.**  
please see nightly special menu

**SMOKED MOZZARELLA RAVIOLI \$3.00/person**  
saporoso balsamic vinegar, parmesan, extra virgin olive oil

**CHICKEN OR BEEF TOSTADITAS \$ 2.00/person**  
pulled chicken or ground beef, salsa fresca, cotija cheese, ancho honey sauce  
crispy tortilla shell

**CHICKEN SATAYS \$ 3.00/person**  
marinated and charbroiled

**SMOKED SALMON & GRAVLAX \$2.50/PERSON**  
Lemon Crème Fraiche, Crostini

**GRILLED LAMB CHOPS \$3.50/PERSON**  
Toasted Pistachio-Olive Tapanade, Crostini

### **PARTIES REQUESTING APPETIZERS ONLY:**

\$15 per person, choice of 4 appetizers.

Each additional appetizer \$3 per person

## DINNER PLATED MENU

Please feel free to select up to four entrees.

We recommend one vegetarian dish, one fish, one chicken or pork and one red meat.

A typical menu includes three appetizers and a choice between two salads or soups.  
We would be happy to discuss any special requests you may have.

We also offer filet of beef, duck, lamb, and any particular fish, if given sufficient time.  
All are market price with chef selected accompaniments.

### SOUPS

TOMATO GOAT CHEESE \$ 4.50  
herbed crème fraîche

### SIDE SALADS

CAESAR SALAD \$4.50

MIXED ORGANIC GREENS \$4.50  
walnut dijon vinaigrette

SIDE ROASTED BEET SALAD \$ 6.00

### ENTRÉE SALADS

COBB SALAD \$ 20.00  
grilled chicken, bacon, gorgonzola, hard-boiled egg, fresh tomato  
blue cheese dressing

CURRIED SHRIMP SALAD \$ 22.00  
butter leaf lettuce, soba noodles, cherry tomato, goat horn peppers, toasted cashews  
creamy curry vinaigrette

WARM ITALIAN LAMB “chop” SALAD \$ 24.00  
bacon, gorgonzola, garbanzo beans, fresh tomato, salami  
blue cheese dressing

### PASTA

CHEESE-FILLED TORTELLONI \$ 20.00  
house made pesto, artisan made pasta

PASTA OF THE DAY \$20.00  
Chef's Select - Market price

## **ENTREES**

**RUSTIC ITALIAN MEAT LOAF \$ 25.00**  
coarsely ground sirloin & prosciutto  
merlot gravy, yukon mash, seasonal vegetables

**CARLTON FARMS PORK LOIN FIRE GRILLED \$ 24.00**  
goat cheese mash, plum brandy sauce, broccolini

**CHICKEN PICCATA \$ 23.00**  
lightly breaded, capers, parsley, lemon, anchovies, soft-whipped polenta

**CHICKEN MARSALA \$ 23.00**  
mushroom-marsala sauce, mashed potatoes, broccolini

**10 oz. NEW YORK STEAK \$ 29.00**  
yukon mash, demi glace, broccolini

**SEASONAL FISH OF THE DAY**  
Chef's Select - Market price

**FILET MIGNON \$ 38.00**

## **DESSERTS**

**CHOCOLATE MOUSSE \$ 5.00**

**CREME BRULEE \$ 5.00**

**CHEESECAKE \$ 5.00**

**SORBET and ICE CREAM \$ 3.00**

## **FAMILY-STYLE BUFFET DINNER MENU**

All prices are for one portion per person.

We suggest that you choose a minimum of 1 salad, 2 entrees and 1 side dish for your buffet.

Appetizers are optional.

### **SOUPS**

**TOMATO GOAT CHEESE \$ 4.50**  
herbed crème fraiche

### **SALADS**

**CAESAR SALAD \$4.50**

**MIXED ORGANIC GREENS \$4.50**  
walnut dijon vinaigrette

**PASTA SALAD \$4.00**  
chicken, walnuts, blue cheese or lemon, pine nuts, olive oil, roasted red peppers or Chef's Select

### **PASTA**

**CHEESE-FILLED TORTELLONI \$ 8.00**  
house made pesto, artisan made pasta

**CRAB LASAGNA \$ 12.00**  
wild mushroom-vermouth sauce, salsa cruda  
(BEEF OR VEGETABLE OPTIONS AVAILABLE)

### **ENTREES**

**CHICKEN MARSALA \$ 8.00**  
marsala mushroom sauce

**PORK LOIN FIRE GRILLED \$ 9.00**  
whiskey-cherry sauce

**CHICKEN SALTIMBOCCA \$10.00**  
Prosciutto-caper pan jus

**5 oz. STRAWBERRY MOUNTAIN EYE OF ROUND \$10.00**  
demi-pan jus

**LAMB CHOPS \$11.00**

**WHOLE FILET TENDERLOIN \$15.00**

**FISH OF THE DAY**  
Chef's Select - Market price

**SIDES** all \$3.00

YUKON GOLD MASHED POTATOES

BROCCOLINI

ROASTED POTATOES

SMOKED MOZZARELLA RAVIOLI

POTATO GNOCCHI

We would be happy to discuss any special requests you may have, dietary or otherwise.

**BREAKFAST MEETINGS**

We are pleased to now cater breakfast meetings and can prepare anything from pastries and coffee to full catered breakfasts.

Please call or email for pricing and availability.