

# WATER GRILL

EST. 1989

\$83

LUNCH BUFFET  
50+ GUESTS

All Guests will be welcomed with artisan bread

## *Starters*

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
24 month reggiano, croutons, anchovies

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE TWO

**ROASTED JIDORI CHICKEN BREAST**  
with herbed couscous

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD MAHI MAHI**  
pan seared with a seasonal preparation

## *Sides*

CHOOSE TWO

**YUKON GOLD MASHED POTATOES**  
MAC & CHEESE

**SEASONAL VEGETABLES**  
GRILLED BROCCOLINI

## *Desserts*

CHOOSE ONE

**CHOCOLATE ESPRESSO GANACHE CAKE**  
**NEW YORK STYLE CHEESECAKE**  
**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$125

RESERVE DINNER BUFFET  
50+ GUESTS

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

- |   |  |
|---|--|
| CRISP FRIED CALAMARI<br>with smokey marinara and tzatziki | MUSSELS GARBANZO<br>pancetta, harissa, parsley, and lemon                    |
| JUMBO LUMP CRAB CAKE<br>celery root remoulade             | MANILA CLAMS WITH CHORIZO<br>steamed in saffron broth, crispy french bguette |

## *Starters*

CHOOSE TWO

- |  |  |
|--|--|
| CLAM CHOWDER<br>with manila clams and applewood smoked bacon | ROASTED BEETS<br>tandoori spiced yogurt and wild arugula |
| CAESAR SALAD<br>24 month reggiano, croutons, anchovies       | MIXED ORGANIC GREENS<br>golden balsamic dressing         |

## *Entrées*

CHOOSE TWO

- FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation
- ROASTED JIDORI CHICKEN BREAST  
with herbed couscous
- WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED + \$5  
pan roasted with a seasonal preparation
- PRIME NEW YORK STRIP "DOUBLE R RANCH"  
with chimichurri
- WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation

## *Sides*

CHOOSE TWO

- |  |   |
|--|---|
| MAC & CHEESE<br>YUKON GOLD MASHED POTATOES | SEASONAL VEGETABLES<br>GRILLED BROCCOLINI |
|--|---|

## *Desserts*

CHOOSE ONE

- CHOCOLATE ESPRESSO GANACHE CAKE  
NEW YORK STYLE CHEESECAKE  
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$135

GRAND RESERVE  
DINNER BUFFET 50+ GUESTS

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

- |   |  |
|---|--|
| CRISP FRIED CALAMARI<br>with smokey marinara and tzatziki | MUSSELS GARBANZO<br>pancetta, harissa, parsley, and lemon                    |
| JUMBO LUMP CRAB CAKE<br>celery root remoulade             | MANILA CLAMS WITH CHORIZO<br>steamed in saffron broth, crispy french bguette |

## *Starters*

CHOOSE TWO

- |  |  |
|--|--|
| CLAM CHOWDER<br>with manila clams and applewood smoked bacon | ROASTED BEETS<br>tandoori spiced yogurt and wild arugula |
| CAESAR SALAD<br>24 month reggiano, croutons, anchovies       | MIXED ORGANIC GREENS<br>golden balsamic dressing         |

## *Entrées*

CHOOSE THREE

- FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation
- WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED  
pan roasted with a seasonal preparation
- ROASTED JIDORI CHICKEN BREAST  
with herbed couscous
- ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"  
with bearnaise sauce, creamy horseradish, and whole grain mustard
- WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation

## *Sides*

CHOOSE TWO

- |  |   |
|--|---|
| MAC & CHEESE<br>YUKON GOLD MASHED POTATOES | SEASONAL VEGETABLES<br>GRILLED BROCCOLINI |
|--|---|

## *Desserts*

CHOOSE ONE

- CHOCOLATE ESPRESSO GANACHE CAKE
- NEW YORK STYLE CHEESECAKE
- KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption