

WATER GRILL

EST. 1989

APPETIZERS
TRAY PASSED

MINI CRAB CAKES

lump blue crab cakes with celery root remoulade

4.00 PER PIECE

CHICKEN & SHISHITO BROCHETTE

soy lime glaze

3.50 PER PIECE

VIETNAMESE CHICKEN LOLLIPOPS

lightly fried with a sweet and spicy glaze

3.50 PER PIECE

CRISPY FLATBREAD RATATOUILLE

with shallot jam

4.00 PER PIECE

HEIRLOOM TOMATO BRUSCHETTA

whipped goat cheese and balsamic pearls

4.00 PER PIECE

ZUCCHINI LOLLIPOP

panko crusted with marinated mozzarella

3.50 PER PIECE

MINI BEEF SLIDERS

cheddar, caramelized onions, chipotle aioli

6.00 PER PIECE

minimum order of 25 pieces of each selection

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APPETIZERS
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WILD JUMBO SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

3.50 PER PIECE

BIGEYE TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

4.00 PER PIECE

GARDEN ROLL

avocado, cucumber, yamagobo, heirloom tomato, wasabi vinaigrette

3.00 PER PIECE

KING SALMON ROLL

farmed atlantic salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette

3.00 PER PIECE

TROJAN ROLL

wild bigeye tuna, yuzu tobiko, wasabi vinaigrette, traditional ponzu sauce

3.50 PER PIECE

SPICY LOBSTER ROLL

avocado, sesame soy paper, spicy mayo, lobster, eel sauce

5.00 PER PIECE

SMOKED HAMACHI RICE CRISP

pickled fresno chili, avocado mousse

5.00 PER PIECE

minimum order of 25 pieces of each selection

CHILLED SHELLFISH

our platters are composed of all the best seasonal offerings available, and the contents change daily.

we often feature various lobster, crab, clams, mussels, shrimp, scallops, and periwinkles,

and we always include a variety of eastern and pacific oysters

35 PER PERSON



EASTERN & PACIFIC OYSTERS

served with fresh horseradish, cocktail and mignonette sauce

SEE DAILY PRICING

ARTISANAL CHEESE AND FRUIT PLATTER

served with assorted crackers

SMALL 140 (UP TO 25 GUESTS) | LARGE 260 (UP TO 60 GUESTS)

CRUDITÉS

array of seasonal fresh vegetables served with hummus, blue cheese and herb yogurt dressings

75 (UP TO 25 GUESTS)

Raw Bar & Oyster Shucking

eastern and pacific oysters, seasonal shellfish

PER PERSON PRICING VARIES WITH SELECTION

Carving Station

wood roasted "Double R Ranch" beef tenderloin

with chimichurri, creamy horseradish, whole grain mustard sauce

28 PER PERSON

Hawaiian Poke Station

fresh wild yellowfin tuna and atlantic salmon are mixed with your choice of sauces and toppings, so your guests can create their own individual poke creation

seasonal ingredients include various dressing options, as well as fresh cucumber, avocado, daikon sprouts and wonton crisps

18 PER PERSON

\$150 attendant fee required for all stations

minimum 30 Guests

Eclairs

Cream-filled Tarts

Fruit Tarts

Mousse Cups

French Macarons

Cannolis

Cheesecake Bites

Brownies

Chocolate Petit Fours

Lemon Bars

\$4 per piece

Minimum of 25 pieces each selection