

WATER GRILL

EST. 1989

\$125

RESERVE DINNER BUFFET
50+ GUESTS

All Guests will be welcomed with artisan bread

Appetizers

CHOOSE TWO

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

Starters

CHOOSE TWO

- | | |
|--|--|
| CLAM CHOWDER
with manila clams and 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

- 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
YUKON GOLD MASHED POTATOES | 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

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steamed in saffron broth, crispy french bguette |

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with manila clams and applewood smoked bacon | ROASTED BEETS
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24 month reggiano, croutons, anchovies | MIXED ORGANIC GREENS
golden balsamic dressing |

Entrées

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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
YUKON GOLD MASHED POTATOES | SEASONAL VEGETABLES
GRILLED BROCCOLINI |
|--|---|

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