



WATERWAYS
CRUISES AND EVENTS

**Private Event
Catering Menus
2023**

HORS D'OEUVRES, PLATTERS, & DISPLAYS

TRAY PASSED HORS D'OEUVRES - PRICED PER DOZEN

**Bacon Wrapped Goat Cheese
Stuffed Date Lollipops (GF)**
with Red Wine Caramel

Smoked Salmon Asiago Crisp (GF)
with Dill Crème Fraiche

Potato Salmon Croquette
with Horseradish Aioli & Capers

Bacon Wrapped Scallops (GF)

Pastry Wrapped Brie Bite (Veg)
with Fig Jam & Candied Pecans

Chipotle Chicken Tostada Bites
with Fire-Roasted Corn

Andouille Pigs in a Blanket
with Cajun Honey Mustard Remoulade

Caprese Skewers (Veg, GF)
*Cherry Tomatoes | Mozzarella | Fresh Basil
with EVOO & Aged Balsamic*

PNW Crab Cakes (GF)
with Lemon Remoulade & Organic Chives

Grilled Chicken Satay (GF)
with Cilantro Garlic Aioli

Grilled Certified Angus Beef® Satay (GF)
with Cilantro Garlic Aioli

Grilled Prawn Skewers (GF)
with Sweet Chili Remoulade

Vietnamese Summer Rolls (V, GF)
Fried Tofu | Fresh Vegetables | Rice Paper

PLATTERS/DISPLAYS - PRICED PER PERSON

Charcuterie Platter

*Assorted Pacific Northwest Cheese | Dried Fruits
| Seasonal Berries | Candied Pecans | Assorted
Salumi & Prosciutto | Olives | Asiago Breadsticks
| Assorted Crackers*

Crudite Platter

*Hummus | Ranch | Tzatziki
Grilled Pita | Seasonal Vegetables | Radishes
| Castelvetrano Olives*

Seafood Platter

*Citrus Poached Shrimp with Honey Truffle
Cocktail Sauce | Blackened Salmon with Grilled
Pineapple & Chive Cream Cheese | Steamed
Green Lipped Mussels with Remoulade
| Seeded Crackers*

Seasonal Oyster Bar (*MP)

*House Mignonette | Cocktail Sauce | Pico de
Gallo | Fresh Lemon*

Assorted Sandwich Platter

*Turkey Bacon Wraps with Cranberry Basil Aioli |
Candied Pecan Chicken Salad on Petite Crois-
sants | Roast Beef Provolone Horseradish Sliders
on Brioche | Hummus & Roasted Vegetable
Wraps*

Sushi Platter (GF) (MP*)

*Variety of Sushi Rolls
with Wasabi, Ginger, & Assorted Dipping Sauces*

Sweet Platter (Veg)

*Raspberry Brownie Bites | Seasonal Fruit Cheese-
cake Bites | Petite Lemon Bars with Blueberries
| Chocolate Mousse Shooters with Seasonal
Topping*

Fruit Skewer Platter (Veg, GF)

*Seasonal Fruit Skewers | Fresh Mint & Citrus |
Honey Yogurt Dipping Sauce*

Seasonal Fruit Platter (V,GF)

Sliced Assorted Melon & Fresh Berries

(Veg): Vegetarian, (V): Vegan, (GF): Gluten-Free

STATIONS & MAKE-YOUR-OWN

STATIONS

- PRICED PER PERSON

Gourmet Taco Station

Shredded Chicken | Carne Asada | Cabbage Slaw | Refried Beans | Lettuce | Tomatoes | Guacamole
Onions | Cheese | Cilantro | House-Made Hot Sauce | Chipotle Ranch | Cilantro Lime Sour Cream
(6 inch Flour or Corn Tortillas, Estimated at two per person)

Waterways Slider Bar

2 oz. Certified Angus Beef ® Sliders *vegetable patty available upon request (estimated at two per person)
Tillamook Sharp Cheddar Cheese | Rustic Buns | Dill Pickles | Red Onions | Tomatoes | Lettuce
Mayo | Dijon Mustard | Ketchup.
Served with French Fries

Wok Station (GF) *Chef-Attended

Shredded Chicken | Shredded Beef | Red Coconut Curry | Green Onions | Baby Bok Choy
| Crispy noodles | Pea Shoots | Roasted Red Peppers | Snow Peas | Radishes | Yakisoba Noodles
(Served in Chinese Take-Out Boxes with Chop Sticks) *Tofu Available Upon Request

Pasta Bar *Chef-Attended

Spaghetti with Meatballs | Grilled Chicken Alfredo with Penne | Seasonal Vegetable Linguine
| Three Cheese Bread Sticks (Vegan & GF Option Available)

Garden Salad Bar

Mixed Greens | Chopped Romaine | Iceberg Wedges | Garlic Herb Croutons | Candied Pecans
| Crumbled Feta | Crumbled Gorgonzola | Shredded Carrot | Sliced Cucumber | Tomatoes | Red Onions
| Shredded Cheddar | Dried Cranberries | Hard Boiled Eggs | Crispy Bacon
Dressings: Caesar | Blue Cheese | Balsamic | Ranch

Spud Bar (GF, Veg)

Baked Potato | Sweet Potato | Cheddar Cheese | Crispy Crumbled Bacon | Spinach | Sour Cream
| Candied Pecans | Chives | Sautéed Mushrooms | Whipped Butter | Horseradish Cream | Marshmallows

Prime Rib Carving Station (GF) *Chef-Attended

Rock Salt Smoked & Herb-Crusted Certified Angus Beef ® Prime Rib (8 oz)
with Natural Au Jus & Fresh Horseradish Cream

Honey-Glazed Ham Carving Station (GF) *Chef-Attended

(8 oz) with Brown Sugar Glaze & Grilled Pineapple

Dessert Bites Station

Raspberry Brownie Bites | Seasonal Fruit Cheesecake Bites | Petite Lemon Bars with Blueberries
| Chocolate Mousse Shooters with Seasonal Topping

Mocktail Station (Non-Alcoholic) (Pick 3)

Cloud Nine Spritzer with Cotton Candy

Dreamsicle Crush Martini with Candied Orange

Ocean Blues Martini

Shark Gummies | Blue Raspberry Syrup

Shirley Temple Party

Confetti-Rim | Licorice Straws

Chocolate Grasshopper Martini

Mint | Chocolate Rim | Whipped Cream

Tropical Heat

Chili Lime Rim | Pineapple Skewer

Lavender Lemonade Spritzer with Lavender Sugar

Rose Green Tea Spritzer with Rose Sugar

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BUFFET MENUS

BRUNCH BUFFET

Blueberry Crumble Parfait with Greek Yogurt (Veg)
Assorted Petite Muffins, Savory Scones & Chocolate Croissants (Veg)
Seasonal Fruit Platter (V, GF)
Ricotta & Orange Zest Stuffed Blintzes with Strawberries (Veg)
Seasonal Spring Salad with Berries (Veg)
Bacon-Wrapped Eggs with Chive Bechamel
Farm Fresh Scramble (GF)
Truffle Roasted Rosemary Potatoes (V, GF)
Maple Sausage & Bacon

Additions to Brunch

- priced per person

Crab Cakes (1 per person)
with Lemon Remoulade

Italian Pasta Salad (Veg)
Kalamata Olives | Pepperoncini | Scallions
Parmesan | Tomatoes | Artichoke Hearts
with Italian Pesto Vinaigrette

Specialty Drink Stations

Hot Cocoa & Coffee Station
with Baileys & Torched Marshmallows

Mimosa Bar with
Berries & Citrus

Bloody Mary Bar
Bacon | Celery | Shrimp
Pickled Green Beans | Olives

+ Choose One for Group:

Smoked Salmon Platter
with Dill Cream Cheese
& Mini Bagels

Or

Pastry Wrapped Brie (Veg)
with Candied Nuts & Dried Fruit

Made-to-Order Waffles(Veg)
Chocolate Chips | Fresh Berries | Pecans
Whipped Cream | Carmel | Maple Syrup

Made-to-Order Omelets (GF)
Crumbled Bacon | Shredded Cheddar
Baby Spinach | Bell Peppers | Chives
Smoked Salmon | Ham | Mushrooms

CLASSIC LUNCH BUFFET

House-Baked Focaccia (Veg)
Rosemary Lemon Grilled Chicken (GF)
with Stone Ground Mustard Cream Sauce
Smoked Gouda Mac N Cheese (Veg)
with Roasted Garlic Herb Bread Crumbs
Garden Roasted Vegetables V, G, Vg)
Chef's Seasonal Dessert

Entrée Substitutions/Add-On Options

- priced per person

Pecan Crusted Salmon with a Cider Reduction
Flank Steak with a Mushroom Demi
Eggplant Parmesan with Garden Fresh Pesto

CASUAL LUNCH BUFFET

CHOICE OF (3) SANDWICHES

Caesar Salad with Asiago Crisps
Local Kettle Chips (V, GF)
Croque Monsieur Wraps
Turkey Bacon Wraps
with Cranberry Basil Aioli
Candied-Pecan Chicken Salad
on Petite Croissants
Roast Beef Provolone Brioche Sliders
with Horseradish Aioli
Veggie & Hummus Wraps (V)

Assorted Gourmet Cookie Tray (Veg)

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BUFFET MENUS

CLASSIC SEATTLE BUFFET

Freshly Baked Artisan Bread

with Whipped Butter

Salad: (Choose One for Group)

Classic Caesar Salad

Romaine Lettuce | Classic Caesar Dressing | Croutons | Parmesan Cheese

Grilled Pear & Gorgonzola Salad (Veg, GF)

Mixed Greens | Grilled Pear | Crumbled Gorgonzola | Candied Pecans | Roasted Shallot Vinaigrette

Caprese Salad (GF)

Heirloom Tomatoes | Fresh Pearl Mozzarella | Basil Chiffonade | Candied Bacon
with a Roasted Garlic Balsamic Caramel

Spring Salad Cups (GF)

Mixed Greens | Crumbled Goat Cheese | Strawberries | Blueberries | Candied Pecans
Seved in a Asiago Crisp Cup and drizzled with a White Balsamic Honey Emulsion

Entrée: (Choose One for Group)

Garlic Marsala Chicken (GF)

Marsala Cream Sauce | Herb-Roasted Mushrooms

Grilled Wild Alaskan Salmon (GF)

Citrus Sweet Chili Beurre Blanc | Roasted Scallions

Blackened Wild Alaskan Salmon

Grilled Pineapple | Soy Lime Honey Reduction

Waterway's Mac N' Cheese (Veg)

Three Cheese Tillamook Blend | Herb Bread Crumbs

Vegetable Lasagna (Veg)

Spinach | Mushrooms | Mozzarella | Pesto Cream

Vegetable Risotto (Veg, GF)

Seasonal Vegetables | Fresh Herbs

Entrée Substitutions/Add-Ons:

(Add an additional entree option)

- priced per person

Stuffed Wild Salmon with Beurre Blanc

Crab | Spinach | Artichoke

Garlic Seared Petite Sirloin Steak (GF)

Mushroom & Pearl Onion Demi

Cheddar Bacon Stuffed Chicken Breasts

Dijon Cream Sauce

Cauliflower Cakes (V)

Truffled Mushrooms | Sundried Tomatoes

Side Dishes:

Roasted Seasonal Vegetables (V, GF)

with Garlic & Fresh Herbs

Garlic Mashed Potatoes (Veg, GF)

Dessert: (Choose One for Group)

Flourless Chocolate Torte (GF)

with a Raspberry Couli

Classic New York Cheesecake

with Caramel Sauce

Vanilla Crème Brulee (GF)

with Fresh Berries & Whipped Cream

Seasonal Sorbet (V, GF)

Side Dish Substitutions/Add-Ons:

- priced per person (Sub \$/Add \$)

Rosemary Fingerling Potatoes (V, GF)

Roasted Asparagus (V, GF)

with Lemon Zest

Coconut Lime Rice (V, GF)

Sauteed Green Beans (V, GF)

Chardonnay Butter | Toasted Almonds

Roasted Brown Sugar Carrots (V, GF)

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BUFFET MENUS

BBQ BUFFET

Cheddar Jalapeno Corn Bread (Veg)

Maple Baked Beans

Grilled Corn on the Cobb (Veg)

with Honey Sea Salt Butter

Granny Smith Apple Coleslaw (Veg, GF)

with Lime Dressing

Roasted Red Potato Salad (Veg, GF)

with Grain Mustard Aioli & Fresh Rosemary

+ Choose One Entrée for Group:

Waterways BBQ Ribs *with Pomegranate BBQ Sauce*

OR

Grilled Chicken *with Bourbon Peach BBQ Sauce*

+ Choose One Dessert for Group:

Caramel Apple Pie

Bourbon Whipped Cream | Candied Pecans

OR

Berry Cobbler

with Whipped Cream

Side Dish Substitutions/Add-On Options:

- priced per person (Sub \$/Add \$)

Seasonal Fruit Skewers (Veg, GF)

Citrus & Mint | Honey Yogurt Dipping Sauce (\$5/\$10)

Grilled Vegetables (V, GF) (\$4/\$8)

Roasted Sweet Potatoes (V, GF) (\$4/\$8)

Entrée Substitutions/Add-On Options:

- priced per person (Sub \$/Add \$)

Blackened Salmon

with Grilled Pineapple (\$5/\$10)

Grilled Vegetable Kabobs

with Corn Relish & Crumbled Feta (\$4/\$8)

Teriyaki Lime & Honey Grilled Flank Steak

with Grilled Onions (\$6/\$12)

HOLIDAY BUFFET

Freshly Baked Breads from Macrina Bakery

with Whipped Butter

Harvest Cranberry Salad (Veg, GF)

Organic Mixed Greens | Organic Dried Cranberries | Candied Pecans | Goat Cheese

with Dijon-Balsamic Vinaigrette

Roasted Butternut Squash Soup (V, GF)

Chives | Crème Fraiche (*omitted for Vegan)*

Garlic Butter Green Beans (Veg, GF)

Yukon Gold Mashed Potatoes (Veg, GF)

with Roasted Garlic

Grilled Wild Alaskan Sockeye Salmon (GF)

with Spinach Florentine

Slow Roasted Pineapple Honey Ham (GF)

Clove Honey | Grilled Pineapples

Chef's Assorted Holiday Desserts

Pecan Pie | Cheesecake | Apple Pie

Entrée Add-On Option:

- priced per person

Prime Rib Carving Station \$20

Au Jus | Horseradish Cream

(Certified Angus Beef)

**Chef-Attended*

(Veg): Vegetarian, (V): Vegan, (GF): Gluten-Free

PLATED DINING

Freshly Baked Artisan Bread with Whipped Butter

Soup or Salad: (Choose one for group)

Spring Salad (Veg, GF)

Local Mixed Greens | Strawberries | Blueberries | Crumbled Goat Cheese | Toasted Almonds with White Balsamic Honey Dressing

Classic Caesar Salad

Chopped Romaine Lettuce | Classic Caesar Dressing | Croutons | Shaved Parmesan

Grilled Pear and Gorgonzola Salad (Veg, GF)

Local Mixed Greens | Candied Pecans | Roasted Shallot Vinaigrette

Carrot Curry Coconut Bisque (V, GF)

Crispy Green Onions | Coconut Crème Fraiche

Summer Vegetable Minestrone Soup (Veg, GF)

with Herbed Croutons

Alaskan Salmon Chowder (GF)

Corn | Onion | Garlic | Celery | Onions | Vegetable Broth | Cream

Butternut Squash Bisque (Veg, GF)

Maple Caramel Cream | Candied Pecans

Entrees: (Choose 2 for group, individual selections due 7 days prior to event)

Garlic Marsala Chicken (GF)

Marsala Cream | Herb Roasted Mushrooms | Garlic Mashed Potatoes | Roasted Seasonal Vegetables

Grilled Wild Alaskan Salmon (GF)

Citrus Sweet Chili Beurre Blanc | Roasted Scallions | Coconut Lime Rice | Roasted Seasonal Vegetables

Blackened Alaskan Salmon (GF)

Grilled Pineapple | Soy Lime Honey Reduction | Coconut Lime Rice | Roasted Seasonal Vegetables

Grilled Petite Sirloin Steak (6 oz.) (GF)

Pearl Onion & Mushroom Demi | Garlic Mashed Potatoes | Roasted Asparagus

Stuffed Zucchini (V, GF)

Cherry Tomatoes | Fresh Thyme | Seasonal Vegetables | Quinoa

Vegetable Risotto (Veg, GF)

Seasonal Vegetables | Fresh Herbs

Entrée Substitutions/Add-Ons:

- priced per person (Sub \$/Add \$)

Stuffed Wild Salmon with Beurre Blanc

Crab | Spinach | Artichoke | Garlic Mashed Potatoes | Roasted Asparagus (\$5/\$10)

Cheddar Bacon Stuffed Chicken Breasts

Dijon Chardonay Cream Sauce | Garlic Mashed Potatoes | Roasted Asparagus (\$4/\$8)

Dessert: (Choose one for group)

Flourless Chocolate Torte (V, GF)

Raspberry Coulis | Honey Vanilla Whipped Cream

Classic New York Cheesecake

Caramel Sauce | Fresh Berries

Vanilla Crème Brulee (GF)(+\$3pp)

Fresh Berries | Whipped Cream

Seasonal Fruit Cobbler (+\$2pp)

with Honey Vanilla Whipped Cream

Chocolate Mousse (GF)(+\$3pp)

with Seasonal Topping

Seasonal Sorbet (V, GF)(+\$3pp)

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SPECIALTY DESSERT ADDITIONS

ADD TO ANY CRUISE MENU

- PRICED PER PERSON

Cookies, Brownies and Lemon Bars

Flouless Chocolate Torte (GF)
with Raspberry Coulis

Classic New York Cheesecake
with Seasonal Topping

Seasonal Fruit Cobbler
with whipped cream

Sorbet (V, GF)
Fresh Mint | Berries
Choice of Flavor: Lemon, Mango, Marionberry, or Wild Berry

Vanilla Crème Brulee (GF)
Fresh Berries | Whipped Cream

- PRICED PER CAKE

Full Sheet Cake
Choice of Flavor: White, Vanilla, Chocolate, or Marble (50-60 servings)

Half Sheet Cake
Choice of Flavor: White, Vanilla, Chocolate, or Marble (23-30 servings)

- PRICED PER DOZEN

Chocolate Covered Strawberries (GF)