

# *Waterloo Catering Club*

## *2 0 1 1*

### *Venue Descriptions and Rental Fees*

#### ***Large Banquet Room***

**Seats 350**

\$ 750 (6 Hour Event)

\$ 500 Refundable Damage Deposit

Tables & Chairs

#### *Waterloo Lounge (Bar & Restaurant Area)*

Seats 100

\$ 300 (6 Hour Event)

\$ 200 Refundable Damage Deposit

Tables & Chairs

#### *Large Park*

**Accommodates 1,000**

\$ 500 (6 Hour Event)

\$ 250 Refundable Damage Deposit

\$ 20 Each for Tables & Chairs for 10

#### ***Small Park***

**Accommodates 150**

\$ 225 (6 Hour Event)

\$ 50 Refundable Damage Deposit

\$ 20 Each for Tables & Chairs for 10

# *Waterloo Catering Club*

## **Appetizers**

**Priced Per Dozen**

Cranberry Pesto on Crustini

\$ 16

Meatballs with Basil Marinara

\$ 22

Artichoke and Parmesan Bruschetta

\$ 20

Prosciutto Wrapped Asparagus

\$ 20

Fire Grilled Prawns

\$ 24

Bacon Wrapped Scallops

\$ 24

## *Waterloo Platters*

Serves 50 People

### **Antipasti**

Prosciutto, Mortadella, Salami, Hot Coppa, Provolone, Mozzarella, Asiago,  
Marinated Olives & Vegetables

Served with Crackers and Toasted Breads

\$ 200

### **Fruit & Cheese**

Fresh Sliced Fruit & Berries paired with Domestic & Imported Cheeses.

Served with Crackers and Toasted Breads

\$ 215

### **Crudités**

Fresh Cut Vegetable Display with Creamy Herb Dip

\$ 140

### **BLT Cheesecake**

Savory Cheesecake made with Ricotta, Bacon, Scallions, & Sun Dried Tomatoes

Served With Toasted Breads

\$ 130

# ***Waterloo Catering Club***

## ***Stations***

**Serves 50 People**

### **Artichoke and Parmesan Dip**

Artichoke Dip with Shredded Parmesan Cheese  
Served with Crustini & Roasted Breads

**\$ 100**

### **Tapes**

Chips & Salsas, Guacamole, 7 Layer Dip, Cheese & Chicken Quesadillas

**\$ 225**

### **Satay**

Beef with Bulgogi, Chicken with Peanut Sauce, Shrimp with Teriyaki  
3 Per Person

**\$ 280**

### **Taste of Asia**

Pot Stickers, Egg Rolls, Fried Won Tons, & Sticky Rice with Asian Slaw  
Sweet & Sour, Teriyaki, & Wasabi Sauces

**\$ 240**

# ***Waterloo Catering Club***

## ***Buffet Service***

### **Carne Asada, Carnitas or Slow Cooked Chicken**

**(Choice of one meat \$14.95, two \$15.95 and three is \$16.95)**

Corn and Flour Tortillas

Spanish Rice and Beans

Guacamole, Sour Cream, Onions, Tomatoes,  
Shredded Cheeses

Garden Salad with Mexican Salsa Dressing

***\$ 14.95***

### **Herb Roast Chicken**

Roasted Red Potatoes with Parmesan Cheese

Seasonal Vegetables with Herb Butter

Garden Salad with Ranch and Italian Dressings

Pasta Salad with Artichoke Hearts and Vinaigrette Dressing

Caesar Salad, Herb Roasted Chicken, Pasta with Pesto,

Seasonal Vegetables, Roasted Bread

Dessert

***\$ 15.95 Per Person***

### **Roasted & Sliced Ball~Tip of Beef ( Medium Rare)**

Au jus with Horseradish

Garlic Mashed Potatoes

Seasonal Steamed Fresh Vegetables in Honey Glaze

Italian Green Salad with Ranch and Italian Dressings

Tomato, Potato, Onion Vinaigrette Salad

French Bread with Butter

***\$ 16.95***

### **Pork Tenderloin With Balsamic Reduction**

Roasted Baby Red Potatoes

Seasonal Steamed Fresh Vegetables with Herb Butter

Bow Tie Pasta Salad

Green Garden Salad with Blue Cheese and House Dressings  
French Bread with Butter

*\$ 18.95*

## ***Waterloo Catering Club***

### ***Family Style Service***

*Platters, Bowls, and Trays Served To Each Table*

***All Family Style Meals Come with Italian Green Salad,  
Seasonal Vegetables and Garlic Bread***

### ***Entrees***

*(Choose One)*

***Rosemary Chicken \$ 16.95***

***Beef or Baby Back Ribs \$ 16.95***

***Chicken Marsala \$ 16.95***

***Tri Tip aj jus \$ 18.95***

***Steak \$ 18.95***

***Beef Medallions \$ 19.95***

***Chicken & Tri Tip aj jus \$ 19.95***

### ***Choice of Pasta, Rice or Potatoes***

***Penne Pasta with Pesto  
Fettuccine with Alfredo  
Ravioli with Meat Sauce***

***Wild Rice Pilaf  
Lemon Butter Rice  
Potatoes au gratin***

*Rotini with Marinara*  
*Spaghetti with Cream Sauce*

*Garlic Mashed Potatoes*  
*Roasted Red Potatoes*

***Waterloo Catering Club***  
***Plated Sit Down Service***

***Herb Roast Chicken with Wild Mushroom Sauce***

Spinach, Tomato, and Cheese Tortellini

Seasonal Vegetables in Herb Butter

Arugala Salad with Red onions, Wilted Cherry Tomatoes, Fresh Mozzarella,  
& Balsamic Dressing

Bread & Butter

***\$ 23.95***

***Prime Rib of Beef au jus with Horseradish***

Roasted Baby Red Potatoes with Parmesan Cheese

Seasonal Sautéed Vegetables

Baby Spinach with Candied Almonds, Strawberries, & Raspberry

Vinaigrette

Bread & Butter

***\$ 24.95 Per Person***

***New York Steak au Povre***

Roasted Garlic & Herb Mashed Potatoes

Seasonal Steamed Vegetables in Herb Butter

Romaine with Orange Segments, Cinnamon Walnuts, & Citrus Vinaigrette

Bread & Butter

***\$ 24.95 Per Person***

***Pan Seared Filet of Salmon with Lemon Dill Sauce***

Wild Rice Pilaf

Seasonal Grilled Vegetables

Mixed Greens, Goat Cheese, Pine nuts, Scallions, & Tomato Vinaigrette

Bread & Butter

***\$ 25.95 Per Person***

***Waterloo Catering Club***  
***Carving Stations with Upscale Buffet Set Up***

***Chef Carved***

***Roasted Boneless Turkey Breast w/ Natural au jus***

Garlic Mashed Potatoes with Gravy

Green Beans w/ Bacon

Tossed Green Salad with Dressings

French Bread and Butter

***\$ 22.95 Per Person***

***Chef Carved Baron of Beef***

Potatoes au Gratin

Seasonal Steamed Vegetables in Hone Glaze Sauce

Garden Greed Salad with Dressings

Pasta Salad with Artichoke Hearts and Olives

***\$ 22.95 Per Person***

***Chef Carved***

***Slow Roasted Prime Rib of Beef***

Baked Potato Bar with Sour Cream, Chives, Bacon Bits, Butter

Seasonal Steamed Vegetables with Herb Butter

Caesar Salad with Croutons

Mediterranean Pasta Salad with Kalamata Olives and Feta Cheese

***\$ 25.95 Per Person***

# ***Waterloo Catering Club***

## ***Barbeque Packages***

### ***All American BBQ***

Hamburgers & Hot Dogs  
Lettuce, Tomato, Onions, & Cheese  
***\$ 15.95***

### ***BBQ Chicken and Sausage***

Herb Roasted Chicken Pieces & Molinari Italian Sausage  
Buns, Caramelized Onions, Roasted Red Peppers, & Sautéed Mushrooms  
***\$ 16.95***

### ***The Happy Rancher***

BBQ Ribs & Chicken Pieces  
***\$ 18.95***

### ***Surf n Turf***

BBQ Ribs & Grilled Salmon  
***\$ 19.95***

### ***Choose 3 Sides:***

Potato Salad  
Pasta with Pesto  
Cole Slaw  
Roasted Red Potatoes  
Baked Beans  
Fruit Salad  
Corn Bread  
Corn on the Cob

**Cookies and Brownies For Dessert**

***Waterloo Catering Club  
Displays and Dessert Stations***

***Serves 50 People***

***The Baker's Rack***

An Assortment of Dessert Bars, Brownies, & Cookies

***\$ 125***

***Sweet Bites***

Truffles, Petit Fours, Chocolate Dipped Strawberries

***\$ 175***

***Cheesecake Martini***

Individual Cheesecake bites served in Martini Glasses

Caramel, Chocolate, & Strawberry Coulis,

Candied Nuts, Devonshire Cream, & Fresh Berries

***\$ 175***

***Sundae***

Chocolate & Vanilla Ice-cream

Chocolate & Caramel Sauces, Sprinkles & Crushed Oreos

***\$ 150***

***Individual Desserts***

Charged Per Person

**Chocolate Lava Cake**

Molten Chocolate Cake with Orange Berry Sauce

***\$ 6.00***

**Whiskey Bread Pudding**

Traditional Bread Pudding

Sweet Whiskey Sauce

***\$ 4.00***

**Cheesecake**

Berry Coulis

*\$ 5.00*

**Sorbet or Ice-Cream**

*\$ 1.50*