

- FUNCTIONS AT WATERFALL -

FUNCTION BUFFET MENU

*12 person minimum. Tax and gratuity are additional.
Event plan/estimate will be provided based on your selections and event requirements.*

\$30 per person

Pick two main dishes and two sides

***Substitute a Premium Entrée for an additional \$4. per person**

\$38 per person

Pick three main dishes and two sides

***Substitute a Premium Entrée for an additional \$4. per person**

*All buffet options come with your choice of large green salad or large Caesar salad
Rolls & butter can be provided for an additional .50 per person*

- BUFFET DINNER OPTIONS -

MAIN

MEAT

Beef Shepherd's Pie (*topped with mashed potato*)
Herb-Roasted Pork Loin
Sliced Roast Beef au Jus
Bourbon Steak Tips*

FISH

Baked Haddock
Teriyaki-glazed Atlantic Salmon*
Oven-roasted Mango Salmon*
topped with mango salsa

CHICKEN

Grilled Chicken
choice of BBQ or teriyaki glazed
Chicken Piccata
Creamy Lemon Parmesan Chicken
Chicken, Ziti & Broccoli

VEGETARIAN/PASTA

Pasta Primavera (v)**
Butternut Squash Raviolis
in a sage brown butter sauce

SIDES

STARCHES

Rice Pilaf
House-Cut French Fries
Sweet Potato Fries
Mashed Potatoes
Roasted Potatoes
Ziti
with butter or pomodoro sauce

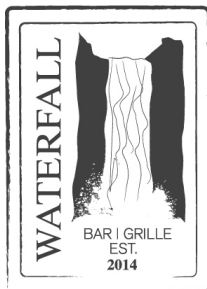
VEGGIES

Seasonal Vegetables
Roasted Broccoli
Sautéed Green Beans

Add additional sides for \$3 per person

***Premium Entrees (add \$4. per person)**

**** Can be substituted for a side**



- LIGHTER FARE -

HOT APPETIZERS

Bone-in Wings (38 pieces) 57.

*plain, or choice of honey mustard, garlic parmesan, BBQ,
Buffalo or sweet chili sauce (please specify sauce)*

Boneless Wings (32 pieces) 77.

*plain, or choice of honey mustard, garlic parmesan, BBQ,
Buffalo or sweet chili sauce (please specify sauce)*

Chicken & Cheese Quesadillas (32 pieces) 90.

sour cream and pico de gallo on side

Cheddar & Bacon Potato Skins (32 pieces) 48.

sour cream on side

Fried Mozzarella (32 pieces) 48.

tomato sauce on side

Spinach & Artichoke Dip with Crackers 80.

(1/2 pan accommodates @ 25 guests)

Italian Meatballs (32 pieces) 80.

in marinara sauce

COLD PLATTERS

Cheese Platter with Crackers 60.

Vegetable Crudite 45.

Ranch dipping sauce on side

Shrimp Cocktail 24./dozen

with house-made cocktail sauce

Deli Tray with Finger Rolls 140.

accommodates 18-20 guests

sliced turkey breast, roast beef, ham, salami,

Swiss and American cheeses

with sides of deli mustard, mayo and pickles

Assorted Finger Sandwich Platter 120.

accommodates 12-15 guests

combination of chicken, tuna, ham and seafood salads

Chicken Caesar Salad Tray 100.

accommodates 12-15 guests

*classic Caesar salad with chopped Romaine hearts (dressed in
kitchen unless otherwise requested), shredded parmesan, croutons,
topped with grilled chicken*

- DESSERTS -

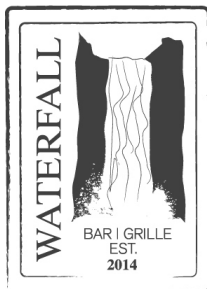
Guests are also welcome to bring in their own special occasion cake. Please see following page for more details.

- CHILDREN'S MENU -

*Available for \$8 per child under 10 and may be ordered a la carte on day of event
(includes fountain drink, milk or juice)*

Cheese Pizza ~ Chicken Fingers with French Fries ~ Cheeseburger with Fries ~ Pasta with Butter or Marinara

*Please inform us of any allergies or dietary restrictions and we will do our best
to provide options*



ADDITIONAL DETAILS REGARDING YOUR EVENT



- Beverages, tax (7%) and gratuity (20%) are not included in the buffet prices. We will estimate these additional expenses in your event plan/estimate when you provide us with your expected guest count, food selections and beverage option preferences. ***Please note: we provide an estimate based on an expected headcount that can be revised up until 5 days prior to your event, when you have an actual headcount.***
- **Bar Options:**
 - Full “Open Bar” (host is responsible for guests’ drinks)
 - Full Cash Bar (guests responsible for own drink purchases and pay as they go or accrue their own separate tabs)
 - Limited or “Capped” Bar (predetermined time duration for “open bar” or dollar amount “cap”)
 - Pre-selected Wine and/or Beer Assortment
 - Dispensers of House Sangria (red or white), Mimosas or Other Specialty Cocktails (\$85 per dispenser, serves approx. 15 people each)
- **Non-Alcoholic Beverage Options:**
 - Unlimited coffee, tea and fountain drinks can be included as a line item on your estimate for an additional ***\$4 per person***. You may also opt to accrue any such individual charges on your final event tab.
 - Other non-alcoholic beverages, such as fruit juices and non-alcoholic beer, are treated as bar beverages. Please refer to the above “Bar Options” section.
- You may bring in a specialty cake or dessert with **no plating charge imposed if you cut and serve your own cake**. The cake must be from a bakery or a Food Safety Certified purveyor. Homemade items are not allowed due to Health Department regulations. Restaurant will provide serving plates and utensils.
- Final menu and guest count is required ***at least 5 days prior to your event date*** so that we may order and staff for your party. A preliminary event plan/estimate will be provided by your event coordinator prior to this, and will be revised as “FINAL” to reflect your final headcount.
- There is a **room charge/set-up fee equivalent to \$4 per person in your party**. This charge is non-taxable and will be itemized on both your event plan/estimate and your final bill. This room charge covers Waterfall’s additional expenses such as linens, buffet chafing dish supplies, etc. **This room charge is non-taxable.**
- **We typically assess a deposit upon your selection of food/beverage items.** This deposit is equivalent to 30% of the **pre-tax** food/beverage sub-total on your event estimate. This deposit will be requested in your preliminary event plan/estimate. The deposit will be applied to your total event cost, and the balance will be payable on the day of the event.
- Please feel free to tour our spaces anytime during normal business hours. You are free to come in and just look around. You can also view photos in our Event Gallery on our website to see how other events have been set up and decorated.
- You are welcome to bring in your own reasonable decorations, and may have access to your event space up to 1 hour prior to your event start time. Please work with your event coordinator to arrange timing and discuss your ideas.