



Full Menu

At Sweetwater Catering Co., we recognize that planning for a special occasion can sometimes be stressful. We're here to help!

Sweetwater's Catering and Event Management team will help you to customize the perfect menu for your event. Our custom catering compliments every occasion from light fare to buffet to full-service dining. We cater events both in our onsite venues and offsite to your home, office or other location.

On the following pages, you will find enticing menu ideas to suit a variety of tastes and budgets. At Sweetwater, our commitment to quality shows in our freshly prepared, original cuisine.

We thank you for choosing Sweetwater Catering Co. for your catering needs. We look forward to helping you make your event everything you imagine!

Sweetwater Catering Policies

Guaranteed Guest Count

Sweetwater requires the final guest count no later than seven days prior to your event.

Catering Contract

The Catering Contract will be sent to the client after general details and/or the Menu has been decided. A deposit is typically required to be returned with the contract.

Billing Procedures

We require the final payment seven days prior to your event date. Cash or checks are preferred.

Staffing

Please see your Good Faith Estimate for staff charges. Staff member pricing is based on the event time listed.

Decorations

Sweetwater Catering provides elegant presentations that often include our décor. Fresh floral arrangements are not included in the catering package. Decorative linens for the buffet, ceramic white trays, chafers, etc. are included in most catering per person costs. If you provide personal belongings, please bring them in a labeled box no sooner than one day prior to your event. You are responsible for collecting these items at the end of the event. Please contact your Event Director for additional rentals and service options.

Rentals

In most cases, basic rentals are not included in the catering cost including: linens for the bar and other tables, china plates, silverware, glassware, etc. Pricing for these items are listed on the Good Faith Estimate.

Leftover Policy

In accordance with food safety guidelines, food must be kept at proper safe serving temperatures. If food is displayed for too long it may become unsafe to eat. Sweetwater staff will remove food from serving tables once this threshold is reached to ensure guests are not exposed to unsafe food. Please arrange with your Event Director if you would like food boxed up prior to this time. If to go boxes are needed for the event, please arrange these with your Event Director.

Service Charge

To ensure that our guests receive the best service and the utmost enjoyment during the event, an 18% service charge will be added to all food and beverage items.

Please note: Prices are subject to change. Some menu offerings may depend upon seasonal availability. Gas surcharges may apply. Most prices included are per person unless otherwise noted.

Sweetwater Beverage Services

Bartending Services

Sweetwater typically provides ice, coolers, silver buckets, ice scoop, appropriate chilling of alcohol, beer & wine openers, dispensers of non-alcoholic options, set up, service and break down. Glassware (pilsners, champagne, rocks, pint and wine glasses) and linens are available. Sweetwater provided cash and post-billed bars are available.

Beverage Stations

Sweetwater typically provides ice, silver buckets, ice scoop, dispensers of iced tea, water, punch and/or lemonade options, set up and break down.

Tableside Wine Service

Sweetwater can provide additional staff for a formal service of tableside wine. Wine glasses should be rented for this service. Open bottles of wine can be placed at each place setting if the venue allows for it. Corkage fees may apply or additional staffing may be needed.

Champagne Toast

Sweetwater can provide additional staff for a passed champagne toast. Champagne glasses should be rented for this service. Corkage fees may apply or additional staffing may be needed.

Coffee Service

Sweetwater provides Regular and Decaf Coffee, Sweeteners and Cream. Hot Tea service also available. Coffee can be stationed or served tableside.

Full Service Meal Options

Light Hors D'oeuvres

Typically comprised of 2-3 hors d'oeuvres items for a "cocktail hour" before a seated dinner or heavy hors d'oeuvres buffet. Please see Pages 7-10 for a listing of these options.

Heavy Hors D'oeuvres

This food style typically feeds like a full meal and offers a variety of menu items which are all prepared to be mobile for a mingly style of party, i.e. bite-sized, skewered, food stations, etc. This is the most visually appealing type of buffet.

Small glass plates, small silver forks, steak knives and paper napkins are available on the buffet and all beverages are procured at the bar. This allows for limited seating and promotes mingling. It is standard that we prepare a full meal's worth of food. Typically, a Heavy Hors D'oeuvres Buffet is comprised of 7-8 items. Our Menu Coordinator will help you plan the perfect Menu while staying within your budget.

Full Service Heavy Hors D'oeuvres

We are happy to add the formality of having all of your guests seated at a fully set table including silverware, linen napkins, and tableside carafes of Iced Tea and Water.

Formal Buffets

Service

The Buffet Line is attended to by experienced SWB wait staff who pleasantly explain the evening's choices and serve your guests at the Buffet Line for full service.

Efficiency

Sweetwater's dinner buffet lines are typically "double ended", for guest counts of 60 and above, with a duplicate menu on each side to offer faster service to you and your guests. Table assignments, table numbers or place cards are not necessary for this dinner option; however, we do recommend assigned seating for your guest's convenience. If assigned seating is not provided, there may be additional charges for extra place settings and seats. Please contact your Events Director for suggestions.

Coordination

Sweetwater will coordinate with your DJ or Band to announce food service at the correct times and release tables. Out Banquet Manager and Staff will then guide a few tables at a time through the buffet line to eliminate guests standing in a long line.

Quantity of Selection

Please know that a buffet with two meat entrée option will provide over 50% of the final guest count of each entrée, a three meat entrée offers over 33% of the final count and so on. Buffet dinners at Sweetwater are not set up as an "all you can eat" buffet. If you would like to provide more of any one item, please advise your Catering Coordinator or Events Director.

Sweetwater Plated Meals

For the most formal dinner option, Sweetwater recommends choosing a plated meal to be served tableside.

Service

It is important to decide your menu options with our Catering Coordinator before sending out your invitations so that guests can select their entrée ahead of time. Sweetwater requires an entrée RSVP prior to the event and place cards to ensure all guests are served their entrée of choice.

Efficiency

Served meals typically take less time for service than a buffet meal if all guests are served the same dish. Multiple entrée options are preferred for most events, but may take slightly more time.

Hors D'oeuvres Options – Hot

Light hors d'oeuvres are typically parred 1.5-3 pieces per person

Tortellini Parma Rosa

With Marinara/Alfredo Sauce,
Topped with Fresh Parmesan Cheese

Assorted Mini Quiches

Bite-Sized portions of Quiche Lorraine and Spinach Quiches

Hot Artichoke Dip

Artichoke Hearts Baked with Parmesan,
Served with Fresh Bread

Hot Spinach Dip

Spinach, Sour Cream, Parmesan Cheese and Roasted Garlic, Served with Fresh French Bread

Hot Vidalia Onion Dip

Sweet Vidalia Onions Baked with Cheese and Served with Fresh Bread

Mile High Bean Dip

Refried Beans, Diced Tomatoes, Onions & Avocados Topped with Cheese, Sour Cream, and Fresh Cilantro, Served with Crispy Tortilla Chips

Black Bean Dip with Lime and Pico de Gallo

Served with Crispy Tortilla Chips

Spanakopitas

Spinach and Cheese Wrapped in Phyllo Dough

Individual Polenta Cakes

Served with Roasted Red Pepper Cream or Gorgonzola Cream

Spring Rolls

Crispy Vegetarian Spring Rolls
Served with Thai Chili Sauce

Chicken Filled Pot Stickers

Served with Thai Chili or Soy-Wasabi Sauce

Wonton Cups

Filled with Shredded Chicken and Asian Salad
Topped with Peanut-Lime Sauce

Empanadas

Filled with Spicy Chicken or Black Beans
Served with Cilantro Crème Fraiche

Homemade Samosas (Choose One)

-Green Pea and Curry Potato
-Chickpea and Lentil
-Curried Chicken and Potato

Served with Mint and Scallion Chutney or Mango Chutney

Creamy Brie Puff Pastry

Double Cream Brie with Caramel Pecan Topping,
Wrapped in Puff Pastry and Baked; Served with Fresh Bread
Additional toppings available

Mini Beef Wellingtons

Bite-Sized cuts of Filet Mignon with Gorgonzola Cheese and Mushrooms; Wrapped in a Flaky Puff Pastry

Mini Puffs (Choose One)

-Tuscan Chicken Puffs- Chicken, Sage and Pine Nuts
-Goat Cheese and Wild Mushroom Parmesan Puff
-Goat Cheese, Sun Dried Tomato and Basil Puff
-Crab and Cream Cheese Puff*

Chicken or Beef Skewers (Choose One)

-Beef with Orange Ginger Glaze
-Marinated Steak and Onion Skewers
-Southern BBQ Chicken
-Hawaiian Chicken and Tomato
-Chicken with Grape Tomato and Onion
-Thai Peanut Coconut Chicken Tenders

Stuffed Mushrooms (Choose One)

-Creamy Cheese
-Sage Sausage and Cheddar Cheese
-Smoked Gouda and Grilled Chicken
-Spinach and Cheese
-Stuffed with Real Crab Meat*

Portobello Mushrooms

Carrot and Braised Onion Filling – Served Warm and Topped with Melted Mozzarella Cheese & Fresh Pesto

Sautéed Portobello Mushrooms

Served with Fresh French Bread

Alligator Bites*

With Fresh, Local Alligator Meat Fritters
Served with Tequila Tiger Sauce

**Additional Fees Apply*

Hors D'oeuvres Options – Hot

Light hors d'oeuvres are typically parred 1.5-3 pieces per person

Barbequed Ribs*

Tender bites of deliciously grilled Pork or Beef – Market Price

Meatballs

Choice of Swedish Cream Sauce, Thai Chili Sauce, or Marinara Sauce topped with Parmesan Cheese

Bacon Wrapped Shrimp, Scallops, or Filet Mignon*

Seafood Cakes*

With Salmon, Shrimp and Scallops
Served with Roasted Garlic Aioli

Grilled Shrimp and Snap Pea Skewers*

With a Sweet Thai Chili Sauce

Bacon Wrapped Dates*

Stuffed with Goat Cheese

Grilled Shrimp and Tomato Skewers*

Coconut Shrimp*

Local Shrimp Dusted with Dry Coconut and Lightly Fried
Served with a Sweet and Sour Sauce

Clams Casino*

Baked Clam with Scampi Butter and Bacon
Served in a Half Shell

Italian Chicken Tenders

Pesto Cream, Black Olives and Artichoke Hearts

Chicken Quesadillas

Grilled Chicken and Cheese with Jalapeno Crème,
Served with Salsa

Chicken Wings

With your choice of Sauce

Buttermilk Chicken Tender Station

With BBQ, Honey Mustard, and Ranch

Flatbread Pizzas (Choose One)

- BBQ Chicken with Cheddar Cheese and Caramelized Onions
- Fresh Tomato and Basil with Homemade Mozzarella
- Pesto, Roasted Artichoke and Gorgonzola Cheese
- Hummus, Kalamata Olives and Feta Cheese

Ropa Vieja Phyllo Cups

With Black Beans, Diced Tomatoes,
Fresh Cilantro and Avocado Crème Fraiche

Fried Mac & Cheese Bites

Laura's Latkes

Traditional Potato Pancakes
Served with Applesauce and Sour Cream

French Fry Bar*

Curly, Sweet Potato and Waffle Fries
With Ketchup, Honey Mustard & Truffle Mayo

Carved Meat Station*

With Fresh Baked Rolls

Roast Beef

With Au Jus, Horseradish, Mayonnaise, and Mustard

Spiral Cut Honey Baked Ham

With Honey Mustard and Mango Chutney

Roasted Turkey

Served with Hot Gravy and Cranberry Sauce

Chuck Roast Tenders

Served with Homemade Steak Sauce and Horseradish Sauce

Carving Station Charges Apply

**Additional Fees Apply*

Hors D'oeuvres Options – Cold

Light hors d'oeuvres are typically parred 1.5-3 pieces per person

The Julia*

Julienned Hearts of Palm, Zucchini, Roasted Red Peppers
And Balsamic Vinaigrette

Roasted Vegetable Antipasto Platter

Marinated Roasted Red Peppers with Roasted Zucchini,
Eggplant, & Yellow Squash
Dressed with Fresh Parsley-Garlic Drizzle

Caponata

Eggplant, Capers, Peppers, and Olives
Served with Fresh French Bread

Green Bean & Asparagus Tray*

Blanched Asparagus and French String Beans
Garnished with Roasted Red Peppers
Dressed with Balsamic Vinaigrette

Caprese

Skewered Grape Tomato, Homemade Mozzarella, and
Fresh Basil

Marinated Asparagus*

In Balsamic Vinegar with Roquefort Cheese Dip

Zucchini Rounds with Gorgonzola Cheese and Tomato

Cucumber Rounds Topped with Herbed Cream Cheese

Bruschetta – Mini Herb Toasts (Choose One)

- Hummus
- Traditional Tomato with Basil and Garlic
- Olive Tapenade
- Caponata Eggplant, Peppers and Onions
- Chopped Roasted Artichoke and Crumbled Goat Cheese
- Wild Mushroom Tapenade
- Mozzarella Cheese, Sun Dried Tomato and Fresh Olive
- Gorgonzola Cheese and Caramelized Onion

Homemade Focaccia Genovese

With Fresh Sage, Braised Onions and Olive Oil

Homemade Rosemary and Garlic Focaccia Bread

Homemade Tomato Focaccia Bread

With Fresh Tomatoes and Oregano

Mexican Dip

Refried Beans, Cheddar Cheese and Sour Cream
Served with Crispy Tortilla Chips

Guacamole

With Crispy Tortilla Chips

Tortellini Salad

Marinated in an Herb Vinaigrette and served with
Sliced Black Olives, Cherry Tomatoes and
Blanched Broccoli

Bow Tie Pasta Salad

A variety of colors and flavors with savory Pesto,
Black Olives, and Steamed Broccoli.
We can customize this salad to suit your taste.

Penne Pasta Salad

With Olive Oil, Sun Dried Tomatoes, Garlic, and
Fresh Basil

Sweetwater's Homemade Spinach Dip

Served with Fresh French Bread

Cream Cheese Torte

Layers of Herbed, Sun-Dried Tomato and Pesto
Cream Cheeses, Decorated with Roasted Red
Peppers and Pine Nuts; Served with Crackers

Deviled Eggs*

Shrimp Platter*

Peeled and Lightly Steamed with Cocktail Sauce and
Lemon wedges

Whole Poached Salmon*

Served with Capers, Herbed Cream Cheese and
Basket of Fresh Breads

Smoked Salmon on Pumpernickel Squares*

With Herbed Cream Cheese, Capers and *
Sprigs of Dill

Cucumber Salmon Rounds

Salmon & Sour Cream Topped with Capers and
Parsley Dill Garnish

Crab Claws with Lemon and Clarified Butter* (Seasonal)

**Additional Fees Apply*

Hors D'oeuvres Options – Cold

Light hors d'oeuvres are typically parred 1.5-3 pieces per person

Champagne Poached Asparagus*

Wrapped in Prosciutto

Prosciutto Ham and Melon Wraps*

Fabulous Mini Phyllo Shells

- Crab Meat Salad*
- Smoked Salmon Mousse*
- Seafood Mousse
- Sausage and Peppers
- Mushroom and Pine Nuts

Hearts of Endive Boats* filled with:

- Goat Cheese or Blue Cheese Crumble
- Salmon Mousse
- Chicken Salad
- Ceviche: Shrimp or Grouper
- Waldorf Salad

Stuffed Mini Croissants

With your choice of Chicken, Ham, or Tuna Salad

Chicken Salad

Served with a choice of Crackers, French Bread, or Mini Croissants

Tabouleh Salad

Lemon, Parsley, Garlic and Mint with Bulgar

Quinoa Salad

With Avocado, Black Beans, Corn and Lime

Toasted French Bread Crostinis

- Thinly Sliced Tenderloin rolled with Horseradish Cream & Scallions
- Salmon Mousse and Capers
- Sliced Pork, Boursin Cheese and Caramelized Onion

Tropical Fruit Salad Bowl*

Ambrosia Salad

Mandarin Oranges, Coconut, Cherries and Marshmallows Tossed in Sour Cream

BLT Skewers

Crispy Bacon, Fresh Lettuce and Ripe Tomato Drizzled with Curry Mayonnaise

Vegetable Platter

Carrots, Broccoli, Celery, Cucumbers and Tomatoes Served with a Fresh Herb Dip

Classic Antipasto Platter*

Prosciutto, Salami, Marinated Black Olives, Roasted Red Peppers and Artichoke Hearts

Cold Cut Platter*

Turkey and Spiraled Honey Ham with Sliced Cheeses, Lettuce, Tomato, Mayo and Mustard Served with a basket of assorted Fresh Breads

Hummus Platter

- Cilantro
 - Roasted Red Pepper
 - Lemon & Garlic
- Served with Toasted Pita Triangles or Seasonal Vegetable Presentation*

Fondue Station*

-With Strawberries, Bananas, Pineapple, Marshmallows and Bavarian Cream Puffs

Seasonal Fruit Presentation

The finest selection of Fresh Fruit
-Add Chocolate Fondue*

Three Cheese Board

Swiss, Pepper Jack and Cheddar Cheese, Sliced and Served with Gourmet Crackers

Gourmet Cheese Balls (Choose One)

- Cranberry Pecan
 - Goat Cheese and Bacon
 - Aged Cheddar and Shallot
- Served with Crackers

Imported Cheese Board*

Smoked Gouda, Homemade Mozzarella with Fresh Basil and Olive Oil, and Double Cream Brie Baked in a Puff Pastry with Caramel Pecan Topping Served with Red and Green Grapes, Kalamata Olives, Specialty Crackers and Freshly Baked French Bread

**Additional Fees Apply*

Breakfast & Brunch Options

Fresh Seasonal Fruit Presentation

Breakfast Meats:

Bacon, Sausage Patties and Links or
Turkey Sausage*

Muffin and Sweet Roll Basket

With Assorted Jams & Butter

Fresh Baked Seasonal Fruit Cobblers

Sweetwater Branch Inn's Famous

French Toast Casserole

Served with Maple Syrup

Homemade Crepes

Filled with Orange Marmalade Cream Cheese, Drizzled with
Berry Sauce and Dusted with Powdered Sugar

Meat and Vegetarian Frittatas, Stratats and Quiches

Biscuit Bar

With Sausage Gravy, Fresh Whipped Cream,
Assorted Jams and Whipped Butter

Fruit and Yogurt Parfaits

With Vanilla Yogurt, Fresh Fruit and Homemade Granola

Crab Cakes with Garlic Aioli*

Honey Baked Ham and Cheese Mini Biscuits

Served with Apple Chutney

Poached or Smoked Salmon*

Served with Creamy Dill, Capers and Onions

Southern Shrimp and Cheesy Grits*

With Peppers, Bacon and Shallots

Roast Beef, Honey Baked Ham or Turkey Carving Station

Austen's Stuffed Tomatoes

With Spinach, Bread Crumbs and Cream Cheese
Topped with Sharp Cheddar Cheese

Marinated Asparagus and Haricot Verts*

Drizzled with Balsamic Vinaigrette and Garnished with
Roasted Red Peppers

Mini Quiches

Queen of Hearts Quiche

Artichoke Hearts, Pimentos and Three Cheeses

Tomato and Basil Quiche

Delicately Blended with Three Cheeses

Kings Quiche

Broccoli and Gouda Cheese Quiche

Summer Sage Sausage Pie

With a Three Cheese Blend

Quiche Lorraine

With Bacon, Onions and Swiss cheeses

Staff Manned Omelet Bar*

Additional Fee for Omelet Bar Set Up

Choices of:

Crumbled Bacon, Diced Ham, Sliced Sausage Links, Turkey Sausage*, Chopped Canadian Bacon,
Green Onions, Red Onions, Bell Peppers, Sautéed Mushrooms, Sautéed Spinach, Diced Tomatoes,
Fresh Basil, Feta Cheese*, Cheddar Cheese, Swiss Cheese and More!

Basic package includes 8 options

**Additional Fees Apply*

Light Lunches

These Light Lunch Options are perfect for Small Gatherings, Baby Showers, Bridal Showers, Retreats or Afternoon Meetings!

Light Lunch Options

Specialty Green Salads

Assorted Gourmet Wraps or Sandwiches

Vegetarian Pasta Salad

Assorted Cookies or Bourbon Walnut Brownies

Afternoon Tea

Scones with Fresh Whipped Cream and a delicious variety of Jams

Savory Puff Pastries with Bacon and Cheese Fillings

Fresh Fruit Tray

Assorted Tea Sandwiches

Sugar Cookies

Chocolate Layered Cake

Formal Lunch & Dinner Levels

Bronze

Includes a Salad on the Buffet, one Entrée * (Poultry, Beef, Pork, Fish, or Vegetarian option**), a Starch, and a Vegetable.

Silver

Includes a served Soup or Salad, choice of two Entrées * (Poultry, Beef, Pork, Fish, or Vegetarian option**), a Starch, and a Vegetable.

Gold

Includes a served Soup or Salad, choice of three Entrées * (Poultry, Beef, Pork, Fish, or Vegetarian option**), a Starch, and a Vegetable.

Platinum

Includes a Served Soup or Salad, three Entrées * (Poultry, Beef, Pork, Fish, or Vegetarian option**), three Sides, and a Pasta.

Dinners include Fresh Baked French Bread & Butter and Buffet Linens & Styling

**Some Entrée and Side options may be subject to market prices.*

***Regarding Vegetarian guests: Our Chef can make up to five Vegetarian or Vegan Entrées for your Vegetarian guests at no additional charge. If a specific menu option is chosen, it will be considered an additional Entrée selection.*

Please inquire for Chef's Choice menu pricing.

Soups & Salad Options

Soup

Roasted Butternut Squash Soup

Topped with Toasted Pumpkin Seeds

French Onion

White Onions, Burgundy Wine Broth
Topped with Crostini and Gruyere Cheese

Tomato Basil

Classic tomato bisque with Fresh Basil
Topped with Parmesan Cheese

Irish Potato

Bacon, Onions, Pepper and Beer
Topped with Irish Cheddar and Green Onions

Gazpacho

Tomato, Cucumber, and Garlic.
Served Cold.

Chicken Florentine

Spinach, Red Bell Pepper, Sweet Onions and
Garlic Cream Broth

Chicken Corn Chowder

Creamy Chicken Soup, Fresh Corn and Red Potatoes

Chicken Tortilla

Southwest Style with Black Beans and Green Chilis,
Topped with Cheddar Cheese and Tortilla Strings

Beef or Pork Chili (Vegan Option Available)

Traditional Style Beef or Pork Chili
Topped with Sour Cream, Scallions, and Cheddar Cheese.

Beef Stew

Carrots, Onions and Celery
With a Hearty Beef Broth

Italian Wedding

Beef and Pork Meatballs with Spinach and Basil
In Chicken Broth

Clam Chowder (New England or Manhattan)*

Classic Creamy New England Style or
Manhattan Style with Tomato Broth
*Optional Add Fresh Cedar Key Clams

Lobster Bisque*

Creamy Lobster Bisque with Golden Sherry Cream

Salads

The McKenzie

Spring Mix with Roasted Red Peppers, Feta Cheese and Walnuts
Tossed in Homemade Light Vinaigrette

The Cushman

Spring Mix with Craisins, Sunflower Seeds and Mandarin Oranges
Tossed with a Homemade Raspberry-Orange Vinaigrette

The Colson

Feta Cheese, Roasted Walnut, Sliced Tomato and Black Olive
On a Bed of Mixed Greens, Dressed with a House Vinaigrette.

Garden

Iceberg/Romaine Lettuce with Sliced Cucumbers, Carrots and
Tomatoes. Served with Homemade Light Vinaigrette and
Ranch Dressings.

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Croutons and
Homemade Caesar Dressing

Winter Salad

Apples, Sunflower Seeds, Slivered Almonds and Gorgonzola Cheese
Served on a bed of Iceberg/Romaine Mix
Tossed with a Homemade Creamy Vinaigrette.

The Mosaic Chopped

A mix of finely chopped Tomato, Cucumber, Celery, Yellow and Red
Peppers and Fresh Herbs, Tossed with a Homemade Light Vinaigrette
and Served on a bed Finely Chopped Lettuce.

The Sweetwater Chopped

Chopped Romaine and Iceberg Lettuce, Tossed with Chopped
Cucumber, Blue Cheese, and Caramelized Pecans.
Tossed in a Homemade Creamy Vinaigrette.

Greek*

Chopped Romaine, Feta Cheese, Pepperoncinis and Onions
Tossed with Homemade Greek Dressing

Spinach Salad*

Crisp Spinach Leaves, Fresh Mushrooms, Egg Wedges, Red Onion
Rings, Bacon and Croutons. Served with a Bacon Dressing.

Hearts of Palm*

Served with Bib Lettuce and Fresh Tomato,
Seasoned with Olive Oil and Fresh Basil

Caprese*

Homemade Fresh Mozzarella, Garden Tomatoes and Basil, Drizzled
with Olive Oil and Balsamic Vinegar

Sweetwater's Organic Greens Specialty Salad*

Served with Dried Cranberries, Roasted Sunflower Seeds and Thinly
Sliced Fresh Radishes. Topped with a Homemade Sweet Vinaigrette.

**Additional Fees Apply*

Poultry, Pork & Seafood Options

Poultry

Oven Roasted Turkey Breast

Fine Roasted Turkey Breast with Sage Gravy

Pepper Parma Rosa Chicken

Pan Seared Chicken Breasts in Roasted Red & Yellow Pepper Cream Sauce

Sweetwater's Italian Chicken

With Creamy Pesto, Artichoke Hearts and Kalamata Olives

Sweetwater's Honey Pecan Encrusted Chicken

Honey Mustard Marinated and Rolled in Sweet Flakes,
Topped with Roasted Pecans, With a Touch of Orange Blossom Honey

Classic Herb Encrusted Cutlet

Grilled Chicken Cutlet with Garden Herbs,
Topped with a Light White Wine Sauce

Chicken Marsala

Lightly Sautéed and Served with Marsala Demi-Glace

Aloha Chicken

Marinated in our Special Homemade Teriyaki Sauce, Grilled and
Topped with Fresh Pineapple, Onion and Jalapeno Salsa

Chicken Florentine

Delicately Sautéed and Served with a Light Spinach Cream Sauce

Thai Chicken

Encased in Ground Peanuts and Coconut, Served with a Sweet Satay Sauce

Thomas' Asian Miso Chicken

Marinated with Miso, Garlic and Ginger

Southwestern Chicken

Mojo Marinated and Char-Grilled, Topped with Peppers, Onions and
Chorizo Salsa, Garnished with Shoestring Tortilla Chips

Chicken Picatta

Pan Seared and Topped with Lemon, Butter and Capers

Stuffed Chicken*

All Stuffed Chicken Dishes add \$1.50 per person to the Menu Pricing

Martine's Corn Stuffed Chicken

Chorizo-Corn Bread Stuffed Breast with a Spiced Cranberry Sauce and
White Wine Cream Sauce

Chicken Madrid

Manchego Cheese, Basil, Pine Nut and Roasted Red Pepper Stuffed Breast
Topped with Steamed Asparagus and Light White Wine Sauce

Giuseppe's Chicken

Stuffed Chicken with Prosciutto, Ham, Pine Nuts and Ricotta
Wrapped in a Puff Pastry, Baked and Served with a Sage Pan Sauce

Chicken Pignoli

Fontina Cheese, Sun Dried Tomatoes and Pine Nut Stuffed Chicken,
Char-Grilled and Dressed with a White Wine Cream Sauce

Pork

Pineapple Baked Ham with a Honey Glaze

Pan Sliced or Served at a Carving Station

Dijon Pork Loin

Seasoned, Seared and Bathed in Apple Cider Reduction,
Rubbed with Whole Grain Mustard and Oven Roasted

Tuscan Pork

Pork Tenderloin with Rosemary, Garlic, and Braised
Onion Reduction

Mojo Cubano Pork

Marinated in Mojo Crillo and Mesquite Char-Grilled

Seafood

Big Island Mahi Mahi

Marinated in Garlic Teriyaki, Grilled and Topped with a
Pineapple Salsa

Classic Grilled Salmon

With White Wine Cream Sauce or Creamy Dill Sauce

Parchment Paper Baked Salmon

Baked with White Wine, Fresh Lemon Slices and Capers

Thomas' Asian Miso Salmon

Perfectly Marinated and Baked Salmon

Emperor's Salmon

Char-Grilled Salmon with a Ginger Teriyaki Glaze

Louisiana Seafood Cakes

Crab, Salmon, Scallops, Shrimp, Peppers and Onions,
Fried and Served Homemade Cajun Remoulade

Southern Shrimp and Grits

Large Shrimp Served with Creamy Grits

Classic Grouper*

Pan-Seared, Topped with a Creamy Dill Sauce

Caribbean Grouper*

Grilled Grouper, Topped with Mango Cilantro Salsa

Pan Asian Grouper*

Soy and Teriyaki Marinade with Sesame Oil

Pecan Encrusted Grouper*

Lobster Ravioli with Tomato Cream Sauce*

Pesto Glazed Snapper*

Grilled with Fresh Basil Pesto, Topped with Pine Nuts

Seafood Newburg*

Shrimp and Scallops in Sherry Cream,
Served on a Bed of Rice or in Pastry Cups

**Additional Fees Apply*

Beef & Carving Station Options

Beef

Beef Bourguignon

Beef Tips, Slow Cooked Beef Burgundy with Mushrooms and Onions, Served with Puff Pastry Shell or Rice

Sirloin Tips

In Shallot Wine Sauce

Marinated London Broil

With Mushroom Demi-Glace

Sweetwater's Italian Flank Steak

Marinated, Char-Grilled Flank Steak Rolled with Roasted Red Peppers, Pesto and Prosciutto and Sliced

Chuck Roast Tenders

Char-Grilled and Sliced or Served on Carving Station

Skirt Steak*

Marinated and Char-Grilled, Served with Chimichurri Sauce

Veal Marsala*

Thinly Pounded Cutlet, Pan Fried
Served with Marsala Sauce

Filet Mignon (4 oz, 6 oz, or 8 oz) †*

Grilled Medium Rare, Simple or Stuffed with Gorgonzola Cheese. Optional Roasted Shallot Demi-Glace

Sliced Tenderloin*

With Tarragon Butter

New York Strip (10oz) †*

Sliced and Served with a Portobello Mushroom Sauce

Children's Menu Options

Discounted Child prices are available to those guests between the ages of **3 and 10 years old**.

If your **Buffet** is appealing to your younger guests, they can enjoy a smaller portion for 50% off the adult price.

We also have a Children's Menu available that includes the following:

- Chicken Fingers**
- Macaroni and Cheese**
- Fresh Vegetable**

Carved Meat Station*

Additional Fee for Carving Station

Spiral Cut Honey Baked Ham

Served with Dijon Mustard and Cranberry Mayonnaise

Roasted Turkey

Slow Baked and Carved for each Guest
Served with Cranberry Sauce and Turkey Gravy

London Broil

Marinated Beef Flank Char-Grilled and Served with a Mushroom Wine Sauce

House Roast Beef

Garlic and Salt Rubbed Inside Round, Slow Roasted and Served with Horseradish and Au Jus Sauce

Chuck Roast Tender

Served with Homemade Steak Sauce and Horseradish Sauce

Grilled Skirt Steak*

Served with Homemade Chimichurri Sauce

Black Angus Prime Rib*

Salt Encrusted and Cooked to Perfection
14 Guest Minimum

Sliced Whole Tenderloin*

Roasted and Served with Tarragon Butter

†Served Meal Only

Choice of Sauces

- Mushroom Wine Sauce
- Traditional Au Jus
- Zesty Horseradish Cream
- Italian Putanesca
- Red and Green Onion in Port Wine
- Tarragon Butter
- Dijon Mustard and Apple
- Portobello Mushroom Demi-Glace
- Homemade Steak Sauce
- Honey Mustard
- Cranberry Mayonnaise
- Chimichurri Sauce
- Diane Sauce
- Au Poiver Sauce

**Additional Fees Apply*

Pasta & Vegetarian Options

Vegetarian Entrée Options

Antipasto Portobello Stuffed Mushroom

Stuffed and Baked with Grilled and Braised Eggplant, Sliced Tomatoes, Pesto and Sweet Onions
Topped with Mozzarella Cheese and Served Warm.

Portobello Mushroom Caps (*Vegan*)

With Carrot and Braised Onion Filling

Fettuccine with Sautéed Vegetables

Sautéed Vegetables in a White Wine Cream Sauce, Served on a Bed of Fettuccine

Spinach and Cheese Enchiladas

Mexican Flavors of Spinach and Monterey Jack Cheese Wrapped in Corn Tortillas

Vegetarian Moussaka

Eggplant and Potatoes with Pomodoro Sauce, Topped with Ricotta Cheese and Baked

Tempe or Tofu

Grilled or Baked with your Choice of Sauce

Pasta

Add a Basic Pasta to your Buffet Line

Choice of Sauces:

Marinara, Pesto Cream, Parma Rosa, a la Vodka or Alfredo

Choice of Pasta:

Penne, Bowtie, Fettuccine, Cheese Tortellini, Linguini, Cheese Ravioli*, Meat Ravioli* or Lobster Ravioli*

Served with Fresh Parmesan Cheese upon Request

Specialty Pasta

Add a Specialty Pasta to your Buffet Line

Giovanna's Cannelloni

This Sweetwater Branch Inn Specialty is made of Fresh Homemade Pasta filled with Ricotta Cheese and Spinach, Topped with Béchamel Cheese and Marinara

Wild Mushroom Ravioli

In a Sherry Cream Sauce, Topped with Toasted Pine Nuts

Mac & Cheese Station

Creamy Mac & Cheese with Assorted Toppings:
Bacon, Broccoli, Chives, Sun-Dried Tomatoes and Shredded Cheddar Cheese

Staff Manned Pasta Bar*

Includes one Pasta, two Sauces, two Vegetables, one Protein and one Fresh Herb.

Parmesan Cheese and Crushed Red Pepper included.

Additional Fee for Pasta Bar Set Up; Additional Charges Apply

<u>Pasta</u> (Choose One)	<u>Protein</u> (Choose One)	<u>Sauce</u> (Choose Two)	<u>Vegetables</u> (Choose Two)	<u>Fresh Herbs</u> (Choose One)
Fettuccine	Chicken	Pesto Cream	Tomatoes	Basil
Penne	Sausage	Parma Rosa	Artichoke Hearts	Rosemary
Bowtie	Meatballs	Alfredo	Black Olives	Sage
Linguini	Shrimp	Marinara	Spinach	Oregano
Cheese Filled Tri- Colored Tortellini*		A la Vodka	Bell Peppers	
		Putanesca (Spicy with Capers)	Mushrooms	
		Arabiata (Spicy with Tomato)	Broccoli	
		Sweetwater's Italian Sauce (Pesto Cream with Artichoke Hearts)*	Fresh Garlic	

**Additional Fees Apply*

Starch & Vegetable Options

Starch

Au Gratin Potatoes
Parslied New Potatoes
Roasted Red and Sweet Potatoes
Garlic Mashed Potatoes
Yukon Gold Mashed Potatoes
Rosemary Pomfrit
Polenta
Mashed Sweet Potatoes
Lester's Baked Macaroni and Cheese
Seasoned Wild Rice Pilaf
Wild Rice
Cous Cous
Dill Red Potato Salad
Mashed Potato Bar*
With Assorted Toppings Such as Hot Gravy, Bacon Bits, Cheddar Cheese, Green Onions or Sour Cream
Twice Baked Potatoes*
Topped with Cheddar Cheese
Orzo
-With Garden Fresh Herbs and Olive Oil
-With Wild Mushroom and Pine Nuts
Spring Risotto
Arborio Rice, Seasoned with Fresh Basil and Fresh Grated Parmesan Cheese *(Available for Served Dinners Only)*

Sautéed Vegetable Medley

Choose three of the following:
Roasted Red Peppers/Red Peppers
Button Mushrooms
Sugar Snap Peas*
Snow Peas*
Squash
Zucchini
Eggplant
Onions

Vegetables

Parslied Baby Carrots
Buttered Corn
Fried Okra
Green Peas with Mushrooms
Broiled Tomatoes Parmesan
Herb-Zucchini Sauté
Steamed Asparagus* with Lemon and Butter
Braised Brussel Sprouts in Fresh Herbs and Butter
Braised Baby Carrots in Nutmeg and Butter
Country Green Beans Cooked with Ham Hock
Blanched Snow Peas* in Fresh Herbs and Butter
Braised Sugar Snap Peas* in Fresh Herbs and Butter
Green Beans Almandine
Lightly Buttered & Topped with Roasted Sliced Almonds
Austen's Spinach Stuffed Tomatoes
Sautéed Spinach, Cream Cheese and Bread Crumbs
Topped with Sharp Cheddar Cheese
Ursula's Spinach Stuffed Plum Tomatoes
Sautéed Spinach, Parmesan Cheese, Feta Cheese and Bread Crumbs; Topped with Sharp Cheddar Cheese
Classic Fried Green Tomatoes*
Lightly Fried & Topped with Crumbled Goat Cheese
Served with Cajun Remoulade
Rapini* in Fresh Herbs and Butter
Broccoli, Cauliflower and Carrot Medley
Lightly Steamed with Fresh Herbs and Butter
Ratatouille
Sautéed Tomatoes, Eggplant, Yellow Squash and Onions with Fresh Herbs
Vegetable Casseroles
Broccoli Cheese Casserole
Cornelia's Corn Casserole
Mama Lo's Squash Casserole
Sautéed Squash Medley Casserole
Sweet Potato Casserole

**Additional Fees Apply*

Dessert Options

Cobbler a la Mode

Apple, Peach or Blackberry

Hummingbird Cake

Applesauce Cake with Cream Cheese Frosting

Mini Key Lime Pie

Bourbon Walnut Brownies

Strawberry Shortcake

Sweet Potato Pie

Tiramisu

Cheesecake

With Assorted Fruit, Salted Caramel or Chocolate Sauces

Chocolate Molten Mini Cakes

Topped with French Vanilla Whip

Italian Pears Zabaglione*

Oven Baked Pears Topped with Homemade Custard

Subject to Seasonal Availability

Sweetwater's Chocolate Mousse Layered with Seasonal Berries

Mini Desserts

With Mini Bourbon Walnut Brownies, Assorted Mini Cheesecakes,
Mini Cannolis and Bavarian Cream Puffs Dipped in Chocolate

Chocolate Fondue Station

With Choice of Sides: Strawberries, Pineapple Slices,
Pretzels, Marshmallows, Bavarian Cream Puffs and more!

Chocolate Brownie Trifles

With Brownies, Chocolate Mousse, Toffee Bars and Fresh Whipped Cream

Dessert Shooters

Strawberry Shortcake, Key Lime, Chocolate Mousse, Chocolate Peanut Butter, Lemon Bar or Angel Food Cake

**Additional Fees Apply*

Frequently Asked Questions

How do I choose my Event Food or Dinner Selections?

It's helpful for you to look over the Menu, consider you guests' tastes, the type of Event, and the time of day. Our Menu Coordinator will help guide you in your selections, happily answer any questions you may have and help you create the perfect Menu for your Event based on budget and preference.

What type of Events do you cater?

We can cater any type of Event including Wedding Receptions, Anniversaries, Bar or Bat Mitzvahs, Birthdays, Corporate Events, Holiday Parties, Retirement Parties, Luncheons, Seminars, Meetings etc. Special rates are available for Monthly Meetings/Retreats/Luncheons.

How far in advance should I book my Event?

For Prime Saturday Nights, we suggest approximately a year in advance. Typically it is hard to predict which dates will fill up quickest. We recommend booking your desired date early.

How are prices based?

Most prices are per person unless otherwise noted, based on market availability, and are subject to change. Other surcharges may be added where noted. Sweetwater Branch Inn requires the final guest count no later than seven days prior to your event.

May I have a Tasting to try my food selections?

Yes, we are happy to have you try your food selections for a tasting fee. Please plan to schedule your tasting after you have met with the Menu Coordinator to plan your menu. Please consult the Event Director or Menu Coordinator for **pricing** information. Since we are not a restaurant, our Chef will have to order and cook for you privately. Please note that your tasting will need to be coordinated with the Chef and our scheduled Events. Tastings are not available on the weekends.

Please call or email us to discuss our services further. We pride ourselves on great food, wonderful service and flexibility. We welcome your questions and suggestions, and we look forward to serving you.

Thank you!

Contact Information:

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