

Providing innovative & classic recipes
in a sustainable eco-friendly way



Ask about our expanded menu
for full service events.

(352)373-6760

Sandwiches

Boxed or Trayed: Small(10) Medium(20) Large(30)

 Vegetarian  Vegan  Gluten Free

Specialty

THE RUSTIC \$10

Roasted Portabello mushrooms, sweet onions, roasted red peppers, tomato & provolone cheese w/pesto mayo

THE CAPRESE \$11

Bufala mozzarella medallion w/ sliced vine ripe tomato, fresh basil & fig balsamic drizzle on ciabatta

JULIA'S CEASAR \$10

Blackened chicken, crisp romaine lettuce, parmesan cheese w/classic ceasar dressing

PILGRIM'S BLT \$11

Sliced roasted turkey & bacon, lettuce, tomato, swiss cheese w/curry mayo & mango chutney

LA ITALIANA \$11

Ham, salami, mortadella & provolone, lettuce, tomato, onion w/oil & vinegar



THE DUTCH BOY \$11

Roast beef & gouda, lettuce, tomato w/horseradish sauce

CHICKEN SALAD \$11

Tarragon, walnut/grape or curry w/ lettuce and tomato

Substitutes:

Tempeh, Jackfruit, Tofu   +\$1.50

Gluten free options  available +\$1.00

Deli


SANDWICHES OR WRAPS \$8

Ham
Roast Beef
Turkey
Vegetarian

Provolone
Swiss
Cheddar
Lettuce
Tomato



Photo courtesy of Verve Studio

Gluten free options Add \$1 

Boxed Lunches

SPECIALTY SANDWICHES \$13

DELI SANDWICHES \$10

WRAPS \$10

Includes two sides
Choice of:
pasta or
potato salad
fruit salad

AND



Choice of:
cookie
or brownie




Photo courtesy of Verve Studio



Trays

Serving Sizes: Small (10) Medium (20) Large (30)

Bruschetta  
w/tomato, hummus
or olive tapenade \$25 / \$30 / \$40

Bruschetta Trio   \$35 / \$45 / \$50

Assorted Cheeses 
cheddar, pepper jack & swiss
w/gourmet crackers \$30 / \$40 / \$50

Hummus w/pita  
classic, lemon-garlic,
or roasted red pepper \$25 / \$30 / \$40

Spinach Dip w/pita  \$25 / \$45 / \$65

Seasonal Fresh Fruit    \$40 / \$50 / \$60

Seasonal Vegetables  
w/fresh herb dip \$35 / \$45 / \$55

Cheese Tortellini Skewers 
w/pesto or warm marinara
2 skewers per person \$30 / \$50 / \$70

Greek Salad Skewers  
w/feta, kalamata olives,
cucumber, grape tomatoes,
fresh basil & vinaigrette
2 skewers per person \$30 / \$55 / \$80

Caprese Skewers  
2 skewers per person \$32 / \$43 / \$53

Antipasto Vegetable   
marinated roasted red peppers,
grilled zucchini, eggplant & yellow
squash, dressed w/balsamic
vinaigrette or extra virgin olive oil \$36 / \$44 / \$49

Meatballs

marinara, thai chili or
swedish sauce
\$30 / \$40 / \$50
3 meatballs per person

Chicken Tenders

Grilled or Breaded
w/pesto cream, sweet BBQ,
honey mustard, jerk chicken
sauces tossed or on the side
2 tenders per person
\$35 / \$45 / \$55

Antipasto Tray

salami, mortadella & prosciutto,
artichoke hearts, roasted red
peppers, olives & provolone,
w/gourmet crackers \$85

Traditional Cold Cut Tray

Thinly sliced medley of
Virginia ham, smoked
turkey & Genoa salami
\$35 / \$45 / \$55



Photo courtesy of Jimmy Ho Photography

SKEWERED MEAT TRAYS:

SHRIMP \$28 / \$56 / \$84
FILET MIGNON \$28 / \$56 / \$84
CHICKEN \$20 / \$40 / \$60
TEMPEH \$30 / \$60 / \$90
All marinated & grilled &
served room temperature
2 skewers per person

Salad Bowls

Served w/bread & butter

*What is a Sweetwater Salad Bowl?
A family-size large bowl that serve 5 people.*

HAND-TORN CAESAR \$25

Crisp romaine, blackened chicken, parmesan, tomatos & croutons w/classic caesar dressing

LA ITALIANA \$25

Assorted greens, olives, tomato, onions, ham, salami, mortadella, pepperoni & provolone cheese w/italian dressing

ROASTED BEET & FETA \$25

Baby spinach & spring mix w/toasted walnuts, roasted beets, feta & fig basalmic dressing

SPINACH BACON \$25

Crisp spinach leaves, bacon, mushrooms, red onion, egg wedges & croutons w/bacon dressing
Add brie for \$5.00

TUNA NICOISE \$30

Crisp romaine, sesame tuna, hard boiled eggs, green beans, tomato wedges, steamed red potatoes, nicoise olives

CUSHMAN \$20

Spring mix, roasted sunflower seeds, dried cranberries & mandarin oranges w/raspberry-orange vinaigrette

GREEK \$30

Red onions, cucumbers, tomatoes, feta, parsley, kalamata olives, marinated in greek vinaigrette over romaine lettuce

GARDEN SALAD \$20

Iceburg/romaine lettuce, sliced cucumbers, carrots & tomato. Choice of ranch, basalmic vinaigrette, italian or raspberry-orange vinaigrette

 Vegetarian  Vegan  Gluten Free



Additional Toppings

Grilled chicken	\$10
Grilled shrimp	\$15
Grilled tempeh  	\$15
Jackfruit  	\$15
Chicken Salad	\$15
• Tarragon	
• Curry	
• Oranges & roasted walnuts	
• Apples, grapes, toasted pecans	

5 SERVINGS OF EACH

Hot Entrees

Served w/2 sides, bread & butter

SWEETWATER ITALIAN CHICKEN \$14

Tender chicken breasts artichoke hearts & kalamata olives in a creamy pesto sauce

EMPORER'S SALMON market price

Char-grilled salmon w/ginger teriyaki glaze

HONEY PECAN-ENCROUTE CHICKEN \$14

Honey mustard marinated chicken rolled in sweet flakes & topped w/roasted pecans

TUSCAN PORK TENDERLOIN \$14

w/a rosemary, garlic & onion reduction

BEEF BOURGUIGNON \$14

Beef tips, slow cooked beef burgundy w/mushrooms & onions

Vegetarian Entrees

AUSTEN'S SPINACH STUFFED TOMATOES \$14

Sautéed spinach, cream cheese & bread crumbs topped w/sharp cheddar cheese

STUFFED PORTOBELLO NAPOLEON \$14

Fresh portobello mushrooms stuffed w/seasonal vegetables topped w/mozzarella & pesto

WILD MUSHROOM RAVIOLI \$14


Wild mushroom ravioli in a sherry cream sauce topped w/toasted pine nuts

SWEETWATER'S SPINACH ENCHILADAS \$14

w/roasted veggies & tomatillo marinara

PALAK PANEER \$10


Cream spinach w/curry spices & cubed cheese served w/jasmine rice



Request more vegan options 



DELICIOUS




We support our local community by sourcing fresh ingredients from the Gainesville area: sausage, eggs, vegetables, fruits and coffee.

Sides




Rice Pilaf 



Mashed Potatoes  

Mashed Sweet Potatoes  

Herb Roasted Potatoes   

Herb Roasted Red & Sweet Potatoes    

Seasonal Vegetable Saute   

Steamed Broccoli  



Green Bean Almandine  



Photo courtesy of Jimmy Ho Photography

Breakfast

Boxed or Trayed

CONTINENTAL 🌿 \$8 pp
Seasonal fruit & mini yogurts
w/ housemade baked breakfast bread

HEALTHY START 🌿 \$9 pp
Low-fat vanilla yogurt, fresh fruit cup
& Sweetwater's housemade granola
w/ housemade baked breakfast bread

SWB SPECIALTY BREAKFAST \$11 pp
French toast casserole & fresh
fruit w/sausage links

Trays Only

Trays serve: Sm(10) Medium (20) Large (30)

ASSORTED BREAKFAST BREADS 🌿
• Banana Nut Bread
• Sourcream Coffee Cake
• Zucchini Bread
• Cranberry Cream Cheese Pinwheel
• Cinnamon Honey Pinwheel
\$15 / \$25 / \$35

SEASONAL FRESH FRUIT 🌿 🍃 🍷
\$40 / \$50 / \$60

DELICIOUS

What is a Galette?
A rustic free-form
tart made with a
single crust and
filled with moist
fresh ingredients
French=Galette
Italian=Crostata

Quiche Pies

Custom quiches available.
🌿 **Vegetarian** 🍃 **Vegan**

Serves 8 \$16 per pie
Lorraine
Three Cheese
Broccoli & Swiss
Bacon & Cheddar
Boxed: Served w/seasonal fruit
& mini yogurt \$10 pp



Galettes

serves 5

Savory \$15 ea.
Leek & potato 🌿
Ricotta, potato & spring pea 🍃
Tomato onion 🌿
Sweet
Peach 🌿
Assorted berry & honey 🍃
Apple 🌿



Desserts

Trays & Cakes

🌿 All desserts
and mini desserts
are vegetarian.

Small (10) Medium (20) Large (30)

ASSORTED COOKIE TRAY \$10 / \$15 / \$20
BOURBON WALNUT BROWNIE TRAY \$15 / \$20 / \$25
APPLESAUCE CAKE \$15 / \$20 / \$25
w/honey cream cheese frosting
HOMEMADE CHEESECAKE \$15
Topped w/choice of strawberry
or chocolate sauce
HUMMINGBIRD CAKE \$17
Topped w/pineapple cream cheese frosting



Mini Desserts

MINI CHOCOLATE RASBERRY MOUSE SHOOTERS
\$25 / \$35 / \$45

KEY LIME TARTS \$25 / \$35 / \$45

BERRY TARTS \$25 / \$35 / \$45

STRAWBERRY SHORTCAKE SHOOTERS \$25 / \$35 / \$45

MINI CANNOLIS \$25 / \$35 / \$45



Drinks

ASSORTED SODAS/ BOTTLED WATERS priced per 10 \$15

ICED TEA OR LEMONADE -gallon \$6

ORANGE JUICE -gallon \$9

COFFEE: REGULAR OR DECAF \$2.50pp (Available with drop-off and pick-up only)

We ask that you place all orders 48 business hours in advance.



We are eco-friendly with compostable & biodegradable serving products.

- All orders have a 5 item minimum and 10 person minimum.
- All orders subject to sales tax & 21% service fee.
- For deliveries out of the area, additional fees may apply.

catering@sweetwaterinn.com

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