

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

# SweetWater Catering Co.

FANTASTIC FOOD

STELLAR SERVICE

Since 1995



We ask that you place all orders at least 72 business hours in advance.



Vegetarian



Vegan



Gluten Free

Ask about our expanded menu  
for full service events.

**352.373.6760**

[events@sweetwaterinn.com](mailto:events@sweetwaterinn.com)

# Sandwiches

If sides are desired please see Boxed Lunches Options or Add a Salad Bowl Selection

 Vegetarian

 Vegan

 Gluten Free

## Standard

\$10 per person

**TURKEY & CHEESE**

**HAM & CHEESE**

**ROAST BEEF & CHEESE**

All sandwiches served on ciabatta bread  
(mayo and mustard available on the side)

## Specialty

**THE RUSTIC**  \$14 per person

Roasted portobello mushrooms, sweet onions, roasted red peppers, tomato & provolone cheese with pesto mayo

**THE CAPRESE**  \$15 per person

Buffalo mozzarella medallion with sliced vine ripe tomato, fresh basil & fig balsamic drizzle on ciabatta

**JULIA'S CAESAR** \$14 per person

Blackened chicken, crisp romaine lettuce, parmesan cheese with classic caesar dressing

**PILGRIM'S BLT** \$15 per person

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



**THE DUTCH BOY** \$15 per person


Roast beef & gouda, lettuce, tomato with horseradish sauce

**CHICKEN SALAD** \$15 per person

Tarragon, walnuts & grapes or curry with lettuce and tomato

**Substitutes:**

Tempeh, Jackfruit, Tofu   +\$2.00

Gluten free options  available +\$1.50



## Boxed Lunches

**STANDARD SANDWICHES**

\$16 per person

**SPECIALTY SANDWICHES**

\$20 per person

Includes two sides and one dessert

Side Choices:

- pasta salad
- potato salad
- fruit salad
- chips

Dessert Choices:

- cookie
- brownie



# Trays

Serving Sizes: Small (20) Medium (30) Large (40)

## BRUSCHETTA

With tomato, hummus,  
or olive tapenade

\$40 / \$50 / \$60

## BRUSCHETTA TRIO

\$60 / \$75 / \$90

## ASSORTED CHEESES

Cheddar, pepper jack & swiss  
with gourmet crackers

\$55 / \$65 / \$40

## HUMMUS WITH PITA

Classic, lemon-garlic,  
or roasted red pepper

\$45 / \$55 / \$65

## SPINACH DIP WITH PITA

\$55 / \$75 / \$95

## SEASONAL FRESH FRUIT

\$65 / \$75 / \$85

## SEASONAL VEGETABLES

With fresh herb dip

\$55 / \$65 / \$75

## CHEESE TORTELLINI SKEWERS

With pesto or warm marinara  
2 skewers per person

\$60 / \$80 / \$100

## GREEK SALAD SKEWERS

With feta, kalamata olives,  
cucumber, grape tomatoes,  
fresh basil & vinaigrette  
2 skewers per person

\$65 / \$100 / \$135

## CAPRESE SKEWERS

2 skewers per person

\$60 / \$75 / \$90

## ANTIPASTO VEGETABLES

Marinated roasted red peppers,  
grilled zucchini, eggplant & yellow  
squash, dressed with balsamic  
vinaigrette or extra virgin olive oil

\$65 / \$80 / \$95

## MEATBALLS

Marinara, thai chili or  
swedish sauce

\$50 / \$60 / \$70

3 meatballs per person

## CHICKEN TENDERS

Pesto cream, sweet BBQ,  
honey mustard or jerk chicken  
sauces on the side  
grilled or breaded

\$60 / \$70 / \$80

2 tenders per person

## ANTIPASTO TRAY

Salami, mortadella & prosciutto  
artichoke hearts, roasted red  
peppers, olives & provolone,  
with gourmet crackers

\$80 / \$95 / \$120

## TRADITIONAL COLD CUT PLATTER

Thinly sliced medley of  
virginia ham, smoked  
turkey & genoa salami with  
cheddar and provolone cheese  
(inquire for additional toppings)

\$55 / \$65 / \$85



## SKEWERED PROTEIN TRAYS:

SHRIMP \$75 / \$100 / \$125

FILET MIGNON \$75 / \$100 / \$130

CHICKEN \$50 / \$70 / \$90

TEMPEH \$80 / \$110 / \$140

All marinated & grilled

2 skewers per person

# Salad Bowls

Served with bread & butter

A family-size large bowl that serves 10 people

## HAND-TORN CAESAR \$50 per bowl

Crisp romaine, parmesan, & croutons with classic caesar dressing

## LA ITALIANA \$70 per bowl

Assorted greens, olives, tomatoes, onions, ham, salami, mortadella, pepperoni & provolone cheese with italian dressing

## ROASTED BEET & FETA \$40 per bowl

Baby spinach & spring mix with toasted walnuts, roasted beets, feta cheese & fig balsamic dressing

## SPINACH BACON \$60 per bowl

Crisp spinach leaves, bacon, mushrooms, red onion, egg wedges & croutons with bacon dressing

## CUSHMAN \$40 per bowl

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

## GREEK \$50 per bowl

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

## GARDEN SALAD \$40 per bowl

Iceberg & romaine lettuce, sliced cucumbers, carrots & tomatoes.  
Choice of dressing: ranch, balsamic vinaigrette, italian or raspberry-orange vinaigrette



## Additional Toppings

Grilled chicken  \$30

Grilled shrimp  \$40

Grilled tempeh  \$40

Jackfruit  \$40

Chicken Salad \$40

- Tarragon
- Curry
- Oranges & roasted walnuts
- Apples, grapes & toasted pecans

10 SERVINGS OF EACH

POTATO SALAD \$40 per bowl

PASTA SALAD \$40 per bowl

FRUIT SALAD \$50 per bowl

# Hot Entrees

Served with 2 sides, bread & butter

## SWEETWATER'S ITALIAN CHICKEN \$26 per person

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

## EMPEROR'S SALMON market price

Char-grilled salmon with ginger teriyaki glaze

## HONEY PECAN-ENCRUSTED CHICKEN \$26 per person

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

## TUSCAN PORK TENDERLOIN \$26 per person

Topped with a rosemary, garlic & onion reduction

## SEARED PETITE SIRLOIN TENDERS \$30 per person

Served with a shallot demi glace

## Vegetarian Entrees

### AUSTEN'S SPINACH STUFFED TOMATOES

\$26 per person

Sautéed spinach, cream cheese & bread crumbs topped with sharp cheddar cheese



### STUFFED PORTOBELLO NAPOLEON

\$26 per person

Fresh portobello mushrooms stuffed with seasonal vegetables topped with mozzarella & pesto



### WILD MUSHROOM RAVIOLI

\$30 per person



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

DELICIOUS


Sweetwater Catering also offers full-service catering for private events, corporate events and weddings.




## Sides


Rice Pilaf 

Mashed Potatoes  

Macaroni and Cheese

Herb Roasted Red & Sweet Potatoes  

Seasonal Vegetable Medley   

Green Bean Almandine  



# Breakfast

## Buffets

### CONTINENTAL \$12 per person

Seasonal fruit & mini yogurts  
with housemade baked breakfast bread

### SWB STANDARD BREAKFAST \$16 per person

Scrambled eggs, choice of bacon or sausage,  
potatoes o'brien and whole fruit

### SWB SPECIALTY BREAKFAST \$22 per person

Signature mini frittata, choice of bacon or  
sausage, potatoes o'brien, french toast  
casserole and fresh fruit



## Trays Only

Trays serve: Small (20) Medium (30) Large (40)

### ASSORTED BREAKFAST BREADS

(choice of one option)

- Banana Nut Bread
- Sour Cream Coffee Cake
- Zucchini Bread
- Cranberry Cream Cheese Pinwheel
- Cinnamon Honey Pinwheel

\$60 / \$70 / \$80

### SEASONAL FRESH FRUIT



\$65 / \$75 / \$85

## Quiche Pies

Custom quiches available.

Serves 8

\$22 per pie

- Lorraine
- Three Cheese 
- Broccoli & Swiss 
- Sausage & Cheddar



## Mini Frittatas

\$40 for 8 servings

- Spinach & Cheese  
- Sausage & Cheese  
- Broccoli & Cheese  
- Roasted Red Pepper  
- Tomato & Cheese  

**Boxed:** Served with frittata,  
seasonal fruit & mini yogurt **\$12 PP**



# Desserts

Serving Sizes: Small (20) Medium (30) Large (40)

All desserts are vegetarian 🌱

ASSORTED COOKIE TRAY \$40 / \$50 / \$60

BOURBON WALNUT BROWNIE TRAY \$45 / \$55 / \$65

HUMMINGBIRD CAKE \$42 / \$64 / \$84

Topped with cream cheese frosting (contains nuts)

STRAWBERRY SHORTCAKE STATION \$50 / \$70 / \$90

CHOCOLATE MOUSSE SHOOTERS

\$50 / \$65 / \$80

MINI CHEESECAKES

\$50 / \$65 / \$80

MINI CANNOLIS \$50 / \$65 / \$80

LEMON BARS \$50 / \$65 / \$80



## Drinks

ASSORTED SODAS/ BOTTLED WATERS

priced per 10 \$25

ICED TEA OR LEMONADE - \$12 PER GALLON

Includes cups and napkins

ORANGE JUICE - \$15 PER GALLON

Includes cups and napkins

COFFEE: REGULAR OR DECAF -

\$50 PER GALLON

(Available with drop-off and pick-up only)

BEVERAGE STATION

ALL DAY - \$10 PER PERSON

HALF DAY - \$6 PER PERSON

Includes regular & decaf coffee, hot tea, sweet tea and water (soda priced separately)

(not available for drop-off orders)

## SNACK BREAK

Choice of 2: \$6 per person

Choice of 3: \$9 per person

### SNACK OPTIONS

COOKIES

BROWNIES

LEMON BARS

WHOLE FRUIT

GRANOLA BARS

ASSORTED CHIPS

POPCORN

PRETZELS

TRAIL MIX

We ask that you place all orders at least  
72 business hours in advance.



We strive to be  
eco-friendly  
with compostable &  
biodegradable  
serving products.

- All orders require a minimum purchase. Please call for details.
- All orders subject to sales tax & 21% service fee.
- For deliveries out of the area, additional fees may apply.

[events@sweetwaterinn.com](mailto:events@sweetwaterinn.com)

**352.373.6760**