

# *The Water's Edge*

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COUNTRY CLUB

The Water's Edge Country Club, one of the premiere communities of The Willard Companies, is a full-service private country club with a wonderful banquet facility, and a professional and friendly staff to accommodate your needs.

Thank you for considering us for your special event. In addition to the menus provided with this sample package, Executive Chef John Hanek will gladly customize a menu to make your event a memorable and cherished experience for years to come.

## Water's Edge Hors D' Oeuvres for Parties & Receptions

Priced Per Person-Minimum of 25 people

### **Silver Package.....\$24++**

Sweet and Sour Meatballs  
Chicken Drumettes  
Tortilla Chips with Shrimp & pico de gallo  
Fresh Seasonal Fruit  
Cheese and Cracker Tray  
Vegetable Tray with Dip

### **Gold Package.....\$30++**

Carved Roast Breast of Turkey with soft rolls and condiments  
BBQ bacon wrapped scallops  
Teriyaki Beef Skewers  
Stuffed Mushrooms with Spinach & Feta  
Fruit, Cheese, and Vegetable Mirror

### **The Platinum Package.....\$35++**

Carved Top Round of Beef au jus with Portuguese Rolls and condiments  
Malibu Coconut Shrimp with Piña Colada Sauce  
Chicken Sate with Peanut Sauce  
Spinach and Artichoke Dip with Tortilla Chips  
Vegetable, Fruit, and Cheese Table Display

++ 20% Gratuity and 9% Food & Sales Tax

## Plated Dinner Selections

All dinners include hot dinner rolls, butter, tea, and coffee.

### I \$52.00++

Roquefort cheese and caramelized onion turnover,  
fennel, ouzo, and saffron butter sauce

Roasted red peppers, pine nuts, baby greens with a feta cheese vinaigrette

Cold water lobster tail and grilled filet of angus beef served with drawn  
butter and bordelaise sauce accompanied by chef's selection of  
complementing starch & seasonal vegetables

### II \$38.00++

Lobster bisque with crème fraiche

Sautéed medallions of beef with a cabernet shallot sauce served with  
chef's selection of complementing starch and seasonal vegetables

### III \$32.00++

Tomato mozzarella and basil salad with balsamic vinaigrette

Grilled breast of chicken with a roasted pepper coulis and seared filet of  
Mahi Mahi with lemon caper butter sauce served with chef's  
selection of complementing starch and seasonal vegetables

### IV \$30.00++

Mixed greens, grilled Portabella mushrooms,  
diced tomato, balsamic vinaigrette

Sautéed yellowtail snapper with tomato fennel sauce served with chef's  
selection of complimenting starch and seasonal vegetables

++ 20% Gratuity and 9% Food & Sales Tax

## Build Your Own Buffet

All buffets are accompanied by a tossed garden salad, chef's choice of rolls and butter, coffee and iced tea.

### Package A \$25++ per guest

1 Side Salad 2 Entrees 2 Side Dishes

### Package B \$30++ per guest

2 Side Salads 1 Carved 2 Entrees 3 Side Dishes

### Package C \$35++ per guest

3 Side Salads 1 Carved 3 Entrees 3 Side Dishes

### Entrees

Coq au Vin Chicken  
Orange Roughy with Pesto Butter  
Chicken Marsala  
Roasted Pork Madiera  
Herb Roasted Chicken  
Seafood Newburg  
Chicken Stir Fry  
Baked Salmon with Lemon Beurre Blanc  
Baked Mahi Mahi with Tropical Fruit Salsa  
Smoke Salmon & Bay Scallops with Penne Pasta  
Baked Cheese Tortellini with sausage and peppers a la vodka sauce

### Carving Items

Roast Top Round of Beef  
Flank Steak with Smoked Corn Relish  
Honey Lavender Pork Loin  
Virginia Baked Honey Glazed Ham  
Oven Roasted Turkey Breast  
Roasted Prime Rib of Beef

### Side Dishes

Sugar Snap Peas  
Glazed Carrots  
Steamed Broccoli  
Mashed Sweet Potatoes  
Buttered Parsley New Potatoes  
Green Beans Amandine  
Vegetable Medley  
Au Gratin Potatoes  
Wild Rice Pilaf

### Side Salads

Waldorf Salad  
Broccoli Salad  
Pasta Salad  
Potato Salad  
Creamed Cucumber  
Salad