

WATER GRILL

EST. 1989

\$58

LUNCH BUFFET
40+ GUESTS

All Guests will be welcomed with artisan bread

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

ROASTED BEETS
tandoori spiced yogurt and wild arugula

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

CHARCOAL GRILLED CHICKEN BREAST
with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH" +\$8
with bearnaise sauce, creamy horseradish, and whole grain mustard

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD MAHI MAHI
pan seared with a seasonal preparation

Sides

CHOOSE TWO

YUKON GOLD MASHED POTATOES
MAC & CHEESE

SEASONAL VEGETABLES
GRILLED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption