

**WATER'S EDGE  
RESTAURANT**

BLUESTEM COMMUNITIES

*Event Menu*



A PLACE FOR ALL YOUR

*life celebrations*

## *Buffet or plated dinners*

*Pricing includes salad, choice of 2 classic sides,  
bread, coffee, tea and homemade ice cream*

<b>WATER'S EDGE FAVORITES</b>	1 Meat	14
Fried chicken <i>buffet, plated or family-style</i>	2 Meats	16
Pulled pork <i>dinner or sandwich</i>		
Whole turkey <i>roasted or smoked</i>		
Meatloaf		
Brunch <i>call for menu options</i>		

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<b>CLASSIC CHOICES</b>	1 Meat	15
Pork loin <i>dressed with seasonal sauce</i>	2 Meats	17
Grilled chicken <i>dressed with seasonal sauce</i>		
Chicken tenders		
Turkey breast <i>roasted or smoked</i>		
Pot Roast		
Lasagna		
Pasta with chicken <i>pesto, alfredo, marinara</i>		

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<b>SPECIAL SELECTIONS</b>	1 Meat	17
Brisket	2 Meats	19
Pork tenderloin		
5 oz. Sirloin steak		
Salmon		

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Steaks and fresh seafood	<b>Market Price</b>
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**Chef Tom** welcomes the opportunity to create a custom menu for your special occasion. Please allow 1 week for a price quote.

## *Complimentary bread & rolls*

**Enjoy your choice of homemade bread or rolls  
with any entree selection.**

*French loaf, focaccia, dinner rolls, butterhorn,  
zwieback or cinnamon knots*

## Homemade sides

Substitute a special side for \$1 per person

Add an additional side for \$2 per person

### CLASSIC SIDES

Coleslaw

Baked beans

Vegetables and blends

*green beans, corn, catalina, 5-way, winter mix, garden*

Green bean casserole or creamed corn

Potatoes *home-fried chips, salad,*

*mashed, cheesy, red roasted, smashed & grilled*

Pasta *salad, pesto, alfredo, marinara*

### SPECIAL SIDES

Fresh, seasonal vegetables *prepared grilled, sauteed or glazed*

Mac'n'cheese

Fresh fruit

### SALADS

Green salads: *garden, italian, caesar, mandarin orange, strawberry*

## Homemade desserts

Carrot cake, serves 20 to 30	45
Cheesecake, serves 12 to 14	40
Cake, serves 20 to 30	35
<i>black cocoa, vanilla bean, neapolitan, lemon</i>	
Cobbler, serves 15	25
<i>cherry, peach, berry, rhubarb</i>	
Brownies, quantity: 15	20
Whole pie, serves 8 to 10	15
Crepe burlee, per person	4
Cookies, per dozen	9
Homemade hot fudge or caramel sauce, 12 oz.	8
Sundae bar, per person	1

## *A note from our Chef*

*Our skilled cooks and bakers love making your event unique and special! Entrees from our smoker or wood-fired grill are always delicious and perfectly complimented by our made-from-scratch sides, breads and desserts. Call me today to learn how we can make your event a memorable one.*

*— Chef Tom Basore*

## *Linen service*

	<u>Priced per person</u>
Linen napkins	.50
Linen tablecloths and napkins	1
Paper products	.50
Premium plastic	2

## *Event details*

Final guest count, not subject to reduction, is due 5 days prior to your event date. If you need to increase your guest count, we will make every effort to accommodate your request.

20% gratuity is added to all dine-in events.

### **Offsite services**

Drinks included with purchase of buffet service only

**Carry out:** We will package your order in foil serving pans.

It's convenient and nothing needs to be returned.

**Delivery service:** Delivery and setup of disposable catering pans, 10%

**Buffet service:** Delivery, setup of chafing dishes, buffet service and cleanup of service area, 20%

**Wait service:** off-site wait staff requests are priced per event

**Note:** When choosing dates the restaurant is not open, a 40-person minimum is required for dine-in or carryout; additional fees may apply to events for fewer than 40 people.