



# DROP OFF CATERING MENU



# Welcome & thanks for choosing RedWater Events!

RedWater Events is proud to continue to build on our reputation that has been strongly established over the years. Our goal is to provide the high level of service and food quality for events.

## **OUR PROMISE**

It comes back to inspiring experiences – we will design and create an event that fits with you, your needs and your ideas. We will remember the small things, take care of the big things and notice everything that needs to be done in between.

It starts with our first contact with you, listening and understanding how to best capture the image of your dream event. That's when the fun begins.

## **SERVICE**

Our service is consultative, personal, specialized and appropriate to each event. We anticipate the needs of our clients resulting in a memorable, flawless experience. We strive for attentive yet discreet service, warm and professional staff with a polished edge.

## **FOOD**

Our food is seasonal and fresh, innovative, and consistent with a total focus on quality.

## **MENU**

Our menus are simple and enticing, clean, uncluttered, celebrating the taste of fresh food beautifully cooked; a contemporary approach to traditional cuisine.

## **CREATIVITY**

Our creativity is without parallel. We pride ourselves on our ability to think outside the square to transform a successful event into something remarkable. Limitless imagination lets us add those unique touches and having fun with an idea makes it memorable for the guests.

## **FREEDOM**

Your time is valuable. We have an experienced event staff that makes the planning process as easy as possible for you.

*Menu prices do not include tax or service charge. Items & pricing subject to change.*

# APPETIZERS & SNACKS

## COLD APPETIZERS

Minimum 15 count order, individually priced.

### Cocktail Shrimp **GF**

Served chilled with bloody mary cocktail sauce & celery | 3

### Caprese Skewers **V/GF**

Basil pesto, fresh mozzarella, kalamata olives, cherry tomatoes & balsamic glaze | 3

### Cranberry Pecan Goat Cheese Bites (2) **V/GF**

Herbed goat cheese, candied pecan & cranberry crust with rice crackers | 3.50

### Garden Vegetable **V/GF**

With ranch dip | 3

### Deluxe Cheese & Crackers **V**

Cheddar, Monterey jack, pepper jack, cranberry goat cheese & assorted crackers | 4.50

### Antipasto

Imported cured meats, pickled & marinated vegetables, cheeses, assorted olives, crostini & assorted crackers | 4  
*Vegetarian* | 3

### Fresh Seasonal Fruit Platter **V/GF**

Wedges of fresh pineapple, cantaloupe, honeydew, berries & seedless grape clusters | 3

## DIPS & SPREADS

Minimum 15 guests, priced per person

### Smoked Whitefish Dip

A creamy blend of smoked Lake Michigan whitefish, sun-dried tomatoes, roasted garlic & fresh herbs, served with fried pita | 4

### Hot Crab Dip

A creamy blend of lump crab meat, cheeses, herbs & seasoning, served with butter toasted baguette | 4.50

### Seasonal Hummus **V**

Middle Eastern chickpea spread, fried pita & fresh vegetables | 3

### Spinach Artichoke **V**

Asiago, parmesan, feta & fried pita | 3.50

### Italian Bruschetta **V**

Vine ripe tomato, garlic, basil, EVOO, crostini | 3.50

## WARM APPETIZERS

Minimum 24 count order, individually priced

### Chicken Satay

Thai marinade with a peanut sauce or honey sriracha | 3.50

### Moroccan Lamb Kabob **GF**

Lamb tenderloin paired with figs, apricots, peppers & pomegranate reduction | 4.50

### Boneless Wings (2)

With choice of two sauces (Asian, buffalo, honey ginger BBQ, or maple-chipotle BBQ) | 3

### Buffalo Chicken Rangoon

Served with bleu cheese dressing | 3

### Mini Crab Cakes

Lump crab cakes with cilantro-lime aioli & scallions | 3.50

### Meatballs (3)

With choice of ginger honey BBQ or maple chipotle BBQ | 3.50

# LUNCH BUFFETS

*Minimum 15 guests. Available hours: 11 a.m.-3 p.m.*

Choose one salad, one entrée, one side, warm rolls & butter | **18 per person**

Choose one salad, one entrée, two sides, warm rolls & butter | **21 per person**

## LUNCH SELECTIONS

### **Pesto Chicken** *GFO*

Basil pesto, chicken breast, roasted garlic cream & marinated heirloom tomato

### **Parmesan Chicken**

Parmesan breaded chicken breast with sundried tomato pesto butter sauce

### **Sliced NY Strip** *GF*

Tender garlic herb marinated with wild mushroom demi-glace

### **Pot Roast** *GF*

Sliced tender braised beef with wild mushroom sauce

### **Mediterranean Chicken** *GF*

Marinated, grilled boneless chicken breasts with roasted Mediterranean vegetable tapenade & rustic romesco sauce  
(Contains almonds)

### **Salmon** *GF*

Almond & poppy seed crusted salmon with orange-ginger butter sauce or a sherry-honey glaze with thyme & garlic

### **Burgundy Braised Wild Mushrooms** *V/GF*

Cremini, oyster & shiitake mushrooms braised in red wine with garlic & fresh herbs. Served with wilted hearty greens over creamy boursin polenta

## SIDE SELECTIONS

*All vegetables are tossed in herbed oil*

- Roasted Garlic Mashed Potatoes *GF*
- Green Beans *GF*
- Asparagus *GF*
- Maple-Ginger Candied Carrots *GF*
- Sweet Potato Mash *GF*
- Mac & Cheese (add \$2)
- Ancient Grains Pilaf
- Penne Pasta with Herb Butter & Parmesan Cheese

## SALAD SELECTIONS

*Select one option for all guests. Served with choice of two dressings.*

### **Garden** *V/GF*

Mixed greens, cherry tomatoes, cucumbers, radishes & carrots

### **Classic Caesar** *GFO*

Romaine lettuce, focaccia croutons, shaved parmesan & Caesar dressing

### **RedWater Signature** *GF* | +1

Mixed greens, dried cranberries, candied pecans, bleu cheese & strawberries

## DINNER BUFFETS

*Includes choice of one salad, rolls & butter.*  
Choose two entrées & two sides | **28 per person**

### ENTRÉE SELECTIONS

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Basil pesto, chicken breast, roasted garlic cream & marinated heirloom tomato

#### **Parmesan Chicken**

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## CASUAL BUFFETS

Minimum 15 guests

### SANDWICH BUFFET

Pick two pre-made sandwiches or wraps. Served with kettle chips & choice of potato salad, pasta salad, fruit salad or garden salad | 17

**Sandwich options:** Turkey, Ham, Italian

**Wrap options:** Club, Caesar, Veggie, Chicken Salad

### TACO FIESTA

Taco beef & shredded fajita chicken, salsa, diced onion, shredded cheese, diced tomatoes, sour cream, lettuce, soft & hard shells, refried beans, cilantro lime rice, tortilla chips & salsa | 18

Add guacamole +2.50, Add queso +3

### PASTA BAR

Includes Caesar salad & garlic bread | 18

**Pick two options:**

- Baked Ziti with Pomodoro & a medley of cheeses with Penne
- Cavatappi Primavera
- Chicken Broccoli Alfredo with Penne

Add meatballs +3.50

## DESSERTS

Priced per dozen

### Fresh Baked Cookies | 20

- Old Fashioned Sugar Cookie
- Chocolate Chunk Cookie
- Oatmeal Caramel Apple
- Butter Pecan Toffee

## ADDITIONAL CATERING INFORMATION

Disposable plates, napkins, silverware & serving utensils are included in the menu pricing

### CHAFER KITS | 10 each

Include disposable wire rack, water pan & 2 sternos

### DELIVERY FEE | 150

# ASK ABOUT HOSTING YOUR NEXT EVENT AT ONE OF OUR 8 STUNNING VENUES

**BOATWERKS** (Holland)

**MACATAWA** (Holland)

**RAVINES** (Saugatuck)

**STONEWATER** (Caledonia)

**SUNNYBROOK** (Grandville)

**THORNAPPLE POINTE** (Grand Rapids)

**THOUSAND OAKS** (Grand Rapids)

**WATERMARK** (Cascade)

