

Catering



Moules • Bier • Frites • Waffles

850 Franklin Avenue, Garden City, NY 11530

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www.waterzooi.com

Contact Jessica

**WATERZOOI HAS MANY OPTIONS TO
CATER YOUR VERY IMPORTANT UPCOMING EVENT.**

**IF THERE IS SOMETHING YOU REQUIRE OR DON'T SEE,
WE CAN CUSTOM TAILOR ALL YOUR PARTY NEEDS**

**PLEASE REVIEW THE ATTACHED MENU AND CONTACT
US WITH ANY QUESTIONS YOU MAY HAVE.**

Prices Are Subject To Change, Please Call For Most Current Pricing
All Prices Are Subject To 20% Service Charge & Sales Tax



Brunch Buffet Catering Menu

• Choose 1 item from each section on the following page •

Package A \$31

Egg Selection
Belgian Waffles Or
French Toast
Hash Browns
Bacon
Assorted Brunch Breads

Mussel Selection
Salad selection
Pasta Selection

Coffee Service
Dessert

Belgian Waffles Or French
Toast
Hash Browns
Bacon

Assorted Brunch Breads

Egg Selection
Salad selection
Pasta Selection

Coffee Service
Dessert

Includes: Unlimited Champagne Punch & Mimosas, Coffee, Tea & Dessert

Sit Down Brunch Catering Menu \$29

Includes:

**Assorted Brunch Breads on Each Table,
Unlimited Champagne Punch & Mimosas, Coffee, Tea & Dessert
• Choose 4 Entrees •**

Egg Selection
French Toast

Belgian Waffles
Salad Selection
Mussels Selection

Pasta Selection
Chicken Selection



Brunch Additions

Waterzooi's World Famous Waffle Toppings \$4 p/p

Assorted Topping Bar

Belgian Chocolate Curls, Chocolate Sauce, Caramel Sauce, Raspberry Sauce,
Fresh Berries, Fresh Whipped Cream,

Omelet Station \$6 p/p

**Made to Order Omelet's including Diced tomatoes, Cheese's, Mushrooms,
Scallions Double Smoked Bacon, Belgian Ham**

Carving Station \$4 p/p per selection

Choose One from brunch catering menu selections

Espresso & Cappuccino Service \$2 p/p

Add Espresso & Cappuccino for your Guests

Brunch Catering Menu Selections

Egg Selection

**Traditional Eggs Benedict
Scrambled Eggs & Cheese
Bacon, Asparagus, Peppers, Onions, Fontina, Frittata**

Salad Selection

**Caesar Salad – Hearts of Romaine, Oven Dries tomatoes, Warm croutons, Caesar dressing
Vineyard Salad – Arugula, apples, bacon, Grapes, Citrus Vinaigrette
Mixed Greens, Candied Pecans, Sicilian Gorgonzola & Asian Pears, Creamy Horseradish Dressing
Add Chicken to any of the above salads for the Sit Down Brunch Only**

Pasta Selection

**Rigatoni ala Vodka
Fettuccini, Grilled Chicken, Asparagus, Goat Cheese, Roasted Red Pepper Pesto Cream
Penne, Crispy Pancetta, Parmigiano Reggiano, Blistered Tomato Pomodoro Sauce
3 Cheese Ravioli Bolognese, Basil Ricotta
*Toasted sweet potato gnocchi, andouille sausage, peas, goat cheese, rosemary cream***

Chicken Selection

**Sautéed Chicken with Artichoke Hearts & Sun Dried Tomatoes in a Lemon Dill Chardonnay Sauce
Belgian Cordon Blue - Farmers Ham, Gruyere, Haricot vert
Chicken Sorrentino, Eggplant Milanese, Melted Mozzarella
Chicken Marsala, Wild Mushrooms, Oven Dried Tomatoes**

Mussel Selection

**Moules Oregana
Moules Provencale
Moules Montrachet
Moules Fra Diavlo
Moules Creole
Moules Thai**

Carving

**Roast Beef Au Jus
Herb Roasted Turkey Breast, Onion Gravy
Marinated Pork Loin Roast
*Filet Mignon, Truffled Béarnaise, Cabernet Demi
*Cabernet Braised Kobe Beef Short Ribs**

**Additional market Price per person per item*

Platters

Seasonal Fruit \$45

International Cheese \$65

Jumbo Shrimp Cocktail \$125

**Smoked Scottish Salmon \$95
Bagels, traditional Garni**

**Cracked Pepper Baked Brie, \$55
Sun-dried Fruit, Peach Lambic Glaze**



The Shower Package

\$39

On every Table

Assorted Brunch Breads & Muffins
Seasonal Fruit Platters

1/2 Hour Passed Hors D' Oeuvre's

Frittata Bites
French Toast Sticks
Cinnamon Apple Crepes
Breakfast Sausage Encroute

Buffet

Marinated Grilled Chicken Caesar Salad –Hearts of Romaine, Oven Dried Tomatoes, Warm Croutons, Caesar Dressing

Asian Market Salad- Sauteed Baby Shrimp, Sesame Mango Vinaigrette

Penne, Crispy Pancetta, Parmigiano Reggiano, Blistered Tomato Pomodoro Sauce

Or

Rigatoni Ala Vodka- Shaved Locatelli

2 Mussel Selections

Warm Ardennes Ham & Gruyere Sandwiches- Honey Mustard, Toasted Baquette

Smoked Salmon Sandwiches-Hot House Cucumbers, Red Onion, Lemon Dill & Caper Cream Cheese, Warm Baquette

Frites & Mayo

Dessert

Special Occasion Cake

Mimosas & Champagne Punch, Coffee & tea



Cocktail Party

\$35.95 p/p

Includes, Mixed Drinks, Premium Beer, Wine & Soda

Mussel Selections (Choice of 3)
Assorted Baked Mussel Platters
Frites & Mayo

Chimay Cheese & Belgian Beer Fondue
Grilled Ardennes Ham Wrapped Asparagus
Lobster Croquettes

The Premium Cocktail Party

\$47.95 p/p

Includes, Mixed Drinks, Premium Beer, Wine & Soda

Passed Hors d'oeuvres

Choice of 5 (butler style for 30 minutes)

Maryland Crab Cakes, Smoked Salmon Remoulade

Mini Lobster Croquettes

Tomato & Mozzarella Bruschetta

Asian BBQ Duck Canapés

Franks en croûte (Pigs In A Blanket)

Sesame Crusted Teriyaki Chicken Fingers

Steamed Shrimp & Pork Wontons

Eggplant Caponata, Shaved Pecorino

Baked Brie, Apple Chutney Beggar's Purse

*Tuna Tar Tar, Wasabi Crème Fraiche (*add \$2 p/p)

*Filet Mignon, Horseradish Sour Cream, Warm Parmesan Crustade (*add \$3 p/p)

Mussel Selections (Choice of 3)
Assorted Baked Mussel Platters
Frites & Mayo

Chimay Cheese & Belgian Beer Fondue
Grilled Ardennes Ham Wrapped Asparagus
Lobster Croquettes



Dinner Buffet Catering Menu

- Choose 1 item from each section on the following page •

Package B \$29

Salad Selection
Pasta Selection
Chicken Selection
Mussel Selection
Carving Selection
Side Dish
Side Dish
Assorted Breads

Coffee & Tea
Dessert Selection

Package A \$33

Salad Selection
Pasta Selection
Chicken Selection
Mussel Selection
Seafood Selection
Side Dish
Side Dish
Assorted Breads

Coffee & Tea
Dessert Selection



Dinner Additions

Passed Hors d'oeuvres

Choice of 5 @ \$12.95 p/p (butler style for 30 minutes)

Choice of 5 @ \$24.95 p/p (butler style for 1 hour)

Maryland Crab Cakes, Smoked Salmon Remoulade

Mini Lobster Croquettes

Tomato & Mozzarella Bruschetta

Asian BBQ Duck Canapés

Franks en croûte (Pigs In A Blanket)

Sesame Crusted Teriyaki Chicken Fingers

Steamed Shrimp & Pork Wontons

Eggplant Caponata, Shaved Pecorino

Baked Brie, Apple Chutney Beggar's Purse

*Tuna Tar Tar, Wasabi Crème Fraiche (*add \$2 p/p)

*Filet Mignon, Horseradish Sour Cream, Warm Parmesan Crustade (*add \$3 p/p)

Seafood Displays

Jumbo Shrimp Cocktail \$125

with Traditional Accompaniments

Waterzooi Sampler P/A, Per Person

Little Neck Clams, Blue Point Oysters,

Jumbo Lump Crab & Shrimp Cocktail

with a Trio of Sauces

Blue Points Dozen 18-

Kumamotos Dozen 30-

Little Neck Clams Dozen 12 -



Dinner Catering Menu Selections

• Choose 1 item from each section •

Salad Selection

Caesar Salad – Hearts of Romaine, Oven Dries tomatoes, Warm croutons, Caesar dressing
Vineyard Salad – Arugula, apples, bacon, Grapes, Citrus Vinaigrette
Mixed Greens, Candied Pecans, Sicilian Gorgonzola & Asian Pears, Creamy Horseradish Dressing

Pasta Selection

Rigatoni ala Vodka
Fettuccini, Grilled Chicken, Asparagus, Goat Cheese, Roasted Red Pepper Pesto Cream
Penne, Crispy Pancetta, Parmigiano Reggiano, Blistered Tomato Pomodoro Sauce
3 Cheese Ravioli Bolognese, Basil Ricotta
Toasted sweet potato gnocchi, andouille sausage, peas, goat cheese, rosemary cream

Chicken Selection

Sautéed Chicken with Artichoke Hearts & Sun Dried Tomatoes in a Lemon Dill Chardonnay Sauce
Belgian Cordon Blue - Farmers Ham, Gruyere, Haricot vert
Chicken Sorrentino, Eggplant Milanese, Melted Mozzarella
Chicken Marsala, Wild Mushrooms, Oven Dried Tomatoes

Seafood Selection

Waterzooi - selection of the market's freshest seafood, poached fingerling potatoes, creamy tarragon fennel broth
Paella of Mussels, Baby Shrimp, Clams, Chicken & Chorizo over Saffron Rice
Roast Salmon Filet, Sauteed Spinach, Crispy Capers Beurre Blanc

Mussel Selection

MOULES OREGANTA
MOULES PROVENCALE
MOULES MONTRACHET
MOULES FRA DIAVLO
MOULES CREOLE
MOULES THAI

Carving

Roast Beef Au Jus
Herb Roasted Turkey Breast, Onion Gravy
Marinated Pork Loin Roast
***Filet Mignon, Truffled Béarnaise, Cabernet Demi**
***Cabernet Braised Kobe Beef Short Ribs**

*Additional market Price per person per item

Sides

Belgian Frites • Belgian Mashed Potatoes • Herb Roasted Potatoes
Toasted Garlic Broccoli Raab • Asparagus Butter & Herbs • Seasonal Vegetable Pan Roast

Dessert

FLOURLESS CHOCOLATE GANACHE TORTE
TRIPLE CHOCOLATE BROWNIES
CHEESECAKE

FRESH FRUIT & BERRIES SEASONAL
BELGIAN WAFFLES, RASPBERRY SAUCE,
WHIPPED CREAM

SPECIAL OCCASION CAKE
ASSORTED COOKIES
BELGIAN CHOCOLATE MOUSSE

Belgian Waffle Station \$5 p/p

Made to order Waffles with an Assorted Topping Bar
(Chocolate Sauce, Fresh Fruit, Caramel, Candy and Much More)

Sit Down Lunch Catering Menu



Lunch Package \$29

Choice of 2 Appetizers
Choice of 3 Entrees
Choice of 1 Dessert
Coffee & Tea

Lunch Appetizers

Seasonal Soup

Lobster Croquettes, Belgian Vegetable Slaw

Warm Asparagus, Crispy Belgian Ham, Goat Cheese, Red Pepper Vinaigrette

**Field Greens, Dolce Gorgonzola, Cipollinis, Candied Pecans,
Shaved Pears, Creamy Horseradish dressing**

Lunch Entrees

Mussel Pot Selection

**Grilled Chicken, Chopped hearts of Romaine, Roasted Tomatoes,
Foccacia Croustades, Rosemary Caesar Dressing**

Grilled Chicken Panini, Roasted Peppers, Fontina, Portabellos

Warm Ardennes Ham & Gruyère, Honey Mustard, Toasted Baguette

Penne, Crispy Pancetta, Parmigiano Reggiano, Blistered Tomato Pomodoro Sauce

**Crispy Salmon Filet, Toasted Almond Jasmine Rice
Sugar Snap Peas, Spicy Thai Coconut Broth**

**Sauteed Chicken, Artichoke Hearts, Roasted Potatoes, Asparagus
Lemon Thyme Chardonnay Sauce**

Lunch Desserts

Cheesecake

Fresh & Berries (Seasonal)

Chocolate Walnut Torte



Beverage & Liquor Packages

Choice of Running a Tab
Or

\$15.95 p/p for Beer, Wine & Soda (3 hours)
(includes: Stella, WZ Pils, Blue Moon, Hoegaarden)

\$17.95 p/p for Mixed Drinks, Premium Beer, Wine & Soda (3 hours)

**Martinis add \$4- p/p (apple martinis, cosmopolitans,
chocolate martinis, watermelon martinis & much more)**

Cordials add \$4- p/p

Champagne Toast add \$3- p/p

Soda & Juice \$2- p/p (Supplimental For Brunch Packages Only)