

WATERZOOI

 BELGIAN BISTRO • OYSTER BAR 

Catering 2018

Moules • Bier • Frites • Waffles

850 Franklin Avenue, Garden City, NY 11530

Tel: 516-877-2177 Fax 516-873-0855

www.waterzooi.com

Contact Scott and Annella

**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 Sales Tax

Brunch Buffet Catering Menu

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

Package A

\$37pp for 3 Hours \$39pp for 4 Hours

Belgian Waffles
Or
French Toast
Hash Browns
Bacon

Egg Selection
Salad selection
Pasta Selection
Meat Selection
Assorted
Brunch Breads

Package B

\$39pp for 3 Hours \$41pp for 4 Hours

Belgian Waffles
Or
French Toast
Hash Browns
Bacon

Egg Selection
Salad selection
Pasta Selection
Chicken Selection
Meat Selection
Assorted
Brunch Breads

Includes: Unlimited Champagne Punch & Mimosas, Bloody Mary's, Coffee, Tea, Soda, Juice & Dessert Selection or Special Occasion Cake

Sit Down Brunch Catering Menu

\$39pp for 3 Hours \$41pp for 4 Hours

1/2 Hr.

Passed

Hors D'oeuvres

Mini Quiche
Cinnamon Apple Crepes
Cheesecake Lollipops

Select One Salad

Vineyard Salad
Field Greens Salad
Caesar Salad

Choose 4 Entrees

Belgian Waffles
French Toast
Chicken Selection

Egg Selection
Or
Pasta Selection

Includes: Unlimited Champagne Punch & Mimosas, Bloody Mary's, Coffee, Tea, Soda, Juice & Dessert Selection or Special Occasion Cake

Brunch Additions

Waterzooi's World Famous Waffle Toppings \$7 p/p

Assorted Topping Bar

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

Mussels \$4 p/p per Selection (Buffet Style)

Choose One from brunch catering menu selections



Catering Menu Selections

Egg Selection (Choose 1)

Scrambled Eggs with Gouda
Belgian Scramble, Ardennes Ham, Mushrooms, Swiss
Country Frittata- Bacon, Potatoes, Peppers, Onions, Fontina

Salad Selection (Choose 1)

Caesar Salad – Hearts of Romaine, Oven Dried Tomatoes, Warm croutons, Caesar dressing
Vineyard Salad – Arugula, Apples, Bacon, Grapes, Citrus Vinaigrette
Mixed Greens, Candied Pecans, Fourme D'Ambert, Asian Pears, Creamy Horseradish Dressing

Pasta Selection (Choose 1)

Penne Ala Vodka
Rigatoni, Crispy Pancetta, Fresh Mozzarella, Blistered Tomato Pomodoro Sauce
3 Cheese Ravioli, Arugula Pesto, Grated Pecorino
Toasted sweet potato gnocchi, andouille sausage, peas, goat cheese, rosemary cream
Mac & Cheese Au Gratin
Orecchiette Broccoli Rabe & Sausage

Chicken Selection (Choose 1)

Sautéed Chicken with Artichoke Hearts & Sun Dried Tomatoes, Lemon Dill Chardonnay Sauce
Belgian Cordon Blue - Farmers Ham, Gruyere, Haricot Verts
Chicken Piccata, Asparagus Tips, White Wine, Lemon, Capers
Chicken Marsala, Wild Mushrooms, Oven Dried Tomatoes

Mussel Selection (Choose 1)

Moules Oreganata
Moules Provencale
Moules Montrachet
Moules Calabrian
Moules Creole
Moules Thai
Moules Farmhouse

Meat Selection Carving (Choose 1)

Honey Glazed Country Ham
Rosemary Roasted Pork Loin

***Roast Beef Au Jus**

***Filet Mignon, Truffled Béarnaise, Cabernet Demi**

*Additional market Price per person per item

Dessert Selection (Choose 1)

Assorted Freshly Baked Cookies
Limoncello Bars
Fresh Fruit & Berries
Belgian Triple Chocolate Brownies
Occasion Cake

Kids 2-12 (Choose 1)

\$15.95 Per Person

Chicken Fingers & Frites, Mac & Cheese, Pasta & Butter



BELGIAN BISTRO • OYSTER BAR

The Premium Lounge Cocktail Party

\$69 p/p 3 Hrs.

Mixed Drinks Martinis, Tap Beer, Wine, Soda & Juice
(includes: Stella, WZ Pils, Shock Top, Hoegaarden, Leffe Blonde,
House Red, House White)

Passed Hors d'oeuvres

Butler Style for 30 Minutes

Maryland Crab Cakes, Lemon Basil Remoulade

Tomato & Mozzarella Bruschetta

Korean BBQ Duck Canapés

Sesame Crusted Teriyaki Chicken Fingers

Maui Style Tuna Sashimi

Sliced Aged Sirloin, Horseradish Sour Cream, Gorgonzola Croustade

Platters

Jumbo Shrimp Cocktail Display

Fried Calamari

Calabrian Marinara

Lobster Croquettes

Belgian Slaw, Lobster Aioli

Buffalo Chicken Flat Bread

Blue Cheese Fondue

Smoked Salmon Flat Bread

Lemon Caper Creme Fraiche

Moules Oreganata & Moules Provencale

Frites & Mayo

Penne Ala Vodka

Grated Pecorino, Fresh Basil

Mixed Greens

Candied Pecans, Fourme D'Ambert, Asian Pears, Creamy Horseradish Dressing

Cheesecake Lollipops, Chocolate Biscotti, Coffee, Tea



Beverage & Liquor Packages

\$19.95 p/p for Tap Beer, Wine, Soda & Juice (3 hours) \$24.95 (4 hours)
(includes: Stella, WZ Pils, Shock Top, Hoegaarden, Leffe Blonde, House Red, House White)

\$21.95 p/p for Mixed Drinks, Tap Beer, Wine, Soda & Juice (3 hours)
\$27.95 (4 hours)
(includes: Stella, WZ Pils, Shock Top, Hoegaarden, Leffe Blonde, House Red, House White)

ADDITIONS TO DRINK PACKAGES

All Premium Tap Beers Add \$5- p/p

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

Cappuccino and Espresso \$4- p/p

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Additions

Raw Bar

Little Neck Clams By The Dozen \$16

Blue Point Oysters By The Dozen \$30

Daily Oyster Selection By The Dozen (Market)

Jumbo Shrimp Cocktail (50 Pc) \$150

Jumbo Lump Crab \$69/Lb

Lobster Cocktail By The Half Piece \$21

Platters

Seasonal Fruit & Berries \$45

Assorted International Cheese \$65

Smoked Scottish Salmon \$125
Mini Bagels, Traditional Garni

Warm Baked Brie Wheel, \$45
Sun-dried Fruit, Peach Lambic Glaze
Crackers & Croustades

Sandwich Platters

24 Pieces each

Meatball Sliders \$70-

Melted Fontina, Mini Brioche

Mini Ham & Brie Sandwiches \$60-

Honey Mustard

Korean BBQ Pulled Pork Sliders \$60

Mini Smoked Salmon Sandwiches \$65-

Red Onion, Hot House Cucumbers,
Lemon Dill & Caper Cream Cheese

Party Platters

Fried Calamari Platter \$75-

Spicy Marinara

Lobster Croquette Platter (18 PC) \$95-

Belgian Vegetable Slaw, Lobster Aioli

Fresh Tomato Mozzarella Platter \$75

Aged Balsamic Reduction, Extra Virgin Olive Oil

Formaggio & Charcuterie Platter \$95

Chimay A La Biere, Fourme D'Ambert, Triple
Creme Brie, Saucisson, Ardennes Ham,
Foie Gras Mousse, Jardiniere



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Special Occasion Cake Order Form

Type of Cake: Circle One

Sponge Devils Food Red Velvet Carrot Napoleon

Fillings:

Chocolate Mousse	Vanilla Custard	Chocolate Pudding	Chocolate Buttercream
Vanilla Mousse	Mocha	Cherry Preserve	Raspberry Preserve
Raspberry Mousse	Black Cherry	Lemon Cream	Mixed Fruit Preserve
Fresh Strawberry & Cream	Fresh Banana & Cream	Cannoli	Fudge

If More Than One Filling Circle the Following:

***Layer By Layer (Everyone Gets Both When Cake is Cut)
Side By Side (Everyone Has to Choose Filling)***

Icing: Circle One

Whipped Cream ButterCream Chocolate Ganache Fudge

Note: Included will be a Standard flower/balloon decoration and writing
(please inquire about any other Standard designs) :

Inscription

Date of Event: _____

Name: _____