



Banquet Menu

Waterman On Premise Catering Menu

Dinners Served Buffet Style with 24 minimum guests

The pricing you see are upgrades to base pricing (simply add that amount to base price for total per person)

Appetizer Selections

Our Island Famous Shrimp Kisses 2.00
Fried Asparagus
Fried Green Tomatoes 1.00
Miniature Crab Cakes 2.00
Boudin Balls
Seared Tuna Appetizer 2.00
Italian Calamari 1.00
Seafood Stuffed Mushrooms 1.00
Brushcetta
Fried Mushrooms
Fried Zucchini
Fried Cheese Sticks
Fruit Tray
Veggie Tray
Cheese Tray
Spinach & Artichoke Dip 1.00
Seafood Fondue 1.00
Chips and Queso
Crisp Tortillas with lime and Guacamole

Pasta Entrees

Penne Marinara
Fettucine Alfredo
Chicken Fettucine Alfredo 4.00
Shrimp Fettucine Alfredo 5.00
Seafood Treasure Chest 6.00
(Linguine pasta with a lemon butter sauce, topped with scallops, shrimp, and jumbo lump crab meat)
Cappellini Del Sol
Cappelini pasta with sun-dried tomatoes, basil, onions and parmesan cheese in a white wine cream sauce}
Shrimp Linguine Fra Diavolo 5.00
(Jumbo shrimp tossed with linguine pasta in a spicy marinara sauce)
Linguine White Clam Sauce 5.00
(Linguine pasta tossed in a light garlic white wine sauce and little neck clams)

Soups & Salads

Seafood Gumbo 1.00
Lobster Bisque 1.00
Roasted Poblano Pepper Soup
Cream Of Potato
Cream Of Mushroom
Baked Potato Soup
Tomato Basil Soup

Classic Caesar Salad
House Dinner Salad
Waterman Salad 1.50
Lakeside Salad 2.00
Greek Salad 1.00
Cobb Salad 1.50
Iceberg Wedge 1.00

Chicken Entrees

Chicken Picatta
(with a lemon butter sauce with capers)
Chicken Vodka 2.00
(pan seared in a roasted tomato sauce with vodka with herbs and topped with melted swiss cheese)
Laffite's Chicken 2.00
(pan sauteed and topped with onions, sundried tomatoes, and mushrooms in a white wine cream sauce)
Southwest Chicken 3.00
(Chicken breast dusted with panko bread crumbs and parmesan cheese and grilled, then topped with a lemon butter sauce, pico de gallo, and fresh avocado)
Stuffed Chicken Griega 3.00
(Chicken breast stuffed with fresh sauteed spinach, feta cheese and bacon, then topped with a light white wine cream sauce.)

Fried Seafood Entrees

Jumbo Fried Shrimp 5.00
Fried Oysters 3.00
Fried Tilapia
Fried Catfish
Captains Choice 3.00
(Your choice of 2 of seafood items
4 fried shrimp, 4 fried oysters, 3 shrimp
kisses or 1 catfish filet)
Seafood Platter 10.00
HAVE IT ALL ! Jumbo shrimp, oysters,
catfish and shrimp kisses
Fried Snapper 13.00

Beef And Lamb

**All our Steaks are Center Cut Certified
Angus Beef**

8 Oz Filet Mignon 24.00
12 Oz New York Strip 19.00
12 Oz Rib Eye 19.00
12 Oz Sirloin 13.00
18-20 Oz Bone In French Cut Rib Eye 43.00
Prime Rib 19.00
(available with limited number of guests)

Sides

Julienne cut sauteed veggies
Broccoli, Cauliflauer, and carrots
Steamed Broccoli
Sauteed Spinach
Fresh Green Beans
Asparagus 2.00
French Fries
Garlic Parmesan Mashed Potatoes
Roasted Potatoes
Baked Potatoe 2.00
Penne Marinara
Fettucine Alfredo 2.00

Grilled Seafood Entrees

Grilled Shrimp 5.00
Broiled Stuffed Shrimp 8.00
Tequila Shrimp 7.00
(Sauteed in tequila, olive oil, onions, garlic,
tomatoes, cilantro, and lime juice)
Wasabi Tuna 8.00
(filet of sushi grade yellow-fin
Tuna marinated in a Thai sauce and
grilled to a temperature of choice)
Grilled Snapper 13.00
Texas Snapper 18.00
(pecan crusted and topped with jumbo
lump crabmeat and a lemon butter sauce)
Southwest Snapper 18.00
(Tortilla crusted and topped with Pico
De Gallo, sliced avocado, lump crab
meat and lemon butter sauce)

Sauces and Styles

**Top off any meat, poultry or seafood with
any of our popular sauces.**

Pontchatrane 8.00
Oscar 8.00
Scampi
Lemon Butter
Parmesan Crusted
Garlic White Wine
Creamy Alfredo 2.00
White wine cream sauce 2.00
Blackened
Bacon Tarragon Cream Sauce 4.00

Sweet Endings

New York Style Cheese Cake 1.50
Chocolate Suicide Cake \$ 1.50
Italian Cream Cake 1.50
Key Lime Pie
Home Made Chocolate Bread Pudding
Home Made Bread Pudding
Home Made Brownie Ala Mode
Carrot Cake 1.50
Bananas Foster 1.50
Crème Brulee 1.00
Berries & Cream

The Reef

Choice of Soup or Salad
Choice of 1 Entrée
Choice Of 1 Side
Dinner Rolls
Iced Tea Or Coffee
\$24.00

The Pirates Den

Choice Of 1 Appetizer
Choice Of Soup Or Salad
Choice Of 1 Entrée
Choice of 1 Side
Choice Of 1 Dessert
Dinner Rolls
Iced Tea Or Coffee
\$32.00

The Elissa

Choice Of 2 Appetizers
Choice Of 2 Soups Or Salads
Choice Of 2 Entrees
Choice Of 2 Sides
Choice Of 1 Dessert
Dinner Rolls
Iced Tea Or Coffee
\$36.00

The Titanic

Choice of 2 Appetizers
Choice Of 2 Soups Or Salads
Choice Of 3 Entrees
Choice Of 2 Sides
Choice Of 1 Desserts
Dinner Rolls
Iced Tea Or Coffee
\$40.00

Seated Dinner Options

All Seated Dinners will be served choice of Soup Or Salad

First Mates Dinner

Chicken Picatta
Chicken Fettucine Alfredo
Catfish Dinner
Tilapia Dinner
Cappellini Del Sol
\$23.00

Seven Seas Dinner

Chicken Fritatta
Chicken Fettucine Alfredo
Fried Shrimp Dinner
Shrimp Fettucine Alfredo
Boiled Stuffed Shrimp
Tequila Shrimp
10 Oz Sirloin Steak
\$29.00

Captains Dinner

Seafood Treasure Chest
7 Oz Filet Mignon
Southwest Snapper
Grouper Oscar
Stuffed Chicken
\$45.00

Our guests can enjoy a 3 or 4 course meal by creating their own menu. Please understand that the pricing will be adjusted accordingly with the items that you choose with this option.

Lunch Menu also available and will only be served from 11am til 2pm

Bar Selections & Packages

All parties of 24 guests or more wanting to have alcohol must choose a bar package option. Guest count is based on guaranteed attendance of all adult guests.

Beer & Wine Package

Unlimited service of all house wines including domestic and imported bottled beer. Up to 3.5 hour service--\$ 24.00 per guest

Hosted Bar

Full service bar featuring any liquor, domestic and imported beer, and house wine. All alcoholic beverages consumed by guests are calculated and added to final banquet invoice.

Open Bar Package

Unlimited alcoholic beverage service via full service bar, including our silver call package, domestic and imported bottled beer, and house wines. Up to 3.5 hour service--\$ 28.00 per guest

Cash Bar

Full service bar. Your guests will pay for all beverages consumed. \$ 75.00 setup fee if requesting private mini bar for private rooms.

Ticket Package

The host will purchase beer, wine, or liquor tickets through The Waterman in advance and will distribute the tickets to their guests. Tickets are used by guests

Silver Package

Smirnoff Vodka
Beefeater Gin
Bacardi Silver Rum
Jose Cuervo Tequila
Jim Beam Bourbon
Cutty Sark Scotch

Gold Package

Absolut, Stolli, Skyy
Beefeater, Bombay
Any Rum In Stock
Espolon, Sauza
Makers Mark, Wild Turkey, Jack
Dewars, J&B, JW Red
Add 4.00

Platinum Package

Any liquors excluding
Remy Martin VSOP
Macallan 18
Add 8.00

A 20% service charge and 8.25% Texas sales tax will be added to your final banquet invoice.

Any modification in beer, wine or liquor selections may result in adjusted pricing.

The Waterman cares about our guests safety and reserves the right to refuse service to anyone who seems that they have had too much to drink.