

# FAMILY STYLE MENU

*Includes a seasonal green salad served family style with house made vinaigrette and ranch dressing, artisan bread basket with infused dipping oil, pre-set water with a self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff*

## HORS D'OEUVRES

*Choice of two, one of which can be passed or served tableside for no additional charge*

### COCKTAIL MEATBALLS

*House-made perfectly balanced blend of beef and pork baked meatballs served with marinara or barbecue sauce*

### SPINACH RISOTTO STUFFED MUSHROOMS

*Mushroom caps delicately filled with rich, creamy risotto lightly dusted with romano cheese*

### BACON WRAPPED WATER CHESTNUTS

*Lightly glazed with honey cracked pepper sauce*

### CHICKEN SALAD STUFFED PHYLLO CUPS

*Fabulous chicken salad consisting of a perfect blend of chicken, mayonnaise, red onion, celery and almonds served in petite phyllo cups*

### MINI CHEESEBURGERS

*Handmade all beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices*

### SPINACH AND ARTICHOKE FONDUE

*Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with crisp corn tortilla chips*

### BUFFALO CHICKEN DIP

*Hot, creamy and decadent served with salty, crisp corn tortilla chips*

### CHICKEN DRUMMIES

*Chicken legs frenched and fried served with asian, barbecue and buffalo sauces*

### LOADED POTATO CUPS

*Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions, sour cream and lightly sprinkled with sea salt*

### CRUDITE CUPS

*An individual serving of seasonal, fresh, crisp vegetables served with choice of ranch, bleu cheese or roasted red pepper dip*

### SHRIMP SHOOTERS

*Two large Gulf shrimp served with vodka cocktail sauce and lemon wedge*

### SCOOP OF FRUIT IF K ABOBS

*Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone*

### SOUP AND SANDWICH SHOOTERS

*Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup*

### LETTUCE WRAPS

*Marinated asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce*

### TRADITIONAL DEVILED EGGS

*Beautifully placed in individual spoons, garnished with a sprig of chive and paprika*

### DOMESTIC CHEESE BOARD

*Featuring gorgonzola, cheddar, swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes; with gourmet crackers*

### BRUSCHETTA DISPLAY

*Parmesan crusted ciabatta bread served with basil marinated tomatoes*

### NOT YOUR AVERAGE DOG

*Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish*

### CHARCUTERIE

*A selection of cured meats including but not limited to prosciutto, soppressetta, chorizo and artisanal cheeses; fontina and gruyere, olives, red peppers, roasted garlic and seasoned flat bread*

### ASSORTED FLAT BREAD PIZZA

*Fresh mozzarella, balsamic vinegar, tomato and basil   
Caramelized onion with bacon & gruyere  
Prosciutto, pear & olive oil  
Spicy sausage and fontina cheese*

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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# FAMILY STYLE MENU CONT'D

## ENTREES

Choice of One, Second entree available at additional cost

PINEAPPLE GLAZED SMOKED HAM 🍷  
Thick sliced ham with pineapple glaze

BLACKENED CHICKEN  
Blackened chicken with smoky tasso cream sauce flavored with cured ham

ASIAGO CHICKEN  
Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA  
Traditional Marsala wine mushroom sauce

SLOW ROASTED ROSEMARY CHICKEN 🍷 WITH NO JUS  
Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

CARIBBEAN JERK CHICKEN 🍷  
Grilled marinated chicken breast covered with a blend of sweet pineapple mango salsa

PORK SCALLOPINI  
Roasted pork in a heavy cream sage sauce

BEEF BRACIOLE  
Thin slices of rolled beef flank steak stuffed with a perfectly balanced blend of garlic, bread crumbs, provolone and mozzarella cheese and topped with beefy tomato sauce

ASIAN FLANK STEAK 🍷  
Tender, juicy biased cut steak served in a sweet teriyaki glaze

BEEF TIPS  
Braised beef tenderloin tips slow cooked in rich burgandy mushroom gravy

BRAISED BEEF SHORT RIBS  
Slow cooked until tender in rich demi au jus

PENNE PASTA 🌱 WITH NO CHICKEN  
Pesto sauce made with basil and pine nuts, grilled chicken and chef's roasted seasonal vegetables topped with romano cheese

PASTA WITH MEATBALLS  
Pasta with marinara sauce and house-made beef and pork blend baked meatballs

## SIDES

Choice of Two

Wild Rice Pilaf  
Penne Pasta with Marinara 🌱 🍷 or Alfredo Sauce 🌱  
Chef's Roasted Seasonal Vegetables 🌱 🍷 🍷  
Chive or Roasted Garlic Mashed Potatoes 🌱 🍷  
Smashed Red Skin Potatoes 🌱  
Honey Glazed Carrots 🌱 🍷  
Gourmet Macaroni & Cheese 🌱  
Roasted Root Vegetables 🌱 🍷 🍷

Parsley New Potatoes 🌱 🍷  
Au Gratin Potatoes 🌱  
Fresh Green Beans with Bacon 🍷  
Oven Roasted Brussel Sprouts 🌱 🍷 🍷  
Vegetable Orzo Pasta Salad 🌱  
Southern Style Corn 🌱 🍷  
Sautéed Summer Squash 🌱 🍷 🍷  
Quinoa with Mushrooms 🌱 🍷 🍷

Second entrée available additional 5 pp

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