

SERVED DINNER MENU

Includes a specialty salad, artisan bread basket with infused dipping oil and tableside beverages including water, regular and decaffeinated coffee, linens, napkins, china, flatware and full service staff

HORS D'OEUVRES

Choice of three, two 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 DEILED 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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SERVED DINNER MENU CONT'D

ENTREES

Choice of One or Two

SURF & TURF WITH SHRIMP

Filet prepared with house made demi-glace and choice of grilled shrimp skewer or crab cake topped with remoulade, served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables

SALMON WITH LEMON DILL OR MANGO SALSA

Served with wild rice pilaf and chef's roasted seasonal vegetables

STUFFED CHICKEN BREAST

Sausage and polenta filling topped with garlic cream sauce, roasted garlic mashed potatoes and chef's roasted seasonal vegetables

ROASTED HALF CHICKEN

Marinated in fresh herbs and served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables

PANCETTA AND PEAR-STUFFED PORK

Chops or loin served over au gratin potatoes with chef's roasted seasonal vegetables

BARRAMUNDI FRESHWATER FISH

Barramundi is oven roasted and has a mild buttery flavor, very moist and succulent served with tomato caper relish, wild rice pilaf and chef's roasted seasonal vegetables

PRIME RIB

USDA prime rib of beef topped with hickory au jus served with roasted garlic mashed potatoes and chef's roasted seasonal vegetables.

SALADS

MIXED GREEN SALAD

Cherry tomatoes, house made croutons, bleu cheese crumbles, toasted walnuts, almonds or pecans and served with balsamic vinaigrette

CLASSIC WEDGE

Crisp bacon, egg, red onion, bleu cheese crumbles and served with ranch dressing

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